

Department H - Canned Goods

Youth Section (2 age divisions)
 Premiums (unless otherwise noted):

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

Youth (ages 5 - 9)

Youth (ages 10 - 15)

YL1: Fruit (Pints or Quarts)

(Boiling Water Bath or Pressure Canner)

- H50 Apples
- H51 Apple Sauce
- H52 Berry of Choice
- H53 Other

Y01: Fruit (Pints or Quarts)

(Boiling Water Bath or Pressure Canner)

- H70 Apples
- H71 Apple Sauce
- H72 Berry of Choice
- H73 Other



YL2: Vegetables (Pints or Quarts)

(Pressure Canner Only, except Tomato Products)

- H54 Green Beans
- H55 Salsa - Boiling Water Bath or Pressure Canner
- H56 Tomatoes - Boiling Water Bath or Pressure Canner
- H57 Tomato Juice - Boiling Water Bath or Pressure Canner
- H58 Other

Y02: Vegetables (Pints or Quarts)

(Pressure Canner Only, except Tomato Products)

- H74 Green Beans
- H75 Salsa - Boiling Water Bath or Pressure Canner
- H76 Tomatoes - Boiling Water Bath or Pressure Canner
- H77 Tomato Juice - Boiling Water Bath or Pressure Canner
- H78 Other

YL3: Pickles and Relishes (Pints or Quarts)

(Boiling Water Bath)

- H59 Bread Butter Pickles
- H60 Sour or Dill Pickles
- H61 Sweet Pickles
- H62 Chow-Chow
- H63 Other Pickles
- H64 Other Relish



Y03: Pickles and Relishes (Pints or Quarts)

(Boiling Water Bath)

- H79 Bread Butter Pickles
- H80 Sour or Dill Pickles
- H81 Sweet Pickles
- H82 Chow-Chow
- H83 Other Pickles
- H84 Other Relish

YL4: Spreads (Fruit Butter, Jam, Jelly, or Preserves)

(Boiling Water Bath)

- H65 Apple Butter
- H66 Any Variety Jam
- H67 Any Variety Jelly
- H68 Any Variety Preserves
- H69 Other

Y04: Spreads (Fruit Butter, Jam, Jelly, or Preserves)

(Boiling Water Bath)

- H85 Apple Butter
- H86 Any Variety Jam
- H87 Any Variety Jelly
- H88 Any Variety Preserves
- H89 Other

GENERAL JUDGING CRITERIA:

Headspace - Headspace must correspond to recommendations from the USDA Complete Guide to Home Canning or Ball Blue Book.

Air Bubbles - Air bubbles should be kept to a minimum. Gas bubbles denote spoilage and are identified by movement to the surface of the product while jar is stationary.

Product Appearance - Pieces should be uniform in size and packages snugly but allow for circulation of liquids. Products should be free from defects or blemished, strings, stems, seeds, pits, or peels, except for the few cases where a recipe calls for them to remain. Liquids should cover the product, keeping within headspace guidelines. Liquids should be clear and free from cloudiness or small particles. Product should be free from undue color loss by retaining its natural characteristics color or as nearly that of standard cooked product. Texture should be tender but not overcooked. Product should maintain its shape and size for recipe and preparation method.

Bands - Bands should be in place for transporting home canned products; however, bands may be removed when presented for judging. Paraffin is no longer accepted for jam, jelly, marmalades, or spreads.

Processing Method and Time - Entries must be heat processed following canning guidelines from the USDA Complete Guide to Home Canning or Ball Blue Book.