## Canned Goods

 Junior \& Senior
# Online Entries: August 1 - September 20, 2023 MUST ENTER ON-LINE, NO ENTRIES AT CHECK-IN <br> Exhibit Check-In: Sunday September $24^{\text {th }} 1-3 \mathrm{pm}$ Monday September $25^{\text {th }} 9 \mathrm{am}-2 \mathrm{pm}$ <br> Judging: Tuesday September 26, 2023 <br> Exhibits will open after judging at 5 pm <br> Exhibit Release: Sunday October $1^{\text {st }} 12-3 p m$ 

1. Exhibitors must reside within the Southwest District.
2. ALL entries must be made on-line. Entry tags will NOT be printed at fairgrounds.
3. All entries will be placed in the Food Preservation Building and be prepared by the exhibitor.
4. All exhibits must be canned in the last year by the exhibitor.
5. Canned products must be shown in either standard (made for home canning) pint or quart jars with new 2-piece lids. (Exceptions: Jellies, jams, preserves, and sweet spreads may be exhibited in half-pint standard jars. Herbs in $1 / 4$ pint jars.)
6. All jars other than herbs must be sealed. Products sealed with paraffin will not be accepted.
7. Only one entry per exhibitor per class.
8. No entry may be made in "other" when like entry is made in a class.
9. All canning products must be labeled with the following information:

Product $\qquad$
Canning method;
$\qquad$ 1. Pressure
2. Water Bath
$\qquad$ 3. Other, Explain
10. All classes will have Junior and Senior divisions. Each entry will be marked to distinguish Junior and Senior entries. Junior exhibitors are those currently in grades 1-12.
11. Register at the times above or at your county extensions office.
12. There will be a guard on duty during times the show is open. The Southwest Arkansas District Fair will not be responsible for loss or damage of exhibits or personal property of exhibitors and is not responsible for exhibits not picked up at the specified time.
13. Ribbons and cash prizes will be awarded. Places will be awarded as follows:

1st 2nd 3rd Best of Show
14. Score card information may be provided by show chairman.

## CLASSES:

## Section A - Canned Fruits

| 1. Apples | 6. Pears |
| :--- | :--- |
| 2. Applesauce | 7. Plums |
| 3. Berries, blackberry | 8. Light fruit juice |
| 4. Berries, blueberry | 9. Dark fruit juice |
| 5. Peaches | 10. Figs |

## Section B - Canned Vegetables

| 1. Beets | 9. Kraut |
| :--- | :--- |
| 2. Beans (cut green) | 10. Peas, field |
| 3. Beans, lima | 11. Soup mixture |
| 4. Beans, pinto | 12. Tomatoes (cut) |
| 5. Corn (whole kernel) | 13. Greens |
| 6. Hominy | 14. Mixed vegetables |
| 7. Creamed corn | 15. Tomato juice |
| 8. Okra | 16.Tomato sauce |

## Section C - Pickles

| 1. Beet | 8. Gherkin sweet | 15. Other pickled fruit |
| :--- | :--- | :--- |
| 2. Bread \& butter | 9. Lime | 16. Cauliflower |
| 3. Dill cucumber | 10. Mixed vegetables | 17. Sweet cucumbers |
| 4. Dill vegetable | 11. Okra | 18. Watermelon rind |
| 5. Kosher dill | 12. Peppers, sliced | 19. Yellow squash |
| 6. Green tomato | 13. Peppers, whole | 20. Zucchini squash |
| 7. Gherkin sour | 14. Pickled peaches | 21. Other pickles |

## Section D - Relishes

| 1. Catsup | 6. Green tomato | 11. Spaghetti sauce |
| :--- | :--- | :--- |
| 2. Corn | 7. Ro-Tel | 12. Salsa |
| 3. Chili sauce | 8. Pepper | 13. Squash |
| 4. Cucumber | 9. Pickle | 14. Other relishes |
| 5. Chow-chow | 10. Pizza sauce |  |

## Best of Show - Sections A-D

## Section E-Jellies

| 1. Apple, light | 7. Blueberry | 13. Dark Plum | 19. Other jellies |
| :--- | :--- | :--- | :--- |
| 2. Apple, medium | 8. Elderberry | 14. Mayhaw |  |
| 3. Apple, dark | 9. Light grape | 15. Muscadine |  |
| 4. Blackberry | 10. Dark grape | 16. Pepper |  |
| 5. Crabapple | 11. Peach | 17. Sugar-free jelly |  |
| 6. Dewberry | 12. Light Plum | 18. Low sugar jelly |  |

## Section F - Jams

1. Blueberry
2. Peach \& plum
3. Mixture combination
4. Blackberry
5. Peach
6. Fig
7. Pear
8. Grape
9. Plum
10. Huckleberry
11. Strawberry
12. Any sugar-free
13. Any low sugar
14. Other jam (specify)

## Section G - Preserves

1. Fig
2. Strawberry fig
3. Peach
4. Watermelon
5. Pear
6. Any sugar-free
7. Strawberry
8. Any low sugar

## Section H - Sweet Spreads

| 1. Apple butter | 4. Plum butter | 7. Pear Honey | 10. Other |
| :--- | :--- | :--- | :--- |
| 2. Mixed fruit butter | 5. Pear butter | 8. Chutneys |  |
| 3. Peach butter | 6. Marmalades | 9. Any low sugar |  |

## Best of Show - Sections E-H

## Section I - Dried Fruits

1. Apples
2. Peaches
3. Raisins
4. Figs
5. Pears
6. Berries (any kind)
7. Plums

## Section J - Freeze Dried Fruits

| 1. Apples | 4. Peaches | 7. Raisins |
| :--- | :--- | :--- |
| 2. Figs | 5. Pears | 8. Other |
| 3. Berries (any kind) | 6. Plums |  |

## Section K - Dried Vegetables

1. Soup Mixture
2. Corn
3. Peppers
4. Other
5. Tomatoes
6. Onions
7. Okra

## Section L - Freeze Dried Vegetables

1. Soup Mixture
2. Corn
3. Peppers
4. Other
5. Tomatoes
6. Onions
7. Okra

## Section M - Dried Herbs/Vinegar

| 1. Rosemary | 6. Bay leaf | 10. Chives | 13. Vinegars |
| :--- | :--- | :--- | :--- |
| 2. Basil | 7. Garlic | 11. Lavender | 14. Citrus rind/peel |
| 3. Sage | 8. Dill weed | 12. Orange | 15. Mint |
| 4. Oregano | 9. Dill seed | 12. Orange Peel | 16. Sweet Marjarom |
| 5. Thyme |  |  |  |

## Section N - Freeze Dried Herbs

| 1. Rosemary | 5. Thyme | 9. Dill Seed | 13. Citrus rind/peel |
| :--- | :--- | :--- | :--- |
| 2. Basil | 6. Bay leaf | 10. Chives | 14. Mint |
| 3. Sage | 7. Garlic | 11. Lavender | 15. Sweet Marjarom |
| 4. Oregano | 8. Dill Weed | 12. Orange Peel | 16. Other |

## Best of Show - Sections I-N

## Section O-Honey

1. Light, extracted
2. Medium, extracted
3. Dark, extracted
4. Light Hogg comb
5. Medium Hogg comb
6. Dark Hogg comb
7. Light Ross Round comb
8. Medium Ross Round comb
9. Dark Ross Round comb
10. Creamed
11. Lotion Bars
12. Light cut comb
13. Medium cut comb
14. Dark cut comb

## Best of Show - Section 0

