Central Washington State Fair

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GO ALL OUT

SEPT 21 - 30

YAKIMA

Exhibitor Guidebook

2018 CENTRAL WASHINGTON STATE FAIR

FOODS DEPARTMENT

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Click Here For:
GENERAL EXHIBITS ENTRY FORM

2018 CENTRAL WASHINGTON STATE FAIR

ADMISSION INFORMATION

SEPTEMBER 21 – SEPTEMBER 30, 2018

GATE HOURS

Fri., Sept. 21st:	12:00PM – 11:00PM
Sat., Sept. 22nd:	11:00AM – 11:00PM
Sun., Sept. 23rd:	11:00AM – 10:00PM
Mon, Sept. 24th - Thur., Sept. 27th:	12:00PM – 10:00PM
Fri., Sept. 28th:	12:00PM – 11:00PM
Sat., Sept. 29th:	11:00AM – 11:00PM
Sun., Sept. 30th:	11:00AM – 9:00PM

BUILDING HOURS

- Livestock Barns, Valley Building, Ag Building, Modern Living Building, Expo Building & Washington Building all close one (1) hour prior to Fair Closing, except for the last Sunday when all buildings close at Fair End.

FAIRGROUNDS INFORMATION

Location:	1301 S. Fair Ave. Yakima, WA 98901
Phone:	509-248-7160
Fax:	509-248-8093
Email:	kadyp@fairfun.com
Website:	www.fairfun.com

IMPORTANT INFORMATION

By submitting an entry into the Fair, exhibitors agree to abide by all the rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting their entries.

It is important that exhibitors read and be familiar with the rules in this book, as well as:

Central Washington State Fair RULES AND REGULATIONS

PASSES

General Exhibits:
Exhibitors in Open/Youth Home Arts, Floriculture, Valley Produce, & 4-H General: Processing Fee of $8.00 will be charged. One (1) pass will be assigned to each exhibitor that pays the $8.00 fee. For the $8.00 fee, exhibitors may enter as many exhibits as they wish within the Modern Living Building (Foods, Fabrics, Crafts, Floriculture). Ag Building, you may enter as many as you wish in Valley Produce. Please see Photo and Fine Arts for their fees. No cross over between buildings. The Livestock Department is not included in this program.

GATE ADMISSION & PARKING

Adults – Week Days	$14.00
Adults – Week Ends	$15.50
Seniors (65 yrs & Up)	$11.00
Children (6-12 yrs)	$9.00
Children 5 & Under, accompanied by adult	FREE
Parking (per carload)	$10.00

DISCOUNT DAYS, PROMOTIONS, & DEALS

2018 CENTRAL WASHINGTON STATE FAIR

FOODS DEPARTMENT

FOODS DEPARTMENT

SUPERINTENDENT: Denise Ball @ 509-966-7894
RECEIVING and ENTRY FORM DUE:
Food Preservation: Friday, September 7th, 12:00pm – 5:00pm
Saturday, September 8th, 11:00am – 4:00pm
Baked Goods: Monday, September 17th, 12:00pm – 5:00pm
Enter through Gate 11 – MLB Annex Only
JUDGING: Items will be judged, and may be displayed during Fair (depends on space & refrigeration needs).
SYSTEM OF JUDGING: Danish
PROCESSING FEE: $8.00 will be charged. One (1) pass will be assigned to each exhibitor who pays the $8.00 fee.
ENTRY LIMIT: Exhibitors may enter as many exhibits as they wish within the Modern Living Building (Foods, Threads, Crafts, Floriculture).
RELEASING:
Monday, October 1st, 11:00am to 5:30pm. **Please don't forget this pick-up date!**
PREMIUMS: Blue - $4.00 Red - $2.00 White - $0.00

OPEN BAKED FOODS
DIVISION 1

Please also read the General Information, Rules and Regulations of the Fair.

- Entries requiring refrigeration will be accepted and judged depending on availability of refrigeration.
- Enter exhibits in disposable containers. We cannot return disposable containers.
- No package mixes allowed in any baked item.
- **Recipes are required to qualify for all premiums. Please include your name on the recipe. Attach recipe to your entry form. Recipes become the property of Central Washington State Fair.**
- Entries must be entered in general classes to be eligible for contests.

***** You may enter as many items as you wish, but all must be different recipes and baked by the exhibitor. You must include your recipe with your name on the back of the card for entry to be accepted. Must be entered in general baking classes to be eligible for contests.
Please submit your recipes with your entry (may be written or, typed). If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.

