



OPEN CLASS CANNING & DEHYDRATING

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Clark County Fair Canning & Dehydrating FB Group

ENTRY INFORMATION – Please also see the **General Rules**.

1. ALL entries will now be entered online via “**Fair Entry**” at <https://clarkcofair.fairentry.com>. Log in to your Fair Entry account or register for a new account at FairEntry.com. **Exhibitors who would rather submit their entries in person can do so at the Premiums and Awards office at the Fairgrounds until Friday, July 24th, 2026 at 2:00 p.m. Call the Fair office for the hours of the Premiums and Awards office at (564) 397-3454.**
2. **Canning & Dehydrating Fair Entry registration closes July 26, 2026 at 10:00 p.m. PST.**
3. Entries must be dropped off on **Saturday, August 1, from 9 a.m. to 1:00 p.m., Sunday, August 2, from 10 a.m. to 6:00 p.m. and Monday, August 3, from 10 a.m. to 6 p.m. ONLY.**
4. Limit of 60 total entries per exhibitor. One jar, poster, basket, etc. constitutes an entry.
5. Adult Division age 18+. Youth Divisions age 17 and younger.
6. Entries must be processed after **August 10, 2025**, to be eligible for **2026 Fair**.
7. All entries must be in standard jars of no less than ½ pint (8 oz) and no larger than quart (32 oz.) **unless recipe specifies 4 oz.**
8. Jars are not normally opened and tasted, but **MAY** be opened at judges’ discretion.
9. Jars should be free of labels, residue, or other markings **unless specified.**
10. Standard jar means manufactured canning jar: Ball, Kerr, Mason, Anchor Hocking, Superb, Azure Standard, Golden Harvest, (no mayonnaise jars, etc.). No colored jars.
11. A two-piece metal lid and ring are required on each entry. Do not decorate jars, lids or rings.
12. Manufactured printed lids with designs OK. **EXCEPTION: Gift Basket entries.**
13. **Each jar entry will have the unique FairEntry entry number written on the lid.**
14. Canned entries with more than one ingredient, such as pickles, jams, jellies, soups, sauces, etc. **MUST** be submitted with a complete recipe attached. Recipes printed from safe online sources such as NCHFP, Ball, Bernardin are acceptable. Recipes copied from safe canning books such as Ball, Bernardin, So Easy to Preserve, etc., are acceptable. No entry will be accepted without recipe. Illegible or incomplete recipes may result in lower ribbon award or disqualification (DQ).
15. The following information must be included with your submitted recipe:
 - A. Exhibitor number.
 - B. FairEntry unique entry number.**
 - C. Processing Date and Method (water-bath or pressure can with pounds and time)
 - D. Recipe, Instructions, Headspace



- E. Recipe Source; web address, book edition & page number, safe family recipe.
- 16. Canned entries with one ingredient, such as canned green beans, peaches, meat, etc., should be submitted with **ATTACHMENT A** form.
- 17. Dehydrated and Freeze Dried entries with one ingredient should be submitted with **ATTACHMENT B** Form.
- 18. Pick up **Sunday, August 16**, from 10 pm to 11 pm or **Monday, August 17**, from 9 am to 12 pm. (noon).
- 19. Processing methods and times must follow current Washington State University, National Center for Home Food Preservation (NCHFP) or Ball Blue Book recommendations. Recipes and processing times listed by the NCHFP can be found at <https://nchfp.uga.edu>.
- 20. All entries must be intended for human consumption. No pet food or topicals accepted.
- 21. Premiums checks will be issued within 60 days after the end of the Fair. Checks not cashed within 120 days of issuance will not be replaced.
- 22. Any mistakes in the premiums must be reported within 30 days after receiving your check to the Fair Management or no adjustment can be made. No checks will be issued or corrected after December 31, 2026.

