



### HOME CANNED FOODS CONTEST

Entries will be accepted from 9:00 a.m. to 12:00 noon on Saturday, August 12, 2017 Judging will begin at 12:30 p.m. Winners will be announced at 2:00 p.m.

Please list the categories, name, type of processing, and date canned. All products must have been canned within the last year.

Categories: Pickles; Relishes; Jams; Jellies \$1.00 per entry.

Cash prizes will be awarded.

Category	Product	Date canned	Pressure canned	Water bath

Last name

First Name

Init.

\_\_\_\_\_

Address

\_\_\_\_\_

City

Zip

\_\_\_\_\_

Daytime phone

Evening phone

\_\_\_\_\_

Email:

\_\_\_\_\_

## **General Rules**

- All entries must have been preserved within the last year (12 months). If fresh produce is used, the exhibit should have been preserved within the last growing season; in no case should this exceed one year.
- Unsealed exhibits or products showing signs of spoilage will not be judged.
- Exhibits must be labeled with the name of the food, the date preserved, and the method of food preservation. Entries without required labeling will not be judged.
- If the food is canned, the label must state whether the food was hot or raw packed, boiling water or pressure canned, the process time, and the pounds of pressure if pressure-canned. The entry should also be accompanied by the recipe used. (A judge needs to know if the proper amount of citric acid, lemon juice or vinegar has been added to canned tomatoes, for example. The judge also has to know whether certain foods have meat, low acid vegetables, starches, etc. added.)

### *o Examples:*

- An exhibit may not have been previously entered in the same event.
- Judges are instructed not to award a premium or placing unless the exhibits are worthy.
- Exhibits without competition will be judged on their own merit and will receive an award or placing only if determined worthy by the judges.
- Judging will be done by comparison to recognized standards of quality and safety and by comparison to other exhibits to determine placings within a class (first, second, third, etc.).
  
- Exhibits will not be judged by tasting; visual inspection will be used for the most part. Jars may need to be opened, however, when spoilage is suspected or differences among entries are very small.**

If you have questions, please contact one of the following :

Deborah Mathews, Cleburne County Extension Coordinator: [emathews@aces.edu](mailto:emathews@aces.edu)

Patti West, Regional Extension Agent II, Extension System Field: [westpat@auburn.edu](mailto:westpat@auburn.edu)

Cindy Beam, Administrative Associate II: [ckb0010@aces.edu](mailto:ckb0010@aces.edu)

