

**HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR**  
**August 22 – 26, 2018**

**Canned Goods**  
**Entries taken – Tuesday, August 21<sup>st</sup>**  
**9:00 a.m. – 2:30 p.m.**

**Contest Rules**

1. There will be no pre-registration and there will be no prize money. Ribbons will be awarded to 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winners. Ribbons may be picked up at the tent following judging on Tuesday, August 21<sup>st</sup> until 5:00 p.m. or on Sunday, August 26<sup>th</sup> when the Fair closes.
2. All entries are to be registered and received at the Agricultural Tent on Tuesday, August 21<sup>st</sup> (the day before the fair opens) from 9:00 a.m. to 2:30 p.m. Exhibitor's name may not appear on the entry, only on the exhibitor card. Judging will begin immediately at 3:00 p.m.
3. **Included in this division are home canned foods, canned pickles, and relishes.**
4. Two entries must be entered of the same product. All jars must be clearly labeled with the name of product and date prepared. Each entry must be accompanied by the recipe, processing method, and processing time.
5. One jar will be opened (smaller size is acceptable for opening) and the other will be used for display. Scoring for all classes will be calculated on clean, standard size containers.
6. In order to guarantee the judging of safe, properly prepared food products, all entrees will be judged and tasted at the judge's discretion. **Exhibitors are strongly encouraged to follow tested recipes from the latest editions of approved, evidence-based resources, such as the UDSA canning guidelines, the University of Georgia/USDA's National Center for Home Food Preservation, or Ball Blue Book (see References below).**
7. Each entry must have a completed "**Canned Goods Entry Sheet**" (available online at <http://www.hunterdoncountyfair.com/show-information/open-agriculture-shows>) which documents method of preparation according to latest USDA or other approved guidelines. A **full recipe** must accompany the entry. Recipes must include a complete list of ingredients, amount of each ingredient, preparation method, cooking times and temperatures, and processing times.  
Judges reserve the option to disqualify any entry if proper processing and recipe source cannot be documented. This includes providing evidence of adhering to use of tested recipe guidelines for jar size, pack method, mixture proportions of ingredients, method of processing, and processing time.

8. Jars must be properly sealed, with 2 piece lids, and rust-free screw bands. Products must have been processed within the last 12 months. The jar should be full and attractive. Size, shape and quality should be uniform with a suitable proportion of liquid. Color is to be natural and uniform and texture appropriate. Flavor will be estimated in the case of low-acid foods.
9. The jar that was opened for judging may be picked up on Tuesday, August 22<sup>nd</sup>, after 8:00 p.m. in the agriculture tent.
10. **THE UNOPENED JAR MUST REMAIN FOR DISPLAY. NO ENTRY IS ALLOWED TO BE REMOVED PRIOR TO THE END OF THE FAIR.**  
After the exhibits are arranged, they will be under the exclusive charge of the Fair Committee. Exhibits must be called for by the exhibitor by Sunday, August 26<sup>th</sup> at 5:00 p.m. Those exhibits still present after 5:30 p.m. will be forfeited by the owner, and disposed of.
11. Any entries unfit to show will be disqualified. The management may at any time remove an exhibit that is in bad condition.
12. A card containing the name and address of the exhibitor may be attached to the exhibit after it has been judged.
13. All classes are open to all exhibitors, but subject to the above rules and regulations.

**Canned Foods Reference Guides:**

- USDA’s Complete Guide to Home Canning- 2015 Edition: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html)
- USDA’s National Center for Home Food Preservation: <http://nchfp.uga.edu/>
- Ball Fresh Preserving: <https://www.freshpreserving.com>
- As of July 2018, USDA recommends no processing of white peaches due to uncertain acidity – No white peaches will be accepted and/or judged

**CLASSES**

**Canned Foods**

- |                    |   |
|--------------------|---|
| 700. Applesauce    | 714. Quince (method for jelly/preserves only) |
| 701. Beets         | 715. Raspberry                                |
| 702. Blackberries  | 716. Rhubarb                                  |
| 703. Blueberries   | 717. Salsa                                    |
| 704. Carrots       | 719. Succotash                                |
| 705. Cauliflower   | 720. Tomato Juice                             |
| 706. Cherries      | 721. Tomato Ketchup                           |
| 707. Corn          | 722. Tomato Sauce- Plain                      |
| 708. Peaches       | 723. Tomato Sauce- Mixtures                   |
| 709. Pears         | 724. Tomatoes, stewed                         |
| 710. Peas          | 725. Barbecue Sauce                           |
| 711. Plums, red    | 726. Any other canned Fruit                   |
| 712. Plums, yellow | 727. Any other canned vegetable               |
| 713. Pumpkin       |   |

## **PICKLES AND RELISHES**

- 728. Bread and Butter Pickles
- 729. Chow-Chow Pickles
- 730. Dill Pickles
- 732. Sweet Pickles
- 733. Pickled Beets
- 734. Pickled Cucumbers
- 735. Pickled Peppers
- 736. Pickled Zucchini
- 737. Any Other Pickle
- 738. Beet Relish
- 739. Corn Relish
- 740. Cucumber Relish
- 741. Green Tomato Relish
- 742. Pepper Relish
- 743. Salsa
- 744. Tomato Relish
- 745. Zucchini Relish
- 746. Any Other Relish
- 747. Spiced Apples
- 750. Any other Relish

1/14; 4/15, 8/15/; 5/16; 6/17; 6/18