

# JAMS AND JELLIES

**Convenor:** Rachel Lautard Phone: 250-445-2177 Email: rachellautard@hotmail.com



## Important Exhibitor Information

- Jars to be sealed with wax or a sealed lid. Seals must not be broken
- Freezer jam not accepted
- 1 pint or jelly jar
- One entry per class per person
- Loosen rings but leave on jar

## JAMS

**L50** Apricot

**L51** Black currant

**L52** Raspberry

**L53** Plum

**L54** Strawberry

**L55** Blackberry

**L56** Peach

**L57** Pear

**L58** Rhubarb

**L59** Huckleberry

**L60** Cherry

**L61** Blueberry

**L62** Orange marmalade

**L63** Marmalade - any other variety

**L64** Mixed fruits - must be named

**L65** Any other jam - must be named

**L66** Conserve - any (eg. Apple Butter)

**L67** No sugar added - any

Aggregate L50-L67      \$20

## JELLIES

**L70** Crab-apple

**L71** Black currant

**L72** Red currant

**L73** Grape

**L74** Raspberry

**L75** Mint

**L76** Blackberry

**L77** Saskatoon

**L78** Fruit syrup - any kind, named

**L79** Hot pepper

**L80** Mixed fruits - must be named

**L81** Any other jelly - must be named

**Prizes:** \$5, \$3, \$2

### Aggregate

Aggregate L70-L81      \$20

Overall Home Canning Aggregate L01-L81      \$20

**Trophy:** Zeisman Trophy to aggregate in Home Canning L01-L81



**Exhibitor Classes subject to change, check website**

[www.rockcreekfallfair.ca](http://www.rockcreekfallfair.ca)