

# Home Preserving

Superintendent: Katie McFarland 208-742-1698

## Entry Categories

<p><b><u>Fruit</u></b>  <i>Classes:</i>            Apples/Applesauce            Apricots            Berries            Cherries            Peaches            Pears            Plums            Rhubarb            Pie Filling            Mixed Fruit            Juice            Other</p>	<p><b><u>Jelly</u></b>  <i>Classes:</i>            Apple            Apricot            Berry            Cherry            Crab Apple            Grape            Jalapeño            Pear            Plum            Strawberry            Preserves            Marmalade            Other</p>	<p><b><u>Meat</u></b>  <i>Classes:</i>            Beef            Chicken/Turkey            Fish/Seafood            Pork            Wild Game            Other</p>	<p><b><u>Specialty</u></b>            *Please note the source &amp; page # for your recipe  <i>Classes:</i>            Soup            Sauces            Salsa            Chili Meat/Bean            Other</p>
<p><b><u>Jam</u></b>  <i>Classes:</i>            Apricot            Berry            Cherry            Peach            Plum            Rhubarb            Strawberry            Raspberries            Butters            Conserves            Other</p>	<p><b><u>Pickle</u></b>  <i>Classes:</i>            Beans            Bread &amp; Butter            Chunks            Chutneys            Dill            Hot Mixes            Relishes            Kraut            Vegetable            Peppers            Other</p>	<p><b><u>Vegetable</u></b>  <i>Classes:</i>            Beans            Beets            Carrots            Corn            Peas            Potatoes            Tomatoes            Tomato Sauces            Other</p>	<p><b><u>Dried</u></b>  <i>Classes:</i>            Apples            Apricots            Carrots            Onions            Herbs            Fruit Leather            Meat Jerky            Other</p>

**FREE Pressure Canner  
 Gauge Testing  
 Thursday, August 22nd  
 10:00 am-12:00 pm  
 Green Building  
 Superintendent's Table**

## Divisions

Adult(18+), Intermediate(13-17), Junior (6-12) or Rookie(5 and under)

## Submission Guidelines

- 1 Entry per person per class., and a maximum of 4 entries per category.
- **Ball®Blue Book of Preserving** (1995 or newer) or **USDA Guide to Home Canning** recipes accepted.
- Entries must have been prepared in the last 12 months.
- Use 2 piece lids on standardized jars. Rings are removed for judging.
- Entries are not opened and will be judged on pack, uniformity, color, and canning guidelines.
- No syrups or entries with sugar substitutes will be accepted without a copy of the USDA or Ball recipe.
- All jars need to be labeled on the bottom of the jar with: Month/Yr Processed, Type of Pack: Hot or Cold, Boiling Water Bath or Pressure Canner, Time w/ Alt. Adjust, and Pressure. Labels are available at the Lemhi County Extension Office before the fair or at the time of entry. You can make your own label containing this information.