

SWEETWATER COUNTY FAIR

GENERAL INFORMATION RULES AND REGULATIONS

Every exhibitor, concessionaire, employee or other person having business on the grounds must observe the rules and regulations formulated by the Fair Board or its authorized officials. The Fair Board reserves the right to determine rules and regulations and their interpretation and make the final decision as it relates to any and all conflicts as it relates to same.

Entry of Exhibits

Competition is open to Sweetwater, Daggett and Moffat Counties, unless otherwise stated. For the convenience of our exhibitors, on-line registration is now available at www.sweetwaterevents.com. Participants can enter online or at a computer terminal located at Sweetwater Events Complex.

On line registration can be done at the time you bring your exhibits in to be entered. However, if you have a large number of exhibits, it is advisable to enter online prior to bringing your exhibits. Entry tags will be printed at the Sweetwater County Events Complex.

Exhibits will be accepted in the main exhibit hall starting on Saturday, July 29 at 1:00 p.m. and ending at 5:00 p.m. and Sunday, July 30 between 9:00 a.m. and 8:00 p.m. Judging will take place Monday, July 31. Exhibitors will be allowed to take their exhibits home from 9:00 a.m. to 2:00 p.m. Sunday, August 6. No exception! The Fair is unable to assume responsibility for left exhibits.

Exhibits must be made in the name of the bona fide owner at the time of entry; provided that articles which are the product of manual, mechanical or artistic skill may be entered by the maker, inventor, manufacturer, artist or dealer. An entry made otherwise for the purpose of perpetrating a fraud will be removed from competition. If exhibits are determined to be placed in the wrong department the exhibit may be transferred to the proper department at the discretion of the department Superintendent. Because of the large number of entries and the limited space available, the Supervisors of each department may select those works which will be displayed and will also determine the award winners. Superintendent has discretion not to accept works which, are in poor taste or objectionable to public viewing.

Exhibit Hall

Open to the public, August 1 from 2 pm to 9 pm, then from August 2-5 from 10:30 a.m. to 9:00 p.m.

Security

Security service will be provided in the exhibit hall on a daily basis. Responsibility for loss, damage or injury to livestock or person or other property belonging to any individual while said property is being exhibited or used in connection with the Fair is the responsibility of the Exhibitor. Every precaution will be taken for the safety of all entries. The Fair shall not accept or be held responsible for the safe return of any exhibit to its owners, although due care and caution will be exercised to prevent all loss and damage. Exhibitors are encouraged to have insurance in place if needed.

Judging

Exhibitors are not allowed in their departments during judging time. Standards for awarding prizes prevent judges from awarding prizes to exhibits that do not meet acceptable standards within the various categories to be judged. Absence of competition will not be accepted as justification for awarding prizes within any class. Interference with judging or the judging process by any exhibitor or agent of any exhibitor may result in the removal of the exhibitor's exhibits. Decisions of the Judges are final.

Open Class Payment of Premiums

Premium money will be paid in cash upon presenting proper identification at the information desk window located at the EXHIBIT HALL. Premium payouts will follow the below schedule:

Friday, 4:00 pm to 9:00 pm

Saturday, 12 noon to 9:00 pm

Sunday, 9:00 am to 2:00 pm.

Please pick up premium money at the fair as money will not be sent out after the fair. **The deadline for claiming premiums is August 6, 2017.** All premiums not picked up by the deadline will be forfeited.

Premiums amounts offered by the Fair cannot be changed nor will extra premiums be awarded by the Board. In the event there is no competition in a class or lot, the judge shall determine what classification the entry would be able to make in the face of competition, prize money and ribbon to be awarded.

Awards

Open class exhibits will be placed as First, Second or Third unless otherwise specified. Only First and Second Place winners in each class will be eligible to compete in Championship classes. Only Grand Champion and Reserve champion ribbons will be awarded. No cash awards will be awarded in classes unless specified in the premium list. No Grand Champion or Reserve Champion rosettes or trophies will be awarded in divisions unless there are three or more entries in each class.

