

SWEETWATER COUNTY FAIR
GENERAL INFORMATION RULES AND REGULATIONS
Updated 1.20.2023

Every exhibitor, concessionaire, employee, or other person having business on the grounds must observe the rules and regulations formulated by the Fair Board or its authorized officials. The Fair Board reserves the right to determine rules and regulations and their interpretation and make the final decision as it relates to any and all conflicts as it relates to same.

Entry of Exhibits

Competition is open to Sweetwater, Daggett, and Moffat Counties, unless otherwise stated. For the convenience of our exhibitors, on-line registration is available at www.sweetwaterevents.com. Participants can enter online or at a computer terminal located at Sweetwater Events Complex.

On-line registration on-site; however, if you have many exhibits, it is advisable to enter online prior to bringing your exhibits. Entry tags will be printed at the Sweetwater Events Complex.

Exhibits will be accepted in the main Exhibit hall Saturday, July 29, from 1:00 p.m. to 5:00 p.m. and Sunday, July 30, from 9:00 a.m. to 7:00 p.m. Judging will take place Monday, July 31. Exhibitors can take their exhibits home from 9:00 a.m. to 2:00 p.m. Sunday, August 6. No exception! The Fair is unable to assume responsibility for left exhibits.

Exhibits must be made in the name of the bona fide owner at the time of entry; if articles which are the product of manual, mechanical or artistic skill may be entered by the maker, inventor, manufacturer, artist or dealer. An entry made otherwise for the purpose of perpetrating a fraud will be removed from competition. If exhibits are determined to be placed in the wrong department the exhibit may be transferred to the proper department at the discretion of the department Supervisor. Because of the large number of entries and the limited space available, the Supervisors of each department may select those works which will be displayed. Supervisor has discretion not to accept works which, are in poor taste or objectionable to public viewing.

Exhibit Hall

Open to the public, August 1 from 2 p.m. to 9 p.m., then from August 2-5 from 10:30 a.m. to 9 p.m.

Security

Security service will be provided in the exhibit hall daily. Responsibility for loss, damage or injury to livestock or person or other property belonging to any individual while said property is being exhibited or used in connection with the Fair is the responsibility of the Exhibitor. Every precaution will be taken for the safety of all entries. The Fair shall not accept or be held responsible for the safe return of any exhibit to its owners, although due care and caution will be exercised to prevent all loss and damage. Exhibitors are encouraged to have insurance in place if needed.

Judging

Exhibitors are not allowed in their departments during judging time. Standards for awarding prizes prevent judges from awarding prizes to exhibits that do not meet acceptable standards within the various categories to be judged. Absence of competition will not be accepted as justification for awarding prizes within any class. Interference with judging or the judging process by any exhibitor or agent of any exhibitor may result in the removal of the exhibitor's exhibits. Decisions of the Judges are final.

Open Class Payment of Premiums

Premium money will be paid in cash upon presenting proper identification at the information desk window located at the EXHIBIT HALL. Premium payouts will follow the below schedule:

Friday, 4:00 pm to 9:00 pm

Saturday, 12 noon to 9:00 pm

Sunday, 9:00 am to 12:00 pm.

Please pick up premium money at the fair as money will not be sent out after the fair. **The deadline for claiming premiums is August 6, 2023.** All premiums not picked up by the deadline will be forfeited.

Premiums amounts offered by the Fair cannot be changed nor will extra premiums be awarded by the Board. In the event there is no competition in a class or lot, the judge shall determine what classification the entry would be able to make in the face of competition, prize money and ribbon to be awarded.

Awards

Open class exhibits will be placed as First, Second or Third unless otherwise specified. Only First and Second Place winners in each class will be eligible to compete in Championship classes. Only Grand Champion and Reserve champion ribbons will be awarded. No cash awards will be awarded in classes unless specified in the premium list. No Grand Champion or Reserve Champion rosettes or trophies will be awarded in divisions unless there are three or more entries in each class.

Trophies will be given out to qualified winners only. Color of Awards will be as follows:

Grand Champion	Purple Rosette
Reserve Grand Champion	Lavender Rosette
First Place	Blue Ribbon
Second Place	Red Ribbon
Third Place	White Ribbon

Protests

Should a conflict arise; exhibitors can submit an official protest to the Events Complex staff. All protests shall be in writing detailing the complaint. Events Complex staff will meet with the supervisor and judge for review of the protest and make a determination. That decision will be final.