OPEN BAKED FOOD CLASSES

1. Cakes – Exhibits shall be a whole cake (any size), frosting optional. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry exact description and name of entry. Cheesecake/Cakes requiring refrigeration will be judged but may not be displayed.
2. Decorated Cakes – Cakes not cut; judged for decoration only. May use a cake form. If cake bases are over 11"x 15" and the height is over 24", please call to make arrangements with the Superintendent. All cakes will be judged, however all cakes may not be displayed due to space availability.
   a. Occasional
   b. Specialty
   c. Fair Theme

   Scoring:
   Frosted Base – Appearance (smooth surface/straight sides) .....33 points
   Difficulty of Technique .....34 points
   Originality .....33 points

DECORATED CAKE
BEST OF SHOW AWARD

RIVERRIDGE

River Ridge Golf Course offers the following award to the Best of Show Decorated Cake in the Open Class Baked Foods Division – Class 2.
American System of Judging.
Prizes:
Best of Show - $75.00
Reserve Best of Show - $25.00

3. Candy & Confections – Candy or confection exhibits shall be six (6) pieces. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry form exact description and name of entry.
4. Cookies – Six (6) cookies per exhibit are required. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form exact description and name of entry.
5. Pies & Pastry – Pie exhibits shall be one whole pie, 6" to 9" in diameter. Chiffon, Cream, Custard, Cream Cheese or other pies requiring refrigeration will be accepted but may not be displayed. Please use disposable pans; the CWSF will not be responsible for the re-useable containers. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.

FAVORITE PIE
BEST OF SHOW AWARD

SHIELDS™
A NOVOLEX BRAND

Shields by Novolex offers the following award to the Best of Show Pie in the Open Class Division of Baked Foods – Class 5.
American System of Judging.
Prizes:
Best of Show - $50.00
Reserve Best of Show - $25.00

6. Quick Breads – Bread exhibits shall be one (1) loaf, any size. Doughnuts, corn sticks, muffin exhibits shall be six (6). You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
7. Yeast Breads, Coffeecakes & Rolls – Bread exhibit shall be one (1) loaf, any size. Roll exhibit shall be six (6) pieces. Coffeecake shall be one (1) whole cake, any size. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
8. Bread Machine – Bread/Rolls will be judged on uniformity and taste. You may enter one (1) item in each class. Bread exhibit will be one (1) loaf; rolls will be six (6).
   Categories: a) Bread b) Rolls

KING ARTHUR FLOUR CONTEST
Quick Bread Baking
Prepare your favorite recipe – creativity strongly encouraged.

Prizes:
1st Place: $75 gift certificate to the Baker's Catalogue/kingarthurflour.com.
2nd Place: $50 gift certificate to the Baker's Catalogue/kingarthurflour.com.
3rd Place: King Arthur Flour Whole Grain Baking Cookbook.

Rules:
- Exhibitor must bring an empty King Arthur Flour bag with the entry form. Baked **entry must** be made with King Arthur Flour.
- CWSF Entry form must be completed and accompanied with the full recipe, preferably typed.
- Please read the "Additional Requirements" at the beginning of the Foods Department. **No mixes allowed.**
- Judging will be based on creativity (design), originality, taste and appearance.
- All Pre-judged King Arthur Flour baked items winning Blue Ribbons under the Danish System will be eligible for this contest and those blue ribbon winners will be judged again under the American Judging System. All winners will also receive a gorgeous ribbon.
- Entries must be received on Monday, September 17, 2018 at the Modern Living Building.

KING ARTHUR FLOUR MAY BE PURCHASED AT FRED MEYER, ALBERTSONS, TARGET, WALMART AND SAFEWAY.

C & H SUGAR OPEN AWARD

Prizes:
1st Place – $25 C&H Sugar Certificate
2nd Place – $20 C&H Sugar Certificate
3rd Place – $15 C&H Sugar Certificate

Rules:
1st, 2nd and 3rd place will be awarded to the exhibitors earning the most points for all entries made with C&H Sugar and bearing the official C&H entry label (available at time of entry). To be eligible for this award, use of C&H Sugar MUST be indicated on entry form at time of registration. Exhibitor must write "C & H" on form next to each item made with C&H Sugar. **NO EXCEPTIONS**! All recipes become the property of C&H Sugar Company and the Central Washington State Fair and may be edited and published without compensation to the exhibitor. **RECIPE MUST BE INCLUED.**

WASHINGTON ASSOCIATION OF WHEAT GROWERS

The Washington Association of Wheat Growers offers the following awards to the Best Overall Adult Exhibit in the Flour Baking category.

RECIPE REQUIRED.
American Judging System.
Prizes:
1st Place – Rosette & Cookbook
2nd Place – Cookbook

RED STAR YEAST CONTEST
Best Loaf of Yeast Bread

Red Star Yeast and coupons will be given out to the 2018 Baked Foods Department exhibitors by Red Star Yeast. The Best Loaf of Yeast Bread will receive a Red Star Yeast merchandise item. An empty packet of Red Star Yeast must be stapled to your entry form to qualify for this prize. All yeast bread entries including bread machine entries may participate if they use Red Star Yeast.

OPEN BAKED FOODS
GLUTEN-FREE
DIVISION 2

NEW!! NEW!!

Classes:
1. Cakes – Exhibits shall be a whole cake (any size), frosting optional. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry exact description and name of entry. Cheesecake/Cakes requiring refrigeration will be judged but may not be displayed.
2. Cookies – Six (6) cookies per exhibit are required. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form exact description and name of entry.
3. Pies & Pastry – Pie exhibits shall be one whole pie, 6" to 9" in diameter. Chiffon, Cream, Custard, Cream Cheese or other pies requiring refrigeration will be accepted but may not be displayed. Please use disposable pans; the CWSF will not be responsible for the re-useable containers. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
4. Breads – Bread exhibits shall be one (1) loaf, any size. Doughnuts, corn sticks, muffin, roll exhibits shall be six (6). You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.