Trophies will be given out to qualified winners only. Color of Awards will be as follows:

Grand Champion	Purple Rosette
Reserve Grand Champion	Lavender Rosette
First Place	Blue Ribbon
Second Place	Red Ribbon
Third Place	White Ribbon

Protests

Should a conflict arise; exhibitors are allowed to submit an official protest to the Events Complex staff. All protests shall be in writing detailing the complaint. Events Complex staff will meet with the supervisor and judge for review of the protest and make a determination. That decision will be final.

Fair Store

RV spaces, horse stalls and admission tickets may be purchased online at www.sweetwaterevents.com. The fair store opens at 8 a.m. on May 1st and RV spaces & stalls are assigned in the order received.

A Word to Our Patrons

The Sweetwater County Fair is grateful for the cooperation and participation which is regularly received from the many friends throughout this area. Your suggestions for the betterment of our Fair will always be given careful consideration. We sincerely appreciate your patronage, and we will do our best to deserve it at all times.

ADVERTISING

DISTRIBUTION OF HANDBILLS OR OTHER ADVERTISING BY INDIVIDUAL OR ORGANIZATION IS STRICTLY PROHIBITED ON FAIRGROUND PROPERTY. TACKING OR POSTING OF ADVERTISING BILLS, CARDS, ETC. WILL NOT BE PERMITTED ON ANY BUILDINGS, POWER POLES, CARS OR ELSEWHERE. EXHIBITORS MAY ADVERTISE AND DISTRIBUTE FROM THEIR BOOTH OR EXHIBIT SPACE ONLY. ANYONE VIOLATING THIS WILL BE BILLED FOR ADVERTISING OR REMOVED FROM THE FAIRGROUNDS PROPERTY.

Baking, Candies & Canning

Supervisor – Susan Cook

Awards		
Best of Show	Big Show Jacket	
Grand Champion Bread	Trophy & Rosette	\$10
Reserve Champion Bread	Rosette	\$5
Grand Champion Cake, Cookie, Cupcake, Doughnut	Trophy & Rosette	\$10
Reserve Champion Cake, Cookie, Cupcake, Doughnut	Rosette	\$5
Grand Champion Decorated Cake – Amateur Adult	Trophy & Rosette	\$20
Reserve Champion Decorated Cake – Amateur Adult	Rosette	\$15
Honorable Mention Decorated Cake – Amateur Adult	Rosette	\$10
Grand Champion Decorated Cake – Amateur Youth	Trophy & Rosette	\$20
Reserve Champion Decorated Cake – Amateur Youth	Rosette	\$15
Honorable Mention Decorated Cake – Amateur Youth	Rosette	\$10
Grand Champion Decorated Cake – Professional	Trophy & Rosette	\$20
Reserve Champion Decorated Cake – Professional	Rosette	\$15
Honorable Mention Decorated Cake – Professional	Rosette	\$10
Grand Champion Decorated Cake, Fair Theme – Amateur Adult	Trophy & Rosette	\$20
Reserve Champion Decorated Cake, Fair Theme – Amateur Adult	Rosette	\$15
Honorable Mention Decorated Cake, Fair Theme – Amateur Adult	Rosette	\$10
Grand Champion Decorated Cake, Fair Theme – Amateur Youth	Trophy & Rosette	\$20
Reserve Champion Decorated Cake, Fair Theme – Amateur Youth	Rosette	\$15
Honorable Mention Decorated Cake, Fair Theme – Amateur Youth	Rosette	\$10
Grand Champion Decorated Cake, Fair Theme – Professional	Trophy & Rosette	\$20
Reserve Champion Decorated Cake, Fair Theme – Professional	Rosette	\$15
Honorable Mention Decorated Cake, Fair Theme – Professional	Rosette	\$10
Grand Champion Pastries & Pies	Trophy & Rosette	\$10
Reserve Champion Pastries & Pies	Rosette	\$5
Grand Champion Youth Baking	Trophy & Rosette	\$10
Reserve Champion Youth Baking	Rosette	\$5
Grand Champion Candy	Trophy & Rosette	\$10
Reserve Champion Candy	Rosette	\$5
Grand Champion Canning Entry	Trophy & Rosette	\$10
Reserve Champion Canning Entry	Rosette	\$5
Grand Champion Canning Entry - Youth	Trophy & Rosette	\$10
Reserve Champion Canning Entry - Youth	Rosette	\$5
Ball Fresh Preserving Award – 1st	Coupons	
Ball Fresh Preserving Award – 2nd	Coupons	
Ball Fresh Preserving Award – 1 st Youth	Coupons	
Grand Champion Bake & Take Contest	Trophy & Rosette	\$50
Reserve Champion Bake & Take Contest	Rosette	\$25

