

DIVISION 5
CANNING

E-mail: canning@middlesexcountyfair.com

Adults 18 years and over

RULES:

1. Please read and follow all the general rules and regulations on page 3.
2. Use white, clear standard canning jars only (without labels).
3. Canned foods preserved since date listed in general rules are eligible.
4. All canned foods should be presented without labels.
5. Exhibitors' identification tags should be presented with entries.
6. Uniform labels will be placed on jars by the Canning Committee.
7. There is a sample tasting jar required in Section A-5, B-10, & C thru J.
8. **The tasting jar should be one that can be disposed of when the judging has been completed.** It may be a small baby food jar, or other similar glass or plastic container, containing a small amount of the same ingredients as the display jar.

SECTION A - CANNED FRUIT

One standard quart or pint jar constitutes an exhibit.

- Class 1 - Applesauce
- Class 2 - Cherries - Red or White
- Class 3 - Peaches
- Class 4 - Pears
- Class 5 - Any fruit juice (Sample Testing Jar Required. See Rules.)
- Class 6 - Any other fruit not listed

SECTION B - CANNED VEGETABLES

One standard quart or pint jar constitutes an exhibit.

- Class 1 - Beans - Green
- Class 2 - Beans - Wax
- Class 3 - Beets
- Class 4 - Carrots - Whole or cut
- Class 5 - Tomatoes - Whole
- Class 6 - Tomatoes - Stewed
- Class 7 - Tomatoes - Stewed with added ingredients
- Class 8 - Tomato Puree
- Class 9 - Corn - Pints only
- Class 10 - Any vegetable juice (Sample Testing Jar Required. See Rules.)
- Class 11 - Any other vegetable not listed.
(Peas or Lima Beans in Pints only)

SECTION C - SYRUPS AND SAUCES

One standard quart or pint jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

- Class 1 - Fruit syrups or toppings
- Class 2 - Non-fruit syrups or toppings
- Class 3 - Bar-B-Que Sauce, Hot
- Class 4 - Bar-B-Que Sauce, Mild
- Class 5 - Spaghetti Sauce
- Class 6 - Any other syrup or sauce not listed-dessert type
- Class 7 - Any other sauce not listed-non dessert

SECTION D - RELISHES

One standard 1/2 pint or pint jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

- Class 1 - Chili Sauce
- Class 2 - Corn relish
- Class 3 - Cucumber relish
- Class 4 - Pepper relish
- Class 5 - Chutney
- Class 6 - Any fruit relish
- Class 7 - Salsa - Hot

Class 8 - Salsa - Mild

Class 9 - Any other named relish

SECTION E - PICKLED VEGETABLES & FRUIT

One standard canning jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

Class 1 - Bread and Butter Pickles

Class 2 - Bread & Butter Zucchini

Class 3 - Mixed Pickles

Class 4 - Watermelon Rind

Class 5 - Beets - (MUST BE PROCESSED)

Class 6 - Fruit Pickles

Class 7 - Any spiced fruit

Class 8 - Any brandied fruit

Class 9 - Any other named pickle

Class 10 - Any other pickled item

Class 11 - Any brined item (not dill pickles, see Section F)

Class 12 - Tomatoes

SECTION F - PICKLES

One standard canning jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

Class 1 - Processed

Class 2 - Refrigerator

Class 3 - Brined

SECTION G - JAMS

One standard pint or 1/2 pint jar or jelly glass with top constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

Indicate on exhibit tag if freezer type jam.

Class 1 - Cherry

Class 2 - Grape

Class 3 - Peach

Class 4 - Blueberry

Class 5 - Raspberry

Class 6 - Strawberry

Class 7 - Blackberry Jam

Class 8 - Citrus Marmalade or Conserve

Class 9 - Conserves

Class 10 - Any jam or preserve made with vegetables

Class 11 - Any preserve not made with vegetables

Class 12 - Any other jam or marmalade not listed

Class 13 - Any low-sugar jam

Class 14 - Any no-sugar jam

Class 15 - Mixed Berry jam

Class 16 - Any Berry and Vanilla Combo Jam

SECTION H - JELLIES

One standard pint or 1/2 pint jar or jelly glass with top constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

Indicate on exhibit tag if freezer type jelly.

Class 1 - Apple

Class 2 - Cherry

Class 3 - Crabapple

Class 4 - Currant

Class 5 - Mint

Class 6 - Grape

Class 7 - Raspberry

Class 8 - Any combination(s) jelly

Class 9 - Any vegetable or herb jelly

Class 10 - Any other jelly not listed

Class 11 - Any low-sugar jelly

Class 12 - Any no-sugar jelly

Class 13 - Any Berry and Vanilla Combo Jelly

SECTION I - FRUIT BUTTERS

One standard pint or 1/2 pint jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

SECTION J - SPECIALTY TYPE CANNED OR BOTTLED ITEMS

(Sample Testing Jar Required. See Rules.)

Class 1 - Any Vegetable

Class 2 - Any Fruit

Class 3 - Vinegars

Class 4 - Condiments (i.e. mustards, catsup, horseradish, etc.)

Class 5 - Any other

Class 6 - Any item not usually canned locally (i.e. maple syrup, molasses, extracts, etc.)

SECTION K - Special Ruling:

All classes in sections K (except K-2) **MUST BE PROCESSED**. If there are any questions regarding this ruling, please call the chairperson listed at the beginning of DIVISION 5.

SECTION K - NOVELTY ITEMS

Class 1 - Any fruit or vegetable grown in and preserved in same jar.

Class 2 - Decorated jar top (Any item. Only lids judged.)