Class B - Canning

Chairperson: Kelly Martindale 289-208-6167

General Rules

Warning: Canned foods that have been opened have serious potential to grow bacteria and micro-organisms. Discard opened jars of food when you take them home after the Fair. Be safe rather than sorry.

- All canning must be in 250ml or 500ml jars with rings and lids with the exceptions of: jams and jellies (125ml or 250ml mason-type jars with rings and lids no wax); salsa, apple sauce, and relishes may be in 250ml jars with rings and lids. No recycled jars, e.g., mayonnaise jars.
- All jars are to be free of mold and sealed (except for freezer jam)

GRADES 5-8 SECONDARY

3SCN 1 Jar of cooked jam4SCN 1 Jar freezer jam

SPECIAL

Prize \$10.00

5SCN Top point winner in Secondary Canning Section.

ADULT

Prizes: 1st \$4.00, 2nd \$3.00, and 3rd \$2.00

1CN	Peaches	14CN	Cooked peach jam
2CN	Pears	15CN	Strawberry jam
3CN	Applesauce	16CN	Cooked plum jam
4CN	Jelly - any variety (labelled)	17CN	Cooked 2 fruit jam (labelled)
5CN	Corn relish	18CN	Citrus marmalade
6CN	Chili sauce	19CN	Zucchini relish
7CN	Stewed tomatoes (can be 1 litre)	20CN	Pickled beets
8CN	Tomato juice	21CN	Sweet pickles
9CN	Spaghetti sauce (meatless)	22CN	Dill pickles
10CN	Salsa	23CN	Bread & butter pickles
11CN	Freezer raspberry jam	24CN	Cucumber relish
12CN	Freezer strawberry jam	25CN	Pepper jelly
13CN	Cooked raspberry jam	26CN	Any other canned fruit/jam
		27CN	Any other canned pickles

SPECIAL

Prize \$10.00

28CN Top point winner in Adult Canning Section

INDIVIDUAL DONOR CANNING SPECIALS

29CN Pickled Beets

Prize \$10.00 Donated by Jessica Rooker

30CN Hot mix - please include cauliflower and carrots

Prize \$10.00 Donated by Luke Martindale