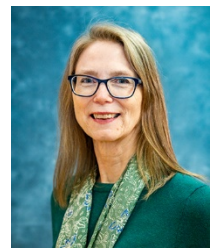


COMPETITIVE EXHIBITS

CANNING INFORMATION GUIDE

Department N



Superintendent Contact
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EXHIBIT LOCATION | HOSKINS BUILDING

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

Exhibit Entry:

- Friday, August 2, 11 am – 7 pm
- Saturday, August 3, 11 am – 7 pm

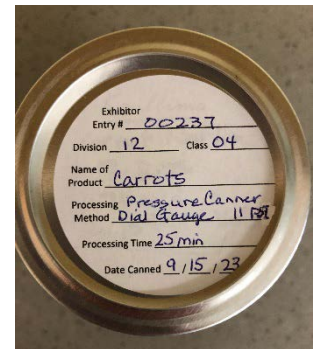
Exhibit Pick-up:

- Tuesday, September 3, 1 pm – 6 pm
- Saturday, September 7, 1 pm – 6 pm

Enter only one per class. No FoodSaver® items or freezer jams. All entries must have been prepared after August 15, 2023.

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.
- All pertinent information must be placed on lid.
[Download formatted round lid labels HERE](#) (fits AVERY 94501) otherwise, **formatted labels will be available during Exhibit Drop Off.**



- Labels should include: entrant's fair exhibitor number, division #, class #, name of product, date canned, processing method (for canning indicate boiling water canner or pressure canner with dial gauge or weight; for drying indicate method used; for vinegar and oil indicate method or procedure used), and the processing time.
- Entries will be disqualified for non-standard jars, inappropriate size or shape of jar for product (exception in Division 10), improper processing or label on jar instead of on lid.

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

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.

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.

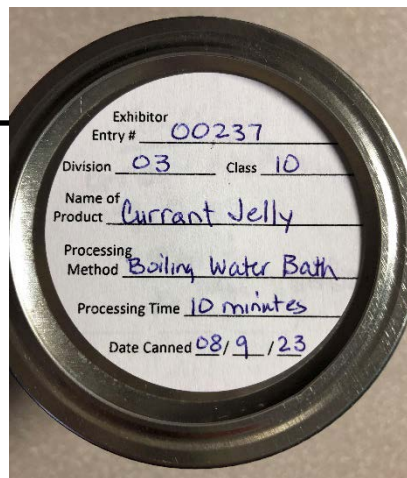
Class:

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

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

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

DIVISION 05: JAM

Class:

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

DIVISION 06: JUICE

Class:

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

DIVISION 07: SYRUP & HOME COOKED HONEY

Syrups and Honeys should be pourable

Class:

- 01 Blueberry Syrup
- 02 Cranberry Syrup
- 03 Currant Syrup
- 04 Floral Syrup
- 05 Raspberry Syrup
- 06 Rhubarb Syrup
- 07 Strawberry Syrup
- 08 Other, Syrup
- 09 Clover Blossom Honey
- 10 Fireweed Honey
- 11 Homesteader Honey
- 12 Honey, Home Cooked, other ingredients

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

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

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

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

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

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

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 FruitLeather
- 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

DIVISION 15: MEAT

Class:

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

DIVISION 16: SEAFOOD

Class:

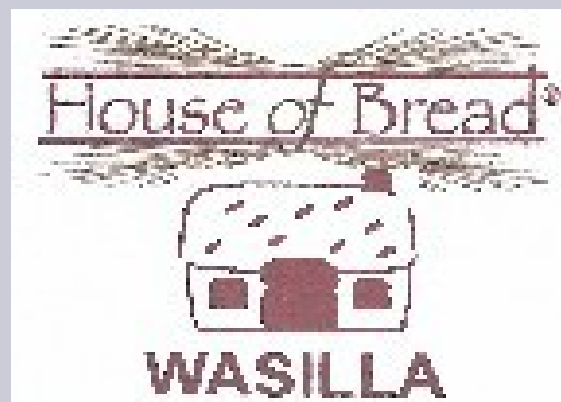
- 01 Clams
- 02 Halibut
- 03 Salmon, King
- 04 Salmon, King, smoked
- 05 Salmon, Pink
- 06 Salmon, Pink, smoked
- 07 Salmon, Red
- 08 Salmon, Red, smoked
- 09 Salmon, Silver
- 10 Salmon, Silver, smoked
- 11 Salmon, Chum
- 12 Other

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