

SECTION T - FOOD PRESERVATION

Entries Due: Thursday August 1, 2024- 5 p.m. - 8 p.m.

Friday, August 2, 2024 – 3 p.m. - 8 p.m.

Entries close at 8:00 p.m. on Friday, August 2nd

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.
- **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, 2024.**
- See Departmental Rules for **2024 Building Theme**

**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**

T01. CANNED FRUIT

- 1. Apples (Sliced)
- 2. Applesauce
- 3. Raspberries
- 4. Other Berries

- 5. Cherries (light)
- 6. Cherries (dark)
- 7. Sour Cherries
- 8. Peaches

4.00 3.50 3.00 2.50

- 9. Pears
- 10. Miscellaneous
- 11. Pie Filling

T02. CANNED VEGETABLES

- 12. Beets
- 13. Carrots
- 14. Corn (whole kernel)

- 15. Mixed Vegetables
- 16. Sauerkraut
- 17. String Beans
- 18. Squash

4.00 3.50 3.00 2.50

- 19. Tomatoes (broken)
- 20. Tomatoes (whole)
- 21. Tomato Juice
- 22. Miscellaneous

T03. CANNED MEATS (must be pressure cooked)

- 23. Beef
- 24. Pork
- 25. Chicken

- 26. Miscellaneous

4.00 3.50 3.00 2.50

T04. JELLIES

- 27. Apple
- 28. Cherry
- 29. Grape
- 30. Peach

- 31. Black Raspberry
- 32. Red Raspberry
- 33. Blackberry
- 34. Pepper Jelly

4.00 3.50 3.00 2.50

- 35. Strawberry
- 36. Herb Jelly
- 37. **Sugar Free Jelly**
- 38. Miscellaneous

T05. PRESERVES

- 39. Cherry
- 40. Damson

- 42. Plum
- 43. Strawberry

4.00 3.50 3.00 2.50

- 45. Blueberry
- 46. **Sugar Free Preserve**

SECTION T - FOOD PRESERVATION (Continued)

41. Peach	44. Blackberry	47. Miscellaneous				
T06. JAMS, ETC.		4.00 3.50 3.00 2.50				
48. Blackberry	53. Blueberry	57. Apple Butter				
49. Cherry	54. Apricot	58. Other Butters				
50. Red Raspberry	55. Marmalade	59. Sugar Free Jam				
51. Peach	56. Black Raspberry	60. Miscellaneous				
52. Strawberry						
T07. PICKLES, RELISH, ETC.		4.00 3.50 3.00 2.50				
61. Bread and Butter		70. Sweet Pickle Mix				
62. Catsup		71. Sweet Pickle Peaches				
63. Chili Sauce		72. Watermelon Pickle				
64. Zucchini Relish		73. Tomato Relish				
65. Cucumber (dill, cut)		74. Zucchini Pickle				
66. Cucumber (sweet, whole)		75. Mild or Medium Salsa				
67. Cucumber (sweet, cut)		76. Hot Salsa				
68. Pepper Relish		77. Miscellaneous				
69. Pickled Beets						
T08. DRIED FOODS		4.00 3.50 3.00 2.50				
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				
86. Syrup (must be processed)		89. Any Fruit Conserve				
87. Chutneys		90. Miscellaneous				
88. Soups (must be pressured cooked)						
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.)						
91. Five Different Fruits		95. Five Different Jellies				
92. Five Different Vegetables		96. Five Different Preserves				
93. Five Different Pickles		97. Five Different Specialty Foods				
94. Five Different Jams		98. Five Different Dried Foods				
T11. Special Building Theme		4.00 3.50 3.00 2.50				
99. Special Building Theme for categories T1 – T10						
T12. TEENAGE CANNING (AGE 12-18)	4.00	3.50 3.00 2.50 2.00 1.50				
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 2.00 1.50				
107. Building Theme						

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