

# YAMHILL COUNTY FAIR & RODEO

## **OPEN CLASS HOME ECONOMICS**

### **DEPARTMENTS**

**LESLIE LEWIS PAVILION**

#### **Department E**

##### **Preserved Foods**

Open Class Head Superintendent: Jennifer Bunn

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**Department E – A: Adult (ages 21 and over)**

**Department E – J: Junior (ages 16–20)**

**Department E – Y: Youth (ages 10–15)**

**Department E – C: Child (ages 9 and under)**

Exhibitors must enter exhibits in the department designation corresponding to their age division at the time of registration. Age divisions are defined as follows: A – Adult (ages 21 and over), J – Junior (ages 16–20), Y – Youth (ages 10–15), and C – Child (ages 9 and under; limited to dried food entries only). All exhibitors under the age of 21 must include their age on the entry form. Entries submitted in an incorrect age division may be reclassified at the discretion of the Superintendent.

Qualifying exhibits will be displayed in the L. Lewis Pavilion during the week of the fair. **Entry forms may be submitted to the Fair Office in advance to expedite check-in; however, advance submission is not required. Exhibits and any associated paperwork (if not previously submitted) must be delivered on the Tuesday prior to the opening of the fair between 12:00 p.m. and 7:00 p.m.** Exhibits must be picked up on the Sunday following the final day of the fair between 9:00 a.m. and 1:00 p.m. *Please bring your exhibit tags at the time of pick-up.*

#### **Rules and Regulations:**

1. Only one entry per class will be accepted from each exhibitor. Preserved food entries must consist of two jars of the same product: one jar for judging and one jar for display. Vegetable entries are exempt from this requirement and may be submitted in a single jar, as these entries will not be opened during judging.
2. Each jar must be clearly and neatly labeled with the product name, processing date, processing method, and processing time. Exhibitors must follow current food preservation methods recommended by the USDA. Questions regarding approved preservation methods may be directed to the Master Food Preservers at the Yamhill County Extension Office.
3. All entries must be submitted in standard canning jars with new lids and rings. The jar, lid, and ring must be of the same brand.
4. Any artificial coloring or flavoring used in a product must be clearly identified on the label. Exceptions include maraschino cherries, minted pears, and mint jelly.
5. All vegetables must be processed using a pressure canner in accordance with current approved canning guidelines as outlined in the canning handbook.
6. Foods will be evaluated on overall appearance, container suitability, product quality, color, consistency, and flavor.

#### **No Entry Fees**

##### **Premiums:**

1st ..... \$2

2nd ..... \$1

**Best of Show** ..... \$10

# THRILLS, SQUEALS & FERRIS WHEELS

## **Division 160 — Fruit**

Entries must consist of **two jars** and may be exhibited in pint or quart jars. **See Rules**

### **Class Numbers:**

1. Applesauce
2. Berries
3. Cherries
4. Peaches
5. Pears
6. Plums
7. Mixed Fruit
8. Fruit Juice
9. Pie Filling
10. Other Fruit (specify)

## **Division 161 — Vegetables**

Entries must consist of **one jar** and may be exhibited in pint or quart jars. **See Rules**

### **Class Numbers:**

1. Beets
2. Carrots
3. Corn
4. Beans
5. Tomatoes
6. Tomato Juice
7. Mixed Vegetables
8. Other (specify)

## **Division 162 — Pickles**

Entries must consist of **two jars** and may be exhibited in pint or quart jars. **See Rules**

### **Class Numbers:**

1. Pickled Beets
2. Bread and Butter Pickles
3. Dill Pickles
4. Pickled Fruit
5. Sweet Pickles
6. Pickle Relish
7. Pickled Vegetables
8. Other (specify)

## **Division 163 — Sauces**

Entries must consist of **two jars** and may be exhibited in pint or quart jars. A recipe must accompany each entry. Entries may be tasted at the judges' discretion. **See Rules**

### **Class Numbers:**

1. Spaghetti or Tomato Sauce
2. Salsa
3. Hot Sauce
4. Other (specify)

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## **Division 164 — Jellies**

*Entries must consist of **two jars** and may be exhibited in pint or quart jars. **See Rules***

### **Class Numbers:**

1. Apple Jelly
2. Blackberry or Marionberry Jelly
3. Grape Jelly
4. Mint Jelly
5. Pepper Jelly
6. Plum Jelly
7. Raspberry Jelly
8. Strawberry Jelly
9. Mixed Fruit Jelly (specify)
10. Currant Jelly
11. Substitute Sweetener Jelly (specify)
12. Other (specify)

## **Division 165 — Jams**

*Entries must consist of **two jars** and may be exhibited in pint or quart jars. **See Rules***

### **Class Numbers:**

1. Apricot Jam
2. Blueberry Jam
3. Blackberry or Marionberry Jam
4. Raspberry Jam
5. Strawberry Jam
6. Peach Jam
7. Plum Jam
8. Freezer Jam
9. Other Berry Jam (specify)
10. Fruit Jam with Liquor (specify)
11. Seeded Jam (specify)
12. Currant Jam
13. Substitute Sweetener Jam (specify)
14. Other (specify)

## **Division 166 — Preserves, Conserves, and Fruit Butters**

*Entries must consist of **two jars** and may be exhibited in pint or quart jars. **See Rules***

### **Class Numbers:**

1. Conserves
2. Fruit Butter
3. Fruit Syrup
4. Marmalade
5. Preserves
6. Chutney
7. Other (specify)

# THRILLS, SQUEALS & FERRIS WHEELS

## **Division 167 — Miscellaneous Preserved Food**

Entries must consist of one jar or bottle of any size. A list of ingredients must accompany each entry. **See Rules**

### **Class numbers:**

1. Fruit Vinegar
2. Herb Vinegar
3. Other Vinegar (specify)
4. Beef or Pork
5. Chicken, Rabbit, or Turkey
6. Fish
7. Wild Game
8. Soup
9. Syrup (specify)
10. Honey
11. Other (specify)

## **Division 168 — Dried Foods and Spices**

Entries must consist of either 4 large pieces or ¼ cup, exhibited in a jar or bag unless otherwise specified. Each entry must be labeled with date, drying method, time, and temperature. **See Rules**

### **Class numbers:**

1. Fruit, Whole
2. Fruit, Pieces
3. Tomatoes
4. Other Vegetable (specify)
5. Other Fruit (specify)
6. Nuts, Homegrown
7. Herbs (specify)
8. Fruit Leather — 5 one-inch pieces
9. Meat Jerky — 4 large pieces or ½ cup small pieces
10. Spices
11. Other (specify)

## **Division 169 — Home Brew**

**Special Rules:** Each entry must include two bottles per class. One bottle will be refrigerated and used for judging; the second will be used for display. Any labels on bottles will be covered during judging. **Limit one entry per class.**

### **Class numbers:**

1. Wheat Beer
2. Pilsner Style Lager
3. Pale Ale
4. India Pale Ale
5. Amber Ale
6. Dark Lager
7. Porter
8. Strong Ale
9. Fruit Beer
10. Mead
11. Other (specify)