

# DEPARTMENT 118 CANNING EXHIBIT

## GENERAL INFORMATION

**Chairperson:** Sandy Rubchinuk

**Contact Information:** mrsr123@aol.com

The Canning Department requires that the exhibitors pre-enter by showing all classes on the entry form, which **you feel 'might' be entered.** Entry tags can be prepared in advance. Entry forms must be received no later than September 5<sup>th</sup>, 2023. Entries will be taken on Saturday, September 9<sup>th</sup>, 2023 from 10:00 A.M. to 2:00 P.M. at the Coolidge Hall Building.

## IMPORTANT DATES

Entry Form Due: Tuesday, September 5<sup>th</sup>, 2023

Entry Receiving: Saturday, September 9<sup>th</sup>, 2023  
(10-2:00pm)

Entry Pick Up: Tuesday, October 10<sup>th</sup>, 2023 (2-5:45pm)

Entry Fee: (*online only*) \$3.00 per exhibitor

**ENTRIES SHOULD BE BROUGHT TO THE COOLIDGE HALL ON SATURDAY, SEPTEMBER 9<sup>TH</sup>, 2023 FROM 10:00 A.M. TO 2:00 P.M.**

## RULES AND REGULATIONS

1. Canning must be of current year's productions and made by the exhibitor. Produce does not have to be grown by exhibitor.
2. All classes are to consist of TWO identical jars, unless otherwise stated.
3. The jars in each entry must be identical in all respects; i.e. size, shape and mouth size. All jars must have a tight fitting metal lid with screwband or glass top. Commercial lids will not be accepted.
4. Each jar must be labeled with the name of the product. Note type of processing and amount of time processed on the front of jar. (On canning label, if space allows. Water bath or pressure canner.)
5. Owner's name and address must be clearly written on the underside of each jar for identification.
6. **MISLABELED PRODUCTS WILL NOT BE ACCEPTED.**
7. **ALL PRODUCTS, INCLUDING JAM, SHALL BE SEALED AS THE U.S.D.A. RECOMMENDS. REFER TO "BALL BLUE BOOK."**
8. Each entrant will be limited to 10 entries and each exhibitor may make only one entry in each class. Example: B7 is a class, B8 is a class. **If your entry**

**belongs in a specific class it must be entered into that class and not as "ANY OTHER".**

9. **DECORATIVE COVERINGS AND BASKETS SHOULD NOT BE USED EXCEPT IN CLASS A8.**
10. Classes A3-A7, B22-B25, C1-D5, G1-L3 will be opened for tasting by judges. It is recommended that jellies, jams and preserves be put in half pint size containers.
11. The contest is intended for amateurs only. Professionals or those who earn a significant portion of their livelihood from canning may not enter.
12. All food items become the property of the Topsfield Fair.
13. **PLEASE INCLUDE** on an 8 1/2" x 11" page, the recipe of each entry in these classes. **One receipt per sheet.** Note name and class number on each recipe sheet.
14. All exhibits must be removed on Tuesday, October 10<sup>th</sup>, 2023 between 2:00 p.m. to 5:45 p.m. All jars left will become property of the Topsfield Fair, and we can not be responsible for their return.
15. **ALL DECISIONS MADE BY THE JUDGES ARE FINAL AND WILL NOT BE AMENDED.**

## DIVISIONS AND CLASSES

Classes A – K

### **Awards:**

FIRST \$10.00

SECOND \$7.50

THIRD \$5.00

**CLASS- CLASS A1-A7 ARE NOT TO BE IN BASKET**

**JAR COLLECTIONS**

### **CLASS A**

1. Collection 3 jars of fruit, 1 jar each of 3 kinds
2. Collection 3 jars of vegetables, 1 jar each of 3 kinds
3. Collection of 3 jars of jam, all different, 1 jar each
4. Collection of 3 jars of jellies, all different, 1 jar each
5. Collection of 3 jars of preserves, all different, 1 jar each
6. Collection of 3 jars of pickles, all different, 1 jar each
7. Collection of 3 jars of relishes, all different, 1 jar each
8. Best Collection of 5 jars, arranged in a basket. Each jar must be a different product. 1 jar each. Collection should represent a theme of the exhibitor's choice.

