

## DIVISION 7 – BAKED GOODS MADE WITH ARTIFICIAL SWEETENERS

*(Sweet & Low, Splenda, Etc.)*

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$10

### CLASS

- |            |            |
|------------|------------|
| 1. Breads  | 4. Cookies |
| 2. Cakes   | 5. Pies    |
| 3. Candies |            |

## DIVISION 8 – GLUTEN FREE BAKED GOODS

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$10

### CLASS

- |            |            |
|------------|------------|
| 1. Breads  | 4. Cookies |
| 2. Cakes   | 5. Pies    |
| 3. Candies |            |

# Dept. N – Food Preservation

### Rules & Regulations:

1. All Foods should be processed using a tested recipe. (Recipe sources – Ball Blue Book, USDA Complete Guide to Home Canning and So Easy to Preserve, or recipes found in pectin or other canning ingredients made by companies such as Kerr, Mrs. Wagg, Ball, etc.)
2. Label each jar lid with the following:
  - a. Product Name
  - b. Processing time and method
  - c. Source of recipe
3. Fruits, pickled vegetables, and some tomatoes should be processed in a boiling water bath canner. Vegetables and some tomato products must be processed in a pressure canner.
4. Use only mason jars (note size according to class specifications) and 2-piece self-sealing lids. No mayonnaise jars will be accepted.
5. Jars must be clean and have rings on – no rusty rings.
6. Canned fruits, vegetables, and meats must be exhibited in clear (un-tinted) standard canning quart or pint jars vacuum packed with screw tops; preserves, marmalades, butters and pickles in clear (un-tinted) standard half-pint jars vacuum packed with screw tops; jelly in standard jelly glasses (8 ounce) in standard one-half pint vacuum packed jars with screw tops.
7. No artificial coloring permitted, except jellies.
8. Canned goods must have been canned since last Fair, except dill pickles which may be a year old.
9. Any canned goods may be opened during judging.
10. Small ribbon stickers will be used during Fair for display. Upon pick up of item, exhibitors will be given regular ribbon.
11. Do not fill jars to top. (1/8" of top)
12. Definitions:
  - Jelly - strained fruit juice (smooth, clear)
  - Jams - crushed/chopped fruit (thick spreadable)
  - Preserves - fruits cooked with equal amounts of sugar; fruit retains its shape
  - Conserves - jams made from a mixture of fruits, often including nuts or dried fruits

### **DIVISION 1 – FRUITS (FOOD PRESERVATION)**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

CLASS 12 – 1<sup>st</sup> \$7 | 2<sup>nd</sup> \$5 | 3<sup>rd</sup> \$3

#### **CLASS**

1. Applesauce (*Pint or quart*)
2. Blueberries
3. Cherries Red (*Pint or quart*)
4. Cherries White (*Pint or quart*)
5. Pears (*Pint or quart*)
6. Peaches (*Pint or quart*)
7. Fruit Juices (*Pint or quart*)
8. Other (*include description*)
9. Made by person with special needs

### **DIVISION 2 – MEATS (FOOD PRESERVATION & SMOKED)**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

#### **CLASS**

1. Beef
2. Chicken (*Boiled*)
3. Pork
4. Meat, Smoked
5. Meat, Other (*Include description*)
6. Wild Game (*Venison, etc.*)
7. Jerky

### **DIVISION 3 – VEGETABLES (FOOD PRESERVATION)**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

#### **CLASS**

1. Beets
2. Carrots (*Cut/whole*)
3. Corn
4. Peppers
5. Potatoes
6. Sauerkraut
7. Soup Mixture (*No Meat*)
8. String Beans (*Green, cut/whole*)
9. Tomatoes (*Pieces*)
10. Tomatoes (*Whole*)
11. Stewed Tomatoes
12. Vegetable Juices (*Tomato, etc.*)
13. Other
14. Made by person with special needs

### **DIVISION 4 – DRIED FOODS**

1<sup>st</sup> \$3 | 2<sup>nd</sup> \$2 | 3<sup>rd</sup> \$1 | BEST OF SHOW - \$5

#### **CLASS**

1. Fruits
2. Vegetables
3. Other (*include description*)

### **DIVISION 5 – JELLIES**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2

BEST OF SHOW - \$5 (*Selected From Divisions 6 – 14*)

#### **CLASS**

1. Apples
2. Blackberry
3. Cherry
4. Grape
5. Mint
6. Peach
7. Pepper
8. Raspberry
9. Strawberry
10. Other (*include description*)
11. Made by person with special needs