PREMIUMS:

Blue Ribbon 1st - \$2.50; Red Ribbon 2nd \$2.00; White Ribbon 3rd \$1.00

GRAND CHAMPION & RESERVE GRAND CHAMPION AWARDS:

1 adult and 1 youth will be chosen for each award. Rosette Ribbons and a \$5 (GC) and \$4 (RGC) premiums will be awarded. Winners will be decided based on total points for all entries entered.

BEST OF DIVISION AWARDS:

1 adult and 1 youth will be chosen by the judges for each division. Rosette Ribbon and \$3.00 premium will be awarded.

- Division 101/102 Educational Exhibit
- Division 201/202 Canned Jams & Jellies
- Division 203/204 Canned Fruit
- Division 205/206 Canned Vegetables
- Division 207/208 Canned Meats
- Division 209/210 Canned Pickles
- Division 211/212 Canned Sauces & Condiments
- Division 301/302 Fermented Food & Drink
- Division 303/304 Cheese, Homemade

- Division 401/402 Dehydrated Fruits
- Division 403/404 Dehydrated Vegetables
- Division 405/406 Dehydrated Meats
- Division 407/408 Dehydrated Herbs
- Division 501/502 Freeze Dried Fruits
- Division 503/504 Freeze Dried Vegetables
- Division 505/506 Freeze Dried Meats
- Division 507/508 Freeze Dried Herbs
- Division 601/602 Dry Mixes
- Division 701/702 Meals in a Jar

JUDGE'S CHOICE AWARDS:

Each participating judge will award a Rosette Ribbon to 1 adult entry and 1 youth entry they like the best.



SUPERINTENDNET’S CHOICE AWARDS:

The Department Superintendent will award a Rosette Ribbon to 1 adult entry and 1 youth entry they like the best.

PEOPLE’S CHOICE AWARDS:

A Rosette Ribbon will be awarded to 1 adult and 1 youth exhibitor during the 1st half and then again during the 2nd half of Fair. Winners will be decided based on a popularity vote of Fair visitors.

SPECIALTY AWARDS:

A Rosette Ribbon will be awarded to any exhibitor who enters 40 or more qualifying entries.

A Rosette Ribbon will be awarded to any exhibitor who enters in 15 or more Divisions.

EDUCATIONAL EXHIBIT

DIVISION 101: Adult

DIVISION 102: Youth

CLASS:

1. **Educational Poster** (Limit 1) – Poster entry shall be no larger than 24” x 36” and depict one of the following: “Passing on the Skill” one person teaching another; “How To” explaining a food preservation process as dehydrating or canning; “The Evolution Of” explaining the history and evolution of a food preservation process or equipment; “Food Preservation Safety” explaining a safety aspect of food preservation like proper headspace or high acid and low acid foods.
2. **What’s Cookin’?** (Limit 1) – Scenario: You won’t be home to cook and want to leave an easy to prepare meal (breakfast, lunch, or dinner) from your pantry for your family. Meal can contain any combination of home canned, dehydrated, freeze dried, your dry mixes or your Meals in a Jar. Commercially dried foods such as beans, peas, pasta etc., allowed. Your entry must include at least 2 jars of sealed food. Mock up a menu with name of foods, servings and preparation instructions and print on an 8½ x 11 sheet of paper. This will be on display with your entry. Entry should fit into a 16” x 16” space. No Baskets.
3. **Gift Basket** (Limit 1) – Basket must contain at least 3 jars of any combination of home canned, dehydrated or freeze dried foods. Commercially dried foods allowed for Meals In A Jar or Dry Mixes. Jars can be decorated with labels, tags, or fabric (must be able to see contents of jar). Contents can be themed, such as Jam/Jelly basket, or complete meal(s) basket. Baskets should be no larger than 18” in diameter. Print the contents of your basket on an 8½ x 11 piece of paper. This will be displayed with your entry. **DO NOT** wrap your baskets in cellophane.

CANNED JAMS & JELLIES

DIVISION 201: Adult

DIVISION 202: Youth

CLASS:

1. Conserves (max 2 different entries) Include complete recipe/process.
2. Fruit Butters (max 4 different entries) Include complete recipe/process.



