



# Canned Goods Junior & Senior

**Online Entries:** August 1<sup>st</sup> – September 22<sup>nd</sup>, 2022

**MUST ENTER ON-LINE, NO ENTRIES AT CHECK-IN**

**Exhibit Check-In:** Sunday September 25<sup>th</sup> 1-3pm

Monday September 26<sup>th</sup> 9am-2pm

**Judging:** Tuesday September 27<sup>th</sup>, 2022

Exhibits will open after judging at 5pm

**Exhibit Release:** Sunday October 2<sup>nd</sup> 12-3pm

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.)
6. All jars 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 \_\_\_\_\_  
Canning method;  
\_\_\_\_\_ 1. Pressure  
\_\_\_\_\_ 2. Water Bath  
\_\_\_\_\_ 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             | 11. Cherries                     |
| 2. Applesauce          | 7. Plums             | 12. Other fruits (specify)       |
| 3. Berries, blackberry | 8. Light fruit juice | 13. Other fruit juices (specify) |
| 4. Berries, blueberry  | 9. Dark fruit juice  |                                  |
| 5. Peaches             | 10. Figs             |                                  |

### **Section B - Canned Vegetables**

- |                        |                      |                             |
|------------------------|----------------------|-----------------------------|
| 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 canned 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   | 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**

- |               |                   |                              |
|---------------|-------------------|------------------------------|
| 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**

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

#### **Section J - Dried Vegetables**

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

#### **Section K - Dried Herbs/Vinegar**

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

### **Best of Show – Sections I-K**

#### **Section L - Honey**

- |                      |                 |
|----------------------|-----------------|
| 1. Light, extracted  | 5. Medium, comb |
| 2. Medium, extracted | 6. Dark, comb   |
| 3. Dark, extracted   | 7. Creamed      |
| 4. Light, comb       | 8. Lotion Bars  |

### **Best of Show – Section L**