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|------------------------------|------------------|
| 13. Indoor Furniture, small | 19. Puzzle |
| 14. Indoor Furniture, large | 20. Shelf |
| 15. Knickknack | 21. Whittling |
| 16. Lawn Ornament | 22. Wood Burning |
| 17. Outdoor Furniture, small | 23. Unclassified |
| 18. Outdoor Furniture, large | |

Class 19 - Heritage

1st - \$2.25; 2nd - \$2.00; 3rd - \$1.75 | Family Heirloom must be at least 75 years old. An explanation of interesting facts pertaining to each exhibit must be included as it will enrich the show.

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| LOT | LOT |
| 1. Book | 8. Photo |
| 2. China | 9. Quilt |
| 3. Furniture | 10. Religious Article |
| 4. Holiday Article | 11. Toy |
| 5. Jewelry | 12. Vintage Clothing |
| 6. Kitchen Utensil | 13. Unclassified |
| 7. Needlework | |

MORRISON COUNTY FAIR BOARD IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS.

Department 60 – Apiary, Dairy, Canned Goods & Miscellaneous

- **Superintendent - Karen Stangl | (320) 468-6088**
- **Pre-Entry Paperwork required by August 1, 2019.**
- **Exhibits accepted for judging Wednesday, August 7, from 7 am to 4 pm**
- **One-year limit for canned goods.**

Food Preservation/Canning/Dried Foods All recipes, procedures, and times followed must be according to current USDA and University of Minnesota Extension Service publications. Jars used must be heat-tempered glass canning jars. All jars must be sealed with two-piece canning lids. All canned goods are to be exhibited in regular pint mason jars. Brand names of lids and jars must match, i.e. a Kerr jar must have a Kerr lid on it. Products entered in recycled jars, such as mayonnaise, peanut butter, etc., will not be accepted! Leave screw bands on the two-piece jar lids. Each exhibit must have a canning label attached. The canning label must state the canned product's name, the date product was canned, its processing method and processing time. One year is limit for canned goods.

Jams and Jellies must be processed in a boiling water bath according to USDA and University of Minnesota Extension Service food preservation publications. No artificial food coloring should be added to entries. No jams or jellies or spreads needing refrigeration or freezer storage will be accepted. Jams and jellies must be in jelly or ½ pint jars and must be sealed with two-piece lids. No wax covered products will be accepted!

Cut out and fill out label for your canned goods.

Product Name: _____

Date Canned: _____

Processing Method - (Put an X by the method used).

1. Pressure _____ pounds 6, 11, 15 (circle pounds)

2. Boiling water bath _____

Processing Time _____

Dried Foods:

The quantity of dried foods for each exhibit should be:

- fruits and vegetables - 1/2 cup or more of each
- herbs - 1/4 cup of each in whole leaf form
- meat - six strips

Class 1 - Honey

1st - \$2.00; 2nd - \$1.75; 3rd - \$1.50

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|-------------------------------|--------------------------|
| LOT | LOT |
| 1. 1 lb. White Clover | 3. 1 lb. Comb |
| 2. 1 pt. Extract White Clover | 4. 1 lb. Extracted Honey |

Class 2 - Soap

1st - \$2.00; 2nd - \$1.75; 3rd - \$1.50

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|-----------------------------|----------------|
| LOT | LOT |
| 1. Laundry Soap | 3. Gift Basket |
| 2. Face & Body Natural soap | |

Class 3 - Canned Vegetables

1st - \$2.00; 2nd - \$1.75; 3rd - \$1.50

All canned goods to be exhibited in regular pint Mason jars

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|---------------------|------------------|
| LOT | LOT |
| 1. Asparagus | 9. Mushrooms |
| 2. Beans, string | 10. Peas |
| 3. Beans, wax | 11. Pizza Sauce |
| 4. Beets, small | 12. Salsa |
| 5. Carrots | 13. Sauerkraut |
| 6. Corn | 14. Tomatoes |
| 7. Corn on the Cob | 15. Unclassified |
| 8. Mixed Vegetables | |

Class 4 - Meat

1st - \$2.00; 2nd - \$1.75; 3rd - \$1.50

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|-----------------|-----------------|
| 1. Beef | 5. Pork |
| 2. Chicken | 6. Veal |
| 3. Fish | 7. Venison |
| 4. Pickled Fish | 8. Unclassified |

Class 5 - Fruit

1st - \$2.00; 2nd - \$1.75; 3rd - \$1.50

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|----------------------|------------------|
| LOT | LOT |
| 1. Apples | 9. Juneberries |
| 2. Apricots | 10. Peaches |
| 3. Blackberries | 11. Pears |
| 4. Black Raspberries | 12. Plums |
| 5. Blueberries | 13. Raspberries |
| 6. Cherries | 14. Rhubarb |
| 7. Gooseberries | 15. Strawberries |
| 8. Ground Cherries | 16. Unclassified |

Class 6 - Jellies

1st - \$2.00; 2nd - \$1.75; 3rd - \$1.50

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|----------------|--------------------------|
| LOT | LOT |
| 1. Apple | 11. Mint |
| 2. Blackberry | 12. Pin Cherry |
| 3. Blueberry | 13. Plum |
| 4. Chokecherry | 14. Raspberry |
| 5. Crab Apple | 15. Rhubarb |
| 6. Cranberry | 16. Strawberry |
| 7. Currant | 17. Homemade Fruit Syrup |
| 8. Grape | 18. Gift Pack (3 jars) |
| 9. Gooseberry | 19. Maple Syrup |
| 10. Juneberry | 20. Unclassified |