

# FOOD PRESERVATION (Q)

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**Superintendent:** Brown Family  
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**Location:** Main Building

## Premiums

|       |             |
|-------|-------------|
| Blue  | \$4         |
| Red   | \$3         |
| White | Ribbon Only |

OPEN JUDGING WILL BE HELD ON WEDNESDAY MORNING

ENTRIES MUST NOT BE LARGER THAN A QUART FOR SAFETY REASONS

## Entry Rules:

1. Exhibitors are limited to 10 entries in this department.
2. Products entered must be processed within the 12 months prior to the Fair.
3. All entries must be prepared using WSU, Ball/Kerr and USDA recommendations. If other method is used, recipes must be included with entry with any modifications, additions, or deletions. Heritage Recipe must match USDA recommendations for safety. ANY PRODUCT SEALED BY INVERSION METHOD WILL NOT BE ACCEPTED.
4. All processed exhibits must be labeled. The label should be placed neatly as close to the bottom of the jar as possible. No label should be larger than 2"x 3". Label must show name of product, date processed, recipe used, process time, method used, and weight or gauge pressure used if applicable. Examples of proper labels can be obtained at the Food Preservation Booth.
5. Canned goods must be in standard canning jars (such as Kerr, Ball, Ideal) and sealed with lids. The rings must be removed. Please check USDA recipes for requirements on size jars. JAMS AND JELLIES SEALED WITH PARAFFIN WILL NOT BE ACCEPTED.
6. All jars must be clean.
7. Dried foods are to be exhibited in small clear glass jars or plastic ziplock bags.
8. Vinegars must not be touching lid. Use glass containers, no plastic, with screw cap or cork.
9. We would like to encourage honey and pollen entries. Entry should be three uniform samples for exhibit/display. Must be in glass, no plastic.
10. Judging will be done using current USDA recommended standards. Bulletins with this information are available from the County Extension office.
11. Superintendent retains the right to disqualify any entry not meeting these standards.

## Class I: Fruit

Lots:

1. Apples, varied
2. Applesauce
3. Apricots
4. Blackberries
5. Blueberries
6. Cherries
  - a. Sweet light
  - b. Sweet dark
  - c. Pie
7. Juices
8. Salad Mix
9. Sauces
10. Syrup
11. Pie filling
12. Peaches
  - a. Whole
  - b. Sliced
12. Pears
13. Plums
14. Raspberries
15. Rhubarb
16. Strawberries

17. Spiced Fruit
18. Other

### **Class II: Vegetables**

Lots:

1. Asparagus
2. Beets
  - a. Sliced
  - b. Whole
3. Broccoli
4. Carrots
  - a. Sliced
  - b. Whole
5. Cauliflower
6. Chard
7. Corn
  - a. Cream Style
  - b. Whole Kernel
8. Green Beans
9. Yellow Wax Beans
10. Juice
  - a. Tomato
  - b. Other
11. Mushrooms
12. Onions
13. Peas
14. Pumpkin
15. Salad Vegetables
16. Sauerkraut
17. Squash
18. Tomatoes
  - a. Whole
  - b. Crushed
  - c. Stew mix
19. Mixed Vegetables
20. Other Vegetables
21. Soup

### **Class III: Meat and Seafood**

Lots:

1. Beef
2. Chicken
3. Meat Sauce
4. Mincemeat
5. Pork
6. Lamb
7. Turkey
8. Rabbit
9. Venison.
10. Clams
11. Crab
12. Oysters
13. Salmon
14. Salmon, Smoked
15. Tuna
16. Other Fish
17. Other Meat

### **Class IV: Jellies**

Lots:

1. Apple
2. Blueberry
3. Boysenberry
4. Crab Apple
5. Currant

6. Grape
7. Huckleberry
8. Loganberry
9. Mint
10. Plum
11. Pear
12. Quince
13. Raspberry
14. Rhubarb
15. Strawberry
16. Wine Jelly
17. Native wild berry
18. Blackberry
19. Pepper
20. Other

**Class V: Jams**

Lots:

1. Apricot
2. Apricot/Pineapple
3. Blackberry
4. Blueberry
5. Boysenberry
6. Cherry
7. Grape
8. Loganberry
9. Marionberry
10. Peach
11. Plum
12. Raspberry
13. Rhubarb
14. Strawberry
15. Combination
16. SugarFree
17. Native Wild Berry
18. Other

**Class VI: Butter, Preserves, Conserves and Marmalades**

Lots:

1. Apple Butter
2. Apricot
3. Berry
4. Cherry
5. Other Butter
6. Grape
7. Orange Marmalade
8. Peach
9. Pear Butter
10. Pineapple
11. Plum
12. Rhubarb
13. Strawberry
14. Combination
15. Others

**Class VII: Honey**

Lots:

1. Comb
2. Honey
3. Pollen
4. Mead
5. Other

**Class VIII: Pickles and Relishes**

Lots:

1. Asparagus

2. Beet
3. Bread and Butter
4. Chutney
  - a. Rhubarb
  - b. Mango
  - c. Pear
  - d. Peach
  - e. Other
5. Dill
  - a. Beans
  - b. Cucumber
  - c. Green tomato
6. Fruit
7. Kelp
8. Red Cabbage
9. Relish
  - a. Beet
  - b. Corn
  - c. Cranberry
  - d. Cucumber
  - e. Zucchini
  - f. Pepper
10. Zucchini
11. Olives
12. Watermelon
13. Sweet Pickles
14. Others

**Class IX: Sauces**

Lots:

1. Chili
2. Salsas
  - a. Tomato
  - b. Tomatillo
  - c. Fruit
  - d. Pepper
  - e. Other
3. Tomato
  - a. Sauce
  - b. Puree
  - c. Paste
4. Barbecue
5. Others

**Class X: Mustards**

**Class XI: Vinegars**

Lots:

1. Wine
2. Fruit
3. Flower
4. Herb
5. Other

**Class XII: Dried Food**

STANDARDS FOR JUDGING:

**Method** – Time and temperature used for processing (i.e. dehydrated 6 hours at 135 degrees)

**Uniform Size and Shape** -

Free from visible mold growth and moisture; color appropriate for product, not too dark.

**Fruit** – Leathery and pliable

Vegetables – Brittle, hard, leathery or pliable, as applies to each vegetable; lack of stickiness

**Leathers** – Cut in 3-inch wide rolls

**Date Processed**

Lots:

1. Fruit
  - a. Apples

- b. Apricots
  - c. Bananas
  - d. Peaches
  - e. Pineapple
  - f. Pears
  - g. Plums
  - h. Others
2. Vegetables
- a. Corn
  - b. Carrots
  - c. Garlic
  - d. Onions
  - e. Mushrooms
  - f. Peas
  - g. Tomatoes
  - h. Others
3. Nuts
4. Granola
5. Fruit Leathers
6. Hops
7. Herbs
- a. Cilantro
  - b. Basil
  - c. Dill
  - d. Marjoram
  - e. Mint
  - f. Oregano
  - g. Parsley
  - h. Sage
  - i. Thyme
8. Others

**Class XIII: Heritage Recipe**

These include old family favorites in any category. Print or type recipe with history.