All Baking, Candy & Canning Entries must be a product of this year. All canned foods will be tasted.

BAKING

1. Please bring baked items on cardboard covered with foil or clean wrapping paper.
2. Judges' decision will break any tie.
3. Decorated dummies (pans, Styrofoam, etc.) shall not exceed 27 inches.
4. All exhibits of baked goods will be disposed of if spoilage should occur.
5. Only products of the home kitchens are eligible to compete.
6. No entry will be accepted unless a category for it exists and is listed in the premium book.
7. Bring larger items on a 9" paper plate, smaller items on a 6" paper plate. **ALL EXHIBITS SHOULD BE COVERED WITH PLASTIC WRAP. NO WAXED PAPER PLEASE.**

Score Cards for Bread	
1. Appearance.....	5%
2. Lightness.....	15%
3. Crust.....	10%
4. Texture.....	35%
5. Flavor.....	35%
Total.....	100%

Division 1 – Breads

Premiums: \$2.00 \$1.75 \$1.50

(On all breads, 1/2 loaf constitutes an entry; 4 rolls or biscuits constitutes an entry)

Class No.

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Quick Bread - Anadama 2. Quick Bread - Baking Powder Biscuits 3. Quick Bread - Banana 4. Quick Bread - Bread Sticks 5. Quick Bread - Com Meal 6. Quick Bread - Cranberry 7. Quick Bread - Date 8. Quick Bread - Gingerbread 9. Quick Bread – Plain Muffins 10. Quick Bread - Other Muffins 11. Quick Bread - Pumpkin 12. Quick Bread - Tarts 13. Quick Bread - Zucchini 14. Quick Bread – Miscellaneous 15. Yeast Bread - Bread Machine 16. Yeast Bread - Cinnamon Rolls 17. Yeast Bread - Coffee | <ol style="list-style-type: none"> 18. Yeast Bread - Cracked Wheat 19. Yeast Bread - Croissant Rolls 20. Yeast Bread - Fancy Coffee 21. Yeast Bread - French 22. Yeast Bread - Oatmeal 23. Yeast Bread – Parker house Rolls 24. Yeast Bread - Plain Rolls 25. Yeast Bread - Raisin 26. Yeast Bread - Rye 27. Yeast Bread - Sourdough Biscuit 28. Yeast Bread - Sourdough 29. Yeast Bread - Stone Ground 30. Yeast Bread - White 31. Yeast Bread - Whole Wheat, 100% 32. Yeast Bread - Whole Wheat, mix 33. Yeast Bread - Whole Wheat Roll |
|--|---|

Score Card for Cakes	
1. Appearance.....	40%
2. Originality.....	30%
3. Flavor.....	15%
4. Texture.....	15%
Total.....	100%

Division 2 –Cakes, Cookies, Cupcakes & Doughnuts

Premiums: \$2.00 \$1.75 \$1.50

Four cookies constitute an entry, cookies will be judged on overall appearance and taste.

In Cake Classes, a whole cake will constitute an entry

Class No.

