

Superintendent: Wade Lybbert and Alexa Lybbert

Last Day to Drop off Entry Form	Thursday, July 18 by 4:30 p.m.
Last Day to Submit Online Entry	Sunday, July 21 by 11:59 p.m.
Exhibits Received (may enter on site)	Monday, July 22, 3:00 p.m. - 7:00 p.m.
Exhibits Judged	Tuesday, July 23
Exhibits Released	Monday, July 29, 2:00 p.m. - 7:00 p.m.

<u>Premiums offered per Class</u>		<u>Rosettes/Awards</u>	
Blue (1 st)	\$5.00	Best of Show	\$20 & Rosette
Red (2 nd)	\$4.00	Best of Youth Division	\$10 & Rosette
White (3 rd)	\$3.00	Merit Award	Rosette
		Superintendent’s Choice	Rosette
		People’s Choice	Rosette

1. General rules and regulations apply in this department.
2. For entry instructions, please refer to the [General Information](#) section of the Competitive Exhibitor Guide.
3. **EXHIBITOR MAY MAKE ONLY ONE ENTRY IN EACH CLASS.**
4. Judging will be based on the following criteria:
 - a. Processing Method & Processing Time
 - b. Color, Clarity & Uniformity of product
 - c. Cleanliness of Jar and Ring (no rusty rings)
5. Judges reserve the right to open any jar.
6. All products must be in a “standard” jar (i.e. Ball, Kerr, etc.). No mayonnaise or other odd jars. No zinc lids.
7. All canned foods must have been processed within the last 12 months and be sealed in standard canning jars. No paraffin seals on any entries.
8. No freezer jam.
9. No open kettle products.
10. Jars must be labeled with the jar’s content and processing methods (i.e. boiling water canner or pressure canner, processing times, pressure, date and elevation). NOTE: Salsa must include recipe with product for judging.
11. Up to date canning information is available in publications at the Canyon County Extension Office.
12. Quart or pint jars are required for fruit, meat, pickles, juices or vegetables (except corn, which must be in pints). Pint or half-pint jars are required for pickles, jams and jellies. ¼ pint jars may be used for jams, jellies or pickles.
13. Appropriate head space in jars: ¼ inch for jams and jellies, ¼ inch for tomatoes, fruit and pickles, ¼ to 1 inch for vegetables, 1 to 1 ¼ inch for meats.
14. Dried items must be in a pint, half-pint jar. The jars must be labeled on the bottom, as to kind, month, and year dried (July 2023 to July 2024), method used for drying, approximate drying time and any additives or color enhancers. Fruit rolls should be sealed in a clear plastic bag.
15. Judging will be based upon USDA standards and/or Ball Blue Book Standards.

LABEL SAMPLE BELOW

Content: Green Beans
Type of Pressure Canner: Dial or Weighted Gauge
Processing Time: 25 minutes @ 12 lbs. pressure (be sure to adjust processing time for altitude)
Date: September 24, 2023
Elevation: 2,600 feet

DIVISION 311	CLASS
311: Fruits	01: Any Berry
311: Fruits	02: Cherries
311: Fruits	03: Apricots
311: Fruits	04: Peaches
311: Fruits	05: Pears
311: Fruits	06: Applesauce
311: Fruits	07: Mixed Fruit
311: Fruits	08: Other
DIVISION 312	CLASS
312: Pie Fillings	09: Apple
312: Pie Fillings	10: Peach
312: Pie Fillings	11: Berry
312: Pie Fillings	12: Other
DIVISION 313	CLASS
313: Jelly	13: Raspberry
313: Jelly	14: Blackberry
313: Jelly	15: Other Berry
313: Jelly	16: Plum
313: Jelly	17: Grape
313: Jelly	18: Jalapenos or Any Pepper
313: Jelly	19: Other
DIVISION 314	CLASS
314: Jams	20: Strawberry
314: Jams	21: Raspberry
314: Jams	22: Blackberry
314: Jams	23: Peach
314: Jams	24: Apricot
314: Jams	25: Apricot Pineapple
314: Jams	26: Plum
314: Jams	27: Huckleberry
314: Jams	28: Blueberry
314: Jams	29: Other Berry
314: Jams	30: Apple Butter
314: Jams	31: Any Other Butter
314: Jams	32: Marmalade (label kind)
314: Jams	33. Sugar Free
314: Jams	34: Other
DIVISION 315	CLASS
315: Vegetables	35: Green Beans

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DIVISION 316

316: Pickles & Relishes

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316: Pickles & Relishes

DIVISION 317

317: Juices

317: Juices

317: Juices

DIVISION 318

318: Meats

318: Meats

318: Meats

DIVISION 319

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

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36: Corn

37: Tomatoes

38: Tomato Sauce

39: BBQ Sauce

40: Carrots

41: Other

CLASS

42: Sauces

43: Cucumber Pickles, Sweet

44: Cucumber Pickles, Dill

45: Bread & Butter Pickles

46: Pickle Relishes

47: Pickled Hot Peppers

48: Pickled Peppers - Other

49: Pickled Dilly Beans

50: Salsa

51: Zucchini Relish

52: Other Relish

53: Other

CLASS

54: Fruit

55: Vegetable

56: Syrups

CLASS

57: Beef

58: Chicken

59: Other

CLASS

60: Apples

61: Bananas

62: Peaches

63: Prunes

64: Raisins

65: Other Fruits

66: Tomatoes

67: Onions

68: Peppers

69: Other Vegetables

70: Domestic Meat (Jerky)

71: Oregano

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

319: Dried Foods

DIVISION 320

320: Youth Canning

320: Youth Canning

320: Youth Canning

320: Youth Canning

320: Youth Canning

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72: Basil

73: Mint

74: Other Herbs

75: Fruit Roll

76: Other

CLASS

77: Jam, Raspberry or Strawberry

78: Jam, Other

79: Jelly, Any

80: Canned Fruit, Any

81: Canned Vegetable, Any

82: Pickles, Any

83: Other