

BAKING, CANNING, FOODS and FLOWERS Continued

Supt. Missy Karboviak...218-526-0489

ENTRY DAY: Wednesday, July 10 - 10:00 a.m. -7:00 p.m. (except where noted)

Judging will begin at 9:00 a.m. on Thursday, July 11

Class 7 - BEGINNING BAKING (Ages 3 - 8)

Must bring 3 items on a SMALL paper plate covered with a PLASTIC BAG.

Lots 1 - 12

1. Baked Cookies
2. Cake or Cupcakes (3)
3. Drop Biscuits
4. No Bake Cookies
5. No Bake Bars
6. Baked Bars
7. Muffins
8. Molded Cookies
9. Chocolate Chip Cookies
10. Candy
11. Quick Bread
12. Munchies or Simple Snack

Class 8 - JUNIOR BAKING (Ages 9-16)

Display should be a 3" piece. Other items should have 3 items. All items MUST be on a SMALL paper plate covered with a PLASTIC BAG.

Lots 1-21

1. Drop Cookies
2. Molded Cookies
3. No Bake Cookies
4. Brownies, unfrosted
5. Bars, any kind
6. No Bake Bars
7. Unfrosted Cake
8. Angel Food Cake
9. Unfrosted Cupcakes
10. Coffee Cake
11. Jelly Roll
12. Gingerbread
13. Corn Bread
14. Muffins
15. Baking Powder Biscuits
16. Quick Bread
17. Bread
18. Yeast Buns
19. Yeast Rolls
20. Candy
21. Snacks

Class 9 - CANNED FRUIT

Jellies, Jams, Preserves, and ConserveS MUST be cooked and sealed with a canning lid. Please also have a ring on the jar. All home canned products must indicate processing method and time.

Lots 1-14

1. Applesauce
2. Apricots
3. Blueberries
4. Cherries
5. Cranberries
6. Peaches
7. Pears
8. Plums
9. Rhubarb
10. Raspberries
11. Strawberries
12. Juice
13. Pie Filling
14. Any Other

Class 10 - JELLIES

Jellies, Jams, Preserves, and ConserveS MUST be cooked and sealed with a canning lid. Please also have a ring on the jar. All home canned products must indicate processing method and time.

Lots 1-12

1. Chokecherry
2. Crabapple
3. Cranberry
4. Currant
5. Grape
6. Juneberry
7. Plum
8. Raspberry
9. Rhubarb
10. Strawberry
11. Fruit Syrup
12. Cherry
13. Pear
14. Any Other

Class 11 - JAMS, PRESERVES, CONSERVES

Jellies, Jams, Preserves, and ConserveS MUST be cooked and sealed with a canning lid. Please also have a ring on the jar. All home canned products must indicate processing method and time.

Lots 1-13

1. Apricot
2. Blueberry
3. Cherry
4. Orange Marmalade
5. Peach
6. Pear
7. Plum
8. Raspberry
9. Rhubarb
10. Strawberry
11. Tomato
12. Hot Pepper
13. Grape
14. Any Other

Class 12 - CANNED VEGETABLES

Lots 1-14

1. Beets
2. Carrots
3. Corn
4. Green Beans
5. Yellow Beans
6. Peas
7. Mixed Vegetables
8. Stewed Tomatoes
9. Tomato Juice
10. Tomatoes - Whole, plain
11. Taco Sauce/Salsa
12. Chili Sauce
13. Spaghetti Sauce
14. Any Other

Class 13 - PICKLES

Lots 1-20

1. Bean Pickles
2. Beet Pickles
3. Bread & Butter Pickles
4. Carrot Pickles
5. Carrot Relish
6. Corn Relish
7. Crabapple Pickles
8. Cucumbers - Chunk
9. Cucumbers - Dill
10. Cucumber - Mustard
11. Cucumbers - Ripe
12. Cucumbers - Sweet Green
13. Green Tomato Pickles
14. Mixed Pickles
15. Relish
16. Relish - Beet
17. Pickled Onions
18. Sliced Pickles
19. Watermelon Pickles
20. Any Other

HOME BREW & WINE

CONTEST RULES

ALL ENTRANTS MUST BE 21 YEARS OF AGE OR OLDER.

Class 6B - HOME BREW & WINE

A person may have a maximum of 2 entries in this contest. No entry fee or pre-registration will be required. All entries must be homemade for private, noncommercial use.

Contestants must supply a minimum of 1 bottle (minimum of 24 oz. each) of beer and wine.

Bottles must be labeled with beer/wine name, date bottled, and vintner's name.

Bottles must be clean and carry no other labels of other identification.

Entries are to be turned in Saturday, July 13, 2019, 11:00 a.m. -12:30 p.m.

Judging will be held at 1 p.m. under the grandstand in the open class area

Entries will be judged on: Aroma, Appearance, Flavor, Body, Drinkability, Overall Impression

Lot	1 st	2 nd	3 rd	4 th	5 th
1. Beer	\$25	\$20	\$15	\$10	\$5
2. Craft Wine from kits	\$25	\$20	\$15	\$10	\$5
3. Old-fashion Crock Wine	\$25	\$20	\$15	\$10	\$5