- | | |
|--------------------------------|--|
| 1. Cake, Angel Food | 23. Cookie, Applesauce |
| 2. Cake, Applesauce | 24. Cookie, Bar |
| 3. Cake, Bundt | 25. Cookie, Brownies |
| 4. Cake, Carrot | 26. Cookie, Carrot |
| 5. Cake, Checkerboard | 27. Cookie, Chocolate Chip |
| 6. Cake, Chiffon | 28. Cookie, Coconut Macaroons |
| 7. Cake, Chiffon (not iced) | 29. Cookie, Drop |
| 8. Cake, Chocolate Layer | 30. Cookie, Filled |
| 9. Cake, Devils Food | 31. Cookie, Ginger Snaps |
| 10. Cake, Fruit | 32. Cookie, Monster, 10" across, decorated,
must represent specific character (1) |
| 11. Cake, German Chocolate | 33. Cookie, Oatmeal |
| 12. Cake, Jelly Roll | 34. Cookie, Party |
| 13. Cake, Novelty | 35. Cookie, Peanut Butter |
| 14. Cake, Oatmeal | 36. Cookie, Refrigerator Cookies |
| 15. Cake, Plain | 37. Cookie, Sugar Cookies |
| 16. Cake, Pound | 38. Cookie, Swedish Sprites |
| 17. Cake, Pudding | 39. Cookie, Any Other |
| 18. Cake, Red Velvet (frosted) | 40. Cupcakes |
| 19. Cake, Spice | 41. Doughnuts, Cake |
| 20. Cake, Sponge | 42. Doughnuts, Raised |
| 21. Cake, White Layer Cake | |
| 22. Cake, Any Other | |

Division 3 – Decorated Cakes

Grand Champion - \$20.00, Trophy & Rosette (each class)

Reserve Champion - \$15 & Rosette (each class)

Honorable Mention - \$10 & Rosette (each class)



Class No.

- | | |
|----------------------------|-----------------------------|
| 1. Any Theme, Amateur | 4. Fair Theme, Amateur |
| 2. Any Theme, Professional | 5. Fair Theme, Professional |
| 3. Any Theme, Youth | 6. Fair Theme, Youth |

Cake must be prepared and brought to the Sweetwater Events Complex during open entry times. Each decorator will use his/her decorating talents to completely decorate a cake, real or styrofoam. Judging criteria includes:

- Use of tips
- Choice and use of color
- Difficulty
- Border work
- Creativity
- General appearance
- Neatness and precision
- Originality

Fair Theme Cakes must utilize the current year's fair theme in whatever way you see fit. Your artistic impression and interpretation of the theme will be part of the judging criteria.

Division 4 – Pastries & Pies

Premiums: \$2.00 \$1.75 \$1.50

Pie Judging will be based on:

Appearance: even brown color, perforations well distributed and adequate for escape of steam.

Filling: adequate in amount, uniform texture, smooth consistency, if not a fruit pie. Filling should be of uniform thickness and texture throughout the pie, and of a consistency to cut and hold shape.

Crust: tender, flaky and crisp. The crust of pies should be flaky and tender, well browned and of uniform thickness (about 1/8 inch). The upper crust of a two crust pie should have adequate and evenly distributed air spaces to allow for escape of steam.

Flavor: no distinctive fat flavor, good proportion of sugar to fruit or other ingredients. In fruit filling, flavor of fruit should be predominant, not too highly seasoned. Flavor is the most important consideration in both crust and filling.

Class No.

- | | |
|----------------------------|---|
| 1. Chinese Chews, 4 | 14. Any Other Pastry |
| 2. Cream Puff, 4 | 15. Pie, Apple |
| 3. Kaffee Kuchen, 1 | 16. Pie, Berry (any kind) |
| 4. Krumkaker, 4 | 17. Pie, Cheese Cake, Baked |
| 5. Mexican Wedding Cake, 4 | 18. Pie, Cheese Cake, Un-baked (Include recipe) |
| 6. Pattigman, 4 | 19. Pie, Cherry |
| 7. Petit Fours, 4 | 20. Pie, Gooseberry |
| 8. Pizza Pie, 1 | 21. Pie, Lemon |
| 9. Potica Rolls, 4 | 22. Pie, Peach (recipe to be included) |
| 10. Rosettes, 4 | 23. Pie, Pumpkin |
| 11. Sandbakkels, 4 | 24. Pie, Rhubarb |
| 12. Scotch Short Bread, 4 | 25. Pie, Any other variety |
| 13. Spritz, 4 | |

Division 5 – Youth Division

Premiums: \$2.00 \$1.75 \$1.50

(One loaf or 4 cookies/candies/rolls constitutes an entry)

Class No.

