

DIVISION-F

FOODS SUPERINTENDENT

Evelyn Hubbard
503-838-2417

ENTER EXHIBITS TUESDAY, AUGUST 9th, 2016
12 NOON to 8:00PM

RULES AND REGULATIONS ALL GENERAL RULES APPLY

1. All entries in this department must be home prepared and/ or canned
2. All products must have been prepared after the 2015 Fair
3. All entry forms and tags must be filled out before you enter them.
4. **ALL ENTRIES OF BREADS, ROLLS, COOKIES, AND CANDY MUST BE PLACED ON PAPER PLATES AND IN PLASTIC BAGS.**
5. **CAKES SHOULD BE PLACED ON STIFF CARDBOARD AND COVERED WITH PLASTIC WRAP.**
6. **PIES MUST BE IN DISPOSABLE CONTAINERS AND COVERED WITH PLASTIC WRAP.**
7. **BREADS must be a full loaf no smaller than a 5 3/4 x 3 1/8 pan size.**
8. To be eligible for Ball Awards, canned exhibits must be in Ball or Kerr jars with Ball or Kerr lids.
9. All canned goods must be labeled, with the label to be placed 2" from the bottom of the jar and on the opposite side of the jar type if possible. Labels are available at the fair office.

The following information is necessary:

Name of product, date of processing, length of processing time, and processing method.

10. Rules must be followed or canned goods will not be accepted.
11. Special award ribbons become part of the exhibit & cannot be removed until Sunday, August 14th.
12. All exhibits must remain intact until Noon Sunday August 14th.

HOME CANNING UPDATE:

The U.S. Department of Agriculture recently published new home canning recommendations. These are included in three publications which are available at the County Extension Office (PNW 172 Canning Vegetables, 1988; PNW 199 Canning Fruits, 1988; PNW 300 Canning Tomatoes, 1988). The 32nd and later editions of the Ball Blue Book also include the new USDA recommendations.

***CANNING:** Processing recommendations now differ for weighted and dial gauge canners: 10 pounds pressure on a weighted gauge is equivalent to 11 pounds pressure on a dial gauge.

Time and pressure corrections for processing at higher altitudes have been revised for both pressure and boiling water canning. Processing times have been changed for several foods including asparagus, white potatoes, apples, applesauce, berries, cherries and rhubarb (see PNW 172 and PNW 199).

Tomato canning recommendations have changed significantly. Home canners may choose among 4 styles of crushed or whole/halved packs. Both pressure canner and boiling water processing times are provided for all packs. "Crushed" and "whole or halved packed in water" may give the best quality products.

***JAMS AND JELLIES:** Paraffin is no longer recommended. All jams and jellies must be processed by water bath.

***PICKLES:** Food grade lime may be used to firm pickles. Low temperature pasteurization (180°-185° F for 30 minutes) can be used instead of boiling water processing to improve firmness of pickles.

Contact the OSU Extension Office (623-8395) for a current publication on making pickles & relish at home.

SPECIAL AWARDS

AWARDS CEREMONY WILL BE HELD ON THE
STAGE AT 6:00PM SATURDAY

An Outstanding Ribbon will be awarded to the
Outstanding Exhibit in each Class.

Dutch Bro's will award a \$10 Gift Card to the Outstanding
Yeast Bread Exhibit in Class 38

Forest River will award a Microwave to
the Outstanding Quick Bread Exhibit in Class 39

Superintendent will award a Bake Set to the Outstanding
Cookies Exhibit in Class 40

San Antonio Mexican Restaurant will award a \$20 Gift
Certificate to the Outstanding Cookie Assortment Exhibit in
Class 40A

Dutch Bro's will award \$10 Gift Card to the
Outstanding Pies Exhibit in Class 41

Forest River will award a Microwave to
the Outstanding Candy Exhibit in Class 42

Superintendent will award a Cake Plate to the Outstanding
Cake Exhibit in Class 43

Dutch Bro's will award a \$10 Gift Card to the
Outstanding Special Occasions Cake Exhibit in Class 44

Dutch Bro's will award a \$10 Gift Card to the
Outstanding Miscellaneous Exhibit in Class 45

Dutch Bro's will award a \$5 Gift Card to each of the Out-
standing Exhibits in each Class of the Junior Division
(Class 46, 47, 48A, 48B, 49, 50A, 50B)

