

★ THE ★
Evergreen
STATE FAIR
MONROE WA

Open Class
FOOD PRESERVATION

August 24-29 & Aug. 31-September 4, 2023

The Evergreen State Fairgrounds
A Division of Snohomish County
Conservation & Natural Resource / Parks and Recreation
14405 179th AVE SE, Monroe, WA. 98272
360-805-6700 Evergreenfair.org

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Accommodations for people with disabilities will be provided upon request. Please call (360) 805-6700 or TTY users please dial Relay #1-800-833-6388. Please allow two weeks advance notice.

FAIR PERSONNEL

Division Manager	KARA U
Fair Manager	MIKE O
Programs Supervisor	DEBBIE D
Administrative Specialist	JANA N
Operations Specialist	BRENDA G
Superintendent Coordinator	SHERRY S
Maintenance Supervisor.....	WILLIAM A
Marketing Specialist.....	AMY C

WASHINGTON FAIRS COMMISSION

The Evergreen State Fair extends its appreciation to the Washington State Department of Agriculture which administers our state's Fair Fund. We value the input provided by the commissioners who attend and evaluate our fair on an annual basis. Staff and fair participants recognize the many hours' members dedicate promoting and maintaining the funding and their support of Washington State Fairs.

Derek Sandison, Director
 Patrick Capper, Deputy Director
 Michelle Chavez

Department of Agriculture
 Department of Agriculture
 Fairs Coordinator Administrator

WA FAIRS COMMISSIONERS

Rich Hartzell	Monroe
Laurie Davies	Sequim
Trish Meyers	Yakima
Paul Kuber	Spokane
Paul Nimmo	Lakewood
Greg Stewart	Selah
Tim Schneider	Montesano

WA STATE FAIRS ASSOCIATION

Gale Sobolesky, Executive Secretary Chehalis

LEGISLATIVE LIAISON TO WSFA

Mike Burgess Olympia

The Evergreen State Fair..... Little Moments, Big Memories!

OPEN CLASS DIVISION

RULES AND REGULATIONS

Adoption of Rules

The Evergreen State Fairgrounds, hereinafter referred to as Fair, is a division of Snohomish County government. The fairgrounds facility operates year-round with a full-time staff of twenty-two. Each year special emphasis is given to the agricultural exhibits, as agriculture is one of Washington State's largest industries. Exhibitors are encouraged to showcase all aspects of the agriculture industry of yesterday, today, and tomorrow. Information and programs are available to all citizens without discrimination regarding sex, race, color, disability, national origin, or religion. Fair management is authorized to adopt and interpret such rules and regulations as it deems necessary for the safe and orderly operation of the annual fair. This year's theme is **The Evergreen State Fair... The Show Must Go On!** Good luck on your Fair adventure!

GENERAL RULES & INFORMATION

The following rules and regulations apply to all non-commercial exhibitors/exhibits participating in the current year fair; exhibitors are required to familiarize themselves with them. Fair management reserves the final and absolute right to interpret these rules and regulations.

GROUNDINGS SUPERVISION

- The general supervision of the grounds, and the entire exhibition, are vested in Fair management.
- Outside agencies are contracted to provide medical care and law enforcement during the annual fair.
- Property of the Fair (i.e. flower baskets, landscape material, fire extinguishers) may not be removed.

ADMISSIONS AND TRAFFIC

The east and west pass gates will open at 8:00am for fair participants. The green (livestock) and white (equestrian) gates will open at 6:00am. The outside pedestrian gates of the Fair open at 10:00am daily for the general public. Admission prices are posted at entrance gates.

- No person shall knowingly use roads or walks of the Evergreen State Fairgrounds in such a manner as to hinder or obstruct their proper use. No person shall knowingly interfere with the free flow of persons or vehicles upon or through the fairgrounds or otherwise knowingly prevent orderly and efficient use of county property for its primary purpose (S.C.C. 2.33.040 Rule 3).
- Vehicles, including automobiles, trucks, recreational vehicles, trailers, golf carts, motor scooters, bicycles, etc., are not allowed inside barns or on lawn at any time.
- Overnight parking is allowed only in Fair RV lots or as provided in writing by Fair management. References RV/Car reservation Form at the back of this book. As of Aug. 1 only cash, cashier's checks, money orders or VISA/MC will be accepted. A \$35 service fee will be charged for all NSF checks. Premiums may be withheld until all NSF charges and/or entry fees are cleared.
- Area traffic/parking signs will be observed at all times. Designated fire lanes must be kept clear.
- Multi-Day parking tickets are available in advance using the reservation form in the back of this book or at the Fair Pass Booth (bldg. #201).

GROUNDINGS & BUILDING USE

- Smoking is prohibited throughout the Evergreen State fairgrounds.
- Possession of alcoholic beverages, illegal controlled substances, firearms or lethal weapons is prohibited.

SKATEBOARDS, SCOOTERS, ETC.

- **NO** Skateboards, roller skates, roller blades, bicycles, motorcycles, scooters or similar recreational vehicles or toys are allowed on the grounds.

WEAPONS AND FIREWORKS

- No person shall possess or discharge any firearm, bow and arrow, air or gas weapon, slingshot, fireworks or explosive in any County property (fairgrounds) except at times and in areas specifically designated by the County and posted for such use.

DOGS AND OTHER PETS

- Dogs, birds, or other pets not intended for exhibition will be denied entry to the fairgrounds. Please leave your animal at home for its own protection, with the exception of on duty police dogs, "assistant animals" (as defined by ADA), trained animals in scheduled act and dogs entered in competition.
- No animals in restrooms or showers.

ADVERTISING AND SALES

- No person will be permitted to distribute advertising matter, handbills, fliers or herald upon the grounds.
- The tacking or posting of any advertisement, bill, sign, banner, etc. is prohibited.
- Advertising and Sales – sales, solicitations, commercial product display, raffles, drawings, etc., by any entity on the Fairgrounds is prohibited, except as authorized by a written license agreement issued by Fair Management.

