

# Creative Arts for Home & Hobby

## NJSF/CAHH

### Canning, Dried Fruits & Vegetables List 2024

<b>The Definition of Canning for Our Committee's Purposes</b>		
<p>Canning is a method of preserving fruits and vegetables in which the food contained in the jars are processed and sealed, under vacuum, in an airtight container by either a Water Bath or Pressure Cooker Method" If a firm seal is not on the canning lid it will not be accepted or judged. The US Department of Agriculture has several documents containing full instructions on canning methods. The National Center for Home Food Preservation has full instructions on canning methods on their website: <a href="http://nchfp.uga.edu/how/can_home.html">http://nchfp.uga.edu/how/can_home.html</a></p> <p>The New Jersey State Fair, Creative Arts for Home and Hobby Committee highly recommends you visit this site and follow their recommendations. Another good source of information on entering canned items into a competition is the book "BLUE RIBBON CANNING" by Linda J. Amendt</p>		
Category #	Description of Entry	Special 2024
	<b>Canned Fruits and Vegetables</b>	
1001	<b>Special Canned Fruit of the Year: Pears</b>	<b>Special 2024</b>
1002	Canned Single Type Fruit. Example: Apples, Peaches, etc.	
1003	Canned Mixed Fruit	
1004	Canned Fruit, Single or Mixed, Paired with Spirits	
1006	Applesauce	
1007	Applesauce with Other Fruit	
1008	Canned Pie Filling	
1010	Canned Whole Tomatoes	
1011	Canned Stewed/Crushed or Pureed Tomatoes	
1012	Canned Tomato-based Sauce/Pasta Sauce <b>*NO MEAT PRODUCTS*</b>	
1013	Tomato Juice	
1014	Other Canned Tomato Products	
1017	Canned Single Vegetable	
1018	Canned Mixed Vegetables	
1019	Other Canned Vegetables	
1022	Canned Soup (Any Type) <b>***NO MEAT PRODUCTS***</b>	
1023	Mustard Any Style	
1025	Tomato Ketchup	
1026	Other Fruit or Vegetable Ketchups	
1028	<b>Tomato Based BBQ Sauce</b>	<b>Special 2024</b>
1029	Fruit Based BBQ Sauce	
1030	BBQ Sauce Paired with Spirits	
1031	Other Fruit or Vegetable Based BBQ Sauce	
1033	Tomato Based Salsa (Mild or Hot)	
1034	Fruit Based Salsa (Mild or Hot)	
1035	Other Fruit or Vegetable Based Salsa (Mild or Hot)	
	<b>Pickled Vegetables</b>	
Category #	Description of Entry	
1037	<b>Special Pickle of the Year: Pickled String beans (Sweet, Dill or Spicy)</b>	<b>Special 2024</b>
1039	Bread and Butter Pickles	

Category #	Description of Entry	
1040	Sweet Pickles (Whole, Sliced or Spears)	
1041	Dill Pickles (Whole, Sliced or Spears)	
1042	Spicy/Hot Pickles (Whole, Sliced or Spears)	
1043	Pickled Single Vegetable (Example: Beets, Onions, Peppers, etc.)	
1045	Pickled Mixed Vegetables (Example: 4 Bean Salad, Giardiniera, etc.)	Special 2024
1046	Other Pickled Fruits or Vegetables	
1047	Sweet, Dill or Spicy Pickle Relish	
1048	Single Vegetable Relish (Example: Corn, Pepper, Onion, etc.)	
1050	Special Relish of the Year: Beet Relish	Special 2024
1051	Mixed Vegetable Relish (Example: Chow-Chow or Piccalilli)	
1052	Other Vegetable Relish	
1054	Other Canned Fruit or Vegetable	

**Definitions of Jam, Jelly, etc.**

**Conserve:**

A “conserve”, or “whole fruit jam” is a jam made of fruit stewed in sugar. An alternate definition holds that conserves are preserves made from a mixture of fruits and/or vegetables. Conserves may also include dried fruit or nuts

**Chutney:**

A “chutney” is a pungent relish of Indian origin made of fruit, spices and herbs. Although originally intended to be eaten soon after production, modern chutneys are often made to be sold and so require preservatives – often sugar and vinegar – to ensure it has a suitable shelf life.

**Fruit / Vegetable Butter:**

A “Fruit / Vegetable Butter” is a sweet spread made of fruit or vegetables cooked to a paste, then lightly sweetened. An example of a Vegetable Butter would be Pumpkin Butter

**Jam:**

“Jam” contains both fruit juice and pieces of the fruit flesh. Properly, the term “jam” refers to a product made with whole fruit, cut into pieces or crushed. The fruit is heated with water and sugar to activate the pectin in the fruit. Good jam has a soft even consistency without distinct pieces of fruit, a bright color, a good fruit flavor and a semi-jellied texture that is easy to spread but has no free liquid.

**Jelly:**

“Jelly” is a clear or translucent fruit spread made from sweetened fruit (or vegetable) juice and set using naturally occurring pectin. Additional pectin may be added where the original fruit does not supply enough, for example with grapes. Jelly can be made from sweet, savory or hot ingredients.

