

Dept. 7 – Food Preservation (Adults only)
Chairman - Sharp County

- 1. All entries must have been preserved within the previous 12 months and can only be entered once.**
2. For judging and safety reasons jars must be clear glass with Mason or other standard/recognized name labeled on jar or box with a clean metal lid and ring, vacuum sealed and of acceptable size per recipe instructions – typically quart, pint or ½ pint. Any decoration on the jar such as fabric should be put on AFTER the product is judged. **Due to safety reasons no canned squash including summer, zucchini or spaghetti, pureed or mashed pumpkin, sweet potatoes, or potatoes will be judged. Pickled summer squash and zucchini are allowed.** However canned squash is not allowed.
3. Vegetable soup is a low-acid food and **MUST BE PRESSURE CANNED ACCORDING TO USDA GUIDELINES.** The processing time and method must be attached to all soup mix exhibits. USDA cautions against thickening soup or adding milk, cream, flour, noodles, or other pasta to soups prior to canning because it affects heat penetration.
- 4. Canned breads and cakes are not allowed.**
5. No food coloring is allowed unless the recipe calls for ingredients such as red hots that alter the color. If used, attach the recipe to the jar.
- 6.** Dried foods should be prepared according to current USDA information. Dried foods need not be sealed and may be handled by the judges to determine stage of doneness. Dried foods should be displayed in appropriate storage containers (glass jars with rust-free lids, heavy-weight plastic food quality bags, vacuum-sealed plastic food bags, etc.)
7. If recipe used is not from either: (1) *So Easy to Preserve, 4th - 6th editions.* University of Georgia Cooperative Extension Service or (2) *USDA Complete Guide to Home Canning, 2009 revision.* United States Department of Agriculture and National Institute of Food and Agriculture, then entry should also be accompanied by recipe from other Extension publications updated or published after 1995.

Division 100: Fruits and Fruit Juice - Adults Only (All Fruits and Fruit Juices should be processed in Boiling Water Bath.)		
Class	Class Description	Points
01	Apple Juice	3 - 2 - 1
02	Apple Pie Filling	3 - 2 - 1
03	Apples, sliced	3 - 2 - 1
04	Applesauce	3 - 2 - 1
05	Apricots	3 - 2 - 1

Division 100: Fruits and Fruit Juice - Adults Only
(All Fruits and Fruit Juices should be processed in Boiling Water Bath.)

Class	Class Description	Points
06	Blueberries	3 - 2 - 1
07	Blackberries	3 - 2 - 1
08	Blackberry Juice	3 - 2 - 1
09	Wild Card Berries or Berry Juice, not duplicated above – Product must be identified on entry.	3 - 2 - 1
10	Cherry Juice	3 - 2 - 1
11	Cherries	3 - 2 - 1
12	Cranberry Sauce	3 - 2 - 1
13	Elderberries	3 - 2 - 1
14	Gooseberries	3 - 2 - 1
15	Grape Juice	3 - 2 - 1
16	Grapes	3 - 2 - 1
17	Huckleberries	3 - 2 - 1
18	Mincement	3 - 2 - 1
19	Muscadines	3 - 2 - 1
20	Nectarines	3 - 2 - 1
21	Peaches	3 - 2 - 1
22	Peach Juice	3 - 2 - 1
23	Peach Pie Filling	3 - 2 - 1
24	Pears	3 - 2 - 1
25	Pear Juice	3 - 2 - 1
26	Plums	3 - 2 - 1
27	Plum Juice	3 - 2 - 1
28	Raspberries, Black	3 - 2 - 1
29	Raspberries, Red	3 - 2 - 1
30	Strawberries	3 - 2 - 1
31	Wild Card: Fruit or Fruit Juice, not duplicated in another class and product must be identified on entry.	3 - 2 - 1
	Best of Show	No Points

