

BAKING & CANNING
Sponsored by Rutland Bottle Gas Company
Rutland Bottle Gas Building
Superintendent – Tara Roberts, Chuck Parker, Maxine Rose
Entries must be registered on August 2 and 3, from 8am-4 p.m.

All goods must be in place by 12 Noon Saturday, August 10, 2024

Articles can ONLY be removed between 9 am. and 1 pm, Sunday, following fair or items will be disposed of. An exhibitor may enter one exhibit in each class. Season or Membership ticket required to enter. Department will be closed for judging.

Must be made or canned in 2023 or 2024. Pint or quart jars except where specified. Do not cover lids.

Baked goods must be on disposable plate & inside a Ziplock bag, NO glass or metal pans. NO frozen, NO box mixes.

FIRST SECOND THIRD

\$4.00 \$3.00 \$2.00

CANNING

Division 201 Preserves

Class 01: Preserves - Any Kind

Division 202 Jams

Class 01: Raspberry
02: Strawberry
03: Blackberry
04: Other Jams

Division 203 Jellies

Class 01: Apple
02: Blackberry
03: Grape
04: Other Jams

Division 204 Spreads

Class 01: Apple Butter
02: Other Spreads

Division 205 Pickled

Class 01: Dill Pickles
02: Bread & Butter Pickles
03: Sweet Pickles
04: Zucchini
05: 14 Day Pickles
06: Sauerkraut
07: Beets

Division 206 Relishes

Class 01: End of the Garden
02: Sweet Pepper
03: Corn Relish
04: Cucumber Relish

Division 207 Sauces/Condiments

Class 01: Ketchup
02: Chili Sauce
03: Spaghetti Sauce
04: Barbecue Sauce
05: Pizza Sauce
06: Taco Sauce
07: Salsa
08: Mustard

Division 208 Juices

Class 01: Tomato Juice
02: Grape Juice
03: Other Juice (Name Variety)
04: V-8 Juice

Division 209 Canned Fruit

Class 01: Applesauce
02: Apples
03: Blackberries
04: Peaches - Whole, Halves, or Sliced
05: Pears
06: Cherries
07: Blueberries
08: Fruit Pie Filling (Name Variety)
09: Other Fruit (Name Variety)

Division 210 Canned Vegetables

Class 01: Beets - Whole or Sliced
02: Beans - Lima
03: Beans - Kidney
04: Beans - Snap
05: Beans - Shell
06: Beans - Yellow Wax
07: Cabbage
08: Carrots
09: Corn
10: Peas
11: Sweet Potatoes
12: Potatoes
13: Tomatoes
14: Tomatoes - Green
15: Soup - Name Variety
16: Hot Pepper Rings

Division 211 Meat

Class 01: Pork
02: Beef
03: Deer
04: Poultry

BAKING

Division 212 Breads

Class 01: Whole Wheat Bread (2 slices)
02: White Bread (2 slices)
03: Banana Nut Bread (2 slices)
04: Zucchini Bread (2 slices)
05: Biscuits (2 on plate)
06: Yeast Rolls (2 on plate)
07: Monkey Bread (2 slices)
08: Cinnamon Rolls (2 on plate)

Division 213 Cakes (Exhibit 2 slices)

Class 01: Angel Food
02: Sheet Cake (Any Variety)
03: Layer Cake (Any Variety)
04: Other Cake (Name Variety)

Division 214 Cookies (Exhibit 3 Cookies)

Class 01: Oatmeal
02: Plain Sugar (no icing)
03: Chocolate Chip (no nuts)
04: Peanut Butter
05: Other Cookies (Name Variety)
06: Brownies - Iced or Not Iced

Division 215 Pies (Exhibit 1 Slice)

Class 01: Apple
02: Cherry
03: Pecan
04: Peach
05: Berry
06: Other Pie (No Cream) (Name Variety)

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Division 216 Candy (Exhibit 6 pieces on plate)

- Class 01: Fudge - Chocolate
- 02: Fudge - Peanut Butter
- 03: Fudge - White
- 04: Hard Tack
- 05: Peanut Brittle
- 06: Other Candy - Name Variety

Division 1217 Cookie Contest

- Class 01: Annual Cookie Recipe - See Below

Division 1219 Honey

- Class 01: Extracted Honey (Water Light to Light Amber)
- 02: Extracted Honey (Amber to Dark)
- 03: Beeswax - 1 Piece - 1lb. Min.

COOKIE CONTEST RECIPE

Chocolate Thumbprint Cookies

- 1/2 cup butter or margarine, softened
- 2/3 cup sugar
- 1 egg. Separated
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/3 cup baking cocoa
- 1/4 teaspoon salt
- 1 cup finely chopped walnuts

FILLING:

- 1/2 cup confectioners' sugar
- 1 tablespoon butter or margarine, softened
- 2 teaspoons milk
- 1/4 teaspoon vanilla extract
- 26 milk chocolate kisses, unwrapped

In a mixing bowl, beat butter, sugar, egg yolk, milk and vanilla until light and fluffy. Combine flour, cocoa and salt, gradually add to creamed mixture. Cover and chill 1 hour or until firm enough to roll into balls. Meanwhile, in a small bowl, lightly beat egg white. Shape dough into 1-in. balls; dip in egg white, then roll in nuts. Place on greased baking sheets. Make an indentation with thumb in center of each cookie. Bake at 350* for 10-12 minutes or until center is set. Combine the first four filling ingredients in a small bowl; mix until smooth. Spoon 1/4 teaspoon into each warm cookie; gently press a chocolate kiss in the center. Carefully remove from baking sheet to wire racks to cool. Yield: about 2 dozen.