



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 (or steam canning, if safe) for fruit and tomatoes, pressure canning for vegetables and meats. Please use safe, tested canning recipes from sources such as Ball or NCHFP. Rings must be removed prior to entry.

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: \$4 \$3 \$2 (**Two jars each of same product**))

Lot #:

Vegetables

1. Beans, Yellow
2. Beans, Green
3. Beets
4. Carrots
5. Corn
6. Tomatoes

Pickles

7. Pickles, Cucumber, Bread and Butter
8. Pickles, Cucumber
9. Pickles, Dill
10. Pickled Beets

Please use Lot# 8
for Dill Pickles

11. Dilly Beans
12. Pickles, Any other type
13. Relish

Fruit

14. Peaches
15. Pears
16. Applesauce

Jelly

17. Jelly, Apple
18. Jelly, Strawberry
19. Jelly, Other berry
20. Jelly, Peach
21. Jelly, Non-berry or combination

Jam

22. Jam, Raspberry
23. Jam, Strawberry
24. Jam, Other berry
25. Jam, Peach
26. Jam, Non-berry or combination

27. 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.