Division 101: Vegetables – Adults Only (All vegetables must be pressured the USDA recommended time.)		
Class	Class Description	Points
01	Asparagus	3 – 2 - 1
02	Beans, Cut Green	3 – 2 - 1
03	Beans, Lima	3 – 2 - 1
04	Beans, Shelled	3 – 2 - 1
05	Beets	3 – 2 - 1
06	Carrots	3 – 2 - 1
07	Cabbage	3 – 2 - 1
08	Corn, Cream Style (must be in pint jar)	3 – 2 - 1
09	Corn, Whole Kernal	3 – 2 - 1
10	Greens, any kind	3 – 2 - 1
11	Hominy	3 – 2 - 1
12	Irish Potatoes – Cubed Only (Pureed or mashed potatoes cannot be exhibited.)	3 – 2 - 1
13	Okra	3 – 2 - 1
14	Peas, Field	3 – 2 - 1
15	Peas, Green	3 – 2 - 1
16	Pimentos (must be in pint jar)	3 – 2 - 1
17	Pumpkin – Cubed only (Pureed or mashed pumpkin cannot be exhibited.)	3 – 2 - 1
18	Sauerkraut	3 – 2 - 1
19	Spinach	3 – 2 - 1
20	Sweet Potatoes - Cubed only (Pureed or mashed sweet potatoes cannot be exhibited.)	3 – 2 - 1
21	Tomatoes	3 – 2 - 1
22	Tomato Juice	3 – 2 - 1
23	Vegetable Soup Mix (see note in rules above on processing.)	3 – 2 - 1
24	Wild Card: Vegetable not duplicated above - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 102: Jams – Adults Only		
Class	Class Description	Points
01	Apricot Jam	3 – 2 - 1
02	Blueberry Jam	3 – 2 - 1
03	Blackberry Jam	3 – 2 - 1
04	Elderberry Jam	3 – 2 - 1
05	Gooseberry Jam	3 – 2 - 1
06	Grape Jam	3 – 2 - 1
07	Peach Jam	3 – 2 - 1
08	Plum Jam	3 – 2 - 1

Division 102: Jams – Adults Only		
Class	Class Description	Points
09	Raspberry Jam	3 – 2 - 1
10	Strawberry Jam	3 – 2 - 1
11	Mixed Fruit Jam, 2 or more fruits	3 – 2 - 1
12	Wild Card: Jam, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 103: Jellies – Adults Only		
Class	Class Description	Points
01	Apple Jelly	3 – 2 - 1
02	Apricot Jelly	3 – 2 - 1
03	Blackberry Jelly	3 – 2 - 1
04	Blueberry Jelly	3 – 2 - 1
05	Cherry Jelly	3 – 2 - 1
06	Dewberry Jelly	3 – 2 - 1
07	Elderberry Jelly	3 – 2 - 1
08	Gooseberry Jelly	3 – 2 - 1
09	Grape Jelly	3 – 2 - 1
10	Huckleberry Jelly	3 – 2 - 1
11	Mint Jelly	3 – 2 - 1
12	Muscadine Jelly	3 – 2 - 1
13	Peach Jelly	3 – 2 - 1
14	Pear Jelly	3 – 2 - 1
15	Pepper Jelly	3 – 2 - 1
16	Plum Jelly	3 – 2 - 1
17	Rhubarb Jelly	3 – 2 - 1
18	Strawberry Jelly	3 – 2 - 1
19	Mixed Fruit Jelly, 2 or more fruits.	3 – 2 - 1
20	Wild Card: Jelly not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 104: Butters, Preserves, Conserves and Marmalades – Adults Only		
Class	Class Description	Points
01	Apple Butter	3 – 2 - 1
02	Peach Butter	3 – 2 - 1
03	Pear Butter	3 – 2 - 1
04	Peach Preserves	3 – 2 - 1
05	Pear Preserves	3 – 2 - 1

