

Revised: 4/30/24

SUPERINTENDENT: RENEE CAMPBELL

ENTRY DEADLINE: TUESDAY OF FAIR WEEK 12-8PM

ENTRY FEE: N/A

PREMIUM POINTS: BLUE 20 RED 15 WHITE 10

GENERAL RULES

- Exhibitors should identify each exhibit as to Lot, Class and Description before presenting the exhibit for entry.
- All exhibits must have been preserved since the previous fair.
- No limit to number of entries in each Lot as long as they are not identical (Youth & Adult).
- **PROCESSED FOODS:** All exhibits must have a label with product name, method of packing (raw, cold or hot), processing method, number of pounds of pressure (if pressure canned), processing time, date preserved and canning elevation. State name of the Food Preservation Book or Bulletin from which the recipe came. Indicate on the labels for canned tomatoes if citric acid or lemon juice was added. Indicate on the label if it is a Youth entry. Products with no label, incomplete information, deliberate misinformation, or unsafe processing times stated on the label are disqualified. Do not cover jar with label. Canned products may be opened at the discretion of the judge.
- Jar Sizes Accepted: half pint, pint, quart (1.5 quart or 1 gallon not accepted)
- Jar Condition: clean, clear standard canning jar (quilted jars not accepted)
- Jams, preserves, jellies, conserves and marmalades must be processed in hot water bath for at least five (5) minutes.
- All pickles must be processed.
- All meat, poultry, fish and vegetables must be pressure canned.
- Processing times, methods and headspace from USDA Extension Bulletins followed for judging. Up-to-date (1994 or newer) Commercial canning book recipes are acceptable if processing time, method and headspace are in compliance with USDA Extension Office.
- **DRIED FOODS:** Home drying methods can include Freeze drying, Machine Dehydrating, Oven Drying, Air Drying, and Sun Drying. All dried food exhibits must be home dried by the exhibitor and vacuum sealed in clear standard canning jars no smaller than 8 oz. (1/2 pint). They must contain at least half cup of dehydrated product. Fruit Leathers should be individually wrapped and presented in a wide mouth pint jar. Each entry **SHALL** include the following information on no smaller than a 3"x5" size paper attached to jar with rubber band. No food in bags will be accepted. Jars may be opened at judge's discretion.
 1. Exhibitor Number
 2. Date Food was Dried
 3. Briefly describe prep: ie, chop slice, blanch, etc.
 4. Note Method: ie, Freeze Dried, Machine Dehydrated, Oven Dried, Etc.
 5. Note temperature if applicable (not applicable for Freeze Drying)
 6. Note approx. length of time to completion.
- Freeze Dried entries will have an FD in front of entry on Entry Form and Exhibitor Tag. Example: FD Peas & Carrots, FD Apples, etc.
- **MEALS IN A JAR:** No repackaged commercial meals. Meals shall contain no less than four (4) different ingredients. Include list of ingredients, preparation instructions and servings. Meals shall be vacuum sealed in standard sized clear canning jars, i.e., pint or quart. Jars may be opened at judge's discretion.
- All exhibits must be in place by 8pm Tuesday.

LOT 1. CANNED FRUIT

- Class 1. Applesauce
- Class 2. Apples
- Class 3. Apricots
- Class 4. Berries
- Class 5. Cherries
- Class 6. Pears
- Class 7. Peaches
- Class 8. Plums or Prunes
- Class 9. Pie Fillings
- Class 10. Other fruits

LOT 2. CANNED VEGETABLES

- Class 11. Snap Beans
- Class 12. Beets
- Class 13. Carrots
- Class 14. Corn
- Class 15. Asparagus
- Class 16. Other vegetables

LOT 3. TOMATOES, JUICES, SAUCES

- Class 17. Crushed – no added liquid
- Class 18. Whole or halved – packed in water
- Class 19. Whole or halved – packed in tomato juice
- Class 20. Whole or halved – packed in raw without added liquid
- Class 21. Tomato sauce
- Class 22. Spaghetti sauce – without meat
- Class 23. Spaghetti sauce – with meat
- Class 24. Tomato catsup
- Class 25. Tomato juice
- Class 26. Green tomato mincemeat
- Class 27. Other than classified – specify

LOT 4. SALSA

- Class 28. Tomato
- Class 29. Tomatillo
- Class 30. Jalapeno
- Class 31. Verde
- Class 32. Spicy Cranberry
- Class 33. Peach
- Class 34. Mango
- Class 35. Other

LOT 5. JAMS & PRESERVES

Score card for Jams, Jellies, Preserves:

Appearance	30 points
Texture	35 points
Flavor	35 points
TOTAL	100 points

- Class 36. Apricot
- Class 37. Peach
- Class 38. Grape

- Class 39. Raspberry
- Class 40. Strawberry
- Class 41. Blackberry
- Class 42. Blueberry
- Class 43. Huckleberry
- Class 44. Mixed Berry
- Class 45. Tomato
- Class 46. Cherry
- Class 47. Marmalade - please specify
- Class 48. Other than classified

LOT 6. JELLIES

- Class 49. Apple
- Class 50. Blackberry
- Class 51. Blueberry
- Class 52. Elderberry
- Class 53. Raspberry
- Class 54. Strawberry
- Class 55. Huckleberry
- Class 56. Grape
- Class 57. Crabapple
- Class 58. Other than classified

