

# DEPARTMENT 20 – OPEN FOOD PRESERVATION

## 2021 KITTITAS COUNTY FAIR EXHIBITOR'S GUIDE



### OPEN FOOD PRESERVATION

#### DIRECTOR IN CHARGE

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#### SUPERINTENDENTS

Tamara Holmes (509) 607-0615

#### ENTRY AND EXHIBITS

- Entry form deadline: AUGUST 16 (After 8/16 late fees will apply).
- Entries will be physically accepted at the Home Arts Building, Friday prior to Fair at 10:00 am-7:00 pm ONLY.
- All exhibits remain on display until the close of Fair, 6:00 pm Monday, Labor Day.
- Please pick up entries between 6:00 and 8:00 pm on Labor Day,
- Read General Rules & Regulations.
  - <http://www.kittitascountyfair.com/guide.asp>

#### OPEN FOOD PRESERVATION RULES

1. All food must be preserved between: *August 30, 2020-August 16, 2021.*
2. One entry per class
3. All canned products must be exhibited in clear, standard canning jars. ***Please remove rings when entering exhibits.***
4. **Canned entries must be processed in a boiling water bath according to USDA instructions.**
5. A paraffin seal will not be accepted.
6. **All products must have a label indicating product name, method of pack (raw, cold or hot), processing method, number of pounds pressure (if pressure canned), altitude adjustment (if necessary), processing time, amount and type of added acid**

**(tomatoes only), date preserved, and book that was source of recipe.**

7. All dried food must have a label indicating product name, pretreatment, drying method used (sun, oven or dehydrator), and date preserved. If no pretreatment is used, state "no pretreatment". Products with no label, incomplete information, deliberate misinformation or unsafe processing times stated on label will be disqualified. Attach label to smooth side of jar. See sample below.
8. **Processing times, methods and headspace from current USDA extension bulletins will be followed for judging. If USDA extension bulletin are not used, a copy (obtained at county extension office) of the up-to-date source must accompany each entry and will be used accordingly. Include title of publication and date. If a family recipe was used, a copy must accompany each entry and will also be judged accordingly.**
9. Label samples below for format:

#### Tomatoes

Packed Raw Without Added Liquid  
Halved + 1/4 tsp. citric acid  
Boil Water Bath - 90 minutes WSU  
Date

#### Strawberry Jam

Boil Water Bath - 10 Minutes WSU  
Date

**DIVISION 20-A .....FRUITS**

(Quarts or pints)

**PREMIUM POINTS**

- Blue .....15
- Red .....8

**CLASSES**

- 01 - Applesauce
- 02 - Apricots
- 03 - Berries
- 04 - Cherries, sweet light
- 05 - Cherries, sweet dark
- 06 - Cherries, sour pitted
- 07 - Peaches
- 08 - Pears
- 09 - Plums
- 10 - Prunes
- 11 - Rhubarb
- 12 - Fruit cocktail mix
- 13 - Any other labeled with name

**DIVISION 20-B ..... VEGETABLES**

Must be processed in a pressure canner or, where applicable, in a boiling water bath according to USDA instructions.

**PREMIUM POINTS**

- Blue .....15
- Red .....8

**CLASSES**

- 01 -Asparagus
- 02 -Beans, green
- 03 -Beans, yellow wax
- 04 -Beets
- 05 -Carrots
- 06 -Corn, cream-style (pints only)
- 07 -Corn, whole-kernel
- 08 -Peas
- 09 -Peas and carrots
- 10 -Tomatoes, green mincemeat
- 11 -Tomatoes, stewed, can be water bathed
- 12 -Tomatoes, whole, can be water bathed
- 13 -Squash, diced or cubed only (mashed not acceptable)
- 14 -Any other labeled with name

**DIVISION 20-C .....JELLIES**

**PREMIUM POINTS**

- Blue .....8
- Red .....5

**CLASSES**

- 01 -Apple

- 02 -Crabapple
- 03 -Strawberry
- 04 -Raspberry
- 05 -Blackberry
- 06 -Currant
- 07 -Grape
- 08 -Mint
- 09 -Plum
- 10 -Any other labeled with name

**DIVISION 20-D ..... JAMS AND MARMALADES**

**PREMIUM POINTS**

- Blue .....8
- Red .....5

**CLASSES**

- 01 -Apple Butter
- 02 -Apricot
- 03 -Strawberry
- 04 -Raspberry
- 05 -Blackberry
- 06 -Pear
- 07 -Peach
- 08 -Cherry
- 09 -Plum
- 10 -Huckleberry
- 11 -Any other labeled with name

**DIVISION 20-E .....SEALED PRESERVES**

**PREMIUM POINTS**

- Blue .....15
- Red .....8

**CLASSES**

- 01 - Cherry
- 02 - Peach
- 03 - Pear
- 04 - Strawberry
- 05 - Raspberry
- 06 - Tomato
- 07 - Watermelon
- 08 - Plum
- 09 - Apricots
- 15 - Any other labeled with name

