

Class G — Candy

Prizes for Class G: 1st – \$5.00 2nd – \$4.00 3rd – \$3.00

1. Penuche, 8 pieces
2. Chocolate Fudge, 8 pieces
3. Walnut Fudge, 8 pieces
4. Mixed Fudge, 8 pieces
5. Other Fudge Variety, 8 pieces
6. Peanut Brittle, 8 pieces
7. Molded, Decorated Chocolate, 8 pieces
8. Other Candy, 8 pieces

Class H — Canned Goods

Pam Swendsen - Superintendent 203-266-5350

Adrienne Barbe, William Barlow, Anna Duchaine, Heidi Duchaine, Marcia Henley,
Linda Leidel, Sue Piel, Helen Searles, Vern Searles, John Swendsen

WHO MAY ENTER: Adult exhibitors age 12 and over.

ENTRY BLANKS: See General Rules on page 9.

ENTRY TAGS: Must be securely fastened to exhibit. See General Rules (page 9).

NON-LIVESTOCK EXHIBITORS: See General Rules for exhibit delivery and removal.

DELIVER EXHIBIT: To middle section main exhibit building **Thursday from 6 pm to 9 pm.**

No exhibits will be accepted on Friday. Exhibits must remain until 5:30 pm Sunday.

ENTRY FEES: Exhibitors must include entry fee (See General Rules) which entitles them to enter other areas of the Fair and provides for admission to the Fair all three days.

Department Rules — Please Read Carefully

1. Each jar must be labeled with name of product and day, month and year it was processed, **on the side of the jar.**
2. Only one entry can be made in class number by an exhibitor.
3. Exhibitors are asked to place a small sticker on the lid of each glass container showing their exhibitor number for identification in claiming entry, including collections. Stickers may be home made. No decorations including fabric except class #105.
4. Jars of jellies, and jams may be opened for judging purposes.
5. All canned fruits, vegetables and pickles must be exhibited in regular canning jars. All jars and lids must be **clean and new**, otherwise they will be disqualified.
6. No Glass lids and rubber rings are allowed
7. Jams and jellies must be sealed in half pint or pint size canning or jelly jars only – no exceptions.
8. Due to USDA revisions, the use of paraffin for sealing jams, jellies, conserves, marmalades and preserves made at home is no longer recommended. Jars should be processed in a boiling water bath for at least 10 minutes. Entries sealed with paraffin will not be accepted for judging and will be disqualified.
9. All entries must have been canned since last year's fair.

Prizes for Class H: 1st – \$5.00 2nd – \$4.00 3rd – \$3.00 unless noted otherwise

Continued