
**DEPARTMENT E
FOODS**

Entries will be received on Wednesday, September 22 from 10 a.m. until 8 p.m., and again on Thursday September 23 from 7 until 9 a.m. All judging will begin at 9 a.m. on Thursday the 24th. Please fill in your entry form and individual exhibitor's tags. These may be secured from the Department Superintendents or at the Exhibit Office in the Agriculture Building.

**DIVISION I
CANNED FOODS, ADULTS
CANNED FOODS, JUNIORS
Katie Cormier – 364-4301
Jennifer Cormier**

All fruits and vegetables must be in standard pint and quart jars or 4, 6 and 8 oz. jars. Dried fruits and vegetables should be in standard pint or quart jars. Jelly must be in jars with lids, no paraffin wax and must be sealed. Classes, 23, 24, 25, 26, and, 27, will be opened by judges for testing. All entries must be labeled as to contents, method of canning, (water bath or pressure) and dates canned. Jar caps and rings should be clean, without rust. Outside of jar should be clean, not sticky. Contents, except for meats, should be covered by liquid and should not touch lid. Proper seal is important.

FRUITS: Uniformity of pack and ripeness is very important. The ripeness determines the color and texture of the fruit. The syrup or liquid should be clear, not cloudy, and should cover the contents.

VEGETABLES: Here again the liquid is very important. It must be clear and cover the vegetables.

PICKLES/RELISHES: All cucumbers and mixed pickles must be firm and crisp. Sweet pickles firm, yet tender, don't overcook. Again natural color of product used, clearness of liquid and uniformity of pack is important. Liquid should cover contents. Flavor is a vital factor in this Class. In pickling fruits, don't get them too sweet. Vegetables should not be too sour or over spiced.

JAMS? CONSERVES: Do not sieve or strain. True jams resemble crushed fruit with no separation of fruit and juice. Natural fruit flavor should be preserved. Jams should not be rubbery.

JELLIES/MARMALADES: Jelly must be transparent and have good texture (quiver) and color. It should maintain the natural fruit flavor, without crystals. Write on the entry the type of fruit used.

PRESERVES: The color and flavor must be natural to the fruit. Syrup should be clear and thick, the pieces of fruit firm and whole.

MEATS: Broth should come to 1" from top. Meat should be packed consistently. Meats must be pressure canned!

BUTTERS: Should be pureed with no chunks and about the consistency of thick honey. All canned food should be natural color, no coloring added.

DRIED FOODS: Color characteristic and shape are important. Jar should contain little amount of air and have vegetables that are brittle and fruits that are bendable and leathery.

For herbs, see Department B — Fruits, Nuts and Herbs.

Juniors or students: Any entry by a Junior exhibitor (18 years or younger) may be made in any Class and Lot of Division I (Canning) or Division II (Foods) by adding the letter "J" to the Lot Number. All juniors must add a "J" after each Lot No. or, the entry will be judged in the Adult Division. If entries are commercially or professionally done, mark "C" on entry tag and jar label. First place \$3.00 Second place \$2.00.

CLASS NO. 21 — CANNED FRUITS

- Lot No.
- 1 Apple
- 2 Apple, spiced
- 3 Apple pie filling
- 4 Apricots
- 5 Cherries
- 6 Nectar
- 7 Peaches
- 8 Peaches, spiced
- 9 Pears
- 10 Plums
- 11 Any other fruit
- 12 Any other spiced fruit
- 13 Juice – any variety

CLASS No. 22 — CANNED VEGETABLES

- Lot No.
- 15 Beans, green string, family pack
- 16 Beans, green string, fancy pack
- 17 Beans, wax
- 18 Beans, pickled green
- 19 Three bean salad
- 20 Beets
- 21 Carrots
- 22 Corn
- 23 Chili, chopped
- 24 Chili, skinned
- 25 Jalapeños,
- 26 Jalapeños, mixed
- 27 Jalapeños, pickled