Rachel Villwock will award a set of cookie sheets for First
Place in Class 48C Ages 9-15 Lot 200

Rachel Villwock will award a set of cookie sheets for First
Place in Class 48C Ages 9-15 Lot 201

Rachel Villwock will award a set of cookie sheets for First
Place in Class 48C Ages 9-15 Lot 202

Rachel Villwock will award a set of cookie sheets for First
Place in Class 48C Ages 9-15 Lot 205

San Antonio Mexican Restaurant will award a \$20 Gift
Certificate to the Outstanding Assortment Canned Foods
Exhibit in Class 52E

Dutch Bro's will award a \$10 Gift Card to the Outstanding
Alternative Dietary Needs - Baking Exhibit in Class 53

Dutch Bro's will award \$10 Gift Card to the
Outstanding Alternative Dietary Needs Exhibit in Class 54

****Awards subject to change****

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SPECIAL JUNIOR CHEF CONTEST

For ages 9-15
IN MEMORY OF WILMA McKEE
 Sponsored by the Polk County Women for Ag
 1st. \$50.00 2nd \$30.00 3rd \$20.00

Exhibitors must enter 6 exhibits consisting of
 1 Candy (Class 42)
 2 Cookies (Class 46)
 1 Quick bread (Class 48)
 1 Yeast Bread (Class 48)
 1 Party or Fair Theme Cake (Class 50)
 Plus a 50 word or more essay typed or neatly printed on a
 8 1/2 X 11 sheet of paper telling us what you like best about living in
 Polk County.

Junior Chef Contest award will be made on the following basis
 5 points for 1st place
 3 points for 2nd place
 1 point for 3rd place

In the event of a tie the best essay will be the tie breaker. The "Jr. Chef" will not be considered for the "Jr. Chef" title for two years

- | | |
|---------------------|-----------------------|
| 2003: Julie Peters | 2010: Lindsay Hand |
| 2004: Jessie Peters | 2011: Montana Friedow |
| 2005: Shelby White | 2012: Susanna King |
| 2006: McKenzie Darr | 2013: Abigail Engel |
| 2007: Julie Peters | 2014: Dawntae Bault |
| 2008: Hanna Nelson | 2015: Susanna King |
| 2009: Anna Gatherum | |

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SPECIAL QUEEN OF THE KITCHEN CONTEST

Sponsored By Dutch Bros. of Dallas
 Awards: 1st \$100; 2nd \$50; 3rd \$25

RULES AND REGULATIONS

1. Please indicate on your entry form if you wish to compete for "Queen of the Kitchen"
2. Exhibitor must enter a minimum of 20 exhibits in the division to qualify for "Queen of Kitchen". Entry tags must be obtained from the Fair Office and filled out prior to entry day, Tuesday August 9, 2016.
- **3. Special entry time of 10am to 1pm is requested.**
4. "Queen of the Kitchen" award will be made on the following basis: **5 points** for each first prize; **3 points** for each second prize; **1 point** for each third prize.
5. "Queen of the Kitchen" placement will be posted in the FOODS DEPARTMENT as soon as the results are known.
6. The "Queen of the Kitchen" will not be considered for the "Queen" title for the following five years.

WINNERS FROM THE PAST YEARS

- | | |
|----------------------|-----------------------|
| 2001: Helen Rhoten | 2009: Barbara Gage |
| 2002: Audrey Engel | 2010: Pamela Venegas |
| 2003: Laura Engel | 2011: Laura Engel |
| 2004: Denise Engel | 2012: Evelyn Hubbard |
| 2005: Evelyn Hubbard | 2013: Helen Rhoten |
| 2006: Shelby White | 2014: Montana Friedow |
| 2007: Helen Rhoten | 2015: Joyce Reeves |
| 2008: Joyce Reeves | |

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KING OF THE COOKSTOVE CONTEST

Sponsored By Dutch Bros. of Monmouth
 AWARDS: 1st \$100; 2nd \$50; 3rd \$25

RULES AND REGULATIONS

1. Please indicate on your entry form if you wish to compete for "King of the Cookstove"
2. Exhibitor must enter a minimum of 15 exhibits in the division to qualify for "King of the Cook stove".
- **3. Special entry time of 11am to 1pm is requested.**
4. Awards will be made on the following basis:
 5 points for each first prize
 3 points for each second prize
 1 point for each 3rd prize
5. "King of the Cook stove" placement will be posted in the FOOD DEPARTMENT as soon as the results are known.
6. The "King of the Cook stove" will not be considered for the "King" title for the following two years.

