

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 2023 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.

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)

YL1: Fruit (Pints or Quarts)

(Boiling Water Bath or Pressure Canner)

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

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



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

Youth (ages 10 - 15)

Y01: Fruit (Pints or Quarts)

(Boiling Water Bath or Pressure Canner)

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

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

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.