### **Awards:**

FIRST \$5.00

SECOND \$3.00

THIRD \$2.00

CLASS- 2 JARS EACH

CANNED VEGETABLES

**CLASS B:**

1. Sauerkraut
2. Beans, Kentucky Wonder - not pickled
3. Beans, Snap, green - not pickled
4. Beans, Snap, yellow – not pickled
5. Beets, sliced
6. Beets, whole
7. Carrots, sliced
8. Carrots, whole
9. Corn, off the cob
10. Peas
11. Peppers – not pickled
12. Squash, summer
13. Squash, zucchini

**NOTE: In classes B-14 through B-25: Be aware that any time a nonacid vegetable is added to tomatoes, it must be pressure processed unless vinegar or other acid is added.**

14. Tomato Sauce (recipe required)
15. Tomatoes, peeled, whole
16. Tomatoes, peeled, quartered
17. Tomatoes, stewed – recipe required
18. Tomato juice
19. Tomato puree
20. Tomato & Zucchini combined
21. Spaghetti Sauce (recipe required)
22. Ketchup
23. Bar-b-que Sauce
24. Salsa (recipe required)
25. Fruit Salsa (recipe required)
26. Garden Special (a combination of vegetables)
27. Any other vegetable

PICKLES

**CLASS C**

1. Pickles, sweet
2. Pickles, sour
3. Pickles, dill
4. Pickled Beans
5. Pickled Peppers
6. Pickled Beets
7. Bread & butter pickles
8. Mustard pickles
9. Pickled Garden Combo

10. Other pickled vegetables

RELISH

**CLASS D**

1. Relish, sweet
2. Relish, corn
3. Fruit relish
4. Piccalilli
5. Relish, other

SOUPS

**CLASS E**

1. Soup, same variety (recipe required)

FRUITS

**CLASS F**

1. Blueberries
2. Cherries
3. Peaches, sliced
4. Peaches, halves
5. Pears, sliced
6. Pears, halved
7. Plums
8. Citrus Fruit
9. Fruit Special (combination of fruits)
10. Applesauce, with skins
11. Applesauce, without skins
12. Fruit juice
13. Any other fruit

JELLIES

**CLASS G**

1. Grape Jelly – Concord
2. Grape Jelly – other – (no Concord grapes)
3. Apple Jelly
4. Herb Jelly
5. Pepper Jelly
6. Other Jelly

## JAMS

### CLASS H

1. Strawberry Jam
2. Raspberry Jam
3. Blueberry Jam
4. Peach Jam
5. Grape Jam
6. Plum Jam
7. Blackberry Jam
8. Other

## PRESERVES, CONSERVES, CHUTNEYS

### CLASS I

1. Preserves – Strawberry
2. Preserves – Other
3. Conserve
4. Chutney
5. Marmalade

## BUTTERS

### CLASS K

1. Apple Butter
2. Fruit Butter

## SPECIAL CLASSES

Brandied fruits, also commonly known as “Crocked Fruits” or “Friendship Fruits,” include any fruits, which have been fermented in sugar and/or alcoholic spirits. Recipe must be included on an 8 1/2” x 11” sheet. Note name and class number on each sheet.

### CLASS- 2 JARS EACH

## BRANDIED FRUITS

### CLASS L

1. Brandied peaches
2. Brandied pears
3. Brandied fruit

## SPECIAL AWARDS

**A special award will be presented by the Essex Agricultural Society for Best of Show. The Essex County Co-Op will present a canning kit to the NOVICE EXHIBITOR with the highest total number of points. Ace Hardware of Topsfield will present a case of Ball Canning Jars for Best of Show and Senior Exhibitor with the highest amount of points. A case of canning jars will be awarded to the Junior Exhibitor with the highest amount of points.**

## RULES AND REGULATIONS

1. Entry must be a single covered glass jar: half pints, pints or quarts.
2. Label will include the contents of the jar.
3. The owner’s name and address must be clearly written on the underside of the jar for identification.
4. Each exhibitor may make one entry in each class.
5. **JARS WILL BE OPENED FOR TASTING.**  
Judging will be based upon:
  1. Overall appearance.
  2. Taste of contents.
  3. Texture of fruit.
  4. Composition of mixture.

### Judging Criteria

**\*\*IMPORTANT NOTE\*\***

All vegetables, except tomatoes, must be pressure processed. For fruits, tomatoes and pickled vegetables use a boiling water bath canner. Tomatoes should be done by hot pack method per recommendation of Massachusetts Cooperative Extension Service.

**PLEASE USE U.S.D.A. STANDARDS. REFER TO “BALL BLUE BOOK.”**

**SOME OF THE CRITERIA THE JUDGES WILL BE CONSIDERING ARE:**

1. **How well rules were followed.**
2. Processing method and time
3. Mold or obvious spoilage
4. Condition of the product, consistent size, color
5. Color of product, clarity of liquids
6. Condition of seal. **POOR SEALS ARE ELIMINATED WHEN JUDGING. STICKY JARS WILL NOT BE ACCEPTED.**
7. Packing
8. Overall appearance. Jars and covers must be clean.

9. Judges look for equal quality in taste in all entries in classes A-3 through A-7.

**OFFICIAL RULES**

Topsfield Fair General Rules & Information