

Canning

- Entries must be presented in the past 12 months and must be made by exhibitor.
- Each entry shall be of the standard commercial canning jar size and type.
- All canned products including jam and jellies shall be sealed and by:
 - Processing
 - Boiling water bath for fruit and tomatoes
 - Steam pressure for vegetables and meats.
- Variety of classes to be those approved by the U.S.D.A. standards.
- Entries are to be dropped off at the office by the North Gate anytime on Wednesday evening.
- Please include a 3x5 index card with exhibitor's name.

Prizes will be awarded on basis of:

1. Quality of product
2. Workmanship as shown by condition of exhibit
3. Practicality of packaging

Adult and/or Youth

- I. Collections- 3 jars (Following is minimum number of jars)
 1. 3 jars of canned fruit- 1 jar each of 3 kinds
 2. 3 jars of canned vegetables- 1 jar each of 3 kinds
 3. 3 jars of jelly and/or jam- 1 jar each of 3 kinds
 4. 3 jars of pickles- 1 jar each of 3 kinds
- II. Vegetables-2 jars
 1. Tomatoes
 2. Beans, snap (green)
 3. Beans, snap (yellow)
 4. Beets
 5. Carrots
 6. Pickles (feature one variety)
 7. Corn
 8. Asparagus
 9. Any other vegetable
- III. Fruits- 2 jars
 1. Peaches
 2. Blueberries
 3. Pears
 4. Blackberries
 5. Raspberries
 6. Plums
 7. Cherries
 8. Any other fruit
- IV. Jelly and Jam- 2 jars, not less than 4 ounces
 1. Jelly (same variety) competing for one set of prizes.
 2. Jam (same variety) competing for the same set of prizes.

Ribbons will be awarded as prizes for canning.