

DEPARTMENT L – FOOD PRESERVATION – OPEN CLASS

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FaceBook Page - @POCFairFoodPreservation

Department L – Adult

Department LY – Youth

1. All exhibits must be in place by 9:00pm Wednesday.
2. No exhibit may be removed before 4:00pm Sunday; must be picked up by 6:30pm Sunday in Department or Fair office, or items will be discarded.
3. Use only clear standard canning jars (Ball, Kerr, etc.) with the exception of vinegars, mixes and extracts which the use of clear decorative jars or bottles are acceptable.
4. Youth must note age on label.
5. Please note if entry is for Senior Citizen Award
6. **RECIPE REQUIREMENT:** Each entry must be accompanied by a recipe to include: ingredients, amounts, processing method and processing time based on elevation. Recipes should also indicate source of processing method example: USDA Guide to Home Canning, Ball Blue Book (include edition), or So Easy to Preserve (Cooperative Extension of the University of Georgia)
7. **DISQUALIFICATIONS:**
 - Late delivery
 - Entries that contain foreign objects - unless for the mistake/mishap division.
 - Is considered unsafe by any judge or superintendent
 - Commercially canned entries
 - Missing label
 - Opened, leaking, dirty jars, or rusted lids
 - Jars with added embellishment or decoration
 - Use of ineligible ingredients: Pumpkin puree, mashed potato, and any squash not cubed, or dried. dairy and caramel. Flour, cornstarch or thickeners other than pectin or clear-jell. One piece lids and reusable lids such as Tattler.
8. All entries must have been prepared within 1 year from the date of entry.
9. One entry per exhibitor per class.
10. USDA has approved steam canning and will be allowed.
11. No personal labels, decals, or decorations are allowed on the top, or the sides of jars. (dates ok)
12. No freezer preserved foods.
13. No open kettle or inversion-canned items will be accepted.
14. All dried foods, leathers, and jerky must be stored in a clear quart sized baggie, similar to Ziploc.
15. Youth Exhibitors: Please remember you can enter an Educational Poster in Department Q and have it displayed here!
16. Where there is one entry of a class, the judge is not to award a award unless one is deserved. Any award may be withheld at the discretion of the judge and/or superintendent.
17. Awards will not be awarded to items that are unworthy, or do not qualify.
18. Exhibitors are responsible for the correct labeling for their exhibits.
19. Exhibitors will be respectful and courteous to all volunteers and/or exhibitors in the department. If found otherwise award premiums will be removed.

NOTE: We do not open jars. Food items are judged on appearance, head-space, proper processing, and safe recipe (see Rule # 6)

FOOD PRESERVATION AWARDS

MOUNTAIN WEST BANK

\$6.00 Best Open Class Youth Food Display

\$10.00 Best of Show Senior Citizen Entry **Ken Driver**

\$10.00 Best Adult Canning Display Over 8 Jars **Dr. Clay Kersting**

\$10.00 Best Soft Spread Dr. **Dr. Clay Kersting**

\$10.00 Best Canned Tomato Product **Martha Driver Memorial**

\$5.00 Best Youth Dried Food **Ted and Connie Shrum**

\$5.00 Best Adult Dried Foods **Spokane Teacher's Credit Union**

\$5.00 Best Canned Soup **Ann Elliott**

\$5.00 Best Pickle by Adult **Ann Elliott**

\$10.00 Best Youth Gift Basket **Dan Sample Logging**

\$10.00 Best Adult Gift Basket **J A Sewell & Associates**

\$10.00 Best Fruit Entry by Adult **Frances Hupp**

\$10.00 Best Vegetable Entry by Adult **Frances Hupp**

Superintendent's Award – For Best Display with Entries in: Harvest to Preservation, Dried Foods, Convenience Foods, Meat, Pickles, Relish, Salsa, and Tomato Based Foods

\$20.00 & Canning kit (includes a case of jars, jar labels, and an essentials tools kit. *If no qualifying entry is available no award will be given, only a ribbon.*)

Overall Food Preservation Awards
Sponsored by **River of Life Outreach**
\$25.00 Adult
\$25.00 Youth

\$10.00 & Rosette Awards by
Brian & Kari Ackerman
Best Canned Vegetable by Youth
Best Canned Pickles by Youth
Best Canned Jam by Youth

\$10.00 Coupon for Canning Supplies by
Selkirk Ace Hardware
1st & 2nd Place in each:
Fruits, Vegetables, Pickled Foods, and Soft Spreads

DEPARTMENT L – FOOD PRESERVATION – OPEN CLASS

FOOD PRESERVATION – Department L

Points Awarded Blue 15, Red 10, White 5

DIVISION 2301. CANNED FRUITS

Recipe NOT Required Unless Otherwise Stated.

