



**CANNED GOODS AND
DRIED FOODS
Exhibitor Handbook**



PO Box 527 • 800 West 18th Street • Spencer, IA 51301

Phone: (712) 580-3000 • Fax: (712) 580-3003

www.claycountyfair.com • competition@claycountyfair.com

The Clay County Fair is “The World’s Greatest County Fair” by presenting blue-ribbon competition, world-class entertainment and innovative exhibits in a safe family atmosphere, while also providing year-round facilities for entertainment and events.

CLAY COUNTY FAIR ASSOCIATION BOARD OF DIRECTORS

OFFICERS AND EXECUTIVE COMMITTEE

Steve Waller – Chairman

Dana Metcalf – Vice Chairman

Dennis Larson – Treasurer

Jeremy Parsons – Secretary/CEO/Manager

Kathy Anderson

Greg Lear

VerDon Schmidt

Gayle Simons

Dan Skelton

Tracy Small

John Zinn

DIRECTORS

Term Ending 2022: Joanne Follon, Marcia Langner, Dennis Larson, Greg Lear, Mark Rees, Karen Schwaller, Joe Simington, Dan Skelton, Kevin Tlam

Term Ending 2023: Kathy Anderson, Mike Bryan, Quinton Harmon, Cindy Kress, Dana Metcalf, Bonnie Pullen-Lehman, VerDon Schmidt, Joel Stave, Chuck White

Term Ending 2024: Doug Biedenfeld, David Brugman, Tom Olin, Kate Rinehart, Teresa Schoelerman, Gayle Simons, Tracy Small, Steve Waller, John Zinn

PLEASE NOTE!

All open class entries are now accepted ONLINE.

Visit www.claycountyfair.com to make your entries.

If you do not have internet access, please visit or call the Fair Administrative Offices to request a paper entry form.

GENERAL RULES AND REGULATIONS
POLICY F-6
NON-LIVESTOCK COMPETITION

- F-6.1** The Clay County Fair management reserves to its Executive Committee the final and absolute right to interpret these rules and regulations and arbitrarily settle and determine all matters, questions and differences in regard hereto, or otherwise arising out of, connected with, or incident to the Fair. (4/17/12)
- F-6.2.** Any person who violates any of the following special rules will forfeit all privileges and premiums and be subject to such penalty as the Fair may order. (4/17/12)
- F-6.3.** The Fair will not be responsible for loss or damage to or of exhibits, or to the property of exhibitors or concessions operators. (4/17/12)
- F-6.4.** No roving, vending, or soliciting by either a profit or non-profit organization, or on his own behalf, shall be permitted on the Clay County Fairgrounds or parking lots. All solicitations for either contributions or sale must be made from within the confines of a booth or display area as authorized by a duly executed contract. (4/17/12)
- F-6.5.** No dogs, cats, or other pets shall be permitted on the Clay County Fairgrounds during the Clay County Fair. The only exceptions are assistance dogs that are properly identified, or any pet that is part of an attraction, exhibit, or demonstration. Pets are permitted in designated campground areas. Pets must be on a leash or contained in living quarters, trailers, etc. Failure to comply shall result in expulsion from the fairgrounds. (4/17/12)
- F-6.6.** All applications for entries must be made in accordance with guidelines found in the appropriate department exhibitor handbook. The Clay County Fair reserves the right to accept or reject any entry offered. (2/20/18)
- F-6.7.** Exhibitors must comply with individual department entry deadlines and other departmental rules. All exhibits, except those specified, must remain in place until 6:00 p.m. on the last Sunday of the Fair. Exhibitors in departments where entry tags are used must present claim tickets for return of their goods to the superintendents or their assistants in the department in which the exhibit is shown. Under no circumstances will exhibitors be permitted access to the display cases where exhibits are shown. (2/19/19)
- F-6.8.** Exhibitor questions on premium amounts or ribbon placing must be received on or before October 15, or no adjustments or corrections will be able to be made. Premium checks will be issued after that date. There will be no reissuing of lost premium checks, and premium checks that are issued will become void after 45 days. All awards, ribbons, and exhibits not picked up at the Fair Administrative Offices by October 15 will be forfeited and become property of the Clay County Fair. (2/20/18)

- F-6.9.** The Fair will use diligence to insure the safety of articles entered for exhibition, after their arrival and placement, but under no circumstances will it be responsible for loss, injury, or damage done to, or occasioned by, or arising from any articles on exhibition. The exhibitor shall indemnify the Fair thereof against all legal or other proceedings in regard thereto. (2/19/19)
- F-6.10.** Articles entered for premiums which are the result of mechanical or artistic skill must be entered by the artist, inventor, manufacturer, maker, or authorized agent. (4/17/12)
- F-6.11.** In case of protest of an article or exhibit, notice must be given the superintendent of the department during the day of examination of the article protested, and a written statement giving the reasons for protesting, verified by affidavit, with names of witnesses, must be filed with the Fair. (4/17/12)
- F-6.12.** The right of an exhibitor to appeal from the decision of a judge to the Fair will lie only when it is charged that the award has been made in violation of the rules governing the exhibit; or when it is charged that the decision of the judge has been influenced or interfered with by another. (4/17/12)
- F-6.13.** A Clay County Fair department superintendent may not make a competitive entry directly or indirectly in a department over which that person has supervisory responsibility. (4/17/12)
- F-6.14.** All questions of dispute or differences not provided for under these rules shall be referred to the Executive Committee whose decision shall be final. (4/17/12)

IMPORTANT DATES and TIMES – CANNED GOODS & DRIED FOODS

September 6	Entries received (8:00am-5:30pm)
September 7	Judging begins (9:00am) - open to public
September 8	Judging continues (9:00am if necessary) - open to public
September 10-18	CLAY COUNTY FAIR
September 18	Entries released (6:00pm-7:00pm)
September 19	Entries released (8:00am-5:30pm)
October 15	Exhibitor questions on premium amounts or ribbon placing must be received on or before this date or no adjustments or corrections will be made. Premium checks will be issued after this date. Deadline for picking up entries.