HOLD HARMLESS AND NON-LIABILITY

- EXHIBITOR'S RISK - Exhibits at the Fair are entered and displayed at the risk of the exhibitor. Fair cannot accept responsibility for loss or damage resulting from conditions imposed by large crowds, the arrangement of the displays, the great number of exhibits, disease, weather or any other condition.
- Prior to entry, exhibitor should consider the sentimental and monetary value of the exhibit, as Fair provides no restitution for loss or damage.
- HOLD HARMLESS - By submitting an entry into the Fair, Exhibitor has agreed to protect, save harmless, indemnify, and defend, at their own expense, Snohomish County, its elected and appointed officials, officers, employees, and agents from any loss or claim for damage solely caused by the negligence or willful misconduct of Snohomish County, its elected and appointed officials, officers, employees, or agents; and that Snohomish County shall not be held liable or responsible for any loss, injury or damage to persons, animals or property on the fairgrounds by any reason of fire, theft, vandalism, weather, wind, flood, earthquake, collision damage, disease or illness, nor does it assume any liability for injury to persons, animals or property while on any portion of the fairgrounds or while using its facilities (S.C.C. 2.33.050).

FORFEITURE OF PRIVILEGES OR AWARDS

- Any person who violates any general or special rule will forfeit all privileges and premiums and be subject to such penalty as Fair management may order.

BANKING - CHECK CASHING SERVICES are not available on the fairgrounds.

- ATMs are located at various sites on the fairgrounds.

PUBLIC SAFETY

FIRE PROTECTION

- All matters of fire protection are under the direct supervision of the State and County Fire Marshall Offices. The Fair will use precaution to guard against fire, but will not be responsible for any loss or damage suffered by such event.

FIRST AID

- Under no circumstances shall an individual attempt to treat a person that is "down". In the case of a medical situation exhibitor shall immediately contact the nearest department superintendent, clerk or Fair employee. They are responsible for making the appropriate contacts.

- Exhibitor may help the situation further by keeping the area cleared until medical assistance arrives.
- The first aid office is available to all exhibitors and patrons during public hours of the fair. Report to building #407 for assistance.

LAW ENFORCEMENT AND SECURITY

- The Snohomish County Sheriff's Office is contracted to provide security and crowd control on the fairgrounds. They are based in building #407 near the Administration Building.

LOST PERSON CENTER

- All persons who are lost or have misplaced another person may contact the Lost Person Center operated by Valley General Hospital. Center is located near building #407.

LOST AND FOUND

- The Lost and Found department is open in the West Gate Pass Booth Building #201 from 8:00 am – 10:00 pm
- Owner may claim item by verbally identifying it, prior to viewing, in the West Gate Pass Booth #201 after Labor Day in the Fairgrounds Administration Office Building #405.
- The Fair office will retain lost/found items beginning Labor Day for a period of (30) thirty days.

DEPARTMENTS OF EXHIBITION

DURATION OF STAY

- All exhibits must remain on display, as individual department schedules stipulate.
- Exhibits must be ready for public viewing daily between the hours of 10:00am and 10:00pm.

ENTRY OF EXHIBIT

- Entry of exhibits is allowed during the dates and times specified in the individual department sections of this book.
- All exhibits must be entered for competition in the name of the owner or maker whose number must be endorsed on the entry form.
- Anyone attempting to deceive the judge in regard to ownership, or who shall purchase articles or borrow them to exhibit in his or her name, shall forfeit all claims as an exhibitor.
- Fair management reserves the right to accept entries later if it is found such action would not cause injury to other exhibitors.

OBJECTIONABLE EXHIBIT

- Fair management reserves the right to remove from display area any exhibit or animal that may be falsely entered, or may be deemed unsuitable or objectionable, without assigning a reason therefore.

ERRONEOUS ENTRY

- Exhibits that have been erroneously entered may be transferred to the proper division/class/lot prior to judging if such classes have been judged; however, they shall not be reopened. All determinations are at the department Superintendent's discretion.

DETERMINATION OF PRIZE WINNERS

- Where there is no competition and/or where there are fewer articles in a class than the number of premiums offered, the judge and Superintendent, at their discretion, may award a prize or prizes of such rank as the article deserves.
- Awards will be marked as to meaning and will be made according to the merits of the exhibit. The judge may disqualify or award blue, red, or white premiums at his/her discretion. Special awards will be made only after the judge has agreed with the department superintendent that such award should be made.
- Where there is one exhibit in a class, the award shall be made on merit alone and a premium, or no premium, may be awarded. An article without merit shall not be awarded a

premium; and premiums shall not be awarded merely because there is no competition.

- The American and Danish systems of award are used in the Open Class Division. Upon request, department superintendent will provide information on specific judging/award system by division/class.
- Prize winners shall be determined by reference to the judge/clerking sheets. The department superintendent and judge signatures certify the placing to be correct.

DEPARTMENT SUPERINTENDENT

- All open class division superintendents are hired and contracted by Fair administration. Each department superintendent, under the direction of Fair management and staff, shall have charge of the department to which he/she may be assigned. Exhibitors will follow the order and direction of the superintendent. If the order of the superintendent differs from the rules and regulations in this book, superintendent will provide exhibitor with verification of Fair management approval for deviation from rules.
- Superintendent has the authority to recommend to Fair management reduced premiums when rule violations and/or disciplinary problems exist.
- Superintendent has the right to request certificates of registration and transfer, and examine same before the prizes and premiums are awarded, and to notify the judge that the exhibitor has complied with these requirements.
- The superintendent is not allowed, under any circumstances, to permit exhibitor access to display cases.