Division 104: Butters, Preserves, Conserves and Marmalades – Adults Only		
Class	Class Description	Points
06	Strawberry Preserves	3 – 2 - 1
07	Tomato Preserves	3 – 2 - 1
08	Watermelon Rind Preserves	3 – 2 - 1
09	Wild Card Butter not duplicated in another class – Product must be identified on entry	3 – 2 - 1
10	Wild Card Preserves not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
11	Wild Card Marmalade not duplicated in another class – Product must be identified on entry.	3 – 2 - 1
12	Wild Card Conserve not duplicated in another class – Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 105: Pickles, Relishes and Sauces – Adults Only		
Class	Class Description	Points
01	Apple Rings, Pickled (attach recipe if food coloring is used)	3 – 2 - 1
02	Beet Pickles	3 – 2 - 1
03	Bread and Butter Pickles	3 – 2 - 1
04	Cucumber Pickles, Dill or Sour	3 – 2 - 1
05	Cucumber Pickles, Sweet	3 – 2 - 1
06	Cucumber Pickles, Plain	3 – 2 - 1
07	Green Tomato Pickles	3 – 2 - 1
08	Okra Pickles	3 – 2 - 1
09	Onions, Pickled	3 – 2 - 1
10	Peaches, Spiced	3 – 2 - 1
11	Pears, Spiced	3 – 2 - 1
12	Peppers, Pickled	3 – 2 - 1
13	Squash Pickles	3 – 2 - 1
14	Watermelon Rind Pickles	3 – 2 - 1
15	Wild Card Pickles, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
16	Chow Chow Relish	3 – 2 - 1
17	Corn Relish	3 – 2 - 1
18	Cucumber Relish	3 – 2 - 1
19	Mixed Pickle Relish	3 – 2 - 1
20	Pepper Relish	3 – 2 - 1
21	Squash Relish	3 – 2 - 1
22	Tomato Relish	3 – 2 - 1

Division 105: Pickles, Relishes and Sauces – Adults Only		
Class	Class Description	Points
23	Wild Card Relish, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
24	BBQ Sauce	
25	Chili Sauce	3 – 2 - 1
26	Salsa	3 – 2 - 1
27	Spaghetti Sauce	3 – 2 - 1
28	Taco Sauce	3 – 2 - 1
29	Tomato Ketchup	3 – 2 - 1
30	Tomato Sauce	3 – 2 - 1
31	Wild Card Sauce, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 106: Meats & Fish – Adults Only (All meats and fish must be pressured the USDA recommended time.)		
Class	Class Description	Points
01	Beef	3 – 2 - 1
02	Fish (pint jars only)	3 – 2 - 1
03	Pork	3 – 2 - 1
04	Poultry	3 – 2 - 1
05	Sausage	3 – 2 - 1
06	Wild Game	3 – 2 - 1
	Best of Show	No Points

Division 107: Dried Fruits and Vegetables – Adults Only		
Class	Class Description	Points
01	Apples	3 – 2 - 1
02	Apricots	3 – 2 - 1
03	Bananas	3 – 2 - 1
04	Grapes	3 – 2 - 1
05	Peaches	3 – 2 - 1
06	Fruit Leather	3 – 2 - 1
07	Wild Card Dried Fruit, not duplicated above - Product must be identified on entry.	3 – 2 - 1
08	Beans, Cut Green	3 – 2 - 1
09	Beans, Shelled	3 – 2 - 1
10	Carrots	3 – 2 - 1
11	Corn, Whole Kernel	3 – 2 - 1

12	Okra	3 – 2 - 1
13	Onions	3 – 2 - 1
14	Peas, Shelled	3 – 2 - 1
15	Peppers	3 – 2 - 1
16	Potato Chips	3 – 2 - 1
17	Pumpkin	3 – 2 - 1
18	Tomatoes	3 – 2 - 1
19	Wild Card Dried Vegetable, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 108: Dried Meat – Adults Only

Class	Class Description	Points
01	Beef Jerky	3 – 2 - 1
02	Turkey Jerky	3 – 2 - 1
03	Venison Jerky	3 – 2 - 1
04	Wild Card Dried Meat, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 109: Dried Herbs – Adults Only

Class	Class Description	Points
01	Basil	3 – 2 - 1
02	Chives	3 – 2 - 1
03	Dill	3 – 2 - 1
04	Mint	3 – 2 - 1
05	Lavender	3 – 2 - 1
06	Oregano	3 – 2 - 1
07	Parsley	3 – 2 - 1
08	Rosemary	3 – 2 - 1
09	Sage	3 – 2 - 1
10	Thyme	3 – 2 - 1
11	Wild Card No. 1: Dried Herb, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Dept. 7 – Food Preservation (Juniors – age 18 and under only)

