

Preserved Foods Exhibitor's Handbook



Summer's **BIG FINISH**

Creative Living at the 2022
Oregon State Fair

PRESERVED FOODS

IMPORTANT DATES

ENTRY AND RELEASE SCHEDULE

Preserved Foods
Online Entry Deadline:
10 pm, Wednesday, August 17

Deliver Entries

Friday, August 19, 2 pm to 7 pm
Saturday, August 20, 10 am to 2 pm

Enter through Red Gate on 17th Street and follow signs to Columbia Hall.

Bring a copy of your online registration receipt (see instructions this page).

Pick up Entries

Tuesday, Sept. 6, 2 pm to 7 pm
Wednesday, Sept. 7, 10 am to 2 pm

By submitting an entry into the Fair, exhibitors agree to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting entries.

It is important that exhibitors read and be familiar with the General Rules as well as the Competition Rules in this Handbook.

ONLINE REGISTRATION AND ENTRY INSTRUCTIONS

ONLINE ENTRY OPENS JUNE 15, 2022

Read the complete rules, division descriptions and entry information in this Handbook **BEFORE** going to online Registration.

1. Then go to <http://oregon.fairwire.com>
2. Click **Register** or **Sign In** (for return visits).
 - Register using your First and Last Name and create a password (write password down).
 - Fill in requested information, including email address. Add age only if under 18. Click **Continue**.
 - Select **Department** ex.: Preserved Foods
 - Select a **Division** ex.: Jelly, Division 334
 - Select a **Class** ex.: Class 3342 Blackberry
 - Fill in all information for class(es) you are entering, including a brief **Description** if needed.
3. When all your information is complete, click **Add Entry to Cart** and follow instructions to check out. (NOTE: If you think you may want to modify your entries, you may save your current session and check out at a later session. Be sure to **Check Out before the closing date listed for your Department; entries are not submitted to the Fair office until the check-out process is complete.**)
4. Fill in “**yes**” at the statement to agree to all the terms and conditions of entry as defined in this Handbook.
5. Click **Submit**.
6. Please print and bring a copy of your detailed online entry receipt **with your entries** when you bring them to the Fair.

Please contact us with any questions.

Oregon State Fair Creative Living Office

971-701-6571 or email creativeliving@oregonstatefair.org

www.oregonstatefair.org

Follow us on Facebook, Instagram and Pinterest!

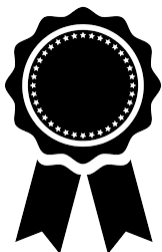
GENERAL RULES

1. Oregon State Fair (OSF) competitions are open to residents of Oregon only. Entries do not need to be entered or have won at a county fair to be eligible for any competition.
2. All articles must be the handiwork of the exhibitor and not been previously exhibited at the Oregon State Fair.
3. Online entries must be submitted by the date indicated within each Department Handbook. Paper applications will not be accepted. Information must be accurate and complete. Walk-in entries may be accepted during intake days on a limited basis.
4. Entries must be delivered and removed only during the scheduled times. Any exception shall be at the discretion of OSF staff.
5. Entries will receive a claim check upon delivery. Exhibitor must present claim check or valid Oregon ID when picking up entries.
6. Some competitions require an entry fee. See specific departments for fee and processing information.
7. OSF staff or a judge may disqualify or transfer any exhibit which is not a true representation of the class in which it is entered or if rules are not followed.
8. Judging is closed to the public unless otherwise noted. Every reasonable effort is made to secure highly qualified judges with expertise in their field.
9. Entries by OSF staff and judges are prohibited in the department in which they are working. They may enter other departments.
10. Volunteers who submit entries in a department in which they are working may not be present during judging.
11. Ribbons and/or prizes will be awarded as warranted. All judges' results are final. Results cannot be provided over the phone but will be posted online when available. (www.oregonstatefair.org)
12. Protests may be submitted to the Creative Living office accompanied by a deposit of \$25 which will be forfeited if the protest is not sustained. Protests must plainly state the cause of the complaint or appeal and submitted within 24 hours of the action.
13. Ribbons and scorecards (as available) are provided with return of entries after Fair. See specific departments for return days.
14. OSF is authorized to use any and all photographs, video and or digital images related to the entry for promotional purposes.
15. Exhibitors shall indemnify OSF from and against all claims for damage to persons or property caused by them or their exhibits.
16. OSF will take reasonable precautions to ensure safety of exhibits while on the fairgrounds, but will not be responsible for loss, damage, theft or injury of any kind to exhibits or exhibitors, unless the loss or damage is due to the negligence of OSF staff and volunteers.
17. Exhibitors found in violation of rules, or to be in practices unethical or adverse to OSF, shall be penalized by forfeiture of awards and/or privileges, and removed from the exhibit.
18. Items not picked up by final return days of each department are forfeited by exhibitor.