- | | |
|--|---|
| 1. Biscuits, Baking Powder (age 6-9) | 15. Cake, Gingerbread House (age 10-14) |
| 2. Biscuits, Baking Powder (age 10-14) | 16. Cake, Jelly Roll (age 10-14) |
| 3. Breads, Quick (age 6-9) | 17. Cake, Novelty (age 10-14) |
| 4. Breads, Quick (age 10-14) | 18. Cake, Plain (age 10-14) |
| 5. Bread, Rolls, Fancy (age 10-14) | 19. Cake, White (age 10-14) |
| 6. Bread, White (age 6-9) | 20. Cake, Any Other (age 10-14) |
| 7. Bread, White (age 10-14) | 21. Candy, Creams (age 6-9) |
| 8. Bread, White Rolls (age 10-14) | 22. Candy, Creams (age 10-14) |
| 9. Bread, Whole Wheat (age 6-9) | 23. Candy, Fudge (age 6-9) |
| 10. Bread, Whole Wheat (age 10-14) | 24. Candy, Fudge (age 10-14) |
| 11. Cakes (age 6-9) | 25. Candy, Suckers (age 6-9) |
| 12. Cake, Angel Food (age 10-14) | 26. Candy, Suckers (age 10-14) |
| 13. Cake, Chocolate (age 10-14) | 27. Cinnamon Rolls (age 10-14) |
| 14. Cake, Decorated (age 10-14) | 28. Cookies, Brownies (age 6-9) |

29. Cookies, Brownies (age 10-14)
30. Cookies, Chocolate Chip (age 6-9)
31. Cookies, Chocolate Chip (age 10-14)
32. Cookies, Drop (age 6-9)
33. Cookies, Ginger Snaps (age 6-9)
34. Cookies, Monster (age 10-14)
35. Cookies, Oatmeal (age 6-9)
36. Cookies, Oatmeal (age 10-14)
37. Cookies, Party Cookies (age 6-9)
38. Cookies, Peanut Butter (age 6-9)
39. Cookies, Peanut Butter (age 10-14)
40. Cookies, Refrigerator (age 10-14)
41. Cookies, Sugar (age 6-9)

42. Cookies, Any Other (age 10-14)
43. Donuts (age 10-14)
44. Foreign Foods (age 6-9)
45. Foreign Foods (age 10-14)
46. Muffins (age 6-9)
47. Muffins (age 10-14)
48. Pie, Two crust, Apple Pie (age 10-14)
49. Pie, Two crust, Berry Pie (age 10-14)
50. Pie, Two crust, Cherry Pie (age 10-14)
51. Pie, Two crust Pie, Other (age 10-14)
52. Pie, Unfilled Crust (age 10-14)
53. Any Other (age 6-9)
54. Any Other (age 10-14)

Smiths' Bake N Taste Contests

Premiums:

Grand Champion - \$50.00, Trophy & Rosette

Reserve Champion - \$25.00, Rosette

Entries must be created by person entering contest. Bring your contest entry and recipe to the stage in the Exhibit Hall one-half (1/2) hour before the contest. Recipes must be typed or clearly written on recipe card or 8 1/2 x 11 paper and submitted with entry. Include name and address on recipe. Recipes become the property Sweetwater County Fair. Judging will be based upon creativity, originality, ease of preparation, taste and uniqueness of presentation.

Please only one entry per contest.

1. Kid's Make an Edible Bug Contest	Wednesday	August 2	5:00 pm
2. Fair Board Cookie Contest	Wednesday	August 2	7:00 pm
3. Commissioners Pie Contest	Thursday	August 3	7:00 pm
4. Kid's Decorated Cupcake Contest	Thursday	August 3	4:30 pm
5. Mayor's Cake Contest	Friday	August 4	7:00 pm

DEPARMENT – CANDIES

Premiums: \$2.00 \$1.75 \$1.50

(Only products of the "home kitchen" are eligible to compete, six samples per entry please.)

Division 1 - Candy

Class No.

