

## Division A3 – Home Canning

**Co-Convenors:** Seana Bussiere – 250-832-0437  
smurphygal@yahoo.com  
**Entry Fee:** 50 cents per entry.  
**Entry Form:** Indoor Divisions  
**Prizes:** 1<sup>st</sup> - \$5.00, 2<sup>nd</sup> - \$3.00, 3<sup>rd</sup> - \$2.00

**NO ENTRIES or CLASS CHANGES WILL BE ACCEPTED AFTER ENTRY DEADLINE**

### Regulations

1. Refer to Rules & Regulations at the front of this book for deadlines, times and procedures for entry, exhibit delivery and exhibit pick-up.
2. All canning must be done by exhibitor.
3. All entries should be in sealed glass jars of the size specified in the class, or as follows: Jams and Jellies - 250 ml (8 oz); Pickles and Relishes - 500ml (16 oz, or 1 pint). Use canning jars only -no mayo, Cheez Whiz, etc. jars. They are too hard to open and will not be judged.
4. Do Not top your jar with cloth or other decorative covers. It is impossible to get the right topper on the right jar after judging.
5. Please include the screw tops on your jars to prevent spills after judging.
6. **IMPORTANT - FOOD SAFETY CONCERNS** - Items containing low acid vegetables, meat or fish **MUST** be pressure canned according to the manufacturer's instructions. Please label jars with pressure (PSI) and processing time. This rule applies to classes 23 - 24.
7. Remember labels where requested. It is fine to label all your entries if you wish. Do not include your name on the label.
8. You must pick up your entries between 5:00 and 6:00 p.m. on Sunday. or jars and contents will be disposed of. If you are unable to retrieve your items at that time, contact the convenors to make alternate arrangements.

### Jar Sizes

- Jams and Jellies – 8oz (250ml)
- Pickled Items – Pint (500ml)

### Judging Score Card

◦ Container	10
◦ Seal	20
◦ Appearance	35
◦ Flavour/Texture	<u>35</u>
	100

### **CERTO “Best Jam or Jelly contest”**

- 1<sup>st</sup> place - \$20.00 product coupon
- 2<sup>nd</sup> place - \$10.00 product coupon

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### Class

1. Grape jelly, one jar.
2. Crab apple jelly, one jar.
3. Raspberry jelly, one jar.
4. Raspberry jam, one jar.
5. Plum jam, one jar.
6. Strawberry jam, cooked, one jar.
7. Apricot jam, one jar.
8. Fruit marmalade, one jar, please label.
9. Any other type of jam, one jar, please label.
10. Any other type of jelly, one jar, please label.
11. Canned pears, one pint (500ml).
12. Canned peaches, one pint (500ml).
13. Canned cherries, one pint (500ml).
14. Canned apricots, one pint (500ml).
15. Bread & Butter pickles, one jar.
16. Beet pickles, one jar.
17. Dill pickles, one jar (pint 500ml).
18. Mustard pickles, one pint (500ml).
19. Rhubarb relish, one jar.
20. Competitor's choice chutney, one jar, please label.
21. Cucumber or zucchini relish, one jar, please label.
22. Canned whole tomatoes, one jar (pint 500ml).
23. Tomato salsa, one jar, See Rule #6. (Using the Bernardin Recipe for salsa is acceptable, [www.homecanning.com/can](http://www.homecanning.com/can))
24. Stewed, flavoured tomatoes, one jar, See Rule #6.
25. 1 jar pickled vegetable, not cucumber
26. 1 jar sauerkraut
27. 1 jar pickled item, not already listed, see rule #6 example: eggs, sausage
28. 1 jar sauce, not listed – (Please label - example: ketchup, mustard, steak sauce, cocktail sauce)

Best Canner – Sponsored by **The Shuswap Farm & Craft Market** –  
Rosette & \$30 cash

### NEW – MEN'S CANNING

29. Men's Salsa – Sponsored by **Salmon Arm Financial** - \$25 cash for 1<sup>st</sup> prize
30. Men's Dill Pickle - Sponsored by **Salmon Arm Financial** - \$25 cash for 1<sup>st</sup> prize
31. Jam of any kind
32. Jelly of any kind

