

CLASS 10 CANNED MEATS & FISH

- Lot
- 1 Chicken
- 2 Venison
- 3 Elk
- 4 Beef
- 5 Mincemeat
- 6 Salmon
- 7 Trout
- 8 Beef Broth
- 9 Chicken Broth
- 10 Soup, meat based
- 11 Others not listed above

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

CLASS 20 EGGS

- 1/2 dozen eggs
must be clean in 1/2 cartons and uniform in size and color
- Lot
- 1 - Brown
- 2 - White
- 3 - Bantam
- 4 - Others not listed

DEPARTMENT B FRUITS & VEGETABLES

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 specimens 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.

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)

CLASS 3 CORN - Plate of 3

- (Husk only to expose a 2-inch vertical strip)
- Lot
- 1 Yellow Sweet Corn, early varieties
- 2 Yellow Sweet Corn, late varieties
- 3 White Sweet Corn
- 4 Popcorn
- 5 Other Varieties

CLASS 4 MELONS - 1 melon

- Lot
- 1 Cantaloupe/Muskmelon
- 2 Watermelon
- 3 Other Melons

CLASS 5 ONIONS - Plate of 4

- Tops off (except green onions)
- Lot
- 1 Red
- 2 White
- 3 Yellow
- 4 Green, tops on 4-5" above white
- 5 Other

CLASS 6 PEPPERS

- Lot
- 1 Jalapeno -5
- 2 Chili -5
- 3 Serrano -5
- 4 Bell (Sweet) - 2
- 5 Banana -2
- 6 Other Hot Peppers -5
- 7 Other Sweet Peppers -2

CLASS 7 POTATOES - Plate of 3

- Lot
- 1 Blue
- 2 Gold
- 3 Red
- 4 Russet
- 5 White
- 6 Other Varieties