Home Preserving

Superintendent: Katie McFarland 208-742-1698

Entry Categories

Fruit <u>Jelly</u> Classes: Classes: Apples/Applesauce Apple **Apricot** Apricots Berries Berry Cherries Cherry Peaches Crab Apple Pears Grape

Pears Grape
Plums Jalapeño
Rhubarb Pear
Pie Filling Plum
Mixed Fruit Strawbern

Mixed Fruit Strawberry
Juice Preserves
Other Marmalade
Other

Jam
Classes:
Apricot
Berry
Cherry
Peach
Chunks
Cherry
Cherry
Chunks
Cherry
Cherry
Chunks

Plum Chutneys
Rhubarb Dill
Strawberry Hot Mixes
Raspberries Relishes
Butters Kraut
Conserves Vegetable
Other Peppers
Other

MeatSpecialtyClasses:*Please note the source &Beefpage # for your recipe

Chicken/Turkey
Classes:
Fish/Seafood
Pork
Sauces
Wild Game
Salsa

Other Chili Meat/Bean

Other

Dried

Classes:

Apricots Carrots

Onions

Apples

<u>Vegetable</u>

Classes:
Beans
Beets
Carrots
Corn
Peas
Potatoes
Tomatoes

Potatoes Herbs
Tomatoes Fruit Leather
Tomato Sauces Meat Jerky
Other Other

FREE Pressure Canner
Gauge Testing
Thursday, August 24th
10:00 am-12:00 pm
Green Building
Superintendent's Table

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.
- <u>Ball®Blue Book of Preserving</u> (1995 or newer) or <u>USDA Guide to Home Canning</u> 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.