

Canning Division

Junior & Adult

On-line entries will begin August 1st and end September 19th.

1. All entries will be placed in the Food Preservation Building. Entries will be accepted on Sunday September 23rd from 1:00-3:00pm and Monday September 24th from 9:00am-2:00pm. Check out will be Sunday September 30th from 12:00-3:00pm.

2. All exhibits must be canned in the last year by the exhibitor. Exhibitors will receive exhibitor number during check-in.

3. 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.)

4. All jars must be sealed. Products sealed with paraffin will not be accepted.

5. Only one entry per exhibitor per class.

6. No entry may be made in "other" when like entry is made in a class.

7. All canning products must be labeled with the following information:

Product_____

Canning method;

____1. Pressure

____2. Water Bath

____3. Other, Explain

8. The exhibits will be closed to the public on Tuesday, Sept. 25th for judging. It will open at approximately 4:00 p.m.

9. 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.

10. Registration forms and labels may be picked up at the County Extension Office.

11. Southwest Arkansas District Fair and Livestock Show management accepts no responsibility for damage or loss of entries during the show and is not responsible for exhibits not picked up by 3:00 p.m. on Sunday, Sept. 30th.

12. Ribbons and cash prizes will be awarded. Points will be awarded as follows:

1st	2nd	3rd	Best of Show
3	2	1	10

13. Score card information may be provided by show chairman.

Classes

Section A - Canned Fruits

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|------------------------|-----------------------|----------------------------------|
| 1. Apples | 6. Pears | 11. Cherries |
| 2. Applesauce | 7. Plums | 12. Other fruits (specify) |
| 3. Berries, blackberry | 8. Fruit juice, light | 13. Other fruit juices (specify) |
| 4. Berries, blueberry | 9. Fruit Juice, dark | |
| 5. Peaches | 10. Figs | |

Section B - Canned Vegetables

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|------------------------|----------------------|----------------------|
| 1. Beets | 9. Kraut | 17. Stewed tomatoes |
| 2. Beans (cut green) | 10. Peas, field | 18. Ro-Tel tomatoes |
| 3. Beans, lima | 11. Soup mixture | 19. Whole tomatoes |
| 4. Beans, pinto | 12. Tomatoes (cut) | 20. Carrots |
| 5. Corn (whole kernel) | 13. Greens | 21. Vegetable sauce |
| 6. Hominy | 14. Mixed vegetables | 22. Other vegetables |
| 7. Creamed corn | 15. Tomato juice | |
| 8. Okra | 16. Tomato sauce | |

Section C - Pickles

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|-------------------|----------------------|-------------------------|
| 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. Squash, yellow |
| 6. Green tomato | 13. Peppers, whole | 20. Squash, zucchini |
| 7. Gherkin sour | 14. Pickled peaches | 21. Other pickles |

Section D - Relishes

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

Section E - Jellies

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

Section F - Jams

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

Section G - Preserves

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|---------------|-------------------|------------------------------|
| 1. Fig | 5. Strawberry fig | 9. Other preserves (specify) |
| 2. Peach | 6. Watermelon | |
| 3. Pear | 7. Any sugar-free | |
| 4. Strawberry | 8. Any low sugar | |

Section H - Sweet Spreads

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|-----------------------|----------------|------------------|-----------|
| 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 | |

Section I - Dried Fruits

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

Section J - Dried Vegetables

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

Section K - Dried Herbs/Vinegar

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|-------------|--------------|-----------------|--------------|
| 1. Rosemary | 5. Thyme | 9. Dill Seed | 13. Vinegars |
| 2. Basil | 6. Bay leaf | 10. Chives | |
| 3. Sage | 7. Garlic | 11. Lavender | |
| 4. Oregano | 8. Dill Weed | 12. Orange Peel | |

Section L - Honey

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|-----------------------------|------------------|
| 1. Honey, light, extracted | 7. Creamed Honey |
| 2. Honey, medium, extracted | 8. Lotion Bars |
| 3. Honey, dark, extracted | |
| 4. Honey, light, comb | |
| 5. Honey, medium, comb | |
| 6. Honey, dark, comb | |