

DIVISION: JELLY

Criteria: Color - characteristic of fruit, clear, bright, and translucent.

Consistency - hold its shape when turned out but quivers when moved, tender, cuts easily, holding sharp edge.

Flavor- characteristic of fruit.

(Classes 01-11):

- Class: 01** Apple
- Class: 02** Blackberry
- Class: 03** Blueberry
- Class: 04** Cherry
- Class: 05** Crabapple
- Class: 06** Grape
- Class: 07** Mint
- Class: 08** Plum
- Class: 09** Raspberry
- Class: 10** Strawberry
- Class: 11** Other (up to 2 different)

DIVISION: JAM

Criteria: Jams or Fruit Butter. Jam is made of crushed fruit.

Color and flavor must be characteristic of fruit.

Consistency should be thick jellied texture with fruit evenly distributed.

(Classes 01-15):

- Class: 01** Apricot
- Class: 02** Apricot/Pineapple
- Class: 03** Blackberry
- Class: 04** Blueberry
- Class: 05** Boysenberry
- Class: 06** Cherry
- Class: 07** Gooseberry
- Class: 08** Marion Berry
- Class: 09** Peach
- Class: 10** Plum
- Class: 11** Raspberry
- Class: 12** Rhubarb
- Class: 13** Strawberry
- Class: 14** Strawberry/Rhubarb
- Class: 15** Other (up to 2 different)

DIVISION: CONSERVES

Conserve are a jam combined with raisins and / or nuts.

(Classes 01-15):

- Class: 01** Apricot
- Class: 02** Apricot/Pineapple
- Class: 03** Blackberry
- Class: 04** Blueberry
- Class: 05** Boysenberry
- Class: 06** Cherry
- Class: 07** Gooseberry
- Class: 08** Marionberry
- Class: 09** Peach
- Class: 10** Plum
- Class: 11** Raspberry
- Class: 12** Rhubarb
- Class: 13** Strawberry
- Class: 14** Strawberry/Rhubarb
- Class: 15** Other (up to 2 different)

DIVISION: PRESERVES

Preserves are made with pieces of the fruit in thick syrup.

(Classes 01-08):

- Class: 01** Apricot
- Class: 02** Blueberry
- Class: 03** Cherry
- Class: 04** Peach
- Class: 05** Pears
- Class: 06** Plum
- Class: 07** Raspberry
- Class: 08** Strawberry

DIVISION: MARMALADE

Marmalade is combination of small pieces of fruit in a transparent jellylike product.

(Classes 01-02):

- Class: 01** Mixed fruit
- Class: 02** Other (up to 2 different)

DIVISION: FRUIT BUTTER

Fruit butters are made of fruit pulp.

(Classes 01-07):

- Class: 01** Apple
- Class: 02** Apricot
- Class: 03** Peach
- Class: 04** Pear
- Class: 05** Plum
- Class: 06** Prune
- Class: 07** Other (up to 2 different)

DIVISION: PICKLES

Criteria - sealed standard canning jar with complete label.

Appearance - uniform, attractive, balanced liquid to solid, proper fill. Quality - texture, natural color.

(Classes 01-08):

- Class: 01** Asparagus
- Class: 02** Beets
- Class: 03** Bread & Butter Pickles
- Class: 04** Cauliflower
- Class: 05** Dill
- Class: 06** Kosher Dill
- Class: 07** Sweet Cucumber
- Class: 08** Other (up to 2 different)

DIVISION: RELISHES & SAUCES

(Classes 01-06):

- Class: 01** Barbecue sauce
- Class: 02** Catsup
- Class: 03** Fruit Syrup
- Class: 04** Relish
- Class: 05** Salsa
- Class: 06** Other (up to 2 different)

DIVISION: DRIED FOODS

Container must be clear, appropriate for contents and have a complete label. General appearance, attractive and uniform.

(Classes 01-07):

- Class: 01** Fruit
- Class: 02** Fruit Leather
- Class: 03** Herbs
- Class: 04** Meats