

2024 CANNED GOODS – Label required on each canned item
Due Tuesday, August 13, 2024 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)
--