

# COMPETITIVE EXHIBITS

## CANNING INFORMATION GUIDE

Department N



Superintendent Contact  
Julie Cascio  
UAF Cooperative  
Extension  
907-745-3677  
[jmcascio@alaska.edu](mailto:jmcascio@alaska.edu)

### EXHIBIT LOCATION | HOSKINS BUILDING

***For mail-in instructions, please review the Competitive Exhibits General Information Document (click here to view).***

Credentials are not required to enter the Fairgrounds. Entrants drive to their respective exhibit building, enter items, and leave to accommodate others.

#### Fairgrounds Entry:

- Friday, August 4, 11 am - 7 pm
- Saturday, August 5, 11 am - 7 pm

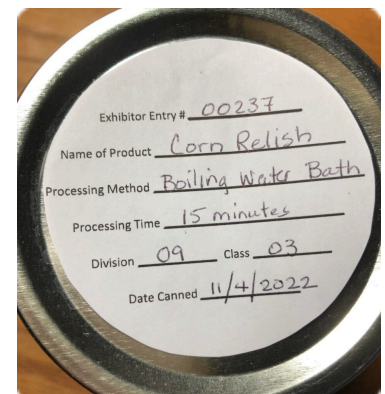
#### Fairgrounds Pick-up:

- Tuesday, September 5, 1 pm - 6 pm
- Saturday, September 9, 1 pm - 6 pm

**Enter** only one per class. No FoodSaver® items or freezer jams. All entries must have been prepared after August 15, 2022.

**Obtain** current guidelines from the USDA and Alaska Cooperative Extension Service before preparing Fair entries. Canning procedures must follow current recommended guidelines from the USDA and Alaska Cooperative Extension Service. You may be asked to describe the methods you used before the entry will be accepted.

- Entries may be opened during judging.
- Each home-canned product may only be entered in one class/division.
- No labels or decorations allowed on the glass portion of the jar. All pertinent information must be placed on lid. **Download formatted round lid labels HERE** or **they will be available during Exhibit Drop Off.**
- Labels should include: name of product, Division #, Class #, date canned, processing method (include boiling water canner or type of pressure canner with pounds of pressure used), the processing time, and entrant's fair exhibitor's number.
- Use standard canning jars with new sealing lids and rings



- *Half-pint (8 ounce) jars for jams, jelly, conserves, home cooked honey, preserves, syrup*
  - *Half-pint, 12 ounce, or pint jars for chutney, relish, sauce, pickles*
  - *Half-pint or pint jars for fish or seafood*
  - *Pint or quart jars for fruits, juices, meat, pie filling, poultry, sauerkraut, stock, vegetables*
  - *Half-pint or 12 ounce jars for dried leaves or blossoms: herb mixes, tea*
  - *Pint or quart jars for dried food: fruit, fruit leather, jerky, mushrooms, vegetables*
- Entries will be disqualified for non-standard jars, (exception division 11) inappropriate size or shape of jar for product, improper processing or label on jar instead of lid.
  - Unlisted flavors may be entered in most divisions; check with the superintendent.

**Entries** without entrant contact/ mailing information will be automatically disqualified and not judged. Jars with labels attached to the glass portion of the jar will be automatically disqualified and not judged.

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## **DIVISION 01: JUNIOR, AGES 12 AND UNDER**

## **DIVISION 02: JUNIOR, AGES 13 THROUGH 17**

State age on entry form. If not specified, entry will be classified OPEN.

### **Class:**

- |                       |                              |
|-----------------------|------------------------------|
| • 01 Chutney & Relish | • 09 Pickled Foods           |
| • 02 Conserve         | • 10 Preserves               |
| • 03 Dried Fruit      | • 11 Sauce                   |
| • 04 Fruit            | • 12 Seafood                 |
| • 05 Jam              | • 13 Syrup and Blossom Honey |
| • 06 Jelly            | • 14 Vegetables              |
| • 07 Juice            | • 15 Vinegars, flavored      |
| • 08 Meat             | • 16 Other                   |
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## **DIVISION 03: JELLY**

