

## Canning and Dehydrating

### Superintendent:

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

1. Entries will be taken Monday, July 29, Tuesday, July 30, from 10 AM to 8 PM. and Wednesday, July 31, from 10 AM to 3 PM. No Thursday or Friday entries.
2. One entry per class number, limit of 60 total entries. One jar constitutes an entry.
3. All canning must be in standard jars of no less than 4 ounces. Jars may be opened at judge's discretion.
4. Standard jar means manufactured pressurized jar: Ball, Kerr, Mason, Anchor Hocking, Denali, Golden Harvest, Purr (no mayonnaise jars, etc.). No colored jars. Jars should be clean of any residue.
5. A two-piece metal lid and ring is required on each entry. Do not decorate lids or rings.
6. No entry with wax layers will be accepted.
7. The complete recipe **MUST** be included with all canned entries. Recipes printed from safe Online sources such as NCHFP, Ball, Bernardin, etc. are acceptable. Recipes copied from safe canning books such as Ball Bernardin etc. are acceptable. Recipe submission shall be no smaller than 8"X5". No entry will be accepted without recipe. Illegible or incomplete recipes may result in lower ribbon award or disqualification.  
The following information must be included:
  - A. Exhibitor's number.
  - B. Processing Date and Method (water-bath or pressure can with pounds and time)
  - C. Recipe, Instructions, Headspace
  - D. Recipe Source; web address, book edition & page number, safe family recipe.
8. Pick up Sunday, August 11, after 10 PM to 11 PM or Monday, August 12, from 9 AM to 12:00 PM, noon.
9. Entries must be processed after August 14, 2023, to eligible for 2024 Fair.
10. 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 National Center for Home Food Preservation (NCHFP) can be found at <https://nchfp.uga.edu>.
11. All entries must be intended for human consumption. No pet food or topicals accepted.

#### PREMIUMS:

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

**GRAND CHAMPION \$5.00 premium AND RESERVE GRAND CHAMPION \$4.00 premium Award.** 2 adults and 2 youth will be awarded. Winners will be decided based on total points for all entries entered.

#### JUDGES' CHOICE & SUPERINTENDENT'S CHOICE AWARDS

One each Adult and Youth will be awarded for Judge's Choice and Superintendent Choice Awards.

**PEOPLE'S CHOICE AWARDS:** Will be awarded to 1 adult and 1 youth exhibitor during the 1<sup>st</sup> half and then again during the 2<sup>nd</sup> half of Fair. Winners will be decided based on a popularity vote of Fair visitors.

**BEST OF DIVISION AWARDS:**

Rosettes Ribbons and \$3.00 premium for each Best of Division Award for Adult and Youth:

Division 410/411 Canned Fruit	Division 460/461 Freezer, Misc.
Division 412/413 Canned Fruit - Misc.	Division 465/466 Cheese, Homemade
Division 418/419 Canned Vegetables	Division 468/469 Dried Fruits
Division 430/431 Canned Meats	Division 473/474 Dried Vegetables
Division 440/441 Canned Jams & Jellies	Division 480/481 Dried Meats
Division 450/451 Canned Pickles	Division 490/491 Dried Herbs
Division 454/455 Fermented Food & Drink	Division 495/496 Mixes
Division 456/457 Canned Sauces & Condiments	Division 498/499 Meals in a Jar

**SPECIALTY AWARDS:**

**# 1. "PASSING ON THE SKILL – MULTI GENERATIONAL EDUCATION POSTER" Each 2'X3' poster shall depict one generation teaching another generation about food preservation.**

**# 2. Any exhibitor who enters 40 qualifying entries.**

**# 3. Any exhibitor who enters a qualifying entry in each of the 16 Divisions.**

**CANNED FRUITS**

**DIVISION 410: Adult**

**DIVISION 411: Youth**

**CLASS:**

1. Apple
2. Applesauce
3. Apricots
4. Blackberries
5. Blueberries
6. Boysenberries
7. Cherries
8. Citrus
9. Loganberries
10. Mixed Fruit
11. Peaches
12. Pears
13. Pineapple
14. Plums
15. Prunes
16. Raspberries
17. Rhubarb
18. Strawberries
19. Any other

