Section 8 Youth Butters, Jams, and Jellies

Youth Butter: jelly glass or j	oint jar	\$5.00	\$4.00	\$3.00	\$2.00
05 - Apple	15 - Pear	\$5.00	φτ.00	ψ3.00	\$2.00
10 - Garlic	20 - Plum				
Youth Jam: jelly glass		\$5.00	\$4.00	\$3.00	\$2.00
100 - Apple	115 - Peach	130 - Strawberry	φ4.00	Ψ3.00	Ψ2.00
105 - Cherry	120 - Plum	135 - Strawberry Rhubarb			
110 - Grape	125 - Raspberry				
150 - Youth Jam display	- group to consist of 3 varietie	s\$6.00	\$4.00	\$3.00	\$2.00
Youth Jam: jelly glass		\$5.00	\$4.00	\$3.00	\$2.00
200 - Apple	225 - Peach	245 - Strawberry			
205 - Blueberry	230 - Pepper				
215 - Currant	235 - Plum				
220 - Grape	240 - Raspberry				
275 - Youth Jelly display	- group to consist of 3 varieties	\$6.00	\$4.00	\$3.00	\$2.00

Section 10 Eggs

1. Exhibits scoring 95 points or more according to the official scoreboard will be awarded a purple ribbon as a "Superior Quality Award." Only one ribbon will be awarded per exhibitor. The judges have the right to break 2 eggs for examination

EXTERIOR QUALITY	INTERIOR QUALITY	PERFECT SCORE	CUT
Size (total weight)16 points	~	PER EGG	PER EGG
Uniformity of color12	Grade AA	3	0
Uniformity of shape12	Grade A		3/4
Shell texture	Grade B - including double yolked e	eggs	1 1/2
Condition	C quality		2 1/4
INTERIOR QUALITY36	Inedible eggs - including large blood	or meat spots Disqu	alification
TOTAL100 points			

SIZE – Total weight of exhibit – A perfect score will be given to the dozen of eggs weighing between 24 and 27 ounces. If the average weight is within one ounce, either above 27 or below 24 ounces, cut 8 points. If more than one ounce, either above or below, cut 16 points.

UNIFORMITY OF COLOR – All eggs in the entry should be the same shade of color. If white, all eggs should be chalked white and free from creamy or tinted coloring. If brown, eggs should be uniformly the same shade of color. A cut of 1/4 to 1/2 point per egg may be made according to actual shade of each egg and how well it conforms to uniformity of shade with the other eggs in the dozen.

UNIFORMITY OF SHAPE – Each egg to conform as nearly as possible in shape. Extremes should be avoided. Cut 1/4 to 1/2 point for each egg off in shape or ridged.

SHELL TEXTURE – The shell should be strong and of uniform thickness. Cut 1/4 to 1/2 point per egg for shells that are rough, ridged or wrinkled and for shells that are porous, mottled or blind check. Cut one point for each egg that is cracked or a leaker.

CONDITION - The egg should be clean and carry a natural bloom. Cut 1/2 to one point for each dirty or stained egg or egg with shiny or glassy surface

Disqualifications -

Any of the following defects disqualifies the entry -

SCORING

*Total weight less than 22 ounces per dozen

*Eggs showing signs of incubation or germ development

*Inedible eggs

Entry to consist of one dozen eggs in a standard carton packed by the egg producer.

PREMIUMS					\$5.00	\$4.00 \$3.	00 \$2.00
Small		Mediu	m	Large		X-La	rge
5-Bantam	20-Pullet	50-Bantam	65-Pullet	100-Bantam	115-Pullet	150-Bantam	165-Pullet
10-Brown	25-White	55-Brown	70-White	105-Brown	120-White	155-Brown	190-White
15-Buff Chicken	30-Other	60-Buff Chicken	75-Other	110-Buff Chicken	125-Other	160-Buff Chicker	195-Other

		Displays				
*Three varieties of product attractively displayed				\$6.00	\$5.00	\$4.00
001 - Canned fruit	010 - Canned meat	020 - Jam	030 - Marmalade			
005 - Canned vegetables	015 - Butter	025 - Jelly	035 - Preserve/conserve			

Section 12 Home Cured Products

PREMIUM		\$	\$10.00	\$8.00	\$6.00	\$5.00
01 - Bacon - 1/2 pound	20 - Kielbasa	35 - Ring bologna		47 - Summer	sausage – ½	pound
05 - Beef jerky	25 - Liver pudding - 1/2 pound	40 - Scrapple - 1/2 pound		50 - Smoked shoulder or ham		ham
10 - Beef sticks	30 - Penneroni	45 - Smoked sausage - 1/2 nound	d	55 - Canadian	Bacon	

15 - Dried beef - 1/4 pound