Class No. Blue 15, Red 10, White 5

1. Applesauce
2. Cherries
3. Huckleberries
4. Peaches
5. Pears
6. Plums
7. Raspberries
8. Strawberries
9. Fruit Juice, specify
10. Pie Filling –Must be done with Clear-jell, recipe required
11. Syrup
12. Cocktail
13. Pineapple
14. Other Citrus
15. Other Berries
16. Other Fruit

DIVISION 2302. CANNED VEGETABLES

Recipe NOT required unless otherwise stated.

Class No. Blue 15, Red 10, White 5

1. Asparagus
2. Green Beans, cut
3. Green Beans, whole
4. Beans, Kidney, Navy, etc., specify wet or dry pack.
5. Beets
6. Carrots
7. Corn, whole
8. Corn, creamed
9. Greens: Spinach, Chard, etc.
10. Peas
11. Peppers
12. Potato
13. Squash, cubed
14. Mix Vegetables
15. Mushroom
16. Other

DIVISION 2303. TOMATO PRODUCTS

Recipe required

Class No. Blue 15, Red 10, White 5

1. Ketchup
2. Chili Sauce
3. Salsa, no original recipe must site source
4. ChowChow
5. Tomato Sauce
6. Tomato Paste
7. Tomato, whole or halved
8. Tomato, diced or crushed
9. Tomato Juice
10. Spaghetti Sauce, No meat
11. BBQ Sauce
12. Other

DIVISION 2304. CONVENIENCE FOODS

Recipe required

Class No. Blue 15, Red 10, White 5

1. Soup
2. Stew
3. Other

B Blue 15, Red 10, White 5 Blue 15, R

DIVISION 2305. PICKLES, RELISH & SALSA

Recipe required

Class No. Blue 15, Red 10, White 5

1. Dill
2. Sweet
3. Watermelon
4. Beets
5. Mixed
6. Bread and Butter
7. Dilly Beans
8. Asparagus
9. Peppers
10. Onion
11. Garlic
12. Hot & Spicy
13. Chutney, specify fruit or vegetable
14. Corn Relish
15. Cucumber Relish
16. Other Relish
17. Fruit Salsa
18. Salsa, not Tomato
19. Other, specify

DIVISION 2306. JELLY – Pint or ½ pint jars ONLY, no quilted jars, or decorative lids. Recipe Required

Class No. Blue 15, Red 10, White 5

1. Apple
2. Blackberry
3. Grape
4. Raspberry
5. Strawberry
6. Huckleberry
7. Elderberry
8. Plum
9. Cherry
10. Mint
11. Hot Pepper
12. Combination
13. Sugar Free, Low Sugar or Sugar Substitute, specify
14. Other

DIVISION 2307. JAMS – Pint or ½ pint jars ONLY, no quilted jars, or decorative lids. Recipe Required

Class No. Blue 15, Red 10, White 5

1. Apricot
2. Apricot Combo
3. Blackberry
4. Blueberry
5. Cherry
6. Huckleberry
7. Peach
8. Plum
9. Raspberry
10. Strawberry

DEPARTMENT L – FOOD PRESERVATION – OPEN CLASS

DIVISION 2307. JAMS, CONTINUED – Pint or ½ pint jars ONLY, no quilted jars, or decorative lids. Recipe Required

Class No. Blue 15, Red 10, White 5

11. Strawberry Combo
12. Other Combination
13. Rhubarb Combination, NOT Strawberry or Apricot
14. Sugar Free, Low Sugar or Sugar Substitute, specify.
15. Other

DIVISION 2308. FRUIT SPREADS – Pint or ½ pint jars ONLY, no quilted jars, or decorative lids. Recipe Required

Class No. Blue 15, Red 10, White 5

1. All fruit butters, specify
2. Citrus marmalade
3. Fruit marmalade
4. Berry Preserves
5. Fruit Preserves
6. All Conserves
7. Any other not listed

DIVISION 2309. FERMENTED FOODS

Recipe Required

Class No. Blue 15, Red 10, White 5

1. Sauerkraut
2. Pickles

DIVISION 2311. MEAT

Recipe Required

Class No. Blue 20, Red 15, White 10

1. Beef
2. Chicken
3. Pork
4. Turkey
5. Wild Game
6. Salmon
7. Tuna
8. Clams, minced or whole
9. Rabbit
10. Sausage or Ground Meat
11. Stock with or without meat
12. Seafood
13. Sauce with meat
14. Other

DIVISION 2312. DRIED FOODS

Leathers and jerky should be flat. All entries should be 1 cup in a clear quart size baggy similar to Ziploc, other than leathers and jerky which should fill at least ½ of the bag. Recipe NOT required unless otherwise stated.

