

SENIOR FAIR

Class 23 - Canning / Preserves

Convenor – Anna Gagliardi 416-838-2662

PRIZES: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

RULES:

- All canned entries must be in a NEW jar or container (250ml or 500ml is acceptable) with a sealed lid.
- Entries must be preserved within the last six months with a label attached to the jar with an elastic featuring the following details: name of food, method of food preservation and date preserved.
- Padded lids, fabric overwraps or cozies interfere with the judging process and should not be used.
- Unsealed exhibits or those showing spoilage will not be judged.
- Judging is based on the following: pack (eg jar filled to appropriate headspace, liquid covers all solids, good proportion of solids:liquids), quality (eg pieces uniform in size/shape, pieces retain shape, free from spots or blemishes), appearance (eg fresh and even natural colour, free from cloudiness, bubbling, or sediment, no separation), container (eg clearly labelled, appropriate size jar, vacuum sealed, clean jar/label), and consistency of flavour.
- Entries should be clearly labeled with a secure tag or identification. Attach tag with elastic.

SECTIONS:

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| 1. Cooked pumpkin jam | 11. Tomato salsa, mild |
| 2. Cooked maple pumpkin butter | 12. BBQ sauce, named (no alcohol) |
| 3. Cooked strawberry jam | 13. Chutney, named |
| 4. Cooked rhubarb jam | 14. Corn relish |
| 5. Cooked mixed fruit jam, named | 15. Zucchini relish |
| 6. Crab apple jelly | 16. Red pepper jelly |
| 7. Grape jelly | 17. Bean pickles |
| 8. Cooked cranberry sauce | 18. Mixed vegetable pickles |
| 9. Preserved peaches, halved | 19. Beet pickles |
| 10. Preserved cherries in light syrup (no alcohol) | 20. Dill pickles |