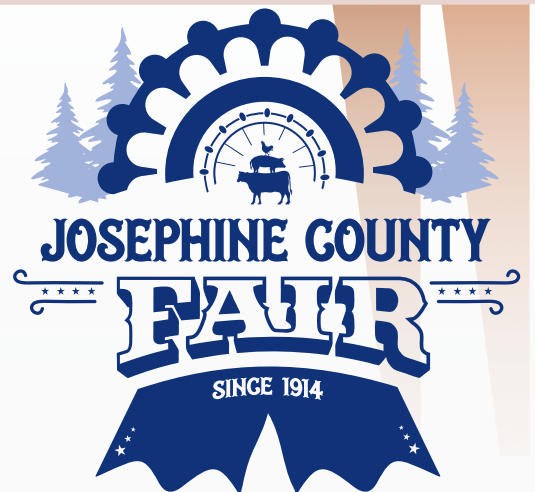


AUGUST 7-11 2024

FOOD PRESERVES



**JOSEPHINE COUNTY
FAIR
OFFICIAL EXHIBIT GUIDE**



GENERAL RULES FOR NON-LIVESTOCK EXHIBITS

1. All articles entered must be the work of the Exhibitor and have not been previously Exhibited in a prior year at the Josephine County Fair.
2. Online Entries must be submitted by the date stated and published within each Department's Rules. Information must be accurate and complete.
3. Entries must be delivered and removed only during the published scheduled times. Removal of an Exhibit before the designated time forfeits all awards for that Exhibit. Items not picked up within 10 days after the close of Fair are forfeited by the Exhibitor unless otherwise stated in the competitions' rules.
4. Entries will receive a claim check upon delivery of their item(s) and must present the claim check in order to pick up items at the scheduled pick-up time after Fair.
5. Superintendent or Judge may disqualify or transfer any Exhibit to a more suitable Class which, in their opinion, is not a true representation of the Class in which it is entered or if published rules are not followed.
6. Departments are closed to the Public while Exhibits are being judged. Ribbons and/or prizes will be as warranted. All Judge's results are final.
7. Exhibitors found in violation of rules, or to be in practices unethical or adverse to Josephine County Fair, shall be penalized by forfeiture of awards and/or privileges and removed from the Exhibit.
8. The Josephine County Fair Board will take reasonable precautions to ensure the safety of Exhibits while at the Fairgrounds, but will not be responsible for loss, damage, theft or injury of any kind to Exhibits or Exhibitors. Exhibitors shall indemnify and hold harmless Josephine County which shall include all authorities, boards, bureaus, commissions, divisions, departments, districts and offices of Josephine County and the individual members, employees and agents thereof in their official capacities.
9. Media Disclaimer: Josephine County Fair reserves the right to use any photo or video taken at any event without the expressed written permission of those included within the photo or video. Josephine County Fair may use the photo or video in publications or other media. To ensure the privacy of an individual, images will not be identified using names or personal identifying information without written approval from the photographed Subject, Parent or Legal Guardian. Any person not affiliated with Josephine County Fair may not use, copy, alter or modify official Josephine County Fair photos, graphics, videography or other similar reproductions or recordings without the advance written consent of an authorized designee from Josephine County Fair.

COMPETITION RULES

Pavilion Building

Superintendent: Tracy Raggi, (541) 218-1200 (text preferred), bizzylizzy51@gmail.com