CANNED GOODS AND DRIED FOODS

Superintendent:

Kristen Hartwig

(515) 240-9673

kruthhartwig@gmail.com

Susan Steffen, Assistant

(712) 933-2748

1. Pre-registration is encouraged, but not mandatory. To pre-register, enter online at www.claycountyfair.com by **August 22 NEW FOR 2022!!** or complete appropriate forms. Forms are available at the Clay County Fair Administrative Offices. Mail, fax, email or bring your completed entry form to: Clay County Fair, PO Box 527, 800 West 18th Street, Spencer, Iowa 51301, by fax at (712) 580-3003 or email to competition@claycountyfair.com. No entry fee is required. Entries are open to anyone from any county or state. Use a separate entry form for each department in which you are entering at the Fair. **Exhibitors who pre-register may collect their completed entry tags at the department during entry days. Tags will not be mailed. NEW 2022!!**
2. All entries, when received, must be accompanied by a written label. **Scotch tape the label on the smooth side of the jar, 1/2" from bottom. Labels are printed on the last page of this handbook or may be picked up at the Fair Administrative Offices.**
3. Entries will be received **Tuesday, September 6** from 8:00am to 5:30pm at the east door of the Creative Living Center.
4. **Exhibitors must give careful attention when filling out the entry blanks and labels so that items are entered in the correct divisions and classes.** Should an item be entered in the wrong division or class and the error is discovered before judging, the clerk and superintendent will make the proper correction in the entry. No changes can be made after judging.
5. Judging will begin Wednesday, September 7 at 9:00am and if necessary, again on Thursday, September 8 at 9:00am in the Creative Living Center. Exhibitors and the general public are invited to hear the judges' comments during judging. All pickles, relishes, jellies, jams, preserves, marmalades, conserves, butters, syrups, and dried foods will be opened and tasted, but all exhibits may be opened by the judges.
6. Judging is based on current USDA approved processing methods, times, and altitudes; headspace, pack, uniformity of pieces, appearance of the product, liquid, and cleanliness of the jar and band. Guidelines vary for each product. **Be sure you accurately record the processing information from your source, including proper altitude adjustments. Judges are very concerned that products be canned long enough so they are absolutely safe.**

7. **All canned and dried products must be processed in compliance with the current USDA guidelines for safe canning and drying.** Please look to the following resources for home food preservation:

- National Center for Home Food Preservation (NCHFP)
<https://nchfp.uga.edu/>
- USDA's Complete Guide to Home Canning
https://nchfp.uga.edu/publications/publications_usda.html
- So Easy to Preserve (UGA)
<https://extension.uga.edu/publications/detail.html?number=B989&title=So%20Easy%20To%20Preserve>
- Preserve the Taste of Summer Publications by Iowa State University
<https://www.extension.iastate.edu/humansciences/preserve-taste-summer>
- Information may be obtained from the Iowa State University Extension Service Answer Line at 1-800-262-3804, which is available from 9:00-12pm and 1pm-4:00pm, Monday through Friday, or from their website at:
<https://www.extension.iastate.edu/humansciences/answerline>

USDA does not recommend adding noodles or other pasta, rice, flour, cream, milk, or other thickening agents to soups. Broccoli cannot be canned. Anything that requires refrigeration, such as horseradish, cannot be accepted. Brussels sprouts, cabbage, and cauliflower may be pickled, but not canned. Cured, brined or corned meats may not be home canned as there are no science-based processes. Do not add corn or beans to salsa. Remember, other ingredients may be added to products as they are used. Cranberry juice will not be accepted.

8. For all divisions, including dried foods, use clear standard canning jars such as Ball, Kerr, Mason, etc. Salad dressing jars or similar jars will not be accepted. Use only new rings and lids. Do not use paraffin in any division. No quarter pint jars allowed. **Jar sizes vary – check the exhibitor handbook.**

9. **Source of information, processing method, pounds of pressure, processing time, altitude, and date processed are required and are to be written accurately on all labels.** Remember, most of Iowa and Nebraska and all of Minnesota and South Dakota have altitudes over 1,000 ft, so adjust processing times and canner pressure accordingly! Abbreviations are: Boiling Water Bath = BWB; Dial Gauge Pressure = DP; Weighted Gauge Pressure = WP. For example, the label of a pint jar of pears would have **BWB-25 min.**, or **DP-6#-10 min.**, or **WP-10#-10 min.**

10. All home preserved products must be made from scratch and have been processed by the exhibitor since the 2019 Fair to be eligible. Entries must be entered in the name of the person who processed the product. **Exhibitor may have only one entry per class.**

11. The Junior Divisions are open to youth 17 years of age or younger.

12. For Divisions **700 and 705** (Pie Fillings) - as required by our reference, Clear Jel must be used as the thickener in these recipes except in Classes 4, 5, 7 and 8. Information on Clear Jel may be found at www.hgic.clemson.edu or by calling 1-888-656-9988. **For Divisions 900 and 905 (Dried Foods), use clear standard pint and half-pint jars with new rings and lids, filled 3/4 full. Dried food jars do not need to be vacuumed sealed.**

13. Claim checks may be filled out and presented when calling for exhibits at the close of the Fair. Exhibits will be released on Sunday, September 18 from 6:00pm to 7:00pm or Monday, September 19 from 8:00am to 5:30pm at the east door of the Creative Living Center. No early releases are permitted. All exhibits not retrieved during these hours will be left at the Clay County Fair Administrative Offices through October 15.

14. Exhibitor questions on premium amounts or ribbon placing must be received **on or before October 15** or no adjustments or corrections will be able to be made. **Premium checks will be issued after that date.**

15. A “Best of Show” rosette and a cash award of \$25 will be awarded to the exhibitor who processed the highest placing jar of the show.