**CANNED FRUITS- MISCELLANEOUS**

**DIVISION 412: Adult**

**DIVISION 413: Youth**

CLASS:

1. Fruit juice
2. Pie filling, apple
3. Pie filling, blackberry
4. Pie filling, cherry
5. Pie filling, peach
6. Pie filling, any other
7. Syrup
  - A. Blackberry
  - B. Chocolate syrup
  - C. Nut Syrup, praline, etc.
  - D. Raspberry
  - E. Strawberry
  - F. Tree Syrup, maple, etc.
  - G. Any other

**CANNED VEGETABLES**

**DIVISION 418: Adult**

**DIVISION 419: Youth**

CLASS:

1. Asparagus
2. Beets
3. Carrots
4. Corn
5. Greens
6. Lima beans
7. Peas
8. Potatoes - white, yellow, red
9. Shell beans
10. Squash
11. String beans (green)
12. String beans (wax)
13. Sweet Potatoes - yams
14. Tomatoes
15. Tomato juice
16. Soup – No meat
17. Stew – No meat
18. Chili – No meat
19. Vegetable Broth/Stock
20. Any other

**CANNED MEATS**

All entries from this division are to be pressure canned using approved canning methods and approved recipes in jars no larger than quart. No Boiling Water Bath entries will be accepted.

**DIVISION 430: Adult**

**DIVISION 431: Youth**

CLASS:

1. Beef
  - A. Hot Pack
  - B. Raw Pack
  - C. Broth/Stock
  - D. Soup/Stew
  - E. Any Other
2. Smoked Meat, canned
3. Tuna
4. Pork
  - A. Hot Pack
  - B. Raw Pack
  - C. Broth/Stock
  - D. Soup/Stew
  - E. Any Other
5. Chicken – No Ground
  - A. Hot Pack
  - B. Raw Pack
  - C. Broth/Stock
  - D. Soup/Stew
  - E. Any Other
6. Turkey – No Ground
  - A. Hot Pack
  - B. Raw Pack
  - C. Broth/Stock
  - D. Soup/Stew
  - E. Any Other
7. Chili – with meat
8. Clams
9. Salmon
10. Venison
11. Any Other

**CANNED JAMS & JELLIES**

**DIVISION 440: Adult**

**DIVISION 441: Youth**

CLASS:

1. Conserves
2. Fruit Butters
  - A. Apple
  - B. Pear
  - C. Any other
3. Jam
  - A. Apricot
  - B. Blackberry
  - C. Blueberry
  - D. Boysenberry
  - E. Cherry
  - F. Kiwi
  - G. Marionberry

- H. Peach
  - I. Plum
  - J. Raspberry
  - K. Strawberry
  - L. Youngberry
  - M. Mixed Berries
  - N. Mixed Fruit
  - O. Any other jam
  - P. Low /No Sugar
  - Q. Pepper
  - R. Citrus
4. Jelly
- A. Apple
  - B. Blackberry
  - C. Blueberry
  - D. Boysenberry
  - E. Cherry
  - F. Crab Apple
  - G. Grape
  - H. Pepper
  - I. Plum
  - J. Raspberry
  - K. Strawberry
  - L. Youngberry
  - M. Mixed Berries
  - N. Mixed Fruit
  - O. Any other
  - P. Low/No Sugar
  - Q. Herb Jelly
  - R. Floral
5. Marmalades
- A. Orange
  - B. Any other
6. Preserves
7. Chutneys
8. Any other

**CANNED PICKLES**

**DIVISION 450: Adult**

**DIVISION 451: Youth**

**CLASS:**

- 1. Cucumber Pickles
  - A. Bread and butter pickles
  - B. Dill
  - C. Sour
  - D. Sweet
  - E. Any Other
- 2. Pickles, Other
  - A. Pickled asparagus
  - B. Pickled beans

