

# DEPARTMENT 34- CULINARY

**Brenda Rossman, Superintendent**

**6806 75<sup>th</sup> Street NW**

**Oronoco, MN 55960**

**507-282-2890**

Flavor and Odor

TOTAL

35

100

**PRE-ENTRY REGISTRATION:** Deadline is July 13, 2018

**ENTRY DAY:** Monday, July 23, 2018

**ENTRY TIME:** 8:00 a.m. and 8:00 p.m.

**RELEASE DATE:** Sunday, July 29, 2018

5:00 –7:00 pm

**ENTRIES ARE TO BE MADE BY MAIL OR ON-LINE. GOT TO OUR WEBSITE, [www.olmstedcountyfair.com](http://www.olmstedcountyfair.com) FOR ENTRY FORM AND INSTRUCTIONS**  
**RULES AND REGULATIONS**

1. Items are brought to the Horticulture Building
2. All articles exhibited must be the product of the exhibitor.
3. An Exhibitor may make only one entry in any lot.  
**ENTRIES CANNOT BE MADE IN THE SAME LOT OR LOTS BY MORE THAN ONE PERSON FROM THE SAME FAMILY**, with the exception of the Junior Division.
4. **ONLY ARTICLES WHICH ARE THE PRODUCT OF THE "HOME" KITCHEN WILL BE ELIGIBLE**
5. Cakes will not be accepted on any plate or dish that has to be returned to the owner.
6. All products to be on 6" paper plate and covered with clear plastic bag.

### General Score Card for:

#### Yeast and Quick Breads

#### Egg and Butter Cakes

#### Cookies, Doughnuts and Pies

Appearance	25
Size and Shape	5
Lightness	5
Tenderness	10
Color	5
Moisture Content	5
Texture	10

### Class 100- YEAST BREAD

½ Loaf

#### Standard Size Premiums:

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.25**

#### Lot No.

- 1 Bread – White
- 2 Bread – Whole Wheat
- 3 Bread – Rye
- 4 Bread – Raisin
- 5 Bread – Graham
- 6 Oatmeal
- 7 Sourdough
- 8 Bread – Fruit A Additions
- 9 Bread – Vegetable Additions
- 10 Bread – Herb Additions
- 11 French Bread – ½ Loaf
- 12 Gluten Free Bread – ½ Loaf
- 13 Unspecified

### Class 110 – MACHINE BREAD

Small Loaf

#### Premiums:

**1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00**

#### Lot No

- 1 Bread – White
- 2 Bread – Whole Wheat
- 3 Bread – Rye
- 4 Bread – Raisin
- 5 Bread – Graham
- 6 Oatmeal
- 7 Sourdough
- 8 Bread – Fruit Additions
- 9 Bread – Vegetable Additions
- 10 Bread – Herb Additions
- 11 French Bread – ½ Loaf
- 12 Bread Using Honey
- 13 Gluten Free Bread – ½ Loaf
- 14 Unspecified

### Class 120- SWEET DOUGHS - YEAST

**Premiums:**  
**1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00**

**Lot No.**

- 1 Coffee Cake (1/2)
- 2 Cinnamon Swirl Bread (1/2)
- 3 Dinner Rolls – Cloverleaf, Etc.
- 4 Buns (3)
- 5 Yeast Doughnuts – Plain
- 6 Bundt Type Coffee Cake
- 7 Dinner Rolls, Any Other (3)
- 8 Sourdough Buns
- 9 Sweet Rolls w/Fruit/Nuts (3)
- 10 Sweet Rolls
- 11 Gluten Free Rolls (3)
- 12 Unspecified.

**\*\*There will be an additional contest sponsored by Red Star Yeast Company for all entries using Red Star yeast. An empty package of Yeast must accompany the entry entered into the Red Star contest\*\***

