

2021 CANNED GOODS – Label required on each canned item
Due Tuesday, August 24, 2021 4:00 – 7:00pm at Agriculture Building

EXHIBIT # SECTION 1 – CANNED VEGETABLES

Class: (pints or quarts) SCORE

_____ 1. Beans – green _____

_____ 2. Beans – shell _____

_____ 3. Beans – waxed snap _____

_____ 4. Beets _____

_____ 5. Carrots _____

_____ 6. Corn (whole kernel) _____

_____ 7. Corn (creamed) (pints only) _____

_____ 8. Greens _____

_____ 9. Mixed vegetables _____

_____ 10. Peas _____

_____ 11. Peppers (pints only) _____

_____ 12. Pumpkin (cubed) _____

_____ 13. Soups (no meat) _____

_____ 14. Sweet potatoes (pieces/whole) _____

_____ 15. Tomatoes – diced _____

_____ 16. Tomatoes – juice _____

_____ 17. Tomatoes – crushed _____

_____ 18. Tomatoes – whole _____

_____ 19. White potatoes _____

_____ 20. Any other _____

Total Score _____

EXHIBIT # SECTION 2 – CANNED FRUITS

Class: (pints or quarts) SCORE

_____ 1. Apples _____

_____ 2. Applesauce _____

_____ 3. Blackberries _____

_____ 4. Blueberries _____

_____ 5. Cherries _____

_____ 6. Fruit pie filling (no cornstarch) _____

_____ 7. Grape juice _____

_____ 8. Peaches _____

_____ 9. Pears _____

_____ 10. Plums _____

_____ 11. Raspberries _____

_____ 12. Rhubarb _____

_____ 13. Any other _____

Total Score _____

EXHIBIT # SECTION 3 – FERMENTED FOODS & SAUCES

Class: (pints or quarts) SCORE

_____ 1. Cucumber pickle-chips _____

_____ 2. Cucumber pickle-spears _____

_____ 3. Cucumber pickle-chunks _____

_____ 4. Fruit chutneys (pints only) _____

_____ 5. Pickled beets _____

_____ 6. Pickled fruits _____

_____ 7. Pickled peppers _____

_____ 8. Pickled vegetables _____

_____ 9. Salsa (pints only) _____

_____ 10. Sauerkraut _____

_____ 11. Spaghetti sauce (no meat) _____

_____ 12. Tomato pastes _____

_____ 13. Tomato sauces _____

_____ 14. Vegetable relishes (pints only) _____

_____ 15. Any other _____

Total Score _____

EXHIBIT # SECTION 4 – BUTTERS, JAMS, JELLIES & PRESERVES (no frozen products; no wax to be used)

Class: (half-pint or pint jars) SCORE

_____ 1. Apple Butter – fruit pulp & sugar cooked to thick consistency _____

_____ 2. Other Butter _____

Jams – crushed or chopped fruit cooked with sugar or round on spoon

_____ 3. Strawberry Jam _____

_____ 4. Peach Jam _____

_____ 5. Raspberry Jam _____

_____ 6. Other Jam _____

Jellies – made from strained juice; clear

_____ 7. Grape Jelly _____

_____ 8. Raspberry Jelly _____

_____ 9. Marmalades – jelly containing small pieces of fruit and peel _____

_____ 10. Preserves – fruit retains shape in clear syrup _____

_____ 11. Conserves – jam-like product made with two or more fruits _____

_____ 12. Vegetable spreads _____

_____ 13. Any other _____

Total Score _____

EXHIBIT # SECTION 5 – MEAT

Class: (pints or quarts) SCORE

_____ 1. Beef _____

_____ 2. Pork _____

_____ 3. Sausage _____

_____ 4. Deer _____

_____ 5. Poultry _____

Total Score _____

TOTAL ENTRIES for Sections 1-5 _____

TOTAL SCORE for Sections 1-5 _____

AVERAGE SCORE for Sections 1-5 _____
 (Total score divided by number of entries)

Name _____

Phone _____

Mailing Address _____

Check One: <input type="checkbox"/> Adult (age 18+) <input type="checkbox"/> Youth (under 18)
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