

Home Preserving

Superintendent: Katie Hoffman 208-742-1698

Entry Categories

Fruit	Conserves	Hot Mixes	Other
<i>Classes:</i>	Other	Relishes	Specialty
Apples/Applesauce		Kraut	*Please note the
Apricots	Jelly	Vegetable	source & page num-
Berries	<i>Classes:</i>	Peppers	ber for your recipe
Cherries	Apple	Other	<i>Classes:</i>
Peaches	Apricot		Soup
Pears	Berry	Meat	Sauces
Plums	Cherry	<i>Classes:</i>	Salsa
Rhubarb	Crab Apple	Beef	Chili Meat/Bean
Pie Filling	Grape	Chicken/Turkey	Other
Mixed Fruit	Jalapeño	Fish/Seafood	
Juice	Pear	Pork	Dried
Other	Plum	Wild Game	<i>Classes:</i>
	Strawberry	Other	Apples
Jam	Preserves		Apricots
<i>Classes:</i>	Marmalade	Vegetable	Carrots
Apricot	Other	<i>Classes:</i>	Onions
Berry		Beans	Herbs
Cherry	Pickle	Beets	Fruit Leather
Peach	<i>Classes:</i>	Carrots	Meat Jerky
Plum	Beans	Corn	Other
Rhubarb	Bread & Butter	Peas	
Strawberry	Chunks	Potatoes	Men's Only
Raspberries	Chutneys	Tomatoes	All Classes
Butters	Dill	Tomato Sauces	

Fresh Salsa Contest

- Bring a 1/2 pint jar of your favorite salsa recipe in a reseal-able container.
- Include a recipe with entry.
- Does not need to be a USDA or Ball recipe.
- No sealed salsa please.
- **Judges will award points on the appearance, quality, taste and overall impression of entries.**

Divisions

Adult(18+), Intermediate(13-17), Junior (6-12) or Rookie(5 and under)

**FREE Pressure Canner
Gauge Testing
Thursday, August 23rd 10:00
am-12:00 pm**

Submission Guidelines

- 1 Entry per person per class., and a maximum of 4 entries per category.
- **Ball®Blue Book of Preserving** (1995 or newer) or **USDA Guide to Home Canning** recipes accepted.
- Entries must have been prepared in the last 12 months.
- Use 2 piece lids on standardized jars. Rings are removed for judging.
- Entries are not opened and will be judged on pack, uniformity, color, and canning guidelines.
- No syrups or entries with sugar substitutes will be accepted without a copy of the USDA or Ball recipe.
- All jars need to be labeled on the bottom of the jar with: Month/Yr Processed, Type of Pack: Hot or Cold, Boiling Water Bath or Pressure Canner, Time w/ Alt. Adjust, and Pressure. Labels are available at the Lemhi County Extension Office before the fair or at the time of entry. You can make your own label containing this information.

Ball® Fresh Preserving Awards

Fruit, vegetable, pickles and soft spreads canned with Ball® or Kerr™ jars AND lids AND (if necessary) Ball® pectin in both youth and adult classes are eligible.

Please provide proof of pectin purchase with entry.

1st place- 2 \$5 Ball® coupons and 1 Ball® Pectin coupon

2nd place- 1 \$5 Ball® coupon and 1 Ball® Pectin coupon

Sponsored by: Ball® & Kerr™ Fresh Preserving Products