

# Food Preservation

## **Superintendent**

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### **GENERAL INFORMATION**

- Entries will be accepted only on Sunday, July 12<sup>th</sup> from 11am – 3pm and on Monday, July 13, 2008 from 12noon to 8pm.
- Entries will be released after 5:30pm on Sunday, July 19, 2009.
- **The exhibitor name must be the person who made the item. If item is exhibited for another maker, item will not be judged and will be for "display only."**
- Labels are required on each jar. For example: Place label on jar side, 1" from bottom. Labels will be available on entry day or earlier if you call the Superintendent or the Fair Office and arrange to pick them up.
- An entry consists of one standard jar. Use standard canning jars (no mayonnaise jars); designed for canning purposes. New ring and lid must be used. All others will be refused.
- Entries must have been processed since the 2008 Columbia County Fair.
- Artificial flavorings, colorings or preservatives will automatically disqualify entries. Exceptions are mint and maraschino.
- Canned foods are judged on flavor, color, clarity, texture, shape and pack. The pack should be neat and uniform, with whole or uniform pieces filling the jar, and covered with liquid. The Judge's may open any jar for inspection. However, if other visible characteristics of product eliminate the product from consideration of award, the Judge is not obligated to open for further evaluation.
- Jellies should retain their natural color, be transparent and cut easily, yet hold their shape. Jams and preserves should contain pieces that are firm, with clear, thick syrup. Butters (fruit that has been pressed through a sieve) should be of a standard size.
- Freezer jams are not allowed.
- Do not put your name on canned goods.
- All products must be processed according to recognized canning methods, i.e., Kerr Ball, OSU Extension Service Bulletin (including jams and jellies).
- Grange members should identify what grange they represent when filling out their entry form. Points will count towards All-Around High Point Grange Plaque.
- Recipes are required on some classes as noted. Recipes should be on one side of 3" x 5" cards.

### **DIVISION 1 – CANNED FRUITS**

#### **Class:**

1. Applesauce
2. Apricots
3. Berries
4. Blueberries
5. Cherries, dark
6. Cherries, light
7. Mincemeat, without meat, with recipe
8. Mixed Fruit, pieces or sections
9. Peaches, halves
10. Peaches, sliced
11. Pears
12. Plums (Prunes)

13. Rhubarb, sauce
14. Fruit juice
15. Fruit, any one other (specify on entry form)

### **DIVISION 2 – CANNED PIE FILLINGS**

#### **Class:**

1. Apple
2. Blueberry
3. Berry, any one other (specify on entry form)
4. Cherry
5. Peach
6. Any other one (specify on entry form)

### **DIVISION 3 – CANNED VEGETABLES**

#### **Class:**

1. Asparagus
2. Beans, green cut
3. Beans, waxed
4. Beans, any other
5. Beets
6. Carrots, cut
7. Corn, cream style (pints only)
8. Corn, whole kernel
9. Mixed Vegetables
10. Tomatoes
11. Tomato Juice
12. Tomatoes stewed
13. Any one other (specify on entry form)

### **DIVISION 4 – CANNED MEAT, POULTRY AND SEAFOOD**

(Jar size specified in some classes below)

#### **Class:**

1. Beef
2. Chicken or Turkey
3. Salmon (pints or half pints only)
4. Salmon smoked
5. Tuna (pints or half pints only)
6. Tuna smoked
7. Any one other Seafood (pints or half pints only, specify on entry form)
8. Wild Game
9. Any one other (specify on entry form)

### **DIVISION 5 – PICKLES AND RELISHES**

#### **Class:**

1. Asparagus
2. Beets
3. Corn
4. Dilly Beans
5. Green Tomatoes
6. Mixed Vegetables
7. Onions
8. Sauerkraut
9. Zucchini Relish

10. Pickled Peppers
11. Chutney
12. Crab apple
13. Stone Fruit
14. Watermelon Rind
15. Pickled Fruit, any one other (specify on entry form)
16. Bread and Butter
17. Cucumber, Whole Dill, with recipe
18. Cucumber, Sweet
19. Mixed Relish
20. Any one other (specify on entry form)

### **DIVISION 6 – JAM**

#### **Class:**

1. Apricot
2. Apricot – Pineapple
3. Berries, Blackberry type
4. Berries, Logan
5. Berries, Marion
6. Blueberry
7. Cherry
8. Mixed Fruits (specify on entry form)
9. Peach
10. Plum
11. Raspberry
12. Strawberry
13. Tomato
14. Onion
15. Any one other (specify on entry form)