- | | |
|-------------------------------|------------------------------|
| 1. Almond Rolls | 7. Chocolate Fudge, 6 pieces |
| 2. Caramel, 6 pieces | 8. Divinity, 6 pieces |
| 3. Cherry Cordials | 9. English Toffee, 6 pieces |
| 4. Cherry Creams, 6 pieces | 10. Fondant, 6 pieces |
| 5. Chews, 6 pieces | 11. Fudge, 6 pieces |
| 6. Chocolate Creams, 6 pieces | 12. Nut Brittle, 6 pieces |

- | | |
|-----------------------------|---|
| 13. Orange Creams, 6 pieces | 18. Taffy, 6 pieces |
| 14. Pecan Rolls | 19. Truffles, 4 pieces |
| 15. Penuche, 6 pieces | 20. Any other kind, 6 pieces |
| 16. Rocky Road, 6 pieces | 21. Best collection of 6 varieties (2 pieces of each) |
| 17. Suckers, 6 pieces | |

DEPARMENT – CANNING

Premiums: \$2.00 \$1.75 \$1.50

Special Rules

1. All canned fruits, vegetables, meats, and pickle products must follow 1988 United States Department of Agriculture (USDA) Guidelines (available from local Home Economist). State Source of recipe for jelly products if other than USDA.
2. Only products of home kitchens are eligible.
3. Products exhibited must be prepared after August 2012 by the person entering them.
4. A one pint or quart jar constitutes an exhibit for fruit, vegetables and meat. Standard jars to be used. All jars labeled with name of product on bottom of jar.
5. One glass or jar constitutes an exhibit for preserves, conserves, pickles and relishes.
6. One jelly glass or jar with lid constitutes an exhibit for jellies and jams.
7. One-pint jar constitutes an exhibit for dried fruits and for vegetables.
8. In jams, jellies, preserves, marmalades, pickles, relishes, and fruit the exhibitor is requested to loosen the ring on the jar.
9. Mold disqualifies a product.
10. Wyoming goods should be used when possible.
11. All entries must have new rings and clean bottles.
12. Use lids and jars from the same manufacturer – Kerr with Kerr and Ball with Ball
- 13. Jars must be labeled on the bottom:**
 - a. Stating method of canning: water bath or pressure canned.
 - b. Date and time cooked
 - c. Where canned and corresponding altitude
14. No hot entries accepted.
15. Exhibitors are limited to 50 total exhibits in canning.
16. Jars should be labeled on the bottom if sweeteners other than sugar are used.
17. All fruits, jams and jellies must be sealed.
18. All vegetables must be pressure canned.
19. Canned goods can be opened at discretion of judges.



BALL FRESH PRESERVING AWARD

presented by:

BALL® & KERR® Fresh Preserving PRODUCTS

Entries must comply with items 1-19 under “Entry Information” above.

Newell Brands Inc., marketers of Ball® and Kerr™ Fresh Preserving Products, is proud to recognize today’s fresh preserving (canning) enthusiasts. Awards for 1st and 2nd place will be presented to individuals whose home canned entry is selected the best in the category.

A panel of judges will select the top two entries in Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball® Jars and sealed with Ball® Lids and Bands specially designed for home canning, or preserved in Kerr™ Jars sealed with Kerr™ Lids and Bands specially designed for home canning. In addition, entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entries from each category honored with the First Place award will receive:

- Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin

Entries designated Second Place from each category will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin

The Youth best entry from each category will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$6 value) Coupon for Ball® Pectin.

Score Card for Canned Products	
1. Product - color, quality, uniformity	60%
2. Liquid and pack - color, quality, pack	30%
3. General appearance of exhibit - uniformity of jars, placing	10%
Total	100%

Division 1 – Fruit, Dried

(1 qt. or 1 pint jars.)

Class No.

- | | |
|-------------|---------------------|
| 1. Apples | 9. Pears |
| 2. Apricots | 10. Pineapple |
| 3. Bananas | 11. Popcorn |
| 4. Cherries | 12. Prunes |
| 5. Grapes | 13. Pumpkin seeds |
| 6. Granola | 14. Rose hips |
| 7. Herbs | 15. Sunflower seeds |
| 8. Peaches | 16. Other |

Division 2 – Fruits, Fresh

(1 qt. or 1-pint jar constitutes an exhibit unless other size is designated; must be cold packed.)

