



**2025
DEPARTMENT 125
OPEN CLASS FOOD PRESERVATION
GENERAL RULES & GUIDELINES**



- A. The Open Class buildings will be open on Monday from 5:00 to 7:00 p.m. and Tuesday from 7:00 to 9:00 a.m. to accept exhibits. Judging will begin at 9:15 a.m. on Tuesday. **No items will be accepted after judging begins.**
- 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 each entry description carefully. Items entered under the wrong class will 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 the department they judge.
- G. The officers and Superintendents in charge will take every precaution for the safekeeping of all items on exhibit after their arrival, however, the Racine County Agricultural Society, Inc. will not be held responsible for loss or damage that may occur.
- H. In this department, classes which say "any other" are only for items that are not eligible for prizes in other listed classes. Duplications or variations are not eligible for prizes.
- I. Any item previously exhibited under and entry number at this Fair may not be exhibited again at this Fair.
- J. No prizes will be awarded for articles not mentioned in this Premium List.
- K. One **Outstanding Exhibitor** will be chosen in this department.
- L. Each jar is to be properly labeled on the lid – not the ring – as to content, date of canning, and method used in preparation and processing. For Example: Peaches, Jul/2025, 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. All entries **MUST** have the ring left on the jar. No paraffin will be allowed.
- N. No freezer recipe products.
- O. All entries will be judged based on the current safety standards. Refer to the Ball/Kerr canning and Preserving Book and/or UW-Extension Publications

**DEPARTMENT 115
OPEN CLASS FOOD PRESERVATION
2025 PREMIUM LIST**

Supt. Sally Hagemann

Supt. Karyn Hall

Blue - \$2.50

Red – \$2.25

White - \$2.00

Pink - \$1.75

Division 12 – 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 13 – 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 14 – 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	Currant – 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 15 – 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 James – labeled
7	Any Other Single Fruit Jam – labeled
8	Marmalade – labeled
9	Apple Butter or Other Butter - labeled

Division 16 – 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 - not Listed Above – labeled
7	Dessert Sauce – labeled
8	Any Fruit Sauce - 1 or more fruits - labeled

Division 17 – 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 Pickles
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
26	Any Other Fruit Relish – Not Listed Above - labeled

Division 18 – Other

Class No.	Entry
1	Honey – 1 Pint – Clear Glass Jar
2	Maple Syrup – 1 Pint – Clear Glass Jar
3	Berry Pancake Syrup – 1 or more Berry - labeled
4	Bees Wax – 1 Molded – 1 Cup or Larger Size

Division 19 – Dehydrated

Display in pint jars with label that includes the following:

Name of Product

Length of Dehydration

Dehydration process (commercial dehydrator, air fryer, oven, etc)

Must have at least ¾ cup of product displayed in a pint size jar

Class No.	Entry
1	Apples
2	Bananas
3	Grapes
4	Peaches
5	Pears
6	Cherries
7	Any Other Fruit – labeled
8	Fruit Leather – labeled
9	Cabbage
10	Carrots
11	Corn
12	Onions
13	Tomatoes
14	Zucchini
15	Mixed Vegetables for Soup or Stew – label vegetables
16	Any Other Vegetable – labeled
17	Herbs – labeled
18	Meat Jerky – Whole Meat – labeled – attach card explaining pre-treatment
19	Meat Jerky – Ground Meat – labeled – attach card explaining pre-treatment

**OUTSTANDING EXHIBIT
OUTSTANDING EXHIBITOR**

**RIBBON ONLY – LIMIT 5
RIBBON ONLY – LIMIT 1**

2025 INCENTIVE AWARD

Blue Ribbon Winner in

Division 18

Class 3

Berry Pancake Syrup

Will Receive \$20.00