

CANNED GOODS – Department 37

Donna Lenau- Superintendent
Please call the Competitive Exhibits office at 716-649-3900 ext. 6407
with all questions

ENTRY DEADLINE: FRIDAY, JULY 19, 2019

Entry Fee: \$20.00 allows entries throughout the Creative Arts Department
Entry Arrival: Wednesday, July 31st between 12:00 Noon and 8:00 PM OR Thursday, August 1st between 12:00 Noon and 8:00 PM
Entry Removal: Tuesday, August 20th between 11:00 AM – 7:00 PM
Prize Checks: Tuesday, August 13th – Sunday, August 18th between 11:00 AM – 10:00 PM

General Canned Goods Rules

1. Please read and abide by The Erie County Fair and Creative Arts Department rules and regulations.
2. All entries must be pre-registered by Friday July 19, 2019. Entries not pre-registered will not be accepted. For more information see the Important Entry Information page.
3. Only one (1) entry may be made in a class.
4. Each jar must be labeled on the bottom with the following Information: (A) Class Number, (B) Variety of exhibit. **NO LABELS ON SIDES OF JARS. DO NOT PUT YOUR NAME ANYWHERE ON THE JAR.**
5. Check jar for perfect seal before entering. **Any product that spoils or ferments after it has been judged shall forfeit its premium. We reserve the right to dispose of any spoiled food.**
6. All meat and meat products, (except dried), must be pressure canned. All vegetables, except dried or pickled, must be pressure canned.
7. If food has been artificially colored, it must be stated on label.
8. Entries in classes #1 – 37, 39, 51-52 must use regulation home canning jars; **pint jars only, no quart jars will be judged.** Jars must have rust free screw bands in place.
9. Entries in classes #41 – 50 (jellies, jams, preserves and conserves) you must **use glass regulation canning jars. (Nothing larger than a pint jar will be judged).** Jars with molded designs in glass are acceptable as long as they are clear. Jars must have rust free screw bands in place. (No paraffin)
10. All preserved food must have been canned within the year.
11. A sweepstakes ribbon will be awarded to the exhibitor winning the most first and second awards. The Tri-Color may be awarded to the exhibit judged most outstanding overall. An exhibitor may only be awarded either the Tri-Color award or sweepstakes.
12. Dried food categories should be packed in regulation pint canning jars with screw tops and packed attractively. Jars need not be sealed.

Score Card for Canned Goods:

Color (20) As nearly as possible to the color of the freshly cooked product; even color.
Clearness (20) Clear liquid, free from bubbles. Must cover canned product.
Texture (20) No blemishes; firm enough to hold shape; uniformity.
Pack (20) Attractively arranged with the best use of space; uniform pieces; jars full (1/2 to 1/8 inch from top, according to product)
Container (20) Suitable size as specified according to class. Perfect seal; clean and properly labeled. No rust on lid or screw band.

CG-CANNED GOODS CLASSES

Premiums for Classes # 1 – 3 Blue - \$10.00 Red - \$8.00

1. Canned Vegetables* (1 variety in each jar) **FIVE** varieties in same size & height jars.
2. Canned Fruits (in pints) or Fruit Sauce (in half-pints) (1 variety in each jar) **FIVE** varieties in same size & height jars.
3. Pickled Food Items **FIVE** varieties (in same size & heights jars.)

Premiums for Classes # 4 – 37 Blue-\$8.00 Red-\$4.00

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| 4. Canned Applesauce | 16. Any other vegetable not listed above | 28. Bread and Butter Pickles |
| 5. Canned Blackberries or Raspberries | 17. Tomato or *Vegetable Juice | 29. Sweet Pickles |
| 6. Canned Blueberries | 18. Canned Tomatoes (whole, in juice or water or stewed) | 30. Dill Pickles. |
| 7. Canned Cherries | 19. Sauerkraut | 31. Pickled Fruit or Vegetable not listed |
| 8. Canned Peaches | 20. Any Dried Vegetable | 32. Relish |
| 9. Canned Pears | 21. Dried Meat | 33. Salsa or Picante Sauce |
| 10. Any other Canned Fruit or Fruit Sauce (not apple) | 22. Poultry* | 34. Spaghetti Sauce |
| 11. Dried Fruit or Fruit Leather | 23. Meat & Fish* | 35. Flavored Vinegars (<i>attach recipe and uses</i>)
(<i>Entry must be in a clear bottle, not to exceed 16 oz</i>) |
| 12. Fruit Juice (not Tomato) | 24. Dried Herbs | 36. Soup or Stew Meat/Vegetable/Chicken |
| 13. Canned Beets* | 25. Chili Sauce | 37. Pie Filling *Pressure Can |
| 14. Canned Beans (Whole)* | 26. Pickled Peppers | |
| 15. Carrots | 27. Pickled Mixes Vegetables | |

