

Department P

FOOD PRESERVATION (CANNING)

YOUTH & ADULTS

2026 COMPETITION GUIDE

ENTRY DEADLINE: SEPTEMBER 1

DEPARTMENT SUPERINTENDENT

Jackie Miller: 336-462-4740

Cheryl Smothers

DROP OFF DAYS

Friday, September 25: 4 to 8 p.m.

Saturday, September 26: 10 a.m. to 2 p.m.

Sunday, September 27: 12 to 4 p.m.

PICK UP DAYS

Monday, October 12: 10 a.m. to 6 p.m.

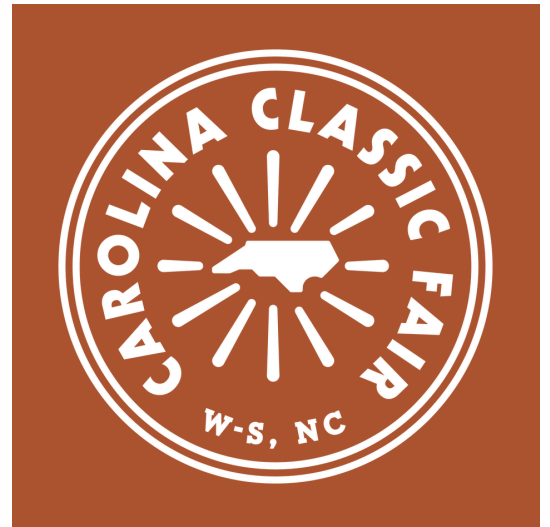
Tuesday, October 13: 10 a.m. to 4 p.m.

COMPETITIVE EXHIBITS OFFICE

Hours: Mon. - Fri., 8:30 a.m. - 4:30 p.m.

brannock@carolinaclassicfair.com

336-727-2236



CLICK HERE TO ENTER
A COMPETITION!