1. All General Rules apply. There are no Entry fees.
2. Entries must be registered online at <https://josephine.fairwire.com/> before drop-off/submittal. Entry deadline is August 2, 2024, at 11:59pm.
3. Entries will be accepted in the Pavilion Building on Friday, August 2 between noon-7pm, and Saturday, August 3, 2024 between 9am-3pm.
4. Entries may be picked up Monday, August 12, 2024, between 9am-2pm. No early pickup.
5. An Entry is: One (1) standard jar with a new ring. A standard jar is a container designed for canning purposes. New two-piece lids must be used. Tattler reusable lids will be accepted.
6. Only one Entry is accepted for each Class.
7. All Entries must have been processed after August 13, 2023. No items may be entered a second year.
8. Entries must be accurately labeled as to content, processing method, altitude, time, and date of processing (MM/DD/YYYY)
9. All Entries must be processed according to the most recent recognized canning methods (recommended processing times, head space, and approved recipes). Reference: OSU Extension at <https://extension.oregonstate.edu>, Ball Blue Book, Complete Book of Home Preserving, So Easy to Preserve, The National Center for Home Food Preservation at <https://nchfp.uga.edu>, and OSU Extension Bulletin Boards.
10. Amateurs only.
11. No mixes are to be used with any Entry.
12. No decorated jars or bottles.
13. Judging:
 - a. Canned Foods: Judges on flavor, color, and clearness, texture, safety, shape, and pack. The pack should show neatness and uniformity, with whole or uniform pieces filling the jar and covered with liquid (including proper headspace).
 - b. Judges may open any jar for inspection; however, if other visible characteristics of the product eliminate the product from consideration of the award, the judge is not obligated to open or further evaluate the Entry.
 - c. Jelly should be clear and firm enough to hold shape when turned out of the container. Jam are made with crushed or ground fruit and holds it shape but is less firm than jelly. Conserves are jam-like products made from a combination of fruit that usually contains nuts, raisins, or coconut. Preserves are to be made from small evenly sized pieces of whole fruit and suspended in this or slightly gelled syrup. Marmalades are soft fruit jellies containing small pieces of fruit or peel suspended in clear jelly. Butter-spreads are made by thickening sweetened fruit pulp and often have spices added. Food coloring may be allowed if it is part of the recipe.
14. All Judges decisions are final.
15. Canning High Acid Foods (Fruits & Tomatoes):
 - A. Current recommendations for processing times must be used. OSU Bulletins, Ball Blue Book, National Center for Home Food Preservation.

- B. There are now tested pressure canner recommendations for tomatoes as an alternative to boiling water canner processing. Canned tomatoes/juice should be acidified with lemon juice or citric acid.
 - C. Altitude corrections for both the boiling water canner and the pressure canner have been revised.
 - D. The OSU *Canning Tomatoes* Bulletin, PNW 300 and *Salsa Recipes for Canning* PNW 395 are available and should be used: <http://extension.oregonstate.edu/>
16. Canning Low Acid Foods (Vegetables, Meat, Fish & Poultry):
- a. Jars processed in pressure canners with a dial gauge should be processed at 11 lbs. pressure. If the pressure canner has a weighted gauge, the 10 lb. weight should be used. Altitude adjustments must be followed and will be required on each Entry. OSU Bulletin SP 50-946 Processing in a Canner. Any questions call OSU at 541-476-6613.
 - b. Dial gauges should be checked at least once a year. If it is off by more than one pound, it should be replaced. The OSU Ext. Office tests gauges for a minimal fee.
 - c. Pressure saucepans are no longer recommended for processing jars of food.
 - d. A pressure canner should not be operated above 16 pounds pressure.
 - e. All models of pressure canners must be vented, even if the instructions say it is not necessary or that it will vent itself. This must be done manually.
17. Jams & Jellies:
- a. Paraffin is no longer permitted for any jellied product.
 - b. As processing time is brief, jars should be sterilized. Place jars in boiling water (water level 1 inch above the jars) for 10 minutes.
 - c. Approved recipes must be followed. Reference: National center for Home Food Preservation, OSU, Ball Blue Book, and Complete Book of Home Preserving.
 - d. Altitude adjustments must be followed & will be required on each Entry. OSU Bulletin SP 50-946 Processing in a Canner. Any questions call OSU at 541-476-6613.
18. Pickles & Relishes:
- a. Must include recipe on a 3x5 card and be presented at the time of Entry drop-off.
 - b. Food grade lime may be used to firm pickles.
 - c. New recommendations regarding headspace. Contact OSU or consult Ball Blue Book.
 - d. All Entries must be processed in a boiling water bath with proper head space or by low temperature pasteurization (180°-185°F) for 30 mins. instead of boiling water processing. Quick pickles should be at least a 1:1 ration of vinegar to water unless it is an OSU or USDA tested recipe.
 - e. More info. in the OSU Picking Vegetables Bulletin PNW 355 available online at <http://extension.oregonstate.edu> or at OSU Ext.
19. Dried Foods:
- a. Dried foods must be presented in clean 8 oz. jars designed for canning. **New rings and lids must be used** (plastic lids are ok to use).
 - b. Exhibits must be accurately labeled as to content, pretreatment method, drying method & date of processing (MM/DD/YYYY).
 - c. Exhibits must include recipes with ingredients and method on a 3x5 card and be presented at the time of Entry drop-off.
20. Specialty Foods
- a. Exhibits must include recipes and processing times on a 3x5 card and be presented at the time of drop-off.

