



Canning Competition

At the South Carolina Foothills Heritage Fair

Sept. 21st – 25th, 2021

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



Sponsored by:



Entry is FREE

Competition will be held in the following categories:

Jellies

Vegetables

Relishes & Sauces

Jams, Preserves & Marmalades

Tomatoes

Fruits

Pickles – Cucumber

Pickles – non cucumber

Soups & Meats

Email: info@oconeehistorymuseum.org or call 864-638-2224 with questions.

Entries may be dropped off at the Oconee History Museum, Tuesday- Saturdays from 11am-5pm

Or you may bring entries to the fair grounds on Sunday, Sept 19th between 2-4pm.

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

South Carolina Foothills Heritage Fair

Home Canning Entry Form

Name: _____

Address: _____

Phone Number: _____

Email Address: _____

Home Canning Rules & Regulations

There is no entry fee required for the competition.

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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. (2021)
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 (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.