Fair Store

RV spaces, horse stalls and admission tickets may be purchased online at www.sweetwaterevents.com. The fair store opens at 8 a.m. on May 1st and RV spaces & stalls are assigned in the order received.

A Word to Our Patrons

The Sweetwater County Fair is grateful for the cooperation and participation which is regularly received from the many friends throughout this area. Your suggestions for the betterment of our Fair will always be given careful consideration. We sincerely appreciate your patronage, and we will do our best to always deserve it.

ADVERTISING

DISTRIBUTION OF HANDBILLS OR OTHER ADVERTISING BY INDIVIDUAL OR ORGANIZATION IS STRICTLY PROHIBITED ON FAIRGROUND PROPERTY. TACKING OR POSTING OF ADVERTISING BILLS, CARDS, ETC. WILL NOT BE PERMITTED ON ANY BUILDINGS, POWER POLES, CARS OR ELSEWHERE. EXHIBITORS MAY ADVERTISE AND DISTRIBUTE FROM THEIR BOOTH OR EXHIBIT SPACE ONLY. ANYONE VIOLATING THIS WILL BE BILLED FOR ADVERTISING OR REMOVED FROM THE FAIRGROUNDS PROPERTY.

Baking, Candies & Canning

Supervisor - Susan C.

Awards		
Best of Show	Big Show Award	
Grand Champion Bread	Trophy & Rosette	\$10
Reserve Champion Bread	Rosette	\$5
Grand Champion Cake, Cookie, Cupcake, Doughnut	Trophy & Rosette	\$10
Reserve Champion Cake, Cookie, Cupcake, Doughnut	Rosette	\$5
Grand Champion Decorated Cake – Amateur Adult	Trophy & Rosette	\$20
Reserve Champion Decorated Cake – Amateur Adult	Rosette	\$15
Honorable Mention Decorated Cake – Amateur Adult	Rosette	\$10
Grand Champion Decorated Cake – Amateur Youth	Trophy & Rosette	\$20
Reserve Champion Decorated Cake – Amateur Youth	Rosette	\$15
Honorable Mention Decorated Cake – Amateur Youth	Rosette	\$10
Grand Champion Decorated Cake – Professional	Trophy & Rosette	\$20
Reserve Champion Decorated Cake – Professional	Rosette	\$15
Honorable Mention Decorated Cake – Professional	Rosette	\$10
Grand Champion Decorated Cake, Fair Theme – Amateur Adult	Trophy & Rosette	\$20
Reserve Champion Decorated Cake, Fair Theme – Amateur Adult	Rosette	\$15
Honorable Mention Decorated Cake, Fair Theme – Amateur Adult	Rosette	\$10
Grand Champion Decorated Cake, Fair Theme – Amateur Youth	Trophy & Rosette	\$20
Reserve Champion Decorated Cake, Fair Theme – Amateur Youth	Rosette	\$15
Honorable Mention Decorated Cake, Fair Theme – Amateur Youth	Rosette	\$10
Grand Champion Decorated Cake, Fair Theme – Professional	Trophy & Rosette	\$20
Reserve Champion Decorated Cake, Fair Theme – Professional	Rosette	\$15
Honorable Mention Decorated Cake, Fair Theme – Professional	Rosette	\$10
Grand Champion Pastries & Pies	Trophy & Rosette	\$10
Reserve Champion Pastries & Pies	Rosette	\$5
Grand Champion Youth Baking	Trophy & Rosette	\$10
Reserve Champion Youth Baking	Rosette	\$5
Grand Champion Candy	Trophy & Rosette	\$10
Reserve Champion Candy	Rosette	\$5
Grand Champion Canning Entry	Trophy & Rosette	\$10
Reserve Champion Canning Entry	Rosette	\$5
Grand Champion Canning Entry - Youth	Trophy & Rosette	\$10
Reserve Champion Canning Entry - Youth	Rosette	\$5
Grand Champion Bake & Take Contest	Trophy & Rosette	\$50
Reserve Champion Bake & Take Contest	Rosette	\$25

All Baking, Candy & Canning Entries must be a product of this year.

