



Home Canning Competition

C-K Community Center, 1200 Poplar St, Kenova, WV

Saturday, October 28th 11:00am

Register entries between 10:00am and 11:00am

Rules and Guidelines

Entries are limited to one product per class; however, entries may be accepted in each on eight separate categories

The product must be canned by the exhibitor within 12 months of entry.

Jars must be marked on the lid with the name of the item and the date it was canned.

Entries must be submitted with the following information unattached to the product:

Name, Address, Email Address and Phone Number of the exhibitor.

The name of the item with category and class you wish to enter.

The ingredients used.

The method of canning, i.e. water bath or pressure canned.

Do not place the name of the exhibitor on the jar.

The entry must be processed in certified canning jars, with new two-piece metal lids and bands. Do not add fancy skirting to the lids. Commercial jars such as mayonnaise jars, peanut butter or jelly jars, etc., or jars previously used for other purposes will not be accepted. The jars must be thoroughly clean and properly sealed, with bands intact and free of rust.

Entries must be processed with the recommended canning method for the product being canned, water bath or pressure canned. Jams and jellies sealed with paraffin

will not be accepted. A good reference for home canning is Ball Blue Book Guide to Preserving and may be found at <http://www.freshpreserving.com/home.aspx>

A free case of jars will be available to participants in the competition at the time they register their entry. We have a limited number of cases available and will be given out on a first come, first served basis.

Pint and quart jars, either regular or wide-mouth, are acceptable for Categories 1 through 5 and for Category 8. Half-pint or 4-ounce jars are acceptable for Categories 6, 7, and 8.

Any item deemed by the judges not to be prepared as indicated by the rules will be disqualified.

Results available at 1:00pm.

Entries must be picked up by 2:00pm.

Ribbons and prizes will be awarded for 1st, 2nd and 3rd place in each category.

See below the breakdown of categories and form to be turned in with each entry

CATEGORY #1 – TOMATO & TOMATO PRODUCTS:

1. Tomato Juice
2. Tomato & Vegetable Juice Blend
3. Tomato Sauce
4. Tomatoes Juice Packed (whole or crushed)
5. Sloppy Joe Spaghetti Sauce with Meat
6. Pasta Sauce without Meat
7. Tomato Ketchup
8. Salsa
9. Sloppy Joe Sauce
10. Any Other Tomato Product

CATEGORY #2 – FRESH VEGETABLE & VEGETABLE PRODUCTS

1. Asparagus
2. Beans – Half Runners
3. Beans – Other Green Beans
4. Beans – Pintos
5. Beans – Limas
6. Beans – Other Shelled
7. Beets (not pickled)
8. Carrots
9. Corn
10. Peas
11. Peppers – Hot
12. Peppers – Sweet
13. Sweet Potatoes
14. Potatoes
15. Mixed Vegetables
16. Any Other Vegetable

CATEGORY #3 – FERMENTED FOOD & PICKLED VEGETABLES

1. Dill Pickles
2. Sweet Pickles
3. Mixed Pickles
4. Pickle Relish
5. Sauerkraut
6. Pickled Beans
7. Pickled Beets
8. Pickled Corn
9. Pickled Peppers
10. Any Other Pickled Products

CATEGORY #4 – FRUIT & FRUIT PRODUCTS

1. Apples, Sliced
2. Spiced Apple Rings
3. Applesauce
4. Berries
5. Cherries
6. Peaches
7. Pears
8. Mixed Fruit
9. Any Other Fruit
10. Pie Fillings
11. Fruit Juice

CATEGORY #5 – SAUCES

1. Barbeque Sauce
2. Hot Sauce
3. Steak Sauce
4. Salad Dressings
5. Other Sauces

CATEGORY #6 – JELLIES

Jelly is a semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape

1. Apple
2. Blackberry
3. Blueberry
4. Cherry
5. Crabapple
6. Grape
7. Mint
8. Peach
9. Raspberry
10. Strawberry
11. Strawberry-Rhubarb
12. Mixed Fruit Jelly
13. Any other Fruit Jelly
14. Any Vegetable Jelly

CATEGORY #7 – JAMS

Jam is made from crushed or chopped fruits and sugar. Jam holds its shape but is less firm than jelly. Jams made from a mixture of fruits are usually called conserves, especially when including citrus fruits, nuts, raisins or coconut.

1. Apricot
2. Blackberry
3. Blueberry
4. Cherry
5. Grape
6. Peach
7. Raspberry
8. Strawberry
9. Mixed Fruit Preserves
10. Any Other Preserves
11. Any Marmalade
12. Any conserve
13. Any Other Fruit Spread

CATEGORY #8 – MEATS

Poultry, red meats, and game are low-acid foods that must be processed in a pressure canner to ensure safety. It is important to precisely follow the procedures specified for each type of product.

1. Chicken, Rabbit, Venison, Poultry, Lamb
 - a. Ground or Chopped
 - b. Strips, Cubed or Chunks
2. Meat Stock or Broth
3. Soups with Meat

See below for entry form.

Complete this form and submit it with your entry:

Name: _____

Address: _____

Phone #: _____ Email Address: _____

Product Name: _____

Category: _____ Class: _____

Ingredients: _____

Method of Canning: Water Bath _____ Pressure Canned _____

OFFICE USE

Entry Received By: _____ Date: _____ Time: _____

Category: _____ Class: _____

Entry Number Assigned: _____