2020 Food Preservation Department

<u>SUPERINTENDENT</u>: Sue King

<u>REGISTRATION DEADLINE</u>: June 25, 2020
On-line entry is available through our website *www.ozarkempirefair.com*.
Registration forms to mail in are available at *www.ozarkempirefair.com* or at the Ozark Empire Fair Office.
Exhibitor tags will be mailed in July to the name and address on the online registration or registration form.
Receive one (1) FREE admission ticket if you enter 10 or more items (all departments combined).

ADULTS: $2.00 per entry

Maximum fee for any **adult** exhibitor = $50 **IF** you mail or walk-in a PAPER Registration Form.
Total number of entries for mail or walk-in entries shall be limited to a total of 75.

If you register online, EVERY entry will be charged $2.00 with no upper limit.

<u>CHECK-IN</u>: Tuesday, July 28, 2020
Exhibits will be checked in on Tuesday, July 28, 2020, between 8 a.m. and 6 p.m. Procedure will be sent with exhibitor tags in July. Exhibitor tags must be securely attached to exhibits before arriving at the Fairgrounds.

<u>CHECK-OUT</u>: Sunday, August 9, 2020
Exhibits will be checked out after the Fair on Sunday, August 9, 2020**,** between 11 a.m. and 5 p.m. **No exhibit will be released at any other time.** Exhibits not picked up by 5 p.m. will be disposed of.

REGULATIONS:
1. All entries are governed by the Life & Arts Rules and Regulations and rules for this department.
2. **Exhibitor is limited to one (1) exhibit in a class.**
3. Exhibits must be the work of the exhibitor and made from scratch (unless otherwise specified).
4. Adults only (*age 19 and over). Youth, see Youth Department.
   *Youth exhibitors will be allowed to enter adult divisions with the understanding that the youth exhibitor may NOT exhibit similar items in both departments and exhibits will be judged as an adult entry regardless of age.
5. Superintendent will have authority to remove and dispose of foods that become unsightly.
6. Prize money will be paid to the number of places indicated for each class, if quality merits. Judges may award additional placings but no money will be paid for additional ribbons.
7. Exhibitor and the public are prohibited from touching or handling exhibits in any manner or from helping remove exhibits on check-out day.
8. In order to have this exhibit of as high quality as possible, the right is reserved to reject all unsuitable exhibits, to determine that all rules and regulations have been followed, and that no identification of the exhibitor in any form is displayed during judging.
9. **Judging guidelines: see Judging Guidelines link.**

NOTE TO GARDENERS

Special Contest in Garden Department: Collection of fresh garden produce AND canned or dehydrated food grown by and canned or dehydrated by exhibitor. See Garden Department.

DIVISION 901 - DEHYDRATED FOODS

Champion: Ribbon

Prize money: $4.00 - $3.00 - $2.00

Additional information:

a. Pre-treatment methods MUST BE LISTED on the back of exhibitor tag. If no pre-treatment was used, write "no pre-treatment".
b. For further information on dehydrating foods, see Publications GH 1562 "Drying Foods" and GH 1563 "How to Dry Foods at Home" available from your County Extension Agent.
c. Exhibit will consist of: Fruits and vegetables: One cup in zipper clear food storage bag. Herbs: Half-cup (as close to whole leaf as possible) in zipper clear food storage bag.

Class

1 Any fruit - specify
2 Any vegetable - specify
3 Any herb for cooking - specify
4 Jerky - specify type of meat and any pre-treatment

DIVISIONS 902-905 – CANNED FOODS

NANCY JOHNSON FALK MEMORIAL AWARD

$10 will be awarded to **Grand Champion** in Canned Foods in recognition of Nancy's many years of dedication to canning competition at the Ozark Empire Fair.

Director's Choice – Rainbow Ribbon

Additional regulations (all canning classes):

a. **EXHIBITOR MUST LIST THE FOLLOWING INFORMATION** (on back of exhibitor tag):
   1. PRODUCT NAME
   2. DATE OF PREPARATION
   3. PROCESSING METHOD (pressure canner or water bath)
   4. LENGTH OF TIME PROCESSED
b. **PROCESSING PROCEDURES AND TIMES RECOMMENDED BY USDA GUIDELINES WILL BE FOLLOWED.** See University Extension Publications GH 1451-1461, USDA Agriculture Information Bulletin NO. 359 ("Complete Guide to Home Canning"), or the Ball and Kerr canning guides for specific instructions for home preservation.
   Website: http://www.freshpreserving.com.
c. **All** canned products MUST be heat processed, including pickles, relishes, sauces, jellies and other sweet spreads. (jelly: minimum 5 min. water bath, etc.) (Exception: flavored vinegar, oil.) NO paraffin on jellies, etc.
d. Self-sealing, two-piece vacuum caps are required on all canned products, including: jellies, butters, and other sweet spreads.
e. Processing times: Greene County and most of Southwest Missouri is above 1000 feet altitude and require longer processing times for safety of the finished product.

f. **EXHIBITOR TAGS MUST BE ATTACHED TO NECK OF JAR WITH STRING OR RUBBER BAND.** Do NOT tape tags to lids.
g. Canned foods MUST have been canned since the 2018 fair.