DEPARTMENT – BAKING

1. Please bring baked items on cardboard covered with foil or clean wrapping paper.
2. Judges' decision will break any tie.
3. Decorated dummies (pans, Styrofoam, etc.) shall not exceed 27 inches.
4. All exhibits of baked goods will be disposed of if spoilage should occur.
5. Only products of the home kitchens are eligible to compete.
6. No entry will be accepted unless a category for it exists and is listed in the premium book.
7. Bring larger items on a 9" paper plate, smaller items on a 6" paper plate. **ALL EXHIBITS SHOULD BE COVERED WITH PLASTIC WRAP. NO WAXED PAPER PLEASE.**

Score Cards for Bread	
1. Appearance.....	5%
2. Lightness.....	15%
3. Crust.....	10%
4. Texture.....	35%
5. Flavor.....	35%
Total.....	100%

Division 1 – Breads

Premiums: \$2.00 \$1.75 \$1.50

(On all breads, 1/2 loaf constitutes an entry; 4 rolls or biscuits constitutes an entry)

Class No.

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Quick Bread - Anadama 2. Quick Bread - Baking Powder Biscuits 3. Quick Bread - Banana 4. Quick Bread - Bread Sticks 5. Quick Bread - Com Meal 6. Quick Bread - Cranberry 7. Quick Bread - Date 8. Quick Bread - Gingerbread 9. Quick Bread – Plain Muffins 10. Quick Bread - Other Muffins 11. Quick Bread - Pumpkin 12. Quick Bread - Tarts 13. Quick Bread - Zucchini 14. Quick Bread – Miscellaneous 15. Yeast Bread - Bread Machine 16. Yeast Bread - Cinnamon Rolls 17. Yeast Bread - Coffee | <ol style="list-style-type: none"> 18. Yeast Bread - Cracked Wheat 19. Yeast Bread - Croissant Rolls 20. Yeast Bread - Fancy Coffee 21. Yeast Bread - French 22. Yeast Bread - Oatmeal 23. Yeast Bread – Parker house Rolls 24. Yeast Bread - Plain Rolls 25. Yeast Bread - Raisin 26. Yeast Bread - Rye 27. Yeast Bread - Sourdough Biscuit 28. Yeast Bread - Sourdough 29. Yeast Bread - Stone Ground 30. Yeast Bread - White 31. Yeast Bread - Whole Wheat, 100% 32. Yeast Bread - Whole Wheat, mix 33. Yeast Bread - Whole Wheat Roll |
|--|---|

Score Card for Cakes	
1. Appearance.....	40%
2. Originality.....	30%
3. Flavor.....	15%
4. Texture.....	15%
Total.....	100%

Division 2 –Cakes, Cookies, Cupcakes & Doughnuts

Premiums: \$2.00 \$1.75 \$1.50

Four cookies constitute an entry, cookies will be judged on overall appearance and taste.
In Cake Classes, a whole cake will constitute an entry

Class No.

- | | |
|--------------------------------|--|
| 1. Cake, Angel Food | 23. Cookie, Applesauce |
| 2. Cake, Applesauce | 24. Cookie, Bar |
| 3. Cake, Bundt | 25. Cookie, Brownies |
| 4. Cake, Carrot | 26. Cookie, Carrot |
| 5. Cake, Checkerboard | 27. Cookie, Chocolate Chip |
| 6. Cake, Chiffon | 28. Cookie, Coconut Macaroons |
| 7. Cake, Chiffon (not iced) | 29. Cookie, Drop |
| 8. Cake, Chocolate Layer | 30. Cookie, Filled |
| 9. Cake, Devils Food | 31. Cookie, Ginger Snaps |
| 10. Cake, Fruit | 32. Cookie, Monster, 10" across, decorated,
must represent specific character (1) |
| 11. Cake, German Chocolate | 33. Cookie, Oatmeal |
| 12. Cake, Jelly Roll | 34. Cookie, Party |
| 13. Cake, Novelty | 35. Cookie, Peanut Butter |
| 14. Cake, Oatmeal | 36. Cookie, Refrigerator Cookies |
| 15. Cake, Plain | 37. Cookie, Sugar Cookies |
| 16. Cake, Pound | 38. Cookie, Swedish Sprites |
| 17. Cake, Pudding | 39. Cookie, Any Other |
| 18. Cake, Red Velvet (frosted) | 40. Cupcakes |
| 19. Cake, Spice | 41. Doughnuts, Cake |
| 20. Cake, Sponge | 42. Doughnuts, Raised |
| 21. Cake, White Layer Cake | |
| 22. Cake, Any Other | |

Division 3 – Decorated Cakes

Grand Champion - \$20.00, Trophy & Rosette (each class)

Reserve Champion - \$15 & Rosette (each class)

Honorable Mention - \$10 & Rosette (each class)

Class No.