3. Jam (max 10 different entries) Include complete recipe/process.
4. Jelly (max 10 different entries) Include complete recipe/process.
5. Marmalades (max 2 different entries) Include complete recipe/process.
6. Preserves (max 2 different entries) Include complete recipe/process.
7. Chutneys (max 2 different entries) Include complete recipe/process.
8. Freezer Jams/Jellies/Sauces (max 4 different entries) Include complete recipe/process
9. Any other (max 2 different entries) Include complete recipe/process.

CANNED FRUITS

DIVISION 203: Adult

DIVISION 204: Youth

CLASS:

1. Canned Fruit (max 10 different entries) Use **Attachment A** form for this class.
2. Canned Fruit Juice (max 4 different entries) Use **Attachment A** form for this class.
3. Canned Fruit Pie Filling (max 4 different entries) Include complete recipe/process
4. Canned Fruit Sauce – apple, pear, etc. (max 4 different entries) Include complete recipe/process
5. Canned Fruit Topping (max 2 different entries) Include complete recipe/process
6. Canned Syrup – Fruit, Chocolate, Nut (max 3 different entries) Include complete recipe/process
7. Any other - (max 2 different entries) Include complete recipe/process

CANNED VEGETABLES

DIVISION 205: Adult

DIVISION 206: Youth

CLASS:

1. Canned Vegetables (max 10 different entries) Use **Attachment A** form for this class
2. Canned Vegetable Juice, Broth/Stock (max 3 different entries) Use **Attachment A** form for this class.
3. Canned Vegetable Soup, Stew, Chili, Sauce, etc. – No meat (max 10 different entries) Include
 1. complete recipe/process.
4. Any other (max 2 different entries) Include complete recipe/process.

CANNED MEATS

DIVISION 207: Adult

DIVISION 208: Youth

CLASS:

1. Canned Meat, Poultry, Fish, Seafood (max 10 different entries) Use **Attachment A** form for this Class
2. Canned Soup, Stew, Chili, Sauce, etc., with meat (max 10 different entries) Include complete Recipe/process.
3. Canned Meat Broth/Stock (max 6 different entries) Use **Attachment A** form for this class
4. Any Other - (max 2 different entries) Include complete recipe/process.



CANNED PICKLES

DIVISION 209: Adult

DIVISION 210: Youth

CLASS:

1. Cucumber Pickles – Any Type (max 10 different entries) Include complete recipe/process.
2. Other Pickles – Vegetable/Fruit (max 10 different entries) Include complete recipe/process.
3. Relish (max 4 different entries) Include complete recipe/process.
4. Refrigerator Pickles (no eggs), (max 2 different entries) Include complete recipe/process.

CANNED SAUCES & CONDIMENTS

DIVISION 211: Adult

DIVISION 212: Youth

CLASS:

1. Salsa – (max 4 different entries) Include complete recipe/process.
2. Sauce – BBQ/Chili etc. (max 4 different entries) Include complete recipe/process.
3. Catsup - (max 2 different entries) Include complete recipe/process.
4. Mustard - (max 4 different entries) Include complete recipe/process.
5. Vinegar, infused – Fruit/Herb (max 4 different entries) Include complete recipe/process. May be entered in clear decanters/decorative bottles. Max height 9”.
6. Any other - (max 2 different entries) Include complete recipe/process.

FERMENTED FOOD & DRINK

DIVISION 301: Adult

DIVISION 302: Youth

Note: Max size clear jar/container is quart. Max height of clear jar/container is 9”.

CLASS:

1. Fermented Food (max 4 different entries) Include complete recipe/process.
2. Fermented Drink (max 4 different entries) Include complete recipe/process.
3. Fermented Vinegar (max 4 different entries) Include complete recipe/process.
4. Any Other (max 2 different entries) Include complete recipe/process.

CHEESE, HOMEMADE

DIVISION 303: Adult

DIVISION 304: Youth

All entries shall be submitted on a saucer sized plate covered in plastic wrap or a small clear glass container with tight fitting lid. There should be enough for 4 servings for judges to taste if they so choose.

