

Groups

available for most non-livestock entries*:

- **Group 100: Exhibitors under age 12**
- **Group 200: Exhibitors age 12-18**
- **Group 300: Exhibitors age 19-64**
Exhibitor who pursues this project as a hobby, may occasionally sell an item in this field
- **Group 400: Senior Citizens age 65+**
- **Group 500: Grandparent and Me**
Enter under Grandchild as Exhibitor
- **Group 600: Professional**
Exhibitor who earns a living in this field
- **Group 700: Disabled
(Physical or Developmental)**
Exhibitors with handicap, confined or impaired
- **Group 800: Group Project**
Residents of a nursing care center or church

**Not all groups are offered in every division.*



Sweepstakes Awards

will be awarded in Divisions G-U

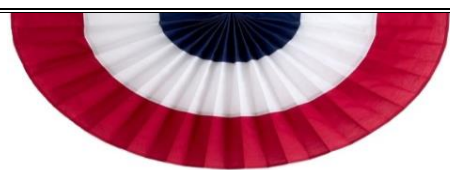
Based on the ribbons awarded to exhibitors' entries within each Division

Blue ribbon = 3 points

Red ribbon = 2 points

White ribbon = 1 point

The points within each division are calculated and the exhibitor with the highest point total will receive the Sweepstakes Award for that Division



DIVISION M: FOOD PRESERVATION

Groups 100, 200, 300, 400, 500, 600, 700 & 800 may enter in this division

1. All recipes, procedures & times for food preservation must be according to the current USDA standards and/or the U of MN home food preservation guidelines. This includes jellies and jams.
2. Entries should be labeled with a card with information on method used, pounds of pressure used, time amount pressurized and for tomatoes, time in a hot water bath.
3. Use only heat tempered glass standard canning jars with rings on. (1/2 pint, pint or quart)
4. Irregular jars will not be accepted.
5. Only one entry per exhibitor in each lot.
6. Exhibits may be opened and tasted by the judge for the final placing.
7. Exhibits from prior years cannot be shown.
8. No artificial food coloring should be added.
9. Indicate the method of processing the exhibit.
10. **Jars must have a 1/2" space between lid and top of food product in jar.**

SCORE CARD FOR FOOD PRESERVATION:

Appearance, Sealing, Container & Packing	
Color	25 points
Clearness	25 points
TOTAL	100

points

Class 1 Fruits

- Lot
1. Apples, pieces
 2. Apples, sauce
 3. Apricots
 4. Blackberries
 5. Raspberries, yellow
 6. Raspberries, red
 7. Blueberries
 8. Cherries, bing
 9. Cherries, pie
 10. Ground cherries
 11. Italian prunes
 12. Peaches
 13. Pears
 14. Plums

- 15. Strawberries
- 16. Rhubarb black
- 17. Not listed above, identified

- 59. Peach
- 60. Pear
- 61. Not listed above, identified

Class 2 Vegetables

- Lot 18. Asparagus
- 19. Beans, green
- 20. Beans, wax
- 21. Beets
- 22. Carrots
- 23. Cauliflower
- 24. Corn, cream style
- 25. Corn
- 26. Mixed vegetable
- 27. Mixed vegetables for soup
- 28. Peas
- 29. Sauerkraut
- 30. Tomatoes, crushed
- 31. Tomatoes, juice
(only juice from tomatoes)
- 32. Tomatoes, stewed
- 33. Tomatoes, whole
- 34. Tomatoes, sauce
- 35. Tomatoes, seasoned sauce
(sauce includes tomato pulp)
- 36. Mixed greens
- 37. Not listed above, identified

Class 3 Meat and Fish

- Lot 38. Beef
- 39. Chicken
- 40. Fish
- 41. Meatballs
- 42. Pork
- 43. Not listed above, identified

Class 4 Jelly

- Lot 44. Apple
- 45. Blackberry
- 46. Strawberry
- 47. Cherry
- 48. Chokeberry
- 49. Currant
- 50. Elderberry
- 51. Grape
- 52. Plum
- 53. Red Raspberry
- 54. Black Raspberry
- 55. Crabapple
- 56. Chokecherry
- 57. Fruit blend
- 58. Other

Class 5 Jam, Preserves & Marmalades

Due to lack of refrigeration,
NO FREEZER JAMS will be accepted.