DROP-OFF AND PICK-UP

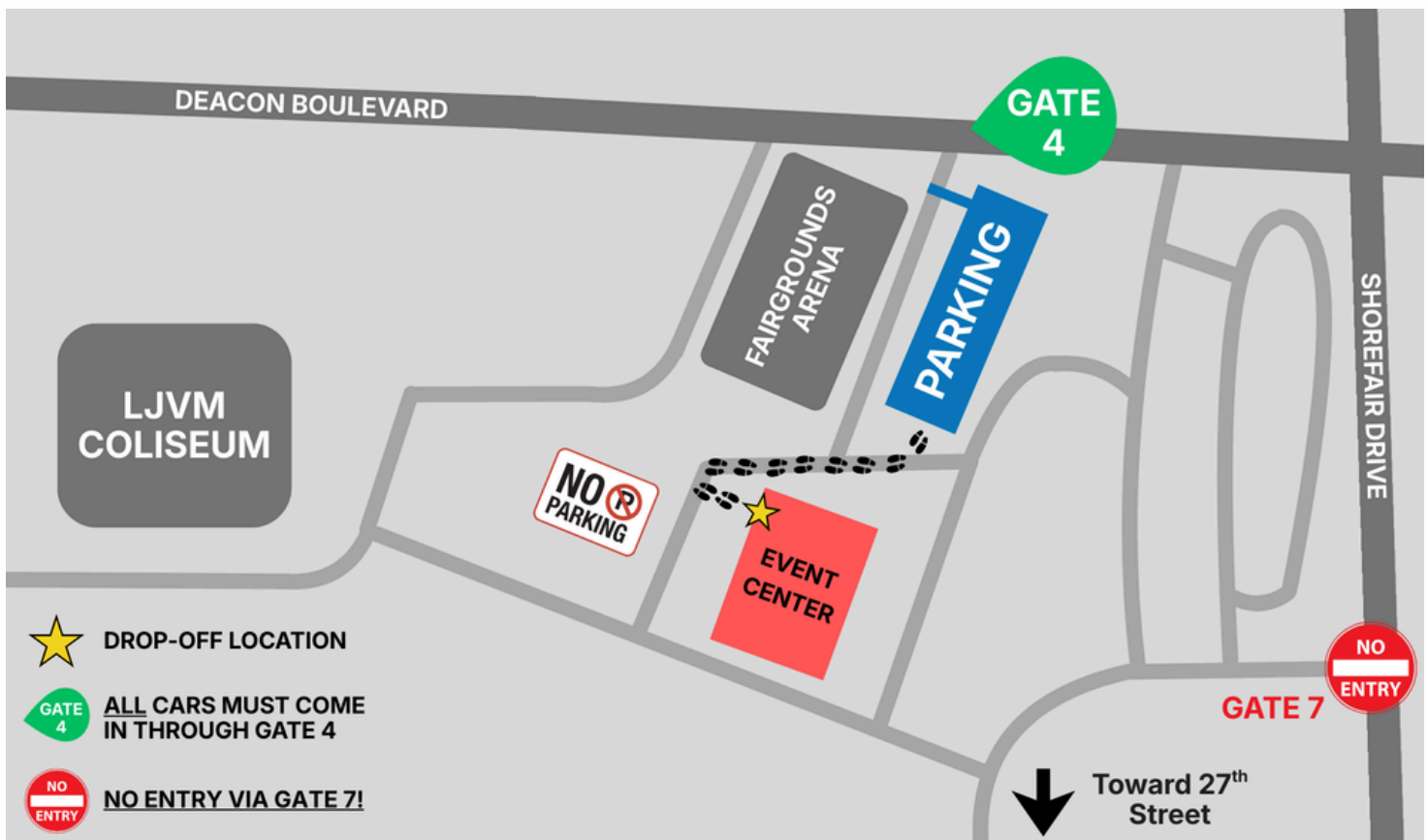
DROP-OFF INFORMATION

- Drop-off for **FOOD PRESERVATION** exhibits is:
 - **Friday, September 25 from 4 to 8 p.m.**
 - **Saturday, September 26 from 10 a.m. to 2 p.m.**
 - **Sunday, September 27 from 12 to 4 p.m.**
- If you have entries for other departments, you may have a separate drop-off date. Please read each department's rules and guidelines when entering.
- Do **NOT** remove the claim check portion; you will need this to pick up your exhibit(s).

PICK-UP INFORMATION

- Pick-up for ALL exhibits is **(NO EXCEPTIONS)**:
 - **Monday, October 12 from 10 a.m. to 6 p.m.**
 - **Tuesday, October 13 from 10 a.m. to 4 p.m.**
- You **MUST** have your claim check tag to reclaim your entry, NO EXCEPTIONS.
- Exhibits cannot be removed prior to October 12.
- **All items will be discarded after October 13.**

ADDRESS: 414 DEACON BOULEVARD, GATE 4



FAQs & ENTRY INFORMATION

FREQUENTLY ASKED QUESTIONS

When will I receive my entry tag(s)? Entry tags will be mailed after September 1.

Where do I go to drop off my exhibit(s)? Please come in Gate 4 and follow the signs. Please see map on page 2.

Where will my exhibit(s) be displayed at the fair? Food Preservation exhibits are displayed in the Event Center.

How should I display my exhibit(s)? Please see Page 4 for photos of correct displays. Exhibits that do not adhere to the guidelines will NOT be accepted; NO EXCEPTIONS!

Where should I place my tag(s)? Please attach tags by wrapping the tag around the jar and securing it with a rubber band.

Will my jars be opened? Yes, the judges will open the jars to taste each entry.

Do I need to label my jar? Yes, all jars MUST be labeled with the name of the product, method, and processing time. DO NOT include the exhibitor name. Entries will be disqualified if labeled incorrectly.

What does my item need to be brought in? Food Preservation exhibits should be brought in a standard canning jar of specified size (pint, quart, or half-pint) with a clean standard two-piece lid and ring. All jars MUST be clear. NO colored glass jars.

