

Preserved Foods Handbook



*Creative living
at the Oregon
State Fair*

PRESERVED FOODS

IMPORTANT DATES

ENTRY AND RELEASE SCHEDULE

Preserved Foods
Online Entry Deadline:
10 pm, Wednesday, August 14

Deliver Entries

Friday, August 16, Noon to 6 pm
Saturday, August 17, 10 am to 3 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. 3, Noon to 7 pm
Wednesday, Sept. 4, 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 MAY 15, 2019

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

1. Then go to <http://oregon.fairmanager.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 in a prior year 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. 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)
11. 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.
12. Ribbons and scorecards (as available) are provided with return of entries after Fair. See specific departments for return days.
13. OSF is authorized to use any and all photographs, video and or digital images related to the entry for promotional purposes.
14. Exhibitors shall indemnify OSF from and against all claims for damage to persons or property caused by them or their exhibits.
15. 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.
16. 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.
17. 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. Division 325 is for Juniors (ages 12-17) and Divisions 326 through 343 are for Adults. Juniors may also choose to enter the Adult Classes and be judged with entries in those classes.
2. Each exhibitor is limited to one entry per Class and a maximum of 20 entries per department, except in the Juniors Division. Juniors may enter up to three entries in each Class in Division 325. Juniors are limited to a maximum of 20 entries combined in the Juniors & Adult Classes.
3. 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.
4. All entries must have been processed by the exhibitor within **one year** of the opening date of this year's State Fair (August 23, 2019).
5. **Entries may be disqualified by the judge if rules are not followed. The exhibitor must follow additional rules/instructions described for specific classes. Entries that require a list of ingredients will be disqualified if information not provided. Unsealed, improperly sealed or previously opened entries will not be judged. No exceptions.**
6. 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.
7. **Canning entries** must be submitted in a standard canning jar designed for canning purposes, sealed with self-sealing lids, and a clean rust-free ring. Outside of jars must be **clean and neatly labeled** as follows:
 - **Content (list of ingredients)**
 - **Processing method (hot pack, raw pack, water bath, pressure cooker, etc.)**
 - **Processing time**
 - **Date processed (month/day/year)**
 - **Origin of recipe. Ball, OSU Extension Service or USDA.** (Include on the recipe or ingredient card.)All products must be processed according to the most current canning methods: **Ball, OSU Extension Service Bulletin, and/or USDA guidelines.** Jar size can be from four ounces (4 oz.) up to the limit recommended in the recognized canning methods.
8. Jams & Jellies entries in Divisions 331 & 334 **MUST** include the brand of pectin used in the recipe.
9. **Fermented entries** (Divisions 338 and 339) must be sealed in an airtight, glass container and delivered on ice or cooler to keep items cold until submitted. **Entries must also include a 3x5 card listing the following:**
 - **Ingredients**
 - **Fermenting process/how long it was fermented**
 - **If and how it was preserved for long term storage**
10. **Specialty and Dried Foods** (Divisions 341 and 343) – **see specific requirements indicated in Division listing.**
 - **Specialty Food entries MUST include a 3x5 card with recipe. May not be a list of ingredients.**
11. In general, entries will be judged on container, appearance, texture, taste, and safety. Some classes may include other criteria. Judges may open any jar for inspection. However, if 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/all entries in this competition area.** Entries will be judged using the American Judging System.



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

Best of Show (\$150)

Best of Division

1st, 2nd, 3rd for each class

All judges' decisions are final.

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 326-343 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

3268 Marmalade – OTHER (specify)

3269 Raspberry Syrup

3270 Strawberry Syrup

3279 OTHER (specify)

325 JUNIORS (Ages 12-17)

Juniors may enter up to three entries in each of the classes listed below (see rule 2).

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

328 CANNED FRUITS

3281 Applesauce

3282 Apricots

3283 Berries (specify)

3284 Cherries, dark

3285 Cherries, light

3286 Fruit Juice (specify)

3287 Mixed Fruit

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
- 3367 Green Tomatoes
- 3368 Green/Waxed Beans
- 3369 Onions
- 3370 Peppers
- 3371 Pickles - Bread & Butter
- 3372 Pickles - Dill
- 3373 Pickles - Sweet
- 3374 Relish
- 3375 Sauerkraut
- 3376 Vegetables - Dill
- 3377 Vegetables - Mixed
- 3378 Watermelon Rind
- 3379 OTHER (specify)

338 FERMENTED FOODS

Follow Rule #9 in Competition Rules

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

339 FERMENTED DRINKS

Follow Rule #9 in Competition Rules

- 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

(MUST include recipe on a 3x5 card*)

- 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)

*NOTE: Recipes will NOT be placed on display with entries. They will be discarded after judging.

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 physical aspect of Oregon or promoting an export or commodity. The winner will receive a special ribbon and cash prize.

343 DRIED FOODS

(All entries should be ½ cup or amount indicated)

- Dried foods must be presented in clean jars designed for canning.
 - New rings and lids or rubber seals must be used. No paraffin. **All others will be refused.**
- Exhibits must be accurately labeled as to content, pretreatment method, drying method, and date of processing (Month/Day/Year). Jerky must be precooked before drying.
- Place 3-4 pieces of dried item in a snack-sized, sealable bag and attach to the outside of the jar to be used as judging samples.
 - Judges reserve the right to reconstitute and/or taste food at their discretion.

- 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 (specify)
- 3448 Zucchini
- 3449 Other (specify)

JUDGING CRITERIA

CANNED FRUIT	
CONTAINER	Vacuum sealed, clean, clear jars designed for canning and appropriately sized. Neatly and properly labeled with date, processing method, and time.
PACK	Uniformity – Pieces of food reasonably uniform. Fullness – All space filled except for headspace; liquid to just cover product.
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.
SAFETY	Pack – Appropriate size of pieces (whole or cut) for processing method; correct choice of 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).
FLAVOR	Characteristic of dominant fruit without excessive sweetness, overcooked flavor or musty odor. Tasting flavor is at judge's discretion.

CANNED VEGETABLES, MEAT, POULTRY & SEAFOOD	
CONTAINER	Tightly sealed, clean jars, designed for canning of specified size. Neatly and properly labeled.
PACK	Uniformity – Pieces of food reasonably uniform. Fullness – All space filled except for headspace; liquid to just cover product.
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.
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.

FERMENTED FOODS, DRINKS	
CONTAINER	Sealed in an airtight, glass container. Refrigerated
TEXTURE	Not mushy or soft. More firm and crunchy.
FLAVOR & ODOR	Sour tasting, smelling.

PICKLES & RELISHES
<p>CONTAINER Tightly sealed, clean jars, that fits the size of selected vegetable or fruit. Neatly and properly labeled with processing method.</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, BUTTER & SYRUP
<p>CONTAINER Vacuum sealed, clean, clear jars designed for canning and appropriately sized. Neatly and properly labeled with date, processing method and time.</p>
<p>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.</p>
<p>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.</p>
<p>FLAVOR Characteristic of dominant fruit without excessive sweetness, overcooked flavor or musty odor. Tasting flavor is at judge's discretion.</p>

DRIED FOODS
<p>CONTAINER Must be canning jar with new rings, lids or rubber seal, neatly and properly labeled.</p>
<p>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.</p>
<p>TEXTURE Fruit/Leathers – Leathery and pliable. Not overly sticky. Vegetables/Herbs – Hard, brittle. Meat – Pieces uniformly dry. Not hard or tough.</p>
<p>FLAVOR & ODOR Characteristic of product. Points awarded for flavor at judges tasting discretion.</p>

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.