- | | |
|----------------------------|-----------------------------|
| 1. Any Theme, Amateur | 4. Fair Theme, Amateur |
| 2. Any Theme, Professional | 5. Fair Theme, Professional |
| 3. Any Theme, Youth | 6. Fair Theme, Youth |

Cake must be prepared and brought to the Sweetwater Events Complex during open entry times. Each decorator will use his/her decorating talents to completely decorate a cake, real or Styrofoam. Judging criteria includes:

- Use of tips
- Choice and use of color
- Difficulty
- Border work
- Creativity
- General appearance
- Neatness and precision
- Originality

Fair Theme Cakes must utilize the current year's fair theme in whatever way you see fit. Your artistic impression and interpretation of the theme will be part of the judging criteria.

Division 4 – Pastries & Pies

Premiums: \$2.00 \$1.75 \$1.50

Pie Judging will be based on:

Appearance: even brown color, perforations well distributed and adequate for escape of steam.

Filling: adequate in amount, uniform texture, smooth consistency, if not a fruit pie. Filling should be of uniform thickness and texture throughout the pie, and of a consistency to cut and hold shape.

Crust: tender, flaky and crisp. The crust of pies should be flaky and tender, well browned and of uniform thickness (about 1/8 inch). The upper crust of a two-crust pie should have adequate and evenly distributed air spaces to allow for escape of steam.

Flavor: no distinctive fat flavor, good proportion of sugar to fruit or other ingredients. In fruit filling, flavor of fruit should be predominant, not too highly seasoned. Flavor is the most important consideration in both crust and filling.

Class No.

- | | |
|----------------------------|---|
| 1. Chinese Chews, 4 | 14. Any Other Pastry |
| 2. Cream Puff, 4 | 15. Pie, Apple |
| 3. Kaffee Kuchen, 1 | 16. Pie, Berry (any kind) |
| 4. Krumkaker, 4 | 17. Pie, Cheese Cake, Baked |
| 5. Mexican Wedding Cake, 4 | 18. Pie, Cheese Cake, Un-baked (Include recipe) |
| 6. Pattigman, 4 | 19. Pie, Cherry |
| 7. Petit Fours, 4 | 20. Pie, Gooseberry |
| 8. Pizza Pie, 1 | 21. Pie, Lemon |
| 9. Potica Rolls, 4 | 22. Pie, Peach (recipe to be included) |
| 10. Rosettes, 4 | 23. Pie, Pumpkin |
| 11. Sandbakkels, 4 | 24. Pie, Rhubarb |
| 12. Scotch Short Bread, 4 | 25. Pie, Any other variety |
| 13. Spritz, 4 | |

Division 5 – Youth Division

Premiums: \$2.00 \$1.75 \$1.50

(One loaf or 4 cookies/candies/rolls constitutes an entry)

Class No.

- | | |
|--|---|
| 1. Biscuits, Baking Powder (age 6-9) | 15. Cake, Gingerbread House (age 10-14) |
| 2. Biscuits, Baking Powder (age 10-14) | 16. Cake, Jelly Roll (age 10-14) |
| 3. Breads, Quick (age 6-9) | 17. Cake, Novelty (age 10-14) |
| 4. Breads, Quick (age 10-14) | 18. Cake, Plain (age 10-14) |
| 5. Bread, Rolls, Fancy (age 10-14) | 19. Cake, White (age 10-14) |
| 6. Bread, White (age 6-9) | 20. Cake, Any Other (age 10-14) |
| 7. Bread, White (age 10-14) | 21. Candy, Creams (age 6-9) |
| 8. Bread, White Rolls (age 10-14) | 22. Candy, Creams (age 10-14) |
| 9. Bread, Whole Wheat (age 6-9) | 23. Candy, Fudge (age 6-9) |
| 10. Bread, Whole Wheat (age 10-14) | 24. Candy, Fudge (age 10-14) |
| 11. Cakes (age 6-9) | 25. Candy, Suckers (age 6-9) |
| 12. Cake, Angel Food (age 10-14) | 26. Candy, Suckers (age 10-14) |
| 13. Cake, Chocolate (age 10-14) | 27. Cinnamon Rolls (age 10-14) |
| 14. Cake, Decorated (age 10-14) | 28. Cookies, Brownies (age 6-9) |