WINNERS FROM THE PAST YEARS

- | | |
|--------------------|---------------------|
| 2001: Bill Rhoten | 2009: Shaw Gatherum |
| 2002: None | 2010: None |
| 2003: Andrew King | 2011: Dan Betts |
| 2004: Greg Darr | 2012: Isaac Engel |
| 2005: Andrew Engel | 2013: Ken Larocque |
| 2006: Dan Betts | 2014: Glen Miller |
| 2007: Mike Reeves | 2015: Dan Betts |
| 2008: Andrew Engel | |

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CLASS 38 ~ YEAST BREADS

LOT NUMBER

- (Loaf)**
- | | |
|---|--|
| 001. Batter | 007. White |
| 002. Bread Machine, No Mixes, Include Recipe | 008. Cinnamon Bread |
| 003. French | 009. Whole Wheat (100% Whole Wheat) |
| 004. Oatmeal | 010. Whole Wheat (Home) |
| 005. Raisin Ground | 011. Any Other Loaf, Please Specify |
| 006. Sourdough | |

(Other)

- | | |
|---|--|
| 012. Braid or Tea Ring | 014. Cinnamon Rolls, 5 Individual |
| (on cardboard not to exceed total of 15" square) | 015. Yeast Doughnuts, 5 |
| 013. Coffee Cake, Yeast Base | 016. Yeast Rolls, Other, 5 |
| | 017. Any Other Type, Please Specify |

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CLASS 39 ~ QUICK BREADS

LOT NUMBER

- (Loaf)**
- | | |
|-------------|--|
| 020. Apple | 025. Pumpkin |
| 021. Banana | 026. Zucchini |
| 022. Carrot | 027. Poppy Seed |
| 023. Lemon | 028. Any Other Loaf, Please Specify |
| 024. Nut | |

(Other)

- | | |
|--------------------------------|--|
| 030. Baking Powder Biscuits, 5 | 033. Muffins, 5 |
| 031. Buttermilk Biscuits, 5 | 034. Any Other Type, Please Specify |
| 032. Cake Doughnuts, 5 | |

CLASS 40 ~ COOKIES

(5 IN EACH LOT)

LOT NUMBER

- | | |
|--------------------------|-----------------------------------|
| 040. Bar | 051. Molasses |
| 041. Brownies, Chocolate | 052. Oatmeal, Plain |
| 042. Brownies, Frosted | 053. Oatmeal, Any Other |
| 043. Brownies, Other | 054. Peanut Butter |
| 044. Cereal, Baked | 055. Pressed, Spritz Type |
| 045. Chocolate Chip | 056. Refrigerator |
| 046. Fancy | 057. Snickerdoodle |
| 047. Filled | 058. Sugar, Decorated |
| 048. Foreign Cookies | 059. Sugar, Plain |
| 049. Gingerbread | 060. Any Other, Please Specify |
| 050. No Bake | |

CLASS 40A ~ COOKIE ASSORTMENT

(Container not to exceed 9 inches in diameter and no more than 3 inches high). Cookie assortment suitable for a gift. To contain 4 assorted types (i.e. roll, pressed) of cookies of 4 each, each type packaged separately. Any 4 rolled, pressed, shaped, dropped or bar. Bring one of each type of cookie on a plate for sampling. ALL COOKIES MUST BE HOME-MADE.

CLASS 41 ~ PIES

(No commercial mixes) Refrigeration provided, space is limited, it is possible that only one slice of pie will be exhibited.