Class No.

- | | |
|-------------------------------------|------------------------------------|
| 1. Apples | 12. Grapes (pint bottles accepted) |
| 2. Applesauce (no spices) | 13. Nectarines |
| 3. Apricot | 14. Peaches (Yellow) |
| 4. Boysenberry or Blackberry | 15. Pears |
| 5. Cherries (Dark) | 16. Plums |
| 6. Cherries (Light) | 17. Raspberries |
| 7. Cherries, Pie | 18. Rhubarb |
| 8. Cocktail (pint bottles accepted) | 19. Strawberries |
| 9. Cranberries | 20. Other Fruit |
| 10. Currants, red | 21. Unusual Fruit |
| 11. Gooseberries | |

Score Card for Jam and Jelly

1. Flavor - natural flavor of fruits	40%
2. Appearance (natural color of fruit, clear sparkling, transparent, free from sediment/cloudy)	20%
3. Consistency - firm enough to hold shape yet tender and quivery	30%
4. Containers	10%
Total	100%

Division 3 - Jams

(One jelly glass or jar with lid constitutes an exhibit - NO FROZEN JAMS)

Class No.

- | | |
|------------------------------|-------------------|
| 1. Apricot | 8. Peach |
| 2. Apricot Pineapple | 9. Pear |
| 3. Berry-no sugar | 10. Plum or Prune |
| 4. Boysenberry or Blackberry | 11. Raspberry |
| 5. Cherry | 12. Strawberry |
| 6. Fruit Mixture | 13. Unusual Jam |
| 7. Grape | |

Division 4 - Jellies

(NO FROZEN JELLIES)

Class No.

- | | |
|------------------------------|-------------------------|
| 1. Apple | 12. Elderberry |
| 2. Apple Butter | 13. Fruit Mixture |
| 3. Apricot | 14. Grape |
| 4. Boysenberry or Blackberry | 15. Maraschino Cherries |
| 5. Cherry | 16. Marmalade |
| 6. Chokecherry | 17. Mint |
| 7. Compotes | 18. Peach |
| 8. Conserves | 19. Pears |
| 9. Crab Apple | 20. Plum |
| 10. Currant, Black | 21. Raspberry |
| 11. Currant, Red | 22. Strawberry |

23. Unusual Jelly

24. Other Butters

Division 5 – Jerky

(Jerky must be dried.)

Class No.

- | | |
|-----------------------|------------------------|
| 1. Homemade seasoning | 2. Purchased seasoning |
|-----------------------|------------------------|

Division 6 - Juices

(1 qt. or 1 pint constitutes an exhibit; must be pressure cooked)

Class No.

- | | |
|--------------|--------------|
| 1. Apple | 4. Pineapple |
| 2. Cranberry | 5. Tomato |
| 3. Grape | 6. Other |

Division 7 - Meats

(Pressure cooked)

Class No.

- | | |
|-------------------|--------------|
| 1. Beef | 6. Rabbit |
| 2. Fish | 7. Veal |
| 3. Mutton or Lamb | 8. Wild Fowl |
| 4. Pork | 9. Wild Meat |
| 5. Poultry | 10. Other |

Division 8 – Mixes

Class No.

- | | |
|------------|-----------|
| 1. Biscuit | 3. Cookie |
| 2. Bread | |

Division 9 - Pickles and Relish

(1 qt., pint or 2 pint jar.)

Class No.

- | | |
|--|----------------------------|
| 1. BBQ Sauce | 5. Cauliflower |
| 2. Beet pickles or relish, vinegar 5%
acidity of better | 6. Chili sauce |
| 3. Bread and butter pickles | 7. Cucumber pickles, sour |
| 4. Carrots | 8. Cucumber pickles, sweet |
| | 9. Danish cucumber pickles |

10. Dill pickles (bottled last year)
11. Green tomato relish
12. Meatless spaghetti sauce (must be pressure cooked)
13. Mincemeat
14. Mixed other pickles
15. Mixed sweet pickles
16. Mustard pickles
17. Onions, pickled

18. Peppers
19. Salsa
20. Sweet pickle relish
21. Tomato catsup
22. Tomato sauce
23. Watermelon
24. Zucchini pickles or relish
25. Other

Division 10 - Pie Fillings

Class No.

