

Hamilton County Fair Canning Category Entry Form

Complete, cut & attach form below for each entry in Canning Category ONLY. Tape to top of metal lid with transparent tape (no packing tape or glue). Do not place tape over "Exhibit #". Do not use other labels on jar.

Attach this form to each entry lid using transparent tape.

Exhibit # (get at check in): _____

Category Name: _____

Month & Year Preserved: _____

Check Preservation Method used:
_____ Pressure _____ Water bath

Processing time (minutes): _____

Check method used (classes 9, 10 & 11 only):
_____ Hot pack _____ Raw pack

Check product type (class 9 only):
_____ Crushed _____ Whole _____ Halves

Recipe Source: _____ USDA _____ Other

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