OPEN FOODS DEPARTMENT
DUTCH BROTHERS COFFEE CHALLENGE
DIVISION 3

Using Dutch Brothers Coffee as an ingredient in the recipe.

6520 W. Nob Hill Blvd. – Yakima, WA

Class:
1. Cakes, Cookies, or Brownies

Prizes: Best of Show - $75.00 Dutch Bros. Gift Card

Reserve Best of Show - $25.00 Dutch Bros. Gift Card

Rules:

- MUST use Dutch Brothers Coffee as an ingredient. Bring in coffee package or receipt with entry recipe for proof.
- When you bring in your entry item at take-in, you will receive one (1) adult pass.
- ***Please submit your recipes with your entry (may be written or, typed). If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.***

OPEN FOOD PRESERVATION
DIVISION 4

Please also read the General Information, Rules and Regulations of the Fair.

- All food products must be preserved between September 1, 2017 and September 1, 2018.
- Canned products may be opened at discretion of judges.
- Judges use Ball & Kerr Canning Books & USDA/WSU Bulletins for guidelines. If any other source is used, it must conform to safety standards set by USDA/WSU.
- **If an entry is disqualified, it will be disposed of due to safety factors.**
- All Low-Acid Vegetables, Fish, Meat & Poultry MUST be Pressure Canned.
- All High-Acid Fruits, Pickles, Relishes, Jams or Jelly products, and some Tomato products (those not requiring pressure canning) must be boiling water bath (except for freezer Jams & Jellies).
- Process all Jam & Jelly products in a boiling water bath for 10 minutes or put into sterilized jars and process 5 minutes.
- All entries MUST have a complete label indicating product name, method of pack (hot or cold), processing method, number of pounds plus processing time and elevation at which it was processed. Dried Foods must have a label indicating product name, pretreatment (if no pretreatment, state so on label), drying method (sun, oven, dehydrator), and date dried. **Form for Information Labels will be provided on Receiving Day: Please fill out and attach to entry form, as required by CWSF.**

Samples of Information Needed:

A) Peaches
Raw / Cold Pack
Boiling Water Bath
30 minutes – Ball Book
August 14, 2018
Elevation 1,500 feet

B) Mexican Tomato Sauce
Hot Pack
Ext. Book PNW 300
March 25, 2018
Elevation 950 feet

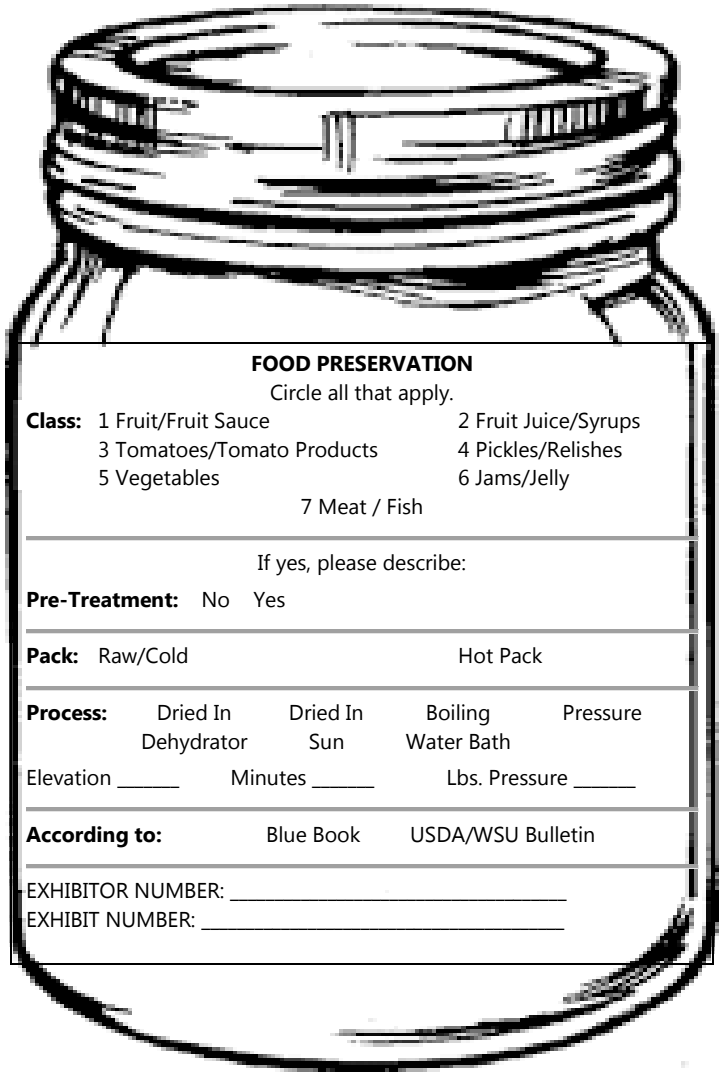
C) Strawberry Jam
Boiling Water Bath
5 minutes – Ball Book
July 10, 2018
Elevation 1,750 feet

D) Pears, Dried
No Pretreatment
Sun Dried
USDA/WSU Bulletin
September 2, 2017

Requirements:

- All jars must be clean, clear and standard canning jars. Product must be in 4 oz., ½ pint, 1 pint, 12 oz. or quart size jars only. All dried food MUST be in zip-lock baggies.
- Any unsealed jar, or seal that pops open during judging, will be disqualified. Dirty, cracked or sticky jars will also be disqualified.
- For Contests: Complete recipes are required. Staple recipe to entry form, as required by CWSF.

