



# Canning Competition

At the Carolina Foothills Heritage Fair

October 3<sup>rd</sup> – 8<sup>th</sup>, 2016

Hwy. 123, between Seneca & Westminster, SC

## Entry is FREE

Competition will be held in the following categories:

*Jellies*

*Vegetables*

*Relishes & Sauces*

*Jams & Marmalades*

*Preserves*

*Fruits*

*Pickles – Cucumber*

*Pickles – non cucumber*

*Soups*

Sponsored by:

Oconee  
HERITAGE  
CENTER



Email: [info@oconeeheritagecenter.org](mailto:info@oconeeheritagecenter.org)

**Entries must be delivered to the fair grounds on Sunday, Oct. 2<sup>nd</sup> from 2-4pm.**

**(Early entries may be dropped off at the Oconee Heritage Center**

**Sept 28<sup>th</sup> – 30<sup>th</sup> from 11am-5pm)**

Visit [www.carolinafoothillsheritagefair.org](http://www.carolinafoothillsheritagefair.org) for complete rules and information.

For more information contact the Oconee Heritage Center at 864-638-2224

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## 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, Oct. 2<sup>nd</sup> from 2-4pm.**

**(Early entries may be dropped off at the Oconee Heritage Center**

**Sept 28th – 30th from 11am-5pm)**

For recommendations on canning visit the Clemson Extension Service at [http://www.clemson.edu/extension/hgic/food/food\\_safety/preservation/](http://www.clemson.edu/extension/hgic/food/food_safety/preservation/)

1. Canned Entries must be canned in this calendar year. (2016)
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 can be labelled
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.