### **DIVISION 6 – JAMS**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

#### **CLASS**

1. Apple
2. Blackberry

- |              |  |
|--------------|--|
| 3. Blueberry | 8. Raspberry ( <i>Black</i> )            |
| 4. Cherry    | 9. Raspberry ( <i>Red</i> )              |
| 5. Grape     | 10. Strawberry                           |
| 6. Peach     | 11. Other ( <i>include description</i> ) |
| 7. Plum      | 12. Made by person with special needs    |

**DIVISION 7 – PRESERVES**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

**CLASS**

- |               |   |
|---------------|---|
| 1. Cherry     | 6. Tomato ( <i>Yellow</i> )                                   |
| 2. Peach      | 7. Preserves ( <i>Other than above, include description</i> ) |
| 3. Raspberry  | 8. Made by person with special needs                          |
| 4. Strawberry |   |

**DIVISION 8 – CONSERVES**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2

**CLASS**

- |                             |                 |
|-----------------------------|-----------------|
| 1. Made of 2 or more fruits | 3. With raisins |
| 2. With nuts                |                 |

**DIVISION 9 – BUTTERS**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2  
(*Purees cooked until thick*)

**CLASS**

- |                 |   |
|-----------------|---|
| 1. Apple Butter | 3. Other ( <i>include description</i> ) |
| 2. Peach Butter |   |

**DIVISION 10 – MARMALADES**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2

**CLASS**

1. Marmalades

**DIVISION 11 – PICKLES**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

**CLASS**

- |                              |   |
|------------------------------|---|
| 1. Beans                     | 11. Kosher                              |
| 2. Beet                      | 1. Onions                               |
| 3. Bread and Butter          | 2. Peppers                              |
| 4. Chow-chow                 | 3. Pepper Relish                        |
| 5. Chutney                   | 4. Watermelon                           |
| 6. Corn Relish               | 5. Zucchini Pickle                      |
| 7. Cucumber Relish           | 6. Zucchini Relish                      |
| 8. Cucumber ( <i>Sweet</i> ) | 7. Other ( <i>include description</i> ) |
| 9. Dill                      | 8. Made by person with special needs    |
| 10. Fourteen-day             |   |

**DIVISION 12 – LIQUID SYRUPS-DESSERT TOPPINGS**

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

**CLASS**

- |                 |   |
|-----------------|---|
| 1. With Nuts    | 3. Other ( <i>include description</i> ) |
| 2. Without Nuts |   |

### DIVISION 13 – SALSA

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

#### CLASS

- |          |          |
|----------|----------|
| 1. Mild  | 3. Fruit |
| 2. Spicy | 4. Other |

### DIVISION 14 – SAUCES

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

#### CLASS

- |  |  |
|--|--|
| 1. Chili Sauce ( <i>with or without meat</i> )               | <i>tomatoes, onions or green peppers</i> |
| 2. Pizza Sauce   | 5. Tomato Sauce                          |
| 3. BBQ Sauce   | 6. Other                                 |
| 4. Spaghetti Sauce ( <i>with or without meat, can have</i> ) |  |

### DIVISION 15 – CONDIMENTS

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

#### CLASS

- |            |   |
|------------|---|
| 1. Ketchup | 3. Other ( <i>include description</i> ) |
| 2. Mustard |   |

### DIVISION 16 – DRIED HERBS

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$5

#### CLASS

- |             |          |
|-------------|----------|
| 1. Basil    | 4. Thyme |
| 2. Oregano  | 5. Other |
| 3. Rosemary |          |

## Dept. O – Home Furnishings

#### Rules & Regulations:

1. Exhibits must be completed within the Fair year.
2. All articles must be clean.
3. All latch hook items must be bound with proper binding.
4. Any afghan – knitted or crocheted must be knitted or crocheted the whole afghan.

### DIVISION 1 – AFGHANS (CROCHETED)

1<sup>st</sup> \$4 | 2<sup>nd</sup> \$3 | 3<sup>rd</sup> \$2 | BEST OF SHOW - \$10

#### CLASS

- |   |  |
|---|--|
| 1. Afghan Stitch ( <i>Mosaic Crochet Interlocking</i> ) | 12. Patriotic  |
| 2. Blocks   | 13. Ripple Stitch  |
| 3. Childs ( <i>3 yr. to 12 yr.</i> )                    | 14. Ripple, Variations                                     |
| 4. Granny ( <i>Traditional</i> )                        | 15. Shell Stitch   |
| 5. Granny ( <i>Variation</i> )                          | 16. Strips   |
| 6. Infant ( <i>newborn to 2 yr.</i> )                   | 17. Other ( <i>Crocheted afghan, include description</i> ) |
| 7. Lap Robe ( <i>smaller than an afghan</i> )           | 18. Made by Senior Citizen                                 |
| 8. One Piece  | 19. Made by person with special needs                      |
| 9. Original Design                                      |  |