Please submit your recipes with your entry (may be written or, typed). If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.



FOOD PRESERVATION
Circle all that apply.

Class: 1 Fruit/Fruit Sauce 2 Fruit Juice/Syrups
3 Tomatoes/Tomato Products 4 Pickles/Relishes
5 Vegetables 6 Jams/Jelly
7 Meat / Fish

If yes, please describe:

Pre-Treatment: No Yes

Pack: Raw/Cold Hot Pack

Process: Dried In Dehydrator Dried In Sun Boiling Water Bath Pressure

Elevation _____ Minutes _____ Lbs. Pressure _____

According to: Blue Book USDA/WSU Bulletin

EXHIBITOR NUMBER: _____
EXHIBIT NUMBER: _____

Please Tape Label on Lower Backside of Canning Jar.

OPEN FOOD PRESERVATION CLASSES

1. Canned Fruit & Fruit Sauces – May enter up to eight (8) different items. Must be eight (8) different types, e.g. peaches, pears, etc. not eight (8) different peaches. Must conform to all USDA/WSU guidelines for canning fruits & sauces.
2. Fruit Juices & Syrups – May enter up to eight (8) different items. Must be eight (8) different types of juice and/or syrup. Must conform to all USDA/WSU guidelines for canning fruit juices & syrups.
3. Tomatoes & Tomato Products – Complete recipe required. May enter up to six (6) different items/types, e.g. salsa, stewed, etc. Must conform to all USDA/WSU guidelines for canning tomatoes or tomato products.
4. Pickles & Relishes – Complete recipe required. May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pickled products.
5. Low Acid Foods – **Must be pressure canned.** May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pressure canning low-acid foods.
6. Jams, Jellies, Butters, Marmalades, Conserves, Preserves, Freezer Jam/Jelly – May enter up to ten (10) different items/types. Must conform to all USDA/WSU guidelines for canning jams & jelly products. Must be in 4 oz., ½ pint, 12 oz., or 1 pint approved canning jars. **No Paraffin Accepted.**
7. Canned Meat/Fish – May enter up to six (6) different

meat/fish. Must conform to all USDA/WSU guidelines for canning meat/fish.

8. Dried Foods – Entry requires ½ cup or more of product. Leathers must be two (2) 3"x3" pieces, wrapped in plastic. All entries must be in a zip-lock bag. You may enter up to two (2) different fruits, two (2) different leathers, two (2) different vegetables, two (2) different Herbs, and two (2) different meat/fish. Must conform to all USDA/WSU guidelines for dried foods.

OPEN FOOD PRESERVATION
BEST OF SHOW AWARD

SHIELDS™
A NOVOLEX BRAND

Novolex offers the following award to the Best of Show Exhibit in Food Preservation. American System of Judging.

Prizes:
Best of Show - $75.00
Reserve Best of Show - $25.00

OPEN CLASS DEPARTMENT
MIX IN A MASON JAR
DIVISION 5

NEW!! NEW!!

Classes:

1. Soup Mix
2. Dessert Mix
3. Breakfast Mix
4. Pasta Mix
5. Holiday Mix
6. Drink Mix
7. Other

Prizes: Best of Class Rosettes will be awarded for each class.

Rules:

Show us how you mix it!

- A recipe must be turned in to the clerking staff at time of entry. Please make sure your name is on the back of the recipe card. The recipes become the property the Central Washington State Fair and may be edited, adapted, copyrighted, published and used by them for publicity, promotion and/or advertising at their discretion without compensation to the contestant.
- Contest will be judged on originality (theme use), and overall appearance (design and layering). Entry will be returned at release time in whole.
- The American System of judging will be used for this contest.
- No entry limit.

YOUTH BAKED FOODS
DIVISION 6

Please also read the General Information, Rules and Regulations of the Fair.

- Exhibitor must be **4-18 years of age** to be eligible to enter, with the exception of Food Preservation. Youth exhibitor must be a minimum of **8 years old** to enter any classes in the Youth Food Preservation division.
- Entries requiring refrigeration will be accepted and judged depending on availability of refrigeration.
- Due to health regulations, baked items **WILL NOT** be returned at the end of the Fair. This does not apply to decorated cakes.
- Enter exhibits in disposable containers. We cannot guarantee returns.
- Please include recipe with your name for all baked goods. Recipes become the property of Central Washington State Fair.
- Entries must be entered in general classes to be eligible for contests.
- Best of Show - may be awarded to one outstanding exhibit.
- Best of Class Rosettes may be awarded to individual classes in the Foods Division.

