



Category 3 Canning

General Canning & Food Preservation | Special Rules:

1. Exhibits will be registered during the following hours: Wednesday, October 26th and Thursday, October 27th, from 3:00pm to 5:00pm. Exhibitors will need to come to the fair office to be directed to the building where the Arts and Crafts will be checked in.
2. Judging will take place on October 28th using the Modified Danish System.
3. All entries in this category must have been canned within the past twelve (12) months and must be the work of the exhibitor.
4. USDA Guidelines must be followed as to proper canning methods and use of proper jars.
5. Jar tops must be new and free from rust. Rings must be removed by the exhibitor.
6. No item will be accepted for judging that has previously been exhibited at the Florida Gateway Fair.
7. NO premium will be awarded when exhibit is regarded as unworthy.
8. All items MUST have name, address, phone number and item description securely attached.
9. Premiums will not be paid without ALL correct information filled in on ALL registration forms.
10. All checks for premium monies awarded in connection with the fair shall be negotiation by the recipient/payee within 60 days from the date of the check: time being of the essence. If the recipient/payee fails to timely negotiate said check, all monies due to the recipient/payee shall belong to the fair and the recipient/payee shall be deemed to have made an unconditional and irrevocable gift of said monies to the fair. All entries that spoil before release will not receive premiums.
11. Only one (1) entry, per LOT number, per individual will be accepted. (LOT number can be found under each class, see on next page)
12. A BEST OF CLASS will be chosen from the blue-ribbon winners in each class, accompanied by a \$10.00 premium. From the BEST OF CLASS in each given category a BEST OF SHOW will be chosen, accompanied by a \$25.00 premium. From all the BEST OF SHOW winners – one (1) BEST OVERALL will be chosen, accompanies by a \$50.00 premium.
13. Exhibits may be picked up on Monday, November 7th between 9am and 12pm, and Tuesday, November 8th between 2pm and 5pm. Any article not claimed by November 8, 2022, at 5:00pm will become property of the Florida Gateway Fair Board. Florida Gateway Fairgrounds is not responsible for any missing or damaged items. Please come to the fair office to be directed where to pick up your item(s).
14. NO ENTRY FEES REQUIRED.

See General Rules for detailed rules. *Rules are subject to change.*

Judging Standards

1. Product in jar should be uniform in size and color.
2. Product should be essentially free of air bubbles.
3. The proper amount of head space should be allowed:
 - a. Vegetables/Meats/Soups/Broth – 1 Inch
 - b. Fruits/Tomatoes – ½ inch
 - c. Jelly/Honey/Conserves/Butters/Marmalades/Jams – ¼ inch
4. Paraffin wax SHOULD NOT be used to seal product in jar or as a substitute for the water bath or pressure canner process.

The Education Committee wants to encourage all entrants to enter their canning and food preservation items in the county fair. It is our hope that the above guidelines will assist you in producing a quality product. For a copy of the USDA guidelines or for more information, please contact the Florida Gateway Fairgrounds.



Arts & Crafts Categories

Category 3: Canning

Class A – VEGETABLES

- | | |
|---------------------------|---------------------|
| 1. Beets | 12. Okra & Tomatoes |
| 2. Butter Beans – Colored | 13. Pumpkin |
| 3. Butter Beans – White | 14. Squash |
| 4. Carrots | 15. String Beans |
| 5. Corn | 16. Sweet Potatoes |
| 6. English Peas | 17. Potatoes |
| 7. Field Peas – Colored | 18. Turnips |
| 8. Field Peas – White | 19. Soup Mixture |
| 9. Greens | 20. Tomatoes |
| 10. Lime Beans | 21. Miscellaneous |
| 11. Okra | |

Class B – FRUITS

- | | |
|------------------------|-------------------|
| 1. Apples | 8. Spiced Fruit |
| 2. Black/Dew Berries | 9. Strawberries |
| 3. Blue/Huckle Berries | 10. Raspberries |
| 4. Citrus | 11. Plums |
| 5. Figs | 12. Grape |
| 6. Peaches | 13. Miscellaneous |
| 7. Pears | |

