

## DEPARTMENT I DIVISION I - CANNING

**JOLENE FARMER – SUPERINTENDENT**  
**JULIE NASH – Assistant Superintendent**

ALL ENTRIES MUST BE PREPARED AND PROCESSED ACCORDING TO THE INSTRUCTIONS IN THE USDA CANNING BOOK. THIS CAN BE VIEWED OR DOWNLOADED AT: [www.uga.edu](http://www.uga.edu)



**ENTRY DATES:** Agriculture Building

- Wednesday, Sept. 2nd from 12:00 pm to 8:00 pm
- No exhibits will be received after these hours

**FEES:**

- \$1.00 each for the first 4 entries or \$5.00 per sheet will be charged to all exhibitors.

**RELEASE DATE:**

- Sunday, September 13, 10:00 am – 4:00 pm

**CASH PREMIUMS:** will be available on Park St. west of the main gate

- Monday - Saturday, September 7-12, from 10:00 AM to 8:00 PM
- Sunday, September 13 from 10:00 AM to 4:00 PM
- Monday, September 14 from 8:30 AM to 7:00 PM
- After September 14 awards will be given out only during regular office hours. Premiums not claimed by September 30 will be considered a donation and will revert back to the Fair's general fund.

**SPECIAL DEPARTMENT RULES:**

- All entries shall consist of sealed metal lids on standard clear canning jars using either gold or silver lids. No novelty or decorator lids. No Quilted Jars. Bottles must be clean and have clean lid & ring. We are striving for uniformity for fairness in judging.
- Entries will not be opened and are judged on pack, uniformity, color and canning guidelines.
- ITEMS MUST BE CANNED WITHIN THE LAST 12 MONTHS. ARTICLES WINNING PRIZES IN PREVIOUS YEARS ARE NOT ELIGIBLE.
- Jars should be labeled on bottom, stating product name, canning method (water bath, pressure or drying), and length of processing time.
- One jar of food constitutes an entry. Only one article in a class will be accepted from any one person.
- Superintendent reserves the right to allow or disallow any entry. We change judges every year. If you don't place this year, please try again next year. Different judges like different things even though they follow the same judging criteria.

**JUDGING CRITERIA**

**CANNED FRUIT, VEGETABLES AND MEAT**

**Container**

Tightly sealed containers of specified size, clean, neatly and properly labeled.

**Pack**

Fullness-all space except proper head space filled; neatness and uniformity. Liquid-just covers product with no excess; clear with little or no cloudiness or small particles; free from gas bubbles. Fruit syrups have suitable proportions of sugar.

**Product**

Absence of defects-original food high quality; free from indicated spoilage; meat properly trimmed. Uniform size pieces of food

**Color**-as nearly that of standard cooked product as possible; free from foreign matter and undue discoloration.

**Consistency** - tender without over cooking.

**BEST OF CLASS RIBBONS AND \$10 WILL BE GIVEN TO THE FOLLOWING:**

- Best Fruit
- Best Vegetable
- Best Canned Specialty
- Best Dried Item
- Best Jam, Jelly, Preserve, Marmalade
- Best Pickle, Relish or Sauce

**Premiums in classes 1-199: 1st- \$6.00 2nd- \$5.00 3rd- \$4.00**

**FRUIT (Quart or Print)**

- |                    |                        |
|--------------------|------------------------|
| 1. Apples          | 9. Plums               |
| 2. Applesauce      | 10. Raspberries, Red   |
| 3. Apricots        | 11. Cherry Pie Filling |
| 4. Berries         | 12. Apple Pie Filling  |
| 5. Pie Cherries    | 13. Pie Filling, Any   |
| 6. Cherries, Sweet | 14. Other              |
| 7. Peaches         |                        |
| 8. Pears           |                        |

**VEGETABLES (Quart or Print)**

- |                       |                         |
|-----------------------|-------------------------|
| 20. Asparagus         | 27. Squash , Zucchini   |
| 21. Beans             | 28. Potatoes            |
| 22. Beets             | 29. Tomatoes, Stewed    |
| 23. Carrots           | 30. Tomatoes, Whole     |
| 24. Corn              | 31. Tomatoes, Juice     |
| 25. Peas              | 32. Any Other Vegetable |
| 26. Squash or Pumpkin |                         |