16. A self-addressed, large manila envelope and a minimum of \$3.00 left with the superintendent will assure your receipt of ribbons and the judges’ comments.

WHAT SIZE OF JAR????????????????

Divisions 700 and 705 Pie Fillings – quart jars only.

Divisions 710-795 – pint jars please; quart jars can be accepted. Pint and half-pint jars must be used where noted.

Divisions 800 and 805 Relishes – pint, half-pint, or 12 oz. jars.

Divisions 810-885 – Jellies, Jams, Preserves, Marmalades, Conserves, & Butters – 8 oz. or 12 oz. jars only.

Divisions 890 and 895 Syrups – half-pint jars only.

Do not add color, unless noted.

Divisions 900 and 905 – Dried Foods - pint and half-pint jars with new rings and lids

DIVISION 700 - ADULTS - PIE FILLINGS**DIVISION 705 - JUNIORS - PIE FILLINGS**

Must be one **quart**. Entries, except Classes 4, 5, 7, and 8, must be made using Clear Jel.

CLASS	BLUE	RED	WHITE
1. Apple	4.00	2.50	2.00
2. Blueberry	4.00	2.50	2.00
3. Cherry	4.00	2.50	2.00
4. Mincemeat	4.00	2.50	2.00
5. Peach	4.00	2.50	2.00
6. Raspberry	4.00	2.50	2.00
7. Rhubarb-Strawberry	4.00	2.50	2.00
8. Tomato, green	4.00	2.50	2.00
9. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 710 - ADULTS - COLD PACK FRUITS**DIVISION 715 - JUNIORS - COLD PACK FRUITS**

CLASS	BLUE	RED	WHITE
1. Apricots	4.00	2.50	2.00
2. Blackberries	4.00	2.50	2.00
3. Blueberries	4.00	2.50	2.00
4. Cherries, bing	4.00	2.50	2.00
5. Cherries, red	4.00	2.50	2.00
6. Fruit combination	4.00	2.50	2.00
7. Gooseberries	4.00	2.50	2.00
8. Grapefruit sections	4.00	2.50	2.00
9. Grapes	4.00	2.50	2.00
10. Mixed Fruit Cocktail – pint	4.00	2.50	2.00
11. Mulberries	4.00	2.50	2.00
12. Orange-Grapefruit sections	4.00	2.50	2.00
13. Peaches, diced	4.00	2.50	2.00
14. Peaches, halved	4.00	2.50	2.00
15. Peaches, sliced	4.00	2.50	2.00
16. Peaches, spiced	4.00	2.50	2.00
17. Pears, halved	4.00	2.50	2.00
18. Pears, sliced	4.00	2.50	2.00
19. Plums	4.00	2.50	2.00
20. Raspberries	4.00	2.50	2.00
21. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 720- ADULTS - HOT PACK FRUITS
DIVISION 725 - JUNIORS - HOT PACK FRUITS

Color may be added to Classes 3, 4, 5, 19 and 22.

CLASS	BLUE	RED	WHITE
1. Apples (identify)	4.00	2.50	2.00
2. Applesauce	4.00	2.50	2.00
3. Applesauce, flavored (identify)	4.00	2.50	2.00
4. Applesauce, with cinnamon	4.00	2.50	2.00
5. Applesauce, with red hots	4.00	2.50	2.00
6. Apricots	4.00	2.50	2.00
7. Blackberries	4.00	2.50	2.00
8. Blueberries	4.00	2.50	2.00
9. Cherries, bing	4.00	2.50	2.00
10. Cherries, red	4.00	2.50	2.00
11. Gooseberries	4.00	2.50	2.00
12. Grapes	4.00	2.50	2.00
13. Mulberries	4.00	2.50	2.00
14. Peaches, diced	4.00	2.50	2.00
15. Peaches, halved	4.00	2.50	2.00
16. Peaches, sliced	4.00	2.50	2.00
17. Peaches, spiced	4.00	2.50	2.00
18. Pears, diced	4.00	2.50	2.00
19. Pears, flavored (identify)	4.00	2.50	2.00
20. Pears, halved	4.00	2.50	2.00
21. Pears, sliced	4.00	2.50	2.00
22. Pears, with color	4.00	2.50	2.00
23. Plums	4.00	2.50	2.00
24. Raspberries	4.00	2.50	2.00
25. Rhubarb	4.00	2.50	2.00
26. Zucchini-Pineapple - pint	4.00	2.50	2.00
27. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 730 - ADULTS - VEGETABLES
DIVISION 735 - JUNIORS - VEGETABLES

Classes 27 and 29 must be pints. Classes 37-42 must not be larger than pints, but may be half pints.

CLASS	BLUE	RED	WHITE
1. Asparagus, cut	4.00	2.50	2.00
2. Asparagus, whole	4.00	2.50	2.00
3. Beans, combination, green & yellow, cut	4.00	2.50	2.00
4. Beans, combination, green & yellow, french cut	4.00	2.50	2.00
5. Beans, combination, green & yellow, whole	4.00	2.50	2.00