How do I pick up my exhibit(s) after the fair? All entries must be picked up on **Monday, October 12 from 10 a.m. to 6 p.m. or Tuesday, October 13 from 10 a.m. to 4 p.m.** No items will be removed before October 12. All items will be discarded after October 13. **NO EXCEPTIONS!**

NEW CLASSES

Junior Canning classes are now included in Department P: Food Preservation.

SECTION 111: DRIED (AMATEUR)

Beef Jerky, Croutons, and Chex Mix

SECTION 123: DRIED (PROFESSIONAL)

Beef Jerky, Croutons, and Chex Mix

SECTIONS 125-127: ALL JUNIOR AGE GROUPS

Beef Jerky and Chex Mix

PREMIUMS AND AWARDS

- A ribbon is a badge of merit, and in no case should be attached to an article or animal where meritorious qualities are lacking.
- The following colors will be used to designate awards:
 - **Judge's Choice:** Red, White and Blue
 - **First Place:** Blue
 - **Second Place:** Red
 - **Third Place:** White
 - **Fourth Place:** Pink
- If awarded, all ribbons must be picked up following the Fair (October 12-13).
- Premiums will be paid only from the judging results records and **NOT** from the ribbon or tags on exhibits.
- Errors or omissions in premium payments not reported to the Fair Administrative Office by December 31, 2026, will **NOT** be paid.



AMATEUR CLASSES

IMPORTANT - PLEASE READ

- Use a black felt-tip pen to mark “2026” on jar lid.
- Label must include jar’s contents, processing method, and processing time.
- Sample Label:
Green Beans
Pressure Canner
25 minutes
- **ENTRIES WILL BE DISQUALIFIED IF LABELED INCORRECTLY!**

SECTION 100

PRESERVES

Container: Standard brand pint or half-pint

Appearance: Clear, and in some fruit, transparent, but not too dark. Fruit should have original shape as nearly as possible. Texture: tender, while still firm and plump. Consistency: heavy, but not enough to crystallize; about one-third as much syrup as fruit. Should contain whole pieces or fruit pieces.

Flavor: Natural fruit flavor should be preserved.

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$6

- 001. Blackberry
- 002. Cherry
- 003. Fig
- 004. Peach
- 005. Pear
- 006. Strawberry (*Cultivated*)
- 007. Mixed Fruit (*2 or more fruits*)



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

AMATEUR CLASSES

SECTION 101

JAMS, CONSERVES, FRUIT BUTTERS & MARMALADES

Container: Standard brand pint or half-pint

Appearance: Jams are made from crushed fruits, usually small ones, and cooked to a smooth, gel-like consistency. Butters are made from fruits which contain a large portion of the fleshy material without seeds or skins. Marmalade contains small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly.

Flavor: Natural fruit flavor should be preserved.

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$6

- | | |
|-----------------------------------|-----------------|
| 010. Apple Butter | 016. Peach |
| 011. Blackberry - Dewberry Jam | 017. Pear |
| 012. Blackberry - Huckleberry Jam | 018. Plum |
| 013. Cherry | 019. Raspberry |
| 014. Grape Jam | 020. Strawberry |
| 015. Marmalade | |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 102

JELLY

Container: Standard brand pint or half-pint sealed with standard lid

Appearance: Natural color: transparent and sparkling; No sign of crystallization; Tender: breaks with distinct cleavage, angles, holds shape; Should not be syrupy, sticky, or tough.

Flavor: Natural fruit flavor should be preserved. DO NOT USE PARAFIN.

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$6

- | | |
|--------------------|--|
| 025. Apple | 029. Red Pepper |
| 026. Apple - Berry | 030. Plum |
| 027. Blackberry | 031. Muscadine/Scuppernong |
| 028. Grape | 032. Mixed <i>(Must put name on label)</i> |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

AMATEUR CLASSES

SECTION 103

REDUCED SUGAR

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$6

JAM

- 035. Apple Butter
- 036. Blackberry
- 037. Blueberry
- 038. Peach
- 039. Plum
- 040. Strawberry
- 041. Mixed Fruit (2 or more fruits)

JELLY

- 042. Apple
- 043. Blackberry
- 044. Grape
- 045. Plum
- 046. Mixed Fruit (2 or more fruits)



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 104

JUICE

Container: Standard brand quart or pint

Flavor: Typical ripe tomato or fruit flavor. No objectionable "off" flavor.

