

**SECTION T - FOOD PRESERVATION**  
**Entries Due: Thursday July 31, 2025- 5 p.m. - 8 p.m.**  
**Friday, August 1, 2025 – 3 p.m. - 8 p.m.**

**Entries close at 8:00 p.m. on Friday, August 1<sup>st</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.
- **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, 2025.**
- See Departmental Rules for **2025 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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<b>T01. CANNED FRUIT</b>		<b>4.00 3.50 3.00 2.50</b>
1. Apples (Sliced)	5. Cherries (light)	9. Pears
2. Applesauce	6. Cherries (dark)	10. Miscellaneous
3. Raspberries	7. Sour Cherries	11. Pie Filling
4. Other Berries	8. Peaches	
<b>T02. CANNED VEGETABLES</b>		<b>4.00 3.50 3.00 2.50</b>
12. Beets	15. Mixed Vegetables	19. Tomatoes (broken)
13. Carrots	16. Sauerkraut	20. Tomatoes (whole)
14. Corn (whole kernel)	17. String Beans	21. Tomato Juice
	18. Squash	22. Miscellaneous
<b>T03. CANNED MEATS (must be pressure cooked)</b>		<b>4.00 3.50 3.00 2.50</b>
23. Beef		
24. Pork	26. Miscellaneous	
25. Chicken		
<b>T04. JELLIES</b>		<b>4.00 3.50 3.00 2.50</b>
27. Apple	31. Black Raspberry	35. Strawberry
28. Cherry	32. Red Raspberry	36. Herb Jelly
29. Grape	33. Blackberry	37. <b>Sugar Free Jelly</b>
30. Peach	34. Pepper Jelly	38. Miscellaneous
<b>T05. PRESERVES</b>		<b>4.00 3.50 3.00 2.50</b>
39. Cherry	42. Plum	45. Blueberry

## SECTION T - FOOD PRESERVATION (Continued)

40. Damson	43. Strawberry	46. <b>Sugar Free Preserve</b>				
41. Peach	44. Blackberry	47. Miscellaneous				
<b>T06. JAMS, ETC.</b>		<b>4.00 3.50 3.00 2.50</b>				
48. Blackberry	53. Blueberry	57. Apple Butter				
49. Cherry	54. Apricot	58. Other Butters				
50. Red Raspberry	55. Marmalade	59. <b>Sugar Free Jam</b>				
51. Peach	56. Black Raspberry	60. Miscellaneous				
52. Strawberry						
<b>T07. PICKLES, RELISH, ETC.</b>		<b>4.00 3.50 3.00 2.50</b>				
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						
<b>T08. DRIED FOODS</b>		<b>4.00 3.50 3.00 2.50</b>				
78. Apples		82. Onions				
79. Peaches		83. Peppers				
80. Tomatoes		84. Meat - jerky				
81. Squash - Yellow or Green		85. Miscellaneous				
<b>T09. SPECIALTY FOODS</b>		<b>4.00 3.50 3.00 2.50</b>				
86. Syrup (must be processed)		89. Any Fruit Conserve				
87. Chutneys		90. Miscellaneous				
88. Soups (must be pressured cooked)						
<b>T10. COLLECTIONS</b>		<b>10.00 8.00 6.00 4.00</b>				
(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. <b>Each jar in the Collection must be in the same size jar</b> 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				
<b>T11. SPECIAL BUILDING THEME</b>		<b>4.00 3.50 3.00 2.50</b>				
99. Special Building Theme for categories T1 – T10						
<b>T12. YOUTH CANNING (AGE 18 &amp; YOUNGER)</b>		<b>4.00 3.50 3.00 2.50 2.00 1.50</b>				
100. Fruits	103. Jams	106. Miscellaneous				
101. Vegetables	104. Pickles					
102. Jellies	105. Dried Food					
<b>T13. YOUTH CANNING BUILDING THEME</b>		<b>4.00 3.50 3.00 2.50 2.00 1.50</b>				
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