6. Beans, green, cut	4.00	2.50	2.00
7. Beans, green, french cut	4.00	2.50	2.00
8. Beans, green, whole	4.00	2.50	2.00
9. Beans, lima	4.00	2.50	2.00
10. Beans, yellow, cut	4.00	2.50	2.00
11. Beans, yellow, french cut	4.00	2.50	2.00
12. Beans, yellow, whole	4.00	2.50	2.00
13. Beans, any other (identify)	4.00	2.50	2.00
14. Beets, red, chunk	4.00	2.50	2.00
15. Beets, red, diced	4.00	2.50	2.00
16. Beets, red, sliced	4.00	2.50	2.00
17. Beets, red, whole	4.00	2.50	2.00
18. Beets, white	4.00	2.50	2.00
19. Beets, any other (identify)	4.00	2.50	2.00
20. Carrots, baby	4.00	2.50	2.00
21. Carrots, diced	4.00	2.50	2.00
22. Carrots, julienne	4.00	2.50	2.00
23. Carrots, sliced	4.00	2.50	2.00
24. Carrots, yellow	4.00	2.50	2.00
25. Carrots, any other (identify)	4.00	2.50	2.00
26. Corn, white	4.00	2.50	2.00
27. Corn, white & yellow, cream style pints only	4.00	2.50	2.00
28. Corn, white & yellow, whole kernel	4.00	2.50	2.00
29. Corn, yellow, cream style – pints only	4.00	2.50	2.00
30. Corn, yellow, whole kernel	4.00	2.50	2.00
31. Corn, any other (identify)	4.00	2.50	2.00
32. Okra	4.00	2.50	2.00
33. Onions	4.00	2.50	2.00
34. Parsnips	4.00	2.50	2.00
35. Peas	4.00	2.50	2.00
36. Peas and Carrots	4.00	2.50	2.00
37. Peppers, bell	4.00	2.50	2.00
38. Peppers, hot (identify)	4.00	2.50	2.00
39. Peppers, jalapeno	4.00	2.50	2.00
40. Peppers, pimiento	4.00	2.50	2.00
41. Peppers, sweet (identify)	4.00	2.50	2.00
42. Peppers, any other (identify)	4.00	2.50	2.00
43. Potatoes, blue	4.00	2.50	2.00
44. Potatoes, gold	4.00	2.50	2.00
45. Potatoes, purple	4.00	2.50	2.00
46. Potatoes, red, diced	4.00	2.50	2.00
47. Potatoes, red, whole	4.00	2.50	2.00
48. Potatoes, sweet	4.00	2.50	2.00
49. Potatoes, white, diced	4.00	2.50	2.00
50. Potatoes, white, whole	4.00	2.50	2.00

51. Potatoes, any other (identify)	4.00	2.50	2.00
52. Pumpkin, chunk	4.00	2.50	2.00
53. Rutabagas	4.00	2.50	2.00
54. Spinach Greens	4.00	2.50	2.00
55. Squash, acorn, chunk	4.00	2.50	2.00
56. Squash, buttercup, chunk	4.00	2.50	2.00
57. Squash, butternut, chunk	4.00	2.50	2.00
58. Squash, hubbard, chunk	4.00	2.50	2.00
59. Tomatillos	4.00	2.50	2.00
60. Tomato paste – half pint	4.00	2.50	2.00
61. Tomatoes, green, chunk	4.00	2.50	2.00
62. Tomatoes, green, diced	4.00	2.50	2.00
63. Tomatoes, green, whole	4.00	2.50	2.00
64. Tomatoes, red, crushed	4.00	2.50	2.00
65. Tomatoes, red, stewed	4.00	2.50	2.00
66. Tomatoes, red, whole	4.00	2.50	2.00
67. Tomatoes, yellow, chunk	4.00	2.50	2.00
68. Tomatoes, yellow, whole	4.00	2.50	2.00
69. Turnips	4.00	2.50	2.00
70. Vegetables, mixed	4.00	2.50	2.00
71. Vegetables for stew	4.00	2.50	2.00
72. Vegetables for stew, with tomatoes	4.00	2.50	2.00
73. Vegetables with tomatoes	4.00	2.50	2.00
74. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 740 - ADULTS - JUICES

DIVISION 745 - JUNIORS - JUICES

All juices must be 100 percent true juices.

CLASS	BLUE	RED	WHITE
1. Apple	4.00	2.50	2.00
2. Blackberry	4.00	2.50	2.00
3. Blackberry-Raspberry	4.00	2.50	2.00
4. Fruit combination (identify)	4.00	2.50	2.00
5. Grape	4.00	2.50	2.00
6. Grapefruit	4.00	2.50	2.00
7. Raspberry	4.00	2.50	2.00
8. Rhubarb Concentrate	4.00	2.50	2.00
9. Strawberry	4.00	2.50	2.00
10. Strawberry-Rhubarb	4.00	2.50	2.00
11. Tomato	4.00	2.50	2.00
12. Tomato, vegetable	4.00	2.50	2.00
13. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 750 - ADULTS - SAUCES, SALSAS, AND CATSUP
DIVISION 755 - JUNIORS - SAUCES, SALSAS, AND CATSUP

CLASS	BLUE	RED	WHITE
1. Catsup, tomato – pint	4.00	2.50	2.00
2. Salsa, chile - pint	4.00	2.50	2.00
3. Salsa, mango – half-pint	4.00	2.50	2.00
4. Salsa, peach – half-pint	4.00	2.50	2.00
5. Salsa, peach apple - pint	4.00	2.50	2.00
6. Salsa, spicy cranberry - pint	4.00	2.50	2.00
7. Salsa, tomatillo - pint	4.00	2.50	2.00
8. Salsa, tomato/green chile - pint	4.00	2.50	2.00
9. Salsa, tomato, using paste tomatoes - pint	4.00	2.50	2.00
10. Salsa, tomato, using slicing tomatoes - pin	4.00	2.50	2.00
11. Sauce, barbecue - pint	4.00	2.50	2.00
12. Sauce, chili - pint	4.00	2.50	2.00
13. Sauce, hot pepper - pint	4.00	2.50	2.00
14. Sauce, hot pepper, verde - pint	4.00	2.50	2.00
15. Sauce, pizza - pint	4.00	2.50	2.00
16. Sauce, spaghetti, with meat	4.00	2.50	2.00
17. Sauce, spaghetti, without meat	4.00	2.50	2.00
18. Sauce, taco - pint	4.00	2.50	2.00
19. Sauce, tomato, Mexican	4.00	2.50	2.00
20. Sauce, tomato, seasoned - pint	4.00	2.50	2.00
21. Sauce, tomato, unseasoned	4.00	2.50	2.00
22. Any other catsup (identify)	4.00	2.50	2.00
23. Any other salsa (identify)	4.00	2.50	2.00
24. Any other sauce (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 760- ADULTS - SOUPS
DIVISION 765 - JUNIORS - SOUPS