The Oregon State Fair reserves the final and absolute right to interpret any and all terms, conditions, rules and regulations contained in any and all parts of Department Handbooks and to settle and determine all matters, questions or differences in regard thereto, or otherwise arising out of, connected with or incidental to the Oregon State Fair. OSF further reserves the right to determine unforeseen matters not covered by General or Competition Rules, and to withdraw award offerings in all Competitions should any emergency exist and circumstances demand.

COMPETITION RULES

1. All Oregon State Fair General Rules apply. Your submission indicates you have read and agree to abide by the General Rules and these Competition Rules.
2. All entries must have been prepared by the exhibitor since the previous year's Oregon State Fair. Any item previously entered in the Oregon State Fair will be disqualified. Commercially produced entries not allowed.
3. Each exhibitor is limited to **one** entry per Class. Juniors may enter up to two entries in each class in Division 325. The same product may not be shared for entry by more than one individual. Violators will be disqualified. **All exhibitors are limited to a maximum of 10 entries.**
4. All entries must be processed according to the most current canning methods based on guidelines and processing times established by the USDA, OSU Extension Service, other University's Extension service, or 2022 Ball Blue Book. The USDA information is available online at nchfp.uga.edu/publications/publications_usda.html. The OSU Extension Service can be found at <https://extension.oregonstate.edu/food/preservation> Entries will be disqualified if recipes used are not from one of the safe method sources listed.
5. An accurate typed or clearly printed recipe on a 4" x 6" card must be submitted with each entry. Recipe must include ingredients, amounts, brand of pectin (if used), processing method and processing time. Please bring recipe inside a small zipper-lock plastic bag. Entries submitted without a recipe will be disqualified. Recipes will be used in aiding judging as well as assuring safety of entries, and will be discarded after Fair.
6. All entries must follow the specific Entry Requirements as listed on the next page.
7. Entries may be disqualified by the judge if rules are not followed. Judges may open any jar for inspection. If, however, other visible characteristics eliminate the product from consideration of award the judge is not obligated to open jar for further evaluation. Judges also reserve the right to exercise personal discretion when deciding to or not to open and/or taste any entry. **Entries that are improperly sealed, unsealed or previously open will be disqualified.** See Entry Criteria, below.
8. Alcohol cannot be used as an ingredient in Junior entries.
9. The "Other (specify)" Class is to be used only when an item does not fit the description of any other class in the division. For online entry, use the "Description" text box where "specify" is indicated for an entry.
10. Entries may not be removed from the Fairgrounds until the scheduled pick-up date(s). Those items not picked up will become the property of the Oregon State Fair. No entries will be returned by mail.



In this Department, ribbons may be awarded as merited for the following categories:

Best of Division (chosen from blue ribbons in specific divisions)

1st, 2nd, 3rd for each class

Oregon Award

All judges' decisions are final.

JUDGING SYSTEM

Entries in Division 325 will be judged using the Danish System where each exhibit is judged based upon established standards of quality and according to how well it meets that standard, rather than how it compares with other exhibits. Using this system means there is a possibility of more than One Blue (1st), one Red (2nd), and one White (3rd) ribbon in each class.

Entries in all other Divisions will be judged using the American System. Each exhibit is judged not only on its own merit, but in comparison to other exhibits in that class. One Blue (1st), one Red (2nd) and one White (3rd) ribbon will be awarded in each class except in the case of a true tie.

Once ribbons in each class are awarded, Best of Division will be chosen. A point system is used to help judges in selecting winners, but is not the sole factor in awarding of ribbons and placements. Entries are judged in a closed judging session. Exhibitors will receive score cards with judges' comments after the close of the Fair. Judges Decisions are final.