Color: Typical color of well-ripened tomatoes or fruit.

Stability: Little or no tendency to separate after standing 15 minutes.

Absence of Defects: No particles of fiber, skin, or seed.

Points: Flavor: 45, Color: 20, Stability: 15, Absence of Defects: 15, Container: 5; 100 Total

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$6

- 050. Apple Juice
- 051. Grape Juice
- 052. Tomato Juice
- 053. Blackberry Juice



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

AMATEUR CLASSES

SECTION 105

PICKLES

Container: Standard brand pint, quart, or half-pint

Appearance: Uniform in size and shape, natural color, firm texture, has enough liquid to cover.

Flavor: Natural fruit flavor in fruit and vegetable pickles, not over-spiced.

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$6

- | | |
|-----------------------------|------------------------------|
| 055. Pickled Beets | 062. Pickled Okra |
| 056. Bread & Butter Pickles | 063. Pickled Peppers |
| 057. Dill Pickles | 064. Stuffed Peppers |
| 058. Fruit Chutney | 065. Sour Pickles |
| 059. Vegetable Chutney | 066. Sweet Pickles |
| 060. Grape Leaf Pickles | 067. Pickled Squash |
| 061. Pickled Green Beans | 068. Watermelon Rind Pickles |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 106

RELISHES

Container: Standard brand pint, quart, or half-pint

Appearance: Uniform in size and shape, natural color, firm texture, has enough liquid to cover.

Flavor: Natural fruit flavor in fruit and vegetable pickles, not over-spiced.

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$6

- 070. Chow Chow
- 071. Corn Relish
- 072. Fruit Relish
- 073. Cowboy Candy
- 074. Green & Red Pepper Relish
- 075. Squash Relish
- 076. Sweet Pickle Relish



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

AMATEUR CLASSES

FRUITS, VEGETABLES & SAUCES MUST BE PROCESSED IN BOILING WATER BATH OR PRESSURE CANNER. LOW-ACID VEGETABLES MUST BE PROCESSED IN STEAM PRESSURE CANNER.

Container: Standard brand quart, pint, or half-pint

Appearance: Color: natural fruit or vegetable, syrup or liquid-clear; Free from seeds; Well-ripened, but not defective or overripe; Appropriate size, graded and sorted; Pack arrangements, best use of space within the jar; Attractive but not time-wasting fancy packs; As large a portion of solids to liquids as possible; Tender but not overcooked.

Flavor: Natural flavor should be preserved as much as possible.

SECTION 107

FRUITS

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$6

- | | |
|-------------------------------|------------------------|
| 080. Apples - Whole or Sliced | 086. Figs |
| 081. Applesauce | 087. Peaches |
| 082. Blackberries | 088. Pears |
| 083. Blueberries | 089. Plums |
| 084. Cherries | 090. Raspberries |
| 085. Dewberries | 091. Pimento - Chopped |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 108

VEGETABLES

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$6

- | | |
|-----------------------------|--|
| 095. Asparagus | 103. Okra |
| 096. Beets | 104. Peas - English |
| 097. Butter Peas | 105. Peas - Southern |
| 098. Carrots - Whole or Cut | 106. Greens - Any Variety |
| 099. Corn - Cut Only | 107. Potatoes - White (<i>Cubed or sliced</i>) |
| 100. Green Beans | 108. Tomatoes - Quartered |
| 101. Lima Beans | 109. Tomatoes - Whole |
| 102. October Beans | 110. Tomatoes - Yellow |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

AMATEUR CLASSES

SECTION 109

SAUCES

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$8

- 115. Chili Sauce
- 116. Spaghetti Sauce (*No meat*)
- 117. BBQ Sauce
- 118. Salsa - Mild
- 119. Marinara
- 120. Salad Dressing (*Not refrigerated*)