29. Cookies, Brownies (age 10-14)
30. Cookies, Chocolate Chip (age 6-9)
31. Cookies, Chocolate Chip (age 10-14)
32. Cookies, Drop (age 6-9)
33. Cookies, Ginger Snaps (age 6-9)
34. Cookies, Monster (age 10-14)
35. Cookies, Oatmeal (age 6-9)
36. Cookies, Oatmeal (age 10-14)
37. Cookies, Party Cookies (age 6-9)
38. Cookies, Peanut Butter (age 6-9)
39. Cookies, Peanut Butter (age 10-14)
40. Cookies, Refrigerator (age 10-14)
41. Cookies, Sugar (age 6-9)

42. Cookies, Any Other (age 10-14)
43. Donuts (age 10-14)
44. Foreign Foods (age 6-9)
45. Foreign Foods (age 10-14)
46. Muffins (age 6-9)
47. Muffins (age 10-14)
48. Pie, Two crust, Apple Pie (age 10-14)
49. Pie, Two crust, Berry Pie (age 10-14)
50. Pie, Two crust, Cherry Pie (age 10-14)
51. Pie, Two crust Pie, Other (age 10-14)
52. Pie, Unfilled Crust (age 10-14)
53. Any Other (age 6-9)
54. Any Other (age 10-14)

DEPARTMENT – CANDIES

Premiums: \$2.00 \$1.75 \$1.50

(Only products of the "home kitchen" are eligible to compete, six samples per entry please.)

Division 1 - Candy

Class No.

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Almond Rolls 2. Caramel, 6 pieces 3. Cherry Cordials 4. Cherry Creams, 6 pieces 5. Chews, 6 pieces 6. Chocolate Creams, 6 pieces 7. Chocolate Fudge, 6 pieces 8. Divinity, 6 pieces 9. English Toffee, 6 pieces 10. Fondant, 6 pieces 11. Fudge, 6 pieces | <ol style="list-style-type: none"> 12. Nut Brittle, 6 pieces 13. Orange Creams, 6 pieces 14. Pecan Rolls 15. Penuche, 6 pieces 16. Rocky Road, 6 pieces 17. Suckers, 6 pieces 18. Taffy, 6 pieces 19. Truffles, 4 pieces 20. Any other kind, 6 pieces 21. Best collection of 6 varieties (2 pieces of each) |
|--|---|

DEPARTMENT – CANNING

Premiums: \$2.00 \$1.75 \$1.50

Special Rules

1. All canned fruits, vegetables, meats, and pickle products must follow United States Department of Agriculture (USDA) Guidelines (available from local Home Economist). State Source of recipe for jelly products if other than USDA.
2. Only products of home kitchens are eligible.
3. Products exhibited must be prepared after August 2022 by the person entering them.
4. A one pint or quart jar constitutes an exhibit for fruit, vegetables and meat. Standard jars to be used. All jars labeled with name of product on bottom of jar.
5. One glass or jar constitutes an exhibit for preserves, conserves, pickles and relishes.
6. One jelly glass or jar with lid constitutes an exhibit for jellies and jams.
7. One-pint jar constitutes an exhibit for dried fruits and for vegetables.
8. Mold or signs of leakage disqualifies a product.
9. Wyoming goods should be used when possible.
10. All entries must have new rings and clean bottles.
11. Use lids and jars from the same manufacturer – Kerr with Kerr and Ball with Ball

12. Jars must be labeled on the bottom:

- a. **Name of Product**
 - b. **Process Method – Boiling water or Pressure**
 - c. **Processing Time**
 - d. **Altitude Processed at**
 - e. **Pounds Pressure; Dial Gauge or Weighted Gauge**
 - f. **Style of Pack – Raw or Hot**
 - g. **Date Processed**
 - h. **Source of Recipe & Page number (if applicable)**
13. No hot entries accepted.
 14. Exhibitors are limited to 50 total exhibits in canning.
 15. Jars should be labeled on the bottom if sweeteners other than sugar are used.
 16. All fruits, jams and jellies must be sealed.
 17. All vegetables must be pressure canned.

Due to potential hazards of food-borne illness, judges WILL NOT open any other food entries including canned fruit, tomatoes and tomato products, canned vegetables, canned meat, pickles and relishes or condiments.