ENTRY REQUIREMENTS

Jar Requirements for Preserved Foods:

- A new, sterilized, clear (non-colored) regular or wide-mouthed mason type (Ball, Kerr, etc.), threaded, home canning jar, sealed with a metal lid and ring band.
- Vinegar entries must be in a new sterilized glass container that is clear (non-colored).
- Dried foods must be presented in clear glass jars designed for canning (see additional criteria below).

Jar Seal Requirements:

- Jars must be sealed with new, two-piece, vacuum seals, specifically made for canning jars.
- DO NOT LABEL JAR OR LID. Jars with labels anywhere on them will not be judged.
- The color of the ring band and metal lids must match, and **ring band must unscrew easily**.
- Vinegar entries must be sealed with new screw-band caps, plastic storage screw caps, wire swing-top lids, or 2-piece canning lids.

Jar Size Requirements:

- For Fruits, Tomatoes, and Pickles: From one Pint to one Quart.
- For jelly, Jam, and Soft Spreads: From 4 to 16 ounces.
- For Sauce, Chutney, Salsa, Vinegar and Relish: From 8 to 16 ounces.

Head Space Requirements:

- ¼ inch (one quarter) headspace: Jams, jellies, preserves, conserves, butter, marmalades, and curds.
- ½ inch (one half) headspace: Fruits, tomatoes, sauerkraut, pickles, relishes, chutneys, sauces, and salsas.

Dried Food Requirements:

- Dried foods must be presented in clear glass jars designed for canning.
- DO NOT LABEL JAR OR LID. Jars with labels anywhere on them will not be judged.
- New rings and lids must be used. All others will be disqualified.
- Place 3 to 4 pieces of dried entry in a snack-sized, sealable bag and attach to outside of jar to be used as judging samples.
- Judges reserve the right to reconstitute and/or taste food at their discretion.

DIVISIONS & CLASSES

NOTE: Division 325 is for Juniors (Ages 12-17). Juniors may also enter in the Adult Divisions and will be judged with all entries in the Class. Divisions 326-345 are for Adults (Ages 18+)

DIVISIONS

- 325 Juniors (Ages 12-17)
- 326 Butter, Syrups & Marmalades
- 328 Canned Fruits
- 330 Canned Vegetables
- 331 Jam
- 334 Jelly
- 336 Pickles & Relishes
- 338 Fermented Foods
- 339 Fermented Drinks
- 340 Canned Meat & Seafood
- 341 Specialty Foods
- 343 Dried Foods
- 345 Oregon Award

325 JUNIORS (Ages 12-17)

Juniors may enter up to two entries in each of the classes listed below (see rule 3).

- 3251 Canned Fruits
- 3252 Canned Vegetables
- 3253 Dried Foods
- 3254 Jam
- 3256 Jelly
- 3257 Pickles and Relishes
- 3259 OTHER (specify)

326 BUTTER, SYRUPS & MARMALADES

- 3261 Apple Butter
- 3262 Blackberry Syrup
- 3263 Blueberry Syrup
- 3264 Fruit Butter (specify)
- 3265 Fruit Syrup (specify)
- 3266 Marionberry Syrup
- 3267 Marmalade - Citrus
- 3268 Marmalade – OTHER (specify)
- 3269 Raspberry Syrup
- 3270 Strawberry Syrup
- 3279 OTHER (specify)

328 CANNED FRUITS

- 3281 Applesauce
- 3282 Apricots
- 3283 Berries (specify)
- 3284 Cherries, dark
- 3285 Cherries, light
- 3286 Fruit Juice (specify)
- 3287 Mixed Fruit (specify)
- 3288 Peaches (specify)
- 3289 Pears (specify)
- 3290 Pie filling (specify)
- 3291 Plums/Prunes
- 3292 Rhubarb
- 3299 OTHER (specify)

330 CANNED VEGETABLES

- 3301 Asparagus
- 3302 Beets
- 3303 Carrots
- 3304 Corn
- 3305 Green/Waxed Beans
- 3306 Mixed Vegetables
- 3307 Tomato Juice
- 3308 Tomatoes
- 3309 OTHER (specify)