### **DIVISION 7 – JELLY**

#### **Class:**

1. Apple
2. Berries (Blackberry type)
3. Cherry
4. Currant
5. Grape
6. Mint
7. Plum
8. Raspberry
9. Strawberry
10. Herbal Jelly
11. Other (specify on entry form)

### **DIVISION 8 – PRESERVES AND CONSERVES**

#### **Class:**

1. Berry (specify on entry form)
2. Tree Fruit (specify on entry form)
3. Any one other (specify on entry form)

### **DIVISION 9 – MARMALADE, BUTTER AND SYRUP**

1. Butter, Apple
2. Butter, Pear

3. Butter, other (specify on entry form)
4. Marmalade, Citrus
5. Marmalade, other fruit (specify on entry form)
6. Syrup, Blueberry
7. Syrup, Blackberry
8. Syrup, other berry (specify on entry form)
9. Any one other (specify on entry form)

### **DIVISION 10 – SPECIALTY FOODS**

#### **Class:**

1. Catsup
2. Sauce, Chili, with recipe
3. Salsa, Fruit
4. Salsa, Vegetable
5. Sauce, Tomato, with recipe
6. Mustard
7. Vinegar, berry sweetened
8. Vinegar, berry unsweetened
9. Vinegar, other fruit (specify on entry form)
10. Vinegar, herbal
11. Any one other (specify on entry form)

### **DIVISION 11 – SOUPS**

#### **Class:**

1. Beef/Vegetables
2. Chicken/vegetables
3. Turkey/vegetables
4. Bean with Ham or Other Meat
5. Vegetarian
6. Chowders
  - A. Seafood
  - B. Corn

### **DIVISION 12 – GIFT PACKAGE**

This exhibit to be displayed in a basket or decorated container. Exhibit will be judged on originality of total gift package. Quality of individually preserved foods and herbs will also be considered. However, the judge is not likely to open the container.

#### **Class:**

1. A combination of 5 varieties of dried foods and/or herbs.
2. A combination of 3 varieties of canned fruits, vegetables and/or meat.
3. A combination of 3 varieties of canned pickles and relishes.
4. Any of the above that follows the Columbia County Fair Theme: "A Green & Groovy Celebration".

### **DIETARY ALTERNATIVES**

Include the recipe with the product. A recipe/ product cannot be entered in both "low calorie" and "artificially sweetened." "Artificially Sweetened" includes NutraSweet, saccharin, etc. "Low Calorie" may incorporate artificial sweeteners and/or sucrose and/or other sweetening agents or natural fruit juices.

The score card for standard product will be used in judging these classes.

### **DIVISION 13 – DIETARY ALTERNATIVES**

#### **Class:**

1. Canned Fruit, artificially sweetened
2. Canned Fruit, low calorie
3. Canned Fruit, water or natural juices
4. Pie Filling, low calorie
5. Pickled Cucumber Product, artificially sweetened
  
6. Pickled Cucumber Product, sodium free
7. Zucchini Pickled Product, artificially sweetened
8. Zucchini Pickled Product, sodium free
9. Other Pickled Product, artificially sweetened
10. Other Pickled Product, sodium-free, vegetables
11. Catsup and Sauces, artificially sweetened
12. Catsup and Sauces, unsweetened
13. Jam, artificially sweetened
14. Jam, low calorie
15. Jelly, artificially sweetened
16. Jelly, low calorie
17. Other Spreads, artificially sweetened
18. Other Spreads, low calorie

### **DRIED FOODS**

- Package: A standard jar designed for canning purposes or plastic zip-lock type bags. New rings and lids must be used on jars. All others will be refused.
- Food Preservation Entry Requirements apply.
- Judges reserve the right to reconstitute and/or taste food at their discretion.