Score Card for Canned Products	
1. Product - color, quality, uniformity	60%
2. Liquid and pack - color, quality, pack	30%
3. General appearance of exhibit - uniformity of jars, placing....	10%
Total	100%

Division 1 – Fruit, Dried

(1 qt. or 1 pint jars.)

Class No.

- | | |
|-------------|---------------------|
| 1. Apples | 9. Pears |
| 2. Apricots | 10. Pineapple |
| 3. Bananas | 11. Popcorn |
| 4. Cherries | 12. Prunes |
| 5. Grapes | 13. Pumpkin seeds |
| 6. Granola | 14. Rose hips |
| 7. Herbs | 15. Sunflower seeds |
| 8. Peaches | 16. Other |

Division 2 – Fruits, Fresh

(1 qt. or 1-pint jar constitutes an exhibit unless other size is designated; must be cold packed.)

Class No.

- | | |
|-------------------------------------|------------------------------------|
| 1. Apples | 12. Grapes (pint bottles accepted) |
| 2. Applesauce (no spices) | 13. Nectarines |
| 3. Apricot | 14. Peaches (Yellow) |
| 4. Boysenberry or Blackberry | 15. Pears |
| 5. Cherries (Dark) | 16. Plums |
| 6. Cherries (Light) | 17. Raspberries |
| 7. Cherries, Pie | 18. Rhubarb |
| 8. Cocktail (pint bottles accepted) | 19. Strawberries |
| 9. Cranberries | 20. Other Fruit |
| 10. Currants, red | 21. Unusual Fruit |
| 11. Gooseberries | |

Score Card for Jam and Jelly

1. Flavor - natural flavor of fruits	40%
2. Appearance (natural color of fruit, clear sparkling, transparent, free from sediment/cloudy)	20%
3. Consistency - firm enough to hold shape yet tender and quivery	30%
4. Containers – proper jar headspace	10%
Total	100%

Division 3 - Jams

(One jelly glass or jar with lid constitutes an exhibit - NO FROZEN JAMS)

Class No.

- | | |
|------------------------------|-------------------|
| 1. Apricot | 8. Peach |
| 2. Apricot Pineapple | 9. Pear |
| 3. Berry-no sugar | 10. Plum or Prune |
| 4. Boysenberry or Blackberry | 11. Raspberry |
| 5. Cherry | 12. Strawberry |
| 6. Fruit Mixture | 13. Unusual Jam |
| 7. Grape | |

Division 4 - Jellies
(NO FROZEN JELLIES)

Class No.

- | | |
|------------------------------|-------------------------|
| 1. Apple | 13. Fruit Mixture |
| 2. Apple Butter | 14. Grape |
| 3. Apricot | 15. Maraschino Cherries |
| 4. Boysenberry or Blackberry | 16. Marmalade |
| 5. Cherry | 17. Mint |
| 6. Chokecherry | 18. Peach |
| 7. Compotes | 19. Pears |
| 8. Conserves | 20. Plum |
| 9. Crab Apple | 21. Raspberry |
| 10. Currant, Black | 22. Strawberry |
| 11. Currant, Red | 23. Unusual Jelly |
| 12. Elderberry | 24. Other Butters |

Division 5 – Jerky
(Jerky must be dried.)

Class No.

- | | |
|-----------------------|------------------------|
| 1. Homemade seasoning | 2. Purchased seasoning |
|-----------------------|------------------------|

Division 6 - Juices

(1 qt. or 1 pint constitutes an exhibit; must be pressure cooked)

Class No.

- | | |
|--------------|--------------|
| 1. Apple | 4. Pineapple |
| 2. Cranberry | 5. Tomato |
| 3. Grape | 6. Other |

Division 7 - Meats

(Pressure cooked)

Class No.

- | | |
|-------------------|--------------|
| 1. Beef | 6. Rabbit |
| 2. Fish | 7. Veal |
| 3. Mutton or Lamb | 8. Wild Fowl |
| 4. Pork | 9. Wild Meat |
| 5. Poultry | 10. Other |

Division 8 – Mixes

Class No.

- | | |
|------------|-----------|
| 1. Biscuit | 3. Cookie |
| 2. Bread | |

Division 9 - Pickles and Relish

(1 qt., pint or 2 pint jar.)

Class No.

