

DEPARTMENT 125 OPEN CLASS FOOD PRESERVATION

Supt. Sally Hagemann Supt. Karyn Hall

- A. The Open class building will be open from 3 p.m. – 6 p.m. on Sunday before fair to accept exhibits. Judging will begin on Monday.
- B. Claim checks must be presented to claim exhibits. Items must remain on display until 5:00 p.m. on Monday after fair. All items must be picked up between 5:00 p.m. and 7:00 p.m. Monday after fair.
- C. Each exhibitor will be permitted to submit only one entry in any one class. All entries in the department **MUST BE THE WORK OF THE EXHIBITOR**. No additional items may be added and changes will not be allowed after June 16th.
- D. Please read entry description carefully. Items entered under the wrong entry number may be disqualified. Each exhibitor must put entry tags securely on their own exhibits.
- E. No professionals may exhibit in this department.
- F. Judges have been carefully selected. All exhibitors submitting exhibits at the fair accept these Judges and agree to abide by their decisions. The decision of the judge will be final in all classes. Any exhibitor who attempts to interfere with the judge in any manner will forfeit all premiums awarded. Unworthy entries will not be placed by the judge. Judges are not permitted to show in a division they judge.
- G. No prizes will be awarded on articles not mentioned in this book.
- H. If an exhibit arrives late, and this exhibit receives a prize, the prize will be dropped one place. If a 4th prize is awarded to the late exhibit another exhibit will be selected by the judge for that placing.
- I. The officers and Superintendents in charge will take every precaution for the safe keeping of all items on exhibit after their arrival, but the Racine County Agricultural Society, Inc. will not be responsible for loss or damage that may occur.
- J. One **Outstanding Exhibitor** will be chosen in noted departments.
- K. In this department, classes which say "any other" are only for items that are not eligible for prizes in the listed classes. Duplications or variations are not eligible for prizes.
- L. Each jar is to be properly labeled on the lid – not on the ring – as to content, date of canning, and method used in preparation and processing. For Example: Peaches, Jul/2015, Raw Pack, Thin Boiling Syrup, Boiling Water Bath, 25 Minutes.
- M. All canning is to be in standard type jars with a **NEW** 2-part lid including ring. No paraffin will be allowed. All jars must have the ring left on the jar.
- N. No freezer and/or refrigerator recipe products.
- O. All entries will be judged based on the University of Wisconsin – Extension Publications – "Wisconsin Safe Food Preservation Series" Booklet Guidelines.

Blue - \$2.50 Red - \$2.25 White - \$2.00 Pink - \$1.75

Division 11 – Canned Fruit

Class No.	Entry
1	Any Canned Fruit Pie Filling – labeled
2	Applesauce
3	Blackberries
4	Cherries – pitted
5	Peaches
6	Pears
7	Plums
8	Raspberries – Red or Black
9	Any Other Canned Fruit – labeled
10	Any Other Canned Fruit Juice - labeled

Division 12 – Canned Vegetables

Not to be opened unless judging requires opening

Class No.	Entry
1	Asparagus
2	Beans – Green – Cut
3	Beans – Wax – Cut

4	Beets
5	Corn – Whole Kernel – Cut from Cob
6	Mixed Vegetables
7	Peppers
8	Red Tomato Juice
9	Sauerkraut – Fermentation must be complete
10	Tomatoes – Whole or Quartered – canned in own juice
11	Any Other Canned Vegetable – labeled

Division 13 – Jellies

- A. Jars will be opened for judging.
- B. Must include method of processing and type of pectin.
- C. Jars are to be no larger than one pint.

Class No.	Entry
1	Crabapple or Apple – labeled
2	Current – Red
3	Grape
4	Mint Jelly
5	Plum
6	Raspberry – Red or Black
7	Combination of Two Fruits – identify on label
8	Any other Jelly not Listed - labeled

Division 14 – Fruit Jam – Cooked

- A. Jars will be opened for judging.
- B. Must include method of processing and type of pectin.
- C. Jars are to be no larger than one pint.

Class No.	Entry
1	Cherry
2	Grape
3	Peach
4	Raspberry – Red or Black
5	Strawberry
6	Two or More Fruit Jams – labeled
7	Any Other Single Fruit Jam – labeled
8	Marmalade – labeled
9	Apple Butter or Other Butter - labeled

Division 15 – Preserves

- A. Jars will be opened for judging.
- B. Must include method of processing and type of pectin.
- C. Jars are to be no larger than one pint.