LOT NUMBER

(1 Crust)

- | | |
|------------------------|--------------------------------|
| 070. Banana | 077. Custard |
| 071. Butterscotch | 078. Fresh Fruit |
| 072. Cheesecake | 079. Lemon |
| 073. Chiffon | 080. Nut |
| 074. Chocolate | 081. Pumpkin/Squash |
| 075. Coconut | 082. Any Other, Please Specify |
| 076. Cream Filled Roll | |

(2 Crust)

- | | |
|------------------|--------------------------------|
| 085. Apple | 089. Peach |
| 086. Berry | 090. Rhubarb |
| 087. Cherry | 091. Any Other, Please Specify |
| 088. Mince, Meat | |

CLASS 42 ~ CANDY (6 Pieces)

LOT NUMBER

- | | |
|---------------------------|--------------------------------|
| 095. Brittle, Peanut | 103. Fudge, Peanut Butter |
| 096. Brittle, Other | 104. Fudge, Any Other |
| 097. Caramels | 105. Penuche |
| 098. Chocolates, Dipped | 106. Pralines |
| 099. Divinity With Nuts | 107. Sweetened Nuts |
| 100. Divinity, Plain | 108. Toffee |
| 101. Fudge, Chocolate | 109. Any Other, Please Specify |
| 102. Fudge, Chocolate/Nut | |

CLASS 43 ~ CAKE

NO COMMERCIAL MIXES. (After the cake has been frosted, cut cake carefully in half, place half on a stiff cardboard and cover with clear plastic. Bring only half of your cake for exhibit and judging.)

LOT NUMBER

- | | |
|-------------------------|--------------------------------|
| 110. Angel, Unfrosted | 118. German Chocolate |
| 111. Apple | 119. Gingerbread, Unfrosted |
| 112. Bundt, Glazed | 120. Jelly Roll |
| 113. Cake Roll | 121. Pound |
| 114. Carrot | 122. Spice |
| 115. Chiffon, Unfrosted | 123. Sponge, Unfrosted |
| 116. Chocolate, Layer | 124. White Layer |
| 117. Fruit, Other | 125. Any Other, Please Specify |

CLASS 44 ~ SPECIAL OCCASION CAKES

Dummy forms may be used (No plastic forms). Decorated cakes and card-board must be no wider than 18". **Professional: One who sells a major portion of works, or who does extensive instructing. Do not cut the Special cakes in 1/2.**

LOT NUMBER

- | |
|---|
| 132. Amateur - Fair Theme "Boots, Chaps & Cowboy Hats" |
| 133. Amateur - Party Cake |
| 134. Amateur - Wedding or Anniversary Cake |
| 135. Professional - Fair Theme "Boots, Chaps & Cowboy Hats" |
| 136. Professional - Party Cake |
| 137. Professional - Wedding or Anniversary Cake |

CLASS 45 ~ MISCELLANEOUS

Dried foods must have a sticker saying date, method, time - temp.

Dried things need to be in zip lock bags. 1/2 cup size

LOT NUMBER

- | | |
|---------------------|------------------------------------|
| 138. Dried Apples | 148. Eggs, Brown, 1 Dozen |
| 139. Dried Bananas | 149. Eggs, White, 1 Dozen |
| 140. Dried Cherries | 150. Fruit Leathers, 5 - 1" Pieces |
| 141. Dried Pears | 151. Glaze Fruits, 1/2 Cup |
| 142. Dried Prunes | 152. Herbs, Aromatic, 1/4 Cup |
| 143. Dried Carrots | 153. Herbs, Dried, 1/4 Cup |
| 144. Dried Corn | 154. Meats, Dried, 5 Pieces |
| 145. Dried Peppers | 155. Noodles |
| 146. Dried Tomatoes | 156. Soup Mix, 1/2 Cup |
| 147. Dried Zucchini | 157. Any Other, Please Specify |

JUNIOR DIVISION

(FOR CHILDREN 5-15 YEARS OF AGE,
put age on top left corner of entry tag.)

CLASS 46 ~ COOKIES (5 IN EACH LOT)

Ages 5-8 (put age on top left corner of tag)

LOT NUMBER

- | | |
|-------------------------|--------------------------------|
| 160. Cereal | 165. Peanut Butter |
| 161. Chocolate Chip | 166. Sugar Drop |
| 162. Gingersnap | 167. No Bake |
| 163. Oatmeal Plain | 168. Any Other, Please Specify |
| 164. Oatmeal, Any Other | |

CLASS 47 ~ COOKIES (5 IN EACH LOT)

Age 9-15 (put age on top left corner of tag)

LOT NUMBER

- | | |
|------------------------|--------------------------------|
| 169. Brownies, Frosted | 175. Oatmeal, Plain |
| 170. Brownies, Plain | 176. Peanut Butter |
| 171. Cereal, Baked | 177. Refrigerator |
| 172. Chocolate Chip | 178. Sugar (Cookie Cutter) |
| 173. Gingersnap | 179. Any Other, Please Specify |
| 174. No Bake | |