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 110

DRIED

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$8

HALF-PINTS ONLY

- | | |
|--------------------|--|
| 125. Apples | 133. Peaches |
| 126. Peppers - Any | 134. Tomatoes |
| 127. Okra | 135. Single Fruit - Any Berry |
| 128. Onions | 136. Single Fruit - Any Other Fruit |
| 129. Basil | 137. Vegetable Mixture - Dried |
| 130. Parsley | 138. Beef Jerky - Dried Meat NEW |
| 131. Sage | 139. Croutons NEW |
| 132. Rosemary | 140. Chex Mix NEW |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 111

PIE FILLING

PREMIUMS: 1ST: \$12 | 2ND: \$9 | 3RD: \$8

- 141. Apple
- 142. Cherry
- 143. Blackberry
- 144. Mixed Fruit (*2 or more fruits*)



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

PROFESSIONAL CLASSES

This section is for anyone that makes and sells their product. If a Professional enters into an Amateur class and they are deemed a Professional, they will be disqualified.

IMPORTANT - PLEASE READ

- Use a black felt-tip pen to mark “2026” on jar lid.
- Label must include jar’s contents, processing method, and processing time.
- Sample Label:
Green Beans
Pressure Canner
25 minutes
- **ENTRIES WILL BE DISQUALIFIED IF LABELED INCORRECTLY!**

SECTION 112

PRESERVES

Container: Standard brand pint or half-pint

Appearance: Clear, and in some fruit, transparent, but not too dark. Fruit should have original shape as nearly as possible. Texture: tender, while still firm and plump. Consistency: heavy, but not enough to crystallize; about one-third as much syrup as fruit. Should contain whole pieces or fruit pieces.

Flavor: Natural fruit flavor should be preserved.

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

145. Blackberry
146. Cherry
147. Fig
148. Peach
149. Pear
150. Strawberry (*Cultivated*)
151. Mixed Fruit (*2 or more fruits*)



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

PROFESSIONAL CLASSES

SECTION 113

JAMS, CONSERVES, FRUIT BUTTERS & MARMALADES

Container: Standard brand pint or half-pint

Appearance: Jams are made from crushed fruits, usually small ones, and cooked to a smooth, gel-like consistency. Butters are made from fruits which contain a large portion of the fleshy material without seeds or skins. Marmalade contains small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly.

Flavor: Natural fruit flavor should be preserved.

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

- | | |
|-----------------------------------|-----------------|
| 155. Apple Butter | 161. Peach |
| 156. Blackberry - Dewberry Jam | 162. Pear |
| 157. Blackberry - Huckleberry Jam | 163. Plum |
| 158. Cherry | 164. Raspberry |
| 159. Grape Jam | 165. Strawberry |
| 160. Marmalade | |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 114

JELLY

Container: Standard brand pint or half-pint sealed with standard lid

Appearance: Natural color: transparent and sparkling; No sign of crystallization; Tender: breaks with distinct cleavage, angles, holds shape; Should not be syrupy, sticky, or tough.

Flavor: Natural fruit flavor should be preserved. DO NOT USE PARAFIN.

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

- | | |
|--------------------|--|
| 170. Apple | 174. Red Pepper |
| 171. Apple - Berry | 175. Plum |
| 172. Blackberry | 176. Muscadine/Scuppernong |
| 173. Grape | 177. Mixed <i>(Must put name on label)</i> |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

PROFESSIONAL CLASSES

SECTION 115

REDUCED SUGAR

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

JAMS

- 180. Apple Butter
- 181. Blackberry
- 182. Blueberry
- 183. Peach
- 184. Plum
- 185. Strawberry
- 186. Mixed Fruit (2 or more fruits)

JELLY

- 187. Apple
- 188. Blackberry
- 189. Grape
- 190. Plum
- 191. Mixed Fruit (2 or more fruits)



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 116

JUICES

Container: Standard brand quart or pint

Flavor: Typical ripe tomato or fruit flavor. No objectionable "off" flavor.