Chairman - Sharp County

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2. For judging and safety reasons jars must be clear glass with Mason or other standard/recognized name labeled on jar or box with a clean metal lid and ring, vacuum sealed and of acceptable size per recipe instructions – typically quart, pint or ½ pint. Any decoration on the jar such as fabric should be put on AFTER the product is judged. **Due to safety reasons no canned squash including summer, zucchini or spaghetti, pureed or mashed pumpkin, sweet potatoes, or potatoes will be judged. Pickled summer squash and zucchini are allowed. However canned squash is not allowed.**
3. Vegetable soup is a low-acid food and MUST BE PRESSURE CANNED ACCORDING TO USDA GUIDELINES. The processing time and method must be attached to all soup mix exhibits. USDA cautions against thickening soup or adding milk, cream, flour, noodles, or other pasta to soups prior to canning because it affects heat penetration.
4. **Canned breads and cakes are not allowed.**
5. No food coloring is allowed unless the recipe calls for ingredients such as red hots that alter the color. If used, attach the recipe to the jar.
6. Dried foods should be prepared according to current USDA information. Dried foods need not be sealed and may be handled by the judges to determine stage of doneness. Dried foods should be displayed in appropriate storage containers (glass jars with rust-free lids, heavy-weight plastic food quality bags, vacuum-sealed plastic food bags, etc.)
7. If recipe used is not from either: (1) *So Easy to Preserve, 4th - 6th editions*. University of Georgia Cooperative Extension Service or (2) *USDA Complete Guide to Home Canning, 2009 revision*. United States Department of Agriculture and National Institute of Food and Agriculture, then entry should also be accompanied by recipe from other Extension publications updated or published after 1995.

Division 200: Fruits and Fruit Juice – Juniors Only (age 18 and under) (All Fruits and Fruit Juices should be processed in Boiling Water Bath.)

Class	Class Description	Points
01	Apple Juice	3 – 2 - 1
02	Apple Pie Filling	3 – 2 - 1
03	Apples, sliced	3 – 2 - 1
04	Applesauce	3 – 2 - 1
05	Apricots	3 – 2 - 1
06	Blueberries	3 – 2 - 1

Division 200: Fruits and Fruit Juice – Juniors Only (age 18 and under) (All Fruits and Fruit Juices should be processed in Boiling Water Bath.)		
Class	Class Description	Points
07	Blackberries	3 – 2 - 1
08	Blackberry Juice	3 – 2 - 1
09	Wild Card Berries or Berry Juice, not duplicated above – Product must be identified on entry.	3 – 2 - 1
10	Cherry Juice	3 – 2 - 1
11	Cherries	3 – 2 - 1
12	Cranberry Sauce	3 – 2 - 1
13	Elderberries	3 – 2 - 1
14	Gooseberries	3 – 2 - 1
15	Grape Juice	3 – 2 - 1
16	Grapes	3 – 2 - 1
17	Huckleberries	3 – 2 - 1
18	Mincement	3 – 2 - 1
19	Muscadines	3 – 2 - 1
20	Nectarines	3 – 2 - 1
21	Peaches	3 – 2 - 1
22	Peach Juice	3 – 2 - 1
23	Peach Pie Filling	3 – 2 - 1
24	Pears	3 – 2 - 1
25	Pear Juice	3 – 2 - 1
26	Plums	3 – 2 - 1
27	Plum Juice	3 – 2 - 1
28	Raspberries, Black	3 – 2 - 1
29	Raspberries, Red	3 – 2 - 1
30	Strawberries	3 – 2 - 1
31	Wild Card Fruit or Fruit Juice, not duplicated in another class and product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 201: Vegetables – Juniors Only (age 18 and under) (All vegetables must be pressured the USDA recommended time.)		
Class	Class Description	Points
01	Asparagus	3 – 2 - 1
02	Beans, Cut Green	3 – 2 - 1
03	Beans, Lima	3 – 2 - 1
04	Beans, Shelled	3 – 2 - 1
05	Beets	3 – 2 - 1
06	Carrots	3 – 2 - 1
07	Cabbage	3 – 2 - 1
08	Corn, Cream Style (must be in pint jar)	3 – 2 - 1
09	Corn, Whole Kernal	3 – 2 - 1
10	Greens, any kind	3 – 2 - 1
11	Hominy	3 – 2 - 1
12	Irish Potatoes – Cubed Only (Pureed or mashed potatoes cannot be exhibited.)	3 – 2 - 1
13	Okra	3 – 2 - 1
14	Peas, Field	3 – 2 - 1
15	Peas, Green	3 – 2 - 1
16	Pimentos (must be in pint jar)	3 – 2 - 1
17	Pumpkin – Cubed only (Pureed or mashed pumpkin cannot be exhibited.)	3 – 2 - 1
18	Sauerkraut	3 – 2 - 1
19	Spinach	3 – 2 - 1
20	Sweet Potatoes - Cubed only (Pureed or mashed sweet potatoes cannot be exhibited.)	3 – 2 - 1
21	Tomatoes	3 – 2 - 1
22	Tomato Juice	3 – 2 - 1
23	Vegetable Soup Mix (see note in rules above on processing.)	3 – 2 - 1
24	Wild Card Vegetable not duplicated above - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 202: Jams – Juniors Only (age 18 and under)		
Class	Class Description	Points
01	Apricot Jam	3 – 2 - 1
02	Blueberry Jam	3 – 2 - 1
03	Blackberry Jam	3 – 2 - 1
04	Elderberry Jam	3 – 2 - 1
05	Gooseberry Jam	3 – 2 - 1
06	Grape Jam	3 – 2 - 1
07	Peach Jam	3 – 2 - 1
08	Plum Jam	3 – 2 - 1