CLASS 48A ~ BREADS - YEAST

Age 9-15 (put age on top left corner of tag)

YEAST BREADS

LOT NUMBER

- | | |
|---|--|
| 180. Batter | 185. White |
| 181. Bread Machine, No Mixes, Include Recipe | 186. Whole Wheat (100% Whole Wheat) |
| 182. Cinnamon Rolls, 5 | 187. Yeast Rolls, 5 |
| 183. French | 188. Any Other, Please Specify |
| 184. Sour Dough | |

CLASS 48B ~ BREADS - QUICK

Age 9-15 (put age on top left corner of tag)
QUICK BREADS

LOT NUMBER

- | | |
|--------------------------------|--------------------------------|
| 190. Baking Powder Biscuits, 5 | 194. Pumpkin |
| 191. Buttermilk, Biscuit, 5 | 195. Zucchini |
| 192. Banana | 196. Any Other, Please Specify |
| 193. Muffins, 5 | |

CLASS 48C ~ ALTERNATIVE DIETARY NEEDS-BAKING

Age 9-15 (put age on top left corner of tag)

LOT NUMBER

- 200. Quick Breads, Cookies and Cakes, No Egg
- 201. Quick Breads, Cookies and Cakes, Gluten-Free
- 202. Quick Breads, Cookies and Cakes, Sucrose-Free
- 203. Quick Breads, Cookies and Cakes, Artificially Sweetened
- 204. Quick Breads, Cookies and Cakes, Fat Free, Low Cholesterol
- 205. Quick Breads, Cookies and Cakes, Combination of 2 or More Above
- 206. Yeast Breads, Sodium Free
- 207. Yeast Breads, Gluten-Free
- 208. Yeast Sweet Breads, Milk-Free
- 209. Yeast Sweet Breads, Fat-Free, Low Cholesterol
- 210. Yeast Breads, Combination of 2 or More Above
- 211. Fruit Pie, Gluten-Free
- 212. Fruit Pie, Low Calorie
- 213. Fruit Pie, Fat Free, Low Cholesterol
- 214. Fruit Pie, Sucrose-Free
- 215. Confections, Sucrose-Free
- 216. Confections, Artificially Sweetened
- 217. Any Other, Please Specify

CLASS 49 ~ CAKE

Age 9-15 (put age on top left corner of tag)

NO COMMERCIAL MIXES

After the cake has been frosted, cut cake carefully in half, place one half on a stiff cardboard, cover with clear plastic and bring this half for exhibit and judging.

LOT NUMBER

- | | |
|---------------------------|--------------------------------|
| 220. Chocolate Layer | 223. White or Yellow Layer |
| 221. Cupcakes, 5 | 224. Any Other, Please Specify |
| 222. Sponge or Angel Food | |

CLASS 50A ~ DECORATED CAKES

Age 5-8 (put age in top left corner of tag)

Dummy forms may be used. Cakes and cardboard must be no wider than 18". Do not cut the Special cakes in 1/2.

LOT NUMBER

- 230. Fair Theme "Boots, Chaps & Cowboy Hats"
- 231. Party Cake
- 232. Wedding or Anniversary Cake

CLASS 50B ~ DECORATED CAKES

Age 9-15 (put age in top left corner of tag)

Dummy forms may be used. Cakes and cardboard must be no wider than 18". Do not cut the Special cakes in 1/2.

LOT NUMBER

- 240. Fair Theme "Boots, Chaps & Cowboy Hats"
- 241. Party Cake
- 242. Wedding or Anniversary Cake

