

FOOD PRESERVATION

Open Class

2026 Fair Theme Preserving America – Any type of homemade canned item is welcome for this class. Each entry must include a card or tag (no larger than 5x7) sharing a story of who taught you to can. All entries in this special class will be grouped together and showcased as a featured display.

Divisions:

161: Professional (orange tag)

Please bring business cards with entries.

162: Sr. Citizen: age 62+ (aqua tag)

163: Adult: age 18-61 (green tag)

164: Student: age 13-17 (purple tag)

165: Youth: age 7-12 (pink tag)

166: Child: age 6 and under (yellow tag)

Please put age on exhibit tags in Divisions 164, 165, 166.

Current food preservation methods no longer accept open kettle canning. All entries must be preserved according to USDA standards.

Only products canned and dried according to USDA, WSU and/or current Ball Blue Book Canning recommendations will be judged.

Contact WSU Extension Office for further information at (509) 745-8531.

- Use labels provided by Fair office. Jars not labeled will be disqualified. Label must include kind of food, processing method and time, elevation and date processed. Place labels on the top of lid.
- Standard canning jars and lids required. Rings removed.
- Jam and jelly products must be processed and sealed with a lid. No paraffin permitted.
- All exhibits must be work of exhibitor and must be canned within the last 12 months.
- No limit of exhibits per class; must use a different recipe.
- Superintendent reserves the right to refuse exhibits not properly sealed. If any jar comes unsealed, premium points will be pulled. One overall Best of Show rosette for each class awarded in both the Sr. Citizen/Adult and Student/Youth Divisions, plus 50 extra bonus points.

Special Award

Gert Snyder Memorial Food Preservation Award

Award will be chosen from Adult Best of Show winners.

CANNING

Points Allowed: 10 8 5

CLASS 1: Jellies, Jams & Syrups

CLASS 2: Low & Sugar-Free Jellies, Jams & Syrups

CLASS 3: Canned Fruit

CLASS 4: Juices

CLASS 5: Canned Vegetables

CLASS 6: Canned Meats (fish in pints and half pints only)

CLASS 7: Pickles, Relish & Chutney (all pickles and relish entries must be accompanied by a recipe)

CLASS 8: Sauces (all sauce and salsa entries must be accompanied by a recipe)

CLASS 9: Pie Fillings

CLASS 10: Soups

CLASS 11: Vinegars

CLASS 12: Dehydrated Foods

CLASS 13: Freeze Dried Food for display only, will not be judged

CLASS 14: 2026 Fair Theme – *Preserving America*

All dried foods should be exhibited in airtight plastic bags. Use labels provided by the Fair office. The quantity should be representative of dried food. All dried foods need to be labeled with this information: name of food, drying time, pretreatment used (if any), date dried. A dehydrated food exhibit can be dried fruit, vegetables, herbs, leather, or jerky.