

2024

DEPARTMENT 30-39

CANNING

***** ALL CANNING ENTRIES ARE JUDGED ON APPEARANCE ONLY.
ENTRIES WILL NOT BE OPENED AND TASTED. ******

The 2024 Big E will be held September 13-29, 2024.

Exhibitor handbooks and schedules are subject to change.

We suggest you request to be added to the email lists of the departments you are entering, follow the department Facebook page, or check our website frequently for updates.

Email CreativeArts@TheBigE.com to request to be added to be added to our email list.

Follow us on Facebook @bigecreativearts

CANNING (DEPARTMENTS 30-39) RULES

All exhibitors are required to read and comply with the GENERAL RULES AND REGULATIONS of the Creative Arts Department and to acknowledge with entry submission that they have obtained copyright permission when appropriate.				
Entry Form Due	August 12	Online: https://TheBigE.fairwire.com/		
Entry Fee per Item	\$5			
Entry Limit	1 entry per Department in Departments 30-39			
Eligibility	Must have been preserved after September 1 of the prior year			
Classes	A: Adult Professional	B: Adult Non-Professional	C: Youth 13-18	D: Youth 5-12
Premiums	Best of Department: \$20	Blue: \$20	Red: \$17	White: \$14
Receiving	Tuesday, September 3: 8:00 am to 7:00 pm		New England Center	
Judging	Closed to the public		Wednesday, September 4 - Friday, September 6	
Release	Monday, September 30, 12:00 pm to 7:00 pm	Tuesday, October 1, 8:00 am to 1:00 pm	New England Center	
After November 1, all unclaimed items become the property of Eastern States Exposition and will be disposed of as deemed necessary.				
For additional information, contact Creative Arts at CreativeArts@TheBigE.com or call (413) 205-5015.				

1. All entries must have been preserved after September 1 of the prior year.
2. Unsealed exhibits or exhibits showing signs of spoilage will not be judged.
3. Exhibits must be **labeled** with the **name of the food** and the **date preserved on the front of the jar (not on the lid)**. Entries without required labeling will not be judged.
4. Each exhibit must be accompanied by the recipe, processing method and time used. Recipes should be typed or neatly printed as well as credit given to the recipe source. The exhibitor's name and address must



be included on the back of the recipe. **All recipes must be on a 3x5 index card or printed and cut to 3x5.**

5. All recipes become the property of Eastern States Exposition and may be edited, adapted, copyrighted, published, and used for publicity, promotion and/or advertising at their discretion without compensation to the contestant.
6. All exhibitors are to follow the current USDA requirements for the items canned as described in the USDA publication "Complete Guide to Home Canning," which can be found at the National Center for Home Food Preservation at the University of Georgia: https://nchfp.uga.edu/papers/guide/GUIDE01_Home-Can_rev0715.pdf.
7. Exhibits will be judged using the Danish system and will receive an award or placing only if determined worthy by the judge(s).
8. The decisions of the judge(s) are final.
9. Containers:
 - a) All exhibits must be canned in clear, non-colored glass commercial canning jars with a flat metal lid (part of the 2-part lid system recommended by USDA).
 - b) All jams and jellies and preserves must be canned in ½ pint jars.
 - c) All fruits and vegetables must be canned in pint or quart jars.
 - d) All pickles, relishes, honey, and syrups must be canned in pint jars.
 - e) All Sauces and Salsas must be in pint or quart jars.
 - f) All Vinegars:
 - a. All containers must be clean, clear glass. No cracks, chips, or rust.
 - b. Size - may not exceed 34 oz. or 1 Liter.
 - c. Covers/caps must be clean, free of damage, rust free, non-corrodible and easily removed. Corks must be new. Spring or levered fasteners must have new rubber seals.
 - g) **Identification tags:** Tags should be taped to the bottom of EACH jar. Tags may be obtained from the website (www.TheBigE.com/creativearts). Feel free to photocopy. Please attach identification tags prior to arriving on receiving day to make check-in quicker.
 - h) Headspace required as specified in the current publication of "Complete Guide to Home Canning" published by the USDA.
 - i) Fancy padded lids, fabric overwraps or cozies interfere with the judging process and should not be used.
 - j) **For judging purposes, the product is to be exhibited without the screw band in place for all Jellies, Jams, Vegetables, Fruits, Preserves, Pickles, and Relishes.** Please remove your screw bands on Receiving day and take them with you. We are not responsible for missing screw bands. Please remember to bring your screw bands with you on Pick up days to transport your canning safely. If you mail in your entry, leave screw bands on and we will remove them prior to judging for you and ship them back to you with screw bands in place.
 - k) Jars not clean are subject to disqualification.
10. Awards will be made based on appearance, packing, color, clarity, consistency, head space, and container. Flavored vinegar evaluations will include olfactory examination.

2024
SPECIAL AWARDS FOR ALL CANNING DEPARTMENTS

Selection of award recipient is based on "judge's choice" using criteria set by the donor of the award.

AMERICAN MADE CRAFTERS BY A&W; Email: awngi@cox.net

\$25 award to *Excellence in Youth Canning*

2024
DEPARTMENT 30
JELLIES

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Jelly – a semi-solid mixture generally made with fruit juice and sugar. Flavored liquids other than fruit juice may also be used.

Jar Size: ½ pint

Jelly by Kristy Carey



2024

Division 3001 2 Jars Apple

Division 3002 2 Jars Blueberry

Division 3003 2 Jars Grape

Division 3004 2 Jars Raspberry (red or black)

Division 3005 2 Jars Strawberry

Division 3006 2 Jars Any other Single Fruit

Division 3007 2 Jars Two Fruits or more (name fruits on label)

Division 3008 2 Jars Low sugar jellies (name fruit(s) on your label)

Division 3009 2 Jars No sugar jellies (name fruit(s) on your label)

Division 3010 2 Jars Other than classified



*Jelly by Keira Leigh
Jacquier (Youth 13-18)*