

**CLASS 11 CANNED FRUIT**

- Lot
- 1 Apples
- 2 Applesauce
- 3 Apricots
- 4 Cherries, dark
- 5 Cherries, light
- 6 Pie Cherries
- 7 Peaches
- 8 Pears
- 9 Rhubarb
- 10 Huckleberries
- 11 Plums
- 12 Pie Filling
- 13 Dietetic Fruit
- 14 Others not listed

**CLASS 12 JAMS**

- Lot
- 1 Apricot Jam
- 2 Apricot-Pineapple Jam
- 3 Blackberry Jam
- 4 Blueberry Jam
- 5 Cherry Jam
- 6 Peach Jam
- 7 Huckleberry Jam
- 8 Strawberry Jam
- 9 Red Raspberry Jam
- 10 Rhubarb Jam
- 11 Plum Jam
- 12 Other Jams not listed

**CLASS 13 FRUIT BUTTERS**

- Lot
- 1 Apricot
- 2 Apricot-Pineapple
- 3 Blackberry
- 4 Blueberry
- 5 Cherry
- 6 Peach
- 7 Huckleberry
- 8 Strawberry
- 9 Red Raspberry
- 10 Rhubarb
- 11 Plum
- 12 Other Butters not listed

**CLASS 14 JELLIES**

- Lot
- 1 Apple
- 2 Blackberry
- 3 Blueberry
- 4 Cherry
- 5 Currant
- 6 Grape
- 7. Raspberry
- 8 Strawberry
- 9 Others not listed

**CLASS 15 HONEY - PRESERVES - CONSERVES**

- Lot
- 1 Combed
- 2 Strained
- 3 Manmade
- 4 Others not listed

**CLASS 16 SYRUP**

Lots will be added as needed

**CLASS 17 PICKLES & RELISHES**

- Lot
- 1 Bread and Butter Pickles
- 2 Cucumber Pickles
- 3 Dill Pickles
- 4 Sweet Pickles
- 5 Pickled Beets
- 6 Pickled Beans
- 7 Corn Relish
- 8 Zucchini Relish
- 9 Others not listed

**CLASS 18 SPECIALTY FOODS**

- Lot
- 1 Vinegar, berry sweetened
- 2 Vinegar, berry unsweetened
- 3 Vinegar, other fruit (specify on entry form)
- 4 Vinegar, herb
- 5 Vinegar, other (specify on entry form)

**CLASS 19 PANTRY ENTRY**

- 1 jar each from classes 10 -16

**DEPARTMENT B FRUITS & VEGETABLES**

**Entries accepted:  
Tuesday, Aug. 4, 7 - 11 AM**

To prepare an attractive display, consider the following when you select and prepare vegetables for exhibit:

1. Trueness to type- specimens should be typical of the variety in shape, color and size.
2. Quality and condition- specimens should be edible, in prime condition, and free from blemishes or damage from insects, disease or handling. Specimens with deepest color are preferred.
3. Uniformity- specimens should be alike in size, shape, color, texture and stage of maturity.
4. Size- contrary to popular opinion, large entries do not have a competitive edge over other entries (except for special entries such as largest pumpkin, watermelon, head of cabbage).
5. Largeness- suggests coarseness, over-maturity and possible poor quality. Medium-sized speci-

mens are more typical of a variety and most desired.

6. Cleanliness- dirt detracts from the natural attractiveness of vegetables and conveys an unfavorable impression to judges and the public.

**RULES**

1. Crops must be grown by contestant!
2. All exhibits must be clean and free from pests/insects.
3. **ALL EXHIBITS WITH MULTIPLE ITEMS MUST BE OF UNIFORM SIZE, SHAPE AND COLOR.**
4. No entries may compete for more than one prize and ribbon.
5. All judging to be done on market basis.
6. No awards will be given to highly inferior, pest infested or improperly prepared vegetables even though they may be the only entry.
7. All entries shall become the property of the Grant County Fair Board.
8. Sheaves of grain should be 18-inches from bottom of head to base of sheaf.

9. Base should be even and about three inches in diameter.
10. Please note the number of items required beside each class and or lot.

**DIVISION 1 Senior (age 65 and over)****DIVISION 2 Adult (age 18 to 64)****DIVISION 3 Junior (age 17 and under)****DIVISION 4 Professional (one who sells to the public)**

**Ribbons only in Division 4**

**CLASS 1 BEETS (Tops off) -plate of 4**

- Lot
- 1 Table (small)
- 2 Picking (large)
- 3. Cylindrical

**CLASS 2 CARROTS (Tops off) -plate of 4**

- Lot
- 1 Long Varieties (such as Gold Pack, Imperator)
- 2 Short Varieties (such as Golden Heart, Ox heart)

**6TH Annual****Open Class Food Department Silent Auction**

Any exhibitor entering a baked good(s) in Department A, Class 1, 2, 3, and/or 6 will have an option to have a slice of their baked good on exhibit during the fair and have the remaining piece entered into a silent auction, which benefits the **fairgrounds' Public Address System**. The silent auction will begin at 10 AM Thursday and conclude at 5 PM Thursday evening. Silent auction winners will be notified by phone on Thursday.

**Example:** If you enter pumpkin bread in Dept A, Class 2, Lot 7 and would like to have it in the silent auction, after judging is completed, the food superintendent will take one slice to use for display during the fair and set the remaining loaf on a table for the silent auction. The pumpkin bread slice on display for the fair will be on a disposable plate and covered with plastic wrap.

If you are interested in donating your baked good to the silent auction, there will be a short form for you to sign at the food department booth. If you have any questions, please contact the fair superintendent or the fair office.