- | | |
|---------------------------------------|-----------------------------|
| 1. BBQ Sauce | acidity of better |
| 2. Beet pickles or relish, vinegar 5% | 3. Bread and butter pickles |

4. Carrots
5. Cauliflower
6. Chili sauce
7. Cucumber pickles, sour
8. Cucumber pickles, sweet
9. Danish cucumber pickles
10. Dill pickles (bottled last year)
11. Green tomato relish
12. Meatless spaghetti sauce (must be pressure cooked)
13. Mincemeat
14. Mixed other pickles

15. Mixed sweet pickles
16. Mustard pickles
17. Onions, pickled
18. Peppers
19. Salsa
20. Sweet pickle relish
21. Tomato catsup
22. Tomato sauce
23. Watermelon
24. Zucchini pickles or relish
25. Other

Division 10 - Pie Fillings

Class No.

- | | |
|------------|------------|
| 1. Apple | 4. Pumpkin |
| 2. Berries | 5. Other |
| 3. Peach | |

Division 11 - Preserves

Class No.

- | | |
|------------------------------|-------------------------|
| 1. Apple | 13. Fruit Mixture |
| 2. Apple Butter | 14. Grape |
| 3. Apricot | 15. Maraschino Cherries |
| 4. Boysenberry or Blackberry | 16. Marmalade |
| 5. Cherry | 17. Mint |
| 6. Chokecherry | 18. Peach |
| 7. Compotes | 19. Pears |
| 8. Conserves | 20. Plum |
| 9. Crab Apple | 21. Raspberry |
| 10. Currant, Black | 22. Strawberry |
| 11. Currant, Red | 23. Unusual Jelly |
| 12. Elderberry | 24. Other Butters |

Division 12 - Soap

Class No.

- | | |
|---------------|--------------------------|
| 1. Bars, Body | 3. Bars, Laundry |
| 2. Bars, Hand | 4. Granulated, Pint Jars |

Division 13 - Soup & Stew

Class No.

- | | |
|------------------|---------------|
| 1. Chili - red | 4. Ham & Bean |
| 2. Chili - green | 5. Wild Meat |
| 3. Condensed | |

Division 14 - Vegetables

(1 qt. or 1-pint jar constitutes an exhibit; must be pressure cooked.)

Class No.

- | | |
|-----------------------|-------------------------------|
| 1. Asparagus | 9. Peas and Carrots |
| 2. Beans, Green | 10. Sauerkraut |
| 3. Beans, Wax | 11. Sour Turnips |
| 4. Beets | 12. Spinach |
| 5. Carrots | 13. Squash |
| 6. Corn, whole kernel | 14. Tomatoes, boiled (stewed) |
| 7. Dilled Vegetables | 15. Tomatoes, whole |
| 8. Peas | |

Division 15 – Vegetables, Dried

(1 qt. or 1 pint jars)

Class No.

- | | |
|------------|-------------|
| 1. Corn | 5. Peppers |
| 2. Carrots | 6. Squash |
| 3. Onions | 7. Tomatoes |
| 4. Peas | 8. Other |

Division 16 - Youth Division

Class No.

- | | |
|-----------------------------------|--------------------------|
| 1. Canned Fruit, Apricots | 27. Vegetables, Carrots |
| 2. Canned Fruit, Cherries | 28. Vegetables, Corn |
| 3. Canned Fruit, Cranberries | 29. Vegetables, Peas |
| 4. Canned Fruit, Currants | 30. Vegetables, Spinach |
| 5. Canned Fruit, Fruit Cocktail | 31. Vegetables, Tomatoes |
| 6. Canned Fruit, Peaches | 32. Vegetables, Other |
| 7. Canned Fruit, Pears | |
| 8. Canned Fruit, Pineapples | |
| 9. Canned Fruit, Plums | |
| 10. Canned Fruit, Raspberries | |
| 11. Canned Fruit, Rhubarb | |
| 12. Canned Fruit, Strawberries | |
| 13. Canned Fruit, Other | |
| 14. Preserves & Jelly, Apple | |
| 15. Preserves & Jelly, Apricot | |
| 16. Preserves & Jelly, Grape | |
| 17. Preserves & Jelly, Peach | |
| 18. Preserves & Jelly, Plum | |
| 19. Preserves & Jelly, Raspberry | |
| 20. Preserves & Jelly, Strawberry | |
| 21. Preserves & Jelly, Watermelon | |
| 22. Preserves & Jelly, Other | |
| 23. Vegetables, Asparagus | |
| 24. Vegetables, Beans | |
| 25. Vegetables, Beets | |
| 26. Vegetables, Cauliflower | |