

## Class 4 CANNING

Canning Committee: Carol Shantz - 519-396-5901, Bernice Mitchell.

EXHIBITS MUST NOT LEAVE THE HALL BEFORE 4:30 PM ON THE FAIR SATURDAY OR PRIZE MONEY WILL BE FORFEITED.

If more than 10 entries in any one section, 2 additional prizes will be awarded of \$1.50 each.

If there is more than 18 entries in a section, the section will be divided in half and judged as two separate sections excluding specials.

Please pay extra attention to jar sizes requested.

### 1. **New Exhibitor – Jar size to be 250 ml**

#### **Microwave Bread and Butter Pickles.**

1 large english cucumber, sliced thinly	1 cup white sugar
1 teaspoon salt	1/2 cup white vinegar
1 onion, thinly sliced	1/4 teaspoon celery seed
1/2 teaspoon mustard seeds	1/4 teaspoon ground tumeric

Directions:

- 1) In a medium microwave safe bowl, mix cucumber, salt, onion, mustard seed, white sugar, white vinegar, celery seed and tumeric.
- 2) Microwave on high 7 to 8 minutes, stirring twice, until cucumbers are tender and onion are translucent.
- 3) Transfer to sterile containers. Seal and chill in refrigerator until ready to serve.

***Open to all 1st and 2nd year exhibitors (including men). They must enter in at least two other sections of 2-36, to qualify for this prize.***

**Prizes: 1st \$6.00, 2nd \$5.00; 3rd \$4.00 and 4th \$3.00**

**PRIZES in sections 2 - 39 to be \$4.00, \$3.50, \$3.00, \$2.50**

### **JAMS AND JELLIES**

JARS ARE TO BE **250 ML** size and to be sealed or waxed, except freezer jams. **FAILURE TO COMPLY WITH JAR SIZE WILL RESULT IN DISQUALIFICATION.**

- |                            |                                     |
|----------------------------|-------------------------------------|
| 2. Grape Jelly             | 9. Raspberry Jam (cooked)           |
| 3. Apple Jelly             | 10. Rhubarb-Strawberry Jam (cooked) |
| 4. Elderberry Jelly        | 11. Plum Jam (cooked)               |
| 5. Red Currant Jelly       | 12. Orange Marmalade (cooked)       |
| 6. Pepper Jam              | 13. Raspberry Jam (freezer)         |
| 7. Strawberry Jam (cooked) | 14. Peach Jam (freezer)             |
| 8. Peach Jam (cooked)      | 15. Strawberry Jam (freezer)        |

**PICKLES AND RELISHES**

All pickles and relishes are to be properly sealed in **500 ML** or pint jars **OR WILL BE DISQUALIFIED. NO FOOD COLOURING.**

- |                              |  |
|------------------------------|--|
| 16. Nine Day Pickles         | 25. Hot Dog Relish                               |
| 17. Dill Pickles with Garlic | 26. Zucchini Relish                              |
| 18. Bread & Butter Pickles   | 27. Chili Sauce (fruit)                          |
| 19. Icicle Pickles           | 28. Chili Sauce (veg)                            |
| 20. Pickled Beets            | 29. Tomatoes (whole)                             |
| 21. Dilled Carrots           | 30. Tomatoes (stewed)                            |
| 22. Pickled Corn Cobs        | 31. Raspberry Oil Dressing<br>(bottle of choice) |
| 23. Dilled Beans             | 32. Salsa (mild)                                 |
| 24. Pickled Onions           | 33. Salsa (hot)                                  |

**FRUIT**

To be sealed in **500 ML** or pint jars **OR WILL BE DISQUALIFIED.**

- |                  |                 |
|------------------|-----------------|
| 34. Pears        | 37. Cherries    |
| 35. Peaches      | 38. Apple Sauce |
| 36. Yellow Plums |                 |

**MOST POINTS IN SECTIONS 2 - 38**

- 1st - Bean's Bistro - \$25.00 voucher  
 2nd - Jerome Flowers - \$25.00 voucher  
 3rd - Fine Fettle - \$10.00 voucher

**39. CERTO JAM SPECIAL**

COUNTRY FAIR BAKING CONTEST RULES - Class 39

- Jars to be **250 ml** size.
- All entries are to be made using sponsor's product - Certo Fruit Pectin.
- Product label must accompany entry, as proof of purchase.
- All entries to be judged on appearance, taste, texture and creativity of recipe - decision of judge is final.
- All winners names and addresses must be submitted with each entry.
- All First place winners will submit recipe, proof of purchase, with photograph and signed release form*** giving permission to the sponsor for the use of winners name, recipe and photo in other advertising or publicity without further payment.  
***\*Please see a committee member Saturday when picking up exhibits to have photo taken and to sign the release form. Prize will be withheld if the above rule is not adhered to.***

**AUTUMN CRANBERRY JAM**

- 2.2 lbs fully ripe pears (about 4 large Pears)
- 2/3 cup chopped cranberries
- 1/4 cup unsweetened apple juice
- 1/4 cup lemon juice (bottled)
- 3 1/2 cup granulated sugar
- 1 tsp. ground cinnamon
- 1 box Crystal Certo Pectin

Wash, peel and mash ripe pears (3 cups of prepared fruit).

