

BAKING & CANNING
Sponsored by Rutland Bottle Gas Company
Rutland Bottle Gas Building

Superintendent – Tara Roberts, Chuck Parker, Kass Lodwick, Maxine Rose
Entries must be registered on August 7 and 8, from 8am-4 p.m.

All goods must be in place by 12 Noon Saturday, August 15, 2026

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 2025 or 2026. 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 \$5

SECOND \$4

THIRD \$2

Grand Best of Show \$5

Reserve Best Of Show \$3

CANNING

Division 201 Preserves

Class 01: Preserves - Any Kind

Division 202 Jams

Class 01: Raspberry

Class 02: Strawberry

Class 03: Blackberry

Class 04: Other Jams

Division 203 Jellies

Class 01: Apple

Class 02: Blackberry

Class 03: Grape

Class 04: Other Jellies

Division 204 Spreads

Class 01: Apple Butter

Class 02: Other Spreads

Division 205 Pickled

Class 01: Dill Pickles

Class 02: Bread & Butter Pickles

Class 03: Sweet Pickles

Class 04: Zucchini

Class 05: 14 Day Pickles

Class 06: Sauerkraut

Class 07: Beets

Division 206 Relishes

Class 01: End of the Garden

Class 02: Sweet Pepper

Class 03: Corn Relish

Class 04: Cucumber Relish

Division 207 Sauces/Condiments

Class 01: Ketchup

Class 02: Chili Sauce

Class 03: Spaghetti Sauce

Class 04: Barbecue Sauce

Class 05: Pizza Sauce

Class 06: Taco Sauce

Class 07: Salsa

Class 08: Mustard

Division 208 Juices

Class 01: Tomato Juice

Class 02: Grape Juice

Class 03: Other Juice (Name Variety)

Class 04: V-8 Juice

Division 209 Canned Fruit

Class 01: Applesauce

Class 02: Apples

Class 03: Blackberries

Class 04: Peaches - Whole, Halves, or Sliced

Class 05: Pears

Class 06: Cherries

Class 07: Blueberries

Class 08: Fruit Pie Filling (Name Variety)

Class 09: Other Fruit (Name Variety)

Division 210 Canned Vegetables

Class 01: Beets - Whole or Sliced

Class 02: Beans - Lima

Class 03: Beans - Kidney

Class 04: Beans - Snap

Class 05: Beans - Shell

Class 06: Beans - Yellow Wax

Class 07: Cabbage

Class 08: Carrots

Class 09: Corn

Class 10: Peas

Class 11: Sweet Potatoes

Class 12: Potatoes

Class 13: Tomatoes

Class 14: Tomatoes - Green

Class 15: Soup - Name Variety

Class 16: Hot Pepper Rings

Division 211 Meat

Class 01: Pork

Class 02: Beef

Class 03: Deer

Class 04: Poultry

BAKING

Division 212 Breads

Class 01: Whole Wheat Bread (2 slices on plate)

Class 02: White Bread (2 slices on plate)

Class 03: Banana Nut Bread (2 slices on plate)

Class 04: Zucchini Bread (2 slices on plate)

Class 05: Biscuits (2 on plate)

Class 06: Yeast Rolls (2 on plate)

Class 07: Monkey Bread (2 slices on plate)

Class 08: Cinnamon Rolls (2 on plate)

Class 09: Sourdough (2 slices on plate)

Division 213 Cakes (Exhibit 2 slices)

Class 01: Angel Food

Class 02: Sheet Cake (Any Variety)

Class 03: Layer Cake (Any Variety)

Class 04: Other Cake (Name Variety)

Division 214 Cookies (Exhibit 3 Cookies)

Class 01: Oatmeal

Class 02: Plain Sugar (no icing)

Class 03: Chocolate Chip (no nuts)

Class 04: Peanut Butter

Class 05: Other Cookies (Name Variety)

Class 06: Brownies - Iced or Not Iced

Division 215 Pies (Exhibit 1 Slice)

Class 01: Apple

Class 02: Cherry

Class 03: Pecan

Class 04: Peach

Class 05: Berry

Class 06: Other Pie (No Cream) (Name Variety)

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Division 216 Candy (Exhibit 6 pieces on plate)

Class 01: Fudge - Chocolate

Class 02: Fudge - Peanut Butter

Class 03: Fudge - White

Class 04: Hard Tack

Class 05: Peanut Brittle

Class 06: Other Candy - Name Variety

Division 1217 Cookie Contest

Class 01: Annual Cookie Recipe - See Below.

Bring 3 Cookies on a plate

Division 1219 Honey

Class 01: Extracted Honey (Water Light to Light Amber)

Class 02: Extracted Honey (Amber to Dark)

Class 03: Beeswax - 1 Piece - 1lb. Min.

COOKIE CONTEST RECIPE

Chocolate Turtle Cookies

Ingredients

1 1/4 cup all purpose flour

3/4 cup unsweetened cocoa powder

3/4 tsp. baking soda

3/4 tsp. kosher salt

3/4 cup (1 1/2 Sticks) unsalted butter, softened

3/4 cup packed light brown sugar

1/2 cup granulated sugar

1 large egg

1 tsp. pure vanilla extract

3/4 cup finely chopped raw pecans

12 soft caramels



Directions

Step 1

In a large bowl, whisk flour, cocoa powder, baking soda, and salt. In another large bowl, using a handheld mixer on medium-high speed, beat butter, brown sugar, and granulated sugar until creamy, 2 to 3 minutes. Add egg and vanilla and beat until combined. Add dry ingredients and beat on medium-low speed until just a few dry streaks remain. Add pecans and fold with a spatula until combined. Cover bowl with plastic wrap and refrigerate until cold, at least 1 hour and up to 4.

Step 2

In a large bowl, whisk flour, cocoa powder, baking soda, and salt. In another large bowl, using a handheld mixer on medium-high speed, beat butter, brown sugar, and granulated sugar until creamy, 2 to 3 minutes. Add egg and vanilla and beat until combined. Add dry ingredients and beat on medium-low speed until just a few dry streaks remain. Add pecans and fold with a spatula until combined. Cover bowl with plastic wrap and refrigerate until cold, at least 1 hour and up to 4.

Step 3

Bake cookies, rotating sheets top to bottom halfway through, until puffed and edges are set, 16 to 18 minutes. Let cool 10 minutes on baking sheets.