

Hunterdon County 4-H & Agriculture Fair Adult Home Canning Exhibit

HOME CANNED GOODS ENTRY SHEET

Exhibitor# _____

Year: _____

Sub-division A: Jams, Jellies, & other Sweet Spreads **OR**

Sub-division B: Canned Fruits, Vegetables, Pickles, Relishes, Sauces, and other Food

Class#: _____

Name of Product: _____

Tested Recipe Reference Used*:

USDA Complete Guide to Home Canning (Revised 2015, Bulletin No.539, Available online at <https://nchfp.uga.edu/resources/category/usda-guide#gsc.tab=0>)

So Easy to Preserve-USDA's National Center for Home Food Preservation, 6th Edition, 2014 (edited in 2020) and available for purchase at: https://estore.uga.edu/C27063_ustores/web/product_detail.jsp?PRODUCTID=4495&SINGLESTORE=true

Ball Blue Book Guide to Preserving (2015, 37th Edition or later, available at bookstores and online)

Other tested recipe source: _____

Recipe attached showing all ingredients, quantities, & processing steps: Yes No

Entry labelled on lid and jar with Name of Product and Date prepared: Yes No

Jar lid properly vacuum sealed: Yes No

Jar size: ½ pint pint quart other _____

Processing method: boiling water bath canner dial or weighted gauge pressure canner

Processing time: _____ minutes and/or Pressure: _____ psi

Note: Judges reserve the right to disqualify an entry if proper processing methods cannot be documented.

*For more information about safe and tested canning methods, please contact:

Sandra Greci, Family & Community Health Sciences Educator
Rutgers Cooperative Extension of Hunterdon County
314 Route 12, Bldg. 2
Flemington, NJ 08822
Greci@njaes.rutgers.edu 908-788-1342