DEPARTMENT CLERK

- It is the department clerk's responsibility to make a note of all cases where registration or entry blanks are not satisfactory to the superintendent and to indicate same on the judges' report sheets.
- Clerks are prohibited from allowing anyone, except the department superintendent, to examine the department records while judging is in progress.
- Clerk or judge will announce the placing of the entry after adjudication of each class. When required, judge will give reason for placing.
- Clerk is not permitted, under any circumstances, from allowing the entry /clerking sheets to go from his/her possession to be inspected by anyone, nor shall an entry be made known by the clerk until the entry sheets are placed in the hands of the superintendent.

JUDGES

- Fair management will approve the judges in all departments. No one will be allowed to act as a judge in the class in which he/she exhibits.

• The decision of the judges will be final in all cases, except where mistake, fraud, misrepresentation or collusion, not discovered at the time of the award, is proven. In such cases, Fair management will make the decision.

- Judges names are public information. Following judging of exhibits the judge's names may be disclosed upon request.
- Fair reserves the right to substitute judges as needed.

PROTESTS AND APPEALS

- All protests and appeals must be made in writing and accompanied by a deposit of \$25.00 cash only. This deposit will be forfeited if protest/appeal is not sustained. Said document must state plainly the cause of complaint or appeal, and must be filed with Fair manager within 24 hours after cause of protest/appeal. Submit written complaint in the Fair Administration Office (bldg. #405).
- Appeals from decision of a judge or department superintendent must be made in writing, and must contain at least one specific charge stating at length the facts relied upon or the rule violated, and naming the witnesses and their addresses by which proof is to be made.
- When a protest is to be made against the competition of an article in any class, notice of same shall be filed with the department superintendent before the class is passed upon, so the judge may be instructed to place a reserve award in

order that premiums may be properly distributed in the event of the protest being sustained.

- No complaint or appeal based upon the statement that a judge or judges are incompetent or have overlooked an article will be considered by Fair management.
- All questions of dispute or differences not provided for under the rules and regulations shall be referred to Fair management whose decision shall be final.
- In addition to the right of protest therein guaranteed to exhibitors, Fair management reserves the right to take cognizance of fraud consummated or attempted in connection with an exhibit and take such action as may be deemed just and proper.

EXHIBITOR TICKETS

- Upon submittal of entry, display hall (non-animal) exhibitor will receive a coupon redeemable at the fair gates. Coupon is valid for purchase of one (1) half price admission ticket for an adult, senior citizen, student or child. One coupon per department entered.

ENTRY

- Entries are accepted after completion of on line entry before deadline or entry form at check in. Entries are accepted during the times printed within each department schedule in the Exhibitor Handbook.
- Exhibits that are wet or tacky to the touch will **NOT** be accepted. Exhibitor will complete exhibit within a timeline that virtually guarantees an intact exhibit.
- On entering an exhibit, an Entry Tag will be furnished which contains all data pertinent to the exhibitor and the exhibit. This tag must be attached to exhibit according to the direction of the Superintendent or department clerk. Exhibitor will be given a stub from the entry tag.
- **EXHIBITOR IS REQUIRED TO PRESENT ENTRY TAG STUB PRIOR TO RELEASE OF ENTRY.**

RELEASE OF EXHIBIT

- All exhibits must remain intact until the release time. Specified in each department. Failure to comply with this requirement will cause forfeiture of premiums and awards won in any department of the Fair.
- It is the sole responsibility of the owner to retrieve exhibit. Reference individual department for release times.
- Non-animal (Display Hall) exhibitors must present their entry tag stub, to clerk or superintendent, before release of exhibit.
- Exhibits displayed in the Display Hall will be released on Tuesday, September 4 from 12:00 noon to 7:00pm The Fair is not responsible for items after this time.

AWARDS

The judges will award prizes and premiums only on articles, divisions and classes listed in this book. An error in the record of premiums and prizes awarded, caused by oversight or neglect on the part of the superintendent or judge, shall be subject to correction by Fair manager.

MONETARY PREMIUMS

- Each department in this book outlines premium amounts applicable to divisions/classes and lots.
- If, for any reason such as war, rain or any act of God beyond the control of Fair, the income for the current year of the Fairgrounds shall be impaired, all prizes, premiums, and awards will be pro-rated accordingly.
- Any person violating rules of the Fair will forfeit any premiums awarded. Exhibitors check special rules for each department.

PREMIUM AMOUNTS

- Superintendents recommend, and Fair management approves, the premium amounts within each department. They are analyzed and determinations made based on what is in the best interest of the exhibitor, Snohomish County and Fair.

PREMIUM WARRANTS (checks)

- Warrants (checks) for premiums will be mailed to exhibitor by the 31st day of October.
- **ANY INCORRECT OR MISSING PREMIUM CHECK MUST BE REPORTED BY November 30TH.**
- **REQUESTS FOR MISSING CHECKS WILL NOT BE PROCESSED AFTER December 31ST.**

- Questions regarding the detailed amounts paid should be directed to the applicable department superintendent.
- To avoid delays in processing premiums, exhibitor is responsible for completing all areas of the Entry Form and Online forms that apply. It is mandatory that the Exhibitor Name and complete address are typed or printed legibly on the Entry Form or On Line.
- **Premium warrants (checks) are void 90 days after date of issuance. After That date, checks become null & void and premiums are forfeited.**
- **No Checks \$5.00 or under will be processed.**
- **LOST** premium warrants may be replaced after completing the process. (1) Call or come to Fair Administration to request a "Lost Warrant Affidavit" form (2) Complete form (3) Mail or deliver form to Snohomish County Administration Building, Department of Budget and Finance, 3000 Rockefeller Ave., Everett, WA 98201.

RIBBONS/ROSETTES

- Awards will be designated by ribbons and rosettes in colors as specified:
 - First.....Blue
 - Second.....Red
 - Third.....White
 - Fourth.....Pink
 - Fifth.....Yellow
 - Sixth.....Green

OTHER AWARDS

- Refer to individual department for information on special and sponsored awards.

