

# **BEAUREGARD WATERMELON FESTIVAL**

## **CANNING CONTEST**

### **Policies Regarding Canning Exhibits:**

Canning Exhibits will be accepted on Saturday, June 15th, 2024 from 9:00 am to 6:00 pm and Friday, June 28<sup>th</sup> from 12:00 to 6:00 PM at the Beauregard Fairgrounds Exhibit Hall, located at 506 West Drive on the Beauregard Parish Fairgrounds. Judging and tasting will take place on Saturday, June 29 at 9:00 a.m.

Winners to be announced at 10:15 am on Saturday, June 29th under the Outdoor Pavilion.

Use Standard canning jars only, none smaller than ½ pint.

Canning guidelines from current editions of the following sources are recommended:

- USDA's Complete Guide to Home Cooking
- Ball Blue Book
- So Easy To Preserve

All entries must be labeled as to CONTENT, PROCESSING METHOD, and PROCESSING TIME. Label should be taped to back of jar.

Example:

- Watermelon Preserves
- Pressure Canner
- 25 Minutes

Entries must have been canned between May 2023 and June 2024. There will be five divisions:

- 1.) Sweet Watermelon Rind Preserves
- 2.) Savory Watermelon Rind Preserves
- 3.) Watermelon Jelly/Jam
- 4.) Misc

Entries must include either 2 pint jars or 3 half pints. One will be used for judging and the other for tasting.

Judge officials observe the right to disqualify entries of poor quality or incorrect processing times.

**ANY QUESTIONS, CALL 337-463-5533**