Division 202: Jams – Juniors Only (age 18 and under)		
Class	Class Description	Points
09	Raspberry Jam	3 – 2 - 1
10	Strawberry Jam	3 – 2 - 1
11	Mixed Fruit Jam, 2 or more fruits	3 – 2 - 1
12	Wild Card Jam, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 203: Jellies – Juniors Only (age 18 and under)		
Class	Class Description	Points
01	Apple Jelly	3 – 2 - 1
02	Apricot Jelly	3 – 2 - 1
03	Blackberry Jelly	3 – 2 - 1
04	Blueberry Jelly	3 – 2 - 1
05	Cherry Jelly	3 – 2 - 1
06	Dewberry Jelly	3 – 2 - 1
07	Elderberry Jelly	3 – 2 - 1
08	Gooseberry Jelly	3 – 2 - 1
09	Grape Jelly	3 – 2 - 1
10	Huckleberry Jelly	3 – 2 - 1
11	Mint Jelly	3 – 2 - 1
12	Muscadine Jelly	3 – 2 - 1
13	Peach Jelly	3 – 2 - 1
14	Pear Jelly	3 – 2 - 1
15	Pepper Jelly	3 – 2 - 1
16	Plum Jelly	3 – 2 - 1
17	Rhubarb Jelly	3 – 2 - 1
18	Strawberry Jelly	3 – 2 - 1
19	Mixed Fruit Jelly, 2 or more fruits.	3 – 2 - 1
20	Wild Card Jelly not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 204: Butters, Preserves, Conserves and Marmalades – Juniors Only (age 18 and under)		
Class	Class Description	Points
01	Apple Butter	3 – 2 - 1
02	Peach Butter	3 – 2 - 1
03	Pear Butter	3 – 2 - 1
04	Peach Preserves	3 – 2 - 1

**Division 204: Butters, Preserves, Conserves and Marmalades – Juniors Only
(age 18 and under)**

Class	Class Description	Points
05	Pear Preserves	3 – 2 - 1
06	Strawberry Preserves	3 – 2 - 1
07	Tomato Preserves	3 – 2 - 1
08	Watermelon Rind Preserves	3 – 2 - 1
09	Wild Card Butter not duplicated in another class – Product must be identified on entry	3 – 2 - 1
10	Wild Card:Preserves not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 205: Pickles, Relishes and Sauces – Juniors Only (age 18 and under)