CLASS 51 ~ CANNING FRUITS, VEGETABLES MEATS, PICKLES, & RELISHES

RULES AND REGULATIONS FOR CLASSES 51 & 52

ALL GENERAL RULES APPLY

1. All entries must have been processed after the 2015 Fair.
2. Exhibitor must follow the USDA Recommendations.
3. **ALL CANNING PRODUCTS MUST BE IN CLEAR STANDARD CANNING JARS (NOT MAYONNAISE JARS), SUITABLE IN SIZE (QUARTS OR PINTS) FOR PRODUCT AND NEATLY LABELED 2" FROM JAR BOTTOM ON THE SIDE OPPOSITE OF THE JAR BRAND NAME, RUSTFREE RINGS REQUIRED.**
4. LEAVE 1-INCH HEAD SPACE FOR MEATS, CORN, PEAS, AND OTHER LOW-ACID FOODS: 1/2-INCH HEAD SPACE FOR FRUITS AND ACID VEGETABLES.
5. Jars should be carefully cleaned. Remove bands, clean top and threaded area of jar, then **REPLACE** with rust-free bands.
6. All fruits and pickles in Class 51 and all exhibits in Class 52 will be opened for judging.
7. Paraffin sealed entries will not be accepted.
8. Low acid vegetable and meat exhibits will not be opened for judging purposes.
9. For Ball Awards see Special Contest Class 55 Lot 430.
10. No artificial coloring in canned exhibits, except maraschino cherries and spiced crab apples.
11. No whole beans unless pickled or dilled.

CLASS 51A ~ FRUITS

(1 STANDARD PINT OR QUART JAR)

Water bath canner or pressure canner only

LOT NUMBER

- | | |
|----------------------|--------------------------------|
| 250. Applesauce | 257. Peaches |
| 251. Apricots | 258. Pears |
| 252. Berries | 259. Prunes or Plums |
| 253. Cherries, Dark | 260. Nectarines |
| 254. Cherries, Light | 261. Pie Filling |
| 255. Cherries, Sour | 262. Any Other, Please Specify |
| 256. Fruit Cocktail | |

CLASS 51B ~ VEGETABLES

(1 STANDARD PINT OR QUART JAR)

Must Be Pressure Processed

LOT NUMBER

- | | |
|---------------------------------------|------------------------------------|
| 270. Asparagus | 275. Corn |
| 271. Beans, Must Be Cut, Name Variety | 276. Mixed Veggie |
| 272. Beans, Yellow Wax, Cut | 277. Peppers |
| 273. Beets | 278. Potatoes |
| 274. Carrots | 279. Tomatoes (Can Use Water Bath) |
| | 280. Any Other, Please Specify |

CLASS 51C ~ MEATS

(1 - 1/2 PINT, PINT, OR QUART JAR)

LOT NUMBER

- | | |
|-------------------|--------------------------------|
| 290. Beef | 294. Fish, Other |
| 291. Chicken | 295. Pork |
| 292. Fish, Salmon | 296. Beef Stew |
| 293. Tuna | 297. Any Other, Please Specify |

CLASS 51D ~ PICKLES & RELISHES

(1 STANDARD PINT OR QUART JAR)

(Relishes, Catsup & Chutney can be in 1/2 pint)

Must Be Processed 6 Weeks In Advance, Suggest Last Year's Pickles Be Entered.

LOT NUMBER

- | | |
|-----------------------------------|---|
| 300. Asparagus, Pickled | 309. Relish |
| 301. Beans, Dill | 310. Relish, Corn |
| 302. Beets, Pickled | 311. Relish, Zucchini |
| 303. Catsup | 312. Sauce BBQ |
| 304. Chutney | 313. Sauce, Chili |
| 305. Cucumbers, Bread & Butter | 314. Sauce, Tomato |
| 306. Cucumbers, Dill | 315. Sauerkraut |
| 307. Cucumbers, Sweet | 316. Salsa - Recipe Must Be Included |
| 308. Pickles, Mixed | 317. Any Other, Specify |

JAMS, JELLIES, PRESERVES AND CONSERVES

(1/4, 1/2 OR PINT CONTAINERS)

Must Be Processed In Water Bath

Class 52 A ~ JAMS

LOT NUMBER

- | | |
|------------------------|--------------------------------|
| 320. Apricot | 328. Mixed Fruit |
| 321. Apricot/Pineapple | 329. Peach |
| 322. Blackberry | 330. Plum |
| 323. Blueberry | 331. Raspberry |
| 324. Boysenberry | 332. Rhubarb |
| 325. Cherry | 333. Strawberry |
| 326. Kiwi | 334. Freezer Jam |
| 327. Marionberry | 335. Any Other, Please Specify |