**Marmalade:**

British-style “marmalade” is a sweet preserve with a bitter tang made from fruit, sugar, water, and in some cases a gelling agent. American-style marmalade is sweet, not bitter. In English-speaking usage, “marmalade” almost always refers to a preserve derived from a citrus fruit, most commonly oranges. The recipe includes very thinly sliced or chopped fruit peel, which is simmered in fruit juice and water until soft

Category #	Description of Entry	Special 2024
	<b><u>Jams, Jelly, Fruit Butters, etc.</u></b>	
1056	Special Jelly, Jam or Marmalade of the Year: TBD	
1057	Any Kind of single Berry Jelly	
1058	Mixed Berry Jelly	
1060	Any Single Fruit Jelly	
1061	Other Fruit Jelly	
1062	Any Jelly Paired with Spirits and /or Herbs	
1063	Mint Jelly	
1064	Pepper Jelly (Hot or Sweet)	
1065	Sugar Free or No Sugar Added Jelly Any Type	
1068	Any Single Fruit or Berry Jam	
1069	Any Mixed Fruit Jam	
1070	Jam Paired with Spirits and /or Herbs	

1071	<b>Sugar Free or No Sugar Added Jam Any Type</b>	<b>Special 2024</b>
1072	Other Jam	
1075	Any single Citrus Marmalade	
1076	Mixed Citrus Marmalade	
1077	Other Marmalade	
1078	Sugar Free or No Sugar Added Marmalade Any Type	
1081	Any Single Fruit Butter	
1082	Any Mixed Fruit butter	
1083	Other Fruit Butter	
1086	Fruit Conserve (Any Type)	
1087	Chutney (Any Type)	
1089	Other Canned Jelled item	
<b><u>Dried/Dehydrated Fruits &amp; Vegetables not Requiring Rehydration to eat</u></b>		
1090	Dried Fruit (Any Type)	
1091	Dried Tomatoes (Sun Dried Tomato Style)	
1092	Other Dried Fruits or Vegetables	
1093	Fruit Leathers	
<b><u>Freeze Dried Fruits &amp; Vegetables</u></b>		
For Details see; <a href="https://www.youtube.com/watch?v=QzoHJn1lo_w">https://www.youtube.com/watch?v=QzoHJn1lo_w</a>		
1094	Freeze Dried Fruit	
1095	Freeze Dried Vegetables	
<b><u>Syrups</u></b>		
1096	Fruit Syrups Any Type	
1097	Tree Syrups Any Type	
1098	Any Syrup Paired with Spirits	
<b><u>Flavored Vinegars</u></b>		
1099	Flavored Vinegar Any Type	
<b>Upcoming Specials for 2025</b>		
<b>Category #</b>	<b>Description of Entry</b>	<b>Special Notes</b>
1025	Tomato Ketchup	
1043	Pickled Zucchini (Any Style)	Let your imagination run wild
1051	Chow-Chow or Piccalilli	
1076	Mixed Citrus Marmalade	
1092	Other Dried/Dehydrated Fruits or Vegetables	Vegetable Chips, etc.

# **System Used for Judging Canned / Preserved Food Entries**

There are two systems of judging that are used to determine placings and awards for fair entries. These are the Danish System of Judging and the American System of Judging. Both systems are used by The Creative Arts for Home & Hobby Committee. The Danish System is used for judging Canning.

## **\* THE DANISH SYSTEM OF JUDGING \* Used to Judge Canning**

In the Danish System of Judging, each entry in a class is judged against a standard for that particular type of product, and awards are given based on individual merit. Judges can award as many First Place, Second Place and Third Place awards as the quality of the entries warrant. This is the system that the New Jersey State Fair CAHH Committee uses for most of its judging in most categories.

In some Special Contests held by the CAHH Committee the American System is used.

## **\*AMERICAN SYSTEM OF JUDGING \***

In the American System of Judging, the judges award only one first place, one second place, and one third place within the class. While there may be several entries in a class that are worthy of winning first place, only one entry can receive the blue ribbon under the American System. This system is used by the New Jersey State Fair CAHH Committee only for Special Contests where there is only one First Place, one Second Place and one Third Place prize.

***NEW*** *Some Category Numbers have changed and some have been combined also some New Categories have been Added*

***NEW*** *Each Entry Consists of 1 (one) Jar (Any Size) and Recipes may be included but are not required*

***NEW*** *For Drop Off Dates and Locations in See General Rules*

**For any questions or clarifications on categories or items to be entered in the Canned, Dried Fruits & Vegetables, please contact;  
Neil Nederfield at 973-579-1924 or email [nnederfield@gmail.com](mailto:nnederfield@gmail.com)**

## **Frequently Asked Questions about Canning Entries**

1. **What size jars should my entries be in and how many jars of each entry do I submit?**

***NEW*** Answer: Any size canning jar can be entered. We need only 1 (one) jar per entry. However you may submit 2 if you wish so a sealed jar will be on display.

2. **What information is required on the jar label?**

Answer: The name of the item canned and the date it was canned.

**3. What information is needed with my entry?**

**NEW**

Answer: The name of the product you canned. The year of the entry. The canning/preserving method used. As well as a detailed list of ingredients, we **No Longer Require a Recipe** for entry. But you may include it if you wish.

**4. How do I find out what Category my entry gets entered in??**

Answer: Every year there is a complete category list posted on our website ([www.njsfcahh.com](http://www.njsfcahh.com)) This list is upgraded constantly so make sure and check it each year. If you do not find your item on that list you can contact the person that organizes the Canning/Preserving Contest (Neil Nederfield at 973-227-5750 or [nnederfield@gmail.com](mailto:nnederfield@gmail.com) ) and he will direct you as to what category your entry is in.

**5. Is there any canned or preserved item I cannot enter??**

Answer: Yes, we will not accept any canned item that contains meat of any type.

**6. If I am entering Dehydrated or Freeze-Dried entries do, they still need to be in canning jars??**

**NEW**

Answer: Dehydrated or Freeze-Dried entries may be in either a Vacuum Sealed Bag or in a canning jar. We prefer a canning jar for displaying purposes, but it is not required.

**Special Notes**

- 1. We have noticed that a good number of the entries in the Canning Categories have had the jars over filled causing a weak seal. A minimum of ½ "of headspace should be left in each jar prior to processing.**
- 2. No meats or meat by-products are permitted in any of the Canning Categories.**