Class No. Blue 15, Red 10, White 5

1. Apples
2. Apricots
3. Bananas
4. Peaches
5. Pears
6. Berries
7. Other Fruit
8. Onion
9. Peppers

11. Tomatoes
12. Zucchini
13. Other Vegetable
14. Mushroom
15. Jerky
16. Other Meat
17. Leather
18. Soup Mix-1 quart jar acceptable, recipe required
19. Basil, may enter more than one variety
20. Dill
21. Oregano
22. Thyme, may enter more than one variety
23. Mint, may enter more than one variety
24. Parsley
25. Chili Peppers
26. Rosemary
27. Sage
28. Savory
29. Herb Mix – Recipe Required
30. Seasonings, may include bread crumbs, recipe required
31. Other Herb or Spice

DIVISION 2313. VINEGARS, EXTRACTS, AND SAUCES

Items should be displayed in a clear decorative sealed jar, product not touching lid, and not sealed with plastic/wax. Recipe Required.

Class No. Blue 15, Red 10, White 5

1. BBQ Sauce, not tomato
2. Chili Sauce, not tomato
3. Meat Marinade
4. Fruit Sauce
5. Mustard
6. Horseradish
7. Salad Dressing, not refrigerated
8. Fruited Vinegar
9. Herbal Vinegar
10. Infused Oil
11. Nut Extract
12. Spice Extract
13. Herb Extract
14. Fruit/Berry Extract
15. Root Extract
16. Combinations
17. Non-Alcohol, such as glycerin based
18. Other, specify

DIVISION 2314. GIFT PACKAGE

Package should be displayed in a basket or decorated container. Contain Food preservation items (canned, dried, etc.) Package will be judged on originality or total gift package. Please include a list of items found in the exhibit. Adult entries may contain amateur wine or beer.

Class No. Blue 20, Red 15, White 10

1. Holiday
2. Quick Meal/Snack
3. Getting Started (Beginner Canner)
4. Other, specify

DEPARTMENT L – FOOD PRESERVATION – OPEN CLASS

DIVISION 2315. INFORMATIONAL POSTER – YOUTH ONLY

Poster should reflect correct processing or procedural information. They will be judged on accuracy and creativity.

Class No. Blue 20, Red 15, White 10

1. Canning Safety
2. History of Canning
3. Drying Foods throughout the Ages
4. Compare Old with New
5. Other

DIVISION 2316. CANNING MISHAPS/MISTAKES

Write a small paragraph describing the event. Recipe NOT required.

Class No. Blue 15, Red 10, White 5

1. Adult
2. Youth

DIVISION 2318. HARVEST TO PRESERVATION Each Entry shall include 1 product, not entered in any other section, with a photo harvesting/processing the product.

Recipe Required.

Class No. Blue 15, Red 10, White 5

1. Fruits
2. Vegetables
3. Tomato Product
4. Soup/Stew
5. Pickles
6. Jelly
7. Jam
8. Fruit Spreads
9. Meat, canned or dried

DEPARTMENT L – FOOD PRESERVATION – OPEN CLASS

HOMEMADE BEVERAGES

1. Each entry must be bottled in common wine bottles with cork, screw or crown cap. Each bottle must be labeled with the following information:
 - a. Labeled according to division and class.
 - b. Description of events. Note: especially variety of grape such as Concord, Beta, etc.
 - c. Name & Address of the Maker.
 - d. Date (month, year) fermentation was begun.
 - e. Each exhibitor may enter one entry per class. Entries cannot be in the same lot by more than one person from the same family.
 - f. All exhibitors must be 21 years of age or older.
 - g. No labels other than Fair label.
 - h. For judging criteria please see Beer & Wine Entry Form Packet.

