

# The Nashville Fair – Canning Division

Email: [canning@nashfair.fun](mailto:canning@nashfair.fun)

Entry Fee	Adult-\$2.00 per entry	Registration:	Online by Fri., Aug. 23, 2024 10:00 p.m.
Receiving Date:	Tues., Aug. 27 <sup>th</sup> 11 a.m. – 8 p.m. & Wed., Aug. 28 <sup>th</sup> 9 a.m. – 5 p.m.		
Exhibits Released:	Mon., Sept. 16 <sup>th</sup> 9 a.m. – 6 p.m.		
<b>Please review The Nashville Fair and Creative Arts General Rules</b>			
Premiums Offered:	\$1,403		
Premiums: unless indicated	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
Adult Show	\$10	\$8	\$5
Youth Show	\$10	\$8	\$5

## Guidelines

- Exhibitors **MUST LABEL** their canned product on the **BOTTOM** of the jar as follows:  
Exhibitor's Name; Class Name and Class Number; Method of processing; Date Processed
- All products **MUST** have been prepared by the exhibitor during the past 12 months.
- All canned products must be standard canning jars and have standard canning lids and/or rings, and the size specified for each category. Canned products that do not meet these requirements will be disqualified.
- Judges will be judging on headspace, quality of product and quality of jars/bands/lids.
- Opened and Tasted Category awards 1st place only.

<b>321 Adult Show</b>			
Class	Description	Class	Description
<b>Jellies (use half-pint or pint)</b>		19	Hot Cucumber Pickles
01	Fruit Tree Jellies (apple, pear, plum, peach, etc.)	20	Whole Cucumber Pickles (any flavor)
02	Bush and Vine Jellies (Berries, Muscadine, etc.)	21	Spears Pickles (any flavor)
03	Pepper Jelly	22	Pickled Okra
04	Mixed Jelly (two or more flavors)	23	Pickled Peppers
<b>Jams (use half-pint or pint)</b>		24	Pickled Beets
05	Blackberry Jam	25	Specialty Pickled Foods (fruits or vegetables)
06	Strawberry Jam	<b>Relishes &amp; Sauces (use pints or quarts)</b>	
07	Blueberry Jam	26	Pizza Sauce
08	Mixed Jam (two or more flavors)	27	Relish (corn, pepper, cucumber, piccalilli, etc.)
<b>Preserves (use half-pint or pint)</b>		28	Salsa
09	Fruit Tree Preserves	<b>Vegetables (use pints or quarts)</b>	
10	Bush or Vine Preserves	29	Black-Eyed Peas
11	Marmalades	30	Carrots
<b>Fruits (use pints or quarts)</b>		31	Corn
12	Apples	32	Fermented Vegetables
13	Peaches	33	Green Beans
14	Pears	34	Squash
15	Any Other Fruits or Berries or Mix	35	Tomatoes
<b>Pickles-Vinegar Based (use pints or quarts)</b>		36	Tomato Juice
16	Bread & Butter Pickles	37	Vegetable Medley
17	Sweet Pickles	38	Any Other Vegetables (okra, zucchini, etc.)
18	Dill Cucumber Pickles		

<b>Open &amp; Tasting Categories</b>		
1st Place Rosettes & \$10		
39	Pickles– Bread n Butter	
40	Jelly	
41	Salsa	
<b>Special Awards</b>		
Best of Show		Rosettes & \$15
Category Classes 1-15, 16-25, &26-38		
<b>The Nashville Fair Outstanding Canner</b>		Rosette& \$25
(Special recognition for the exhibitor showing best canning practices, product beauty, procedures, quality, performance, and number of winning entries shall be considered for the Canner of the Year.)		

<b>322 – Youth Show</b>	
Class	Description
(use half-pint or pint)	
01	Jelly (all kinds)
02	Jam (all kinds)
03	Preserves (all kinds)
(use pints or quarts)	
04	Fruits (all kinds)
05	Bread & Butter or Sweet Pickles
06	Dill Cucumber Pickles
07	Specialty Pickled Foods (fruits or vegetables)
08	Pickled Peppers
09	Salsa
10	Green Beans
11	Tomatoes
12	Pizza Sauce
13	Vegetable Medley
<b>Special Awards</b>	
Best of Show	Rosettes& \$15
Categories:Classes 1-3, 4-9, 10-13	