

2024

**DEPARTMENT 40  
DRIED FOOD**

**\*\*\* THIS COMPETITION WILL NOT INCLUDE TASTING OF ANY PRODUCT PER RECOMMENDATIONS OF THE USDA. \*\*\***

The 2024 Big E will be held September 13-29, 2024.

**Exhibitor handbooks and schedules are subject to change.**

We suggest you request to be added to the email lists of the departments you are entering, follow the department Facebook page, or check our website frequently for updates.

Email [CreativeArts@TheBigE.com](mailto:CreativeArts@TheBigE.com) to request to be added to be added to our email list.

Follow us on Facebook @bigecreativearts

All exhibitors are required to read and comply with the GENERAL RULES AND REGULATIONS of the Creative Arts Department.

<b>Entry Form Due</b>	August 12	Online: <a href="https://TheBigE.fairwire.com/">https://TheBigE.fairwire.com/</a>		
<b>Entry Fee per Item</b>	\$5			
<b>Entry Limit</b>	Three (3) entries per exhibitor			
<b>Eligibility</b>	Must have been preserved after September 1 of the prior year			
<b>Classes</b>	A: Adult Professional	B: Adult Non-Professional	C: Youth 13-18	D: Youth 5-12
<b>Premiums</b>	Best of Department: \$20	Blue: \$20	Red: \$17	White: \$14
<b>Receiving</b>	Tuesday, September 3: 8:00 am to 7:00 pm		New England Center	
<b>Judging</b>	Closed to the public		Wednesday, September 4 - Friday, September 6	
<b>Release</b>	Monday, September 30, 12:00 pm to 7:00 pm	Tuesday, October 1, 8:00 am to 1:00 pm	New England Center	
After <b>October 1</b> , all unclaimed items become the property of Eastern States Exposition and will be disposed of as deemed necessary.				
For additional information, contact Creative Arts at <a href="mailto:CreativeArts@TheBigE.com">CreativeArts@TheBigE.com</a> or call (413) 205-5015.				



*Dried Fruits by Andrew Preye  
(Youth 13-18)*

**Each entry is to include:**

- 2 clear jars between 4oz to a pint (quart is acceptable but only if needed for the food product size).
- Recipe on a card.
- **Identification tags:** Tags should be taped to the bottom of the. Tags may be obtained from the website ([www.TheBigE.com/creativearts](http://www.TheBigE.com/creativearts)). Feel free to photocopy. Please attach identification tags prior to arriving on receiving day to make check-in quicker.



**Division 4001 Dried Herbs**

**Division 4002 Dried Fruit**

**Division 4003 Jerky**

**Division 4004 Leathers**

**Division 4005 Other Dried Foods**

### **Rules**

1. All entries must have been preserved after September 1 of the prior year.
2. Exhibits showing signs of spoilage will not be judged.
3. Exhibits must be **labeled** with the **name of the food** and the **date preserved on the front of the jar (not on the lid)**. Entries without required labeling will not be judged.
4. Each exhibit must be accompanied by the recipe, drying/dehydration method and time used. Recipes should be typed or neatly printed as well as credit given to the recipe source. *Exhibitor's name and address must be included on the back of the recipe.* **All recipes must be on a 3 x 5 index card or printed and cut to 3 x 5.**
5. The recipes do not need to be original, but the original source must be listed. Additional points are awarded for original recipes.
6. All recipes become the property of Eastern States Exposition and may be edited, adapted, copyrighted, published, and used for publicity, promotion and/or advertising at their discretion without compensation to the contestant.
7. Must not require refrigeration.
8. Must be edible.
9. Dried foods will be displayed during the Fair.
10. Eastern States Exposition reserves the right to not display entered items for the entire duration of the fair.
11. Entrants may be disqualified at the discretion of judges and Eastern States Exposition Management.
12. All exhibitors are to follow the current USDA requirements for the items canned as described in the USDA publication "Complete Guide to Home Canning," which can be found at the National Center for Home Food Preservation at the University of Georgia: <https://nchfp.uga.edu/how/dry/drying-general/packaging-and-storing-dried-foods/#gsc.tab=0>
13. Exhibits will be judged using the Danish system and will receive an award or placing only if determined worthy by the judge(s).
14. The decisions of the judge(s) are final.
15. Awards will be made based on color, size and shape, texture, packaging, and labeling. Evaluation will include olfactory examination.

### **Containers:**

1. No foreign matter.
2. No visible moisture.
3. Properly labeled.
  - Any label on the container should not include any exhibitor information but should clearly describe the product submitted. Example: A smoked, maple jerky should be labeled as Smoked jerky Maple flavor (or some similar description, etc.).

- The recipe should include the method of drying/dehydration (solar, electric dehydrator, oven etc.), any ingredients added, and the source of the drying method such as USDA Complete Guide to Home Canning.
  - The exhibitor's name and address must be included on the back of the recipe.
- For Jerky the recipe should note if it is wild game and game species (such as venison, duck, pheasant, etc.), or domestic (such as beef, turkey, chicken, etc.).

4. Appropriate size for amount of food being exhibited (too much empty space represents poor storage practice for moisture control).
5. No cracks, chips, or rust on jar. Band or lid free of rust and dents or other damage, clean and easily removed.
6. If glass canning jars are used (preferred glass jar) the lid must be free from contamination and the rings must be intact for proper closure.
7. Pressure seal (vacuum) is not necessary.
8. Ideally, jars should be clear of sizes from 4 oz. to pint (quart is acceptable but only if needed for the food product size).
9. Jars not clean are subject to disqualification.
10. Portions of the product will be handled to determine adequate drying, via bending the product. Handling will be performed with gloved hand(s) with new gloves used between entries to prevent cross contact from one entry to another. If the exhibitor prefers to not have any of the product handled by a gloved hand(s), then it is recommended that an additional sample of the entry be submitted in a suitable, clear, plastic bag with zipper closure to permit opening briefly for olfactory examination, and to allow the product to be manipulated (bent) while still in the plastic zippered container.
11. Containers (glass or plastic) will only be open for a very brief time (typically 15-30 seconds) and then re-closed using the metal bands or the zip closure.

Jerky by Lisa Santanello



**Judging may include but not limited to:**

Color	Size and Shape	Texture
Packaging and Labeling	Flavor/Olfactory Factors	

**SPECIAL AWARDS FOR DRIED FOOD**

Selection of award recipient is based on "judge's choice" using criteria set by the donor of the award.

**KEVIN ENGLAND**

Book awarded to *Judge's Award Dried Meats (Jerky) & Dried Fruit*