**Class 130 – QUICK BREADS**

**Premiums:**  
**1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00**

**Lot No.**

- |    |   |    |                            |
|----|---|----|----------------------------|
| 1  | Baking Powder Biscuits (3)                    | 13 | Muffins-Bran (3)           |
| 2  | Bread-Banana-1/2 Loaf                         | 14 | Muffins-Blueberry (3)      |
| 3  | Bread-Date-1/2 Loaf                           | 15 | Muffins-Corn (3)           |
| 4  | Gingerbread-4" Square                         | 16 | Muffins-Oat Bran (3)       |
| 5  | Bread-Nut (No Fruit)-1/2 Loaf                 | 17 | Muffins-Plain (3)          |
| 6  | Bread-Pumpkin-1/2 Loaf                        | 18 | Muffins-Poppy Seed (3)     |
| 7  | Bread-Vegetable (Zucchini or Carrot)-1/2 Loaf | 19 | Muffins-Any Other (3)      |
| 8  | Bread-Fruit-Any Other-1/2 Loaf                | 20 | Gluten Free (Any Type) (3) |
| 9  | Cake Doughnuts (3)-Plain                      | 21 | Scones – Plain (3)         |
| 10 | Coffee Cake-4" Square                         | 22 | Scones – Dried Fruit (3)   |
| 11 | Coffee Cake-Using Fruit-4" Square             | 23 | Scones – Any Other (3)     |
| 12 | Bread-Corn-4" Square                          | 24 | Unspecified                |

**BEST OF SHOW PLAQUE – BREAD BAKING**

Courtesy of Otto's Bakery, Byron

**Class 140 - CAKES**

**4" Square – Not a Corner Piece – Unfrosted**

**Premiums:**  
**1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00**

**Lot No.**

- |   |  |    |   |
|---|--|----|---|
| 1 | Angel Food-White   | 10 | Light Cake with Fruit or Nuts                                   |
| 2 | Chiffon  | 11 | Cup Cakes-White (3)   |
| 3 | Sponge   | 12 | Cup Cakes-Chocolate (3)   |
| 4 | Jelly Roll   | 13 | Creative Cake Using Mix as Base (State Kind of Mix & Additions) |
| 5 | Creative Sponge Cake Made with Mix (State Kind of Mix & Additions) | 14 | Vegetable Type Cake-Carrot, Pumpkin, etc.                       |
| 6 | White Cake   | 15 | Bundt Cake  |
| 7 | Yellow Cake  | 16 | Cheesecake (Any Type)   |
| 8 | Chocolate  | 17 | Unspecified   |
| 9 | Spice  |    |   |

**Class 150 – COOKIES AND BARS (3 COOKIES OR BARS)**

**Premiums:**  
**1<sup>st</sup> - \$1.00 2<sup>nd</sup> - \$0.75 3<sup>rd</sup> - \$0.50**

**Lot No.**

- |    |                          |    |                                  |
|----|--------------------------|----|----------------------------------|
| 1  | Chocolate Brownie        | 15 | Chocolate Chip                   |
| 2  | Blonde Brownie           | 16 | Chocolate Refrigerator Cookie    |
| 3  | Date Bar                 | 17 | White Refrigerator Cookie        |
| 4  | Any Other Bar Cookie     | 18 | Fruit or Nut Refrigerator Cookie |
| 5  | Rolled – Ginger          | 19 | Any Other Refrigerator           |
| 6  | Rolled – White           | 20 | No-Bake Drop Cookie              |
| 7  | Rolled – Fruit Filled    | 21 | No. Bake Low-Fat Bars            |
| 8  | Any Other Rolled Cookies | 22 | Peanut Butter Drop               |
| 9  | Chocolate Drop           | 23 | Macaroon                         |
| 10 | Ginger Drop              | 24 | Original Recipe (Any Type)       |

- |    |                       |    |                           |
|----|-----------------------|----|---------------------------|
| 11 | White Drop            | 25 | Christmas Cookie – Rolled |
| 12 | Fruit or Nut Drop     | 26 | Christmas Cookie – Drop   |
| 13 | Oatmeal Drop          | 27 | Health Bar                |
| 14 | Any Other Drop Cookie | 28 | Unspecified               |

Professional Professional

**BEST OF SHOW RIBBON – DECORATED CAKES**

**Class 166 – DECORATED CAKES**

**JUNIOR Ages 7- 16**

**Lot Numbers and Premiums SAME as Class 165**

(State Age on Entry Form)

Frosting must be edible. Theme Open. Cake Forms allowed  
Sheet Cake Size – 9 x 13. Layer Cake – 2 9" Rounds.  
Cup Cakes –3

**BEST OF SHOW RIBBON – DECORATED CAKES - JUNIOR**

**All decorated cakes will be displayed in a refrigerated case.**

**Class 168 - PIES**

**Must be made from scratch.** No frozen or packaged pastry, no prepared pie filling.

One Slice on a disposable plate.

