

2024 CENTRAL WASHINGTON STATE FAIR FOODS DEPARTMENT

Online Registration is available online at: <https://fairfun.fairwire.com>

FOODS DEPARTMENT

SUPERINTENDENT: TBD

ONLINE REGISTRATION CLOSES: August 19, 2024

WALK IN REGISTRATION AND ENTRY RECEIVING:

Food Preservation: Friday, September 6, 2024 12:00pm – 6:30pm

Saturday, September 7, 2024 11:00am – 2:00pm

Enter Through Gate 5 Off South Fair Avenue

Baked Goods: Monday, September 16, 2024 12:00pm – 6:30pm

Enter through Gate 11 off 18th Street

RELEASING: Tuesday, October 1, 2024, 3:00pm – 6:00pm.

JUDGING: Items will be judged and may be displayed during Fair (depends on space & refrigeration needs).

SYSTEM OF JUDGING: Danish

ENTRY FEE: \$10.00 will be charged. One (1) fair admission ticket will be given to each exhibitor who pays the \$10.00 fee and brings their item(s) for receiving and judging. You will manually need to select Crafts, Foods, Threads Department fee to pay for entry fee.

ENTRY LIMIT: Exhibitors may enter as many exhibits as they wish within the Foods, Threads and Crafts Departments that are on display in the Modern Living Building.

Please do not forget this pick-up date!

PREMIUMS: Blue - \$4.00 Red - \$2.00 White – Ribbon Only

FOODS DEPARTMENT RULES

Please also read the CWSF Rules and Regulations. All rules and regulations as stated apply to all exhibitors and entries.

- Youth Ages: 5-18 years as of January 1 of the current year.
- Adult Ages: over 18 years as of January 1 of the current year.
- All exhibits must be the work of the exhibitor.
- In the event an entry is disqualified, exhibitor will not be refunded entry fee(s).
- Exhibitors entering more than 20 items must check in on receiving day no later than 2 hours before receiving period ends.
- Any exhibit that deteriorates during the Fair will be removed from display and disposed of at the discretion of the Superintendent or Management. Ribbons will be held for the exhibitor to pick up on release day.
- When it is obvious to the Judges that two or more exhibits are identical (as from the same cooking kettle), the judges **WILL** automatically disqualify ALL entries.
- **The Danish System of Judging will apply to all Craft, Foods and Threads Department areas EXCEPT Special Contests and Awards or otherwise indicated. Each entry is judged individually according to a standard. A Blue Ribbon means 1st Place, a Red Ribbon means 2nd Place, a White Ribbon means 3rd Place. There can be more than one placing in each of these categories, if they meet the required standard. If an entry does not meet the required standard, then no ribbon is given. Prizes and Prize Money (Premiums) are paid from the records of the judges' sheets. Ribbons, tags, etc. have no value.**

ADULT BAKED FOODS DIVISION 130

Please also read the CWSF Rules and Regulations of the Fair.

- Entries requiring refrigeration will be accepted and judged depending on availability of refrigeration.
- Enter exhibits in disposable containers. We cannot return any disposable containers.
- No package mixes allowed in any baked item.
- Due to health regulations, all baked items entered in the Fair will NOT be returned.
- **Recipes are required to qualify for all premiums. Bring recipe with your item on receiving day. Please include**

your name on the recipe. Recipes become the property of Central Washington State Fair. Items without recipes will be disqualified.

- Entries must be entered in general classes to be eligible for contests.

* You may enter as many items as you wish, but all must be different recipes and baked by the exhibitor. You must include your recipe with your name on the back of the card for entry to be accepted. Must be entered in general baking classes to be eligible for contests.

Washington Association of Wheat Growers Baking Awards

To promote the use of wheat products, the Washington Association of Wheat Growers is offering the following awards for any flour baking category. Open to any entry using flour in the recipe quality. Recipe to be submitted at time of exhibit take in. American Judging System will be used.

Adult Division Awards: 1st Place Cookbook and Rosette
2nd Place Cookbook
Youth Division Awards: 1st Place Cookbook and Rosette
2nd Place Cookbook



King Arthur Baking Company is offering the following awards for a bread entry that includes King Arthur Four.

Adult Prizes: 1st Place \$75 Gift Card
2nd Place \$50 Gift Card
3rd Place \$25 Gift Card

Rules:

Exhibitor must bring the opened bag of King Arthur Flour or the UPC label from the flour bag when entry is brought in during receiving to be eligible for this contest.