Class No.	Entry
1	Cherry
2	Peach
3	Plum
4	Raspberry – Red or Black
5	Strawberry
6	Any Other Fruit Preserve or Fruit Sauce not Listed Above - labeled

Division 16 – Pickles, Relishes, and Others
 Not to be opened unless judging requires opening

Class No.	Entry
1	Asparagus – Pickled
2	Beet Pickles
3	Catsup
4	Chili Sauce
5	Chutney – Labeled on Jar
6	Corn Relish
7	Dill Cucumbers – Sliced
8	Dill Cucumbers – Spears
9	Dill Cucumbers – Whole
10	Dilly Beans
11	Mixed Vegetables – Labeled
12	Pickled Beans
13	Pizza Sauce
14	Salsa – Any Variety – Labeled
15	Sliced Bread and Butter Pickles
16	Soup – Containing NO Meat – List Ingredients on Tag
17	Spaghetti Sauce
18	Spiced Fruit – such as Apples, Pears, Peaches
19	Sweet Green Cucumbers
20	Watermelon Pickles
21	Zucchini Pickles
22	Combination of Two or More Pickled Vegetables
23	Any Other Pickle – Not Listed Above – Labeled
24	Any Other Sauce – Not Listed Above – Labeled
25	Any Other Vegetable Relish – Not Listed Above - Labeled

Division 17 – Other

Class No.	Entry
1	Honey – 1 Pint – Clear Glass Jar
2	Maple Syrup – 1 Pint – Clear Glass Jar
3	Bees Wax – 1 Molded – 1 Cup or Larger Size

OUTSTANDING EXHIBIT
OUTSTANDING EXHIBITOR

RIBBON ONLY – LIMIT 5
RIBBON ONLY – LIMIT 1

*****Incentive Award*****

Blue Ribbon Winner in
 Division 12 Class 1

Canned Asparagus

Will receive \$20.00

Beer & Wine

Homemade Wine Division

- A. Bring a bottle of wine – one each per class you wish to enter to the Open Class Home Economics Building by 6:00 p.m. on Friday of Fair Week.
- B. Entrant must be 21 years old to enter.
- C. Entries may not be made in the same entry number by more than one member of the same family.
- D. Each entry must be bottled in common wine bottles with either cork, screw, or crown cap.
- E. Each entry bottle must be labeled with the following information:
 - a. Label according to Class and entry number.
 - b. Description of Contents – especially variety of **grape** such as Concord, Beta, etc.
 - c. Name and Address of maker.
 - d. Date (month and year) fermentation began.

Class No.	Entry
1	Dry Red Grape
2	Sweet Red Grape
3	Dry White Grape
4	Sweet White Grape
5	Rose – Dry or Sweet – Grape
6	Dry Fruit – including Rhubarb – no Berries
7	Sweet Fruit – including Rhubarb – no Berries
8	Dry Berry
9	Sweet Berry
10	Dry or Sweet Specialty – including flowers / vegetables
11	Sparkling – any type grape, fruit, etc.
12	Any Other Wine – including blends of Fruit & Grape, Fruit & Berry, etc.

Homemade Beer Division

- A. Bring two bottles of beer- two bottles for each class you wish to enter to the Home Economics Building by 6:00 p.m. on Friday of Fair Week.
- B. Entrant must be 21 years old to enter.
- C. Entrant must enter two bottles of beer for each entry number.
- D. Entries may not be made in the same entry number by more than one member of the same family.
- E. All beers must be home-brewed by an amateur and in non-commercial facilities.
- F. Beer may be made from malt, hops, grains, fruit/vegetables/juice or any other product commonly used in making beers.
- G. Each entry must be bottled in a clean brown or green bottle with a minimum capacity of 10 oz. We prefer bottles have no raised-glass brand name lettering and printed caps are blacked out.
- H. Each entry bottle must be labeled with the following information:
 - a. Label according to class and entry number.
 - b. Description of contents as well as type of beer.
 - c. Name and address of maker.
- F. For more information on the seven categories please visit the BJCP website at www.bjcp.org.

Class No.	Entry	
1	American Style Ales & Lagers	American Light / Standard / Premium Malt Liquor, Dark Lager, Pre-Prohibition Lagers, Blonde Ales, American Wheat Beers, Cream Ales, American Pale Ales, California Common (steam) Beers, American Brown Ales
2	Continental European Style Ales & Light Lagers	Czech (Bohemian) Pilsners, German Pilsner, Scandinavian / Dutch Pilsner, Dortmunder Export, Munich Helles, Kolsch, Bavarian Weizen (wheat), Berliner Weisse
3	Belgian & French Ales	Dubbel, Trippel, Strong Golden Ale, Strong Dark Ale, Biere de Garde, Oud Bruin / Flanders Red, Lambric, Witbier, Saison, Belgian Pale Ale
4	German-Style Amber & Dark Beers	Altbiers, Oktoberfest / Marzen, Munich Dunkel, Continental Dark, Schwarzbier, Bock Beers, Weizenbock (wheat bock)

5	British & Scottish-Style Pale & Brown Ales	British Bitters (all kinds), Scottish Ales (all kinds), India Pale Ale, Brown Ales (except American Nut Brown)
6	British & Scottish-Style Dark & Strong Beers	Old Ale, Porters, Stouts, Strong Scottish Ale, Barleywine, Russian Imperial Stout
7	Specialty Beers	Any fruit beers other than Belgian-Style Lambics, Any beer with Spice / Herb / Vegetable added, Smoked Beers, Experimental Beers, Historical Beers
8	Ciders	Standard and Specialty Ciders, Perry (must state on label sweetness – dry, semi-sweet, or sweet, carbonation – still, petillant, or sparkling) and Strength (hydromel, standard, or sack) unless the Style Guidelines state otherwise (BJCP Guidelines)