

DIVISION 'K' CANNED AND PRESERVED FOOD

Superintendent: Nancy Betzler, 3623 156th St. NW, Clearwater, MN 55320, 320-558-2431

Assistant Superintendent: Liz Paetow

1. All canned goods including pickles, jellies and jams must include date of processing, method and time of processing. Canned goods entered without processing information will not be judged. Low acid products MUST be processed in pressure canner. No open jar canning! Boiling water bath is recommended for fruits and tomatoes. No artificial food coloring should be added. Exhibit one jar per lot only.
2. Exhibits passing appearance test may be opened and tasted by judge for final placing. Exhibits from previous year's fair will be disqualified.
3. Please leave the screw bands on jars.
4. Enter in standard pint or 1/2 pint jars. No quarts accepted.

CLASS 1 - Fruits

Lot

1. Apple Sauce
2. Apples for pie
3. Apricots
4. Cherries
5. Plums
6. Peaches
7. Pears
8. Raspberries
9. Rhubarb
10. Any Other

CLASS 2 - Jelly

Lot

1. Apple
2. Crab Apple
3. Choke Cherry
4. Currant
5. Cherry
6. Grape
7. Mint

8. Raspberry
9. Strawberry
10. Any Other

CLASS 3 - Jam

Lot

1. Apricot
2. Blackberry
3. Blueberry
4. Cherry
5. Grape
6. Peach
7. Plum
8. Raspberry
9. Strawberry
10. Rhubarb/fruit mix
11. Any other

CLASS 4 - Butters

Lot

1. Apple
2. Plum
3. Peach
4. Pumpkin
5. Any other

CLASS 5 - Marmalades

Lot

1. Orange
2. Rhubarb
3. Any other

CLASS 6 - Pickles

Lot

1. Beet
2. Bean
3. Bread and butter
4. Cucumber, sweet
5. Dill
6. Watermelon
7. Any other single
8. Any other combination

CLASS 7 - Relishes

Lot

1. Chutney fruit
2. Catsup
3. Corn relish
4. Pepper relish
5. Tomato relish
6. Chowchow
7. Spaghetti Sauce
8. Salad Dressing
9. Pickle relish
10. Pizza Sauce
11. Barbeque sauce
12. Any other

CLASS 8 - Canned Vegetables

Lot

1. Asparagus
2. Bean, String
3. Beans, yellow wax
4. Beets
5. Carrots
6. Mixed vegetables
7. Peas
8. Pumpkin (for pies)
9. Sauerkraut
10. Sweet Corn
11. Tomatoes
12. Stewed Tomatoes (with other vegetables)
13. Tomato Juice
14. Any Other

CLASS 9 - Dairy, Poultry & Misc.

Lot

1. 6 eggs, white shell
2. 6 eggs, brown shell
3. 6 eggs, blue or green shell
4. 1 pint honey
5. 1 pint maple syrup
6. 1 pint lard
7. 2 bars homemade soap
8. Homemade noodles (in clear glass jar)
9. Any other

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CLASS 10 - Dehydrated or Dried Foods

Lot

1. Apples
2. Dried shelled beans
3. Carrots
4. Celery
5. Onions
6. Peppers
7. Tomatoes
8. Any other Fruit
9. Any other Vegetable

CLASS 11 - Dried Herbs

Lot

1. Mint
2. Chives
3. Rosemary
4. Thyme
5. Oregano
6. Basil
7. Dill seed
8. Sage
9. Lavender
10. Parsley
11. Any other

Class 12 – Homemade Wine & Beer

Lot

1. Dry Grape
2. Sweet Grape
3. Dry Fruit
4. Sweet Fruit
5. Any other Wine
6. Light Lager
7. Dark Lager
8. Pilsner
9. Porter
10. Stout
11. Ale
12. Any Other

Open to any amateur – 21 years of age or older. Cork or screw caps are acceptable. Label each bottle. Class name and number. Description of contents. Date of brew or when fermentation started. Product will be disposed of after judging and empty bottle will be on display.

Class 13 – Prepared by Youth 12 and under

Lot

1. Fruit
2. Jelly
3. Jam
4. Pickles
5. Relishes
6. Canned Vegetables
7. 6 eggs, white shell
8. 6 eggs, brown shell
9. 6 eggs, green or blue shell
10. Dried Fruit
11. Dried Vegetables
12. Dried herbs
13. Any Other

Class 14 – Prepared by Teen, Age 13-17

Lot

1. Fruit
2. Jelly
3. Jam
4. Pickles
5. Relishes
6. Canned Vegetables
7. 6 eggs, white shell
8. 6 eggs, brown shell
9. 6 eggs, green or blue shell
10. Dried Fruit
11. Dried Vegetables
12. Dried herbs