

## HOME ECONOMICS CANNING

### Rules

- A. Exhibit in Standard-Size Glass Jars.
- B. Label on bottom with method used.
- C. Canned items will be judged on the following criteria.

#### Produce

- Arrangement (practical use of space)
- Uniformity of sizes and shapes
- Condition
- Color (as natural as possible)

#### Liquid

- Clearness
- Proportion of Liquid to solid

#### Container

- Standard canning jars and jelly jars
- Neatness

### CLASSES

#### 1. *Canned Fruits and Vegetables*

- a. 3 Jars of Different Vegetables
- b. 3 Jars of Different Fruit
- c. 2 Jars of Tomatoes
- d. 2 Jars of Fruit (the same)
- e. 2 Jars of Vegetables (the same)
- f. 2 Jars of Mixed Vegetables, for soup

#### 2. *Pickles and Relishes*

- a. 2 Jars of Chow-Chow
- b. 2 Jars of Relish
- c. 2 Jars of Beets
- d. 2 Jars of Pickles
  - (1.) Dill
  - (2.) Bread & Butter
  - (3.) Sweet
- d. 2 Jars of Catsup or sauce
- e. 2 Jars of Green Tomatoes

#### 3. *Jams and Jellies*

- a. 2 Jars of same Jelly
- b. 2 Jars of same Jam
- c.. 2 Jars of same preserve
- d.. Pantry Shelf - to be exhibited by each individual (one jar each of jam, jelly, preserve, relish, three different fruits and three different vegetables)
- e. Miscellaneous