

Hunterdon County 4-H & Agriculture Fair Adult Home Canning Exhibit

CANNED GOODS ENTRY SHEET

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

Division: \_\_\_\_\_

Year: \_\_\_\_\_

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

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

Tested Recipe Reference Used\*:

- USDA Complete Guide to Home Canning (Revised 2015, Bulletin No.539, Available online at [http://nchfp.uga.edu/publications/usda/INTRO\\_HomeCanrev0715.pdf](http://nchfp.uga.edu/publications/usda/INTRO_HomeCanrev0715.pdf)
- So Easy to Preserve-USDA's National Center for Home Food Preservation, 6<sup>th</sup> Edition, 2014 (available for purchase at <http://setp.uga.edu/>
- Ball Blue Book Guide to Preserving (2015, 37<sup>th</sup> Edition, available at bookstores and online)
- Other \_\_\_\_\_

Recipe attached showing processing steps and all ingredients:  Yes  No

Entry labelled with Name of Product and Date prepared:  Yes  No

Jar lid properly vacuum sealed:  Yes  No

Jar size:  ½ pint  pint  quart

Processing method:  boiling water bath canner  dial or weighted gauge pressure canner

Processing time: \_\_\_\_\_minutes

Note: To ensure food safety, the latest editions of approved references listed above must be used. Judges reserve the right to disqualify an entry if proper processing methods cannot be documented.

For more information about safe and tested canning methods, please contact:

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