

# SECTION J

## PRESERVES



ALL EXHIBITS MUST BE SEALED IN A SUITABLE SNAP LID JAR, WITH AN ENTRY TAG ATTACHED. NO IDENTIFYING DATES, LABELS OR DECORATIONS ON THE OUTSIDE OF THE JARS. JARS THAT CAN BE IDENTIFIED AS BELONGING TO A COMPETITOR WILL NOT BE JUDGED. USE NEW LIDS AND RINGS, NO WAX. NO FOOD COLOURING.

Section Leads: Mary Ann Thompson 519 887-9881, Rhonda McArter 519 887-6963, Monique Baan 519 887-6998

**PRIZES 1ST-\$5 2ND-\$3, 3RD-\$2**

### JAMS & JELLIES

1. Strawberry jam, freezer
2. Strawberry jam, cooked
3. Raspberry jam, freezer
4. Raspberry jam, cooked
5. Peach jam, cooked
6. Any mixed fruit jam, list the fruit
7. Any jam not already listed, named
8. Any jelly not already listed, named
9. Dandelion jelly
10. Red or green pepper jelly, sweet

### CANNED FRUITS & VEGETABLES

11. Canned Peaches
12. Canned Pears
13. Applesauce
14. Apple Butter
15. Cranberry Sauce
16. Fruit Salsa
17. Bread & Butter Pickles
18. Nine Day pickles
19. Icicle pickles
20. Dill Pickles
21. Pickled Beets
22. Pickled Eggs
23. Any pickled vegetable, not listed, named
24. Cucumber Relish
25. Corn Relish
26. Any other Relish, named
27. Canned tomatoes, no other vegetables
28. Pasta Sauce, no meat
29. Tomato Juice
30. Chili Sauce
31. Tomato Salsa, mild

### SPECIALS

**JS1. Best of Show Award. Prize \$10**

Judging is based on judges choice of best home canning entry.

**JS2. Jeanette Harris Memorial Wild Grape Jelly Award.** Grape jelly made from grapes gathered in the wild. **Sponsored by the Onn family. 1st-\$10, 2nd-\$5, 3rd-\$3**

**JS3. Junior Applesauce, 18 and under. Sponsored by Joan Bernard.** 1st-\$10, 2nd-\$5, 3rd-\$3

**JS4. Men Only Pickled Eggs.** Winning entry becomes property of sponsor.

**Sponsored by Thom Chisholm Prize \$10**

**JS5. Sandra Scarrow Memorial, Hot Tomato Salsa Special Sponsored by Kathy Bridge.** 1st-\$10, 2nd-\$5, 3rd-\$3

**OAAS1. Liquid Honey.**

**1st \$10, 2nd \$6, 3rd \$4**

This is an OAAS competition entry as well as a Brussels Fall Fair entry and must comply with OAAS rules. Rules below.



**OAAS2. Maple Syrup.**

**1st \$10, 2nd \$6, 3rd \$4**

This is on OAAS competition entry as well as a Brussels Fall Fair entry and must comply with OAAS rules. Find the rules here:



[www.ontarioagsocieties.com/convention/district-and-provincial-competition-rules](http://www.ontarioagsocieties.com/convention/district-and-provincial-competition-rules)

#### Pear Marmalade

8 cups peeled pears, cut fine.  
3 oranges, seeds removed, chopped, with peel on.  
7 cups sugar.  
1/2 cup water.  
1/2 jar maraschino cherries.  
Directions: Boil pears, oranges and water for 3/4 of an hour.  
Add sugar and boiled a few minutes more until thick.  
Add cherries, bring to boil.  
Seal while hot.

### A RECIPE FROM ONE OF OUR OWN

**Prize -\$10**



**JS6. Recipe must be followed as printed.**

This year's recipe is provided by  
**Joan Bernard from the Brucefield  
Centennial Cook Book**

**1876 - 1976**