

**Section 26**  
**HOME ARTS–PRESERVED FOODS**

ENTRY FORMS DUE: Friday, August 12, 2016 EXHIBITS DUE: 8:00 p.m., Tuesday, September 13 (Baked Goods & Preserved Foods) JUDGING BEGINS: 9:00 a.m., Wednesday, September 14 RELEASE TIME: 7:30 p.m., Sunday, September 18 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 105 through 115:**

BEST OF SHOW RIBBON

**DIVISION 105–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 106-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 107-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)
2. Fish, Salmon (pint or half-pint)

Class

3. Pickled Meats
4. Any other Canned Meat

**DIVISION 108-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

**DIVISION 109-FERMENTED FOODS**

Class

1. Pickle
2. Sauerkraut

Class

3. Any other fermented food

HOME ARTS-PRESERVED FOODS

**DIVISION 110-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. Cucumber Relish
6. Dill Beans
7. Dill Pickles
8. Olives, pickled
9. Onions, pickled

Class

10. Peach
11. Peppers, Chili
12. Peppers, Relish
13. Sweet Pickles
14. Watermelon
15. Zucchini Pickles
16. Zucchini Relish
17. Other like pickles
18. Any other like relish

**DIVISION 111-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. Caramel Sauce
3. Catsup
4. Chili Sauce
5. Chutney, Hot, Mild, or Sweet
6. Fruit Sauce
7. Other like sweet sauce
8. Marinades

Class

9. Mint Jelly
10. Mustard, Hot or Mild
11. Pesto Sauce
12. Salsa, hot
13. Salsa, mild
14. Salsa, any other
15. Spaghetti Sauce
16. Any other like savory sauce

HOME ARTS-PRESERVED FOODS

**DIVISION 112-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. Blackberry, tame
3. Blackberry, wild
4. Boysenberry
5. Cherry
6. Grape
7. Loganberry

Class

8. Mixed Fruit
9. Peach
10. Pear
11. Plum
12. Raspberry, red
13. Strawberry
14. Any other Like Jam (list type on entry form)

**DIVISION 113-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. Grape, tame
8. Grape, wild
9. Huckleberry

Class

10. Jalapeno
11. Peach
12. Plum
13. Raspberry
14. Strawberry
15. Mixed Fruit (name fruits used on entry form)
16. Any other Like Jelly (list type on entry form)

**DIVISION 114-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. Orange Marmalade
9. Peach Butter

Class

10. Pear Butter
11. Pear Preserves
12. Plum Butter
13. Plum Preserves
14. Strawberry Preserves
15. Tomato Preserves
16. Any other Like Butters
17. Any other Like Marmalades
18. Any other Like Preserves

HOME ARTS-PRESERVED FOODS

**DIVISION 115-DRIED FOODS**

*minimum of 8 exhibitors*

BEST OF DIVISION \$8 and Ribbon

Class

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

Class

6. Smoked Sausage
7. Tomatoes, sun-dried
8. Any other Fruit, dried
9. Any other Vegetables, dried