

**CANNED GOODS RECIPE SHEET**

Exhibitor # \_\_\_\_\_

Division \_\_\_\_\_

Year \_\_\_\_\_

Class # \_\_\_\_\_

Phone (\_\_\_\_) \_\_\_\_\_

Name of Product \_\_\_\_\_

List of Ingredients: (Use back of sheet if necessary)

Size: (Check one)    \_\_\_\_\_ 1/2 Pint \_\_\_\_\_ Pint                    \_\_\_\_\_ Quart

Method of Processing: (Check one)    \_\_\_\_\_ Boiling Water Bath \_\_\_\_\_ Pressure Canning

For Tomatoes Only:    \_\_\_\_\_ Boiling Water Bath            \_\_\_\_\_ Pressure Canner

Processing Time: \_\_\_\_\_ Minutes

Criteria for Division VII will be from the USDA Complete Guide to Home Canning.

The latest USDA endorsed publication recommends using a boiling water bath to make pickles, relishes, jams, jellies, preserves, marmalades and conserves, fruits and tomatoes.

To ensure safety, vegetables other than plain tomatoes must be processed in a pressure canner.

Anyone can contact the Extension Center below to reference the canning guide.

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