

## Class 18 – Bottled Goods

**PRIZES:**      1<sup>st</sup> - \$5.00      2<sup>nd</sup> - \$4.00      3<sup>rd</sup> - \$3.00

Please note:

- Quart, pint, 500 ml, 250 ml bottles unless otherwise noted
- Sections 113-131, 140 – 142, 148-152 may be 125 ml bottles
- No wax to be used
- All bottles to be full and sealed.



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|--------------------------------|---|
| 105. Tomatoes                  | 129. Saskatoon Berry Jelly                    |
| 106. String beans              | 130. Orange Marmalade                         |
| 107. Strawberries (cultivated) | 131. Three Fruit Marmalade (name fruit)       |
| 108. Raspberries (cultivated)  | 132. Pickled Beets                            |
| 109. Pears                     | 133. Dill Pickles (1 quart or 1 litre sealer) |
| 110. Peaches                   | 134. Dill Carrots                             |
| 111. Plums                     | 135. Pickled Onions                           |
| 112. Apricots                  | 136. Green Tomato Pickles                     |
| 113. Homemade Mincemeat        | 137. Bread & Butter Pickles                   |
| 114. Raspberry Jam (tame)      | 138. Sweet Mixed Pickles                      |
| 115. Raspberry Jam (wild)      | 139. Mustard Pickles                          |
| 116. Strawberry Jam (tame)     | 140. Hot Pepper Jelly                         |
| 117. Strawberry Jam (wild)     | 141. Rhubarb Relish                           |
| 118. Rhubarb Jam               | 142. Beet Relish                              |
| 119. Rhubarb & Strawberry Jam  | 143. Mustard Bean Pickles                     |
| 120. Peach Jam                 | 144. Pickled Eggs (1 quart or 1 litre sealer) |
| 121. Blueberry Jam             | 145. Homemade Tomato Sauce                    |
| 122. Raspberry Jelly           | 146. Homemade Salsa                           |
| 123. Crab apple or Apple Jelly | 147. Homemade Antipasto                       |
| 124. Grape Jelly               | 148. Any other relish not listed (named)      |
| 125. Pin Cherry Jelly          | 149. Any other preserve not listed (named)    |
| 126. Cranberry Jelly           | 150. Any other jam not listed (named)         |
| 127. Red Currant Jelly         | 151. Any other jelly not listed (named)       |
| 128. Black Currant Jelly       | 152. Any other marmalade not listed (named)   |

## Class 19 – Homemade Wine

**PRIZES:**      1<sup>st</sup> - \$5.00      2<sup>nd</sup> - \$4.00      3<sup>rd</sup> - \$3.00

Please note:

- Wines must be made from raw fruit by natural vinification processes, except for Sections G-I
- Additives other than those required for fermentation or sweetening during the vinification process are not allowed
- Wines may be subject to chemical analysis

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|--------------------------------|--|
| 161. Red grape, name variety   | 166. Liqueur, fruit or herbal, named         |
| 162. White grape, name variety | 167. Red, from kit                           |
| 163. Berry, named              | 168. White, from kit                         |
| 164. Cultivated herb or root   | 169. Mead                                    |
| 165. Fruit, named              | 170. Any other wine not listed, may be a kit |
|                                | 171. Beer                                    |