

DEPARTMENT 20 – OPEN FOOD PRESERVATION

2023 KITTITAS COUNTY FAIR EXHIBITOR'S GUIDE



OPEN FOOD PRESERVATION

DIRECTOR IN CHARGE

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SUPERINTENDENTS

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ENTRY AND EXHIBITS

- Entry form deadline: Third Friday in August by 5pm
- 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, 2022-Entry deadline.*
2. Two (2) entries 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-AFRUITS

(Quarts or pints)

PREMIUM POINTS

Blue15

Red8

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

Blue15

Red8

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-CJELLIES

PREMIUM POINTS

Blue15

Red8

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

Blue15

Red8

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-ESEALED PRESERVES

PREMIUM POINTS

Blue15

Red8

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-FMEAT, POULTRY, FISH

PREMIUM POINTS

Blue15

Red8

CLASSES

- 01 - Beef
- 02 - Pork
- 03 - Chicken
- 04 - Salmon
- 05 - Meat Sauce
- 06 - Mincemeat
- 07 - Any other labeled with name

DIVISION 20-GSYRUP

PREMIUM POINTS

Blue15

Red8

CLASSES

01 - Apple

02 - Berry, specify

03 - Cherry

04 - Plum

05 - Grape

06 – Any other not listed, specify

DIVISION 20-HSEALED PICKLES AND RELISHES

PREMIUM POINTS

Blue15

Red8

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-IJUICES

(Quarts)

PREMIUM POINTS

Blue15

Red8

CLASSES

01 - Apple juice

02 - Apple cider

03 - Apricot nectar

04 - Grape

05 - Mixed fruit

06 - Tomato

07 - Any other not listed

DIVISION 20-JDRIED 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

Blue15

Red8

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

Blue15

Red10

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-LOPEN FOOD
PRESERVATION EDUCATIONAL DISPLAY**

- 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
\$25.00 Gift Card sponsored by Jerrol's

Best of Show Award
Sponsored by Bi Mart
And \$25.00 Bi Mart Gift Card

Judges Choice Rosette
Sponsored by Grocery Outlet
And \$25.00 award

Special Award
Sponsored by Johnston & Williams
And \$50.00 award