Class	Class Description	Points
01	Apple Rings, Pickled (attach recipe if food coloring is used)	3 – 2 - 1
02	Beet Pickles	3 – 2 - 1
03	Bread and Butter Pickles	3 – 2 - 1
04	Cucumber Pickles, Dill or Sour	3 – 2 - 1
05	Cucumber Pickles, Sweet	3 – 2 - 1
06	Cucumber Pickles, Plain	3 – 2 - 1
07	Green Tomato Pickles	3 – 2 - 1
08	Okra Pickles	3 – 2 - 1
09	Onions, Pickled	3 – 2 - 1
10	Peaches, Spiced	3 – 2 - 1
11	Pears, Spiced	3 – 2 - 1
12	Peppers, Pickled	3 – 2 - 1
13	Squash Pickles	3 – 2 - 1
14	Watermelon Rind Pickles	3 – 2 - 1
15	Wild Card Pickles, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
16	Chow Chow Relish	3 – 2 - 1
17	Corn Relish	3 – 2 - 1
18	Cucumber Relish	3 – 2 - 1
19	Mixed Pickle Relish	3 – 2 - 1
20	Pepper Relish	3 – 2 - 1
21	Squash Relish	3 – 2 - 1
22	Tomato Relish	3 – 2 - 1
23	Wild Card Relish, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1

Division 205: Pickles, Relishes and Sauces – Juniors Only (age 18 and under)

Class	Class Description	Points
24	Chili Sauce	3 – 2 - 1
25	Salsa	3 – 2 - 1
26	Spaghetti Sauce	3 – 2 - 1
27	Taco Sauce	3 – 2 - 1
28	Tomato Ketchup	3 – 2 - 1
29	Tomato Sauce	3 – 2 - 1
30	Wild Card Sauce, not duplicated in another class - Product must be identified on entry.	3 – 2 - 1
	Best of Show	No Points

Division 206: Meats & Fish (All meats and fish must be pressured the USDA recommended time.) – Juniors Only (age 18 and under)

Class	Class Description	Points
01	Beef	3 – 2 - 1
02	Fish (pint jars only)	3 – 2 - 1
03	Pork	3 – 2 - 1
04	Poultry	3 – 2 - 1
05	Sausage	3 – 2 - 1
06	Wild Game	3 – 2 - 1
	Best of Show	No Points

Division 207: Dried Fruits and Vegetables – Juniors Only (age 18 and under)

Class	Class Description	Points
01	Apples	3 – 2 - 1
02	Apricots	3 – 2 - 1
03	Bananas	3 – 2 - 1
04	Grapes	3 – 2 - 1
05	Peaches	3 – 2 - 1
06	Fruit Leather	3 – 2 - 1
07	Wild Card Dried Fruit, not duplicated above - Product must be identified on entry.	3 – 2 - 1
08	Beans, Cut Green	3 – 2 - 1
09	Beans, Shelled	3 – 2 - 1
10	Carrots	3 – 2 - 1
11	Corn, Whole Kernel	3 – 2 - 1
12	Okra	3 – 2 - 1
13	Onions	3 – 2 - 1

14	Peas, Shelled	3 - 2 - 1
15	Peppers	3 - 2 - 1
16	Potato Chips	3 - 2 - 1
17	Pumpkin	3 - 2 - 1
18	Tomatoes	3 - 2 - 1
19	Wild Dried Vegetable, not duplicated in another class - Product must be identified on entry.	3 - 2 - 1
	Best of Show	No Points

Division 208: Dried Meat – Juniors Only (age 18 and under)

Class	Class Description	Points
01	Beef Jerky	3 - 2 - 1
02	Turkey Jerky	3 - 2 - 1
03	Venison Jerky	3 - 2 - 1
04	Wild Card Dried Meat, not duplicated in another class - Product must be identified on entry.	3 - 2 - 1
	Best of Show	No Points

Division 209: Dried Herbs – Juniors Only (age 18 and under)

Class	Class Description	Points
01	Basil	3 - 2 - 1
02	Chives	3 - 2 - 1
03	Dill	3 - 2 - 1
04	Mint	3 - 2 - 1
05	Lavender	3 - 2 - 1
06	Oregano	3 - 2 - 1
07	Parsley	3 - 2 - 1
08	Rosemary	3 - 2 - 1
09	Sage	3 - 2 - 1
10	Thyme	3 - 2 - 1
11	Wild Card Dried Herb, not duplicated in another class - Product must be identified on entry.	3 - 2 - 1
	Best of Show	No Points