

BOTTLED GOODS

Class 34:

DIRECTORS:

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RULES:

- Entry forms must be submitted by September 20th. Refer to page 23 for entry form and the various ways you may submit your entry form.
- Most Points, New Exhibitor, in this class. Must mark entry tags NE to qualify. Prize \$20. Donated by NAS.
- Please use 250 or 500 ml mason jars, with new lids & rings to display your entry.
- Must be this years product.
- No Food Colouring Allowed.
- Outer seal MUST be loosened.
- DO NOT BREAK INNER SEAL. NO WAX SEALS ALLOWED ENTRY WILL BE DISQUALIFIED.

SCORING POINTS: JAMS, CONSERVES & MARMALADES

25% General Appearance
25% Texture
50% Flavour

SCORING POINTS: PICKLES & RELISHES

25% General Appearance
25% Texture
50% Flavour and Aroma

PRIZES:

1st \$8.00; 2nd \$6.00; 3rd \$4.00.

SECTIONS:

1. Canned Peaches
2. Canned Pears
3. Canned Applesauce
4. Canned Tomatoes (tomatoes only)
5. Crabapple Jelly
6. Grape Jelly
7. Cooked Strawberry Jam
8. Cooked Raspberry Jam
9. Any freezer jam. (please name)
10. Any jam not listed. (please name)
11. Any jelly not listed. (please name)
12. Peach Jam
13. Marmalade
14. Homemade Mincemeat
15. Red pepper Jelly
16. Chutney
17. Hot Dog Relish
18. Mustard Cucumber Pickle
19. Pickled Beets
20. Bread & Butter Pickles
21. Dill Pickles with Garlic
22. Mustard Bean Pickle
23. Green Tomato Pickle
24. Icicle Pickle (long cut)
25. Salsa Sauce
26. Boiled Dressing
27. Any pickle not listed. (please name) No pickled eggs.
28. Any relish not listed. (please name)

Class 34 - Specials:

29. MOST UNUSUAL PRESERVE.

Please name your unusual preserve.

PRIZES: 1st \$10; 2nd \$6; 3rd \$4.50

30. THANKSGIVING CRANBERRY SPECIAL

(Made from recipe given below). Enter one jar only.

PRIZES: 1st \$15; 2nd \$10; 3rd \$5

CRANBERRY CHUTNEY

Cranberries (fresh or frozen)	4 cups	1 L
Raisins	1 cup	250 mL
Chopped onion	1/2 cup	125 mL
Tart apple, peeled, cored, diced	1	1
Prepared orange juice	1 cup	250 mL
Cider vinegar	1 cup	250 mL
Orange marmalade	1/2 cup	125 mL
Granulated sugar	1-1/2 cup	375 mL
Table salt	1 tsp.	5 mL
Ground ginger	1-1/2 tsp.	7 mL
Curry powder	1 tsp.	5 mL

Stir all ingredients together in large saucepan. Heat and stir on medium- high until sugar is dissolved. Bring to a boil. Cook uncovered for 10 to 15 minutes until thickened, stirring occasionally. Fill hot sterilized half pint jars to within 1/4 inch (0.5 cm) of top. Place sterilized metal lids on jars and screw metal bands on securely. For added assurance against spoilage, you may choose to process for 5 minutes in a boiling water bath. Makes 3 half pint jars.

31A. DESSERT IN A JAR. (jar no higher than 7")

Layer your favourite cookie mix using your own ingredients and imagination to create a one-of-a-kind mix.. Also attach preparation instructions. Dry ingredients only. Judged by appearance only

PRIZES: 1st \$20.00; 2nd \$12.50; 3rd \$7.50

31B. SOUP MIX IN A JAR. (jar no higher than 7")

Same idea as above, using your own ingredients and imagination. Attach preparation instructions. Dry ingredients only. Judged by appearance only.

PRIZES: 1st \$20; 2nd \$12.50; 3rd \$7.50

32. DIRECTOR'S SPECIAL.

An assortment of 3 jars (either jams, preserves or marmalades), suitably displayed for gift giving. NO HIGHER THAN 7 inches. Judged by appearance only. Jars will not be opened.

PRIZES: 1st \$15; 2nd \$10; 3rd \$5. Donated by Ferne DeBaeremaeker, Denise Calder, Ashley Calder

33. MAPLE SYRUP SPECIAL.

250 ml container of this year's Maple Syrup. Must be made by exhibitor.

PRIZES: 1st Prize \$25, donated by Andy Calder Construction. 2nd \$15, 3rd \$10 donated by Norwood Fair.

34. CHILI SAUCE SPECIAL.

One 16 oz. jar of your favourite chili sauce recipe.

PRIZES: 1st \$15; 2nd \$10; 3rd \$6; 4th \$4; 5th \$2

35. MOST POINTS, NEW EXHIBITOR, Sections 1 - 34.

PRIZE: \$20 and a Home Canning Recipe Book.

36. MOST POINTS in Section 1-32. (last year's winner NOT eligible.)

PRIZE: Winner will receive a \$25. gift certificate donated by Todd's Valu Mart, Hastings.