CLASS	BLUE	RED	WHITE
1. Bean	4.00	2.50	2.00
2. Chicken, no noodles or rice	4.00	2.50	2.00
3. Chicken, no noodles or rice, with vegetables	4.00	2.50	2.00
4. Chili, with meat	4.00	2.50	2.00
5. Chili, without meat	4.00	2.50	2.00
6. Spiced Tomato – no milk, cream, etc.	4.00	2.50	2.00
7. Split Pea	4.00	2.50	2.00
8. Vegetable	4.00	2.50	2.00
9. Vegetable, with meat	4.00	2.50	2.00
10. Vegetable, with tomatoes	4.00	2.50	2.00
11. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 770 - ADULTS - COLD PACK MEATS**DIVISION 775 - JUNIORS - COLD PACK MEATS**

CLASS	BLUE	RED	WHITE
1. Beef, broth	4.00	2.50	2.00
2. Beef, chunk	4.00	2.50	2.00
3. Beef, ground	4.00	2.50	2.00
4. Buffalo, broth	4.00	2.50	2.00
5. Buffalo, chunk	4.00	2.50	2.00
6. Chicken, broth	4.00	2.50	2.00
7. Chicken, chunk	4.00	2.50	2.00
8. Duck, broth	4.00	2.50	2.00
9. Duck, chunk	4.00	2.50	2.00
10. Elk, chunk	4.00	2.50	2.00
11. Fish, chunk (identify)	4.00	2.50	2.00
12. Goat, broth	4.00	2.50	2.00
13. Goat, chunk	4.00	2.50	2.00
14. Goose, chunk	4.00	2.50	2.00
15. Pheasant, broth	4.00	2.50	2.00
16. Pheasant, chunk	4.00	2.50	2.00
17. Pork, broth	4.00	2.50	2.00
18. Pork, chunk	4.00	2.50	2.00
19. Pork, ground	4.00	2.50	2.00
20. Rabbit, broth	4.00	2.50	2.00
21. Rabbit, chunk	4.00	2.50	2.00
22. Sausage, ground	4.00	2.50	2.00
23. Squirrel, chunk	4.00	2.50	2.00
24. Squirrel, broth	4.00	2.50	2.00
25. Turkey, broth	4.00	2.50	2.00
26. Turkey, chunk	4.00	2.50	2.00
27. Venison, broth	4.00	2.50	2.00
28. Venison, chunk	4.00	2.50	2.00
29. Venison, ground	4.00	2.50	2.00
30. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 780 - ADULTS - SWEET PICKLES**DIVISION 785 - JUNIORS - SWEET PICKLES**

Color may be added to Classes 1, 15, 30 and 31.

CLASS	BLUE	RED	WHITE
1. Apple, spiced rings	4.00	2.50	2.00
2. Bean	4.00	2.50	2.00
3. Beet, red, chunk	4.00	2.50	2.00
4. Beet, red, diced	4.00	2.50	2.00
5. Beet, red, sliced	4.00	2.50	2.00

6. Beet, red, whole	4.00	2.50	2.00
7. Beet, white	4.00	2.50	2.00
8. Beet, any other (identify)	4.00	2.50	2.00
9. Bread and Butter	4.00	2.50	2.00
10. Brussels Sprouts	4.00	2.50	2.00
11. Carrot	4.00	2.50	2.00
12. Carrot, baby	4.00	2.50	2.00
13. Cauliflower	4.00	2.50	2.00
14. Cinnamon	4.00	2.50	2.00
15. Crabapple, spiced (food coloring optional)	4.00	2.50	2.00
16. Cucumber, green, whole	4.00	2.50	2.00
17. Cucumber, ripe	4.00	2.50	2.00
18. Dill, sliced	4.00	2.50	2.00
19. Dill, spears	4.00	2.50	2.00
20. Dill, whole	4.00	2.50	2.00
21. Lime	4.00	2.50	2.00
22. Mustard	4.00	2.50	2.00
23. Onion	4.00	2.50	2.00
24. Peach	4.00	2.50	2.00
25. Pear	4.00	2.50	2.00
26. Peppers, bell	4.00	2.50	2.00
27. Peppers, hot	4.00	2.50	2.00
28. Peppers, sweet	4.00	2.50	2.00
29. Peppers, sweet & hot, mixed	4.00	2.50	2.00
30. Pickles, with color added, green (identify)	4.00	2.50	2.00
31. Pickles, with color added, red (identify)	4.00	2.50	2.00
32. Squash	4.00	2.50	2.00
33. Tomato, green	4.00	2.50	2.00
34. Turmeric	4.00	2.50	2.00
35. Watermelon Rind	4.00	2.50	2.00
36. Zucchini	4.00	2.50	2.00
37. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 790 - ADULTS - SOUR PICKLES

DIVISION 795 - JUNIORS - SOUR PICKLES

Color may be added to Class 23.

CLASS	BLUE	RED	WHITE
1. Asparagus	4.00	2.50	2.00
2. Bean	4.00	2.50	2.00
3. Beet, red, chunk	4.00	2.50	2.00
4. Beet, red, diced	4.00	2.50	2.00
5. Beet, red, sliced	4.00	2.50	2.00
6. Beet, red, whole	4.00	2.50	2.00

