

## OPEN CLASS FOOD PRESERVATION / CANNING

Superintendent: Louise Niccum, 360-540-1761, [niccums@fidalgo.net](mailto:niccums@fidalgo.net)

FOOD PRESERVATION / CANNING Entries Accepted **ONLY** Monday from 2 pm to 7 pm or by appointment (contact Louise at 360-540-1761)

### RULES

1. Products entered must be canned or preserved within the 12 months prior to this year's fair.
2. Entries will be judged by USDA standards: head space, processing method, time, appearance, and uniformity of product.
3. Write the entry name (i.e. peaches, applesauce, etc.) on the lid. Every entry should include a 3 x 5 card attached, rubber banded around the jar with recipe, process type, time, source of recipe (i.e. Ball Blue Book) and date canned. Dried foods need temperature and time dried (no marshmallows please).
4. All foods must be in standard canning jars and sealed with 2-piece lids. Rings must be removed for entry, except for dried and freeze dried food entries. Jars must be clean.
5. Two entries per class permitted, but no two alike.
6. No half gallon jars as they are difficult to display.
7. Blue, Red, and White ribbons in each class are paid premiums. During the Fair, sticker ribbons will be displayed in place of these ribbons, and the flats will be given when picking up entries.

### PREMIUMS

1 <sup>st</sup> Blue	\$3.00
1 <sup>st</sup> Red	\$2.00
1 <sup>st</sup> White	\$1.00

**READ THIS PREMIUM LIST FOR  
COMPLETE INFORMATION ON SPECIAL  
AWARDS**

Best of Class – Rosette  
Best of Division – Rosette  
Best of Show – Rosette

### SPECIAL AWARDS -

**SILVER SPOON** - The Silver Spoon Awards will go to the exhibitors with the most entries in Baking and Food Preservation & Canning combined. There will be a Silver Spoon Award in each age category. Special Rosettes and a \$25 prize will be awarded to each Silver Spoon winner.

**DIVISION A:** ADULTS (18-59 years)  
**DIVISION B:** JUNIORS (13-17 years)  
**DIVISION C:** CHILDREN (12 and under)  
**DIVISION D:** SENIORS (60 & up)

<b>CANNED FRUITS</b>		<b>OTHER PRESERVES</b>	
Class Number	Canned Fruit Classes	Class Number	Other Preserves Classes
001	Apples	048	Sauces (Apple, etc.)
002	Apricots	049	Butters
003	Berries	050	Condiments (Ketchup, BBQ sauce)
004	Cherries	051	Conserves
005	Peaches	052	Marmalades
006	Pears	053	Syrups
007	Rhubarb	054	No Sugar and / or Low Sugar, Any Preserve
008	Pie Fillings	055	Alcohol (liqueur)
009	Fruit Juices	056	Other preserve
010	Any Other Fruits	<b>CANNED MEATS / FISH</b>	
011	No Sugar and / or Low Sugar, Any Fruit	Class Number	Canned Meats / Fish Classes
012	Alcohol	057	Beef
013	Other Sauce	058	Game
<b>CANNED VEGETABLES *all tomato products need recipe</b>		059	Chicken
Class Number	Canned Vegetables Classes	060	Other Meats or Poultry
014	Asparagus	061	Salmon
015	Beans, String	062	Other Seafood
016	Beans, Shelled	<b>DRIED FOODS</b> – Dried foods are to be in half pint jars with lids and rings Include information on time and temperature processed.	
017	Beets	Class Number	Dried Foods Classes
018	Carrots	063	Berries
019	Corn	064	Stone Fruit
020	Peas	065	Apples and Pears
021	Tomatoes (indicate if lemon juice was used and how much)	066	Fruit (Other)
022	Tomato Juice	067	Tomatoes
023	Tomato Sauce	068	Vegetables
024	Spaghetti Sauce	069	Meats or Fish
025	Stew / Soup	070	Leathers
026	Any Other Vegetable	071	Nuts
<b>JAMS</b>		072	Granola
Class Number	Jams Classes	073	Herbs, Spices
027	Apricot Jam	074	Mixes – Dips, Dressings, Rubs, Drinks
028	Blackberry Jam	075	Teas
029	Plum Jam	076	Freeze Dried Vegetables
030	Rhubarb Jam	077	Freeze Dried Fruit
031	Strawberry Jam	078	Other
032	Raspberry Jam	<b>PICKLES, RELISHES</b> – Recipe must be provided for these classes.	
033	Conserves	Class Number	Pickles, Relishes Classes
034	Mixed Berry Jam	079	Chutneys
035	Mixed Fruit Jam	080	Beets
036	Mixed Fruit / Berry Jam	081	Bread and Butter
037	Other Berry Jam	082	Sweet Pickles
038	Other Fruit Jam	083	Cucumber or Mixed
039	No Sugar and / or Low Sugar, Any Fruit	084	Sauerkraut
<b>JELLIES</b>		085	Tree Fruit
Class Number	Jellies Classes	086	Relish
040	Apple Jelly	087	Chow Chow
041	Blackberry Jelly	088	Salsa
042	Plum Jelly	089	Dills
043	Raspberry Jelly	090	Dilly Beans
044	Other Berry Jelly	091	Other Cucumber
045	Other Fruit Jelly	092	Other Pickles (any vegetable in vinegar)
046	No Sugar and / or Low Sugar, Any Fruit	093	Vinegars
047	Other Jelly	<b>EDUCATION</b>	
		Class Number	Education Classes
		094	Educational Display