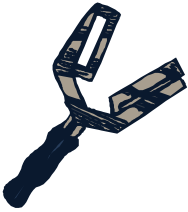


CHESHIRE FAIR
“Celebrate the American Spirit”
AUGUST 4-8, 2010



CANNING DEPARTMENT

Superintendent:

<u>Premiums</u>	1st	2nd	3rd
Div A-M & Youth	\$3.00	\$2.00	\$1.00
Div N	\$6.00	\$4.00	\$2.00
Sweepstakes	\$10.00	\$5.00	\$3.00

“Celebrate the American Spirit” Theme Class – Pickles (any variety) 1st \$10 2nd \$8 3rd \$6

Divisions A-L Best Single Jar

- | | | | | |
|---|--|---|---|--|
| <p>A</p> <ol style="list-style-type: none"> 1. Applesauce 2. Blackberries 3. Blueberries | <ol style="list-style-type: none"> 4. Cherries 5. Peaches 6. Pears | <ol style="list-style-type: none"> 7. Plums 8. Raspberries 9. Rhubarb | <ol style="list-style-type: none"> 10. Strawberries 11. Mincemeat | |
| <p>B</p> <ol style="list-style-type: none"> 1. Asparagus 2. Beets, sliced 3. Beets, small whole 4. Carrots, sliced | <ol style="list-style-type: none"> 5. Carrots, small whole 6. Corn, cut from cob 7. Peas 8. Spinach | <ol style="list-style-type: none"> 9. String beans, cut green 10. String beans, whole green 11. Succotash 12. Swiss Chard | <ol style="list-style-type: none"> 13. Tomatoes, cut 14. Tomatoes, whole 15. Vegetables, combination 16. Vegetables, soup 17. Wax beans, cut 18. Wax beans, whole | |
| <p>C</p> <ol style="list-style-type: none"> 1. Any meat | <ol style="list-style-type: none"> 2. Meatsoup | | | |
| <p>D</p> <ol style="list-style-type: none"> 1. Mixed pickles 2. Sour cucumber pickles 3. Sweet cucumber pickles | <ol style="list-style-type: none"> 4. Ripe sweet cucumber pickles 5. Bread & butter pickles 6. Green tomato pickles | <ol style="list-style-type: none"> 7. Pickled beets 8. Ketchup 9. Sauerkraut | | |
| <p>E</p> <ol style="list-style-type: none"> 1. Relish, corn | <ol style="list-style-type: none"> 2. Relish, cucumber | <ol style="list-style-type: none"> 3. Relish, green tomato | <ol style="list-style-type: none"> 4. Relish, zucchini | <ol style="list-style-type: none"> 5. Salsa |
| <p>F</p> <ol style="list-style-type: none"> 1. Apple jelly 2. Blackberry jelly 3. Crabapple jelly | <ol style="list-style-type: none"> 4. Elderberry jelly 5. Grape jelly | <ol style="list-style-type: none"> 6. Orange jelly 7. Plum jelly | <ol style="list-style-type: none"> 8. Raspberry jelly 9. Strawberry jelly | |
| <p>G</p> <ol style="list-style-type: none"> 1. Blackberry jam | <ol style="list-style-type: none"> 2. Blueberry jam | <ol style="list-style-type: none"> 3. Raspberry jam | <ol style="list-style-type: none"> 4. Strawberry jam | |
| <p>H</p> <p>Conserve, any variety</p> | | | | |
| <p>I</p> <p>Marmalade, any variety</p> | | | | |
| <p>J</p> <p>Chutney, any variety</p> | | | | |
| <p>K</p> <ol style="list-style-type: none"> 1. Juice, fruit | <ol style="list-style-type: none"> 2. Juice, vegetable | | | |
| <p>L</p> <p>Best single jar, anything not listed above</p> <ol style="list-style-type: none"> 1. Fruit 2. Vegetable | <ol style="list-style-type: none"> 3. Pickle 4. Jelly | <ol style="list-style-type: none"> 5. Jam 6. Relish | <ol style="list-style-type: none"> 7. Sauce | |
| <p>M</p> <p>Fruit Butter</p> | | | | |
| <p>N</p> <p>Best Exhibit, one jar each of : jelly, jam, conserve and marmalade</p> | | | | |

YOUTH DIVISION (14 years old or younger)

- | | | | |
|--|---|---|--|
| <p>A.</p> <p>Applesauce</p> | | | |
| <p>B.</p> <ol style="list-style-type: none"> 1. Mixed pickles | <ol style="list-style-type: none"> 2. Bread & butter pickles | <ol style="list-style-type: none"> 3. Sweet cucumber pickles | |
| <p>C.</p> <ol style="list-style-type: none"> 1. Apple jelly | <ol style="list-style-type: none"> 2. Grape jelly | <ol style="list-style-type: none"> 3. Strawberry jelly | <ol style="list-style-type: none"> 4. Raspberry jelly |
| <p>D.</p> <ol style="list-style-type: none"> 1. Blackberry jam | <ol style="list-style-type: none"> 2. Blueberry jam | <ol style="list-style-type: none"> 3. Raspberry jam | <ol style="list-style-type: none"> 4. Strawberry jam |

SWEEPSTAKES AWARD TO EXHIBITOR IN DIVISIONS A THRU L WINNING THE LARGEST NUMBER OF POINTS

NOTE: What the judges look for:

Containers: Clean jars of uncolored glass, clean labels correctly placed and rust-free lids. Judges would prefer exhibits with NO jar bands. Padded lids and fabric over-wraps interfere with the judging process and will be disqualified. No bail-and-rubber-style jars accepted. Exhibits must be labeled with the name of the food, the date preserved, and the method of food preservation. Entries without required labeling will not be judged.

Liquid: Appropriate amount from top, free from cloudiness and sediment.

Processing: Signs of spoilage and proper seal.

Product: Natural color, uniform size and shape, too large or small, too loosely or tightly packed, over or under ripe & signs of other material.

RULES & REGULATIONS

1. Entries must be brought in between 4-7 PM, Monday, August 2, and must be removed between 6-7 PM, Monday, August 9.
2. Each exhibitor must include a separate entry blank for Canning Dept. only, complete with signed and printed name, mailing address and list of all entries, that will be available when registering. For larger exhibits, entry blanks and ID tags should be filled out in advance of registration. Entry blanks are available online or at the Fair Office. ID tags are available at the Fair Office only.
3. Division N – under product name, write: “4 Jar Exhibit”. Jars in Division N must be of uniform size.
4. All canned products should be prepared and processed according to the correct USDA recommendations.
5. Exhibits without competition will be judged on their own merit and will receive an award or placing only if determined worthy by the judges.
6. All entries must be preserved within the last 12 months.