The Evergreen State Fair..... Little Moments, Big Memories!



Mission

Snohomish County's Evergreen State Fair Park collaborates with its partners to sustain, maintain, and innovate for the purpose of creating an inclusive and accessible space for Snohomish County's residents and visitors. The Evergreen State Fair Park allows communities to connect with their diverse cultures, traditions, and rich histories. The Evergreen State Fair Park will be a safe and welcoming place for all to learn, grow, and make community connections. We are a space to showcase agriculture, be entertained, share our traditions, and create new ones.

Vision

How we will do this:

- We will put the wellbeing of our community at the center of our decisions
- We will offer support to help those in need
- We will listen to our residents to ensure we always reflect the joy, hard work, creativity, and diversity of our community
- We will strengthen and sustain a culture of equity and inclusion that increases opportunities, programs, and resources, ensuring accessibility and service for everyone
- We will honor and value programs that focus on youth and education
- We will celebrate our rich agricultural history and culture
- We will be good stewards of resources and custodians of infrastructure
- We will protect our land, air, and water for future generations to enjoy

The Evergreen State Fair..... Little Moments, Big Memories!

DEPARTMENT O – FOOD PRESERVATION

Stephanie Moran, O/C Superintendent 425-770-7243 Cell

E-mail: hagartymoening@yahoo.com

John Moran, Assistant Superintendent 425-829-1180

NO ENTRY FEE

Enter On-Line at: <http://egreen.fairwire.com>

Fairground's website: www.evergreenfair.org

Online entry close August 17

Walk in Entries closes August 21, 8pm

(If you miss the on-line entry deadline you can still bring your items to the Fairgrounds on Monday, August 21 To enter them without pre-registering)

DEPARTMENT SCHEDULE:

Day	Date	Time	Activity	Bldg. #/Door
Mon.	08/21	10am – 8pm	Entries Admitted	500 G
Tue.	08/22	10am – 9pm	Closed Judging	500
Wed.	08/23	10am – 9pm	Closed Judging	500
Tue.	09/05	12noon – 7pm	Release of Exhibits	500 F

Free Training & Seminars offered on:

- ❖ There will be Judges Training, Saturday, **June 10 at 9am**. Contact the Superintendent for more information.
- ❖ Seminar on "How to Successfully enter your Baking & Food Preservation" Entries on Thursday, July 20 starting at 7:00pm in our Bldg. #500 Door F
- ❖ Seminar on "How to Successfully enter your Baking & Food Preservation" Entries on Saturday July 22 starting at 10:00am in our Bldg. #500 Door F

No need to pre-register for how to enter and win.

WANTED – DEMONSTRATORS, HOSTS, HOSTESSES – WANTED

Here is an opportunity for you to demonstrate your special talent during the FAIR! If you would like to share your knowledge of a hobby or craft, we have DEMONSTRATOR time slots available. We are looking for special volunteers to act as HOST/HOSTESS throughout the fair, do you have 4 hours to spare? For information, please contact the Superintendent listed above.

IT IS THE EXHIBITOR'S RESPONSIBILITY TO READ AND COMPLY WITH ALL GENERAL RULES, REGULATIONS AND DEPARTMENT RULES.

Department Rules:

Eligibility

1. Competition in the open class departments is open to both youth and adults.
2. Categories (classes) within some departments limit the individuals allowed to compete in that class. Examples include but are not limited to, youth (age) category, professional/non-professional, amateur, senior etc.
3. Developmentally Disabled is defined as any person with a developmental age that does not correspond to their chronological age. All food preservation entries will be judged at the developmental age of the exhibitor and displayed at the exhibitor's chronological age.
4. All canning entries must have been processed after **08/25/2022**.
5. Canning entries must be sealed with 2-piece lids in standard Mason type jars, designed for home canning. **No reusable lids such as Tattler**. Clear glass jars only, no colored jars. Remove screw bands. All entries in Class A – L must be canned.
6. All dried entries and mixes must be in standard Mason type jars, designed for home canning with unsealed 2-piece lids. **No reusable lids such as Tattler**. No bail and wire jars, colored jars or zinc caps.
7. All entries must be considered edible.
8. All entries must meet current USDA standards. NO EXCEPTIONS. Entries not meeting current USDA guidelines will be disqualified.
9. Headspace will be measured from the bottom of the flat lid to the top of the product in the jar. This has been sanctioned by WSU.

10. LABELING - All entries must be labeled, entries not properly labeled will be disqualified. (No contestant names on labels)
>>All entries in the canning section, Classes A-L, must be labeled with the following information:

- a. contents
- b. date of processing
- c. method of processing (pressure canned or water bath)
- d. length of processing
- e. style of pack (hot or cold)
- f. Poundage if pressure canned. List dial or weighted gauge.
- g. Multiple ingredients, no amount, just what. This is true for every canned entry, even those that require separate recipe.
- h. acidification (amount and type) for tomato products and herb & pepper jellies

>>Complete recipes on a separate piece of paper are required for all vinegar products in classes F, G, and H. Cite the source of the recipe. No original or Heritage recipes. All pickle & relish recipes must be current USDA guidelines.

>>All entries in the dehydration, herb & spices and cured item sections must display labels with the following information:

- a. contents
- b. date the drying was completed
- c. method of drying, (sun, oven, dehydrator, etc.)
- d. type of pre-treatment if applicable
- e. multiple ingredients
- f. length of time dried
- g. temperature dried

>>All vinegars, mixes and extracts must display labels with the following information:

- a. name of product
- b. date completed
- c. ingredients, no amounts, just ingredients
- d. suggested use, i.e., for use in salad dressing

11. The information on the label is used by judges to determine the safety of the entry and the characteristics appropriate for your procedure. Place your labels so they do not obscure the contents; on the front near the bottom is recommended. Please no labels larger than 2" x 4". NO LABELS ON THE JAR LID.