Color: Typical color of well-ripened tomatoes or fruit.

Stability: Little or no tendency to separate after standing 15 minutes.

Absence of Defects: No particles of fiber, skin, or seed.

Points: Flavor: 45, Color: 20, Stability: 15, Absence of Defects: 15, Container: 5; 100 Total

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

- 195. Apple Juice
- 196. Grape Juice
- 197. Tomato Juice
- 198. Blackberry Juice



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

PROFESSIONAL CLASSES

SECTION 117

PICKLES

Container: Standard brand pint, quart, or half-pint

Appearance: Uniform in size and shape, natural color, firm texture, has enough liquid to cover.

Flavor: Natural fruit flavor in fruit and vegetable pickles, not over-spiced.

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

- | | |
|-----------------------------|------------------------------|
| 200. Pickled Beets | 207. Pickled Okra |
| 201. Bread & Butter Pickles | 208. Pickled Peppers |
| 202. Dill Pickles | 209. Stuffed Peppers |
| 203. Fruit Chutney | 210. Sour Pickles |
| 204. Vegetable Chutney | 211. Sweet Pickles |
| 205. Grape Leaf Pickles | 212. Pickled Squash |
| 206. Pickled Green Beans | 213. Watermelon Rind Pickles |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 118

RELISHES

Container: Standard brand pint, quart, or half-pint

Appearance: Uniform in size and shape, natural color, firm texture, has enough liquid to cover.

Flavor: Natural fruit flavor in fruit and vegetable pickles, not over-spiced.

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

- 215. Chow Chow
- 216. Corn Relish
- 217. Fruit Relish
- 218. Cowboy Candy
- 219. Green & Red Pepper Relish
- 220. Squash Relish
- 221. Sweet Pickle Relish



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

PROFESSIONAL CLASSES

FRUITS, VEGETABLES & SAUCES MUST BE PROCESSED IN BOILING WATER BATH OR PRESSURE CANNER. LOW-ACID VEGETABLES MUST BE PROCESSED IN STEAM PRESSURE CANNER.

Container: Standard brand quart, pint, or half-pint

Appearance: Color: natural fruit or vegetable, syrup or liquid-clear; Free from seeds; Well-ripened, but not defective or overripe; Appropriate size, graded and sorted; Pack arrangements, best use of space within the jar; Attractive but not time-wasting fancy packs; As large a portion of solids to liquids as possible; Tender but not overcooked.

Flavor: Natural flavor should be preserved as much as possible.

SECTION 119

FRUITS

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

- | | |
|-------------------------------|------------------------|
| 225. Apples - Whole or Sliced | 231. Figs |
| 226. Applesauce | 232. Peaches |
| 227. Blackberries | 233. Pears |
| 228. Blueberries | 234. Plums |
| 229. Cherries | 235. Raspberries |
| 230. Dewberries | 236. Pimento - Chopped |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 120

VEGETABLES

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

- | | |
|-----------------------------|--|
| 240. Asparagus | 248. Okra |
| 241. Beets | 249. Peas - English |
| 242. Butter Peas | 250. Peas - Southern |
| 243. Carrots - Whole or Cut | 251. Greens - Any Variety |
| 244. Corn - Cut Only | 252. Potatoes - White (<i>Cubed or sliced</i>) |
| 245. Green Beans | 253. Tomatoes - Quartered |
| 246. Lima Beans | 254. Tomatoes - Whole |
| 247. October Beans | 255. Tomatoes - Yellow |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

PROFESSIONAL CLASSES

SECTION 121

SAUCES

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

- 260. Chili Sauce
- 261. Spaghetti Sauce (*No meat*)
- 262. BBQ Sauce
- 263. Salsa - Mild
- 264. Marinara
- 265. Salad Dressing (*Not refrigerated*)



