2024 Clark County Fair Exhibitor Guide Junior Grange / Grange Youth Still Exhibits Primary Exhibit Location: Ag Building (Barn E)

Division 304: FOOD PRESERVATION

All entries must be clearly labeled, be in appropriate container for type, include recipe and processing time. All canning entries must be prepared using current USDA standards. **Points:** Blue 8, Red 6, White 4

Judging in the Food Preservation contest will be based on established standards.

- Class 01: Fruits
- Class 02: Vegetables
- Class 03: Soft Spreads
- Class 04: Meat, Poultry or Seafood
- Class 05 Pickled Vegetables
- Class 06: Pickles and Relishes
- Class 07: Vinegars
- Class 08: Dried: Vegetables, Fruits, Soups, Herbs
- Class 09: Fruit Leathers
- Class 10: Jerky
- **Class 11:** Other (Item not listed in any other class or combination of classes)