

Section 24
HOME ARTS–PRESERVED FOODS

ENTRY FORMS DUE: Friday, August 20, 2010 EXHIBITS DUE: 8:30 p.m., Tuesday, September 14 (Baked Goods & Preserved Foods) JUDGING BEGINS: 9:00 a.m., Wednesday, September 15 RELEASE TIME: 7:30 p.m., Sunday, September 19 for Walk-out
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1. LIMIT: One entry per exhibitor per class except “Any other” category. Those entries must be significantly different from one another, and are limited to 2 entries per exhibitor.
2. All entries in these divisions must be home prepared, and canned or packaged by the exhibitor within one year of the opening date of the Fair. Items that have been shown at any previous Fairs are not eligible. All products being considered for the cash awards that have not otherwise been eliminated from consideration will be opened.
3. STANDARD JAR: A container specifically or specially designed for canning purposes. No paraffin seals. All canning must be in sealed jars. NOTE: All jars must have rings. No added cloth or paper decorations to lids, please.
4. NON-ACID FOODS: All vegetables, meats, poultry and fish, must be canned under pressure. Low-acid fruit, such as figs should be made more acidic by adding lemon juice, as directed in the University Agricultural Extension Service Leaflet, “Home Canning of Fruits”. Tomatoes and fruits (not including their juices) must be processed in a boiling water bath.
5. Exhibits picked up at closure of Fair become the full responsibility of the exhibitor, especially in regard to the contents.

AWARDS FOR DIVISIONS 95 through 104:

BEST OF SHOW RIBBON

DIVISION 95–BOTTLED JUICES

BEST OF DIVISION \$8 and Ribbon

Class

1. Apple Juice
2. Grape Juice

Class

3. Tomato Juice
4. Any other

HOME ARTS-PRESERVED FOODS

DIVISION 96-CANNED FRUITS

minimum of 6 exhibitors

BEST OF DIVISION \$8 and Ribbon

Class

1. Apples, sliced
2. Apples, spiced
3. Applesauce
4. Apricots, peeled, whole
5. Apricots, unpeeled, halves
6. Apricots, unpeeled, whole
7. Boysenberries
8. Cherries, dark
9. Cherries, light
10. Figs
11. Grapes, light

Class

12. Grapes
13. Huckleberries
14. Mixed Fruit for salad
15. Nectarines, peeled whole
16. Peaches, Clingstone
17. Peaches, Freestone
18. Pears, baked
19. Pears
20. Prunes, unpeeled
21. Rhubarb, cooked
22. Any other

DIVISION 97-CANNED MEATS

minimum of 5 exhibitors

Use clear glass container; wide or narrow mouth acceptable. Use quart or pint Mason jar.

BEST OF DIVISION \$8 and Ribbon

Class

1. Fish, Albacore (pint or half-pint)

Class

2. Fish, Salmon (pint or half-pint)

DIVISION 98-CANNED VEGETABLES

minimum of 5 exhibitors

Use clear glass container; wide or narrow mouth acceptable. Use quart or pint Mason jar.

BEST OF DIVISION \$8 and Ribbon

Class

1. Beans, asparagus pack
2. Beans, cut
3. Beets, any style
4. Carrots

Class

5. Corn, any style
6. Tomatoes, any style
7. Any other

HOME ARTS-PRESERVED FOODS

DIVISION 99-PICKLES AND RELISHES

minimum of 8 exhibitors

Use clear glass container; wide or narrow mouth acceptable. Use quart or pint Mason jar.

BEST OF DIVISION \$8 and Ribbon

Class

1. Beans, pickled
2. Beet
3. Bread and Butter Pickles
4. Brined Pickles
5. Corn Relish
6. Cucumber Relish
7. Dill Beans
8. Dill Pickles
9. Mustard Pickles
10. Olives, pickled
11. Onions, pickled

Class

12. Other Vinegars
13. Peach
14. Peppers, Chili
15. Peppers, Relish
16. Sweet Pickles
17. Vinegars, herbed
18. Watermelon
19. Zucchini Pickles
20. Zucchini Relish
21. Other like pickles
22. Other like relish

DIVISION 100-SAUCES AND CONDIMENTS

minimum of 8 exhibitors

Use clear glass container; wide or narrow mouth acceptable. Use quart or pint Mason jar.

BEST OF DIVISION \$8 and Ribbon

Class

1. BBQ Sauce
2. Carmel Sauce
3. Catsup
4. Chili Sauce
5. Chocolate Sauce
6. Chutney, Hot
7. Chutney, Mild
8. Chutney, Sweet
9. Cranberry Sauce
10. Fruit Sauce
11. Other like sweet sauce

Class

12. Marinades
13. Mint Jelly
14. Mustard, Hot
15. Mustard, Mild
16. Pesto Sauce
17. Salsa, any other
18. Salsa, hot
19. Salsa, mild
20. Spaghetti Sauce
21. Other like savory sauce

HOME ARTS-PRESERVED FOODS

DIVISION 101-JAMS

minimum of 8 exhibitors

Use clear glass fruit jars only. Use pint or half-pint jars. NOTE: NO PARAFFIN.

BEST OF DIVISION \$8 and Ribbon

Class

1. Apricot
2. Apricot and Pineapple
3. Blackberry, tame
4. Blackberry, wild
5. Boysenberry
6. Cherry
7. Fig
8. Grape
9. Loganberry
10. Mixed Fruit

Class

11. Nectarine
12. Peach
13. Pear
14. Plum
15. Prune
16. Raspberry, red
17. Strawberry
18. Strawberry and Pineapple
19. Zucchini
20. Other Like Jam

DIVISION 102-JELLIES

minimum of 8 exhibitors

Use clear glass, standard 7 to 12 ounce screw top jelly jar (squat or tall) or half-pint fruit jars (sealed lids)

NOTE: NO PARAFFIN.

BEST OF DIVISION \$8 and Ribbon

Class

1. Apple
2. Blackberry, tame
3. Blackberry, wild
4. Boysenberry
5. Crabapple
6. Elderberry
7. Gooseberry
8. Grape, tame
9. Grape, wild
10. Huckleberry

Class

11. Jalapeno
12. Loganberry
13. Peach
14. Plum
15. Quince
16. Raspberry
17. Strawberry
18. Mixed Fruit (name fruits used on entry form)
19. Other Like Jelly

HOME ARTS-PRESERVED FOODS

DIVISION 103-MARMALADES, BUTTERS, CONSERVES, PRESERVES AND HONEY

minimum of 8 exhibitors

Use clear glass fruit jars only. Use pint or half-pint jars. NOTE: NO PARAFFIN

BEST OF DIVISION \$8 and Ribbon

Class

1. Apple Butter
2. Apple Syrup
3. Apricot Butter
4. Apricot Preserves
5. Conserve, mixed Fruit
6. Fig Preserves
7. Honey, extracted
8. Olive Oil
9. Orange Marmalade
10. Peach Butter
11. Peach Marmalade

Class

12. Pear Butter
13. Pear Preserves
14. Plum Butter
15. Plum Preserves
16. Strawberry Marmalade
17. Strawberry Preserves
18. Tomato Preserves
19. Other Like Butters
20. Other Like Marmalade
21. Other Like Preserves

DIVISION 104-DRIED FOODS

minimum of 8 exhibitors

BEST OF DIVISION \$8 and Ribbon

Class

1. Apples, dried
2. Jerky, Beef
3. Jerky, other
4. Olives, dried
5. Seaweed

Class

6. Smoked Fish
7. Smoked Sausage
8. Tomatoes, sun-dried
9. Other Fruit, dried
10. Other Vegetables, dried