



## DEPARTMENT 118/218 CANNED GOODS

Canned goods will be judged for quality, appearance and pack. The jars in each exhibit shall be of the same size and type, and EACH ONE labeled (by contents, date, class number and exhibitor's number). All canned goods, including jams and jellies, shall be sealed by processing; boiling water bath for fruit and tomatoes, steam pressure for vegetables and meats. Rings must be removed prior to entry. "Garden special" and spaghetti sauces are not to be exhibited.

Shelburne Grange Fair uses the following definitions for jams, jellies, and preserves:

**Jam:** Jams are made by cooking crushed or finely chopped fruits with sugar until the mixture will round up on a spoon.

**Jelly:** Strained juice is used to make jelly.

**Preserves:** Preserves are fruits preserved with sugar so that the fruit retains its shape, is clear and shiny, tender and plump.

Class A: Premiums: \$3 \$2 \$1 (\*\*Two jars each of same product\*\*)

Lot #:

5. Beans, Yellow
6. Beans, Green
7. Beets
8. Beets, Pickled
9. Carrots
10. Corn
11. Pickles, Bread and Butter
12. Pickles, Dill
13. Pickles, Any other type
14. Peaches
15. Pears
16. Relish

17. Tomatoes
18. Applesauce
19. Jelly, Raspberry
20. Jelly, Strawberry
21. Jelly, Other berry
22. Jelly, Peach
23. Jelly, Non-berry or combination
24. Jam, Raspberry
25. Jam, Strawberry
26. Jam, Other berry
27. Jam, Peach
28. Jam, Non-berry or combination
29. Any other named canned product

Class C: Premiums: \$8 \$6 \$4

(\*\**ONE* jar each of three varieties, except C6\*\*)

Lot#

1. Collection of Pickles
2. Collection of Canned Fruits
3. Collection of Canned Vegetables
4. Collection of Jellies
5. Collection of Jams
6. 4 Jar Menu Collection - One jar each of four different foods accompanied by a day's menu showing how these four canned goods are used in the menu and representing nutritional balance and value.