DIVISION 2319. HOME MADE WINE

Class No. Blue 20, Red 15, White 10

- | | |
|---|--|
| 1. Dry Red Grape | 7. Dry Fruit (including rhubarb no berries) |
| 2. Sweet Red Grape | 8. Dry Berry |
| 3. Dry White Grape | 9. Sweet Berry |
| 4. Sweet White Grape | 10. Dry or Sweet Specialty (including flowers, vegetables) |
| 5. Rose - Dry or Sweet Grape | 11. Sparkling (any type; grape fruit, etc.) |
| 6. Sweet Fruit (including rhubarb no berries) | 12. Mead or Honey |
| | 13. Any Other Wine - includes blends of fruit and grape, fruit and berry, etc. or alcoholic cider. |

AMATEUR BEER (HOME BREWED)

1. All entries must be brewed **at home**.
2. Exhibitor needs to enter two (2) bottles of beer per entry.
3. All beers must be home brewed by an amateur and in non-commercial facilities.
4. Beer may be made from malt, hops, grain, fruit/vegetable/juice or any other product commonly used in making beer.
5. Each entry must be in a clean brown or green bottle with at least 10-ounce capacity.
6. We prefer they have no raised glass brand name lettering and printed caps are blacked out.

DIVISION 2320. HOME BREWED BEER

Class No. Blue 20, Red 15, White 10

- | | |
|-------------------------|---|
| 1. Belgian & French Ale | 8. Wheat Beer |
| 2. Brown & Scottish Ale | 9. Classic Pilsner |
| 3. Pale Ale | 10. Light/American Lager |
| 4. English Bitter Ale | 11. Dark Lager/Vienne/Oktoberfest/Marzen |
| 5. Porter | 12. Bock |
| 6. Stout | 13. Mixed Style |
| 7. Strong Ale | 14. Any Other Not Listed Above - Multiple Entries Accepted, but one (1) per type. |

DIVISION 2321. HOMEMADE SODA POP

Class No. Blue 20, Red 15, White 10

1. Root Beer
2. Ginger Ale
3. Cream Soda
4. Any other not listed above - Multiple Entries Accepted, but one (1) per type

DIVISION 2322. CIDER (NON-ALCOHOLIC)

Class No. Blue 20, Red 15, White 10

1. Apple
2. Pear
3. Any other not listed above - Multiple Entries Accepted, but one (1) per type.

DIVISION 2323. CORDIALS & LIQUEURS

Class No. Blue 20, Red 15, White 10

- | | |
|---------------|---|
| 1. Cherry | 7. Elderberry |
| 2. Raspberry | 8. Apple |
| 3. Nocino | 9. Coffee |
| 4. Peach | 10. Huckleberry |
| 5. Plum | 11. Any other not listed above - Multiple Entries Accepted, but one (1) per type. |
| 6. Strawberry | |

HOMEMADE BEVERAGES ENTRY LABELS

Must be submitted with each entry.

Department L Division 2319 Class _____
 Description (TYPE OF WINE) _____
 Ingredients (Type & Amount):
 Fruit _____ Additives _____
 Yeast _____ Sugar _____
 Water _____ Other _____
 Specify Gravity: Beginning _____ Ending _____
 Start Date _____ Bottling _____
 Comments: _____

Department L Division 2320 Class _____
 Description (TYPE OF BEER) _____
 Ingredients (Type & Amount):
 Malt Extracts: _____ Dry Malt _____
 Yeast _____ Grains _____
 Hops: Boiling (in minutes) _____ Finishing (in minutes) _____
 Fermentation (time and temp.): Primary _____ Secondary _____ Prime Sugar _____
 Comments: _____

Department L Division (CIRCLE ONE) 2321 2322 Class _____ MUST BE NON-ALCOHOLIC
 Description (Type Soda or Cider) _____
 Ingredients (Type & Amount):
 Base _____ Additives _____
 Flavor _____ Sugar _____
 Water _____ Other _____
 Start Date _____ Bottling _____
 Comments: _____

Department L Division 2323 Class _____
 Description (Type of Cordial or Liqueur) _____
 Ingredients (Type & Amount):
 Base _____ Additives _____
 Flavor _____ Sugar _____
 Water _____ Other _____
 Start Date _____ Bottling _____
 Comments: _____



HOME-MADE BEVERAGES JUDGING CRITERIA

Judging Criteria	Judges Comments	Excellent	Above Average	Below Average
Section A: Presentation (Sealed containers of appropriate size, clean, neatly and properly labeled color appropriate to item)				
Section B: Appearance (Color, Clarity, Head, Retention)				
Section C: Bouquet Aroma, Malt, Hops, Other Characteristics, Fruitiness)				
Section D: Flavor (Pleasing and characteristic of product (not too sweet, salty, tart, etc. - no "off" flavors)				
Section E: Body Pleasing and characteristic of product (not too sweet, salty, tart, etc. - no "off" flavors)				

Section F: Drink-ability & Overall Impression

Unit Grading: Excellent - Very Well Done
 Above Average - Some Improvement Needed
 Below Average - Improvement Needed

Final Score: Blue Ribbon
 Red Ribbon
 White Ribbon