Combine cranberries and mashed pears (including juice) apple juice, lemon juice and spice.

Add Certo. Bring to a full boil. Add sugar.

Boil hard for 1 minute, remove from heat.

Skim foam. Ladle into hot sterilized jars.

Makes six 250 ml jars.

**PRIZES**

1st - \$20.00 product certificate


2nd - \$10.00 product certificate

3rd - Crabby Joe's - \$10.00 voucher

**Prizes in Sections 40 - 45**

**Prizes to be \$6.00, \$5.00, \$4.00, \$3.00**

**41. SOCIETY SPECIAL****HARVEST SANDWICH SPREAD (Jars to be 250 ml size)**

- 12 large ripe tomatoes
- 3 large onions 
- 1 cup vinegar
- 1 cup brown sugar
- 1 tablespoon salt

In a large pot, combine all ingredients and cook well. Strain through a sieve. Add 3 red and 1 green pepper chopped.

Mix together, 5 tsp. mustard, and 1 cup flour and enough cold vinegar to make a paste. Then mix into tomatoes and peppers.

Add 4 to 5 tbsp. grated old cheese. Boil for 10 minutes and bottle.

**The following are to be exhibited in 250 ML SIZE JARS unless specified.**

41. Steak sauce
42. Meatless spaghetti sauce
43. MEN ONLY - Pickled Eggs (500 ml jar size)
44. Orange honey vinaigrette (bottle of choice)

**45. AUTUMN PINK WINE JELLY**

- 2 cups red or pink wine
- 3 cups sugar
- 1 pouch certo liquid fruit pectin

Add wine and sugar together in sauce pan. Bring to full boil. Add pectin, boil hard for 1 minute. Skim off foam. Pour into hot sterilized jars and seal. Makes 5 cups (great as appetizer with crackers and cheese)

**46. REDUCED SODIUM SWEET PICKLES**

- 4 lbs pickling cucumbers
- 3 1/2 cups granulated sugar
- 1 tbsp. pickling salt
- 1 tbsp. mustard seed
- 5 2/3 cups white vinegar, divided
- 1 tbsp. whole allspice
- 2 1/4 tsp. celery seed

Wash cucumbers, discard stem and blossom ends. Cut cucumbers into 1/4 inch slices. In a large stainless steel saucepan, combine 1/2 c. sugar, 1 tbsp. pickling salt, mustard seed and 4 cups vinegar. Bring to a boil. Add cucumbers, boil gently for 5--7 minutes just until cucumbers change color from bright green to a dull green. Drain cucumbers, discarding cooking solution. In a separate saucepan, prepare pickling liquid by combining 3 cups sugar, allspice, celery seed and 1 1/3 cup vinegar, bring to a boil. Add cucumber pour into sterilized jars and seal makes 5 x 500ml jars.

**47. BERNARDIN GIFT PACK COMPETITION**

- A) Include a description of the gift entry
- B) Must include at least 3 filled Mason jars sealed, with Bernardin Snap or Bernardin Collection Elite Snap Lids
- C) Must be submitted in appropriate container, not necessarily a basket
- D) Maximum cost container and components not to exceed \$20.
- E) Entry may be decorated for any theme (holiday, get well, etc.) and may include appropriate additional items such as soap, candles, candy, soup mixes, etc.
- F) Judges select winner based on creativity, quality of home canned product, perceived value and appropriateness of presentation.
- G) Photo will be taken of class winner by committee.

- 1st - Bernardin - \$20.00 voucher
- 2nd - Shear Design - \$15.00 voucher
- 3rd - Zehrs Kincardine - \$10.00 voucher

**48. BERNARDIN JAM AWARD**

Best of Fruit jam using three kinds of fruits. Exhibit in 250 ml jar sealed with Bernardin snap lid and made with Bernardin Pectin. Must provide proof of purchase for pectin and enclose recipe. Judging will be based on texture, appearance and recipe creativity. Photo will be taken of winner, so please see Committee before removing on Saturday of Ripley Fair.

- 1st - \$20.00 Bernardin Gift Certificate and Rosette Ribbon