

Home Preserving

Superintendent: Katie McFarland 208-742-1698

Entry Categories

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

**FREE Pressure Canner
 Gauge Testing
 Thursday, August 27th
 10:00 am-12:00 pm
 Green Building
 Superintendent's Table**

Refrigerator Pickles Contest

- Bring a 1/2 pint jar of your favorite refrigerator pickle or pickled item recipe in a reseal-able container.
- Include a recipe with entry.
- No sealed pickles 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)

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 UDSA 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.