

NJSF/SCFHS

Creative Arts for Home & Hobby

Canning, Dried Fruits & Vegetables List 2021

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 2021 |
|------------|--|--------------|
| | <u>Canned Fruits and Vegetables</u> | |
| 1001 | Canned Peaches | |
| 1002 | Canned Pears | |
| 1003 | Canned Mixed Fruit | |
| 1004 | Canned Fruit Paired with Spirits | Special 2021 |
| 1005 | Applesauce | |
| 1006 | Other Canned Fruit (Example: Pie Filling, etc.) | |
| 1007 | Canned Whole Tomatoes | |
| 1008 | Canned Stewed/Crushed/Pureed Tomatoes | |
| 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 | Special 2021 |
| 1015 | Other Canned Vegetables (Example: Canned Pumpkin, etc.) | |
| 1016 | Canned Soup (Any Type) ***NO MEAT PRODUCTS*** | |
| 1017 | Mustard Any Style | |
| 1018 | Tomato Ketchup | |
| 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) | |
| 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 | Special 2021 |
| 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 | |
| 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) | |
| 1040 | Pickled Garlic (Sweet or Dill) | |
| 1041 | Pickled Watermelon Rind (Sweet or Dill) | Special 2021 |
| 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 | Special 2021 |

Jams, Jelly, Fruit Butters, etc.

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 2021 |
|------------|--|--------------|
| | <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 | Special 2021 |
| 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 | Special 2021 |
| 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 | |
| 1076 | Mixed Fruit Marmalade | |
| 1077 | Other Marmalade | |
| 1078 | Sugar Free or No Sugar Added Marmalade Any Type | Special 2021 |
| 1079 | Apple Butter | |
| 1080 | Peach Butter | |
| 1081 | Pear Butter | |
| 1082 | Other Fruit Butter | |
| 1083 | Tomato Butter | |
| 1084 | Pumpkin Butter | Special 2021 |
| 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) | |
| | | |
| | <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 | |
| | <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 | Special 2021 |
| | <u>Syrups</u> | |
| 1096 | Fruit Syrups Any Type | |
| 1097 | Tree Syrups Any Type | |
| | | |
| | <u>Flavored Vinegars</u> | |
| 1098 | Flavored Vinegar Any Type | |

| <h1>Upcoming Specials for 2022</h1> | | |
|-------------------------------------|------------------------|-----------------------|
| Category # | Description of Entry | Special Notes |
| 1008 | Canned Tomatoes | Stewed/Crushed/Pureed |
| 1018 | Tomato Ketchup | (Mild or Hot) |
| 1025 | Fruit Based Salsa | (Mild or Hot) |
| 1034 | Pickled Green Tomatoes | (Sweet or Dill) |
| 1039 | Pickled Onions | (Sweet or Dill) |
| 1075 | Orange Marmalade | |
| 1089 | Chutney | (Any Type) |
| 1093 | Fruit Leathers | Any Fruit |
| 1098 | Flavored Vinegar | Any Type |

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
NEW Name of item MUST be on the Entry Form
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 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. 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.