### **Class:**

- 01 Apple
- 02 Blackberry
- 03 Blueberry
- 04 Cherry
- 05 Cloudberry
- 06 Crabapple
- 07 Cranberry, highbush
- 08 Cranberry, lowbush
- 09 Currant, black
- 10 Currant, red
- 11 Dandelion
- 12 Fireweed
- 13 Fruits and/or Berries with Spice(s)
- 14 Grape
- 15 Huckleberry, Red
- 16 Jalapeño
- 17 Mint
- 18 Nagoonberry
- 19 Petal, Rose
- 20 Petal, Other Floral
- 21 Raspberry
- 22 Rhubarb
- 23 Rhubarb combo
- 24 Rose hip
- 25 Salmonberry, High Bush
- 26 Spruce Tip
- 27 Mixed berry combo
- 28 Mixed variety, most unusual
- 29 Other, Berry
- 30 Other, Fruit
- 31 Other, Herb
- 32 Other, Pepper
- 33 Other

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## **DIVISION 04: FRUIT BUTTERS, CONSERVES & PRESERVES**

### **Class:**

- 01 Apple Butter
- 02 Pear Butter
- 03 Other Fruit Butter
- 04 Cranberry Conserve
- 05 Peach Conserve
- 06 Rhubarb Conserve
- 07 Other Conserve
- 08 Marmalade, orange
- 09 Marmalade, other
- 10 Apricot Preserve
- 11 Rhubarb Preserve
- 12 Strawberry Preserve
- 13 Watermelon Rind Preserve
- 14 Other Preserve

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## DIVISION 05: JAM

### Class:

- |                            |                                |
|----------------------------|--------------------------------|
| 01 Apricot                 | 14 Peach                       |
| 02 Blackberry              | 15 Peppers, mixed combo        |
| 03 Blueberry               | 16 Raspberry, golden           |
| 04 Cherry                  | 17 Raspberry, red              |
| 05 Cranberry               | 18 Rhubarb                     |
| 06 Currant                 | 19 Rhubarb combo               |
| 07 Dessert                 | 20 Salmonberry                 |
| 08 Fruits/Berries w/spices | 21 Strawberry                  |
| 09 Gooseberry              | 22 Mixed berry combo           |
| 10 Haskap                  | 23 Mixed variety, most unusual |
| 11 Habanero                | 24 Other, Berry                |
| 12 Jalepeño                | 25 Other, Fruit                |
| 13 Lingonberry             | 26 Other                       |

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## DIVISION 06: JUICE

### Class:

- |                |                    |
|----------------|--------------------|
| • 01 Fruit     | • 04 Other, savory |
| • 02 Tomato    | • 05 Other, sweet  |
| • 03 Vegetable |                    |

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## DIVISION 07: SYRUP & HOME COOKED HONEY

*Syrups and Honeys should be pourable*

### Class:

- |                      |                           |
|----------------------|---------------------------|
| • 01 Blueberry Syrup | • 07 Strawberry Syrup     |
| • 02 Cranberry Syrup | • 08 Other, Syrup         |
| • 03 Currant Syrup   | • 09 Clover Blossom Honey |
| • 04 Floral Syrup    | • 10 Fireweed Honey       |
| • 05 Raspberry Syrup | • 11 Homesteader Honey    |
| • 06 Rhubarb Syrup   |                           |

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## DIVISION 08: SAUCE

Include an ingredient list with amounts specified, on a 3x5 card, with recipe name and your entrant number at top.

### **Class:**

- 01 Applesauce
- 02 Barbeque
- 03 Catsup
- 04 Chocolate
- 05 Cranberry
- 06 Dessert
- 07 Mustard (grainy)
- 08 Mustard (smooth)
- 09 Pizza
- 10 Spaghetti
- 11 Tomato
- 12 Other

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## DIVISION 09: CHUTNEY, RELISH, SALSA

Include an ingredient list with amounts specified, on a 3x5 card, with recipe name and your entrant number at top.

### **Class:**

- 01 Chutney, any variety
- 02 Relish, Chow-chow
- 03 Relish, Corn
- 04 Relish, Cucumber
- 05 Relish, Green Tomato
- 06 Relish, Mixed Vegetable
- 07 Relish, Piccalilli
- 08 Relish, Zucchini
- 09 Salsa, Fruit, Any Variety
- 10 Salsa, Tomato
- 11 Other

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## DIVISION 10: OIL & VINEGAR

Use clean glass jars or bottles, with corks, screw-band caps or two-piece lids.

