
Division

Food Preservation - FP

Best of Show Award: Parrot Bay Rescue Foundation

Fair Favorite Award: Model T Resort Casino

All items must be labeled correctly including product and canning method, processing time / pressure, date canned and community, pectin / no-pectin, hot / raw pack. All dried food labels should include product and pre-treatment, and drying method, drying / smoking time and date. All displays of food not in jars shall be in a zip-lock plastic bag and placed on a white disposable plate.

Recipes must be written or typed on a 3" x 5" card and attached to the entry.

All entries not following USDA canning guidelines will not be judged. Contact the Humboldt County Extension Office at 775-623-6304 for updated USDA Canning Guide Rules, or visit http://nchfp.uga.edu/publications/publications_usda.html to download the guide.

(Limit 10 entries per class and 2 per lot)

Alcoholic Beverages - Class FP1

Lot #

- 1 Ale
- 2 Lager
- 3 Specialty Beer
- 4 Brandy
- 5 Liqueur
- 6 Wine
- 7 Other



Canned Meats - Class FP4

Lot #

- 1 Fish
- 2 Mincemeat
- 3 Poultry
- 4 Wild Game
- 5 Other

Bottled Juices - Class FP2

Lot #

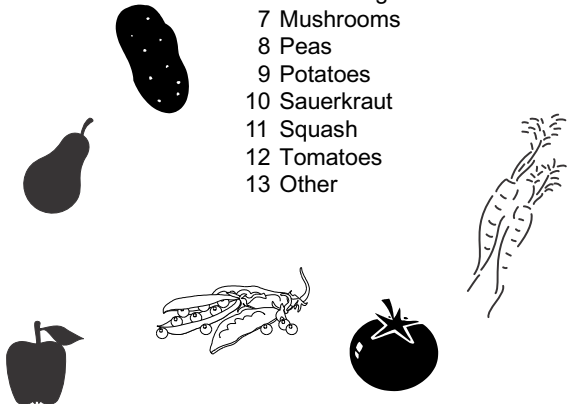
- 1 Apple
- 2 Grape
- 3 Tomato
- 4 Other



Canned Fruits - Class FP3

Lot #

- 1 Apples
- 2 Applesauce
- 3 Apricots
- 4 Berries
- 5 Cherries, Sweet
- 6 Cherries, Pie
- 7 Peaches
- 8 Pears
- 9 Plums
- 10 Rhubarb
- 11 Stewed Prunes
- 12 Other



Canned Vegetables - Class FP5

Lot #

- 1 Beans
- 2 Beets
- 3 Carrots
- 4 Corn
- 5 Greens
- 6 Mixed Vegetables
- 7 Mushrooms
- 8 Peas
- 9 Potatoes
- 10 Sauerkraut
- 11 Squash
- 12 Tomatoes
- 13 Other

Division

Food Preservation - FP

Continued...

Dried Foods - Class FP6

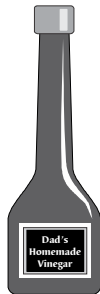
Lot #

- 1 Fish
- 2 Fruits
- 3 Herbs
- 4 Jerky
- 5 Meats
- 6 Poultry
- 7 Trail Mix
- 8 Granola
- 9 Vegetables
- 10 Other

Jams & Jellies - Class FP7

Lot #

- 1 Apricot
- 2 Apricot - Pineapple
- 3 Blackberry
- 4 Cherry
- 5 Chokecherry
- 6 Currant
- 7 Gooseberry
- 8 Grape
- 9 Peaches
- 10 Pears
- 11 Plum
- 12 Raspberry
- 13 Rhubarb
- 14 Strawberry
- 15 Wild Berry
- 16 Zucchini
- 17 Other



Pickles, Relishes, Sauces, & Soups - Class FP8

Lot #

- 1 Bread & Butter
- 2 Chili Sauce
- 3 Cucumber Pickles, Dill
- 4 Cucumber Pickles, Sweet
- 5 Green Tomato Pickles
- 6 Ketchup or Other Tomato Sauces
- 7 Piccalelli Relish
- 8 Pickle Relish
- 9 Pickled Chili Peppers
- 10 Pickled Onions
- 11 Pickled or Spiced Fruit
- 12 Pickled or Spiced Vegetables
- 13 Pickled Sweet Peppers
- 14 Sauces (specify and label)
- 15 Soups (specify and label)
- 16 Herb Vinegar Salsa
- 17 Homemade Vinegar
- 18 Salsa
- 19 Other (specify and label)

Other - Class FP9

Lot #

- 1 Butters
- 2 Conserves
- 3 Marmalades
- 4 Preserves
- 5 Syrups
- 6 Honey
- 7 Other



Division

Fruits, Vegetables & Crops - FV

Best of Show Award: Rick Grant, DMD

Fair Favorite Award: Bengoa Eye Care

All exhibits must be in good condition and must meet the regulations outlined for the class. All produce shown in this category must have been grown by the exhibitor and should be clean and uniform in size and shape. Please place your entries on a disposable plate.