7. Cauliflower	4.00	2.50	2.00
8. Cucumber, ripe	4.00	2.50	2.00
9. Dill with garlic, chunk	4.00	2.50	2.00
10. Dill with garlic, sliced	4.00	2.50	2.00
11. Dill with garlic, spears	4.00	2.50	2.00
12. Dill with garlic, whole	4.00	2.50	2.00
13. Dill, plain, chunk	4.00	2.50	2.00
14. Dill, plain, sliced	4.00	2.50	2.00
15. Dill, plain, spears	4.00	2.50	2.00
16. Dill, plain, whole	4.00	2.50	2.00
17. Okra, dill	4.00	2.50	2.00
18. Onion	4.00	2.50	2.00
19. Peppers, bell	4.00	2.50	2.00
20. Peppers, hot	4.00	2.50	2.00
21. Peppers, sweet	4.00	2.50	2.00
22. Peppers, sweet & hot, mixed	4.00	2.50	2.00
23. Pickles, with color added (identify)	4.00	2.50	2.00
24. Sauerkraut	4.00	2.50	2.00
25. Three Bean Salad	4.00	2.50	2.00
26. Tomato, green	4.00	2.50	2.00
27. Tomato, green, dill & garlic	4.00	2.50	2.00
28. Vegetables, mixed	4.00	2.50	2.00
29. Zucchini	4.00	2.50	2.00
30. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 800 - ADULTS - RELISHES

DIVISION 805 - JUNIORS – RELISHES

Use pint, half-pint, or 12 oz. jars.

CLASS	BLUE	RED	WHITE
1. Apple, sweet	4.00	2.50	2.00
2. Beet	4.00	2.50	2.00
3. Chow Chow	4.00	2.50	2.00
4. Chutney (identify)	4.00	2.50	2.00
5. Corn	4.00	2.50	2.00
6. Cucumber	4.00	2.50	2.00
7. Fall Garden	4.00	2.50	2.00
8. Green Tomato	4.00	2.50	2.00
9. Horseradish	4.00	2.50	2.00
10. Onion	4.00	2.50	2.00
11. Pepper	4.00	2.50	2.00
12. Piccalilli	4.00	2.50	2.00
13. Pickle, dill	4.00	2.50	2.00
14. Pickle, sweet	4.00	2.50	2.00

15. Rummage	4.00	2.50	2.00
16. Zucchini	4.00	2.50	2.00
17. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 810 - ADULTS - JELLIES

DIVISION 815 - JUNIORS - JELLIES

Jellies are beautiful in color, translucent, tender enough to cut easily with a spoon, yet firm enough to hold its shape when turned from the glass. Use 8 oz. or 12 oz. jars only.

CLASS	BLUE	RED	WHITE
1. Apple	4.00	2.50	2.00
2. Apricot	4.00	2.50	2.00
3. Blackberry	4.00	2.50	2.00
4. Blueberry	4.00	2.50	2.00
5. Cherry	4.00	2.50	2.00
6. Combination of 2 fruits (identify)	4.00	2.50	2.00
7. Combination of 3 fruits (identify)	4.00	2.50	2.00
8. Combination of 4 or more fruits (identify)	4.00	2.50	2.00
9. Corn Cob	4.00	2.50	2.00
10. Crabapple	4.00	2.50	2.00
11. Cranberry	4.00	2.50	2.00
12. Cranberry-Cider	4.00	2.50	2.00
13. Currant	4.00	2.50	2.00
14. Dandelion	4.00	2.50	2.00
15. Elderberry	4.00	2.50	2.00
16. Fresh fruit (identify)	4.00	2.50	2.00
17. Garlic	4.00	2.50	2.00
18. Gooseberry	4.00	2.50	2.00
19. Grape	4.00	2.50	2.00
20. Grapefruit	4.00	2.50	2.00
21. Herb (identify)	4.00	2.50	2.00
22. Mint, can add color	4.00	2.50	2.00
23. Mulberry-Rhubarb	4.00	2.50	2.00
24. Orange	4.00	2.50	2.00
25. Peach	4.00	2.50	2.00
26. Pear	4.00	2.50	2.00
27. Pepper, green	4.00	2.50	2.00
28. Pepper, jalapeno	4.00	2.50	2.00
29. Pepper, red	4.00	2.50	2.00
30. Plum	4.00	2.50	2.00
31. Plum-Apple	4.00	2.50	2.00
32. Queen Anne's Lace	4.00	2.50	2.00
33. Raspberry, black	4.00	2.50	2.00
34. Raspberry, golden	4.00	2.50	2.00

35. Raspberry, red	4.00	2.50	2.00
36. Rhubarb	4.00	2.50	2.00
37. Rose Petal	4.00	2.50	2.00
38. Strawberry	4.00	2.50	2.00
39 Strawberry-Rhubarb	4.00	2.50	2.00
40. Tangerine	4.00	2.50	2.00
41. Tomato	4.00	2.50	2.00
42. Vegetable (identify)	4.00	2.50	2.00
43. Violet	4.00	2.50	2.00
44. Wine	4.00	2.50	2.00
45. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 820 - ADULTS - LOW SUGAR JELLIES

DIVISION 825 - JUNIORS - LOW SUGAR JELLIES

Use 8 oz. or 12 oz. jars only.

CLASS	BLUE	RED	WHITE
1. Apple	4.00	2.50	2.00
2. Apricot	4.00	2.50	2.00
3. Blackberry	4.00	2.50	2.00
4. Cherry	4.00	2.50	2.00
5. Combination of fruit (identify)	4.00	2.50	2.00
6. Cranberry	4.00	2.50	2.00
7. Currant	4.00	2.50	2.00
8. Elderberry	4.00	2.50	2.00
9. Grape	4.00	2.50	2.00
10. Peach	4.00	2.50	2.00
11. Plum	4.00	2.50	2.00
12. Plum-Apple	4.00	2.50	2.00
13. Raspberry	4.00	2.50	2.00
14. Rhubarb	4.00	2.50	2.00
15. Strawberry	4.00	2.50	2.00
16. Strawberry-Rhubarb	4.00	2.50	2.00
17. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 830 - ADULTS - JAMS**DIVISION 835 - JUNIORS - JAMS**

Jams are thick sweet spreads; fruit should be crushed or chopped. Use 8 oz. or 12 oz. jars only.