12. Processing methods **MUST** follow current Washington State University and United States Department of Agriculture recommendations. Contact your local extension office or call (425) 357-6044 in Snohomish County or www.snohomish.wsu.edu. Also see the National Center for Home Food Preservation: nchfp.uga.edu

Entry/Release

13. Exhibitors are allowed one item to a Class Code except where noted. Maximum entries per person - 20 canned, 20 dried entries, 20 vinegar entries, 20 mixes and 10 extracts.
14. Clerks will not be responsible for labeling, cleaning of jars, attaching recipes, or removing screw bands. A separate table will be available for this purpose. CLERKS WILL NOT CHECK LABELS FOR ACCURACY.
15. No results will be made public until Thursday, **August 24**.
16. No entries will be released before noon on Tuesday following the fair. More details on the release schedule will be available on entry day.

Showing/Judging

18. The goal of this department is twofold. First, O/C Food Preservation strives to provide the highest quality forum for the exhibitor, where through very strict judging criteria the exhibitor is given a fair, up to date evaluation of their product; and an opportunity to fine tune their craft by receiving comments from the judges. The second goal of this department is to provide the fair going public an opportunity to be educated by viewing top quality entries which reflect the most current USDA recommendations for home canning and dehydration. This is a competition of "technique" **not** taste.

19. Judging will be based on safety of the product, as the main priority, followed by esthetics. The Danish System of judging will be used which is competition against standards. Ribbons will be awarded based on the following: Blue-Excellent quality meets or exceeds qualifications in safety and esthetics. Red-Good quality, product is safe and acceptable, and White-Fair quality, product is safe but not ascetically pleasing. Disqualification's will receive a reason and may not be placed on display. For a copy of the score sheets contact the superintendent listed at the front of this department.

20. Within each Class Code at the judge's discretion, a "Merit Award" will be awarded to the best of the blue-ribbon winners. "Merit Award" winners will be edible for "Best of Class" in each class. Best of Class Awards are given at the judge's discretion. Special awards may be given for the entries of outstanding merit.
21. A sweepstakes ribbon will be awarded for the exhibitor with the most blue ribbons in canning in the Adult and Senior classes. Points from classes A - L. Ties will be broken based on the number of Merit Awards received. If there is still a tie, then the number of Best-in-Class awards will break it.
22. Sweepstakes ribbons will be awarded for dehydration. Two awards are given: Dried Foods – most blue ribbons in M & N and Herbs & Spices- most blue ribbons from classes points from class R. Ties will be broken based on the number of Merit Awards received. If there is still a tie, then number of Best in Class.
23. A sweepstakes ribbon will be awarded in the Flavored Vinegar Division. Most blue ribbons from class Q count. Ties will be broken based on the number of Merits Awards received.
24. A sweepstakes ribbon will be awarded in the Mixes. Most blue ribbons in class P. Ties will be broken based on the number of Merit Awards received.
25. A sweepstakes ribbon will be awarded in the Mixes. Most blue ribbons in class S. Ties will be broken based on the number of Merit Awards received.
26. Some jars in Classes M, N, P, Q, R, S, and T may be opened for judging purposes.
27. The decision of the judges is FINAL and will be based on current WSU and USDA literature.

Exhibitor Conduct

28. Exhibitor passes - see General Rules and Regulations at front of the book.

EXHIBITORS PLEASE NOTE:
No C & H Sugar Award will be awarded.

PREMIUMS: **Blue** - \$3.00 **Red** - \$2.00 **White** – Ribbon only
Merit Award - \$1.00 Best of Class - \$5.00
All additional awards will be ribbons only
FOR SPECIAL AWARDS located at the end of this section.

* CLASS CODES *

Prefix Codes

- O10 - ADULT, 19 - 59 years of age**
O11 - JUNIOR, 13-18 years of age
O12 – PRIMARY 12 Years and under
O13 - SENIOR, 60 years and over
O14 – Challenged - developmentally disabled or physically disabled (see rule # 3)

A. CANNED FRUIT

Must be in standard quart, pint and a half, pint, half pint jar, or 4 oz. jar. May enter more than one in Class Code A19, A21, A22, A32, A36 & A37.

Class Code (follows Prefix Code)

- | | |
|--|----------------------|
| A10. Apples | |
| A11. Applesauce | |
| A12. Apricots | A28. Peaches |
| A13. Blackberries | A29. Pears |
| A14. Blueberries | A30. Pineapple |
| A15. Cherries-Dark | A31. Plums/Prunes |
| A16. Cherries-Light | A32. Puree & Nectars |
| A17. Cherries-Maraschino | A33. Raspberries |
| A18. Cherries – Pie | A34. Rhubarb |
| A19. Fruit juice | A35. Spiced Fruit |
| A20. Fruit salad mix | A36. Other Berries |
| A21. Fruit sauce (not vinegar) | A37. Other Fruit |
| A22. Fruit syrup | |
| A23. Grapes | |
| A24. Grapefruit | |
| A25. Nectarines | |
| A26. Pears-Flavored i.e. minted, cinnamon | |
| A27. Pie Filling, must be canned with clear jell | |

B. JELLY

Must be in standard ½ pint or 4 oz. jar. Larger jars will be penalized 1 placing. Must water bath according to USDA recommendations, inversion method not acceptable. Note any multiple ingredients or acidification. May enter more than one in Class Codes: B18, B28, B29, B30, B31, B32, B33 and B34.

