

# 2022 Home Canning Competition

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

Saturday, October 30th 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

Entries are limited to one product per class PER FAMILY

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.

Rings and lids must be on the jar.

Entries must be submitted with the following information unattached to the product and entered onto the registration log:

Name, Assigned Entry number, Product Name, Category and Class, and process (water bath or pressure).

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>

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

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

*Results available at 12:00pm.*

***Entries must be picked up by 1:00pm.***

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

*Best of Show will be OVERALL categories and awarded to only one 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 – Lima
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

**Complete this form and submit it with your entry:**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone #: \_\_\_\_\_

Email: \_\_\_\_\_

Product Name: \_\_\_\_\_

Category: \_\_\_\_\_ Class: \_\_\_\_\_

Ingredients: \_\_\_\_\_

Method of Canning: Water Bath \_\_\_\_\_ Pressure Canned \_\_\_\_\_

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**OFFICE USE**

Entry Received By: \_\_\_\_\_ Date: \_\_\_\_\_ Time: \_\_\_\_\_

Category: \_\_\_\_\_ Class: \_\_\_\_\_

Entry Number Assigned: \_\_\_\_\_