

**DEPARTMENT N
PRESERVED FOODS**

**Superintendent: Margaret Truttmann
Asst. Superintendent: Lucy Vest**

All entries are due to the Pavilion Annex on Saturday, July 27th before the Fair, from 10 a.m. to noon or Sunday, July 28th, from 10 a.m. to 7 p.m. All entries and awards will be released on Sunday, August 4th, following closing day of the Fair, between 9:00 a.m. and 2:00 p.m.

1. All entries must be prepared using WSU and USDA recommendations. We will also accept the recommendations as state in the current Ball Blue Book Guide to Home Canning, Freezing, and Dehydration. Entries are not opened for judging.
2. All canning must be in sealed, STANDARD, clean jars. NO MAYONNAISE TYPE JARS will be accepted. Wax seals are not permissible. Rings must be removed for exhibit.
3. When a jar is sealed with a Ball Two-Piece Vacuum Cap, the manufacturing date on the lid should not be used to determine the age of the product. Ball brand lids may be used after the year of production. Lids of current year production may not be available in all stores, making it necessary for participants to use lids prior to the current year.
4. ALL ENTRIES (INCLUDING DRIED) MUST BE LABELED WITH PRODUCT NAME, DATE OF PREPARATION, TYPE OF PACK, PROCESSING METHODS, AND PROCESSING TIME.
5. Dried foods are to be exhibited in either small, clear canning jars or in small zip-loc plastic bags.
6. The Department Superintendent reserves the right to disqualify any entry not meeting these standards.
7. Exhibitors may enter any number of items per class, however, each item must be different.
8. 4-H members may only enter items that cannot be entered in 4-H classes.

DIVISIONS:

- A. Youth - persons 16 years of age and under
- B. Adult - persons 17-61 years of age
- C. Seniors - persons 62 year of age and over

Canned Foods are NOT Opened.

All entries (including dried) must be labeled with product name, date of preparation, type of pack, processing methods, and processing times.

Points: Blue 4, Red 3

**FRUITS
SECTION 1**

CLASS:

- | | |
|--------------------|-----------------------|
| 1. Applesauce | 9. Peaches |
| 2. Apricots | 10. Pears |
| 3. Cherries | 11. Plums |
| 4. Cranberry Sauce | 12. Prunes |
| 5. Fruit Cocktail | 13. Fruit Pie Filling |
| 6. Fruit Juice | 14. Berries, any type |
| 7. Fruit Syrup | 15. Other |
| 8. Nectarines | |

**VEGETABLES
SECTION 2**

CLASS:

- | | |
|-------------------------|---------------------|
| 1. Asparagus | 7. Corn (any style) |
| 2. Beans (shelled) | 8. Mushrooms |
| 3. Beans, Green (snap) | 9. Peas |
| 4. Beans, Yellow (snap) | 10. Sauerkraut |
| 5. Beets | 11. Tomatoes |
| 6. Carrots | 12. Other |

GRAYS HARBOR COUNTY FAIR 2024 EXHIBITOR'S BOOK

**PICKLES
SECTION 3**

CLASS:

- | | |
|---------------------------|-----------------------|
| 1. Bread & Butter Pickles | 6. Pickled Vegetables |
| 2. Cherry Dills | 7. Sweet Cucumber |
| 3. Dill | 8. Sweet Mixed |
| 4. Kosher Dill | 9. Other |
| 5. Pickled Fruits | |

**RELISHES AND SAUCES
SECTION 4**

CLASS:

- | | |
|-----------------|---------------------|
| 1. Catsup | 6. Zucchini Relish |
| 2. Chutney | 7. Meat Sauce |
| 3. Salsa | 8. Other Sauces |
| 4. Tomato Sauce | 9. Other Relishes |
| 5. Sauerkraut | 10. Marinated Items |

**MEAT, FISH, & POULTRY
SECTION 5**

CLASS:

- | | |
|------------|--------------|
| 1. Beef | 6. Seafood |
| 2. Fish | 7. Wild Game |
| 3. Pork | 8. Meat Soup |
| 4. Poultry | 9. Meat Stew |
| 5. Rabbit | 10. Other |

**JAMS
SECTION 6**

CLASS:

- | | |
|----------------|-----------------------|
| 1. Apricot | 8. Marmalades |
| 2. Blackberry | 9. Peach |
| 3. Blueberry | 10. Raspberry |
| 4. Boysenberry | 11. Strawberry |
| 5. Cherry | 12. Berry, other type |
| 6. Conserves | 13. Butter (Fruit) |
| 7. Loganberry | 14. Other |

**JELLY
SECTION 7**

CLASS:

- | | |
|---------------|-----------------------|
| 1. Apple | 7. Loganberry |
| 2. Blackberry | 8. Mint |
| 3. Blueberry | 9. Raspberry |
| 4. Cherry | 10. Strawberry |
| 5. Currant | 11. Berry, other type |
| 6. Grape | 12. Other |

**DRIED FOODS
SECTION 8**

(May enter four items per class.

Enter 1/2 cup of each item.)

Items must be labeled with time and methods.

CLASS:

- | | |
|-------------------|---------------|
| 1. Fruit | 4. Meat |
| 2. Fruit Leathers | 5. Vegetables |
| 3. Herbs | 6. Other |

**VINEGARS
SECTION 9**

(All entries must be bottled and sealed appropriately.)

CLASS:

1. Herb Vinegars
2. Fruit Vinegars
3. Vegetable Vinegars
4. Combination or Other Vinegar

**GIFTS FROM THE KITCHEN
SECTION 10**

CLASS:

1. Mixes in a jar, i.e. cookie Mixes, breads, etc.
2. Decorative vinegars
3. Honey
4. Wine/Beer
5. Other