CLASS 52B ~ JELLIES

LOT NUMBER

- | | |
|-------------------|--------------------------------|
| 340. Apple | 345. Marionberry |
| 341. Blackberry | 346. Plum |
| 342. Boysenberry | 347. Raspberry |
| 343. Cherry, Sour | 348. Strawberry |
| 344. Grape | 349. Any Other, Please Specify |

CLASS 52C ~

BUTTERS, PRESERVES & CONSERVES

LOT NUMBER

- | | |
|-------------------|--------------------------------|
| 350. Conserves | 353. Mixed Fruit Marmalade |
| 351. Fruit Butter | 354. Preserves |
| 352. Marmalade | 355. Any Other, Please Specify |

CLASS 52D ~

JUICES, SYRUPS, NECTARS

LOT NUMBER

- | | |
|--|---------------------------------------|
| 360. Apple | 365. Any Other Juice, Please Specify |
| 361. Berry Juice | 366. Fruit Syrup |
| 362. Grape Juice | 367. Any Other Syrup, Please Specify |
| 363. Mixed Vegetable Juice Pressure Canned Only | 368. Apricot Nectar |
| 364. Tomato Juice | 369. Peach Nectar |
| | 370. Any Other Nectar, Please Specify |

CLASS 52E ~

ASSORTMENT OF CANNED FOODS

(6 CONTAINERS, 6 VARIETES)

Sticker will be provided to identify your assortment

LOT NUMBER

- | | |
|--------------|---|
| 380. Berries | 384. Pickles |
| 381. Fruit | 385. Vegetables |
| 382. Jams | 386. 1 Jelly, 1 Fruit, 1 Preserve or Conserve, 1 Pickle, 1 Vegetable, 1 Any Other |
| 383. Jellies | |

CLASS 53 ~ ALTERNATIVE DIETARY NEEDS-BAKING

Recipe must be submitted with exhibit on a 3 X 5 card in a plastic sleeve. Exhibit may be entered in only one lot, for example, exhibit or the same recipe CANNOT be entered in both "no egg" and "gluten-free" or "low-calorie" and "artificially sweetened". "**Sucrose free**" - no sucrose products are used, but a natural sweetener is substituted: for example, honey, date sugar, dextrose, fructose, light corn syrup, etc. "**Artificially sweetened**" - includes Nutri Sweet, saccharin, etc. "**Low calorie**" - may incorporate artificial sweeteners and/or sucrose, and/or other sweetening agents or natural fruit juices. "**Low sugar**" - one cup to six cups water.

LOT NUMBER

- 390. Quick Breads, Cookies and Cakes, No Egg
- 391. Quick Breads, Cookies and Cakes, Gluten-Free
- 392. Quick Breads, Cookies and Cakes, Sucrose-Free
- 393. Quick Breads, Cookies and Cakes, Artificially Sweetened
- 394. Quick Breads, Cookies and Cakes, Fat Free, Low Cholesterol
- 395. Quick Breads, Cookies and Cakes, Combination of 2 or More Above
- 396. Yeast Breads, Sodium Free
- 397. Yeast Breads, Gluten-Free
- 398. Yeast Sweet Breads, Milk-Free
- 399. Yeast Sweet Breads, Fat-Free, Low Cholesterol
- 400. Yeast Breads, Combination of 2 or More Above
- 401. Fruit Pie, Gluten-Free
- 402. Fruit Pie, Low Calorie
- 403. Fruit Pie, Fat Free, Low Cholesterol
- 404. Fruit Pie, Sucrose-Free
- 405. Confections, Sucrose-free
- 406. Confections, Artificially Sweetened
- 407. Any Other, Please Specify

CLASS 54 ~ ALTERNATIVE DIETARY NEEDS-CANNING

LOT NUMBER

- 410. Canned Fruit, Artificially Sweetened
- 411. Canned Fruit, Water or Natural Juices
- 412. Canned Fruit, Low Sugar
- 413. Pie Filling, Artificially Sweetened
- 414. Pie Filling, Sugar-Free
- 415. Pickled Product, Artificially Sweetened
- 416. Pickled Product, Salt-Free
- 417. Catsup, Artificially Sweetened
- 418. Catsup, Unsweetened
- 419. Jam, Artificially Sweetened
- 420. Jam, Low-Calorie
- 421. Jelly, Artificially Sweetened
- 422. Jelly, Low-Calorie
- 423. Other Spreads, Artificially Sweetened
- 424. Other Spreads, Low-Calorie
- 425. Any Other, Please Specify

CLASS 55 ~ SPECIAL CONTESTS

LOT NUMBER 430

Ball® Fresh Preserving Award for Adult Level

Presented by Ball® & Kerr® Fresh Preserving Products

Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiast. First and Second Place Awards will be given to individuals judged as the best in designated categories.

