



DIVISION III

General Canning ★ Food Preservation Special Rules:

1. Exhibits will be registered during the following hours:
Monday, October 26th - Thursday, October 29th, 3:00 p.m. - 5:00 p.m.
2. Judging will take place on **Friday, October 30th**, using the Modified Danish System.
3. All entries in this Division 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 negotiated 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 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.
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 Division 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, accompanied by a \$50.00 premium.
14. Any article not claimed by November 9th @ 5 P.M. will become property of the Florida Gateway Fair Board.
15. See GENERAL RULES for detailed rules.
16. NO ENTRY FEES ARE REQUIRED.

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: Vegetables / Meats/Soups/Broth - 1 inch Fruits/Tomatoes - 1/2 inch Jelly/Honey/Conserves/Butters /Marmalades/Jams - 1 / 4 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 Educational 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 call the Florida Gateway Fairgrounds @ 386-752-8822.