All entries shall be submitted with the following information.

1. Type of Milk (goat, cow, etc.)
2. The complete recipe/process
3. Amount of time aged, if appropriate
4. What kind of cheese it is (cheddar, Swiss, etc.)
5. Date cheese was made.



CLASS:

1. Mild (max 3 different entries) Include complete recipe/process.
2. Medium (max 3 different entries) Include complete recipe/process.
3. Sharp (max 3 different entries) Include complete recipe/process.

HOME DRIED FOODS

Home drying methods can include Freeze Drying (Divisions 501-508), Machine Dehydrating, Oven Drying, Air Drying, Sun Drying. All dried exhibits in Divisions 401- must be home dried by the exhibitor and vacuum sealed in clear standard canning jars no smaller than ½ pint (8 oz.) and no larger than quart (32 oz.). Fruit Leathers should be individually wrapped and presented in a wide mouth pint jar. **Attachment B** form shall be submitted with each dehydrated or freeze dried entry. This does not include Dry Mixes or Meals In A Jar. No food in bags will be accepted. Jars may be opened at judges' discretion.

DEHYDRATED FRUITS

DIVISION 401: Adult

DIVISION 402: Youth

CLASS:

1. Dehydrated Fruit (max 10 different entries) Use **Attachment B** form for this class.
2. Fruit leather, six servings required (max 4 entries) Use **Attachment B** form for this class.

DEHYDRATED VEGETABLES

DIVISION 403: Adult

DIVISION 404: Youth

CLASS:

1. Dehydrated Vegetables (max 10 different entries) Use **Attachment B** form for this class.

DEHYDRATED MEATS, FISH, SEAFOOD & JERKY

DIVISION 405: Adult

DIVISION 406: Youth

CLASS:

1. Dehydrated Meat, Poultry, Fish, Seafood, Jerky (max 10 different entries) Use **Attachment B** form for this class.

DEHYDRATED HERBS & EDIBLE MEDICINAL PLANTS (NO REGULATED PLANTS)

DIVISION 407: Adult

DIVISION 408: Youth

CLASS:

1. Dehydrated Herbs/Edible Medicinal Plants (max 10 different entries) Use **Attachment B** form for this Class. No smaller than ½ pint jar.

FREEZE DRIED FRUITS & FRUIT JUICES

DIVISION 501: Adult

DIVISION 502: Youth



CLASS:

1. Freeze Dried Fruits & Fruit Juices (max 10 different entries) Use **Attachment B** form for this class.

FREEZE DRIED VEGETABLES & VEGETABLE JUICES/BROTH

DIVISION 503: Adult

DIVISION 504: Youth

CLASS:

1. Freeze Dried Vegetables & Vegetable Juices/Broths (max 10 different entries) Use **Attachment B** form for this class.

FREEZE DRIED MEATS, SEAFOOD, DAIRY, EGGS, BROTHS & OTHER PROTEINS

DIVISION 505: Adult

DIVISION 506: Youth

CLASS:

1. Freeze Dried Meats, Poultry, Fish, Seafood, Dairy, Eggs, Broths & Other Proteins (max 10 different entries). Use **Attachment B** form for this class.

FREEZE DRIED HERBS & EDIBLE MEDICINAL PLANTS (NO REGULATED PLANTS)

DIVISION 507: Adult

DIVISION 508: Youth

CLASS:

1. Freeze Fried Herbs/Edible Medicinal Plants (max 10 different entries) Use **Attachment B** form for this class. No smaller than ½ pint jar.

DRY MIXES

DIVISION 601: Adult

DIVISION 602: Youth

No repacked commercial mixes. Mixes shall contain no less than four (4) different dry ingredients. **Include list of dry ingredients and preparation instructions & servings.** Mixes shall be vacuum sealed in standard sized canning jars, i.e., ½ pint, pint, or quart. Jars may be opened at the judge's discretions.