Class Code (follows Prefix Code)

- B10. Apple
- B11. Blackberry (Native-small)
- B12. Blackberry (Non-Native-large)
- B13. Cherry (sour)
- B14. Cherry (sweet)
- B15. Crabapple
- B16. Currant
- B17. Grape
- B18. Herb, including garlic (note acidification on label)
- B19. Hot Pepper Jelly (note acidification on label)
- B20. Huckleberry
- B21. Loganberry
- B22. Mint
- B23. Peach
- B24. Plum
- B25. Raspberry
- B26. Rhubarb
- B27. Strawberry
- B28. Combination
- B29. Other Berry
- B30. Other Citrus
- B31. Other
- B32. Jelly with no sugar
- B33. Jelly with low sugar, or sugar substitute
- B34. Jelly made with honey

C. JAM

Must be in standard ½ pint or 4 oz. jar. Larger jars will be penalized 1 placing. Must water bath according to USDA recommendations, inversion method not acceptable. List multiple ingredients. May enter more than one in Class Codes: C30, C31, C32, C33, C34, C35, C36 and C37.

Class Code (follows Prefix Code)

- C10. Apricot
- C11. Apricot combination
- C12. Apricot and Pineapple
- C13. Blackberry (Native-small)
- C14. Blackberry (Non-Native-large)
- C15. Blueberry
- C16. Boysenberry
- C17. Cherry (sour)
- C18. Cherry (sweet)
- C19. Gooseberry
- C20. Kiwi
- C21. Loganberry
- C22. Mango
- C23. Nectarine
- C24. Peach
- C25. Plum or prune
- C26. Raspberry
- C27. Rhubarb
- C28. Strawberry
- C29. Strawberry combination
- C30. Other
- C31. Other Berry
- C32. Other combinations
- C33. Jam with low sugar or sugar substitute, Berry
- C34. Jam with low sugar or sugar substitute, Other Fruit
- C35. Jam with low sugar or sugar substitute, Combinations
- C36. Jam with no added sweetener of any type
- C37. Jam made with honey

D. FRUIT SPREADS

Must be in standard ½ pint or 4 oz. jar. Larger jars will be penalized 1 placing. May enter more than one in Class Codes: D13, D17, D21, D22, D23, D24, D25 and D26.

Class Code (follows Prefix Code)

- D10. Apple butter
- D11. Pear butter
- D12. Plum butter
- D13. Other butter
- D14. Peach conserve
- D15. Pear conserve
- D16. Rhubarb conserve
- D17. Other conserve
- D18. Citrus marmalade
- D19. Peach marmalade
- D20. Rhubarb marmalade
- D21. Other marmalade
- D22. Berry Preserves
- D23. Other Preserves
- D24. Marmalade, conserve or butter with low sugar, or sugar substitute or no sugar
- D25. Marmalade, conserve, butter or preserve made with honey.
- D26. Curds (Must follow USDA guidelines)

E. VEGETABLES

Must be in standard quart, pint and a half, pint or half-pint jars. Entries must be pressure canned. Indicate style of canner and poundage on label. See Rule #10. May enter more than one in Class Codes: E27, E29, and E30.

Class Code (follows Prefix Code)

- E10. Asparagus (cut)
- E11. Asparagus (whole)
- E12. Beets, whole, baby
- E13. Beets (cut)
- E14. Carrots (cut)
- E15. Corn - whole kernel
- E16. Corn - cream style
- E17. Green beans (cut)
- E18. Green Beans (whole)
- E19. Green shell beans
- E20. Lima beans
- E21. Mixed vegetables
- E22. Mushrooms
- E23. Peas
- E24. Potatoes - Sweet
- E25. Potatoes - White
- E26. Pumpkin (Winter Squash) cubed
- E27. Spinach & Other Greens
- E28. Wax Beans
- E29. Other vegetables
- E30. Vegetable Juice (except tomato)

F. SWEET PICKLES

Must be in standard ½ pint, pint, pint & ½, or quart jars. Must include the full recipe, cite source, the recipe will be removed and discarded after judging. Copies from recipe books are encouraged. All recipes must meet current U.S.D.A. guidelines for acid levels and processing times. No original or Heritage recipes. If you are unsure, call the Dept. Superintendent. List ingredients on label in addition to recipe. Attach recipe securely to the jar, use tape or rubber band. May enter more than one in Class Code No. F19 and F20.

Class Code

- F10. Beet
- F11. Bread & Butter
- F12. Crabapple
- F13. Cucumber (sweet)
- F14. Dill (sweet)
- F15. Green tomato

Class Code

- F16. Peach
- F17. Watermelon Rind
- F18. Zucchini
- F19. Other sweet fruit pickle
- F20. Other sweet vegetable

G. SOUR PICKLES

Must be in standard ½ pint, pint, pint & ½, or quart jars. Must include the full recipe, cite source, the recipe will be removed and discarded after judging. Copies from recipe books are encouraged. All recipes must meet current U.S.D.A. guidelines for acid levels and processing times. No original or Heritage recipes. If you are unsure, call the Dept. Superintendent. List ingredients on label in addition to the recipe. Attach recipe securely to the jar, use tape or rubber band. May enter more than one in Class Code No. G18 only.

Class Code

- G10. Asparagus
- G11. Beans
- G12. Dill (sour)
- G13. Mixed
- G14. Mustard

Class Code

- G15. Peppers
- G16. Sauerkraut
- G17. Zucchini
- G18. Other

H. RELISHES and SAUCES

Must be in standard ½ pint or pint jar. Must include the full recipe, cite source, recipe will be removed and discarded after judging. Copies from recipe books are encouraged. List ingredients on label in addition to the recipe. Attach recipe securely to the jar, use tape or rubber band. May enter more than one in Class Code No. H20 and H21.

