



## 4-H CANNED GOODS

Competition in this class is open to all 4-H Club members. Exhibition shelves will be furnished by the fair. Identical prizes will be awarded to the Juniors, Seniors and Intermediates in each class.

### RULES

1. Canned items must have been made during the current year and must have been made by the 4-H Club member entering it. Container and food product may not be re-submitted in future fairs.
2. Food must be canned in standard canning jars with standard tops. Old Mayonnaise, pickle, etc., jars are unacceptable.
3. Do not label jars.
4. Each 4-H Club member may enter ONE (1) jar in each category or class.
5. Registration will be by number.

**Total Points Available ..... 100**

**1. Canned Product ..... 25**

- Condition when chosen
- Uniform well ripened, same color & shape
- Graded to insure uniformity of size and color
- Free from defects or spots
- Suitable condition for canning
- Not seedy (when applicable)
- Condition of finished product
- Natural clear bright color
- No artificial coloring

**2. Container ..... 25**

- Standard Canning Jars (Ball, Kerr, etc.) 1/2 pint, pint, quart sizes
- Lids - Uniform and new
- Jars should be clean
- No decoration added to lids and no labels (minus 5 points if used)

**3. Liquid ..... 25**

Jams and Jellies will be solid Color  
No sediment (when applicable), foreign material or air bubbles present

**4. Pack .....25**

Neatness and uniformity  
Arranged to make best use of space  
Small fruits or vegetables canned whole  
Large fruits of convenient size to serve  
Neatly arranged  
Proportion of product liquid  
Jars should be well filled with product  
Product well covered with liquid  
Product evenly distributed throughout jar, not settled on top or bottom.

**Total Judged Score \_\_\_\_\_**

**PREMIUM AWARDS**

**FRUIT CLASS**

From the entire Fruit Class shall be selected the best exhibits of and fruits canned in jars and the following awards given.

**VEGETABLE CLASS**

From the entire Vegetable Class shall be selected the best exhibits of and vegetables canned in jars and the following awards given.

**JAM CLASS**

From the entire Jam Class shall be selected the best exhibits of and jams canned in jars and the following awards given.

### **JELLY CLASS**

From the entire Jelly Class shall be selected the best exhibits of and jellies canned in jars and the following awards given.

### **PICKLE CLASS**

From the entire Pickle Class shall be selected the best exhibits of and pickles canned in jars and the following awards given.

1st Place	\$5
2nd Place	\$3
3rd Place	\$2
Honorable Mention	\$1

**\*\* IMPORTANT \*\***

All exhibits must be in place, complete and ready for judging no later than 4:00 p.m., Wednesday, Oct. 17, 2018, and remain in place until, Sunday, Oct. 28, 2018.