CLASS	BLUE	RED	WHITE
1. Apple	4.00	2.50	2.00
2. Apple Pie in a Jar	4.00	2.50	2.00
3. Apple-Blueberry	4.00	2.50	2.00
4. Apricot	4.00	2.50	2.00
5. Blackberry	4.00	2.50	2.00
6. Blueberry	4.00	2.50	2.00
7. Blueberry-Currant	4.00	2.50	2.00
8. Bumbleberry	4.00	2.50	2.00
9. Carrot Cake	4.00	2.50	2.00
10. Cherry	4.00	2.50	2.00
11. Cherry-Almond	4.00	2.50	2.00
12. Cherry-Berries	4.00	2.50	2.00
13. Cinnamon Pear	4.00	2.50	2.00
14. Combination of 2 fruits (identify)	4.00	2.50	2.00
15. Combination of 3 fruits (identify)	4.00	2.50	2.00
16. Combination of 4 or more fruits (identify)	4.00	2.50	2.00
17. Cranberry-Pear	4.00	2.50	2.00
18. Currant	4.00	2.50	2.00
19. Elderberry	4.00	2.50	2.00
20. Gooseberry	4.00	2.50	2.00
21. Grape	4.00	2.50	2.00
22. Kiwi	4.00	2.50	2.00
23. Orange	4.00	2.50	2.00
24. Peach	4.00	2.50	2.00
25. Peach Fondue	4.00	2.50	2.00
26. Pear	4.00	2.50	2.00
27. Pear-Apple	4.00	2.50	2.00
28. Pepper (identify)	4.00	2.50	2.00
29. Pineapple	4.00	2.50	2.00
30. Pineapple-Rhubarb	4.00	2.50	2.00
31. Plum	4.00	2.50	2.00
32. Plum-Orange	4.00	2.50	2.00
33. Raspberry, black	4.00	2.50	2.00
34. Raspberry, golden	4.00	2.50	2.00
35. Raspberry, red	4.00	2.50	2.00
36. Rhubarb	4.00	2.50	2.00
37. Rhubarb-Orange	4.00	2.50	2.00
38. Rhubarb-Raspberry	4.00	2.50	2.00
39. Strawberry	4.00	2.50	2.00
40. Strawberry-Kiwi	4.00	2.50	2.00

41. Strawberry-Rhubarb	4.00	2.50	2.00
42. Sundae in a Jar	4.00	2.50	2.00
43. Tomato	4.00	2.50	2.00
44. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 840 - ADULTS - LOW SUGAR AND SUGAR FREE JAMS

DIVISION 845 - JUNIORS - LOW SUGAR AND SUGAR FREE JAMS

Use 8 oz. or 12 oz. jars only.

CLASS	BLUE	RED	WHITE
1. Apple	4.00	2.50	2.00
2. Apricot	4.00	2.50	2.00
3. Blackberry	4.00	2.50	2.00
4. Blueberry	4.00	2.50	2.00
5. Cherry	4.00	2.50	2.00
6. Combination of fruit (identify)	4.00	2.50	2.00
7. Elderberry	4.00	2.50	2.00
8. Grape	4.00	2.50	2.00
9. Peach	4.00	2.50	2.00
10. Pear	4.00	2.50	2.00
11. Pineapple	4.00	2.50	2.00
12. Plum	4.00	2.50	2.00
13. Raspberry	4.00	2.50	2.00
14. Rhubarb	4.00	2.50	2.00
15. Rhubarb-Raspberry	4.00	2.50	2.00
16. Strawberry	4.00	2.50	2.00
17. Strawberry-Rhubarb	4.00	2.50	2.00
18. Sugar Free (identify)	4.00	2.50	2.00
19. Tomato	4.00	2.50	2.00
20. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 850 - ADULTS - PRESERVES

DIVISION 855 - JUNIORS –PRESERVES

Preserves are small whole fruit or uniform size pieces in clear jellied syrup. Fruit should be tender and plump. **Use 8 oz. or 12 oz. jars only.**

CLASS	BLUE	RED	WHITE
1. Apple	4.00	2.50	2.00
2. Apricot	4.00	2.50	2.00
3. Blackberry	4.00	2.50	2.00
4. Blueberry	4.00	2.50	2.00
5. Cherry	4.00	2.50	2.00
6. Combination of fruit (identify)	4.00	2.50	2.00

7. Currant	4.00	2.50	2.00
8. Low sugar, (identify)	4.00	2.50	2.00
9. Peach	4.00	2.50	2.00
10. Pineapple	4.00	2.50	2.00
11. Plum	4.00	2.50	2.00
12. Raspberry	4.00	2.50	2.00
13. Raspberry Combination	4.00	2.50	2.00
14. Rhubarb	4.00	2.50	2.00
15. Rhubarb Combination	4.00	2.50	2.00
16. Savory	4.00	2.50	2.00
17. Strawberry	4.00	2.50	2.00
18. Strawberry Combination	4.00	2.50	2.00
19. Tomato	4.00	2.50	2.00
20. Watermelon Rind	4.00	2.50	2.00
21. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 860 - ADULTS - MARMALADES

DIVISION 865 - JUNIORS - MARMALADES

Marmalades are soft fruit jellies containing small pieces of fruit or peel evenly suspended in the transparent jelly. They often contain citrus fruit. Use 8 oz. or 12 oz. jars only.

CLASS	BLUE	RED	WHITE
1. Citrus fruit (identify)	4.00	2.50	2.00
2. Grape	4.00	2.50	2.00
3. Low sugar (identify)	4.00	2.50	2.00
4. Orange	4.00	2.50	2.00
5. Peach	4.00	2.50	2.00
6. Pear	4.00	2.50	2.00
7. Pear-Honey	4.00	2.50	2.00
8. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 870 - ADULTS - CONSERVES

DIVISION 875 - JUNIORS - CONSERVES

Conserves are jam-like products/combinations of fruits. They may also contain nuts, raisins or coconut. Use 8 oz. or 12 oz. jars only.

