

**CLASS 73  
JAMS, JELLIES, PRESERVES**

For recipes and helpful hints visit: [www.homecanning.ca](http://www.homecanning.ca)

- Notes: 1. All jars entered for competition will be opened for judging.  
2. **Any jar with a rusty lid will automatically be disqualified.**  
3. **Absolutely no labels on jars or lids; entries will automatically be disqualified.**

**VEGETABLES**

Must be shown in pint or 500ml jars with new 2 piece metal sealing lids. Jars **must** be sealed unless otherwise stated.

1. Hot Dog Relish - no food colouring
2. Corn Relish
3. Canned Tomatoes
4. Bread and Butter Pickles
5. Chilli Sauce
6. Pickled Beets
7. Salsa - mild
8. Salsa – hot
9. Dill pickles with garlic - may be cold pack – may be unsealed
10. Sour dill pickles – whole cucumbers (in quart jar)
12. Zucchini Relish

**FRUIT**

Must be shown in pint or 500ml jars with new 2 piece metal sealing lids. Jars **must** be sealed unless otherwise stated.

12. Preserved sliced peaches
13. Preserved pear halves
14. Apple sauce – spiced
15. Spiced crab apples
16. Fruit Syrup – clear syrup made from any fruit, using only natural colour and flavour – name fruit on tag

**JAMS and JELLIES**

Must be shown in half pint or tall 250ml jars with new 2 piece metal sealing lids. Jars **must** be sealed – **without wax**.

**Special Award:** \$25 to the exhibitor with the most points in the Jams and Jellies section.  
Donated by **Sharon and David Boyer in memory of the late Ted and Keitha Boyer.**

17. Strawberry jam
18. Peach jam
19. Sour cherry jam
20. Raspberry jam
21. Crab apple jelly
22. Grape jelly
23. Red pepper jelly
24. Elderberry jelly
25. Mixed Berry jam – name fruits on label
26. Chutney – family favourite – name on tag
27. Marmalade – family favourite – name on tag