

YOUTH CANNING

Entries due online by Sunday, July 29, 2018

Entries received at Belotti Hall Friday, August 10 from 9am-4pm

Sat, August 11 from 9am-4pm

Exhibits released Sun, Aug 26, 8-9pm & Monday, Aug 27, Noon-7pm

Entry fee \$1.00 per entry

Limit 6 per Class

Rules – Updated for 2018

1. Please read entry and exhibit info listed above.
2. All entries in these divisions must be home prepared and canned by exhibitor.
3. No freezer products allowed. All canning must be in sealed, standard jars – those specifically designed for canning – of clear or sculptured glass. **NO MAYONNAISE JARS.** No paraffin seals and rings are required. Dehydrated foods should be presented in jars.
4. Head Space - the following headspace must be utilized for each product:
 - ¼ inch headspace: Jams, jellies, preserves, conserves, butters, marmalades and curds.
 - ½ inch head space: Fruits, tomatoes, sauerkraut, pickles, relished, chutneys, sauces and salsa.
 - 1 inch head space: Fish, meat, soup, stew and broth.
5. Entries showing evidence of mold will be disqualified.
6. Non-acid foods – fish, meats, poultry and vegetables – *must be canned under pressure.* Low acid foods – figs, very ripe pears, tomatoes, etc – should be made more acid by adding lemon juice. Tomatoes and fruits, including their juices, must be processed in boiling water bath. **Open kettle method is no longer recommended by the USDA.** *Boiling water bath method must be used.*
7. Judging is based on guidelines established by the USDA – USDA Complete Guide to Home Canning – this information is available online at www.ugs.edu/nchfp/index.html.

One jar **MUST** be labeled on the lid of the jar showing the following info as this jar will be the judged entry.

- NAME OF PRODUCT
- DATE OF CANNING
- METHOD OF PROCESSING
- PROCESSING TIME:
 - Hot water bath length of time
 - Pressure cooking – pounds and length of time

**Entries not properly labeled will not be judged. Exhibitors must supply their own labels.

YOUTH CANNING & DRYING

Entries due online by Sunday, July 29, 2018

Entries received at Belotti Hall Friday, August 9am-4pm & Sat, August 9am-4pm

Exhibits released Sun, Aug 26, 8-9pm & Monday, Aug 27, Noon-7pm

Entry fee \$1.00 per entry

Limit 6 per Class

1st thru 3rd Place Ribbons awarded per Class

Danish System of Judging

\$5 Award for Best of Class by **Ferndale Pizza Company**

\$5 Gift Certificate Judges Choice Award for Canning
sponsored by **Golden Gait Mercantile**, Ferndale

\$5 Gift Certificate Judges Choice Award for Drying
sponsored by **Golden Gait Mercantile**, Ferndale

2 Judges Choice Awards of a **C&H Sugar** Apron & Cookbook
by **C&H Sugar**



DIVISION 315

- Class 1 Canning
- 2 Drying

CANNING: Six entries per class, each a different product. Each entry to include 2 same sized jars, one for judging and one for display. Each must be labeled with name, item, processing method. Each jar must be standard sealed with new lids and rings. No paraffin. Low acid foods must be canned under pressure.

Open jars may be picked up at Belotti Hall from Noon-5pm Wednesday, August 15, 2018.