331 JAM

- 3311 Apricot
- 3312 Blackberry
- 3313 Blueberry
- 3314 Cherry
- 3315 Marionberry
- 3316 Mixed Fruit (specify)
- 3317 Peach
- 3318 Plum
- 3319 Raspberry
- 3320 Strawberry
- 3329 OTHER (specify)

334 JELLY

- 3341 Apple
- 3342 Blackberry
- 3343 Cherry
- 3344 Currant
- 3345 Grape
- 3346 Herbal
- 3347 Marionberry
- 3348 Mint
- 3349 Mixed Fruit (specify)
- 3350 Pepper
- 3351 Plum
- 3352 Raspberry
- 3353 Strawberry
- 3359 OTHER (specify)

336 PICKLES & RELISHES

- 3361 Asparagus
- 3362 Beets
- 3363 Chutney
- 3364 Corn
- 3365 Crabapple
- 3366 Fruit (specify)
- 3367 Green Tomatoes
- 3368 Green/Waxed Beans
- 3369 Onions
- 3370 Peppers
- 3371 Pickles - Bread & Butter
- 3372 Pickles - Dill
- 3373 Pickles - Sweet
- 3374 Relish
- 3376 Vegetables - Dill
- 3377 Vegetables - Mixed
- 3378 Watermelon Rind
- 3379 OTHER (specify)

338 FERMENTED FOODS

- 3381 Kimchi
- 3382 Pickles
- 3383 Sauerkraut
- 3389 OTHER (specify)

339 FERMENTED DRINKS

- 3391 Beet Kavas
- 3392 Kefir (specify)
- 3393 Kombucha

340 CANNED MEAT AND SEAFOOD

- 3401 Beef
- 3402 Chicken or Turkey
- 3403 Salmon
- 3404 Tuna

341 SPECIALTY FOODS

- 3411 Barbecue Sauce
- 3412 Chili Sauce
- 3413 Hot Sauce
- 3414 Ketchup
- 3415 Mustard
- 3416 Salsa - Fruit
- 3417 Salsa - Vegetable
- 3418 Sauces
- 3419 Soup
- 3420 Vinegar - Fruit (specify)
- 3421 Vinegar - Garlic (specify)
- 3422 Vinegar - Herbal (specify)
- 3429 OTHER (specify)

343 DRIED FOODS

(Refer to Entry Requirements)

- 3430 Artistic Dried Fruit Plate
- 3431 Apples
- 3432 Bananas
- 3433 Carrots
- 3434 Corn
- 3435 Fruit, other (specify)
- 3436 Fruit Leather (specify, 4 – 1” rolls)
- 3437 Herb (specify, ¼ cup)
- 3438 Meat (specify)
- 3439 Onion
- 3440 Peaches
- 3441 Pears
- 3442 Peppers, any kind
- 3443 Plums
- 3444 Soup Mix
- 3445 Strawberries
- 3446 Tomatoes
- 3447 Vegetable, other (specify)
- 3448 Zucchini
- 3449 Other (specify)

345 OREGON AWARD

(1 entry per exhibitor)

Gift basket showcasing the bounty of Oregon – may include Oregon products and/or preserved items made from these ingredients.



Show your Oregon Pride! To be eligible, entries need to be Oregon-centric – highlighting a or promoting Oregon’s bounty. The winner will receive a special award.

JUDGING CRITERIA

CANNED FRUITS & VEGETABLES
<p>APPEARANCE/QUALITY/LIQUID Uniformly well-ripened products; no defective or over-ripe fruits or vegetables. Food free from defects and signs of spoilage. Clear with no scum on top.</p>
<p>COLOR - That of natural fruit or vegetable and free from foreign matter and undue discoloration.</p>
<p>FLAVOR - Characteristic of dominant fruit and no excessive sweetness, overcooked flavor or musty odor.</p>
<p>PACK Uniformity of shape and size appropriate for product. Arrangement with reference to symmetry and best use of space within the jar.</p>
<p>CONTAINER Containers should be filled to level specified by standard recommendations. Vacuum sealed, clean clear jars designed for canning and the correct size for product.</p>

