

DEPARTMENT 19: BAKING, CANNING and FOODS continued

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

ENTRY DAY: Wednesday, July 26 - 10:00 a.m. - 7:00 p.m. (except where noted) Judging will begin at 9:00 a.m. on Thursday, July 27

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

Class 6 - 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 7 - 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 8 - 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 9 - 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 1-15

- 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. Dandelion
- 15. Any Other

Class 10 - JAMS AND PRESERVES

Jams and preserves 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 11 - CANNED VEGETABLES

Lots 1-16

- 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. Potatoes
- 15. Baby Potatoes
- 16. Any Other

Class 12 - PICKLES

Lots 1-22

- 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. Sauerkraut
- 21. Asparagus
- 22. Any Other

Class 13 - JUNIOR CANNING

Lots 1-15

- 1. Berry Jam
- 2. Fruit Jam
- 3. Berry Jelly
- 4. Fruit Jelly
- 5. Berry Sauce
- 6. Fruit Sauce
- 7. Fruit Juice
- 8. Dill Pickles
- 9. Mixed Pickles
- 10. Sweet Pickles
- 11. Relish
- 12. Vegetables
- 13. Salsa
- 14. Spagetti Sauce
- 15. Any Other

Class 14 - SYRUPS

Lots 1-4

- 1. Fruit Syrup
- 2. Boxelder Syrup
- 3. Maple Syrup
- 4. Any Other

Class 15 - CANNED MEAT AND MEAT BROTH

Lots 1-4

- 1. Canned Chicken
- 2. Canned Venison
- 3. Meat Broth
- 4. Any Other