* You may enter as many items as you wish, but all must be different recipes and baked by the exhibitor. Please you must include your recipe with your name on the back of the card for entry to be accepted. Must be entered in general baking classes to be eligible for contests.

Please submit your recipes on the Recipe Form located in this book. If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.

YOUTH BAKED FOOD CLASSES

Classes:

1. Cakes – Exhibits shall be a whole cake (any size) frosting optional. No mixes. You may enter up to 6 different types; all must be from a different recipe. Must state on entry exact description and name of entry. Cheesecake/Cakes requiring refrigeration will be judged but may not be displayed.
2. Decorated Cakes – Cakes not cut; judged for decoration only. May use a cake form. If cake bases are over 11"x 15" and the height is over 24", please call to make arrangements with the Superintendent. All cakes will be judged, however all cakes may not be displayed due to space availability.
   a. Occasional
   b. Specialty
   c. Fair Theme

   Scoring:
   Frosted Base – Appearance (smooth surface, straight sides) .....33 points
   Difficulty of Technique .....34 points
   Originality .....33 points

DECORATED CAKE
YOUTH BEST OF SHOW AWARD

SHIELDS™
A NOVOLEX BRAND

Shields by Novolex offers the following award to the Best of Show Decorated Cake in the Youth Class of the Baked Foods Division. American System of Judging

Prizes:
Best of Show - $75.00
Reserve Best of Show - $25.00

3. Candy & Confections – Candy or confection exhibits shall be six (6) pieces. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry form exact description and name of entry.

4. Cookies – Six (6) cookies per exhibit are required. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form exact description and name of entry.

BEST OF SHOW COOKIES
YOUTH AWARD

Yakima Theatres is offering a pack of four movie tickets to the youth exhibitor awarded Best of Show in the Youth Baked Foods Division – Class 4. American System of Judging.

5. Pies & Pastry – Pie exhibits shall be one whole pie, 6" to 9" in diameter. Chiffon, Cream, Custard, Cream Cheese or other pies requiring refrigeration will be accepted but may not be displayed. Please use disposable pans; the CWSF will not be responsible for the re-useable containers. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description. Apple pies winning blue ribbons will be judged again in the Apple King Apple Pie Contest for an American 1st, 2nd and 3rd award. A best of class rosette may be given to one blue ribbon winner in this class which is judged by our Food Judges. If the best of class rosette is given to a blue ribbon apple pie chosen by our food judges, this does not mean that this pie automatically wins the highest Apple King Award.
6. Quick Breads – Bread exhibits shall be one (1) loaf, any size. Doughnuts, corn sticks, muffin exhibits shall be six (6). You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
7. Yeast Breads, Coffeecakes & Rolls – Bread exhibit shall be one (1) loaf, any size. Roll exhibit shall be six (6) pieces. Coffeecake shall be one (1) whole cake, any size. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
8. Bread Machine – Bread/Rolls will be judged on uniformity and taste. You may enter one (1) item in each class. Bread exhibit will be one (1) loaf; rolls will be six (6).
   a. Categories: a) Bread b) Rolls

C & H SUGAR YOUTH AWARD

Prizes:
1st Place – $25 C&H Sugar Certificate
2nd Place – $20 C&H Sugar Certificate
3rd Place – $15 C&H Sugar Certificate

Rules:
1st, 2nd and 3rd place will be awarded to the exhibitors earning the most points for all entries made with C&H Sugar and bearing the official C&H entry label (available at time of entry). To be eligible for this award, use of C&H Sugar MUST be indicated on entry form at time of registration. Exhibitor must write "C & H" on form next to each item made with C&H Sugar. **NO EXCEPTIONS**! All recipes become the property of C&H Sugar Company and the Central Washington State Fair and may be edited and published without compensation to the exhibitor. **RECIPE MUST BE INCLUED.**

APPLE KING OF WASHINGTON
YOUTH APPLE PIE CONTEST
Best Homemade Apple Pies using Washington State Apples

SPONSORED BY:

Prizes (Awarded by Apple King Fruit Company):
1st Place: $150.00
2nd Place: $100.00
3rd Place: $75.00

All pies are Pre-judged under Class 5 Pies & Pastry.
Only the Blue Ribbon winners will be eligible for this contest under American Judging System.

RED STAR YEAST CONTEST

Red Star Yeast and coupons will be given out to the 2018 Baked Foods Department exhibitors by Red Star Yeast. The Best Loaf of Yeast Bread will receive a Red Star Yeast merchandise item. An empty packet of Red Star Yeast must be stapled to your entry form to qualify for this prize. All yeast bread entries including bread machine entries may participate if they use Red Star Yeast.

WASHINGTON ASSOCIATION OF WHEAT GROWERS

The Washington Association of Wheat Growers offers the following awards to the Best Overall Adult Exhibit in the Flour Baking category.