21. Oregon Award:
- a. A gift basket showcasing the bounty of Oregon. May include Oregon products and/or preserved items made from these ingredients.

DIVISIONS

1139 Juniors (Ages 12-17 Years)

1140 Butter, Syrups & Marmalades

1141 Canned Fruits

1142 Canned Vegetables

1143 Jam

1144 Jelly

1145 Pickles & Relishes

1146 Fermented Foods

1147 Fermented Drinks

1148 Canned Meat & Seafood

1149 Specialty Food

1150 Dried Foods

1151 Juices

1152 Oregon Award

CLASSES

1139 Juniors (Ages 12-17 Years)

1139-01 Canned Fruits

1139-02 Canned Vegetables

1139-03 Dried Foods

1139-04 Jam

1139-05 Jelly

1139-06 Pickles & Relishes

1139-07 OTHER (Specify)

1141 Canned Fruits

1141-01 Applesauce

1141-02 Apricots

1141-03 Berries (Specify)

1141-04 Cherries, Dark

1141-05 Cherries, Light

1141-06 Mixed Fruit

1141-07 Peaches (Specify)

1141-08 Pears (Specify)

1141-09 Pie Filling (Specify)

1141-10 Plums/Prunes

1141-11 Rhubarb

1141-12 OTHER (Specify)

1140 Butter, Syrups, Marmalades &, Curds

1140-01 Apple Butter

1140-02 Blackberry Syrup

1140-03 Blueberry Syrup

1140-04 Fruit Butter (Specify)

1140-05 Fruit Syrup (Specify)

1140-06 Marionberry Syrup

1140-07 Marmalade - Citrus

1140-08 Marmalade - OTHER (Specify)

1140-09 Raspberry Syrup

1140-10 Strawberry Syrup

1140-11 Lemon Curd

1140-12 Citrus Curd

1140-13 OTHER (Specify)

1142 Canned Vegetables

1142-01 Asparagus

1142-02 Beets

1142-03 Carrots

1142-04 Corn

1142-05 Green/Waxed Beans

1142-06 Mixed Vegetables

1142-07 Tomatoes

1142-08 OTHER (Specify)

1143 Jam

- 1143-01** Apricot
- 1143-02** Blackberry
- 1143-03** Blueberry
- 1143-04** Cherry
- 1143-05** Marionberry
- 1143-06** Mixed Fruit (Specify)
- 1143-07** Peach
- 1143-08** Pear
- 1143-09** Raspberry
- 1143-10** Strawberry
- 1143-11** Plum
- 1143-12** OTHER (Specify)
- 1143-13** Apple
- 1143-14** Currant
- 1143-15** Herbal
- 1143-16** Mint
- 1143-17** Pepper
- 1143-18** Pepper, Clear
- 1143-19** Pepper, with Flakes
- 1143-20** Artisan (Specify)
- 1143-21** Low Sugar (Specify)
- 1143-22** No Sugar (Specify)
- 1143-23** Special (Specify)

1145 Pickles & Relishes

Note: Must consist of ½ pint or larger and be accompanied by a recipe including amount of vinegar, water, processing time, elevation of where the item was processed, or the Entry will not be accepted.