Class C – JUICES

- | | |
|-----------|------------------|
| 1. Grape | 4. Plum |
| 2. Citrus | 5. Miscellaneous |
| 3. Tomato | |

Class D – JELLY

- | | |
|------------------------|------------------------|
| 1. Apple | 8. Pepper |
| 2. Black/Dew Berries | 9. Plum |
| 3. Blue/Huckle Berries | 10. Strawberry |
| 4. Grape | 11. Mixed Fruit |
| 5. Mayhaw | 12. Combination of Two |
| 6. Peach | 13. Miscellaneous |
| 7. Pear | |



Arts & Crafts Categories

Category 3: Canning

Class E - PRESERVES

- | | |
|---------------|-------------------|
| 1. Blackberry | 7. Strawberry |
| 2. Fig | 8. Tomato |
| 3. Grape | 9. Watermelon |
| 4. Kumquat | 10. Cantaloupe |
| 5. Peach | 11. Miscellaneous |
| 6. Pear | |

Class F – BUTTERS, JAMS, & CONSERVES

- | | |
|----------------------|--------------------|
| 1. Black/Dew Berries | 9. Pear Jam |
| 2. Blue/Huckle | 10. Pear Butter |
| 3. Citrus | 11. Plum Butter |
| 4. Grape | 12. Pumpkin Butter |
| 5. Fig | 13. Strawberry |
| 6. Apple Butter | 14. Tomato |
| 7. Honey | 15. Banana Butter |
| 8. Peach Jam | 16. Miscellaneous |

Class G – WINES

- | | |
|---------------|------------------|
| 1. White | 4. Mixed |
| 2. Red | 5. Miscellaneous |
| 3. Blackberry | |

Class H – PICKLES

- | | |
|---------------------|-----------------------------|
| 1. Beets | 10. Pear |
| 2. Bread and Butter | 11. Squash |
| 3. Cabbage Products | 12. Cucumber Rings, Candied |
| 4. Dilled Beans | 13. Okra |
| 5. Dilled, Slice | 14. Peppers |
| 6. Dilled, Whole | 15. Sweet, Sliced |
| 7. Green Tomato | 16. Sweet, Whole |
| 8. Kosher | 17. Miscellaneous |
| 9. Mixed | |

Class J – RELISHES

- | | |
|--------------|------------------|
| 1. Chow-Chow | 5. Pepper |
| 2. Corn | 6. Tomato Relish |
| 3. Cucumber | 7. Squash Relish |
| 4. Pear | 8. Miscellaneous |



Arts & Crafts Categories

Category 3: Canning

Class K – SAUCES

- | | |
|---------------------|------------------|
| 1. Chili Sauce | 4. Tomato Sauce |
| 2. Pear/Apple Sauce | 5. Tomato Catsup |
| 3. Salsa | 6. Miscellaneous |

Class L – CHUTNEY

- | | |
|--------------|------------------|
| 1. Fruit | 3. Nut |
| 2. Vegetable | 4. Miscellaneous |

Class M – MEATS

- | | |
|------------|--------------------|
| 1. Beef | 6. Game |
| 2. Chicken | 7. Meat Soup Stock |
| 3. Fish | 8. Chili Con Carne |
| 4. Pork | 9. Miscellaneous |
| 5. Turkey | |

Class N – NUTS

- | | |
|------------|------------------|
| 1. Pecans | 3. Miscellaneous |
| 2. Peanuts | |

Class O – DEHYDRATED FOODS

- | | |
|--------------|------------------|
| 1. Vegetable | 3. Meats |
| 2. Fruits | 4. Miscellaneous |

Class P – VINEGAR

- | | |
|------------|------------------|
| 1. Herbs | 3. Fruit |
| 2. Flowers | 4. Miscellaneous |

Class Q – FLAVORED OILS

- | | |
|------------|------------------|
| 1. Herb | 3. Fruit |
| 2. Flowers | 4. Miscellaneous |