

BOTTLED GOODS

Class: 31

Chairperson: Patti Dickins

Rules:

1. Entry must be work of the exhibitor.
2. Attach entry ticket to jar with elastic band.
3. Make sure all jars are sealed – **must use new lids and rings - will be disqualified if not. Note size of jars.**
4. No wax or wax paper to be used.
5. **Judging:** General Appearance 25% (colour, uniformity of mixture), Texture 25% (Jams-soft; Jelly-retains shape, Pickles-crisp, Sauce-thick), Flavour 50% (natural, pleasing).
6. No food colouring to be used.
7. Exhibitors may pick up their bottled goods, Sunday at 4:45 -6:30 pm. We strongly advise that you do not use these products for human consumption.
8. Please bring your exhibitor registration form as confirmation of entry when picking up the exhibits. **if you do not have a recipe for the following, most can be found in 'bernardin guide to home preserving' www.bernardin.ca**

JAMS AND JELLIES: required size 250ml, or ½ pint jar:

Prizes: 1st: \$5, 2nd: \$4, 3rd: \$3

Sections:

1. Strawberry jam
2. Raspberry jam
3. Blueberry jam
4. Peach jam
5. Apricot jam
6. Strawberry/Rhubarb jam
7. Strawberry freezer jam
8. Raspberry freezer jam
9. Pepper jelly
10. Blueberry jelly
11. Red currant jelly
12. Rhubarb jelly
13. Any jam not listed
14. Any jelly not listed

FRUIT, SAUCES, RELISH AND PICKLES-required size 1 pint or 500 ml jar:

Prizes: 1st: \$5, 2nd: \$4, 3rd: \$3

15. Applesauce

16. Dill pickles with garlic - can be previous year's batch (500mL or 1L)

17. Bread & Butter Pickles

18. Sliced Pickled Beets

19. Zucchini relish

20. Salsa – medium

21. Any relish or pickle not listed