- 1145-01** Asparagus
- 1145-02** Beets
- 1145-03** Chutney
- 1145-04** Corn
- 1145-05** Crabapple
- 1145-06** Fruit
- 1145-07** Green Tomatoes
- 1145-08** Green/Waxed Beans
- 1145-09** Onions
- 1145-10** Peppers
- 1145-11** Pickles, Bread and Butter
- 1145-12** Pickles, Dill
- 1145-13** Pickles, Sweet
- 1145-14** Pickles, Zucchini
- 1145-15** Relish, Dill
- 1145-16** Relish, Sweet
- 1145-17** Relish, Zucchini
- 1145-18** Relish (OTHER)
- 1145-19** Sauerkraut
- 1145-20** Vegetables, Dill
- 1145-21** Vegetables, Mixed
- 1145-22** Watermelon Rind
- 1145-23** OTHER (Specify)

1144 Jelly

- 1144-01** Apple
- 1144-02** Blackberry
- 1144-03** Cherry
- 1144-04** Currant
- 1144-05** Grape
- 1144-06** Herbal
- 1144-07** Marionberry
- 1144-08** Mint
- 1144-09** Mixed Fruit (Specify)
- 1144-10** Plum
- 1144-11** Raspberry
- 1144-12** Strawberry
- 1144-13** Pepper
- 1144-14** Pepper, Clear
- 1144-15** Pepper with Flakes
- 1144-16** Artisan (Specify)
- 1144-17** Low Sugar (Specify)
- 1144-18** No Sugar (Specify)
- 1144-19** OTHER (Specify)

1146 Fermented Foods

- 1146-01** Kimchi
- 1146-02** Pickles
- 1146-03** Sauerkraut
- 1146-04** OTHER (Specify)

1147 Fermented Drinks

- 1147-01** Beet Kavas
- 1147-02** Kefir (Specify)
- 1147-03** Kombucha

1148 Canned Meat & Seafood

- 1148-01** Beef
- 1148-02** Chicken or Turkey
- 1148-03** Salmon
- 1148-04** Tuna
- 1148-05** Rabbit
- 1148-06** Smoked Fish
- 1148-07** Venison or Elk
- 1148-08** Mincemeat
- 1148-09** Pork
- 1148-10** OTHER (Specify)

1149 Specialty Food

- 1149-01** Barbecue Sauce
- 1149-02** Chili Sauce
- 1149-03** Hot Sauce
- 1149-04** Ketchup
- 1149-05** Mustard
- 1149-06** Salsa, Fruit
- 1149-07** Salsa, Vegetable
- 1149-08** Sauces
- 1149-09** Soup
- 1149-10** Vinegar, Fruit (Specify)
- 1149-11** Vinegar, Garlic (Specify)
- 1149-12** Vinegar, Herbal (Specify)
- 1149-13** OTHER (Specify)

1151 Juices

- 1151-01** Tomato
- 1151-02** Apple
- 1151-03** Berry
- 1151-04** Cherry
- 1151-05** Grape
- 1151-06** OTHER (Specify)

1150 Dried Foods

- 1150-01** Ages 12 Years and Under
- 1150-02** Ages 13-17 Years Old
- 1150-03** Artistic Dried Fruit Plate
- 1150-04** Apples
- 1150-05** Bananas
- 1150-06** Carrots
- 1150-07** Corn
- 1150-08** Fruit, OTHER (Specify)
- 1150-09** Fruit, Leather (Specify, 4 - 1" rolls)
- 1150-10** Herb (Specify, ¼ Cup)
- 1150-11** Beef
- 1150-12** Pork
- 1150-13** Poultry
- 1150-14** Venison
- 1150-15** Fish
- 1150-16** Other Wildlife (Specify)
- 1150-17** Onion
- 1150-18** Peaches
- 1150-19** Pears
- 1150-20** Peppers, Any Kind
- 1150-21** Plums
- 1150-22** Soup Mix
- 1150-18** Strawberries

1152 Oregon Award

Note: Gift Basket, Class 1151-02, should be picnic baskets that consists of mixtures of jam and jellies, dried foods.

- 1152-01** Oregon Award
- 1152-02** Fair Theme Gift Basket

EXHIBITOR # _____
DIV. _____ CLASS _____
ALTITUDE _____
DATE PROCESSED _____
 WATER BATH
 PRESSURE
MINUTES _____

EXHIBITOR # _____
DIV. _____ CLASS _____
ALTITUDE _____
DATE PROCESSED _____
 WATER BATH
 PRESSURE
MINUTES _____

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