LOT 7 . FRUIT BUTTERS

- Class 59. Apple
- Class 60. Peach
- Class 61. Pear
- Class 62. Apricot
- Class 63. Other than classified

LOT 8. CONSERVES

- Class 64. Blueberry
- Class 65. Cranberry
- Class 66. Pineapple-Apricot
- Class 67. Plum
- Class 68. Rhubarb
- Class 69. Other than classified-specify

LOT 9. FRUIT SYRUP

- Class 70. Fruit syrup
- Class 71. Fruit honey

LOT 10. HONEY (two jars required per class as described, do not put name on jars)

- Class 72. Comb Honey (2 wide mouth pint jars)
- Class 73. Light Honey (2 pint jars)
- Class 74. Amber Honey (2 pint jars)
- Class 75. Creamed Honey (2 12oz. straight sided jelly jars)
- Class 76. Chunk Honey (2 wide mouth pint jars)

LOT 11. PICKLING

- Class 77. Dill
- Class 78. Bread and Butter
- Class 79. Fruit
- Class 80. Sauerkraut

- Class 81. Relish
- Class 82. Cucumber pickles-sweet
- Class 83. Pickled Asparagus
- Class 84. Pickled Beets
- Class 85. Pickled mild/sweet peppers
- Class 86. Pickled hot peppers
- Class 87. Non-tomato Catsup
- Class 88. Chutney
- Class 89. Other than classified - please specify

LOT 12. CANNED MEATS

- Class 90. Beef
- Class 91. Chicken
- Class 92. Mincemeat
- Class 93. Salmon or other Fish
- Class 94. Venison
- Class 95. Other than classified - please specify

LOT 13. DRIED FRUITS

- Class 96. Apples
- Class 97. Apricots
- Class 98. Blackberries
- Class 99. Blueberries
- Class 100. Boysenberries
- Class 101. Cherries, dark
- Class 102. Cherries, light
- Class 103. Cherries, pie
- Class 104. Cranberries
- Class 105. Fruit leather, six servings required
- Class 106. Gooseberries
- Class 107. Grapes
- Class 108. Peaches
- Class 109. Pears
- Class 110. Pineapple
- Class 111. Plums
- Class 112. Strawberries
- Class 113. Watermelon
- Class 114. Youngberries
- Class 115. Citrus
- Class 116. Oranges
- Class 117. Bananas
- Class 118. Kiwi
- Class 119. Mango
- Class 120. Any Other - Please Specify

LOT 14. DRIED VEGETABLES

- Class 121. Asparagus
- Class 122. Beans, green
- Class 123. Beets
- Class 124. Bell Peppers
- Class 125. Broccoli
- Class 126. Carrots

- Class 127. Chilis/Hot peppers
- Class 128. Corn
- Class 129. Lima beans
- Class 130. Mushrooms
- Class 131. Peas
- Class 132. Potatoes
- Class 133. Rhubarb
- Class 134. Shell beans
- Class 135. Squash, Summer
- Class 136. Squash, Winter
- Class 137. Tomatoes
- Class 138. Vegetables, mixed
- Class 139. Cauliflower
- Class 140. Sweet Potatoes
- Class 141. Yams
- Class 142. Onions
- Class 143. Any other - Please Specify

LOT 15. DRIED MEATS & OTHER PROTEINS

- Class 144. Beef
- Class 145. Fish
- Class 146. Jerky
 - A. Chicken
 - B. Beef
 - C. Salmon
 - D. Venison
- Class 147. Poultry
 - A. Meat
 - B. Eggs – Freeze Dried Only
- Class 148. Any Other - Please Specify

LOT 16. DRIED HERBS

- Class 149. Basil
- Class 150. Bay Leaves
- Class 151. Chives
- Class 152. Cilantro
- Class 153. Dill
- Class 154. Garlic
- Class 155. Lavender
- Class 156. Lemongrass
- Class 157. Marjoram
- Class 158. Mint
- Class 159. Oregano
- Class 160. Parsley
- Class 161. Rosemary
- Class 162. Sage
- Class 163. Tarragon
- Class 164. Thyme
- Class 165. Any other - Please Specify

LOT 17. MEALS IN A JAR

Class 166. Breakfast Dish

- A. With Rice
- B. With Oats
- C. With other grain
- D. With Eggs
- E. With Meat
- F. Any Other - Please Specify

Class 167. Main Dish or Casserole

- A. With Rice
- B. With Potatoes
- C. With Beans
- D. With Peas
- E. With Lentils
- F. With Pasta/Noodles
- G. With Other Grain
- H. With Beef
- I. With Chicken
- J. With Turkey
- K. Any Other - Please Specify

Class 168. Soup Mixes

- A. With Rice
- B. With Potatoes
- C. With Beans
- D. With Peas
- E. With Lentils
- F. With Pasta/Noodles
- G. With Other Grain
- H. With Beef
- I. With Chicken
- J. With Turkey
- K. Any Other - Please Specify

LOT 18. FLAVORED VINEGARS

Class 169. Herbal Vinegar

Class 170. Fruit Vinegar

LOT 19. WINES

Two (2) bottles of each sample must be entered. Show wine in standard wine bottles with cork. Small bottles acceptable. Judges may open bottles.

Class 171. Homemade

Class 172. Commercial

LOT 20. LIQUEUR

Class 173. Homemade

LOT 21. MICRO-BREW

Class 174. Homemade Beer

Class 175. Homemade Soft Drink

Class 176. Mead

Class 177. Commercial