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 122

DRIED

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

HALF-PINTS ONLY

- | | |
|--------------------|--|
| 270. Apples | 278. Peaches |
| 271. Peppers - Any | 279. Tomatoes |
| 272. Okra | 280. Single Fruit - Any Berry |
| 273. Onions | 281. Single Fruit - Any Other Fruit |
| 274. Basil | 282. Vegetable Mixture - Dried |
| 275. Parsley | 283. Beef Jerky - Dried Meat NEW |
| 276. Sage | 284. Croutons NEW |
| 277. Rosemary | 285. Chex Mix NEW |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 123

PIE FILLING

PREMIUMS: 1ST: \$14 | 2ND: \$12 | 3RD: \$10

- 290. Apple
- 291. Cherry
- 292. Blackberry
- 293. Mixed Fruit (*2 or more fruits*)



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

YOUTH CLASSES

All Adult Canning rules, guidelines, and judging criteria apply to Juniors. Teen, youth, and child competitors may be supervised for safety precautions by a parent, legal guardian, or classroom teacher. All entry design, construction, and decoration must be done solely by the individual entering the competition.

IMPORTANT - PLEASE READ

- Use a black felt-tip pen to mark "2026" on jar lid.
- Label must include jar's contents, processing method, and processing time.
- Sample Label:
Green Beans
Pressure Canner
25 minutes
- **ENTRIES WILL BE DISQUALIFIED IF LABELED INCORRECTLY!**

SECTION 124

YOUTH - GARDES 3-5

PREMIUMS: 1ST: \$10 | 2ND: \$8 | 3RD: \$6

- 300. Apple Butter
- 301. Jam - Any Flavor (*No parafin*)
- 302. Jelly - Any Flavor (*No parafin*)
- 303. Apples
- 304. Applesauce
- 305. Berries
- 306. Peaches
- 307. Bread & Butter Pickles
- 308. Pickled Vegetable - Any
- 309. Cucumber Pickles
- 310. Dill Pickles
- 311. Chow Chow
- 312. Salsa - Mild
- 313. Whole Carrots
- 314. Beets
- 315. Corn
- 316. Green Beans
- 317. Tomatoes - Quartered
- 318. Tomato Juice
- 319. **Beef Jerky - Dried Meat** **NEW**
- 320. **Chex Mix** **NEW**



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

YOUTH CLASSES

SECTION 125

YOUTH - GARDES 6-8

PREMIUMS: 1ST: \$12 | 2ND: \$10 | 3RD: \$8

- | | |
|--|--|
| 325. Apple Butter | 334. Dill Pickles |
| 326. Jam - Any Flavor <i>(No parafin)</i> | 335. Salsa - Mild |
| 327. Jelly - Any Flavor <i>(No parafin)</i> | 336. Whole Carrots |
| 328. Peaches | 337. Corn |
| 329. Pears | 338. Green Beans |
| 330. Dried Fruit | 339. Tomatoes - Quartered |
| 331. Bread & Butter Pickles | 340. Tomato Juice |
| 332. Pickled Vegetable - Any | 341. Beef Jerky - Dried Meat NEW |
| 333. Cucumber Pickles | 342. Chex Mix NEW |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)

SECTION 126

YOUTH - GARDES 9-12

PREMIUMS: 1ST: \$12 | 2ND: \$10 | 3RD: \$8

- | | |
|--|--|
| 345. Apple Butter | 355. Dill Pickles |
| 346. Jam - Any Flavor <i>(No parafin)</i> | 356. Chow Chow |
| 347. Jelly - Any Flavor <i>(No parafin)</i> | 357. Salsa - Mild |
| 348. Apples | 358. Whole Carrots |
| 349. Applesauce | 359. Beets |
| 350. Peaches | 360. Corn |
| 351. Grape Leaf Pickles | 361. Green Beans |
| 352. Bread & Butter Pickles | 362. Tomatoes - Quartered |
| 353. Pickled Vegetable - Any | 363. Beef Jerky - Dried Meat NEW |
| 354. Cucumber Pickles | 364. Chex Mix NEW |



JUDGE'S CHOICE: \$10 & ROSETTE

(Selected from 1st place winners of categories above)