

DEPARTMENT - O ADULT CANNING



Mrs. Betty Baun...481-4398...Superintendent
Mrs. Debra Mims...428-6423...Assistant Superintendent

[REGISTRATION FORM](#) (*click here*)

[ENTRY RULES](#) (*click here*)

Registration Deadline...NOON, OCT 12, 2023

Exhibit Drop off...1:00 PM - 5:00 PM, OCT 14, 2023

Exhibit Pick-up...2:00 PM – 3:30 PM, OCT 23, 2023

- **All exhibits must have been completed or produced by the exhibitor since the 2022 fair.**
- **No Decorated jars will be accepted.**
- Only this year's products will be exhibited. Entries must be in standard jars with lids and bands according to recommended practices. Contact your Clemson Extension Service for proper canning techniques.
- A second entry in another's name but cooked in the same pot will automatically disqualify both entries. No entry may be sold.
- A jar of jam, jelly or pickles may be opened for testing and tasting for 1st, 2nd, and 3rd places. If opened, the judges will label the jar.
- Food coloring in jellies is acceptable
- **All jars must be sealed to be judged.** NO PARAFFIN is accepted.
- Exhibit only specific numbers of jars, especially in collections; Lima beans, Corn, and Field peas in pint jars only. Only products listed will be accepted.
- NO MIXES - Products will be from scratch only.

3/16/2023

- Only ONE entry per exhibitor per class.

SECTION 1

PREMIUMS

1ST 2ND 3RD

\$8 Ribbon Ribbon

Class No.

COLLECTIONS

1. Vegetables, including 1 jar of tomatoes
2. Fruits, 4 jars
3. Pickles/ relish, 4 jars
4. Jellies/Jams/Marmalades, 4 jars
5. Vinegars, (3) herbal
6. Open



SECTION 2

PREMIUMS

1ST 2ND 3RD

\$6 Ribbon Ribbon

Class No.

SINGLE ENTRY FRUITS

1. Apples
2. Applesauce
3. Peaches or Nectarines
4. Pears
5. Combination - open
6. Blackberries
7. Blueberries
8. Spiced Fruit
9. Mixed Fruit
10. Pie Filling
11. Open



Class No.

SINGLE ENTRY VEGETABLES

12. String Beans
13. Lima Beans
14. Corn (pint jars only for cream style)
15. Field Peas
16. Soup Mixture
17. Mixed vegetables
18. Beets



19. Sweet Potatoes
20. Tomatoes, crushed
21. Tomatoes, half or whole
22. Salsa
23. Boiled Peanuts
24. Other Vegetables (Squash not accepted due to no USDA canning recommendations)

Fruit and Vegetable scorecard:

- 40 Points.....Quality of canned product
 (15) Maturity
 (10) Color
 (15) Condition of product
- 30 Points.....Pack
 (15) Proportion of solids to liquid
 (15) Appropriateness and uniformity of size, shape and color of product
- 30.....Cleanliness & Appearance of Container
 (15) No cracks or chips, no rust
 (15) No food on outside of jar
- 100 Points Total

SECTION 3

PREMIUMS

	1ST	2ND	3RD
\$6	Ribbon	Ribbon	Ribbon

Class No.

PICKLES

1. Cucumber, sweet pickles, sliced
2. Bread & Butter pickles
3. Mixed Pickles
4. Fruit Pickles
5. Dill Pickles
6. Pickled Peppers
7. Green Tomato Pickles
8. Sauerkraut / other fermented pickles
9. Pickled Vegetables
10. Other Pickles



Class No. RELISHES

11. Artichoke Relish
12. Pepper Relish
13. Fruit Relish
14. Chow-Chow Relish
15. Pickle Relish
16. Onion Relish
17. Other Relish

Class No. VINEGARS

18. Herbal Vinegar
19. Fruit Vinegar
20. Chutney
21. Open

Pickles, Relishes, & Vinegars score card:

40 Points...Appearance - Uniformity and color
(Clarity where appropriate)

30 Points...Pack

30 Points...Cleanliness and appearance of container

100 Points Total

SECTION 4

PREMIUMS

1ST	2ND	3RD
\$6	Ribbon	Ribbon

Class No. JAMS

1. Apple Butter
2. Blackberry/ Raspberry / Blueberry
3. Grape
4. Strawberry
5. Fig
6. Peach
7. Other Combination (Two or more Fruits)

Class No. JELLIES

8. Grape
9. Blackberry / Blueberry



10. Apple
11. Plum
12. Mint
13. Pepper
14. Herb (Basil, Thyme, Sage, etc.)
15. Other Jelly



Class No. PRESERVES

16. Pear
17. Peach
18. Strawberry
19. Fig
20. Other Preserves

Class No. MARMALADES / CONSERVES

21. Blueberry
22. Orange
23. Peach
24. Other

Jams, Jellies, & Preserves score card

40 Points...Appearance - Uniformity and color
(Clarity where appropriate)

30 Points...Pack

30 Points...Cleanliness and appearance of container

100 Points Total

**SECTION 5
DRIED FOODS**

PREMIUMS
1ST 2ND 3RD

\$6 Ribbon Ribbon

Class No.

DRIED FOODS

1. Parsley
2. Basil
3. Rosemary
4. Herbs, Other
5. Fruit
6. Vegetables
7. Leathers
8. Open



Other Canning Scorecard:

40 Points.....Quality of canned product

(15) Maturity

(10) Color

(15) Condition of product

30 Points.....Pack

(15) Proportion of solids to liquid

(15) Appropriateness and uniformity of size, shape and color of product

30.....Cleanliness & Appearance of Container

(15) No cracks or chips, no rust

(15) No food on outside of jar

100 Points Total

SECTION 6 OTHER CANNED ITEMS

PREMIUMS

1ST 2ND 3RD

\$6

Ribbon

Ribbon

Class No.

MEATS

1. Beef
2. Pork

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3. Poultry
4. Game

Class No.

SAUCES

5. Barbeque
6. Ketchup
7. Hot Sauce
8. Meat Sauces

Class No

FERMENTED FOODS

9. Vegetables
10. Pickles

Class No

SEA FOOD

11. Fish
12. Shellfish

Class No

JUICES AND SYRUPS

13. Apple
14. Grape
15. Berry
16. Citrus
17. Tomato

Juices score card:

40 Points...Appearance - Uniformity and color
(Clarity where appropriate)

30 Points...Pack

30 Points...Cleanliness and appearance of container

100 Points Total

Class No

WINE AND BEER

- 18. Craft Beers (2 each)
- 19. Wines (2 each)



SPECIAL AWARDS

Best Canned Food in Show...\$10 & Rosette

<http://hgic.clemson.edu/factsheets/hgic3020.htm>