

Department 41



OPEN CULINARY ARTS – CANNING

Shirley Rothfuss 734-429-9767; Annie Rothfuss, Amanda Jedele, Donna Jedele – Superintendents

All exhibits in these classes are to be produced since last years fair. Jars will not be opened. Exhibit in colorless standard glass jars. Canned by USDA Guidelines. Food preservation information available at <http://www.uga.edu/nchfp>. Contact MSU Extension Office for Guidelines.

Enter exhibits in building “A” Monday, August 28th from 4:00 – 8:00 p.m. or Tuesday August 29th from 9:00 – noon. Entries may be picked up Sunday from 9:00 – 11:00 p.m., building will be closed at 8 p.m. to prepare for release. Entries may be picked up on Monday, September 4th **by appointment** with Elaine at 734-845-7710. Only one exhibit in each class.

ADULT CANNING

Premiums in Sections 6 - 14

1st \$3.00; 2nd \$2.00; 3rd \$1.00

SECTION 6 – Fruits

Class No.

1031. Applesauce	1035. Cherrie-sweet, red	1039. Pears	1043. Pie Filling
1032. Blackberries	1036. Dehydrated	1040. Plums	1044. Any other fruit
1033. Cherries-tart	1037. Blueberries	1041. Pineapple	
1034. Cherries-sweet, white	1038. Peaches	1042. Raspberries	

SECTION 7 – Jellies

Class No.

1054. Apple	1057. Grape	1060. Raspberry-black	1063. Multi fruit
1055. Cherry	1058. Mint	1061. Raspberry-red	1064. Any other
1056. Currant	1059. Pear	1062. Strawberry	

SECTION 8 – Jams

Class No.

1070. Blueberry	1073. Pear	1076. Strawberry
1071. Cherry	1074. Raspberry – black	1077. Multi fruit
1072. Peach	1075. Raspberry - red	1078. Any other

SECTION 9 – Preserves

Class No.

1080. Apple butter	1082. Honey	1084. Strawberry
1081. Cherry	1083. Multi-fruit	1085. Any other

SECTION 10 – Vegetables

Class No.

1095. Asparagus	1100. Carrots	1105. Potatoes	1110. Tomato sauce
1096. Beans-green	1101. Corn	1106. Sauerkraut	1111. Tomato paste
1097. Beans-lima	1102. Peas	1107. Soup	1112. Tomatoes-stewed
1098. Beans-yellow	1103. Mixed	1108. Spaghetti Sauce	1113. Tomatoes-yellow
1099. Beets	1104. Peppers	1109. Tomatoes-whole	1114. Any other

SECTION 11 – Juices

Class No.

1120. Apple	1122. Grape	1124. Vinegars
1121. Berry	1123. Tomato	1125. Any other

SECTION 12 – Relishes

Class No.

1130. Beets	1133. Collection of herbs 3 or more	1135. Cucumber	1138. Zucchini
1131. Catsup		1136. Pepper	1139. Any other
1132. Chili sauce	1134. Corn	1137. Salsa	

SECTION 13 – Pickles

Class No.

1145. Bean	1150. Dill-large	1155. Mixed	1160. Zucchini
1146. Beet-whole	1151. Dill-sliced	1156. Peach	1161. Any other
1147. Beet-cut	1152. Dill-small	1157. Pepper	
1148. Bread & Butter	1153. Green Tomato	1158. Sweet	
1149. Chunk	1154. Mustard	1159. Watermelon	

SECTION 14 – Meats

Class No.

1170. Beef	1172. Pork	1174. Sausage
1171. Chicken	1173. Venison	1175. Any other



Department 61

YOUTH CULINARY ARTS – CANNING

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Youth age 18 years of age and under as of January 1 of current year
Please provide age, as of 1/1 this year, on back of tag

SECTION 6 – Youth Canning

Premiums

1st \$3.00; 2nd \$2.00; 3rd \$1.00

Class No.

1180. Dehydrated	1183. Jelly	1186. Vegetable
1181. Fruit	1184. Pickles	1187. Any other
1182. Jam	1185. Relish	