**Premium:**

**1<sup>st</sup> - \$2.50 2<sup>nd</sup> - \$2.00 3<sup>rd</sup> - \$1.50**

**Lot No.**

- 1 Apple
- 2 Cherry
- 3 Other Fruit (Peach, Rhubarb, Etc.)
- 4 Pumpkin
- 5 Pecan

**All pie pieces will be displayed in a refrigerated case.**

**Class 170 – PIE CRUST**

**Premiums**

**1<sup>st</sup> - \$1.25 2<sup>nd</sup> - \$1.00 3<sup>rd</sup> - \$0.75**

**Lot No.**

- 1 Baked Shell – on Disposable Pan – Made with Lard
- 2 Baked Shell – on Disposable Pan – Made with Other Shortening

**BEST OF SHOW PLAQUE – BAKING**

**Courtesy of Zadeos Pizza, Rochester**

**Class 160 – ETHNIC BAKING**

Please label each exhibit with Ethnic background (Norwegian, German, etc.); along with the name, use of exhibited item, and the recipe.

**Premiums:**

**1<sup>st</sup> - \$1.25 2<sup>nd</sup> - \$1.00 3<sup>rd</sup> - \$0.75**

**Lot No.**

- |   |                  |    |              |
|---|------------------|----|--------------|
| 1 | Fattigman (3)    | 10 | Kolache (3)  |
| 2 | Krumkake (3)     | 11 | Other Bar    |
| 3 | Sandbakkelse (3) | 12 | Other Cookie |
| 4 | Rosettes (3)     | 13 | Other Bread  |
| 5 | Julekage         | 14 | Pizelles (3) |
| 6 | Kuchen           | 15 | Kaansekage   |
| 7 | Stollen          | 16 | Baklava      |
| 8 | Lefse (3)        | 17 | Unspecified  |
| 9 | Swedish Tea Ring |    |              |

**BEST OF SHOW RIBBON – ETHNIC BAKING**

**Class 165 – DECORATED CAKES**

Frosting must be edible. Theme Open. Cake Forms allowed.

Sheet Cake Size – 9 x 13. Layer Cake – 2 9" Rounds.

Cup Cakes –3

**Premiums:**

**1<sup>st</sup> - \$3.00 2<sup>nd</sup> - \$2.50 3<sup>rd</sup> - \$2.00**

**Lot No.**

- |   |                           |   |                          |
|---|---------------------------|---|--------------------------|
| 1 | Sheet Cake – Amateur      | 5 | Doll Cake – Amateur      |
| 2 | Sheet Cake – Professional | 6 | Doll Cake – Professional |
| 3 | Layer Cake – Amateur      | 7 | Cup Cakes – Amateur      |
| 4 | Layer Cake – Professional | 8 | Cup Cakes – Professional |

Lot Numbers and Premiums same as Class 130

**Class 180 – HONEY BAKING**

**Premiums**

1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00

**Lot No.**

- |   |                            |   |                        |
|---|----------------------------|---|------------------------|
| 1 | Honey Bread – ½ Loaf       | 3 | Honey Cookies (3)      |
| 2 | Honey Quick Bread – ½ Loaf | 4 | Honey Cake (4” Square) |

**Class 190 – HOME MADE CANDY (3)**

**Premiums**

1<sup>st</sup> - \$1.25 2<sup>nd</sup> - \$1.00 3<sup>rd</sup> - \$0.75

**Lot No.**

- |   |                                      |   |                              |
|---|--------------------------------------|---|------------------------------|
| 1 | Caramels                             | 5 | Peanut Brittle               |
| 2 | Divinity                             | 6 | Copy Cat Candy (Ex: Turtles) |
| 3 | Fudge - Variety of Three (3) Flavors | 7 | Copy Cat Candy               |
| 4 | Mints                                | 8 | Unspecified                  |

**Class 200 – 295 – JUNIOR FOODS**

Exhibitors: Ages 7 – 16 State Age on Entry Tage

Entry Date: Monday, July 25 8:00 am – 8:00 pm

**Class 200 – YEAST BREAD**

Lot Numbers and Premiums same as Class 100

**Class 210 – MACHINE BREAD**

Lot Numbers and Premiums same as Class 110

**Class 220 – SWEET DOUGHS-YEAST**

Lot Numbers and Premiums same as Class 120

**\*\*There will be an additional contest sponsored by Red Star Yeast Company for all entries using Red Star yeast. An empty package of Yeast must accompany the entry entered into the Red Star contest\***

