

Department H - Canned Food

Adult Section (age 16 and up)

Premiums (unless otherwise noted):

1st Place • \$4.00 2nd Place • \$3.00 3rd Place • \$2.00

A01: Fruits (Pints or Quarts)

(Boiling Water Bath or Pressure Canner)

H01	Apples
H02	Apples Sauce
H03	Berry of Choice
H04	Cherries
H05	Figs
H06	Peaches
H07	Pears
H08	Other

A02: Juices (Pints or Quarts)

(Boiling Water Bath or Pressure Canner)

H09	Grape
H10	Tomato
H11	Other

A03: Vegetables (Pints or Quarts)

(Boiling Water Bath or Pressure Canner)

H12	Beets
H13	Carrots
H14	Corn
H15	Green Beans
H16	Green Peas
H17	Peppers
H18	Tomatoes - Boiling Water or Pressure Canner
H19	Other

A04: Soups and Sauces (Pints or Quarts)

(Pressure Canner Only)

H20	Spaghetti Sauce
H21	Vegetable Soup
H22	Salsa
H23	Other

A05: Meat (Pints or Quarts)

(Pressure Canner Only)

H24	Canned Meat
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A06: Pickles and Relishes (1/2 Pint, Pint or Quart)

(Boiling Water Bath)

H25	Beet Pickles
H26	Bread & Butter Pickles
H27	Dill Pickles
H28	Sweet Pickles
H29	Soup Pickles
H30	Pickled Fruit
H31	Sauerkraut
H32	Chow-Chow
H33	Other Pickled Vegetable
H34	Other Relish

A07: Preserves (1/2 Pint or Pints)

(Boiling Water Bath)

H35	Fig
H36	Peach
H37	Pear
H38	Favorite Berry
H39	Other

A08: Marmalade (1/2 Pint or Pints)

(Boiling Water Bath)

H40	Any Variety
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A09: Jelly (1/2 Pint or Pints)

(Boiling Water Bath)

H41	Apple
H42	Favorite Berry
H43	Grape
H44	Pepper
H45	Other



A10: Jam and Fruit Butters (1/2 Pint or Pints)

(Boiling Water Bath)

H46	Apple Butter
H47	Favorite Berry Jam
H48	Other Butter
H49	Other Jam

DEPARTMENT H RULES:

1. Entries should have been made preserved since the 2022 Surry County Fair.
2. Entries must be labeled with product name, date of preparation, processing method, and processing time.

3. Entries must be in standard canning jar - sizes noted by section - with sealed two - piece vacuum cap - No mayonnaise jars accepted. NOTE: If you would like to compete in the Ball's "Fresh Preserving Award" program sponsored by Jarden Corporation, please follow specific guidelines for jars and lids as outlined on the following page
4. Recommended processing methods are noted for each section.