### **DIVISION 14 – DRIED FOODS**

#### **Class:**

1. Apples (½ cup)
2. Bananas (½ cup)
3. Peaches (½ cup)
4. Pears (½ cup)
5. Plums (½ cup)
6. Strawberries (½ cup)
7. Fruit, other (½ cup, specify on entry form)
8. Carrots (½ cup)
9. Corn (½ cup)
10. Onion (½ cup)
11. Pepper, any kind (½ cup)
12. Soup Mix (½ cup)
13. Tomato (½ cup)
14. Zucchini (½ cup)
15. Vegetable, other (½ cup, specify on entry form)
16. Herb, Basil (¼ cup)
17. Herb, Dill (¼ cup)
18. Herb, Parsley (¼ cup)
19. Herb, Sage (¼ cup)
20. Herb, Thyme (¼ cup)
21. Herb, other (¼ cup, specify on entry form)
22. Leathers, Berry (5 one-inch rolls)
23. Leathers, other (5 one-inch rolls, specify on entry form)
24. Meat, Beet (5 pieces)
25. Meat, Game (5 pieces)

26. Meat, Ground (5 pieces)
27. Meat, Turkey or Chicken (5 pieces)
28. Nut Meats (1/2 cup)
29. Dried Beans (1/2 cup)
30. Any one other (1/2 cup, specify on entry form)

### **BEER & WINE**

- Exhibitor may pick up wine or beer contents remaining in the bottle on Tuesday, July 14th between 5 –7 PM, otherwise contents of bottle will be sacrificed after 7 PM.
- Empty Bottles may be picked up beginning after 5 PM on Sunday, July 19th through Friday, July 24th.
- Bottles left after July 24th will be disposed of.

### **DIVISION 15 – WINE**

Exhibitor must use standard wine bottles. Must bring 2 bottles, due to the lack of a secured display case for the Wine. One bottle of the homemade wine will be used for the judge tasting and marked Exhibit. The other bottle is to be filled with colored water for display only and marked display. Bottles must be labeled as dry or sweet and the appropriate class (Cherry, Berry, etc).

#### **Class:**

1. Loganberry, etc.
2. Red Grape
  - A. Zinfandel
  - B. Cabernet
  - C. Concord
  - D. Other
3. Rhubarb
4. Blackberry
5. Strawberry
6. Oregon Grape
7. Cherry
8. Currant
9. Sparkling Wine
10. Raspberry
11. Plum
12. Boysenberry
13. Chenin Blanc
14. White Grape
  - A. Muller Thurgar
  - B. Gewurtz
15. Riesling
16. Blueberry
17. Peach
18. Pear
19. Mead (Honey)
20. Gooseberry
21. Elderberry
22. Floral Wine
  - A. Dandelion
  - B. Rose Petal
  - C. Lavender

### **DIVISION 21 – BEER**

Must bring 2 bottles due to the lack of a secure locked display case for the Beer. One bottle of the homemade beer will be used for the judge tasting, and marked Exhibit. The other bottle is to be filled with colored water for display only and marked display.

**Class:**

1. Lager
2. Ale
  - A. Barley Wine
  - B. Pale
  - C. Trappist Style
3. Porter
4. Stout
5. Wheat Beer

**DIVISION 22—SPECIAL RECIPE AWARDS**

Exhibitor must follow the rules for the Special Recipe Preparation Awards. If the dish is to be served warm, please bring the food chilled and it will be reheated before judging.

1. Down- Home Favorites Recipe Contest
2. Delicious, Nutritious Summer Cheese Recipe Challenge.

**Down Home Favorites Recipe Contest**—Awards include: Apron and free product, Cookbook and free product and all 1st place winners will be listed on OregonFresh.net Age 16 and above, recipe must include at least 1 FLAV-R-PAC or Santiam product, (canned or frozen). Recipe must be typed or neatly printed on an 8 1/2" X 11" piece of paper and must include proof of purchase of FLAV-R-PAC and/or Santiam products (either receipt or product label). Include exhibitor name, street address and town for entry.

**Delicious, Nutritious Summer Cheese Recipe Challenge—Sponsored by Dairy Farmers of Oregon**—Awards include: T-shirts and \$5 coupons, 1st place winners will be listed on OregonFresh.net. Recipe must include at least 1 cheese processed in Oregon from the milk of Oregon Dairy Cows. For a list of qualifying cheeses, visit [www.dairyfarmersor.com](http://www.dairyfarmersor.com). Recipe must be typed or printed neatly on an 8 1/2" X 11" piece of paper and must include proof of purchase or Oregon cheese ingredient(s) (receipt or product label). Include exhibitors name and address and town.

**SCORECARD FOR JUDGING CANNED FRUITS, PIE FILLINGS, VEGETABLES, MEATS, POULTRY AND SEA FOODS**

All Canned Foods must be processed! Judges will open for inspection and will taste fruits and vegetables, fillings, meats, poultry and sea foods.

