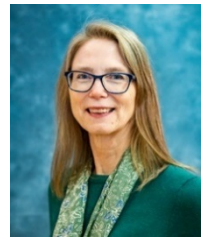


# COMPETITIVE EXHIBITS

## CANNING INFORMATION GUIDE

Department N



Superintendent:  
Julie Cascio

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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 7, 11 am – 7 pm
- Saturday, August 8, 11 am – 7 pm

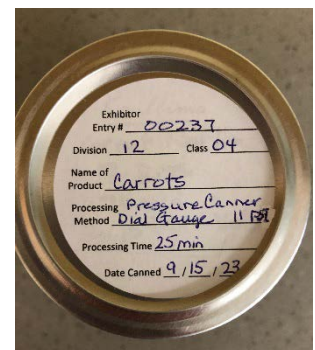
#### **Exhibit Pick-up:**

- Wednesday, September 9, 1 pm – 6 pm
- Saturday, September 12, 1 pm – 6 pm

Enter only one per class. No FoodSaver® items or freezer jams. All entries must have been prepared after August 15, 2025.

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. Formatted round labels fit AVERY 94501, see Canning Department main webpage. Formatted labels will also 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 with pounds per square inch (psi); 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

If entering flavors not listed, check with the superintendent to determine the division and class in which the exhibit should be entered.

Entries without entrant contact/ mailing information 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.
- Include an ingredient list with amounts specified, on a 3x5 card, with recipe name and your entrant number at top.

**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
-

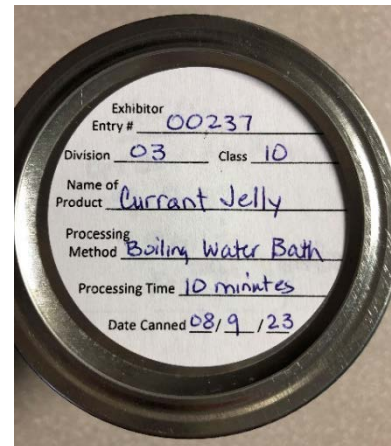
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## DIVISION 03: JELLY

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

### 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 Any Fruit/Berry with Spirits
- 28 Any Fruit/Berry with Wine
- 29 Mixed berry combo
- 30 Mixed variety, most unusual
- 31 Other, Berry
- 32 Other, Fruit
- 33 Other, Herb
- 34 Other, Pepper
- 35 Other



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## DIVISION 04: FRUIT BUTTERS, CONSERVES & PRESERVES

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

### 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

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

### 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 Any Fruit or Berry with Peppers
- 23 Any Fruit or Berry with Spirits
- 24 Any Fruit or Berry with Wine
- 25 Mixed berry combo
- 26 Mixed variety, most unusual
- 27 Other, Berry
- 28 Other, Fruit
- 29 Other

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## DIVISION 06: JUICE

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

### Class:

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

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## DIVISION 07: SYRUP & HOME COOKED HONEY

- Syrups and Honeys should be pourable
- Include an ingredient list with amounts specified, on a 3x5 card, with recipe name and your entrant number at top.

### 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

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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: VINEGAR**

- Use clean glass jars or bottles, with corks, screw-band caps or two-piece lids.
- Include an ingredient list with amounts specified, on a 3x5 card, with recipe name and your entrant number at top.

### **Class:**

- 01 Berry Vinegar
  - 02 Ethnic Vinegar
  - 03 Herb Vinegar
  - 04 Pepper (Hot) Vinegar
  - 05 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

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

### 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 Rhubarb
  - 13 Sauerkraut
  - 14 Stock
  - 15 Tomatoes, ripe, crushed
  - 16 Tomatoes, ripe, halved
  - 17 Tomatoes, ripe, whole
  - 18 Turnips
  - 19 Mixed Vegetables
  - 20 Other
-

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## DIVISION 13: FRUIT

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

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

### 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
-

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## DIVISION 15: MEAT

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

### Class:

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

## DIVISION 16: SEAFOOD

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

### 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:

