

OPEN CLASS FOOD PRESERVATION / CANNING

Superintendent: Louise Niccum, 360-540-1761, 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 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 food entries. Jars must be clean.
5. Two entries per class permitted, but no two alike

Judging will be by the American System. Only the first Blue, Red, and White in each class are paid premiums.

PREMIUMS

1 st Blue	\$3.00
1 st Red	\$2.00
1 st 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)

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