

Home Canning Show

Open to Adult Residents of NJ and PA

Competition has been updated. Please read all.

REGISTRATION

Monday July 20th, 2026 – 5:30PM to 7:30PM — Home and Garden Building

AWARDS

1st & 2nd Place	Rosette
3rd & 4th Place	Ribbon
Best of Show	Trophy, \$25

Rules

1. All canning entries must be canned by the exhibitor in the home for home use only. Homegrown or store bought products used to can are acceptable.
2. All entries must be preserved by the exhibitor in the 12 months prior (August 2025 to July 2026).
3. All jars must be in certified canning jars that are properly sealed and thoroughly clean with screw bands intact and bands and rims free of rust. They **must be marked with the name of the item and the date it was canned**. Please do not write entrant name on jars.
4. **Entries must be processed using a tested recipe. This is to ensure safety when judging.** Tested recipe resources are those such as from the University of Georgia or Ball. An example of an untested recipe could be one found online, blog, magazine, or on a general website. Entries not from a tested recipe will be disqualified. The following are examples of resources that can be referred to for tested recipes and to assure safe canning procedures:
[So Easy to Preserve](#)
[Ball Blue Book Guide to Preserving, 37th Edition](#)
[Ball Blue Book Guide to Preserving, 38th Edition](#)
[National Center for Home Food Preservation](#)
[USDA Book](#)
[Ball Blue Book](#)
[USDA Guide with Tested Recipes](#)
5. Entries must be submitted with **all of the following**: a copy of the recipe, the source of the recipe, and the source's date of publication (if from online, date retrieved is fine.) Recipe **must include** ingredients, procedure, processing method, and processing time. Please do not submit recipes with the entry forms. Recipes are to be submitted with the jars on drop off day.
6. One entry per class.
7. One division will include adult only (18+).
8. There will be listed categories for each type of canning food.
9. An entry consists of two jars of the same food item of uniform size and type. One jar will be opened for judging purposes and the other will be used for display.
10. Tasting of entries will be at the judge's discretion. Any items deemed by the judges to not be prepared as indicted in the rules can be subject to disqualification.
11. **The opened jar must be picked up on Friday July 24th from 5:30 to 7:30pm in home and garden building. The remaining jar and awards must be picked up on Sunday, August 2nd between 12:00 PM and 1:30 PM in the Home & Garden Building.** Any awards and exhibits not picked up will become property of the Warren County Farmers' Fair Association. For special circumstances, please email farmersfairwc@gmail.com.
12. Ribbons and rosettes are awarded per category.
13. For every 5 qualified entries, the exhibitor will receive one weekly pass to the fair.

14. If you have any questions please email farmersfairwc@gmail.com
15. Categories and Classes can be found starting below. Please take note of the class numbers for registration purposes.

Categories and Classes

Category #1 – Tomato & Tomato Products

Classes

1. Tomato Juice
2. Tomato & Vegetable Juice Blend
3. Tomato, Crushed
4. Tomato Sauce
5. Tomatoes, Water Packed
6. Tomatoes, Juice Packed
7. Tomatoes, No Juice Added
8. Spaghetti Sauce without Meat
9. Spaghetti Sauce with Meat
10. Tomato Ketchup
11. Salsa
12. Barbecue/Sloppy Joe sauce
13. Any Other Named Tomato Product

Category #2 – Fresh Vegetables & Vegetable Products

Classes

14. Asparagus
15. Beans, Lima Shelled
16. Beans, Snap
17. Beans, Italian
18. Beets
19. Carrots
20. Corn, Cream Style & Whole Kernel
21. Peas
22. Peppers, Hot
23. Peppers, Jalapeno
24. Sweet Potatoes
25. Potatoes
26. Any Other Named Vegetable
27. Any Other Mixed Vegetable

Category #3 – Fermented Food & Pickled Vegetables

Classes

- 28. Dill Pickles
- 29. Bread and Butter Pickles
- 30. Sweet Pickles
- 31. Sauerkraut
- 32. Pickled Vegetable, Any Variety
- 33. Pickled Peppers, Any Variety
- 34. Mixed Pickles
- 35. Any Other Named Pickle
- 36. Any Named Relish

Category #4 – Fruit & Fruit Products**Classes**

- 37. Apples, Sliced
- 38. Spiced Apple Rings
- 39. Applesauce
- 40. Berries, Whole
- 41. Sweet Cherries
- 42. Sour Cherries
- 43. Mixed Fruit Cocktail
- 44. Peaches
- 45. Pears, Halved
- 46. Pie Filling
- 47. Any Other Fruit
- 48. Any Fruit Juice
- 49. Any Fruit Butter
- 50. Any Fruit Purees
- 50. Any Fruit Syrup

Category #5 – Jellies Fruit jelly is a semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape.

Classes

- 51. Apple
- 52. Blackberry
- 53. Blueberry
- 54. Cherry
- 55. Crabapple
- 56. Grape
- 57. Mint
- 58. Peach
- 59. Raspberry
- 60. Red Current
- 61. Strawberry
- 62. Strawberry Rhubarb
- 63. Any Other Mixed Fruit
- 64. Any Other Fruit Jelly
- 65. Vegetable Jelly

Category #6 – Jams Jam is made from crushed or chopped fruits and sugar. Jam holds its shape, but is less firm than jelly. Jams made from a mixture of fruits are usually called conserves, especially when including citrus fruits, nuts, raisins or coconut.

Classes

- 66. Apricot
- 67. Blackberry
- 68. Blueberry
- 69. Cherry
- 70. Grape
- 71. Mint
- 72. Peach
- 73. Raspberry
- 74. Strawberry
- 75. Any Other Mixed Fruit
- 76. 1. Any Other Named Jam

Category #7 – Preserves Preserves are made of small, whole fruits or uniform-size piece of jellies with small pieces of fruit or citrus peel suspended in a transparent jelly.

Classes

- 77. Apricot
- 78. Blackberry
- 79. Blueberry
- 80. Cherry
- 81. Grape
- 82. Mint
- 83. Peach
- 84. Raspberry
- 85. Strawberry
- 86. Strawberry & Rhubarb
- 87. Any Other Mixed Fruit
- 88. Any Other Named Preserve

Category #8 – Other Sweetened Fruit Spreads

Classes

- 89. Any Marmalade
- 90. Any Conserve

Category #9 – Reduced Sugar Fruit Spreads

Classes

- 91. Any Fruit Spread

Category #10 – Miscellaneous

Classes

- 92. Any other canned product

Here is a copy of the judging sheet so you know what the judges are looking for:

Container	MAX POINTS	SCORE
Clean, clear glass standard canning jar of appropriate size for product	25	
New lid and band free of rust; screw band clean, unbent and easily removed		
Vacuum-sealed		
Quality of Product	MAX POINTS	SCORE
Freshness, taste, color & characteristics appropriate to product	35	
Free of mold, unapproved stems, unintended seeds, peels or other particles		
Free of large amounts of trapped air		
Natural color to foods; characteristic of product		
Pack	MAX POINTS	SCORE
Acceptable processing method used with correct altitude adjustment made	25	
Jar filled to appropriate headspace for recipe		
Quality of product uniform		
Recipe/ Misc.	MAX POINTS	SCORE
Recipe attached, with source stated	15	
Date processed present		
Comments: Total: _____		