Premiums for Classes # 38 - 40 Blue \$8.00 Red- \$4.00

38. Family Tradition - 1 jar (any item). 1 adult and 1 child (up to 17 years of age.) Child must submit a 3x5 card telling what they learned. **ANY SIZE JAR FROM ½ PINT TO QUART ACCEPTED FOR THIS CLASS ONLY.**
 39. Meal Deal - 3 items total (3 separate jars) Meal must consist of 1 meat and 2 sides of your choice.
 40. Baby Food – any variety, in a 4-8 oz. canning jar
- Erie County Fair Dates: August 7-18, 2019

Premiums for Class # 41 & 42 Blue-\$10.00 Red-\$8.00

- 41. Jelly (3 varieties) in same size and height jars. In decorated basket.
- 42. Jam (3 varieties) in same size and height jars. The decorated basket must be related to the Fair's Theme

Premiums for Classes # 43 – 50 Blue-\$8.00 Red-\$4.00

Jelly – 1 jar

- 43. Strawberry or Raspberry
- 44. Any Other Jelly

Jam – 1 jar

- 45. Strawberry or Raspberry
- 46. Any other Jam
- 47. Preserves – 1 jar
- 48. Marmalade – 1 jar
- 49. Fruit Butter – 1 jar
- 50. Sugar Free Jam any Flavor

Scoring on jelly and jam is based on Color, Clearness, Texture and Container, with 25 points each. Please state name of fruit on label.

New This Year- Home Grown

Premiums for Classes #51-52 Blue-\$8.00 Red-\$4.00

- 51. Vegetables- Grown and canned by exhibitor- 1 jar
- 52. Fruits- Grown and canned by exhibitor- 1 jar

Tasting Item- 1/2 Pint or Pint Jar

Tasting items will not be returned.

- 53. Relish
- 54. Confetti Conserve- Exhibitor must use recipe that is on the following page. The recipe was also provided at the 2018 Entry Pickup.

AWARDS FOR CANNED GOODS:

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THIRTY-SIXTH ANNUAL
LOUISE K. BRUSEHABER MEMORIAL AWARD
 Decorated Basket – 3 Jams or Jelly
\$15.00
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Award Donors are:
 David A. Arlen
 Tasting Prizes: Teri Szufliita
TRI COLOR: Donna Lenau \$10.00
Meats: Snider Family \$50.00
Vinegars: Snider Family \$25.00

<p><i>Thank You to Those who Donated in 2018</i></p> <p>Donna Lenau Phil and Ellen Munger TNT Sound Systems George Snider David A. Arlen Pauffer Family Tops Markets</p>	<p><i>Thank You to Our 2019 Sponsors</i></p>
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The following recipe is to be used if entering Class #54 Tasting Item, Confetti Conserve

Confetti Preserves

2 cups finely shredded carrots
2 cups finely shredded zucchini
2 cups finely shredded yellow summer squash
2 Tbsp. lemon juice
4 ½ cups sugar
1 tsp. apple pie spice
1 - 7.75 oz. pkg. powdered fruit pectin for lower sugar recipes or 3 tbsp. powdered fruit pectin for low – or no sugar recipes

In a 6 to 8 quart heavy pot combine the first four ingredients (through lemon juice). In a bowl stir together ¼ cup of the sugar, the apple pie spice, and the pectin: stir into carrot mixture. Bring to a full rolling boil, stirring constantly. Stir in the remaining 4 ¼ cups of sugar. Return to a full rolling boil, stirring constantly. Boil hard 1 minute, stirring constantly. Remove from heat. Quickly skim off any foam with a metal spoon.

Ladle hot preserves into hot, sterilized half-pint canning jars leaving a 1/4 –inch headspace. Wipe jar rims; adjust lids and screw bands.

Process filled jars in a boiling-water canner 10 minutes (start timing when the water returns to boiling). Remove jars from canner; cool on wire rack. Makes 6 half-pint jars.

Per 1 tablespoon: 46 cal., 0 g fat, 0 mg chol., 3 mg sodium, 12 g carbs., 12 g sugars, 0 g fiber, 0 g pro.

Prep time – 20 minutes

Process time – 10 minutes