

**SECTION T - FOOD PRESERVATION**

**Entries Due: Thursday August 3, 2023- 5 p.m. - 8 p.m.**

**Friday, August 4, 2023 – 3 p.m. - 8 p.m.**

**Entries close at 8:00 p.m. on Friday, August 4<sup>th</sup>**

**Chairmen - Mrs. Betsy Gould**

- Canned fruits, vegetables, pickles and meats may be exhibited in clear Standard Pint, Quart or 8-ounce jars (not Blue or Green jars). The Jars must be a Mason jar i.e. Ball, Kerr, etc. Leave rings on jars. All canned food must be sealed. Please check latest USDA findings on preserving through University of MD Extension, Howard County (410-313-2707).
- Jellies, jams, marmalades, butters, preserves, and conserves will be accepted only in self-sealing jars. These must be entered in 8-ounce or 12-ounce jelly jars only. **Pints and 4-ounce jelly jars will not be accepted. PARAFFIN IS NOT TO BE USED.**
- Dried foods must be entered in pint or 8-ounce jelly jars.
- Vinegars must be entered in sealed pint or sealed decorative bottles. Paraffin may be used to seal the cork of the decorative bottle.
- **Class T11 – Special Building Theme** – This can be any type of edible canning. The purpose is to have a canned item that would represent the Building Theme. Building Theme entries will not be opened. It is a visual exhibit only. **All proper canning techniques must be followed.**
- Entries are to have been canned since the previous Fair.
- Age of youth exhibitor as of **January 1, 2023.**
- See Departmental Rules for **2023 Building Theme**

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**One Champion Ribbon will be awarded from the Blue Ribbon Winners in Each Category**

**One Best in Show Ribbon will be awarded as follows from the Champion Ribbons:**

**One Best in Show Adult**

**One Best in Show Teenage**

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**T01. CANNED FRUIT**

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|--------------------|---------------------|-------------|-------------|-------------|-------------|
| 1. Apples (Sliced) | 5. Cherries (light) | <b>4.00</b> | <b>3.50</b> | <b>3.00</b> | <b>2.50</b> |
| 2. Applesauce      | 6. Cherries (dark)  |             |             |             |             |
| 3. Raspberries     | 7. Sour Cherries    |             |             |             |             |
| 4. Other Berries   | 8. Peaches          |             |             |             |             |
|                    |                     |             |             |             |             |
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**T02. CANNED VEGETABLES**

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|-------------------------|----------------------|-------------|-------------|-------------|-------------|
| 11. Beets               | 15. Mixed Vegetables | <b>4.00</b> | <b>3.50</b> | <b>3.00</b> | <b>2.50</b> |
| 12. Carrots             | 16. Sauerkraut       |             |             |             |             |
| 13. Corn (whole kernel) | 17. String Beans     |             |             |             |             |
| 14. Lima Beans          | 18. Squash           |             |             |             |             |
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**T03. CANNED MEATS (must be pressure cooked)**

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|-------------|-----------------------------|-------------|-------------|-------------|-------------|
| 23. Beef    | 26. Minced Meat Pie Filling | <b>4.00</b> | <b>3.50</b> | <b>3.00</b> | <b>2.50</b> |
| 24. Pork    | 27. Miscellaneous           |             |             |             |             |
| 25. Chicken |                             |             |             |             |             |

**T04. JELLIES**

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|------------|---------------------|-------------|-------------|-------------|-------------|
| 28. Apple  | 32. Black Raspberry | <b>4.00</b> | <b>3.50</b> | <b>3.00</b> | <b>2.50</b> |
| 29. Cherry | 33. Red Raspberry   |             |             |             |             |
| 30. Grape  | 34. Blackberry      |             |             |             |             |
| 31. Peach  | 35. Pepper Jelly    |             |             |             |             |
|            |                     |             |             |             |             |
|            |                     |             |             |             |             |
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**SECTION T - FOOD PRESERVATION (Continued)****T05. PRESERVES** **4.00 3.50 3.00 2.50**

