

**DEPARTMENT 30-37
CANNING**

CANNING (DEPARTMENTS 30-37) RULES

All exhibitors are required to read and comply with the GENERAL RULES AND REGULATIONS of the Creative Arts Division.				
Entry Form Due	August 15	Online: https://TheBigE.fairwire.com/		
Entry Fee per Item	\$5			
Entry Limit	3 entries per Department in Departments 30-37			
Classes	A: Adult Professional	B: Adult Non-Professional	C: Youth 13-18	D: Youth 7-12
Premiums	Best of Department: \$20	Blue: \$20	Red: \$17	White: \$14
Receiving	Tuesday, September 3: 8:00 am to 7:00 pm		New England Center	
Judging	Closed to the public	Wednesday, September 4	Thursday, September 5	
Release	Monday, September 30, 11:00 am to 7:00 pm	Tuesday, October 1, 8:00 am to 1:00 pm	New England Center	
After November 1, all unclaimed items become the property of Eastern States Exposition and will be disposed of as deemed necessary.				
For additional information, contact Creative Arts at Creativearts@TheBigE.com or call 413-205-5015.				

1. All entries must have been preserved after September 1 of the prior year.
2. Unsealed exhibits or exhibits showing signs of spoilage will not be judged.
3. Exhibits must be **labeled** with the **name of the food** and the **date preserved**. Entries without required labeling will not be judged.
4. Each exhibit must be accompanied by the recipe, processing method and time used. Recipes should be typed or neatly printed as well as credit given to the recipe source. Exhibitor's name and address must be included on the back of the recipe. **All recipes must be on 3 X 5 index card or printed and cut to 3 x 5.**
5. All recipes become the property of Eastern States Exposition and may be edited, adapted, copyrighted, published and used for publicity, promotion and/or advertising at their discretion without compensation to the contestant.
6. All exhibitors are to follow the current USDA requirements for the items canned as described in the USDA publication "Complete Guide to Home Canning," which can be found at the National Center for Home Food Preservation at the University of Georgia, http://nchfp.uga.edu/publications/publications_usda.html.
7. Exhibits will be judged using the Danish system and will receive an award or placing only if determined worthy by the judge(s).
8. The decisions of the judge(s) are final.
9. Containers:
 - a) All exhibits must be canned in clear, non-colored glass commercial canning jars with a flat metal lid (part of the 2 part lid system recommended by USDA).
 - b) All jams and jellies and preserves must be canned in ½ pint jars.
 - c) All fruits and vegetables must be canned in pint or quart jars.
 - d) All pickles and relishes, honey and syrups must be canned in pint jars.

- e) **Identification tags:** Tags should be taped to the bottom of EACH jar. Tags may be obtained from the website (www.TheBigE.com/creativearts). Feel free to photocopy. Please attach identification tags prior to arriving on receiving day to make check-in quicker.
 - f) Headspace required as specified in the current publication of "Complete Guide to Home Canning" published by the USDA.
 - g) Fancy padded lids, fabric overwraps or cozies interfere with the judging process and should not be used.
 - h) **For judging purposes, the product is to be exhibited without the screw band in place for all Jellies, Jams, Vegetables, Fruits, Preserves, Pickles and Relishes.**
 - i) Jars not clean are subject to disqualification.
10. Awards will be made on the basis of appearance, packing, color, clarity, consistency, head space and container.

**DEPARTMENT 36
HONEY**

Exhibitors are required to read and comply with all the <u>General Rules and Regulations</u> of the Creative Arts Division 1nd <u>Canning Department (30-37) Rules.</u>				
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- Division 3601** 2 Jars Extracted and Bottled Honey in Queen-line Bottles
Division 3602 2 Jars Extracted and Bottled Honey in Ball Jars
Division 3603 2 Jars Chunk Comb Honey in Ball Jars or other canning jars
Division 3604 2 Jars Round Comb Honey and Rectangular Comb Honey



HONEY GUIDELINES

There are some general criteria for judging honey regardless of the category or entrant experience level. These areas are:

- A. Percent Moisture content as measured by refractometer. It is essential that honey be bottled at 18.5% moisture or less. This is usually the case when the extracted honey is from closed combs. At 18.5% or less, the honey will not ferment, above 18.5% and the honey can ferment and become a form of mead, or mold. The method to measure moisture content is with a refractometer. A handheld refractometer is a very simple device which uses light to project a refracted image on a scale measuring the amount of water. Another method (which is more expensive), is with an electronic refractometer. Either will work, one is analog, the other digital. Moisture above 18.5% is a criteria for rejection of a sample for further consideration.



- B. Clarity of the honey. This is less applicable to the comb honey since there is a minimum of free honey in these samples. The items that we are looking for are foam, foreign material (either dust, dirt, wax particles, or bee parts, etc.), and entrapped bubbles. Visual review of the sample can work, but the best way to judge such samples is with a Polarimeter which uses polarized light to highlight imperfections in the clear liquid honey. The measurement of these parameters can be used to differentiate various samples of honey.



C. Flavor: this is very subjective and not a good criteria for judging except when of such a nature as objectionable.

D. Other criteria are dependent upon the category:

1. Extracted and Bottled Honey in Queen-line Bottles

- a. The extracted honey should be filled into the bottle to reach the “queen-line” which is a raised glass bar on the side of the bottle. This is done to provide a rather precise measurement of the honey to the 1 pound level for the jar.
- b. There should be no floating foam, or visual crystallization of the honey. Crystallization of the honey does not affect the palatability of the honey or its ability to be consumed but is not considered a beneficial aspect of jarred honey.
- c. Bee parts should not be present in the honey





2. Extracted and Bottled Honey in Ball Jars

- a. All the criteria for #1, except that since this is bottled in Ball Jars or Compatible there will be no “queen-line” on the jar. Jars should be filled to the bottom of the screw cap ridges

3. Chunk Comb Honey in Ball Jars or other canning jars

- a. All the criteria for #2
- b. Also, the chunks of honey comb should be covered with honey which meets the criteria of extracted honey
- c. Chunks should be appropriately measured so that they closely meet the dimensions of the container in which they are being displayed/sold. Comb honey traditionally sells for considerably more than extracted honey, since the comb honey is using added resources of the bees to make the comb, which in the case of comb honey, is not being reused. The bees can make considerably more simply extractable honey vs extractable honey and its associated wax comb. Hence to display or sell a small piece of chunk comb in a large container filled with extracted honey is sub-par to a container filled mostly with comb and the void spaces filled with extracted honey.





4. Round Comb Honey and Rectangular Comb Honey

- a. All the criteria of #3 except;
- b. Round and rectangular comb honey is usually created using specialized comb frames which produce the round or rectangular sections. Hence they can then be placed in plastic clamshell containers which fit the size of the round or rectangular comb and there is very little to almost no void space. In this case the filling of the void space is difficult at times or impractical.
- c. Measurement of the free honey is difficult for clarity or moisture content
- d. However, it is much easier to assess that all the comb has been capped and hence would be below 18.5% moisture since the bees would not cap cells above that level. Judging can be performed based upon the determination of the percent of fully capped comb as well as how neat the comb has been cut and filled the container.