All Foods Department Rules and Regulations apply. Make sure to review CWSF Rules and Regulations of the Fair as well.

No Mixes Allowed.

Check King Arthur's website for stores selling King Arthur Flour: <https://www.kingarthurbaking.com/wheretobuy>

Judging is based on creativity (design), originality, taste and appearance.

King Arthur and Central Washington State Fair are not responsible for replacing lost or misplaced prizes and ribbons (including gift cards).

COOKING WITH HONEY SPECIAL AWARD sponsored by CENTRAL WASHINGTON BEEKEEPERS ASSOCIATION

Central Washington Beekeepers Association is sponsoring a special award for the best recipe that uses honey as the primary sweetener. Entries utilizing honey as the primary sweetener winning blue ribbons under the Danish System will be eligible for this award. Those blue-ribbon winners will be judged again under the American System and CWBA will present one rosette for Best Honey Recipe entered.

ADULT BAKED FOODS CLASSES

Classes

1. **Cakes** – Exhibits shall be a whole cake (any size), frosting optional. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry exact description and name of entry. Cheesecake/Cakes requiring refrigeration will be judged but may not be displayed.
2. **Decorated Cakes** – Cakes not cut; judged for decoration only. May use a cake form. If cake bases are over 11”x 15” and the height is over 24”, please call to make arrangements with the Superintendent. All cakes will be judged; however, all cakes may not be displayed due to space availability.
 - a. Occasional
 - b. Specialty
 - c. Fair Theme

Scoring:

Frosted Base – Appearance (smooth surface/straight sides)	33 points
Difficulty of Technique	34 points
Originality	33 points

3. **Candy & Confections** – Candy or confection exhibits shall be six (6) pieces. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry form exact description and name of entry.
4. **Cookies (Non-Decorated)** – Six (6) cookies per exhibit are required. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form exact description and name of entry.
5. **Cupcakes and Cake Pops**– Four (4) standard sized cupcakes (no mini cupcakes). No refrigeration. Frosting to remain stable in a warm environment. May enter up to 4 different types as long as each type is a different recipe.
6. **Decorated Cookies or Decorated Cupcakes** – Four (4) decorated cookies or decorated cupcakes. Can be all decorated the same theme or feature 4 separate decoration themes.
7. **Pies & Pastry** – Pie exhibits shall be one whole pie, 6” to 9” in diameter. Chiffon, Cream, Custard, Cream Cheese, or other pies requiring refrigeration will be accepted but may not be displayed. Please use disposable pans; the CWSF will not be responsible for the re-useable containers. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
8. **Quick Breads** – Bread exhibits shall be one (1) loaf, any size. Doughnuts, corn sticks, muffin exhibits shall be six (6). You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
9. **Yeast Breads, Coffeecakes & Rolls** – Bread exhibit shall be one (1) loaf, any size. Roll exhibit shall be six (6) pieces. Coffeecake shall be one (1) whole cake, any size. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
10. **Bread Machine** – Bread/Rolls will be judged on uniformity and taste. You may enter one (1) item in each class. Bread exhibit will be one (1) loaf; rolls will be six (6).
Categories: a) Bread b) Rolls

ADULT BAKED FOODS CLASSES GLUTEN-FREE DIVISION 131

Classes:

1. **Cakes** – Exhibits shall be a whole cake (any size), frosting optional. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry exact description and name of entry. Cheesecake/Cakes requiring refrigeration will be judged but may not be displayed.
2. **Cookies** – Six (6) cookies per exhibit are required. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form exact description and name of entry.

3. **Pies & Pastry** – Pie exhibits shall be one whole pie, 6” to 9” in diameter. Chiffon, Cream, Custard, Cream Cheese, or other pies requiring refrigeration will be accepted but may not be displayed. Please use disposable pans; the CWSF will not be responsible for the re-useable containers. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
4. **Breads** – Bread exhibits shall be one (1) loaf, any size. Doughnuts, corn sticks, muffin, roll exhibits shall be six (6). You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.

**ADULT CLASS DEPARTMENT
MIX IN A MASON JAR
DIVISION 133**

Rules: Show us how you mix it!

- A recipe must be turned in to the clerking staff at time of entry. Please make sure your name is on the back of the recipe card. The recipes become the property the Central Washington State Fair and may be edited, adapted, copyrighted, published, and used by them for publicity, promotion and/or advertising at their discretion without compensation to the contestant.
- Contest will be judged on originality (theme use), and overall appearance (design and layering). Entry will be returned at release time in whole.
- The American System of judging will be used for this contest.
- No entry limits.