Jams

- Lot 62. Apple butter
- 63. Apricot
- 64. Blackberry
- 65. Black Cherry
- 66. Black Raspberry
- 67. Blueberry
- 68. Grape
- 69. Ground Cherry
- 70. Peach
- 71. Pear
- 72. Plum
- 73. Plum Butter
- 74. Red Raspberry
- 75. Rhubarb
- 76. Strawberry
- 77. Zucchini
- 78. Fruit blend
- 79. Not listed above, identified

Marmalades

- Lot 80. Orange
- 81. Peach

Preserves

- Lot 82. Rhubarb Preserves
- 83. Strawberry Preserves
- 84. Tomato Preserves

Class 6 Pickles

- Lot 85. Apple
- 86. Bean
- 87. Beet
- 88. Bread & Butter
- 89. Cucumber, ripe
- 90. Cucumber, sweet
- 91. Dill
- 92. Mixed vegetables
- 93. Onions
- 94. Peach
- 95. Peppers
- 96. Watermelon
- 97. Not listed above, identified

Class 7 Relishes

- Lot 98. Salsa (needs proportion of tomatoes and other products)
- 99. Catsup
- 100. Chili Sauce
- 101. Corn
- 102. Cucumber
- 103. Zucchini
- 104. Green Tomato
- 105. Green Pepper / Red Pepper
- 106. Vegetable in combination
- 107. Not listed above, identified

Class 8 Soup

- Lot 108. Bean
- 109. Tomato
- 110. Meat
- 111. Vegetable

Class 9 Miscellaneous

- Lot 112. Apple Cider
- 113. Eggs, brown, 6, fresh
- 114. Eggs, white, 6, fresh
- 115. Eggs, other color, fresh
- 116. Homemade Noodles
- 117. Home-rendered Lard, 1 pint
- 118. Maple Syrup, 1 pint
- 119. Mincemeat, 1 quart
- 120. Salad Dressing, 1 pint
- 121. Soap, 3 bars
- 122. Honey, 1 pint
- 123. Not listed above, identified

Class 10 Dehydrated or Dried Foods

Present exhibit in unsealed pint or ½ pint jars.

- Lot 124. Apples
- 125. Apricots
- 126. Bananas
- 127. Any other fruit
- 128. Beans
- 129. Carrots
- 130. Onions
- 131. Any other vegetable
- 132. Jerky
- 133. Chives
- 134. Dill
- 135. Parsley
- 136. Sage
- 137. Basil
- 138. Rosemary

**Class 11 Diabetic Canning****Jams**

- Lot 139. Apple Butter
- 140. Apricot
- 141. Blackberry
- 142. Black Cherry
- 143. Black Raspberry
- 144. Blueberry
- 145. Grape
- 146. Ground Cherry
- 147. Peach
- 148. Pear
- 149. Plum
- 150. Plum Butter
- 151. Red Raspberry
- 152. Rhubarb
- 153. Strawberry
- 154. Zucchini
- 155. Fruit Blend
- 156. Not listed above, identified

Marmalades

- Lot 157. Orange
- 158. Peach

Preserves

- Lot 159. Rhubarb Preserves
- 160. Strawberry Preserves
- 161. Tomato Preserves

Class 12 Emergency Meals

1. Consider nutritional value.
2. All jars must be the same size.
3. Variety of foods is important.

- Lot 162. Assorted vegetables, fruit and meat to make an emergency meal. 5 jars.

- Lot 163. Dehydrated vegetables, fruit and meat to make an emergency meal.

PREMIUMS for Division M: Lots 1-163

1st: \$2.50 2nd: \$2.25 3rd: \$2.00