RECIPE REQUIRED.
American Judging System.
Prizes:
1st Place – Rosette & Cookbook
2nd Place – Cookbook

C & H SUGAR YOUTH SPECIAL CONTEST
DIVISION 7

"Go All Out!" Brownies

Class:
1. "Go All Out!" Brownies

Prizes:
1st Place – $100.00 2nd Place – $50.00 3rd Place – $25.00

Rules:
Bake your favorite brownies and bring seven (7) on a plate. Youth ages 4 to 18 may enter this contest.
The awards will be included with your premium check following fair.

- C & H Sugar must be used in your entered exhibit. An empty C&H Sugar package or proof of purchase must accompany your entry.

- A recipe must be turned in to the clerking staff at time of entry. Please make sure your name is on the back of the recipe card. The recipes become the property of C & H Sugar and the Central Washington State Fair and may be edited, adapted, copyrighted, published and used by them for publicity, promotion and/or advertising at their discretion without compensation to the contestant.
- If recipe is not included item will be disqualified. Recipes must be typed, but may be hand written if writing is legible.
- Contest will be judged on product quality (taste), originality (theme use), and overall appearance (design and plating). Display plate will be returned at release time. The American System of judging will be used for this contest.

YOUTH FOOD PRESERVATION
DIVISION 8

Please also read the General Information, Rules and Regulations of the Fair.

- All food products must be preserved between September 1, 2017 and September 1, 2018.
- Exhibitors **8-18 years of age** are eligible to enter this division.
- Canned products may be opened at discretion of judges.
- Judges use 1990 or newer Ball & Kerr Canning Books & USDA/WSU Bulletins for guidelines. If any other source is used, it must conform to safety standards set by USDA/WSU.
- All Low-Acid Vegetables, Fish, Meat & Poultry MUST be Pressure Canned.
- All High-Acid Fruits, Pickles, Relishes, Jams or Jelly products, and some Tomato products (those not requiring pressure canning) must be boiling water bath (except for freezer Jams & Jellies).
- Process all Jam & Jelly products in a boiling water bath for 10 minutes or put into sterilized jars and process 5 minutes.
- All entries MUST have a complete label indicating product name, method of pack (hot or cold), processing method, number of pounds plus processing time and elevation at which it was processed. Dried Foods must have a label indicating product name, pretreatment (if no pretreatment, state so on label), drying method (sun, oven, dehydrator), and date dried. Entries without form will be disqualified. **Form for Information Labels will be provided on Receiving Day: Please fill out and attach to entry form, as required by CWSF.**

Samples of Information Needed:

B) Peaches
Raw / Cold Pack
Boiling Water Bath
30 minutes – Ball Book
August 14, 2018
Elevation 1,500 feet

B) Mexican Tomato Sauce
Hot Pack
Ext. Book PNW 300
March 25, 2018
Elevation 950 feet

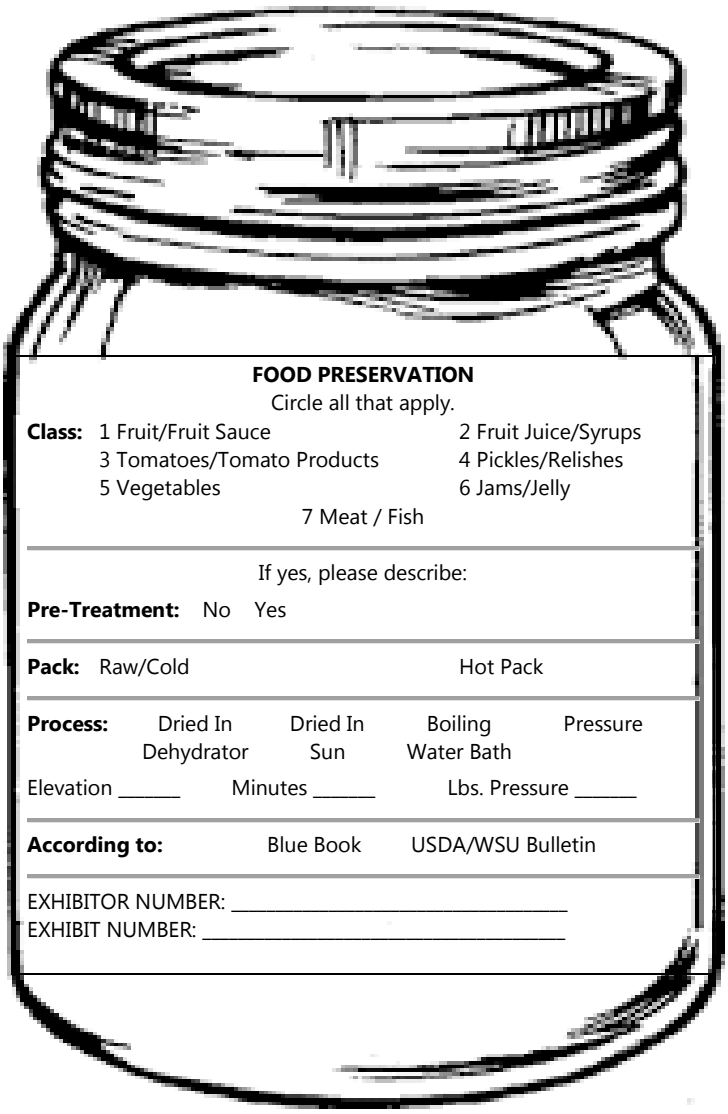
D) Strawberry Jam
Boiling Water Bath
5 minutes – Ball Book
July 10, 2018
Elevation 1,750 feet