- C. Pickled beets
- D. Pickled zucchini
- E. Any other, including fruit
- F. Melon
- G. Garlic
- H. Mixed Vegetables
- 3. Relish
  - A. Cucumber
  - B. Zucchini
  - C. Any other
- 4. Hot & Spicy

### **FERMENTED FOOD AND DRINK**

**DIVISION 454: Adult**

**DIVISION 455: Youth**

CLASS:

- 1. Pickles
- 2. Sauerkraut
- 3. Kimchi
- 4. Kombucha
- 5. Vinegar, Fruit-Fermented
- 6. Any Other

### **SAUCES & CONDIMENTS**

**DIVISION 456: Adult**

**DIVISION 457: Youth**

Class, 5 and 6 may be entered in GLASS EMBOSSED BOTTLES, NO HOMEMADE DECORATIONS. Entries may be opened. Information required under #7 of the "Entry Information" on page 1 of this section must be included.

CLASS:

- 1. BBQ Sauce
- 2. Cranberry Sauce
- 3. Catsup
- 4. Chili sauce
- 5. Fruit Vinegar - Infused
- 6. Herb vinegar - Infused
- 7. Horseradish
- 8. Marinade
- 9. Mustard
- 10. Salsa
  - A. Tomato Salsa
  - B. Fruit Salsa
- 11. Spaghetti sauce
  - A. with meat
  - B. without meat
- 12. Any other

### **FREEZER, MISCELLANEOUS**

**DIVISION 460: Adult**

**DIVISION 461: Youth**

**CLASS:**

1. Preserves
2. Conserves
3. Jelly
  - A. Strawberry
  - B. Raspberry
  - C. Blackberry
  - D. Youngberry
  - E. Boysenberry
  - F. Grape
  - G. Apple
  - H. Crab Apple
  - I. Any other jelly
4. Jam
  - A. Strawberry
  - B. Raspberry
  - C. Blackberry
  - D. Youngberry
  - E. Boysenberry
  - F. Apricot
  - G. Peach
  - H. Any other jam
5. Sauces, including toppings
  - A. Savory
  - B. Sweet

**CHEESE, HOMEMADE**

**DIVISION 465: Adult**

**DIVISION 466: Youth**

All entries shall be submitted on a saucer sized paper plated covered in plastic wrap or a small clear dish 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.)

**CLASS:**

1. Mild
2. Medium
3. Sharp

**HOME DRIED FOODS**

Home drying methods can include Freeze drying, Machine Dehydrating, Oven Drying, Air Drying, Sun Drying.

All dried exhibits in Divisions 468-491 must be home dried by the exhibitor and vacuum sealed in clear standard canning jars no smaller than 8 oz. (1/2 pint). They must contain at least ½ cup

of dehydrated product. Fruit Leathers should be individually wrapped and presented in a wide mouth pint jar.

Each entry SHALL include the following information on no smaller than a 3"X 5" size paper.

1. Exhibitor Number
2. Date Food was Dried.
3. Briefly describe prep: ie, chop slice, blanch, etc.
4. Note Method: ie, Freeze Dried, Machine Dehydrated, Oven Dried, Etc.
5. Note temperature if applicable (not applicable for Freeze Drying)
6. Note approx. length of time to completion.

Freeze Dried entries will have an FD in front of entry-on-Entry Form and Exhibitor Tag.

Example: FD Peas & Carrots, FD Apples etc.

No food in bags will be accepted. Jars may be opened at judge's discretion.