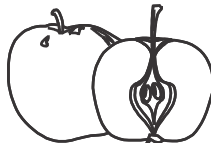
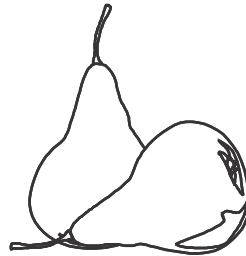
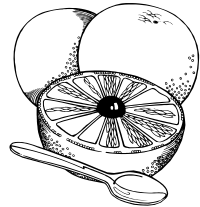
Forage plants and grains in sheaves should be well-cured and should be tied securely at the butt and at the middle, firmly but not tightly below the heads, use an attractive string or ribbon. Sheaves should be three to five inches in diameter.

(Limit 20 entries per class and 1 per lot)

Fruits - Class FV1

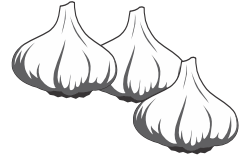
Lot #

- 1 Apples, Cooking (3)
- 2 Apples, Eating (3)
- 3 Cantaloupe (1)
- 4 Crabapples (3)
- 5 Grapes (1 Bunch)
- 6 Nectarines (3)
- 7 Peaches (3)
- 8 Pears (3)
- 9 Plums (3)
- 10 Prunes (3)
- 11 Strawberries (6)
- 12 Tomatoes, Cherry, No Stem (6)
- 13 Tomatoes, Green with Stem (3)
- 14 Tomatoes, Other (3)
- 15 Tomatoes, Ripe, No Stem (3)
- 16 Watermelon (1)
- 17 Other Berries (6)
- 18 Other Fruit (6)



Division

Fruits, Vegetables & Crops - FV

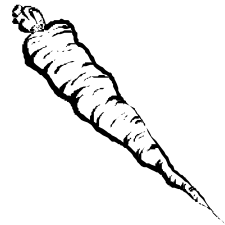


Continued...

Vegetables - Class FV2

Lot #

- | | |
|--|---|
| 1 Artichoke (1) | 38 Rhubarb (3 stalks) |
| 2 Beans, String Bean (6 pods) | 39 Rutabaga (3) |
| 3 Beans, String Wax (6 Pods) | 40 Squash, Acorn (1) |
| 4 Beans, Miscellaneous (6 pods) | 41 Squash, Banana (1) |
| 5 Beets, Table (3) | 42 Squash, Hubbard (1) |
| 6 Brussel Sprouts (2 heads) | 43 Squash, Crookneck (3) |
| 7 Cabbage, Round, Pointed or Flat (1 head) | 44 Squash, Zucchini (3) |
| 8 Carrots (3 - 1-2" tops) | 45 Squash, Other (1) |
| 9 Cauliflower (1 head) | 46 Swiss Chard (1 plant, display
in quart jar with water) |
| 10 Corn, Yellow, Husks Removed (3) | 47 Turnips (3) |
| 11 Corn, White, Husks Removed (3) | 48 Unusual Vegetable (1) |
| 12 Corn, Bi-Color, Husks Removed (3) | 49 Other |
| 13 Cucumbers, Slicing (3) | 50 Vegetable Crop Display
(One plate consisting of any
five marketable vegetable
crops will compose a display) |
| 14 Cucumbers, Pickling (3) | |
| 15 Cucumbers, Armenian (3) | |
| 16 Cucumbers, Lemon (3) | |
| 17 Cucumbers, Other (1) | |
| 18 Eggplant | |
| 19 Garlic (1 head) | |
| 20 Kohlrabi (1) | |
| 21 Onions, Green (bunch of 5) | |
| 22 Onions, Brown Dry (3 - dry 2 weeks) | |
| 23 Onions, Red Dry (3 - dry 2 weeks) | |
| 24 Onions, White Dry (3 - dry 2 weeks) | |
| 25 Okra (3) | |
| 26 Leeks (3) | |
| 27 Lettuce (1 head) | |
| 28 Peas (6 pods) | |
| 29 Parsnips (5) | |
| 30 Peppers, Sweet (3) | |
| 31 Peppers, Hot (3) | |
| 32 Peppers, Other (3) | |
| 33 Potatoes, White (3) | |
| 34 Potatoes, Red (3) | |
| 35 Mini Pumpkins (1) | |
| 36 Pumpkin (1) | |
| 37 Radishes (bunch of 5) | |



Division

Fruits, Vegetables & Crops - FV

Continued...

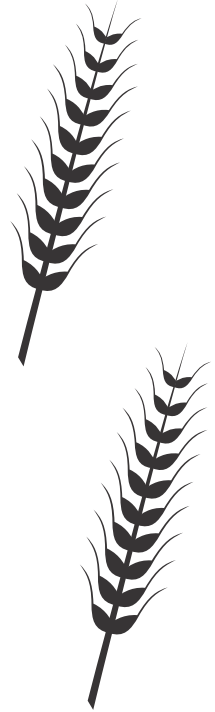
Herbs - Class FV3

(Please bring in container with water)

Herbs may be flowering
but with no seeds

Lot #

- 1 Basil (1 bunch)
- 2 Chives (1 bunch)
- 3 Sage (1 bunch)
- 4 Parsley (1 bunch)
- 5 Other (1 bunch)
- 6 Mint
- 7 Oregano
- 8 Thyme
- 9 Rosemary



Forage Crops or Seed In Sheath - Class FV4

Lot #

- 1 Alfalfa
- 2 Barley
- 3 Brome
- 4 Clover
- 5 Fescue
- 6 Oats
- 7 Orchard Grass
- 8 Sunflower (1 head)
- 9 Timothy
- 10 Wheat
- 11 Wheat Grass
- 12 Other