**Class 230 – QUICK BREAD**

**Class 240 - CAKES**

Lot Numbers and Premiums same as Class 140

**Class 250 – COOKIES AND BARS**

Lot Numbers and Premiums same as Class 150

**Class 260 – ETHNIC BAKING**

Lot Numbers and Premiums same as Class 160

**Class 280 – HONEY BAKING**

Lot Numbers and Premiums same as Class 180

**Class 290 – HOMEMADE CANDY**

Lot Numbers and Premiums same as Class 190

**Class 295 - PIES**

Lot Numbers and Premiums same as Class 195

**BEST OF SHOW PLAQUE – JR. FOODS EXHIBITOR**

Courtesy of Brenda and Jim Rossman, Oronoco

**Class 300 – Lot No. 1 – BANANA WHEAT MUFFINS**

Exhibit Portion: 3 Muffins on a Disposable Plate

**Premiums:**

1<sup>st</sup> - \$3.00 2<sup>nd</sup> - \$2.50 3<sup>rd</sup> - \$2.00

**BANANA WHEAT MUFFINS**

- |                               |   |
|-------------------------------|---|
| 1 1/3 cu of all purpose flour | ½ cup regular mayonnaise                        |
| 2/3 cup whole wheat flour     | ¾ cup of sugar                                  |
| 1 teaspoon baking soda        | 1 cup of mashed bananas [2 to 3 medium bananas] |

Combine flours, baking soda and salt.  
In another bowl combine mayonnaise, sugar and bananas;  
stir into dry ingredients just until moist.  
Fill greased or paper lined muffin cups two thirds full.  
Bake at 350 degrees for 20 to 25 minutes or until a  
toothpick comes out clean.  
Cool for 5 minutes before removing to wire rack.

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ON-LINE. GOT TO OUR  
WEBSITE, [www.olmstedcountyfair.com](http://www.olmstedcountyfair.com) FOR  
ENTRY FORM AND INSTRUCTIONS**

## **DEPARTMENT 35 – FOOD PRESERVATION**

**PRE-ENTRY DEADLINE: Friday, July 13, 2018**

**ENTRY DATE: Monday, July 23, 2018**

**8:00 am – 8:00 pm**

**RELEASE DATE: Sunday, July 29**

**4:00 – 6:00 pm**

### **RULES AND REGULATIONS**

1. Bring entries to the Horticulture Building.
2. Exhibits must be in half- pint, pint, or quart jars.  
WHOLE CUCUMBER PICKLES MAY BE IN 2  
QUART JARS.
3. IRREGULAR OR COLORED JARS WILL NOT BE  
ACCEPTED
4. There will be only one entry by a person in a lot
5. All meats and vegetables must have been canned in a  
pressure cooker
6. Any exhibits passing the appearance test may be  
opened and tasted by the judge for final placing
7. Exhibits from previous years cannot be shown
8. TWO PIECE LIDS ARE MANDATORY per standard

set be the canning industry. LEAVE RINGS ON.

make up a meal.

9. All recipes, procedures and times followed must be according to current USDA and/or University of Minnesota Home Food Preservation Guildelines. Call the Answerline: 1-800-854-1678 or search [www.extension.umn.edu/foodpreservationsafety](http://www.extension.umn.edu/foodpreservationsafety)

10. ALL EXHIBITS MUST BE LABELED WITH CONTENTS, METHOD OF PREPARATION AND PROCESSING TIME. EXHIBITS WITHOUT LABEL WILL NOT BE ACCEPTED.

11. When low acid vegetables (carrots, peppers, onions) are combined with tomatoes (or higher acid vegetables), they must be pressure canned.