A panel of judges will select the two best entries for Fruit, Vegetable, Pickle, and Soft Spread categories.

Eligibility

1. Eligible entries must be preserved in the same brand of jar and lid: Ball® Jar (including Heritage Collection) sealed with a Ball® Lid & Band, or Ball® Collection Elite® Jar sealed with a Collection Elite® Lid & Band, or Kerr® Jar sealed with a Kerr® Lid & Band.
2. Entries in the Soft Spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar Needed, or Liquid.
3. Entries must be labeled with product name, date of preparation, processing method, and processing time.
4. All preserved foods must be prepared within one-year (1) prior to the judging date.

Quality Criteria

Safety is of utmost importance. Any entry not in compliance with judging guidelines or exhibiting spoilage must be disqualified. Quality criteria are based on visual judging only. Refrain from tasting preserved food as part of the Ball® Fresh Preserving Award program.

1. Filled Jar

- Headspace must correspond to instructions from the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- Air Bubbles must be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating presence of gas bubbles must be disqualified.)
- Band should remain in place to transport preserved food. Remove band carefully to determine if the headspace is correct. Replace band for product display.

2. Heat Process

- Method used to heat process food must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for high-acid food and pressure process for low-acid food are the only recommended methods to preserve food in jars for shelf storage.
- Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with the approved reference guides.

3. Product Appearance

- Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels intact are acceptable if the recipe is in keeping with all preserving guidelines.
- Liquid must be clear and free from cloudiness and small particles unless recipe ingredients have a natural effect on product clarity.
- Color of the finished product should be as close as possible to its natural characteristics or that for cooked product.
- Texture is affected by heat processing; however, the finished product should not easily break down or appear over-cooked.
- Ingredients should retain their shape and size based on the type and preparation method. Cut pieces of uniform size should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar during processing.

Awards

Entries designated First Place from each category will receive the following:

Two (2) Five Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin Products.

Entries designated Second Place from each category will receive the following:

One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin Products.

LOT NUMBER 431

Red Star® Yeast Baking Award

Presented by Red Star® Yeast

Instructions for Entry:

1. Enter your hand-made or machine-made yeast breads
2. One entry per person
3. Bring your bread, as fresh from the oven as possible, along with your recipe. Please include name, street address and town on the entry.
5. Recipe must be typed or neatly printed piece of paper and must include proof of purchase of Red Star® Yeast (e.g. empty packet or photograph attached to recipe)
6. Breads will be judged on texture, appearance, flavor and uniqueness.

Red Star® Yeast Awards

1st Place will receive an award from Red Star

CLASS 56 ~ Pinterest Contests



Love *Pinterest*?? Make your favorite Pinterest recipe, include the pin, picture and recipe.

Rules for *Pinterest Contest*:

1. All entries must include the recipe and picture (print the pin)
2. All entries must be on a disposable container no larger than 9 x 9
3. All entries must be covered with clear plastic wrap

A panel of judges will select the best entry in each lot.

LOT NUMBER

- 440. Appetizer
- 441. Breakfast Dish
- 442. Lunch Dish
- 443. Dinner Dish
- 444. Dessert



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Bob Moore



January 20, 2015

Dear County Fair Coordinators,

I want to thank each and every one of you for volunteering your time to coordinate the Oregon County Fairs. Without you and your commitment we wouldn't have our County Fairs. We appreciate the work that you have invested over the years in overseeing our Bob's Best Home-Baked Bread Contest and thank you for making sure the guidelines we sent out were implemented.

Sadly, we at Bob's Red Mill have come to the decision that due to the decreasing numbers of bread baking contest participants throughout the entire number of county fairs, we regretfully will be withdrawing our bread contest effective this year.

Again, thank you for your help over the years in orchestrating our contest. We greatly appreciate you!

Warm regards,

Lori Sobelson
Director of Corporate Outreach
Bob's Red Mill Natural Foods

BOB'S RED MILL NATURAL FOODS, INC.

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