CLASS:

1. Drink/Beverage Mix (max 3 different entries) Include completed recipe & prep instructions.
2. Snack, Trail, Granola Mix (max 1 entry) Include complete list of ingredients.
3. Cookie Mix (max 3 different entries) Include completed recipe & prep instructions.
4. Bread, Muffin, Biscuit Mix (max 3 different entries) Include completed recipe & prep instructions.
5. Cake, Master Baking Mix (max 3 different entries) Include completed recipe & prep instructions.
6. Seasoning/Spice Mix (max 3 different entries) Include completed list of dry ingredients.
7. Other Mix (max 1 entry) Include complete list of dry ingredients.

MEALS IN A JAR

No repackaged commercial meals. Meals shall contain no less than four (4) different dry ingredients. **Include list of dry ingredients, preparation instructions and servings.** Meals shall be vacuum sealed in standard sized clear canning jars, i.e., Pint or quart. Jars may be opened at judge's discretion.

DIVISION 701: Adult



DIVISION 702: Youth

CLASS:

1. Breakfast Dish (max 3 entries) Include list of dry ingredients, prep instructions & servings.
2. Main Dish/Casserole (max 3 entries) Include list of dry ingredients, prep instruction & servings.
3. Soup Mixes (max 3 entries) Include list of dry ingredients, prep instructions & servings.
4. Desserts (max 3 entries) Include list of dry ingredients, prep instructions & servings.



Exhibitor #: _____

Process Date: _____

Canned "Single Ingredient Food" Entry Form

Use this form for canned "single food" entries like canned peaches, green beans, salmon, chicken etc.

Don't use for fruit spreads, soups, stews, chilis, sauces or canned item with more than one main ingredient.

Entry Title: _____

Check What Applies:

Headspace: _____ Elevation: _____

Water Bath Pressure Can Lbs Pressure _____ Processing Time _____

Check What Applies:

Hot Pack Raw/Cold Pack

Check What Applies - Added Liquid:

Water Broth/Juice None

Light Syrup Med Syrup Heavy Syrup Other (specify below)

Briefly describe prep if any (rinse, slice, dice, peel, blanch etc) and herbs/spices: _____

Cut Here

Exhibitor #: _____

Process Date: _____

Canned "Single Ingredient Food" Entry Form

Use this form for canned "single food" entries like canned peaches, green beans, salmon, chicken etc.

Don't use for fruit spreads, soups, stews, chilis, sauces or canned item with more than one main ingredient.

Entry Title: _____

Check What Applies:

Headspace: _____ Elevation: _____

Water Bath Pressure Can Lbs Pressure _____ Processing Time _____

Check What Applies:

Hot Pack Raw/Cold Pack

Check What Applies - Added Liquid:

Water Broth/Juice None

Light Syrup Med Syrup Heavy Syrup Other (specify below)

Briefly describe prep if any (rinse, slice, dice, peel, blanch etc) and herbs/spices: _____

Exhibitor #: _____

Process Date: _____

Freeze Dried & Dehydrated Foods

Use this form for Home Freeze Dried and Dehydrated foods.

Don't use for Dried Mixes or Meals In A Jar.

Entry Title: _____

Check One:

Freeze Dried Machine Dehydrated Air Dried Other _____

Check One:

From Frozen From Fresh/Raw From Cooked From Canned

Note drying temp & time (temp not applicable for freeze dried): _____

Briefly describe prep if any (rinse, slice, dice, peel, blanch etc): _____

Cut Here

Exhibitor #: _____

Process Date: _____

Freeze Dried & Dehydrated Foods

Use this form for Home Freeze Dried and Dehydrated foods.

Don't use for Dried Mixes or Meals In A Jar.

Entry Title: _____

Check One:

Freeze Dried Machine Dehydrated Air Dried Other _____

Check One:

From Frozen From Fresh/Raw From Cooked From Canned

Note drying temp & time (temp not applicable for freeze dried): _____

Briefly describe prep if any (rinse, slice, dice, peel, blanch etc): _____

