State Recommendations for County Fair Canning Guidelines

Many of the following requirements are based on SAFETY guidelines. ONLY those regarding presentation of exhibit or specific fair preferences are adaptable.

SPECIAL RULES FOR HOME CANNING

Canning rules are based on safe food preservation guidelines from approved sources (National Center for Home Food Preservation (NCHFP), USU Extension and Pacific Northwest Extension, USDA, and Ball Canning). See http://nchfp.uga.edu , canning.usu.edu , or www.freshpreserving.com

1. Only products of home kitchens are eligible.
2. Products entered must have been prepared (by the person entering them) since the last state/county fair. Older products will not be accepted.
3. **REQUIRED**: All jars must be labeled with name of product, method (water bath or pressure), pack (hot or raw), length of processing time, pounds of pressure (if applicable), altitude, date, city, recipe source (see above) and when the dial gauge was last tested (Year) attached to the bottom of jar. If sweeteners other than sugar are used, include on label. Labels are available in advance from USU Extension Office or at time of entry.

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date dial gauge was last tested: _____ Date (Year)
Processing Date:_____ City: _____
Source of Recipe: _____

4. All entries must be in clean, standard canning jars (e.g. no mayo jars) with new, single-use two-piece lids and rings.
5. A one-quart or pint jar constitutes an exhibit for fruit, vegetables or meat.
6. One standard-size canning jar constitutes an exhibit for preserves, conserves, pickles, and relishes based on recommendations from an approved recipe.
7. One pint or 1/2 pint jar with lid constitutes an exhibit for jellies and jams.

8. Exhibits should be canned using research-tested recipes, i.e., USDA, Ball, pectin brand name or NCHFP guidelines issued 2009 or later. Processing adjustments for altitude, time or pressure must be made and explained on entry label.
9. All fresh fruits, jams, jellies, pickles and relishes must be processed in a boiling water bath and properly sealed. Entries processed in a steam canner will not be accepted.
10. No frozen jams or wax seals will be accepted. The presence of mold disqualifies a product.
11. All meats and vegetables must be processed in a pressure canner.
12. The exhibitor is requested to loosen the ring on the jar (so judges can remove ring and examine the head space).

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date (Year) dial gauge was last tested: _____
Processing Date:_____ City: _____
Source of Recipe: _____

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date (Year) dial gauge was last tested: _____
Processing Date:_____ City: _____
Source of Recipe: _____

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date (Year) dial gauge was last tested: _____
Processing Date:_____ City: _____
Source of Recipe: _____

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date (Year) dial gauge was last tested: _____
Processing Date:_____ City: _____
Source of Recipe: _____

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date (Year) dial gauge was last tested: _____
Processing Date:_____ City: _____
Source of Recipe: _____

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date (Year) dial gauge was last tested: _____
Processing Date:_____ City: _____
Source of Recipe: _____

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date (Year) dial gauge was last tested: _____
Processing Date:_____ City: _____
Source of Recipe: _____

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date (Year) dial gauge was last tested: _____
Processing Date:_____ City: _____
Source of Recipe: _____

Product: _____
Method: _____ Water Bath _____ Pressure
Pack: _____ Hot _____ Raw
Length of Processing Time: _____
Pounds (if pressured): ____ Altitude: _____
Date (Year) dial gauge was last tested: _____
Processing Date:_____ City: _____
Source of Recipe: _____