**CANNED SPECIALTIES (Quart or Pint)**

- |                         |                  |
|-------------------------|------------------|
| 35. Beans, Fancy Pack   | 42. Chili        |
| 36. Carrots, Fancy Pack | 43. Soup         |
| 37. Mixed Vegetables    | 44. Tomato Salsa |
| 38. Fruit Cocktail      | 45. Other Salsa  |
| 39. Fruit Juice         | 46. Chili Sauce  |
| 40. Fruit Syrup         | 47. Dried Beans  |
| 41. Spaghetti Sauce     | 48. Other        |

**DRIED FRUITS (1/2 cup)**

*Label jar with drying method. No unique or square jars or lids - use only regular 1/2 pint or pint jars.*

- |              |            |
|--------------|------------|
| 55. Apples   | 59. Pears  |
| 56. Apricots | 60. Prunes |
| 57. Cherries | 61. Other  |
| 58. Peaches  |            |

**DRIED VEGETABLES (1/2 cup)**

*No unique jars or lids - use only regular 1/2 pint or pint jars.*

- |             |              |
|-------------|--------------|
| 65. Carrots | 68. Onions   |
| 66. Corn    | 69. Tomatoes |
| 67. Peas    | 70. Other    |

**DRIED HERBS**

*No unique jars or lids - use only regular 1/2 pint or pint jars.*

- |             |              |
|-------------|--------------|
| 75. Dill    | 80. Chives   |
| 76. Parsley | 81. Rosemary |
| 77. Sage    | 82. Basil    |
| 78. Thyme   | 83. Other    |
| 79. Oregano |              |

**SPECIALTIES (Entries in jars)**

*Fruit rolled in plastic wrap allowed in jars.*

- |                            |                          |
|----------------------------|--------------------------|
| 90. Fruit Leather, Apple   | 94. Fruit Leather, Peach |
| 91. Fruit Leather, Apricot | 95. Fruit Leather, Plum  |
| 92. Fruit Leather, Berry   | 96. Fruit Leather, Other |
| 93. Fruit Leather, Cherry  | 97. Meat Jerky           |

**JUDGING CRITERIA**

**ALL SOFT SPREADS, JELLIES, JAMS, PRESERVES, MARMALADES, CONSERVES & FRUIT BUTTERS**

**Appearance**

- Color-characteristic of fruit
- Clearness-jellies translucent
- Container-glass; practical; clean sealed lids (no paraffin seals or inversion method)
- Neatly & properly labeled.

**Texture**

- Jelly-tender; should quiver, cut easily and retain shape; no crystals.
- Preserves-pieces firm and whole; clear, thick syrup.
- Marmalades-small, thin pieces; clear, thick syrup.
- Fruit Butters-fruit that has been pressed through a sieve; no separation of fruit and juice.
- Jams-crushed fruit; no separation of fruit and juice.
- Conserves-similar to jams but always contain a mixture of fruits & usually have nuts & sometime raisins added.

**JELLIES (1/2 Pint or Pint)**

*Paraffin seals are not recommended by the USDA.*

- |                  |                      |
|------------------|----------------------|
| 100. Apple       | 108. Huckleberry     |
| 101. Apricot     | 109. Jalapeno Pepper |
| 102. Berry       | 110. Mint            |
| 103. Blackberry  | 111. Peach           |
| 104. Cherry      | 112. Plum            |
| 105. Chokecherry | 113. Raspberry       |
| 106. Currant     | 114. Strawberry      |
| 107. Grape       | 115. Other           |

**JAMS (No freezer jams) (1/2 Pint or Pint)**

*Jam is any mashed fruit preserved in sugar.*

- |                  |                   |
|------------------|-------------------|
| 120. Apricot     | 127. Plum         |
| 121. Cherry      | 128. Raspberry    |
| 122. Chokecherry | 129. Rhubarb      |
| 123. Grape       | 130. Strawberry   |
| 124. Huckleberry | 131. Fruit Butter |
| 125. Peach       | 132. Low Sugar    |
| 126. Pear        | 133. Other        |

**PRESERVES (1/2 Pint or Pint)**

*Preserves are fruit in which the tissues of fruit have absorbed a heavy sugar syrup until they are filled with syrup instead of water, and are whole or large pieces.*

- |             |                  |
|-------------|------------------|
| 140. Cherry | 143. Strawberry  |
| 141. Peach  | 144. Other Berry |
| 142. Pear   | 145. Other       |

**MARMALADES (Pint)**

*Marmalades are usually made from fruits which have some jelly making properties, though sliced oranges or lemons may be added.*

- |              |            |
|--------------|------------|
| 150. Apricot | 153. Peach |
| 151. Cherry  | 154. Other |
| 152. Orange  |            |

**JUDGING CRITERIA  
PICKLES & RELISHES****Container**

- Tightly sealed; clear jars designed for canning of specific size; clean; neatly and properly labeled.

**Appearance**

- Color uniform; attractive; characteristic of kind with no darkening on the top or discoloration of ingredients. Size-whole or pieces of suitable, uniform size. Liquid-clear with no scum on top. Texture-pickled fruits-tender, plump, unbroken skins or flesh firm, not shriveled or overcooked. Vegetables, pickles or relishes-uniformly firm and crisp; not shriveled from excess salt, acid or sugar.

**Safety and Suitability**

- Choice of fruit and/or vegetable that is safe and suitable for home pickling.

**PICKLES, RELISHES AND SAUCES (Quart or Pint)**

*Process in a boiling water bath for best results*

- |                                  |                              |
|----------------------------------|------------------------------|
| 170. Pickled Beans (Dilly Beans) | 177. Pickles, Sweet          |
| 171. Pickled Beets               | 178. Relish, Corn            |
| 172. Pickled Mixed Vegetables    | 179. Relish, Cucumber        |
| 173. Pickled Peppers             | 180. Relish, Mixed Vegetable |
| 174. Pickles, Bread & Butter     | 181. Relish, Tomato          |
| 175. Pickles, Dill               | 182. Relish, Zucchini        |
| 176. Pickles, Fruit              | 183. Other                   |

**MEATS (Quart or Pint)**

- |                        |                |
|------------------------|----------------|
| 195. Beef              | 198. Pork      |
| 196. Chicken or Turkey | 199. Wild Meat |
| 197. Fish              |                |

**205. \*\*FOUR STAR CANNER AWARD\*\* ADULTS ONLY**

*Exhibitors MUST enter in at least one other category.*

**Special Awards**

**1st - \$200.00 2nd - \$100.00 3rd - \$50.00 4th - \$25.00**

1st Place exhibitor not eligible to enter award for 2 consecutive years. Exhibitor must enter all four items as a single entry.

- A. Fruit - 1 pint
- B. Vegetable - 1 pint
- C. Pickle - 1 pint
- D. Jam or Jelly - 1 pint - must be cooked

**JUNIORS - BOYS & GIRLS (AGE 9 - 17)**

**JUNIORS MAY ENTER ONLY IN THEIR AGE DIVISION**

**Premiums in classes: 1st - \$4.00 2nd - \$3.00 3rd - \$2.00**

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 210. Beans                     | 221. Fruit Dried, Any Variety     |
| 211. Carrots                   | 222. Fruit Leather, Any Variety   |
| 212. Corn                      | 223. Jam                          |
| 213. Other Vegetable           | 224. Jelly                        |
| 214. Apples                    | 225. Pickle                       |
| 215. Peaches                   | 226. Relish                       |
| 216. Pears                     | 227. Salsa                        |
| 217. Other Fruit               | 228. Other                        |
| 218. Juice, Fruit or Vegetable | 219. Vegetable, Dried Any Variety |
| 220. Herbs, Dried, Any Variety |                                   |

**MEN'S DIVISION**

- 225. Any vegetable
- 226. Any fruit
- 227. Jam or Jelly
- 228. Pickle
- 229. Meat
- 230. Other