



Canning Competition

At the South Carolina Foothills Heritage Fair

Sept. 24th – 28th, 2019

at the FARM Center Hwy. 123, between Seneca & Westminster, SC

Entry is FREE

Competition will be held in the following categories:

Jellies

Vegetables

Relishes & Sauces

Sponsored by:

Jams, Preserves & Marmalades

Tomatoes

Fruits

Pickles – Cucumber

Pickles – non cucumber

Soups & Meats



Email: info@oconeehistorymuseum.org

Entries must be delivered to the fair grounds on Sunday, Sept 22nd from 2-4pm.

(Early entries may be dropped off at Oconee History Museum

Tuesday- Saturdays from 11am-5pm)

Visit www.farmoconee.org/fair for complete rules and information.

For more information contact Oconee History Museum at 864-638-2224

SC Foothills Heritage Fair

Home Canning Entry Form

Name: _____

Address: _____

Phone Number: _____

Email Address: _____

SC Foothills Heritage Fair

Home Canning Rules & Regulations

There is no entry fee required for the competition.

Entries must be delivered to the fair grounds on Sunday, Sept 22th from 2-4pm.
(Early entries may be dropped off at the Oconee Heritage Center
Tuesday- Saturdays from 11am-5pm)

For recommendations on canning visit the Clemson Extension Service at
http://www.clemson.edu/extension/hgic/food/food_safety/preservation/

1. Canned Entries must be canned in this calendar year. (2019)
2. Standard canning jars are mandatory. Fruit and Vegetable entries may be canned in pint, quart or ½ gallon. Jam, Jelly, Relish and Sauce entries may be canned in ½ pint or pint jars. (Please no color canning jars – clear only)
3. Entries should be labelled (on the bottom of the jar is best) Do not include the participant's name.
4. Canning jars must have jar rings and be sealed.
5. Entries must be heat sealed (no paraffin).
6. Canned entries are judges on appearance only. Entries will not be opened.

USDA RECOMMENDATIONS FOR HEAD SPACE IN CANNED FOODS

Head space is the unfilled space above the food in a jar and below its lid. USDA recommends head space in specific foods as follows:

* Jams and Jellies	1/4 inch
* Fruits, Tomatoes, Pickles, Relishes, etc.	1/2 inch
* Low Acid Foods	Processed in pressure canner - 1 inch to 1 1/2 inches.