

BAKING, CANNING, FOODS and FLOWERS Continued

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

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

Judging will begin at 9:00 a.m. on Thursday, July 8

ALL CLASSES WILL PAY
1ST PLACE \$5 • 2ND \$4 • 3RD \$3
UNLESS OTHERWISE STATED

Class 7 - BEGINNING BAKING (Ages 3 - 8)

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

Lots 1 - 8

1. Cookies
2. Cake or Cupcakes (3)
3. Biscuits
4. Bars
5. Muffins
6. Candy
7. Quick Bread
8. 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 1-16

1. Cookies
2. Brownies
3. Bars
4. Cake
5. Angel Food Cake
6. Cupcakes
7. Coffee Cake
8. Jelly Roll
9. Muffins
10. Biscuits
11. Quick Bread
12. Bread
13. Buns
14. Rolls
15. Candy
16. 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 1-14

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

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. 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 10, 2021, 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 (Labels will be available for you to choose the category)

	1 st	2 nd	3 rd	4 th
1. Beer	\$20	\$15	\$10	\$5
2. Red Wine	\$20	\$15	\$10	\$5
3. White Wine	\$20	\$15	\$10	\$5
4. Rose Wine	\$20	\$15	\$10	\$5

