

HOME CANNING

ADULT DEPARTMENT A7

RIBBONS BY CLASS: FIRST, SECOND & THIRD

“BEST OF FAIR” AWARDED BY DIVISION: RIBBON & \$50

RULES

- Exhibitors may only enter one (1) item in each class.
- All entries must have been canned by the exhibitor, during the 2026 calendar year. **Entry must be free of all labeling and in a clear glass regulation canning jar.**
- All entries must be heat processed following USDA guidelines.
- **Entries may be disqualified for: rust on lid or ring, non-regulation canning jar used, improper amount of head space, lid is not properly sealed, etc.**
- Exhibitors should refer to the National Center for Home Food Preservation website for information on fruits/vegetables not recommended for canning and other information on Home Canning. <https://nchfp.uga.edu/>
- **ENTRIES WILL BE ACCEPTED AT THE CREATIVE LIVING CENTER ON THE FOLLOWING DATES/TIMES (NO EXCEPTIONS):**

FRIDAY, SEPTEMBER 25TH 9:00AM – 4:00PM

SATURDAY, SEPTEMBER 26TH 9:00 AM – 2:00 PM

MONDAY, SEPTEMBER 28TH 9:00 AM – 4:00 PM

TUESDAY, SEPTEMBER 29TH 9:00 AM – 4:00 PM

WEDNESDAY, SEPTEMBER 30TH 9:00 AM – 12:00 PM

DIVISION 1 – CANNED VEGETABLE

(Minimum measure allowed is 16 ounces)

Class

1. Beans/Peas
2. Corn
3. Tomatoes
4. Root Vegetable (potato, carrots, turnips, etc.)
5. Soup Mix

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DIVISION 2 – CANNED FRUITS

(Minimum measure allowed is 16 ounces)

Class

- | | |
|------------|--|
| 1. Apples | 4. Pie Filling (must include type of Fruit on Tag) |
| 2. Peaches | |
| 3. Pears | 5. Berries (must include type of Fruit on Tag) |

DIVISION 3 – PICKLES

(Minimum measure allowed is 16 ounces)

Class

- | | |
|---------------------------|--------------------|
| 1. Bread & Butter Pickles | 5. Squash, Pickled |
| 2. Dill Pickles | 6. Sweet Pickles |
| 3. Okra, Pickled | 7. Cowboy Candy |
| 4. Peppers, Pickled | |

DIVISION 4 – SAUCES & RELISHES

(Minimum measure allowed is 16 ounces)

Class

- | | |
|------------------|--------------------|
| 1. Chow-Chow | 5. Pepper Sauce |
| 2. Fruit Relish | 6. Salsa |
| 3. Pepper Relish | 7. Spaghetti Sauce |
| 4. Pickle Relish | 8. Hot Sauce |

DIVISION 5 – JELLY

(Minimum measure allowed is 8 ounces)

(Semi-solid mixture of strained fruit juice prepared in a way keeping it clear/translucent with no solids)

Class 2 & 3 Must include type of Fruit on Tag

Class

- | | |
|-----------------------|-----------|
| 1. Apple | 4. Peach |
| 2. Berry (any berry)* | 5. Pepper |
| 3. Grape/Muscadine * | 6. Plum |

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DIVISION 6 – PRESERVES

(Minimum measure allowed is 8 ounces)

(Fruits preserved so that the fruit retains its shape, tender and plump, and suspended in the transparent jelly.)

Class

- | | |
|----------|---------------|
| 1. Fig | 4. Strawberry |
| 2. Peach | 5. Apple |
| 3. Pear | |

DIVISION 7 – JAM

(Minimum measure allowed is 8 ounces)

(Crushed or chopped fruit cooked until mixture rounds up in a spoon.)

Classes 2 & 4 Type of Fruit must be included on Tag

Class

- | | |
|-----------|---------------------|
| 1. Berry* | 4. Grape/Muscadine* |
| 2. Fig | |
| 3. Peach | |

DIVISION 8 – BUTTER

(Minimum measure allowed is 8 ounces)

Class

- | | |
|----------|---------|
| 1. Apple | 3. Pear |
| 2. Peach | |

JUDGING CRITERIA

Quality of Product (Appearance, Natural Color) - 40%

Quality of Pack (Good Proportion of Product to Juice, proper headspace) - 30%

Quality of Liquid (Clear and Free of Sediment) - 20%

Appearance of Jar (Clean Standard Jar, New Lids & Bands) - 10%