

Njsf / scfhs

Creative Arts for Home & Hobby

Canning, Dried Fruits & Vegetables List 2022

The Definition of Canning for Our Committee's Purposes

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: http://nchfp.uga.edu/how/can_home.html

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

Category #	Description of Entry	Special 2022
	<u>Canned Fruits and Vegetables</u>	
1001	Canned Peaches	
1002	Canned Pears	
1003	Canned Mixed Fruit	
1004	Canned Fruit Paired with Spirits	
1005	Applesauce	
1006	Other Canned Fruit (Example: Pie Filling, etc.)	
1007	Canned Whole Tomatoes	
1008	Canned Stewed/Crushed/Pureed Tomatoes	Special 2022
1009	Canned Tomato-based Sauce/Pasta Sauce *NO MEAT PRODUCTS*	
1010	Tomato Juice	
1011	Other Canned Tomato Products	
1012	Canned String Beans	
1013	Canned Carrots	
1014	Canned Mixed Vegetables	
1015	Other Canned Vegetables (Example: Canned Pumpkin, etc.)	
1016	Canned Soup (Any Type) ***NO MEAT PRODUCTS***	
1017	Mustard Any Style	
1018	Tomato Ketchup	Special 2022
1019	Other Fruit or Vegetable Ketchups	
1020	Tomato Based BBQ Sauce	
1021	Fruit Based BBQ Sauce	
1022	BBQ Sauce Paired with Spirits	
1023	Other Fruit or Vegetable Based BBQ Sauce	
1024	Tomato Based Salsa (Mild or Hot)	
1025	Fruit Based Salsa (Mild or Hot)	Special 2022
1026	Vegetable Based Salsa (Mild or Hot)	
1027	Bean Salsa (Mild or Hot)	
1028	Other Fruit or Vegetable Based Salsa (Mild or Hot)	
	<u>Pickled Vegetables</u>	
1029	Bread and Butter Pickles	

1030	Sweet Pickles (Whole, Sliced or Spears)	
1031	Dill Pickles (Whole, Sliced or Spears)	
1032	Spicy/Hot Pickles (Whole, Sliced or Spears)	
Category #	Description of Entry	
1033	Pickled Beets	
1034	Pickled Green Tomatoes	Special 2022
1035	Pickled Peppers (Sweet or Spicy)	
1036	Pickled String beans (Sweet or Dill)	
1037	Pickled Zucchini (Sweet or Dill)	
1039	Pickled Onions (Sweet or Dill)	Special 2022
1040	Pickled Garlic (Sweet or Dill)	
1041	Pickled Watermelon Rind (Sweet or Dill)	
1042	Pickled Mixed Vegetables (Example: 4 Bean Salad, etc.)	
1043	Other Pickled Fruits or Vegetables	
1044	Sweet Pickle Relish	
1045	Dill Pickle Relish	
1046	Spicy Pickle Relish	
1047	Pepper Relish	
1048	Beet Relish	
1049	Cabbage Relish (Sweet or Dill)	
1050	Corn Relish	
1051	Onion Relish (Sweet or Dill)	
1052	Other Vegetable Relish	
1053	Chow-Chow	
	<u>Jams, Jelly, Fruit Butters, etc.</u>	
	<u>Definitions of Jam, Jelly, etc.</u>	
	<u>Conserve:</u>	
	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	
	<u>Chutney:</u>	
	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.	
	<u>Fruit / Vegetable Butter:</u>	
	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	
	<u>Jam:</u>	
	“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.	
	<u>Jelly:</u>	
	“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.	
	<u>Marmalade:</u>	
	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 2022

	<u>Jams, Jelly, Fruit Butters, etc.</u>	
1054	Grape Jelly	
1055	Any Kind of single Berry Jelly	
1056	Mixed Berry Jelly	
1057	Apple Jelly	
Category #	Description of Entry	
1058	Strawberry Jelly	
1059	Mint Jelly	
1060	Pepper Jelly (Hot or Sweet)	
1061	Other Fruit Jelly	
1062	Any Jelly Paired with Spirits and /or Herbs	
1063	Sugar Free or No Sugar Added Jelly Any Type	
1064	Grape Jam	
1065	Strawberry Jam	
1066	Peach Jam	
1067	Apple Jam	
1068	Pear Jam	
1069	Apricot Jam	
1070	Mixed Fruit Jam	
1071	Jam Paired with Spirits and /or Herbs	
1072	Other Jam	
1073	Sugar Free or No Sugar Added Jam Any Type	
1074	Lemon Marmalade	
1075	Orange Marmalade	Special 2022
1076	Mixed Fruit Marmalade	
1077	Other Marmalade	
1078	Sugar Free or No Sugar Added Marmalade Any Type	
1079	Apple Butter	
1080	Peach Butter	
1081	Pear Butter	
1082	Other Fruit Butter	
1083	Tomato Butter	
1084	Pumpkin Butter	
1085	Other Vegetable Butter	
1086	Sugar Free or No Sugar Added Fruit or Vegetable Butter Any type	
1087	Fruit Conserve (Any Type)	
1088	Vegetable Conserve (Any Type)	
1089	Chutney (Any Type)	Special 2022
	<u>Dried Fruits & Vegetables not Requiring Rehydration to eat</u>	
1090	Dried Fruit (Any Type)	
1091	Dried Tomatoes (Sun Dried Tomato Style)	
1092	Other Dried Fruits or Vegetables	
1093	Fruit Leathers	Special 2022
	<u>Freeze Dried Fruits & Vegetables</u> For Details see; https://www.youtube.com/watch?v=QzoHJn1lo_w	

1094	Freeze Dried Fruit	
1095	Freeze Dried Vegetables	
	Syrups	
1096	Fruit Syrups Any Type	
1097	Tree Syrups Any Type	
	Flavored Vinegars	
1098	Flavored Vinegar Any Type	Special 2022
Upcoming Specials for 2023		
Category #	Description of Entry	Special Notes
1010	Tomato Juice	<i>May be Flavored</i>
1014	Canned Mixed Vegetables	<i>May Include Tomatoes</i>
1030	Sweet Pickles	<i>Whole, Sliced or Spears</i>
1045	Dill Pickle Relish	
1057	Apple Jelly	
1062	Any Jelly Paired with Spirits	<i>Spiced or Plain</i>
1096	Fruit Syrups Any Type	<i>May be Paired w Spirits</i>

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 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 **Each Entry Consists of 1 (one) Jar and Recipe 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 and Jerky, please contact; Neil Nederfield at 973-579-1924 or email 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.

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) 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 nederfield@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. We do have a Jerky Contest where meat products can be entered, check our website (www.njsfcahh.com) for details

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.