12. Always use an up to date cook book. Old canning recipes can be hazardous to your health.

13. NO FREEZER OR REFRIGERATOR JAMS OR JELLIES.

14. Check [www.homecanning.com](http://www.homecanning.com) for videos, more information, etc.

### SCORE CARD

Appearance, Sealing, Container, Packing	50
Color	25
Cleanliness	<u>25</u>
<b>TOTAL</b>	<b>100</b>

### Class 110 – EMERGENCY MEAL

#### Premiums:

1<sup>st</sup> - \$3.00 2<sup>nd</sup> - \$2.00 3<sup>rd</sup> - \$1.50

#### Lot No.

- 1 Five jars of fruit, vegetables, meat to make up a meal.  
2 Five jars of dehydrated fruit, vegetables, meat to

### Class 120 - PICKLES

#### Premiums:

1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

#### Lot No.

- |                    |                               |
|--------------------|-------------------------------|
| 1 Apple            | 13 Zucchini                   |
| 2 Bread and Butter | 14 Lime                       |
| 3 Beet             | 15 Mixed Pickles              |
| 4 Cucumber Dill    | 16 Cucumbers with Hot Peppers |
| 5 Cucumber Sweet   | 17 Sweet Dill                 |
| 6 Cucumber Ripe    | 18 Garlic                     |
| 7 Onion            | 19 Green Tomato               |
| 8 Peach            | 20 Kosher                     |
| 9 Pear             | 21 Sweet Pepper               |
| 10 Bean            | 22 Hot Pepper                 |
| 11 Watermelon      | 23 Vegetable                  |
| 12 Carrot          | 24 Unspecified                |

### Class 130 - RELISHES

#### Premiums:

1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

#### Lot No.

- |             |                 |
|-------------|-----------------|
| 1 Catsup    | 6 Fruit         |
| 2 Salsa     | 7 Cranberry     |
| 3 Cucumber  | 8 Pepper Relish |
| 4 Vegetable | 9 Unspecified   |
| 5 Corn      |                 |

### Class 135 - SAUCES

#### Premiums:

1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

#### Lot No.

- |                |               |
|----------------|---------------|
| 1 Spaghetti    | 4 Mustard     |
| 2 Barbeque     | 5 Chili       |
| 3 Horse Radish | 6 Unspecified |

### Class 140 - MEAT

#### Premiums:

1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

#### Lot No.

- |           |               |
|-----------|---------------|
| 1 Beef    | 4 Mince Meat  |
| 2 Chicken | 5 Fish        |
| 3 Pork    | 6 Unspecified |

1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

**Class 150 - FRUITS**

**Premiums:**

1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

**Lot No.**

- |                       |                   |
|-----------------------|-------------------|
| 1 Apples - Sliced     | 11 Strawberries   |
| 2 Apricots            | 12 Blueberries    |
| 3 Cherries - Bing     | 13 Pie Mix        |
| 4 Cherries - Ground   | 14 Apple Sauce    |
| 5 Cherries - Pie      | 15 Fruit Cocktail |
| 6 Peaches             | 16 Blackberry     |
| 7 Pears               | 17 Rhubarb        |
| 8 Plums               | 18 Nectarine      |
| 9 Raspberries - Black | 19 Unspecified    |
| 10 Raspberries - Red  |                   |

**Class 160 - Vegetables**

**Premiums:**

1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

**Lot No.**

- |                       |                                |
|-----------------------|--------------------------------|
| 1 Asparagus           | 12 Tomatoes w/ Onion & Peppers |
| 2 Beans - Green       | 13 Tomato Soup                 |
| 3 Beans - Wax         | 14 Sauerkraut                  |
| 4 Beets               | 15 Potatoes                    |
| 5 Carrots             | 16 Pumpkin                     |
| 6 Corn - Cream Style  | 17 Squash - Summer             |
| 7 Corn - Whole Kernel | 18 Squash- Winter              |
| 8 Greens - Any Kind   | 19 Peppers                     |
| 9 Mixed for Soup      | 20 Tomatoes - Stewed           |
| 10 Peas               | 21 Unspecified                 |
| 11 Tomatoes - Whole   |                                |

**Class 170 - JUICE**

**Premiums**

1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

**Lot No.**

- |              |               |
|--------------|---------------|
| 1 Grape      | 5 Chokecherry |
| 2 Apple      | 6 Tomato      |
| 3 Raspberry  | 7 Unspecified |
| 4 Elderberry |               |