- | | |
|------------|------------|
| 1. Apple | 4. Pumpkin |
| 2. Berries | 5. Other |
| 3. Peach | |

Division 11 - Preserves

Class No.

- | | |
|------------------------------|-------------------------|
| 1. Apple | 13. Fruit Mixture |
| 2. Apple Butter | 14. Grape |
| 3. Apricot | 15. Maraschino Cherries |
| 4. Boysenberry or Blackberry | 16. Marmalade |
| 5. Cherry | 17. Mint |
| 6. Chokecherry | 18. Peach |
| 7. Compotes | 19. Pears |
| 8. Conserves | 20. Plum |
| 9. Crab Apple | 21. Raspberry |
| 10. Currant, Black | 22. Strawberry |
| 11. Currant, Red | 23. Unusual Jelly |
| 12. Elderberry | 24. Other Butters |

Division 12 - Soap

Class No.

- | | |
|---------------|--------------------------|
| 1. Bars, Body | 3. Bars, Laundry |
| 2. Bars, Hand | 4. Granulated, Pint Jars |

Division 13 - Soup & Stew

Class No.

- | | |
|------------------|---------------|
| 1. Chili - red | 4. Ham & Bean |
| 2. Chili - green | 5. Wild Meat |
| 3. Condensed | |

Division 14 - Vegetables

(1 qt. or 1-pint jar constitutes an exhibit; must be pressure cooked.)

Class No.

- | | |
|-----------------------|-------------------------------|
| 1. Asparagus | 9. Peas and Carrots |
| 2. Beans, Green | 10. Sauerkraut |
| 3. Beans, Wax | 11. Sour Turnips |
| 4. Beets | 12. Spinach |
| 5. Carrots | 13. Squash |
| 6. Corn, whole kernel | 14. Tomatoes, boiled (stewed) |
| 7. Dilled Vegetables | 15. Tomatoes, whole |
| 8. Peas | |

Division 15 – Vegetables, Dried

(1 qt. or 1 pint jars)

Class No.

- | | |
|------------|-------------|
| 1. Corn | 5. Peppers |
| 2. Carrots | 6. Squash |
| 3. Onions | 7. Tomatoes |
| 4. Peas | 8. Other |

Division 16 - Youth Division

Class No.

- | | |
|-----------------------------------|------------------------------|
| 1. Canned Fruit, Apricots | 22. Preserves & Jelly, Other |
| 2. Canned Fruit, Cherries | 23. Vegetables, Asparagus |
| 3. Canned Fruit, Cranberries | 24. Vegetables, Beans |
| 4. Canned Fruit, Currants | 25. Vegetables, Beets |
| 5. Canned Fruit, Fruit Cocktail | 26. Vegetables, Cauliflower |
| 6. Canned Fruit, Peaches | 27. Vegetables, Carrots |
| 7. Canned Fruit, Pears | 28. Vegetables, Corn |
| 8. Canned Fruit, Pineapples | 29. Vegetables, Peas |
| 9. Canned Fruit, Plums | 30. Vegetables, Spinach |
| 10. Canned Fruit, Raspberries | 31. Vegetables, Tomatoes |
| 11. Canned Fruit, Rhubarb | 32. Vegetables, Other |
| 12. Canned Fruit, Strawberries | |
| 13. Canned Fruit, Other | |
| 14. Preserves & Jelly, Apple | |
| 15. Preserves & Jelly, Apricot | |
| 16. Preserves & Jelly, Grape | |
| 17. Preserves & Jelly, Peach | |
| 18. Preserves & Jelly, Plum | |
| 19. Preserves & Jelly, Raspberry | |
| 20. Preserves & Jelly, Strawberry | |
| 21. Preserves & Jelly, Watermelon | |