Classes:

- | | |
|------------------|----------------|
| 1. Soup Mix | 5. Holiday Mix |
| 2. Dessert Mix | 6. Drink Mix |
| 3. Breakfast Mix | 7. Other |
| 4. Pasta Mix | |

Prizes: Best of Class Rosettes will be awarded for each class.

**ADULT FOOD PRESERVATION
DIVISION 134**

Please also read the General Information, Rules and Regulations of the Fair.

- All food products must be preserved between September 1, 2023 and September 1, 2024.
- Canned products may be opened at discretion of judges.
- Judges use Ball & Kerr Canning Books & USDA/WSU Bulletins for guidelines. If any other source is used, it must conform to safety standards set by USDA/WSU.
- **If an entry is disqualified, it will be disposed of due to safety factors.**
- All Low-Acid Vegetables, Fish, Meat & Poultry MUST be Pressure Canned.
- All High-Acid Fruits, Pickles, Relishes, Jams or Jelly products, and some Tomato products (those not requiring pressure canning) can be boiling water bath (except for freezer Jams & Jellies).
- Process all Jam & Jelly products in a boiling water bath for 10 minutes or put into sterilized jars and process 5 minutes.
- All entries MUST have a complete label indicating product name, method of pack (hot or cold), processing method, number of pounds plus processing time and elevation at which it was processed. Dried Foods must have a label indicating product name, pretreatment (if no pretreatment, state so on label), drying method (sun, oven, dehydrator), and date dried. **Form for Information Labels will be provided on Receiving Day: Please fill out and attach to entry form, as required by CWSF.**

Examples of Information Needed:

- | | |
|---------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|
| A) Peaches
Raw / Cold Pack
Boiling Water Bath
30 minutes – Ball Book
August 13, 2023
Elevation 1,500 feet | B) Mexican Tomato Sauce
Hot Pack
Ext. Book PNW 300
March 25, 2023
Elevation 950 feet |
|---------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|

C) Strawberry Jam
 Boiling Water Bath
 5 minutes – Ball Book
 July 9, 2023
 Elevation 1,750 feet

D) Pears, Dried
 No Pretreatment
 Sun Dried
 USDA/WSU Bulletin
 September 2, 2022

Requirements:

- **All jars must be clean, clear and Ball or Kerr canning jars.** Product must be in 4 oz., ½ pint, 1 pint, 12 oz., or quart size jars only. All dried food **MUST** be in zip-lock baggies.
- Any unsealed jar, or seal that pops open during judging, will be disqualified. Dirty, cracked, or sticky jars will also be disqualified.
- For Contests: Complete recipes are required. Staple recipe to entry form, as required by CWSF.

Recipes must be submitted with your entry (may be written or, typed). If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.

EXAMPLE OF FOOD PRESERVATION LABEL

Circle all that apply.

Class:

- | | |
|----------------------------|----------------------|
| 1 Fruit/Fruit Sauce | 2 Fruit Juice/Syrups |
| 3 Tomatoes/Tomato Products | 4 Pickles/Relishes |
| 5 Low Acid Foods | 6 Jams/Jelly |
| 7 Meat / Fish | 8 Dried Foods |

If yes, please describe:

Pre-Treatment: No Yes

Pack: Raw/Cold Hot Pack

Process: Dried in Dehydrator Dried in Sun Boiling Water Bath Pressure

Elevation _____ Minutes _____ Lbs. Pressure _____

According to: Blue Book USDA/WSU Bulletin

EXHIBITOR NUMBER: _____

EXHIBIT NUMBER: _____

Please Tape Label on Lower Backside of Canning Jar.

