

2025 CANNED GOODS – Label required on each canned item
Due Tuesday, August 12, 2025 4:00 – 7:00pm at Agriculture Building

EXHIBIT #	SECTION 1 – CANNED VEGETABLES	
	Class: (pints or quarts)	SCORE
_____	1. Beans – green	_____
_____	2. Beans – shell	_____
_____	3. Beans – waxed snap	_____
_____	4. Beets	_____
_____	5. Carrots	_____
_____	6. Corn (whole kernel)	_____
_____	7. Corn (creamed) (pints only)	_____
_____	8. Greens	_____
_____	9. Mixed vegetables	_____
_____	10. Peas	_____
_____	11. Peppers (pints only)	_____
_____	12. Pumpkin (cubed)	_____
_____	13. Soups (no meat)	_____
_____	14. Sweet potatoes (pieces/whole)	_____
_____	15. Tomatoes – diced	_____
_____	16. Tomatoes – juice	_____
_____	17. Tomatoes – crushed	_____
_____	18. Tomatoes – whole	_____
_____	19. White potatoes	_____
_____	20. Any other	_____
	Total Score	_____

EXHIBIT #	SECTION 2 – CANNED FRUITS	
	Class: (pints or quarts)	SCORE
_____	1. Apples	_____
_____	2. Applesauce	_____
_____	3. Blackberries	_____
_____	4. Blueberries	_____
_____	5. Cherries	_____
_____	6. Fruit pie filling (no cornstarch)	_____
_____	7. Grape juice	_____
_____	8. Peaches	_____
_____	9. Pears	_____
_____	10. Plums	_____
_____	11. Raspberries	_____
_____	12. Rhubarb	_____
_____	13. Any other	_____
	Total Score	_____

EXHIBIT #	SECTION 3 – FERMENTED FOODS & SAUCES	
	Class: (pints or quarts)	SCORE
_____	1. Cucumber pickle-chips	_____
_____	2. Cucumber pickle-spears	_____
_____	3. Cucumber pickle-chunks	_____
_____	4. Fruit chutneys (pints only)	_____
_____	5. Pickled beets	_____
_____	6. Pickled fruits	_____
_____	7. Pickled peppers	_____
_____	8. Pickled vegetables	_____
_____	9. Salsa (pints only)	_____
_____	10. Sauerkraut	_____
_____	11. Spaghetti sauce (no meat)	_____
_____	12. Tomato pastes	_____

_____	13. Tomato sauces	_____
_____	14. Vegetable relishes (pints only)	_____
_____	15. Any other	_____
	Total Score	_____

EXHIBIT #	SECTION 4 – BUTTERS, JAMS, JELLIES & PRESERVES (no frozen products; no wax to be used)	
	Class: (half-pint or pint jars)	SCORE
_____	1. Apple Butter – fruit pulp & sugar cooked to thick consistency	_____
_____	2. Other Butter	_____
	Jams – crushed or chopped fruit cooked with sugar or round on spoon	
_____	3. Strawberry Jam	_____
_____	4. Peach Jam	_____
_____	5. Raspberry Jam	_____
_____	6. Other Jam	_____
	Jellies – made from strained juice; clear	
_____	7. Grape Jelly	_____
_____	8. Raspberry Jelly	_____
_____	9. Marmalades – jelly containing small pieces of fruit and peel	_____
_____	10. Preserves – fruit retains shape in clear syrup	_____
_____	11. Conserves – jam-like product made with two or more fruits	_____
_____	12. Vegetable spreads	_____
_____	13. Any other	_____
	Total Score	_____

EXHIBIT #	SECTION 5 – MEAT	
	Class: (pints or quarts)	SCORE
_____	1. Beef	_____
_____	2. Pork	_____
_____	3. Sausage	_____
_____	4. Deer	_____
_____	5. Poultry	_____
	Total Score	_____

TOTAL ENTRIES for Sections 1-5 _____

TOTAL SCORE for Sections 1-5 _____

AVERAGE SCORE for Sections 1-5
 (Total score divided by number of entries) _____

Name _____

Phone _____

Mailing Address _____

Check One: ☐ **Adult (age 18+)** ☐ **Youth (under 18)**