## **DRIED FRUITS**

**DIVISION 468: Adult**

**DIVISION 469: Youth**

CLASS:

1. Apples
2. Apricots
3. Blackberries
4. Blueberries
5. Boysenberries
6. Cherries, dark
7. Cherries, light
8. Cherries, pie
9. Cranberries
10. Fruit leather, six servings required
  - A. Apple
  - B. Apricot
  - C. Cherry
  - D. Grape
  - E. Peach
  - F. Plum
  - G. Raspberry
  - H. Strawberry
  - I. Bananas
  - J. Any other
11. Gooseberries
12. Grapes
13. Peaches
14. Pears
15. Pineapple
16. Plums
17. Strawberries
18. Watermelon
19. Youngberries
20. Lemons



21. Limes
22. Oranges
23. Other Citrus
24. Bananas
25. Kiwi
26. Mango
27. Any Other

**DRIED VEGETABLES**

**DIVISION 473: Adult**

**DIVISION 474: Youth**

**CLASS:**

1. Asparagus
2. Beans, green
3. Beans, yellow
4. Beets
5. Bell Peppers
6. Broccoli
7. Cabbage
8. Carrots
9. Celery
10. Chilis/Hot peppers
11. Corn
12. Cucumbers
13. Eggplant
14. Greens
  - A. Whole
  - B. Powdered
15. Lima beans
16. Mushrooms
17. Peas
18. Potatoes
19. Rhubarb
20. Shell beans
21. Squash, Summer
22. Squash, Winter
23. Tomatoes
24. Vegetables, mixed
25. Cauliflower
26. Sweet Potatoes
27. Yams
28. Onions
29. Any other

**DRIED MEATS & OTHER PROTEINS**

**DIVISION 480: Adult**

**DIVISION 481: Youth**

**CLASS:**

1. Beef

2. Fish
3. Jerky
  - A. Chicken
  - B. Beef
  - C. Salmon
  - D. Venison
4. Poultry
  - A. Meat
  - B. Eggs – Freeze Dried Only
5. Dairy - Freeze Dried Only
  - A. Milk - Freeze Dried Only
  - B. Cheese - Freeze Dried Only
  - C. Any Other Dairy - Freeze Dried Only
6. Any Other

### **DRIED HERBS**

**DIVISION 490: Adult**

**DIVISION 491: Youth**

**CLASS:**

1. Basil
2. Bay Leaves
3. Chives
4. Cilantro
5. Dill
6. Garlic
7. Lavender
8. Lemongrass
9. Marjoram
10. Mint
11. Oregano
12. Parsley
13. Rosemary
14. Sage
15. Tarragon
16. Thyme
17. Any other

### **DRIED MIXES**

**DIVISION 495: Adults**

**DIVISION 496: Youth**

No repacked commercial mixes. Mixes shall contain no less than four (4) different ingredients. Include list of ingredients and preparation instructions. 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.

1. Cocoa Mix
2. Flavored Coffee Mix
3. Flavored Tea Mix
4. Other Beverage Mix

5. Bread Mix
6. Cake Mix
7. Bar Cookie Mix
8. Drop Cookie Mix
9. Master Baking Mix
10. Snack Mix
11. Spice Mix
12. Other Mix

**MEALS IN A JAR**

No repackaged commercial meals. Meals shall contain no less than four (4) different ingredients. Include list of 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 498: Adult**

**DIVISION 499: Youth**

CLASS:

1. Breakfast Dish
  - A. With Rice
  - B. With Oats
  - C. With other grain
  - D. With Eggs
  - E. With Meat
  - F. Any Other
2. Main Dish or Casserole
  - A. With Rice
  - B. With Potatoes
  - C. With Beans
  - D. With Peas
  - E. With Lentils
  - F. With Pasta/Noodles
  - G. With Other Grain
  - H. With Beef
  - I. With Chicken
  - J. With Turkey
  - K. Any Other
3. Soup Mixes
  - A. With Rice
  - B. With Potatoes
  - C. With Beans
  - D. With Peas
  - E. With Lentils
  - F. With Pasta/Noodles
  - G. With Other Grain
  - H. With Beef
  - I. With Chicken
  - J. With Turkey
  - K. Any Other
4. Desserts
  - A. With Rice

- B. With Oats
- C. With Other Grain
- D. With Fruit
- E. Any Other