ADULT FOOD PRESERVATION CLASSES

- | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ol style="list-style-type: none"> 1. <u>Canned Fruit & Fruit Sauces</u> – May enter up to eight (8) different items. Must be eight (8) different types, e.g. peaches, pears, etc. not eight (8) different peaches. Must conform to all USDA/WSU guidelines for canning fruits & sauces. 2. <u>Fruit Juices & Syrups</u> – May enter up to eight (8) different items. Must be eight (8) different types of juice and/or syrup. Must conform to all USDA/WSU guidelines for canning fruit juices & syrups. 3. <u>Tomatoes & Tomato Products</u> – Complete recipe required. May enter up to six (6) different items/types, e.g. salsa, stewed, etc. Must conform to all USDA/WSU guidelines for canning tomatoes or tomato products. 4. <u>Pickles & Relishes</u> – Complete recipe required. May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pickled products. 5. <u>Low Acid Foods</u> – Must be pressure canned. May enter up to six (6) different items. Must conform to all USDA/WSU | <ol style="list-style-type: none"> 6. <u>Jams, Jellies, Butters, Marmalades, Conserves, Preserves, Freezer Jam/Jelly</u> – May enter up to ten (10) different items/types. Must conform to all USDA/WSU guidelines for canning jams & jelly products. Must be in 4 oz., ½ pint, 12 oz., or 1 pint approved canning jars. No Paraffin Accepted. 7. <u>Canned Meat/Fish</u> – May enter up to six (6) different meat/fish. Must conform to all USDA/WSU guidelines for canning meat/fish. 8. <u>Dried Foods</u> – Entry requires ½ cup or more of product. Leathers must be two (2) 3"x3" pieces, wrapped in plastic. All entries must be in a zip-lock bag. You may enter up to two (2) different fruits, two (2) different leathers, two (2) different vegetables, two (2) different Herbs, and two (2) different meat/fish. Must conform to all USDA/WSU guidelines for dried foods. |
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**YOUTH BAKED FOODS
DIVISION 140**

Please also read the General Information, Rules and Regulations of the Fair.

- Exhibitor must be **5-18 years of age** to be eligible to enter, with the exception of Food Preservation. Youth exhibitor must be a minimum of **8 years old** to enter any classes in the Youth Food Preservation division.
 - Entries requiring refrigeration will be accepted and judged depending on availability of refrigeration.
 - Due to health regulations, baked items **WILL NOT** be returned at the end of the Fair. This does not apply to decorated cakes.
 - Enter exhibits in disposable containers. We cannot guarantee returns.
 - Please include recipe with your name for all baked goods. Recipes become the property of Central Washington State Fair.
 - Entries must be entered in general classes to be eligible for contests.
 - Best of Show - may be awarded to one outstanding exhibit.
 - Best of Class Rosettes may be awarded to individual classes in the Foods Division.
- * You may enter as many items as you wish, but all must be different recipes and baked by the exhibitor. Please you must include your recipe with your name on the back of the card for entry to be accepted. Must be entered in general baking classes to be eligible for contests.

Please submit your recipes on the Recipe Form located in this book. If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.

Washington Association of Wheat Growers Baking Awards

To promote the use of wheat products, the Washington Association of Wheat Growers is offering the following awards for any flour baking category. Open to any entry using flour in the recipe quality. Recipe to be submitted at time of exhibit take in. American Judging System will be used. Entries winning Blue Ribbons under the Danish System of Judging will be eligible for this contest and those entries will then be judged again under the American System of Judging for this award.

Adult Division Awards: 1st Place Cookbook and Rosette
2nd Place Cookbook
Youth Division Awards: 1st Place Cookbook and Rosette
2nd Place Cookbook



King Arthur Baking Company is offering the following awards for a bread entry that includes King Arthur Four.

- Youth Prizes: 1st Place \$40 Gift Card
 2nd Place \$25 Gift Card
 3rd Place King Arthur Tote Bag

Rules:

Exhibitor must bring the opened bag of King Arthur Flour or the UPC label from the flour bag when entry is brought in during receiving to be eligible for this contest.
All Foods Department Rules and Regulations apply. Make sure to review CWSF Rules and Regulations of the Fair as well.

No Mixes Allowed.

Check King Arthur's website for stores selling King Arthur Flour: <https://www.kingarthurbaking.com/wheretobuy>

Judging is based on creativity (design), originality, taste and appearance.

Bread entries winning Blue Ribbons under the Danish System of Judging will be eligible for this contest and those entries will then be judged again under the American System of Judging for this award.

King Arthur and Central Washington State Fair are not responsible for replacing lost or misplaced prizes and ribbons (including gift cards).