CLASS	BLUE	RED	WHITE
1. Apricot in combination	4.00	2.50	2.00
2. Blueberry in combination	4.00	2.50	2.00
3. Grape in combination	4.00	2.50	2.00
4. Low sugar (identify)	4.00	2.50	2.00
5. Orange in combination	4.00	2.50	2.00
6. Peach in combination	4.00	2.50	2.00

7. Pear in combination	4.00	2.50	2.00
8. Pineapple in combination	4.00	2.50	2.00
9. Plum in combination	4.00	2.50	2.00
10. Rhubarb in combination	4.00	2.50	2.00
11. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 880 - ADULTS - BUTTERS

DIVISION 885 - JUNIORS - BUTTERS

Butters are a sweet spread made by cooking fruit pulp with sugar to a thick consistency. Spices are often added. Use 8 oz. or 12 oz. jars only.

CLASS	BLUE	RED	WHITE
1. Apple	4.00	2.50	2.00
2. Apple, reduced sugar	4.00	2.50	2.00
3. Apricot	4.00	2.50	2.00
4. Cherry	4.00	2.50	2.00
5. Grape	4.00	2.50	2.00
6. Peach	4.00	2.50	2.00
7. Pear	4.00	2.50	2.00
8. Raspberry	4.00	2.50	2.00
9. Strawberry	4.00	2.50	2.00
10. Any other (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DIVISION 890 - ADULTS - SYRUPS AND TOPPINGS

DIVISION 895 - JUNIORS - SYRUPS AND TOPPINGS

Syrups are made by cooking fruit juice or pulp with sugar until thickened, but not thick enough to mound or hold its shape. They should be pourable. Use half-pint jars only.

CLASS	BLUE	RED	WHITE
1. Apricot	4.00	2.50	2.00
2. Blackberry	4.00	2.50	2.00
3. Blueberry	4.00	2.50	2.00
4. Boysenberry	4.00	2.50	2.00
5. Cherry	4.00	2.50	2.00
6. Chocolate Raspberry Topping	4.00	2.50	2.00
7. Grape	4.00	2.50	2.00
8. Low sugar (identify)	4.00	2.50	2.00
9. Maple	4.00	2.50	2.00
10. Maple-Walnut	4.00	2.50	2.00
11. Peach	4.00	2.50	2.00
12. Pineapple Topping	4.00	2.50	2.00
13. Praline	4.00	2.50	2.00
14. Raspberry	4.00	2.50	2.00

15. Spiced Honey	4.00	2.50	2.00
16. Strawberry	4.00	2.50	2.00
17. Any other syrup (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

DRIED FOODS

Drying is one of the oldest methods of preserving food - it is simple, safe and easy to learn. Drying involves removal of moisture from foods in order to stop microbial growth and prevent spoilage. The optimum temperature for drying food is 140 degrees. Foods can be dried in the sun, in an oven or in a food dehydrator by using the right combination of warm temperatures, low humidity and air current. **Detailed information about drying foods may be found in the resources listed in rule #6 on pages 4-5 of this handbook.** Fruits are usually dried until they are leathery, yet pliable. Vegetables are adequately dried when they are brittle or crisp. Herbs are easily dried by exposing the leaves, flowers or seeds to warm, dry air in a well-ventilated area, but out of the sun. The best time to harvest most herbs for drying is just before the flowers first open when they are in the bursting bud stage. Fruit leathers are homemade fruit rolls that can be made with leftover fruit pulp from making jelly or by using fresh, frozen or drained canned fruit.

Enter food in clear, standard pint and half-pint canning jars with new rings and lids. Fill jars 3/4 full in properly labeled jars. Jars for dried foods do not need to be vacuum sealed. Judging is based on uniformity in size and shape of neatly cut pieces, color and flavor (should be similar to fresh product), texture, and cleanliness. There should be no visible moisture, no foreign matter, no mold. No meats will be accepted.

DIVISION 900 - ADULTS - DRIED FOODS

DIVISION 905 - JUNIORS - DRIED FOODS

Classes 4, 9 and 10 may be put in half-pint jars because of their small size.

CLASS	BLUE	RED	WHITE
1. Apples	4.00	2.50	2.00
2. Bananas	4.00	2.50	2.00
3. Fruit leather	4.00	2.50	2.00
4. Herbs	4.00	2.50	2.00
5. Onions	4.00	2.50	2.00
6. Peaches	4.00	2.50	2.00
7. Peppers	4.00	2.50	2.00
8. Pineapple	4.00	2.50	2.00
9. Pumpkin Seeds	4.00	2.50	2.00
10. Raisins	4.00	2.50	2.00
11. Strawberries	4.00	2.50	2.00
12. Any other fruits (identify)	4.00	2.50	2.00
13. Any other leathers (identify)	4.00	2.50	2.00
14. Any other vegetables (identify)	4.00	2.50	2.00
Best of Division Adult (discretion of judges)	7.00	Plus Rosette	
Best of Division Junior (discretion of judges)	5.00	Plus Rosette	

See next pages for entry form and entry tags!

CANNED GOODS AND DRIED FOODS

Clay County Fair • PO Box 527 • Spencer, IA 51301
PH (712) 580-3000 • FAX (712) 580-3003
competition@claycountyfair.com

OFFICE USE ONLY Exhibitor Number: <hr/>
--

PLEASE PRINT OR TYPE ONLY

Name _____

Address: _____

City/State/Zip _____

County: _____ Age (when required) _____

Phone: _____ Email: _____

<u>Leave Blank</u>	DIV.	CLASS	DESCRIBE ITEM FROM PREMIUM BOOK

RETURN THIS FORM TO THE CLAY COUNTY FAIR OFFICE

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____

Division _____ Class _____
Class Name _____
Source of Info _____
Processing Method _____
Proc. Time _____ Altitude _____
of Pressure (if appropriate) _____
Date Processed _____ Entry No. _____