Class Code (follows Prefix Code)

- H10. Barbecue sauce (not tomato)
- H11. Beet Relish
- H12. Chili sauce (not tomato)
- H13. Chowchow
- H14. Corn relish
- H15. Cucumber relish
- H16. Fruit relish
- H17. Green tomato/piccalilli
- H18. Salsa (not tomato)
- H19. Zucchini Relish
- H20. Chutney
- H21. Other

J. TOMATO PRODUCTS

Must be in standard quarts, pint + half, pints, ½ pints, or 4 oz. jars. Specify quantity and type of acidification on label for all Class Codes. If no acidification is done, state that as well. List ingredients on the label. May enter more than one in Class Code No. J22.

Class Code (follows Prefix Code)

- J10. Whole or Halved Tomatoes
- J11. Quartered or Crushed Tomatoes
- J12. Tomato Juice
- J13. Tomato Combo Juice
- J14. Stewed Tomatoes
- J15. Ketchup
- J16. Tomato Sauce (not spiced)
- J17. Spaghetti Sauce without meat
- J18. Barbecue Sauce
- J19. Pizza Sauce
- J20. Chili Sauce
- J21. Salsa – no original recipes. Must use an USDA approved recipe, cite source.
- J22. Other Tomato Product

K. MEAT

Must be in standard ½ pint, pint, pint & half, or quart jars; **except seafood which must be in ½ pint or pints only.** Must be pressure canned, see rule #10 for labeling information. May enter more than one in Class Code No. K18, K19, K20, K22, and K23.

Class Code (follows Prefix Code)

- K10. Beef
- K11. Chicken
- K12. Clams minced or whole
- K13. Mincemeat
- K14. Oysters
- K15. Pork
- K16. Rabbit
- K17. Salmon
- K18. Sausage or Ground Meat
- K19. Sauce with meat
- K20. Soup stock, with or without meat
- K21. Turkey
- K22. Wild Game
- K23. Other Meat or Seafood

L. CONVENIENCE FOODS

Must be in standard quart, pint, or ½ pint jars. May enter more than one per Class Code.

Class Code (follows Prefix Code)

- L10. Soups, stews, and other mixtures
(May enter more than one)
- L11. Toppings & sauces, non-fruit & fruit
- L12. Other

M. DEHYDRATED FRUITS

Display in unsealed canning jars but leave rings on jars. No quart jars except for fruit leather. Jar need not be full but must contain at least 6 examples of the product. Fruit leathers at least 1 roll. May enter more than one in Class Code No. M13, M14, M17, and M26.

Class Code (follows Prefix Code)

- M10. Apples
- M11. Apricots
- M12. Bananas
- M13. Berries
- M14. Candied or glazed fruits
- M15. Cherries
- M16. Cranberries
- M17. Fruit leathers
- M18. Kiwi
- M19. Mango
- M20. Nectarines
- M21. Peaches
- M22. Pears
- M23. Prunes
- M24. Raisins-red
- M25. Raisins - gold or combination
- M26. Other

N. DEHYDRATED VEGETABLES

Display in unsealed canning jar. Leave ring on jar. No quart jars. Jar must contain at least 6 examples of the product. May enter more than one in Class Code No. N28.

Class Code

- N10. Beans – Green
- N11. Beans – Shell
- N12. Beans – Wax
- N13. Beets
- N14. Carrots
- N15. Celery
- N16. Corn
- N17. Mushrooms
- N18. Onions
- N19. Peas

Class Code

- N20. Peppers (Green)
- N21. Peppers (Red)
- N22. Peppers (Yellow)
- N23. Peppers (Mixed)
- N24. Potatoes (white or sweet)
- N25. Soup Mix
- N26. Tomatoes
- N27. Zucchini
- N28. Other vegetables

P. MIXES

Display in unsealed ½ pint, pint, pint & half, or quart jar with ring on. May enter more than one in Class Code. Include a brief description of how the product is used. Sweepstake's ribbon will be awarded to the contestant with the most number of blues in this class. Any ties will be broken based on the number Merit Awards. Please, no embellishments on the lid.

Class Code

- P10. Cocoa Mix
- P11. Flavored Coffee Mix
- P12. Flavored Tea Mix
- P13. Other Beverage mix
- P14. Bread Mix
- P15. Cake Mix
- P16. Bar Cookie Mix
- P17. Drop Cookie Mix
- P18. Master Baking Mix

Class Code

- P19. Rice or Other Grain Dish Mix
- P20. Snack Mix
- P21. Soup Mix
- P22. Other Mix

Q. VINEGARS

May enter more than one per Class Code. Need not be in canning jar but should show off product to its fullest. The vinegar Sweepstakes will be awarded to the contestant with the most numbers of Blues in this class. Any ties will be broken based on the number of Merit Awards.

Note: Please make the label as unobtrusive as possible. It should be attached flatly, not to be hung around the bottle or jar neck. List ingredients. List a suggested use. No contestant name on label. Please, no decorative embellishments.

Class Code (follows Prefix Code)

- Q10. Herbed
- Q11. Fruited
- Q12. Flower
- Q13. Other
- Q14. Homemade vinegar without flavorings

R. HERBS, SPICES AND CURED ITEMS

Display in canning jars, unsealed, with rings on. No quart jars. Jar need not be full but should contain at least ½" of product. May enter more than one in Class Codes: R11, R17, R26, R27, R28, R29 and R30

Class Code (follows Prefix Code)

- R10. Anise
- R11. Basil (may enter more than 1 variety)
- R12. Caraway
- R13. Chives
- R14. Dill
- R15. Lovage
- R16. Marjoram
- R17. Mint (may enter more than 1 variety)
- R18. Mustard
- R19. Oregano
- R20. Parsley
- R21. Chili Peppers
- R22. Rosemary
- R23. Sage
- R24. Savory
- R25. Tarragon
- R26. Thyme (may enter more than 1 variety)
- R27. Herb Mix
- R28. Seasonings (may include breadcrumbs)
- R29. Other Herb or Spice
- R30. Cured Items

S. EXTRACTS

Display in any style bottle or jar. Label should be attached to the bottle or jar, flatly, not hung around the neck. Label should list name of extract, ingredients and date decanted and suggest use. No decorations on bottle or jar. May enter more than one in each lot.