D) Pears, Dried
No Pretreatment
Sun Dried
USDA/WSU Bulletin
September 1, 2017

Requirements:

- All jars must be clean, clear and standard canning jars. Product must be in 4 oz., ½ pint, 1 pint, 12 oz. or quart size jars only. All dried food MUST be in zip-lock baggies.
- Any unsealed jar, or seal that pops open during judging, will be disqualified. Dirty, cracked or sticky jars will also be disqualified.
- For Contests: Complete recipes are required. Staple recipe to entry form, as required by CWSF.

Please submit your recipes with your entry (may be written or, typed). If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.



Please Tape Label on Lower Backside of Canning Jar.

YOUTH FOOD PRESERVATION CLASSES

Classes:

1. Canned Fruit & Fruit Sauces – May enter up to eight (8) different items. Must be eight (8) different types, e.g. peaches, pears, etc. not eight (8) different peaches. Must conform to all USDA/WSU guidelines for canning fruits & sauces.
2. Fruit Juices & Syrups – May enter up to eight (8) different items. Must be eight (8) different types of juice and/or syrup. Must conform to all USDA/WSU guidelines for canning fruit juices & syrups.
3. Tomatoes & Tomato Products – Complete recipe required. May enter up to six (6) different items/types, e.g. salsa, stewed, etc. Must conform to all USDA/WSU guidelines for canning tomatoes or tomato products.
4. Pickles & Relishes – Complete recipe required. May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pickled products.
5. Low Acid Foods – **Must be pressure canned.** May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pressure canning low-acid foods.

6. Jams, Jellies, Butters, Marmalades, Conserves, Preserves, Freezer Jam/Jelly – May enter up to ten (10) different items/types. Must conform to all USDA/WSU guidelines for canning jams & jelly products. Must be in 4 oz., ½ pint, 12 oz., or 1 pint approved canning jars. **No Paraffin Accepted.**
7. Canned Meat/Fish – May enter up to six (6) different meat/fish. Must conform to all USDA/WSU guidelines for canning meat/fish.
8. Dried Foods – Entry requires ½ cup or more of product. Leathers must be two (2) 3"x3" pieces, wrapped in plastic. All entries must be in a zip-lock bag. You may enter up to two (2) different fruits, two (2) different leathers, two (2) different vegetables, two (2) different Herbs, and two (2) different meat/fish. Must conform to all USDA/WSU guidelines for dried foods.

YOUTH FOOD PRESERVATION
BEST OF SHOW AWARD

SHIELDS™
A NOVOLEX BRAND

Novolex offers the following award to the Best of Show Exhibit in Youth Food Preservation.
American System of Judging
Prizes:
Best of Show - $50.00
Reserve Best of Show - $25.00

2018 CENTRAL WASHINGTON STATE FAIR

MODERN LIVING BUILDING

SEPTEMBER 21 – SEPTEMBER 30, 2018

GENERAL RULES

Please Read: The General Rules & Regulations of the Fair, in addition to the following, are to be observed.

- All exhibits in this Department must be the work of the exhibitor. Items must be finished; new, clean and made within the last two years (except in Baked Foods and Food Preservation areas). Any entry which has been exhibited at a previous Central Washington State Fair may not be entered again. Articles stained, soiled or showing wear will not be judged. If any entry is guilty of breaking these rules, the exhibitor will not be subject to a refund of any entry fees.
- Exhibitors from ages 4-18 may enter in Crafts, Floral, Threads, and Foods with the exception of the Food Preservation division, which may only be entered by youth 8-18 years of age.
- Please complete the entry form by printing or typing, or use an address label with **complete** information.
- Exhibitors entering more than 20 exhibits must check at least 1 hour before closing time.
- At the discretion of the Area Superintendent or management, any exhibit deemed not worthy will not be exhibited.
- If item is disqualified**,** you will be notified.
- Any exhibit that deteriorates before the Fair closes will be removed from the display and disposed of at the discretion of the Superintendent or Management; ribbons will be held for the exhibitor.
- Liabilities: Every precaution will be taken to prevent loss and/or damage to entries; **HOWEVER**, entries are held or exhibited at the owner's risk.
- Due to health regulations all baked items entered in the Fair will not be returned.
- When it is obvious to the Judges that two or more exhibits are identical (as from the same cooking kettle), the judges **WILL** automatically disqualify ALL entries.
- Late entries may be accepted for display only. They may not be judged.
- All exhibits must remain in the Modern Living Building until the release date, unless area superintendent or management displays them elsewhere at which time exhibitor will be notified.
- No plastic or glued items except in the Craft Department. Embellishment or bling is allowed in Threads if construction is sewn.
- **The Danish System of Judging will apply to all areas EXCEPT Special Contests and Awards or otherwise indicated. Each entry is judged individually according to a standard. A Blue Ribbon means 1st Place, a Red Ribbon 2nd Place, a White Ribbon means 3rd Place. There can be more than one placing in each of these categories, if they meet the required standard. If an entry does not meet the required standard, then no ribbon is given. Prizes and Prize Money (Premiums) are paid from the records of the judges' sheets. Ribbons, tags, etc. have no value.**
  Best of Class Award may be awarded if judge deems worthy, & only if enough entries qualify in a class.