- 28 Mixed vegetables
- 29 Mixed cauliflower, hot pickled
- 30 Okra
- 31 Okra, pickled
- 32 Peas, blackeye
- 33 Peppers, any kind
- 34 Sauerkraut
- 35 Squash
- 36 Tomatoes
- 37 Tomatoes, whole pack
- 38 Tomatoes, stewed
- 39 Tomato juice
- 40 Any other vegetable juice
- 41 Pinto beans
- 42 Any other vegetable not classified

CLASS No. 23 — FRUIT BUTTERS, JAMS, JELLIES

Butters

- Lot No.
- 43 Apple butter
- 44 Peach butter
- 45 Pear butter
- 46 Any other kind of butter

Jams/Conserves

- Lot No.
- 47 Apricot jam
- 48 Blackberry jam
- 49 Fig jam
- 50 Peach jam
- 51 Pineapple jam
- 52 Plum jam
- 53 Strawberry jam
- 54 Conserves, any kind
- 55 Any other unclassified

Jellies/Marmalades

- Lot No.
- 56 Apple jelly
- 57 Apricot jelly
- 58 Cactus jelly
- 59 Grape jelly
- 60 Mesquite jelly
- 61 Peach jelly
- 62 Pineapple jelly
- 63 Plum jelly
- 64 Pomegranate jelly
- 65 Prickly pear jelly
- 66 Raspberry jelly
- 67 Blackberry jelly
- 68 Strawberry jelly
- 69 Any other fruit
- 70 Any other mixed
- 71 Marmalade, tomato
- 72 Marmalade, any other kind
- 73 Any other unclassified

CLASS NO. 24 — PRESERVES

- Lot No.
- 74 Mincemeat
- 75 Peach preserves
- 76 Strawberry preserves
- 77 Watermelon preserves
- 78 Fig preserves
- 79 Quince preserves
- 80 Any other unclassified

CLASS NO. 24A – SYRUPS

Lot No.

- 81 Blueberry
- 82 Maple
- 83 Any Other

CLASS NO. 25 — PICKLES AND RELISHES

Pickles

- Lot No.
- 84 Beets, pickled, whole quarters or slices
- 85 Carrots, pickled
- 86 Cucumbers, pickled, sour
- 87 Cucumbers, pickled, sweet
- 88 Cucumbers, cinnamon rings
- 89 Crabapples, spiced, whole
- 90 Dill pickles, whole
- 91 Mixed pickles
- 92 Dill pickle spears — kosher or no-kosher
- 93 Any other pickles
- 94 Any other pickles/lime
- 95 Dill pickles, hamburger style
- 96 Cucumbers pickled, bread & butter
- 97

Relishes

- Lot No.
- 98 Cucumber relish
- 99 Chow chow
- 100 Zucchini relish
- 101 Piccalilli
- 102 Any other relish, unclassified

CLASS NO. 26 – VEGETABLE SAUCES

- Lot No.
- 103 Any other unclassified sauce
- 104 Chili sauce, plain
- 105 Taco sauce
- 106 Salsa
- 107 Tomato catsup
- 108 Tomato paste
- 109 Tomato sauce
- 110 Barbecue sauce

CLASS NO. 27 FRUIT SAUCES

- Lot No.
- 111 Apple sauce
- 112 Any other fruit sauce, unclassified

CLASS 28 – DRIED FOODS

- Lot No.
- 113 Apricots
- 114 Apples
- 115 Figs
- 116 Pears
- 117 Raisins
- 118 Fruit leather
- 119 Any other variety

Dried Vegetables and Nuts

- Lot No.
- 120 Corn
- 121 Nuts
- 122 Any other vegetable
- 123 Any vegetable, in oil

Dried Meat

- Lot No.
- 124 Any dried meat

CLASS NO. 29 – Canned Bread

Lot No.

- 125 White bread
- 126 Any other variety

CLASS NO 30 – CANNED MEAT

Lot No.

- 127 Wild game
- 128 Fowl
- 129 Beef
- 130 Any other