Class Code (follows Prefix Code)

- S10. Nut Extract (such as almond, brazil or hazelnut extracts)
- S11. Spice Extract (such as cinnamon, nutmeg or clove extract)
- S12. Herb Extract (such as oregano, garlic flower or rosemary)
- S13. Fruit/Berry Extract (such as dried cherries, dried strawberries or Raspberries)
- S14. Root Extracts (such as ginger or horseradish extract)
- S15. Combinations
- S16. Alcohol Free extracts (such as glycerin-based extracts)

T. HOMEGROWN AND PRESERVED

To be eligible products must be grown and preserved by the same person. All items either canned or dehydrated must meet USDA standards. Entries should be processed and displayed as their open counterparts. **Points DO NOT count for sweepstakes but will be counted as part of the 24 maximum jars in canning or dehydrating.** May enter more than one in all Class Codes.

Class Code (follows Prefix Code)

- T10. Fruits (canned and dried)
- T11. Jellies
- T12. Jams
- T13. Vegetables (canned and dried)
- T14. Pickles, Sweet or Sour
- T15. Relishes
- T16. Fruit Spread
- T17. Canned Meat

EDUCATIONAL DISPLAYS

See Department Z for rules and regulations make sure that you put ***OC Food Preservation*** in Description Section of ShoWorks

Suggestions for Educational Displays in Food Preservation:

- History of canning
- Nutritive Values of preserved foods
- Drying food through the ages
- Food safety when canning
- Compare old equipment with modern

AWARDS

OUTSTANDING EXHIBITOR

This award will be presented to the exhibitor entering the most items in this department. Maximum entry is 90. Are you up to it?

- 2022 Winner – Connie Baysinger
- 2019 Winner – Debra Hutson
- 2018 Winner – Jennifer Terpening
- 2017 Winner – Jennifer Terpening
- 2016 Winner – Jennifer Terpening
- 2015 Winner – Jennifer Terpening
- 2014 Winner – Cindy Alldredge
- 2013 Winner – Davi Martin
- 2012 Winner – Davi Martin
- 2011 Winner – Amanda Hobbs (96 items)
- 2010 Winner – Shirlena Freund
- 2009 Winner – Ila Ruth Hall
- 2008 Winner – Shelley Miars (96 items)

The Jim Cowardin Monarch of the Kitchen Award

This award reflects diversity and excellence in the craft of canning.

To be eligible for this award, you must enter at least one item in each of the canning classes, which would be one entry in each of the classes, A-L. You may enter more than one, but only your highest placing in each class will count towards this award.

The exhibitor with the most blue ribbons will be named the King or Queen of Canning. This is different than the sweepstakes award which is based on 24 entries of any combination in classes A-L. No need to fill out extra forms, all exhibitors will be reviewed in order to determine the winner.

- 2022 Winner—Jennifer Terpening
- 2019 Winner – Jennifer Terpening
- 2018 Winner – David Heia
- 2017 Winner-- David Heia
- 2016 Winner – Anne Knight
- 2015 Winner – Laura Elhai
- 2014 The award was not given
- 2013 Winner – Rose Fowler
- 2012 Winner – Shelley B. Miars

The DuPuis Award for Soft Spreads

Sponsored by the friends of Myrl DuPuis

The award is given to the contestant with the most blue ribbons in classes B, C, & D. Ties will be broken with Merit Awards.

- 2022 Winner – Sophie Marchetti
- 2019 Winner – Laura Elhai
- 2018 Winner – Jennifer Terpening
- 2017 Winner – Mel Knot
- 2016 Winner – Jennifer Terpening
- 2015 Winner – Mel Knot
- 2014 Winner – Anne Knight
- 2013 Winner – Cindy Alldredge
- 2012 Winner – Shelley B. Miars
- 2011 Winner – Julie Lindgren
- 2010 Winner – Carolyn Butterfield
- 2009 Winner – Julie Lindgren
- 2008 Winner – Shelley Miars
- 2007 Winner – Rose Fowler
- 2006 Winner – Rose Fowler
- 2005 Winner – Rose Fowler

The Pearl Hall Memorial Award

This award is in honor of long time Evergreen State Fair Exhibitor, Pearl Hall. This award is determined using your top ten scores from both the Baking Department and the Food Preservation Department.

To be eligible for this award, please indicate on your entry form which ten items from each department you would like to have counted by simply placing a (PH) next to the description of the item on the entry blank. Do this for both Baking and Food Preservation. There is no entry fee or extra paperwork to fill out, just indicate which of your items you wish to have considered. We will do the rest. All categories and classes in both Baking and Food Preservation are eligible.

- 2022 Winner – Laura Elhai
- 2019 Winner – Laura Elhai
- 2018 Winner – Laura Elhai
- 2017 Winner – Laura Elhai
- 2016 Winner – Laura Elhai
- 2015 Winner – Laura Elhai
- 2014 Winner – Laura Elhai
- 2013 Winner – Cindy Alldredge
- 2012 Winner – Theresa Rose
- 2011 Winner – Laura Elhai
- 2010 Winner – Laura Elhai
- 2009 Winner – Julie Lindgren
- 2008 Winner – Julie Lindgren
- 2007 Winner – Laura Elhai
- 2006 Winner – Irene Sprague
- 2005 Winner – Irene Sprague
- 2004 Winner – Ila Rosiepetal
- 2003 Winner – Ila Rosiepetal
- 2002 Winner – Kathleen Wright
- 2001 Winner – Laura Reed
- 2000 Winner – Myrl DuPuis

-End of Food Preservation

The Evergreen State Fair..... Little Moments, Big Memories!