DEMONSTRATIONS:

Demonstrate your craft or hobby to the fair guests. Admission passes will be given to demonstrators for day of demonstration.

If interested in demonstrating your craft or hobby, contact
Marti Sondgeroth,
Demonstrator Coordinator,
1301 S Fair Avenue (Fair Office),
Yakima, WA 98901,
or call 509-910-3484

Individual Participation:
During the Fair, craft-persons demonstrate their skills in 2 hour segments. Schedule is 11AM to 8PM in the Modern Living Building, daily.

Group or Club Participation:
Share the joy of your craft or hobby with fair guests, and encourage interest in membership.

2018 CENTRAL WASHINGTON STATE FAIR

GENERAL EXHIBIT TAKE-IN

SEPTEMBER 21 – SEPTEMBER 30, 2018

BRING YOUR EXHIBITS TO THE FAIR ON THE FOLLOWING DATES

CRAFTS DEPARTMENT

Place: Modern Living Building - Annex
Dates: **Friday, September 7, 2018** at 12:00PM to 5:00PM
Saturday, September 8, 2018 at 11:00AM to 4:00PM
Entrance: Gate 5
Superintendents: Marti Sondgeroth @ 509-910-3484

FOODS DEPARTMENT

Place: Modern Living Building - Annex
Baked Foods
Date: **Monday, September 17, 2018**
Time: 12:00PM to 5:00PM
Entrance: Gate 11
Food Preservation
Dates: **Friday, September 7, 2018** at 12:00PM to 5:00PM
Saturday, September 8, 2018 at 11:00AM to 4:00PM
Entrance: Gate 5
Superintendents: Denise Ball @ 509-966-7894

SCHOOLS DEPARTMENT

Place: Modern Living Building - Annex
Date: **Monday, September 17, 2018**
Time: 12:00PM to 5:00PM
Entrance: Gate 11
Superintendents: Denise Ball @ 509-966-7894

FLORICULTURE DEPARTMENT

Place: Modern Living Building - Annex
First Half Date: **Thursday, September 20, 2018**
First Half Time: 2:00PM to 7:00PM
Second Half Date: **Wednesday, September 26, 2018**
Second Half Time: 6:00AM to 10:00AM
Entrance: Gate 11
Superintendents: Sharon "Kay" Lantrip @ 509-952-1388

THREADS DEPARTMENT

Place: Modern Living Building
Dates: **Friday, September 7, 2018** at 12:00PM to 5:00PM
Saturday, September 8, 2018 at 11:00AM to 4:00PM
Entrance: Gate 5
Superintendents: Jeannette Lizotte @ 509-969-3546
Cecilia Bloxham @ 425-681-5460

4-H DEPARTMENT

Place: Modern Living Building
Dates: **Saturday, September 15, 2018**
Time: 12:00PM to 5:00PM
Entrance: Gate 11
Superintendents: Diane Jones @ 509-833-3175

VALLEY PRODUCE DEPARTMENT

Place: Agriculture Building – North facing door
Date: **Wednesday, September 19, 2018**
Time: 10:00AM to 7:00PM
Entrance: Gate 11
Beer & Wine Dates: **August 31, 2018** at the Deccio Office Building
Beer & Wine Time: 8:00AM to 5:00PM
Superintendents: Leah Glasenapp @ 509-969-6895
Tracie Heiserman @ 509-731-2653

CENTRAL WASHINGTON BEEKEEPERS ASSOCIATION

Place: Agriculture Building – North facing door
Dates: **Tuesday, September 18 & Wednesday, September 19, 2018**
Time: 3:00PM to 7:00PM (both days)
Entrance: Gate 11
Contact: Mark Hanks @ 509-305-7010

PHOTO/FINE ARTS/WOODCARVING DEPARTMENT

Place: Agriculture Building (Upstairs) – North facing door
Dates: **Friday, September 14 & Saturday, September 15, 2018**
Time: 12:00PM to 7:00 PM (Friday) & 9:00AM to 5:00PM (Saturday)
Entrance: Gate 11
Superintendents: Leah Glasenapp @ 509-969-6895

SCHOOL ART DEPARTMENT

Contact ESD #105 – Gayle Ames @ 509-454-3133 for information

RELEASE AND PICK UP DATE AND TIMES

Date: **Monday, October 1, 2018**
Modern Living Building Time: 11:00AM to 5:30PM
4-H Department Time: 1:00PM to 4:00PM
Agriculture Building Time: 10:00AM to 5:30PM
CW Beekeepers Time: 10:00AM to 1:00PM
Entrance: Gate 11