**DIVISION 20-F .....MEAT, POULTRY, FISH**

**PREMIUM POINTS**

- Blue .....15
- Red .....8

**CLASSES**

- 01 - Beef
- 02 - Pork
- 03 - Chicken
- 04 - Salmon

- 05 - Meat Sauce
- 06 - Mincemeat
- 07 – Any other labeled with name

**DIVISION 20-G .....SYRUP**

**PREMIUM POINTS**

- Blue ..... 8
- Red ..... 5

**CLASSES**

- 01 - Apple
- 02 - Berry, specify
- 03 - Cherry
- 04 - Plum
- 05 - Grape
- 06 – Any other not listed, specify

**DIVISION 20-H .....SEALED PICKLES AND RELISHES**

**PREMIUM POINTS**

- Blue ..... 15
- Red ..... 8

**CLASSES**

- 01 - Asparagus
- 02 - Beets, pickled
- 03 - Bread-butter pickles
- 04 - Cucumber chunk, sweet
- 05 - Dill
- 06 - Fruit pickles
- 07 - Mixed Vegetables
- 08 - Peppers
- 09 - Relish, cucumber
- 10 - Relish, corn
- 11 - Relish, pepper
- 12 - Relish, zucchini
- 13 - Watermelon pickles
- 14 - Mustard
- 15 - Ketchup
- 16 - Any other pickles, specify
- 17 - Any other relish, specify
- 18 - Any other condiment, specify

**DIVISION 20-I .....JUICES**

(Quarts)

**PREMIUM POINTS**

- Blue ..... 15
- Red ..... 8

**CLASSES**

- 01 - Apple juice
- 02 - Apple cider
- 03 - Apricot nectar
- 04 - Grape

- 05 - Mixed fruit
- 06 - Tomato
- 07 - Any other not listed

**DIVISION 20-J .....DRIED FOOD PRODUCTS**

All dried food including fruit leather must be exhibited in a clear, glass jar. Amount should be ½ cup, except fruit leather two, 2 x 4” pieces, one entry per Class.

**PREMIUM POINTS**

- Blue ..... 15
- Red ..... 8

**CLASSES**

- 01 - Apples
- 02 - Apricots
- 03 - Bananas
- 04 - Cherries
- 05 - Peaches
- 06 – Pears
- 07 - Plums
- 08 - Prunes
- 09 - Grapes
- 10 - Fruit Leather, apricot
- 11 - Fruit Leather, grape
- 12 - Fruit Leather, peach
- 13 - Fruit Leather, pear
- 14 - Fruit Leather, raspberry
- 15 - Fruit Leather, strawberry
- 16 - Fruit Leather, any other, specify
- 17 - Herbs
- 18 - Onions
- 19 - Parsley
- 20 - Soup Mix
- 21 - Tomatoes
- 22 - Zucchini
- 23 - Any other not listed

**DIVISION 20-K ..... HONEY**

**PREMIUM POINTS**

- Blue ..... 15
- Red ..... 10

**CLASSES**

- 01 - Comb Honey, white, 3 sections
- 02 - Extracted Honey, white 1-2 lb. jars
- 03 - Comb Honey, light amber, 3 sections
- 04 - Extracted Honey, amber, 1-2 lb. jars
- 05 - Extracted Honey, dark amber, 1-2 lb. jars
- 06 - Chunk Honey, white, 2 lb. jar
- 07 - Chunk Honey, amber, 2 lb. jar
- 08 - Deep extracted frame of Honey, white
- 09 - Deep extracted frame of Honey, light amber
- 10 - Deep extracted frame of Honey, dark

**DIVISION 20-L .....OPEN FOOD  
PRESERVATION EDUCATIONAL DISPLAY**

Space is limited. Pre-register by calling the Superintendent, so space can be incorporated into the Department area.

- Create a display on a topic of educational value related to the Department.
- History, How-to, Compare and Contrast, New Developments, etc. are all appropriate prompts for an educational display.
- Display may include sound, motion, 3-D, etc.
- Use large lettering to convey the main message. All wording should be readable from 6 feet away.
- All content must be original and copyright free.

**Class 01 – Large Open Educational Display**

Large Display: Maximum 20 square feet combined horizontal and vertical space (e.g. tri-fold display board on top of your own card table) down to 6 square feet (combined horizontal and vertical)

**PREMIUM POINTS**

**Blue** ..... 60

**Red** ..... 40

**White** ..... 20

**Class 02 – Small Open Educational Display**

Small Display: size allowed up to 24" x 36" maximum (combined horizontal and vertical), down to 11" x 17" minimum.

**PREMIUM POINTS**

**Blue** ..... 45

**Red** ..... 30

**White** ..... 15

Judges Choice Award  
\$20.00 Gift Card sponsored by Jerrol's

Best of Show Award  
Sponsored by Bi Mart

Superintendents' Choice Award  
Sponsored by Woods Ace Hardware .