### **Class:**

- 01 Berry Oil
- 02 Ethnic Oil
- 03 Herb Oil
- 04 Pepper (Hot) Oil
- 05 Other Oil
- 06 Berry Vinegar
- 07 Ethnic Vinegar
- 08 Herb Vinegar
- 09 Pepper (Hot) Vinegar
- 10 Other Vinegar

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## DIVISION 11: PICKLES

Include an ingredient list with amounts specified, on a 3x5 card, with recipe name and your entrant number at top.

### **Class:**

- 01 Asparagus
- 02 Beets
- 03 Brussel Sprouts
- 04 Carrots
- 05 Cauliflower
- 06 Cucumber, Bread and Butter
- 07 Cucumber, Gherkins
- 08 Cucumber, sliced lengthwise
- 09 Cucumber, Sweet, sliced round or lengthwise
- 10 Cucumber, whole, Dill
- 11 Cucumber, whole, Sweet
- 12 Garden Vegetable Mix
- 13 Mushrooms
- 14 Peppers, hot
- 15 Peppers, sweet
- 16 Spicy Vegetable Mix
- 17 String Bean
- 18 Tomato, Green
- 19 Watermelon
- 20 Zucchini, Bread and Butter
- 21 Zucchini, Sliced Dill
- 22 Zucchini, Sweet
- 23 Other

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## DIVISION 12: VEGETABLES

### **Class:**

- 01 Asparagus
- 02 Beans, green or wax
- 03 Beans, cooked dried (i.e. garbanzo)
- 04 Beans, other
- 05 Beets
- 06 Carrots
- 07 Corn
- 08 Mushrooms
- 09 Peas
- 10 Peppers
- 11 Potatoes
- 12 Sauerkraut
- 13 Tomatoes, ripe, crushed
- 14 Tomatoes, ripe, halved
- 15 Tomatoes, ripe, whole
- 16 Turnips
- 17 Mixed Vegetables
- 18 Other

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## DIVISION 13: FRUIT

### **Class:**

- 01 Apples
  - 02 Apricot
  - 03 Candied Apple Rings
  - 04 Cherry
  - 05 Currant, black
  - 06 Currant, red
  - 07 Peach
  - 08 Pear
  - 09 Pie filling
  - 10 Raspberry
  - 11 Other
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## DIVISION 14: DRIED FOOD

*Must be entered in regulation jars. In label specify process method, temperature used for drying and length of time to dry. For Seasonings and Teas: list ingredients with greatest amount first, then list additional ingredients in descending order of amount used.*

### **Class:**

- 01 Fish
  - 02 Fruit
  - 03 Fruit Leather
  - 04 Herbs
  - 05 Meat Jerky
  - 06 Mushrooms, morel
  - 07 Mushrooms, other
  - 08 Seasonings
  - 09 Tea, floral (predominate)
  - 10 Tea, herbal (predominate)
  - 11 Tea, mint
  - 12 Tea, dried berry(s) (predominate)
  - 13 Tea, other
  - 14 Vegetables
  - 15 Other
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## DIVISION 15: MEAT

### **Class:**

- 01 Beef
  - 02 Fowl
  - 03 Moose
  - 04 Pork
  - 05 Wild game
  - 06 Meat Soup (Game or Other Meat)
  - 07 Other
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## DIVISION 16: SEAFOOD

### Class:

- 01 Clams
  - 02 Halibut
  - 03 Salmon, King
  - 04 Salmon, King, smoked
  - 05 Salmon, Pink
  - 06 Salmon, Pink, smoked
  - 07 Salmon, Red
  - 08 Salmon, Red, smoked
  - 09 Salmon, Silver
  - 10 Salmon, Silver, smoked
  - 11 Salmon, Chum
  - 12 Other
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### SPECIAL AWARDS - CANNING

Outstanding entries will be recognized by these generous donors:



Division 3, Class 22 - Rhubarb Jelly  
Division 5, Class 18 - Rhubarb Jam



Division 3, Jelly Division Champion  
Division 5, Jam Division Champion