YOUTH BAKED FOODS CLASSES

Classes:

1. **Cakes** – Exhibits shall be a whole cake (any size) frosting optional. No mixes. You may enter up to 6 different types; all must be from a different recipe. Must state on entry exact description and name of entry. Cheesecake/Cakes requiring refrigeration will be judged but may not be displayed.
2. **Decorated Cakes** – Cakes not cut; judged for decoration only. May use a cake form. If cake bases are over 11"x 15" and the height is over 24", please call to make arrangements with the Superintendent. All cakes will be judged; however, all cakes may not be displayed due to space availability.
 - a. Occasional
 - b. Specialty
 - c. Fair Theme

Scoring:

- Frosted Base – Appearance (smooth surface, straight sides)33 points
Difficulty of Technique34 points
Originality33 points

3. **Candy & Confections** – Candy or confection exhibits shall be six (6) pieces. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry form exact description and name of entry.
4. **Cookies** – Six (6) cookies per exhibit are required. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form exact description and name of entry.
5. **Cupcakes and Cake Pops**– Four (4) standard sized cupcakes (no mini cupcakes). No refrigeration. Frosting to remain stable in a warm environment. May enter up to 4 different types as long as each type is a different recipe.

6. **Decorated Cookies or Decorated Cupcakes** – Four (4) decorated cookies or decorated cupcakes. Can be all decorated the same theme or feature 4 separate decoration themes
7. **Pies & Pastry** – Pie exhibits shall be one whole pie, 6” to 9” in diameter. Chiffon, Cream, Custard, Cream Cheese, or other pies requiring refrigeration will be accepted but may not be displayed. Please use disposable pans; the CWSF will not be responsible for the re-useable containers. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description. Apple pies winning blue ribbons will be judged again in the Apple King Apple Pie Contest for an American 1st, 2nd, and 3rd award. A best of class rosette may be given to one blue ribbon winner in this class which is judged by our Food Judges. If the best of class rosette is given to a blue-ribbon apple pie chosen by our food judges, this does not mean that this pie automatically wins the highest Apple King Award.
8. **Quick Breads** – Bread exhibits shall be one (1) loaf, any size. Doughnuts, corn sticks, muffin exhibits shall be six (6). You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
9. **Yeast Breads, Coffeecakes & Rolls** – Bread exhibit shall be one (1) loaf, any size. Roll exhibit shall be six (6) pieces. Coffeecake shall be one (1) whole cake, any size. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
10. **Bread Machine** – Bread/Rolls will be judged on uniformity and taste. You may enter one (1) item in each class. Bread exhibit will be one (1) loaf; rolls will be six (6). Indicate on entry registration:
Categories: a) Bread b) Rolls

YOUTH FOOD PRESERVATION DIVISION 141

Please also read the General Information, Rules and Regulations of the Fair.

- All food products must be preserved between September 1, 2023 and September 1, 2024.
- Exhibitors **8-18 years of age** are eligible to enter this division.
- Canned products may be opened at discretion of judges.
- Judges use 1990 or newer Ball & Kerr Canning Books & USDA/WSU Bulletins for guidelines. If any other source is used, it must conform to safety standards set by USDA/WSU.
- All Low-Acid Vegetables, Fish, Meat & Poultry MUST be Pressure Canned.
- All High-Acid Fruits, Pickles, Relishes, Jams or Jelly products, and some Tomato products (those not requiring pressure canning) must be boiling water bath (except for freezer Jams & Jellies).
- Process all Jam & Jelly products in a boiling water bath for 10 minutes or put into sterilized jars and process 5 minutes.
- All entries **MUST** have a complete label indicating product name, method of pack (hot or cold), processing method, number of pounds plus processing time and elevation at which it was processed. Dried Foods must have a label indicating product name, pretreatment (if no pretreatment, state so on label), drying method (sun, oven, dehydrator), and date dried. Entries without form will be disqualified. **Form for Information Labels will be provided on Receiving Day: Please fill out and attach to entry form, as required by CWSF.**

Examples of Information Needed:

- | | |
|---------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|
| B) Peaches
Raw / Cold Pack
Boiling Water Bath
30 minutes – Ball Book
August 14, 2023
Elevation 1,500 feet | B) Mexican Tomato Sauce
Hot Pack
Ext. Book PNW 300
March 25, 2023
Elevation 950 feet |
| D) Strawberry Jam
Boiling Water Bath
5 minutes – Ball Book
July 10, 2023
Elevation 1,750 feet | D) Pears, Dried
No Pretreatment
Sun Dried
USDA/WSU Bulletin
September 1, 2023 |

Requirements:

- **All jars must be clean, clear and Ball or Kerr canning jars.** Product must be in 4 oz., ½ pint, 1 pint, 12 oz., or quart size jars only. All dried food **MUST** be in zip-lock baggies.
- Any unsealed jar, or seal that pops open during judging, will be disqualified. Dirty, cracked, or sticky jars will also be

disqualified.