- **Container 10%**
- Tightly sealed containers or the specified size, clean, neatly and properly labeled.
- **Pack 20%**
- Uniformity – Pieces of food reasonably uniform in size.
- Fullness – All space filled except for head space; liquid just covers product.
- **Product 45%**
- Quality – High quality of food free from defects and signs of spoilage.
- Color – Product is nearly that of a standard cooked product as possible, free from foreign matter and undue discoloration.
- Liquid – Clear with little or no cloudiness or small particles; free from gas bubbles.
- Consistency – As expected for a cooked product.
- **Safety 25%**
- Pack – Appropriate size of pieces (whole or cut) for processing method used; correct choice of raw or hot pack.

- Ingredients – Suitable proportions of ingredients for product safety.
- Processing – Use of recommended processing times for boiling water both (high acid foods) or pressure canner (low acid foods.)
- **TOTAL 100%**

### **SCORE CARD FOR JUDGING PICKLED FOODS**

- **Container 10%**
  - Tightly sealed, clean jars, designed for canning of specified size, clean, neatly and properly labeled.
- **Appearance 65%**
  - Color – Uniform, attractive, characteristic of kind with no darkening on the top, or discoloration of ingredients (15%)
  - Size – Whole or in pieces of suitable and uniform size (15%)
  - Liquid – Clear, with no scum on top (15%)
  - Texture – (20%) Pickled Fruit – Tender, plump, unbroken skins or flesh. Firm, not shriveled or overcooked. Vegetable pickles or relishes – Uniformly firm and crisp, not shriveled from excess salt, acid or sugar.
- **Safety and Suitability 25%**
  - Choice of fruit and/or vegetables that is safe and suitable for home picking.
- **TOTAL 100%**

### **SCORE CARD FOR JUDGING JELLIES, JAMS, PRESERVES & CONSERVES, MARMALADES, BUTTER & SYRUPS**

- **Appearance 30%**
  - Color – Characteristic of fruit (15%)
  - Clearness – Jellies translucent (10%)
  - Container – Glass, practical, clean, sealed, screw top lid, neatly labeled, specified (5%)
- **Texture 35%**
  - Jelly – Tender, should quiver, cut easily and retain shape, no crystals.
  - Preserves – Pieces, firm and whole. Clear thick syrup.
  - Marmalades – Small, thin pieces. Clear, thick syrup.
  - Butter – Fruit that has been pressed through a sieve. No separation of fruit and juice.
  - Jams – Crushed fruit. No separation of fruit and juice.
- **Flavor 35%**
  - Characteristic, without excessive sweetness or overcooked flavor
- **TOTAL 100%**

### **SCORE CARD FOR JUDGING DRIED FOODS**

- **Package 10%**
  - Containers or specified type; neatly and properly labeled.
- **Appearance 30%**
  - Fruit and Vegetable/Herbs – Color characteristics for product, considering method of pretreatment and drying; not overly dark. Appropriate size pieces.
  - Leathers – Appropriate thickness. Color appropriate for product, not overly dark. Free from large seeds, most peelings and large pieces of fruit. Free from mold.
  - Meat – Pieces thin and fairly uniform in thickness. Uniform color. All fat removed.
- **Texture 30%**
  - Fruit and Leathers – Leathery and pliable. Not overly sticky.
  - Vegetables and Herbs – Hard, brittle.
  - Meat – Pieces thin and fairly uniform in thickness. Uniform color. All fat removed.
- **Flavor/Odor 30%**
  - Characteristic of product.

- **TOTAL 100%**

#### **FOOD PRESERVATION AWARDS**

- **Columbia County Fair Board** will sponsor one high point trophy to be awarded at the Judge's discretion.
- **Oregon Hill Farms** will sponsor two \$25 cash awards to be given at the Judge's discretion.
- **A plaque** will be awarded to the Grange whose members earn the most points in Canning divisions 1-8; and Agriculture divisions 2-17.
- **Pat Olson, NW Mortgage Group, Inc.** will sponsor a \$15.00 cash award to be given at the Superintendent's discretion
- **Green & Groovy Award – Sponsored by the Fairboard**  
Canned (1 Jar) or dried (1 cup in Ziploc) of a "GREEN" fruit or vegetable or mixture of multiple green fruits and vegetables. Exhibit must be accompanied by a 3X5 card that lists the ingredients canned. The award will be given at the Superintendents discretion.
- **Other awards** to be announced at Fair.