

FOOD PRESERVATION DEPARTMENT

No person may enter more than one article in any one lot number. In case there is but a single entry in a class/lot, the judge shall determine the merit of a prize. All canned food may be opened. Jellies will be opened and cut to show consistency. Recommended processing methods must be followed for all food preservation. Jams, preserves and marmalades, fruit, tomatoes and pickled vegetables must be processed in a boiling water bath. All non-acid vegetables and meats must be processed in a pressure canner. Spoilage disqualifies entry. No antique jars will be accepted. All Canning entries must have been processed since last County Fair.

Class 1 - FRUIT (QT OR PT JARS)

- Lot 1. Apples (sliced, etc.)
- Lot 2. Applesauce
- Lot 3. Apricots (whole or half)
- Lot 4. Cherries (Bing, Sour, or Sweet)
- Lot 5. Grapes
- Lot 6. Peaches (Whole, Halved, or Sliced)
- Lot 7. Pears (Halved or Sliced)
- Lot 8. Plums (Blue or Red)
- Lot 9. Rhubarb
- Lot 10. Any other fruit not named

Class 2 - BERRIES (QT OR PT JARS)

- Lot 1. Gooseberries
- Lot 2. Mulberries
- Lot 3. Raspberries (red or black)
- Lot 4. Strawberries
- Lot 5. Other berries

Class 3 - VEGETABLES (QT OR PT)

- Lot 1. Asparagus
- Lot 2. Beans (green or wax)
- Lot 3. Beets
- Lot 4. Cabbage
- Lot 5. Carrots (whole or sliced)
- Lot 6. Corn (whole kernel or creamed)
- Lot 7. Okra
- Lot 8. Onions
- Lot 9. Peas
- Lot 10. Potatoes (white or sweet)
- Lot 11. Pumpkin
- Lot 12. Sauerkraut
- Lot 13. Spinach (other greens)
- Lot 14. Squash
- Lot 15. Tomatoes (State method used)
- Lot 16. Vegetable Soup
- Lot 17. Vegetables (mixed)
- Lot 18. Any other vegetable
- Lot 19. Juices
 - Lot 19A. Tomato
 - Lot 19B. Other
- Lot 20. Other Soup
- Lot 21. Stewed Tomatoes

Class 4 - MEATS

- Lot 1. Beef
- Lot 2. Pork
- Lot 3. Chicken
- Lot 4. Deer
- Lot 5. Other

Class 5 - SYRUPS

- Lot 1. Any fruit syrup

Class 6 - WINES

- Lot 1. Grape
- Lot 2. Fruit
- Lot 3. Berry
- Lot 4. Specialty

Class 7 - PICKLED VEGETABLES

- Lot 1. Beans (string or wax)
- Lot 2. Beets (whole or sliced)
- Lot 3. Bread and butter
- Lot 4. Dill cucumber
- Lot 5. Mix pickles (sweet or sour)
- Lot 6. Onion (small)
- Lot 7. Peppers (sweet or hot)
- Lot 8. Sweet cucumber (chunk, lime, or ripe)
- Lot 9. Carrots
- Lot 10. Zucchini
- Lot 11. Any other pickled vegetable

Class 8 - PICKLED FRUITS

- Lot 1. Crabapple
- Lot 2. Peach
- Lot 3. Pear
- Lot 4. Watermelon
- Lot 5. Any other pickled fruit

Class 9 - RELISHES AND SAUCES

- Lot 1. Beets
- Lot 2. Chili Sauce
- Lot 3. Chow-chow
- Lot 4. Corn
- Lot 5. Cucumber (sweet)
- Lot 6. Mustard
- Lot 7. Ketchup
- Lot 8. Pepper (red, green, hot, sweet)
- Lot 9. Piccalilli
- Lot 10. Salsa
- Lot 11. Spaghetti Sauce (no meat)
- Lot 12. Zucchini
- Lot 13. Any other sauce

**Class 10 - PRESERVES AND JAMS
MADE WITH SMALL FRUIT PIECES OR
CRUSHED FRUIT**

- Lot 1. Apple
- Lot 2. Cherry
- Lot 3. Grape
- Lot 4. Peach
- Lot 5. Pear
- Lot 6. Pineapple
- Lot 7. Strawberry
- Lot 8. Plum (tame or wild)
- Lot 9. Rhubarb (plain or mixed)
- Lot 10. Raspberry (red or black)
- Lot 11. Tomato (red or yellow)
- Lot 12. Any other preserve or jam

Class 11 - BUTTERS

SIEVED FRUIT WITH SUGAR ADDED
AND COOKED UNTIL THICK

- Lot 1. Apple
- Lot 2. Apricot
- Lot 3. Grape (tame or wild)
- Lot 4. Peach
- Lot 5. Pear
- Lot 6. Plum (tame or wild)
- Lot 7. Any other butter

Class 12 - JELLIES JUICE OF
FRUIT, BOILED IN SUGAR

- Lot 1. Apple
- Lot 2. Crabapple
- Lot 3. Cherry
- Lot 4. Chokecherry
- Lot 5. Grape (tame or wild)
- Lot 6. Plum (tame or wild)
- Lot 7. Raspberry (red or black)
- Lot 8. Gooseberry
- Lot 9. Strawberry
- Lot 10. Any other Jelly

**Class 13 - DRIED OR
DEHYDRATED**

DRYING OUT THE NATURAL MOIS-
TURE IN ALL FRUIT, VEGETABLES
AND MEATS

- Lot 1. Fruits or fruit leathers (identify)
- Lot 2. Herbs (identify)
- Lot 3. Meat jerkies (identify)
- Lot 4. Vegetables (identify)

Class 14 - BEER

- Lot 1. Any beer