

JELLY & SYRUPS

Rules

1. Label as to kind
2. Jelly or syrup must be exhibited in regulation jelly glasses.
3. Must have been processed in boiling water bath to be judged.
4. Use only standard jars for canning. Standard refers quality of jar not to be size. Please use jars that are made for canning such as Ball/Kerr; no recycled mayonnaise jars.
5. See judging guide at the beginning of this canning section for additional rules.

Apple	G-4-62
Buffalo berry	G-4-63
Crab apple	G-4-64
Cherry, compass	G-4-65
Cherry, bing	G-4-66
Cherry	G-4-67
Cherry, sand	G-4-68
Chokecherry	G-4-69
Currant, tame, black	G-4-70
Currant, tame, red	G-4-71
Currant, wild	G-4-72
Grape	G-4-73
Gooseberry	G-4-74
Mint	G-4-75
Plum, native	G-4-76
Raspberry, black	G-4-77
Raspberry, red	G-4-78
Strawberry	G-4-79
Any other not listed	G-4-80

PICKLES & RELISHES

The current USDA Canning Guide will be Official Guide.

Rules

1. Pint or quart jars must be exhibited
2. Must have been processed in boiling water bath to be judged
3. Use only standard jars for all canned goods. Standard refers to quality of jar not to size. Please use jars that are made for canning such as Ball/Kerr; no recycled mayonnaise jars.
4. See judging guide at the beginning of canning section for additional rules.

Apple pickles	G-4-81
Beet pickles	G-4-82
Beet relishes	G-4-83
Bread and Butter pickles	G-4-84
Chili, sauce	G-4-85
Fruit Chutney**New category	G-4-86
Cucumber, oil	G-4-87
Cucumber, sour	G-4-88
Cucumber, sweet	G-4-89
Cucumber, ice water	G-4-90
Dill pickles	G-4-91
Kraut	G-4-92
Mixed pickles	G-4-93
Mustard pickles	G-4-94
Onion pickles	G-4-95
Peach, sweet pickles	G-4-96
Piccalilli	G-4-97
Sandwich spread	G-4-98
Salsa - 2 entries of different recipes	G-4-99
Salad dressing	G-4-100
Tomato ketchup	G-4-101
Tomato relish	G-4-102
Vegetable relish	G-4-103
Watermelon pickles	G-4-104

Any other pickle not listed	G-4-105
Any other relish not listed	G-4-106
Any other sauce not listed	G-4-107
Any other vegetable pickled	G-4-108

WINES: OPEN TO THE WORLD

Premium Table #2

Labels for wine exhibits available in Fair Office
Competitors not limited to Fremont County residents.

Rules

1. Wine must be exhibited in fifth -750 ML only.
2. Traditional bottle must be used with cork or screw tops.
3. Submit two bottles, one for judging and one for display.
4. Please place your entry tag on one bottle and the special wine label (available at the Fair Office) on the second bottle. The second bottle will be identified by the exhibitor number not name.
5. You may make unlimited entries per class as long as each is specifically different (such as one blackberry, one strawberry, and one raspberry).
6. Wines may be made in 2008, 2009, or 2010.
7. Examples of berry: Chokecherry, Blackberry, etc.
Examples of fruit: Apple, Apricot, Plum.

Judging Criteria

Category	Scale
Color	0-3 pts
Clarity	0-3 pts
Bouquet	0-3 pts
Body/Texture	0-3 pts
Finish	0-3 pts
Taste	0-3 pts
Percent of Alcohol	0-3 pts

Sweet	Amateur	Professional
Berry	G-5-1	G-5-2
Grape	G-5-3	G-5-4
Flower	G-5-5	G-5-6
Fruit	G-5-7	G-5-8
Vegetable	G-5-9	G-5-10
Other	G-5-11	G-5-12

Dry	Amateur	Professional
Berry	G-5-13	G-5-14
Grape	G-5-15	G-5-16
Flower	G-5-17	G-5-18
Fruit	G-5-19	G-5-20
Vegetable	G-5-21	G-5-22
Other	G-5-23	G-5-24

(Soroptomists will host the public Wine Tasting. It will be held in the Armory. Samples of all entries will be available for tasting.)

BEER: OPEN TO THE WORLD

Beer	Amateur	Professional
Ale	G-5-25	G-5-26
Lager	G-5-27	G-5-28
Stout	G-5-29	G-5-30

Mead	Amateur	Professional
Floral	G-5-31	G-5-32
Other	G-5-33	G-5-34