- For Contests: Complete recipes are required. Staple recipe to entry form, as required by CWSF.

Your recipes must be submitted with your entry (may be written or, typed). If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.

EXAMPLE OF FOOD PRESERVATION LABEL

Circle all that apply.

Class:

- | | |
|----------------------------|----------------------|
| 1 Fruit/Fruit Sauce | 2 Fruit Juice/Syrups |
| 3 Tomatoes/Tomato Products | 4 Pickles/Relishes |
| 5 Low Acid Foods | 6 Jams/Jelly |
| 7 Meat / Fish | 8 Dried Foods |

If yes, please describe:

Pre-Treatment: No Yes

Pack: Raw/Cold Hot Pack

Process: Dried in Dehydrator Dried in Sun Boiling Water Bath Pressure

Elevation _____ Minutes _____ Lbs. Pressure _____

According to: Blue Book USDA/WSU Bulletin

EXHIBITOR NUMBER: _____

EXHIBIT NUMBER: _____

Please Tape Label on Lower Backside of Canning Jar.

YOUTH FOOD PRESERVATION CLASSES

Classes:

1. Canned Fruit & Fruit Sauces – May enter up to eight (8) different items. Must be eight (8) different types, e.g. peaches, pears, etc. not eight (8) different peaches. Must conform to all USDA/WSU guidelines for canning fruits & sauces.
2. Fruit Juices & Syrups – May enter up to eight (8) different items. Must be eight (8) different types of juice and/or syrup. Must conform to all USDA/WSU guidelines for canning fruit juices & syrups.
3. Tomatoes & Tomato Products – Complete recipe required. May enter up to six (6) different items/types, e.g. salsa, stewed, etc. Must conform to all USDA/WSU guidelines for canning tomatoes or tomato products.
4. Pickles & Relishes – Complete recipe required. May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pickled products.
5. Low Acid Foods – **Must be pressure canned.** May enter up to six (6) different items. Must conform to all USDA/WSU

6. Jams, Jellies, Butters, Marmalades, Conserves, Preserves, Freezer Jam/Jelly – May enter up to ten (10) different items/types. Must conform to all USDA/WSU guidelines for canning jams & jelly products. Must be in 4 oz., ½ pint, 12 oz., or 1 pint approved canning jars. **No Paraffin Accepted.**
7. Canned Meat/Fish – May enter up to six (6) different meat/fish. Must conform to all USDA/WSU guidelines for canning meat/fish.
8. Dried Foods – Entry requires ½ cup or more of product. Leathers must be two (2) 3"x3" pieces, wrapped in plastic. All entries must be in a zip-lock bag. You may enter up to two (2) different fruits, two (2) different leathers, two (2) different vegetables, two (2) different Herbs, and two (2) different meat/fish. Must conform to all USDA/WSU guidelines for dried foods.

**YOUTH SPECIAL CONTEST
DIVISION 142
Brownies**

Class:

1. Brownies

Rules:

Bake your favorite brownies and bring seven (7) on a plate. Youth ages 4 to 18 may enter this contest.

The awards will be included with your premium check following fair.

- A recipe must be turned in to the clerking staff at time of entry. Please make sure your name is on the back of the recipe card. The recipes become the property of the Central Washington State Fair and may be edited, adapted, copyrighted, published, and used by them for publicity, promotion and/or advertising at their discretion without compensation to the contestant.
- If recipe is not included item will be disqualified. Recipes must be typed but may be handwritten if writing is legible.
- Contest will be judged on product quality (taste), originality (theme use), and overall appearance (design and plating). Display plate will be returned at release time. The American System of judging will be used for this contest.

DEMONSTRATIONS:

Demonstrate your craft or hobby to the fair guests.

Admission passes will be given to demonstrators for day of demonstration.

If interested in demonstrating your craft or hobby, contact Marti Sondgeroth, Demonstrator Coordinator, 1301 S Fair Avenue (Fair Office), Yakima, WA 98901, or call 509-910-3484

Individual Participation: During the Fair, craft-persons demonstrate their skills in 2 hour segments. Schedule is as follows: Sat/Sun 11:30 AM - 8PM, M-F 12:30 PM – 8 PM in the Modern Living Building daily.

Group or Club Participation:

Share the joy of your craft or hobby with fair guests and encourage interest in membership