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|------------|----------------|-------------------|
| 39. Cherry | 42. Plum       | 45. Blueberry     |
| 40. Damson | 43. Strawberry | 46. Miscellaneous |
| 41. Peach  | 44. Blackberry |                   |

**T06. JAMS, ETC.** **4.00 3.50 3.00 2.50**

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|-------------------|---------------------|-------------------|
| 47. Blackberry    | 52. Blueberry       | 56. Apple Butter  |
| 48. Cherry        | 53. Apricot         | 57. Other Butters |
| 49. Red Raspberry | 54. Marmalade       | 58. Miscellaneous |
| 50. Peach         | 55. Black Raspberry |                   |
| 51. Strawberry    |                     |                   |

**T07. PICKLES, RELISH, ETC.** **4.00 3.50 3.00 2.50**

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|-----------------------------|--------------------------|
| 59. Bread and Butter        | 69. Sweet Pickle Mix     |
| 60. Catsup                  | 70. Sweet Pickle Peaches |
| 61. Chili Sauce             | 71. Watermelon Pickle    |
| 62. Chow-Chow               | 72. Corn Relish          |
| 63. Zucchini Relish         | 73. Tomato Relish        |
| 64. Cucumber (dill, cut)    | 74. Zucchini Pickle      |
| 65. Cucumber (sweet, whole) | 75. Mild or Medium Salsa |
| 66. Cucumber (sweet, cut)   | 76. Hot Salsa            |
| 67. Pepper Relish           | 77. Miscellaneous        |
| 68. Pickled Beets           |                          |

**T08. DRIED FOODS** **4.00 3.50 3.00 2.50**

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|------------------------------|-------------------|
| 78. Apples                   | 82. Onions        |
| 79. Peaches                  | 83. Peppers       |
| 80. Tomatoes                 | 84. Meat - jerky  |
| 81. Squash - Yellow or Green | 85. Miscellaneous |

**T09. SPECIALTY FOODS** **4.00 3.50 3.00 2.50**

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|--------------------------------------|------------------------|
| 86. Syrup (must be processed)        | 90. Strawberry Vinegar |
| 87. Chutneys                         | 91. Vinegar            |
| 88. Soups (must be pressured cooked) | 92. Miscellaneous      |
| 89. Any Fruit Conserve               |                        |

**T10. COLLECTIONS** **10.00 8.00 6.00 4.00**

(A collection is made up of five (5) jars--Standard Pint, Quart or 8-ounce jar for Fruit, Vegetables or Meats; Standard Pint, Quart or 8-ounce jar for Pickles; Standard 8-ounce or 12-ounce jelly jar for Jellies; Standard Pint or 8-ounce jelly jar for Dried Foods; and Standard Pint or Sealed Decorative Jars for Vinegars. **Each jar in the Collection must be in the same size jar** and must have an entry tag on which the contents of each is listed.)

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|-------------------------------|------------------------------------|
| 93. Five Different Fruits     | 96. Five Different Jellies         |
| 94. Five Different Vegetables | 97. Five Different Dried Foods     |
| 95. Five Different Pickles    | 98. Five Different Specialty Foods |

**T11. Special Building Theme** **4.00 3.50 3.00 2.50**

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| 99. Special Building Theme for categories T1 – T10 |
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**SECTION T - FOOD PRESERVATION (Continued)****T12. TEENAGE CANNING (AGE 12-18)** **4.00 3.50 3.00 2.50**

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|-----------------|-----------------|--------------------|
| 100. Fruits     | 103. Jams       | 106. Miscellaneous |
| 101. Vegetables | 104. Pickles    |                    |
| 102. Jellies    | 105. Dried Food |                    |

**T13. TEENAGE CANNING BUILDING THEME** **4.00 3.50 3.00 2.50**

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| 107. Building Theme |
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**\*\*\*SPECIAL AWARDS FOR FOOD PRESERVATION\*\*\***

**AVS Plumbing & Heating - \$25** - Champion Adult Jelly  
**Robert, Carolyn and Felicia Kulp - \$25** - Champion Canning Collection  
 in Memory of Irene Robison