**Class 180 - SPECIAL**

**Premiums:**

**More Than One Variety per Lot May Be Entered In Each of The Following Lots, but Must Be Labeled**

**Lot No.**

- |                                      |
|--------------------------------------|
| 1 Lard- Home Rendered - Pint         |
| 2 Container of Horseradish           |
| 3 Container of Herb Vinegar          |
| 4 Container of Home Dried Fruits     |
| 5 Container of Home Dried Vegetables |
| 6 Container of Home Dried Herbs      |
| 7 Container of Home Dried Grains     |
| 8 Container of Home Dried Meats      |

**Jam and Jelly**

**Score Card Appearance (Sealing, Label)**

Container	30
Color	35
Clearness	<u>35</u>
<b>TOTAL</b>	<b>100</b>

**Class 190 - JELLIES**

**STANDARD HALF- PINT OR PINT JELLY GLASSES**

**NO ODD JARS WILL BE ACCEPTED**

**Premiums:**

1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

**Lot No.**

- |              |                        |
|--------------|------------------------|
| 1 Apple      | 10 Rhubarb             |
| 2 Cherry     | 11 Gooseberry          |
| 3 Current    | 12 Chokeberry          |
| 4 Grape      | 13 Blackberry          |
| 5 Raspberry  | 14 Vegetable           |
| 6 Plum       | 15 Rhubarb w/ Addition |
| 7 Herb       | 16 Black Raspberry     |
| 8 Strawberry | 17 Crabapple           |
| 9 Elderberry | 18 Unspecified         |

**Class 200 - JAM**

**Premiums:**

1<sup>st</sup> - 1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00

**A soft spread made by combining crushed or chopped fruits with sugar and cooking to form a gel. Commercial pectin may or may not be added. Jams can be made with a single fruit or with a combination of fruits. They should be firm but spreadable. Jams do not hold shape of the jar. (Definition from homecanning.com)**

**Jams are whole fruits, slightly cursed, evenly distributed in syrup of jell- like brilliance and color but slightly softer than jelly.**

- |   |            |    |             |
|---|------------|----|-------------|
| 4 | Meat       | 11 | Preserves   |
| 5 | Fruit      | 12 | Juice       |
| 6 | Vegetables | 13 | Unspecified |
| 7 | Dried Item |    |             |

**BEST OF SHOW PLAQUE -  
ADULT EXHIBITOR IN FOOD PRESERVATION  
Courtesy of Brenda and Jim Rossman- Oronoco**

**Lot No.**

- |    |              |    |                      |
|----|--------------|----|----------------------|
| 1  | Apricot      | 10 | Blueberry            |
| P2 | Apple Butter | 11 | Cherry               |
| 3  | Grape        | 12 | Blackberry           |
| 4  | Rhubarb      | 13 | Ground Cherry        |
| 5  | Raspberry    | 14 | Rhubarb w/ Additions |
| 6  | Strawberry   | 15 | Black Raspberry      |
| 7  | Peach        | 16 | Orange Marmalade     |
| 8  | Vegetable    | 17 | Peach Marmalade      |
| 9  | Plum         | 18 | Unspecified          |

**Class 210 - PRESERVES**

**Premiums:**

**1<sup>st</sup> - \$1.20 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00**

A soft spread in which the fruit is preserved with sugar so it retains its shape and is transparent, shiny, tender and plump. The syrup varies from thickness of honey to that of soft jelly. A true preserve does not hold its shape when spooned from the jar.

(Definition from homecaning.com)

Preserves consist of fruit pulp run through a sieve, sugar added and cooked until it forms a paste of good consistency for spreading. Spices may be added.

**Lot No.**

- |   |            |   |             |
|---|------------|---|-------------|
| 1 | Apricot    | 6 | Tomato      |
| 2 | Peach      | 7 | Gooseberry  |
| 3 | Plum       | 8 | Vegetable   |
| 4 | Raspberry  | 9 | Unspecified |
| 5 | Strawberry |   |             |

**Class 220 – JR. FOOD PRESERVATION**

**Premiums:**

**1<sup>st</sup> - \$1.50 2<sup>nd</sup> - \$1.25 3<sup>rd</sup> - \$1.00**

General Rules and Regulations Apply.

Exhibitors Age 16 and Under.

Please State your age on entry tag.

**Lot No.**

- |   |                |    |                |
|---|----------------|----|----------------|
| 1 | Pickles - Dill | 8  | Emergency Meal |
| 2 | Pickles- Sweet | 9  | Jelly          |
| 3 | Other Pickles  | 10 | Jam            |