CANNED MEAT, POULTRY & SEAFOOD
<p>CONTAINER - Tightly sealed, clean jars, designed for canning of specified size.</p>
<p>PACK Uniformity – Pieces of food reasonably uniform. Fullness – All space filled except for headspace; liquid to just cover product.</p>
<p>PRODUCT Quality – High quality food free from defects and signs of spoilage. Color – Product as nearly that of standard cooked product as possible, free from foreign matter and undue discoloration. Liquid – Clear with no scum on top.</p>
<p>SAFETY Pack – Appropriate size of pieces (whole or cut) for processing method – raw or hot pack. Ingredients – Suitable proportion of ingredients for product safety. Processing – Use of recommended processing times for boiling water bath (high acid foods) or pressure canner (low acid foods). Judges DO NOT taste these entries.</p>

FERMENTED FOODS, DRINKS
<p>CONTAINER - Sealed in an airtight, glass container. Refrigerated.</p>
<p>TEXTURE - Not mushy or soft. More firm and crunchy.</p>
<p>FLAVOR & ODOR - Sour tasting, smelling.</p>
PICKLES & RELISHES
<p>CONTAINER - Tightly sealed, clean jars, that fits the size of selected vegetable or fruit.</p>
<p>APPEARANCE Color-Uniform, attractive, characteristic of kind with no darkening on top or discoloration of ingredients. Size – Whole or in pieces suitable and uniform size. Liquid – Clear with no scum on top. Pickled Fruit – Tender, plump, unbroken skins or flesh. Firm, not shriveled or overcooked.</p>
<p>FLAVOR & TEXTURE - Uniformly firm and crisp, not shriveled from excess salt, acid or sugar. Points awarded for flavor at judges tasting discretion.</p>
<p>SAFETY & SUITABILITY - Choice of fruit and/or vegetables that is safe and suitable for home pickling.</p>

JAM, JELLY, MARMALADE, BUTTERS & SYRUP	
CONTAINER	Vacuum sealed, clean, clear jars designed for canning and appropriately sized. Neatly and properly labeled with date, processing method and time.
APPEARANCE	Color – Characteristic of dominant fruit. Clarity – Jelly translucent. Jam uniform in color, free of discoloration from scorching, not muddy or cloudy. Marmalade syrup appears thick, heavy, clear, and free from sediment.
TEXTURE	Jelly – Tender, should quiver, cut easily and retain shape, no crystals. Jam – Soft enough to spread, free of bubbles. Pieces of fruit are uniform in size. Marmalade – Pieces of fruit are, firm, whole, and uniform in size. Syrup is thick and clear. Fruit is evenly distributed, no separation or layering. Butter – Fruit has been pressed through a sieve. No separation of fruit juice. Syrup – Fruit suspension should be strained and consistent without fruit pieces, peel, and seeds.
FLAVOR	Characteristic of dominant fruit without excessive sweetness, overcooked flavor or musty odor. Tasting flavor is at judge's discretion.

DRIED FOODS	
CONTAINER	Must be canning jar with new rings, lids or rubber seal, neatly and properly labeled.
APPEARANCE	Fruit/Vegetables/Herbs – Color characteristic of product, considering method of pretreatment and drying; not overly dark. Appropriately-sized pieces. Leathers – Appropriate thickness. Color appropriate for product; not overly dark. Free from large seeds, peelings, and large pieces of fruit. Free from mold. Meat – Pieces thin and fairly uniform in thickness. Uniform color. All fat removed.
TEXTURE	Fruit/Leathers – Leathery and pliable. Not overly sticky. Vegetables/Herbs – Hard, brittle. Meat – Pieces uniformly dry. Not hard or tough.
FLAVOR & ODOR	Characteristic of product. Points awarded for flavor at judges tasting discretion.

SPECIALTY FOODS	
CONTAINER	Tightly sealed, clean jars, designed for specified product. Neatly and properly labeled with processing method.
SAFETY & SUITABILITY	Choice of fruit and/or vegetables that is safe and suitable for home canning or pickling. Neatly labeled with appropriate processing method.
APPEARANCE	Color – Uniform, attractive, characteristic of specified fruits or vegetables with no darkening on the top or discoloration of ingredients.
TEXTURE	Appropriate for product described. Salsa – Distinct chopped vegetables or fruit, not mushy. Sauces – Free from sediment or floating matter (seeds, peel, and food tissue). Not watery.
FLAVOR	Points awarded for flavor at judges tasting discretion.