DIVISION 902 – Canned Fruits and Vegetables

Champion: Ribbon

Prize money: $4.00 - $3.00 - $2.00

Jar size: canned fruits and vegetables may be shown in pint or quart jars.

FRUITS

Class

1 Peaches
2 Berries
3 Any other Fruit
4 Mixed fruit (list fruits on exhibitor tag)

VEGETABLES

Class

5 Beans, green
6 Beans, other
7 Tomatoes
8 Any other vegetable

DIVISION 903 – Canned Pickles and Relish

Champion: Ribbon

Prize money: $4.00 - $3.00 - $2.00

Jar size: canned pickles and relish may be shown in pint or quart jars.

Class

1 Bread and butter pickles
2 Cucumber dill pickles
3 Cucumber sweet pickles
4 Any other pickle (specify type)
5 Any relish (specify type)

DIVISION 904 – Jellies and Other Sweet Spreads

Champion: Ribbon

Prize money: $4.00 - $3.00 - $2.00

Additional information:

a. EXHIBITOR TAGS MUST BE ATTACHED TO NECK OF JAR WITH STRING OR RUBBER BAND**.** Do NOT tape tags to lids.
b. Jellies are mixtures of juice and sugar and are clear and firm.
c. Butters are fruit pulp cooked with sugar until thick.
d. Preserves are small whole fruits or pieces of fruits in clear, thick slightly jelled syrup
e. Jams are made from crushed or chopped fruit, less firm than jelly.
f. Marmalades are soft, transparent fruit jellies containing small pieces of fruit or citrus peel.
g. Jellies MUST be shown in half pint or standard jelly jars. Other preserves may be shown in pint or half pint jars.

BERRY JELLIES

Class

1 Blackberry
2 Raspberry
3 Strawberry
4 Other berry
5 Mixed berry (specify)

FRUIT JELLIES

Class

6 Apple
7 Grape
8 Peach
9 Other fruit
10 Combination of fruits (specify)

Class

11 **Any other jellies** – example: mint, pepper, novelty jelly, etc.
12 **Butter spreads** – example: apple butter, peach, etc.
13 **Fruit jam, preserve or marmalade** – example: cherry, peach, pear honey, etc.
14 **Berry jam, preserve or marmalade** – example: blackberry, strawberry, etc.
15 **Other preserve, jam or marmalade (specify)**
16 **Combination of fruits (specify), jam, preserve, or marmalade**

DIVISION 905 – Miscellaneous and Collections

Champion: Ribbon

Prize money classes 1-6: $4.00 - $3.00 - $2.00
Class 7: $6.00 - $5.00 - $4.00

Class

1 **Any other sauce** – example: chili sauce, spaghetti sauce, other tomato sauce, etc. Sauces may be shown in pint or quart jars.
2 **Salsa** – Salsa may be shown in pint or quart jars.
3 **Any vinegar or oil –** example: flavored vinegar or flavored oil. Vinegars and oils may be shown in appropriate decorative containers.
4 **Collection** of pickles and/or relishes, attractively displayed. Five (5) jars total.
5 **Collection** of sweet spreads (jellies, jams, preserves, etc.), attractively displayed. Five (5) jars total.
6 **Collection** of fruits, vegetables, relishes, sweet spreads, etc., attractively displayed. Five (5) jars total. Not more than two jars (different flavors) of any one type of product.
7 **A GIFT BASKET FROM MY KITCHEN:** Collection of baked goods AND canned or dehydrated foods baked, canned and/or dehydrated by exhibitor. Collection must include **five (5) food products** that could be shown in the Foods or Foods Preservation Department. Two (2) items MUST be baked (from quick breads, cakes, cookies, honey baking, yeast breads) **AND** two (2) items MUST be canned or dehydrated. The fifth food product is the exhibitor's choice between baked, canned, dehydrated, home-grown honey or candy. Include a 3"x5" card listing the five products in the display.
Regulations for each division of the Foods Department will apply for each food product in collection. Recipes are NOT required. Example: if one of the food products in the collection is sugar cookies, 4 sugar cookies would be required and would count as one food product. (Exception: may use ¼ cake instead of ½.) Display may be decorated as a gift BASKET for a holiday, housewarming, get-well, thinking-of-you, etc. Maximum size of display is 12" front to back x 15" wide x 15" high.