

# 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 products may not be re-submitted for 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		
Condition when chosen		
Uniform well ripened, same color & shape		
Graded to ensure 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		
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)		
Two decoration added to has and no labels (minus 5 points if used)		
3. Liquid		
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 Scor	re
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#### 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	\$10
2nd Place	\$9
3rd Place	\$8
Honorable Mention	\$7

## \*\* IMPORTANT \*\*

All exhibits must be in place, complete and ready for judging no later than 4:00 p.m., Wednesday, Oct. 18, 2023, and remain in place until, Sunday, Oct. 29, 2023.