

## HOMECRAFT EXHIBITS

### CLASS 50

#### BOTTLED GOODS

DIRECTORS: M. Hartford (352-2537), M. Adams, N. Gushue

1. **THERE WILL BE NO BAKE SALE**
2. Entries from 25 – 41 to be exhibited in Jelly or Jam Jars
3. **NO** larger than **PINT** size in Sections 1 – 24 (500 ml)
4. Exhibits not to be removed from exhibit hall until **Sunday 4:30 pm**
5. All exhibits must be the actual work of the exhibitor.
6. Please loosen the jar ring and leave sealed.
7. Red print entry tags are used for Specials only
8. Jars must not be sealed with wax. Must use new seals.

**Prizes on Sec. 1– 42 1<sup>st</sup> - \$6.00 2<sup>nd</sup> - \$5.00 3<sup>rd</sup> - \$4.00**

- |                                 |   |
|---------------------------------|---|
| 1. Pepper Relish                | 14. Cranberry Sauce                                 |
| 2. Bread & Butter Pickle        | 15. Something new in pickles (please attach recipe) |
| 3. Beet Pickle, whole           | 16. Nine Day Pickle                                 |
| 4. Corn Relish                  | 17. Canned Pears                                    |
| 5. Chili Sauce (Red Tomato)     | 18. Canned Raspberries                              |
| 6. Fruit Chili Sauce            | 19. Canned Peaches                                  |
| 7. Canned Tomatoes              | 20. Canned Cherries                                 |
| 8. Mustard Pickle               | 21. Canned Plums                                    |
| 9. Dill Cucumber (whole)(plain) | 22. Applesauce                                      |
| 10. Hot Dog Relish (green)      | 23. Grandmother's Mincemeat (meatless)              |
| 11. Hot Dog Relish (yellow)     | 24. Stewed Strawberry & Rhubarb                     |
| 12. Dill Beans                  |   |
| 13. Dill Carrots                |   |
- JAMS & JELLIES**
- |                            |   |
|----------------------------|---|
| 25. Crabapple Jelly        | 34. Raspberry Jam                           |
| 26. Mint Jelly             | 35. Peach Jam                               |
| 27. Red Currant Jelly      | 36. Rhubarb & Pineapple Jam                 |
| 28. Wild Grape Jelly       | 37. Grape Jam                               |
| 29. Red Pepper Jelly       | 38. Blueberry Jam                           |
| 30. Rhubarb Jelly          | 39. Cherry Jam                              |
| 31. Strawberry Freezer Jam | 40. Three Fruit Marmalade                   |
| 32. Raspberry Freezer Jam  | 41. Own favourite Jam/Jelly (attach recipe) |
| 32. Strawberry Jam         |   |
| 33. Black Currant Jam      | 42. Maple Butter                            |

#### SPECIALS

1. **A display of 6 scones with your favourite jam or jelly to welcome a new neighbor** 1<sup>st</sup>- \$7.00 2<sup>nd</sup> - \$6.00 3<sup>rd</sup> - \$5.00
2. **Strawberry Orange Jam** using recipe provided 1st-\$7.00 2nd - \$6.00 3rd - \$5.00

- |  |        |
|--|--------|
| 1 medium orange                                    | 1      |
| 2 1/2 pints (about) strawberries                   | 1.25L  |
| 1 1/2 cups SPLENDA Granular                        | 375 mL |
| 1 pkg (45g) Garden Fare Freezer Jam Gelling Powder | 1      |

Grate 1 1/2 tsp. (7 mL) orange rind from orange. Cut all peel from orange, including white pith and seeds;discard. Chop fruit and place in measuring cup. Crush strawberries, add to orange pieces to measure 4 cups (1L) fruit mixture. In large bowl, combine fruit, orange rind and SPLENDA Granular. Let stand 15 minutes. Slowly sprinkle gelling powder into fruit while stirring for 3 minutes. Let stand 5 minutes. Stir again for 1 minute. Pour into sterilized jars, leaving 1/2" (2 cm) head space. Seal. Store in freezer for up to 1 year or in refrigerator for 6 weeks. Makes about 4 cups (1L).

## HOMECRAFT EXHIBITS

3. **BLUEBERRY PINEAPPLE JAM.** (Use recipe provided)

	1st - \$7.00	2nd - \$6.00	3rd - \$5.00
3 cups	fresh or frozen unsweetened blueberries		750 mL
1 tbsp.	grated lemon rind		15 mL
1/4 cup	water		50 mL
1 can	(14 oz./398 mL) crushed pineapple in juice		1
1 1/2 cups	SPLENDA Granular		375 mL
1 tbsp.	lemon juice		15 mL
1 pkg (45 g)	Garden Fare Freezer Jam Gelling Powder		1

Coarsely chop blueberries by hand or in food processor to measure 2 1/4 cups (550 mL). Combine blueberries, lemon rind, water and juice drained from pineapple in saucepan. Bring just to a boil. Remove from heat and stir in pineapple. Chill. Stir in SPLENDA Granular and lemon juice; let stand 15 minutes. Slowly sprinkle gelling powder into fruit while stirring for 3 minutes. Let stand 5 minutes. Stir again 1 minute. Pour into sterilized jars, leaving 1/2 inch (2 cm) head space; seal. Use jam immediately or store in freezer for up to 1 year or in refrigerator for 6 weeks. Makes 4 cups (1L)

4. **ANY DESSERT ITEM USING MAPLE SYRUP.** Recipe to be included.

1st - \$7.00      2nd - \$6.00      3rd - \$5.00

5. **CERTO Best Jelly Contest** (label to accompany entry)

Best Jelly as selected by the fair using Certo. Judging will be based on appearance, taste, texture and recipe creativity.

1st - \$20.00 product coupon    2nd - \$10.00 product coupon    3rd - \$3.00

6. **BERNARDIN Gift Pack Competition** (no larger than 12"x12")

Best Gift Pack submitted in a BERNARDIN mason jar & SNAP Lid as selected by the fair. Judges select winner based on creativity, quality of home canned product, perceived value & appropriateness of presentation.

*Taste testing of home canned items.*

**Prize:** 1<sup>st</sup> - \$20.00 gift certificate plus Rosette    2<sup>nd</sup> \$4.00    3<sup>rd</sup> - \$3.00

7. **BERNARDIN Jam Award**

The Best Jam made with Bernardin Fruit Pectin (dry or liquid). Entry must be submitted with a proof-of-purchase (UPC symbol) from a BERNARDIN Fruit Pectin Product (Note: Certo is not a Bernardin product)

**Prize:** 1<sup>st</sup> - \$20.00 gift certificate plus Rosette    2<sup>nd</sup> \$4.00    3<sup>rd</sup> - \$3.00

**BEST OF SHOW" HOME CANNING FAIR AWARD (Judge's Award)**

**Prize:** 1st - \$30.00 gift certificate plus Rosette

As the name implies, winner of this award will be the "best home canner in you show". To qualify for these prizes, the winning contestants must be the judges' choice of Best Over-all Home Canning Entry selected from among qualifiers. Winning entries for the Bernardin "BEST OF SHOW" home canning award, must: Be submitted in mason jars with properly sealed two-piece metal SNAP Lid (Regular gold BERNARDIN SNAP Lids and colourful BERNARDIN Collection Elite SNAP Lids are equally acceptable for competition. Unsealed jars, items with lug caps or wax seals are unacceptable. Mason jars are specifically designed for home canning.