

Superintendent: Susan Lybbert

Last Day to Drop off Entry Form/Submit Online Entry	Friday, July 23 by 5:00 p.m.
Exhibits Received (may enter on site)	Tuesday, July 27, 3:00 p.m. - 7:00 p.m.
Exhibits Judged	Wednesday, July 28
Exhibits Released	Monday, August 2, 2:00 p.m. - 7:00 p.m.

<u>Premiums offered per Class</u>		<u>Rosettes/Awards</u>	
Blue (1 st)	\$5.00	Best of Show	\$20 & Rosette
Red (2 nd)	\$4.00	Best of Youth Division	\$10 & Rosette
White (3 rd)	\$3.00	Merit Award	Rosette
		Superintendent’s Choice	Rosette
		People’s Choice	Rosette

1. General rules and regulations apply in this department.
2. For entry instructions, please refer to the [General Information](#) section of the Competitive Exhibitor Guide.
3. **EXHIBITOR MAY MAKE ONLY ONE ENTRY IN EACH CLASS.**
4. Judging will be based on the following criteria:
 - a. Processing Method & Processing Time
 - b. Color, Clarity & Uniformity of product
 - c. Cleanliness of Jar and Ring (no rusty rings)
5. Judges reserve the right to open any jar.
6. All products must be in a “standard” jar (i.e. Ball, Kerr, etc.). No mayonnaise or other odd jars. No zinc lids.
7. All canned foods must have been processed within the last 12 months and be sealed in standard canning jars with rings. No paraffin seals on any entries.
8. No freezer jam.
9. No open kettle products.
10. Jars must be labeled with the jar’s content and processing methods (i.e. boiling water canner or pressure canner, processing times, pressure, date and elevation). NOTE: Salsa must include recipe with product for judging.
11. Up to date canning information is available in publications at the Canyon County Extension Office.
12. Quart or pint jars are required for fruit, meat, pickles, juices or vegetables (except corn, which must be in pints). Pint or half-pint jars are required for pickles, jams and jellies. ¼ pint jars may be used for jams, jellies or pickles.
13. Appropriate head space in jars: ¼ inch for jams and jellies, ½ inch for tomatoes, fruit and pickles, ¾ to 1 inch for vegetables, 1 to 1 ¼ inch for meats.
14. Dried items must be in a pint, half-pint jar. The jars must be labeled on the bottom, as to kind, month, and year dried (July 2020 to July 2021), method used for drying, approximate drying time and any additives or color enhancers. Fruit rolls should be sealed in a clear plastic bag.
15. Judging will be based upon USDA standards and/or Ball Blue Book Standards.

LABEL SAMPLE BELOW

Content: Green Beans
Type of Pressure Canner:
 Dial or Weighted Gauge
Processing Time: 25 minutes @ 12 lbs. pressure (be sure to adjust processing time for altitude)
Date: September 24, 2020
Elevation: 2,600 feet

DIVISION 311	CLASS
311: Fruits	01: Any Berry
311: Fruits	02: Cherries
311: Fruits	03: Apricots
311: Fruits	04: Peaches
311: Fruits	05: Pears
311: Fruits	06: Applesauce
311: Fruits	07: Mixed Fruit
311: Fruits	08: Other
DIVISION 312	CLASS
312: Pie Fillings	09: Apple
312: Pie Fillings	10: Peach
312: Pie Fillings	11: Berry
312: Pie Fillings	12: Other
DIVISION 313	CLASS
313: Jelly	13: Cherry
313: Jelly	14: Raspberry
313: Jelly	15: Blackberry
313: Jelly	16: Other Berry
313: Jelly	17: Apple
313: Jelly	18: Plum
313: Jelly	19: Grape
313: Jelly	20: Jalapenos or Any Pepper
313: Jelly	21: Other
DIVISION 314	CLASS
314: Jams	22: Strawberry
314: Jams	23: Raspberry
314: Jams	24: Blackberry
314: Jams	25: Peach
314: Jams	26: Apricot
314: Jams	27: Apricot Pineapple
314: Jams	28: Plum
314: Jams	29: Huckleberry
314: Jams	30: Blueberry
314: Jams	31: Other Berry
314: Jams	32: Apple Butter
314: Jams	33: Any Other Butter
314: Jams	34: Marmalade (label kind)
314: Jams	35: Other

DIVISION 315	CLASS
315: Vegetables	36: Green Beans
315: Vegetables	37: Beets
315: Vegetables	38: Corn
315: Vegetables	39: Peas
315: Vegetables	40: Tomatoes, Whole
315: Vegetables	41: Tomatoes, Other
315: Vegetables	42: Tomato Sauce
315: Vegetables	43: BBQ Sauce
315: Vegetables	44: Carrots
315: Vegetables	45: Mixed Vegetables
315: Vegetables	46: Other
DIVISION 316	CLASS
316: Pickles & Relishes	47: Beet Pickles
316: Pickles & Relishes	48: Sauces
316: Pickles & Relishes	49: Cucumber Pickles, Sweet
316: Pickles & Relishes	50: Cucumber Pickles, Dill
316: Pickles & Relishes	51: Mixed Pickles
316: Pickles & Relishes	52: Bread & Butter Pickles
316: Pickles & Relishes	53: Pickle Relishes
316: Pickles & Relishes	54: Pickled Hot Peppers
316: Pickles & Relishes	55: Pickled Peppers - Other
316: Pickles & Relishes	56: Pickled Dilly Beans
316: Pickles & Relishes	57: Pickled Asparagus
316: Pickles & Relishes	58: Salsa
316: Pickles & Relishes	59: Zucchini Relish
316: Pickles & Relishes	60: Other Relish
316: Pickles & Relishes	61: Other
DIVISION 317	CLASS
317: Juices	62: Fruit
317: Juices	63: Vegetable
317: Juices	64: Syrups
DIVISION 318	CLASS
318: Meats	65: Beef
318: Meats	66: Chicken
318: Meats	67: Other
DIVISION 319	CLASS
319: Dried Foods	68: Apples
319: Dried Foods	69: Bananas
319: Dried Foods	70: Peaches

319: Dried Foods	71: Prunes
319: Dried Foods	72: Raisins
319: Dried Foods	73: Other Fruits
319: Dried Foods	74: Tomatoes
319: Dried Foods	75: Onions
319: Dried Foods	76: Peppers
319: Dried Foods	77: Other Vegetables
319: Dried Foods	78: Domestic Meat
319: Dried Foods	79: Oregano
319: Dried Foods	80: Basil
319: Dried Foods	81: Mint
319: Dried Foods	82: Other Herbs
319: Dried Foods	83: Fruit Roll
319: Dried Foods	84: Other
DIVISION 320	CLASS
320: Youth Canning	85: Jam, Raspberry or Strawberry
320: Youth Canning	86: Jam, Other
320: Youth Canning	87: Jelly, Any
320: Youth Canning	88: Canned Fruit, Any
320: Youth Canning	89: Canned Vegetable, Any
320: Youth Canning	90: Pickles, Any
320: Youth Canning	91: Other