
Judging at the Fair

Judging at the Tanana Valley State Fair is accomplished through a network of volunteers. Judges are recruited & chosen for their expertise in a particular area, and it is through their generous donation of time & knowledge that we are able to showcase your achievements. Judges are trained by the superintendent & through the Fair Office to follow the guidelines set down by the Fair Association. They are expected to:

- be fair & consistent in their judging;
- provide positive comments & constructive criticism to the exhibitor;
- follow the Fair Association's mission to educate participants through their evaluation.

Each exhibit must have a completed score sheet. These score sheets are for the education of the exhibitor only & are not for public view. An exhibitor may request to see a score sheet for any of their entries by asking the exhibit attendant on duty, asking the superintendent, or requesting assistance through the Office.

Security

You are encouraged to enter your best work. The Competitive Exhibits team (staff, superintendents, judges & volunteers) all recognize the value these hold & all effort is made to provide for their security. Each building has a team of volunteers to watch over the exhibits & to make sure they are not handled or stolen, but because of the volume of entries we get each year, we cannot guarantee the safety of each exhibit.

Questions

We have tried to create a lot for everything, but if you cannot find an appropriate lot in which to enter an item, please contact the Division Superintendent. They can help you in selecting a lot, or can add any lots as needed. Be sure to contact them before Entry Day.

If you are unable to reach the superintendent, the Office is here to help. Call us anytime between the hours of 9am & 5 pm, Monday through Friday or email exhibits@tvsfa.org

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DIVISION 8 FOOD PRESERVATION

EXHIBITOR'S HANDBOOK



Exhibiting at the Tanana Valley State Fair

Welcome to the world of Competitive Exhibits! As an exhibitor at the fair, you are entering into a long standing tradition of education & competition that began in the Tanana Valley in 1924.

General Rules:

- Get a Fair I.D. number from the Office.
- Pick up & fill out Exhibit Tags & Entry forms at home.
- **Entries are accepted one day only.** Check Guide for entry date and pick-up day is the Monday following the Fair

Entry Guidelines

Pick your best: You may enter only one exhibit per lot, so choose that item which best demonstrates your skill or knowledge;

Prepare your entry: Read the paragraph on preparation & presentation and present your exhibit in the best way possible. Don't wait until the last minute - know what you will enter & have your exhibit tags ready well before entry day;

Tell us about your entry: If your division has special instructions, be sure to include this information on a 3"x 5" card attached to your entry.

Preparing Your Entry

It is important that you have not only an attractive exhibit, but one that is safe. For all food preservation products, it is important to follow recommended processing procedures for a top quality product that is safe and wholesome for your family. Check with the Alaska Cooperative Extension for the latest USDA publications (Attractive and Safe Food Preservation Exhibits is available at the A.C.E. office) which gives recommended procedures.

To learn more about proper food preservation techniques and guidelines, the Alaska Cooperative Extension offers an annual Master Food Preservation class. Additional information is available by calling the Extension office at 474-1530.

Containers: All canned products should be packed in clear, standard size canning jars (jars and lids manufactured for home canning). The recommended jar for honey & beekeeping products is a one pound size Queenline.

Labels: Jars should be clean and labeled with the following information: product name, date processed, type of pack, method used, and length of processing time. If applicable, state the pounds of pressure used. For alcoholic beverages, state the amount of alcohol used.

Judging Criteria

In judging canned products, three factors should be considered: the product, the liquid, and the pack of the product.

Any entry with an unsealed lid or moldy jar will be disqualified. It may be necessary to open some entries to inspect for judging purposes; low acid exhibits are not opened for judging. Exhibitors may replace their exhibits immediately after judging with a like item, with superintendent approval.

Classes A (AA), B (BB) & C (CC) - Jams, Jellies, & Other Soft Spreads: Soft spreads all consist of fruits preserved with sugar and are thickened or jellied to some extent. The product will be judged on proper container & seal, label, 1/4 inch head

The Tanana Valley State Fair seeks to highlight and enhance appreciation for Interior Alaska by showcasing competitive & commercial exhibits. The Fair educates and entertains all participants by providing opportunities to share a rich variety of individual and community endeavors. The Fair encourages and welcomes involvement by all.

space, absence of foreign matter, clear and clean liquid, bright clean color, as well as proper consistency for the following:

- Jelly - firm, with no fibers;
- Jams - should flow slightly;
- Preserves, marmalades & conserves - fruit pieces suspended in a thick, syrupy gel;
- Fruit Butter - should flow slightly.

Class D (DD) Pickles & Relishes: Pickles should have the natural color of product from which they are made. The flavor should be natural to the fruit or vegetable or a pleasant combination, neither too sour or over spiced. Products should be processed in a boiling water canner. These products will be tasted only if needed to reach a judging decision.

Sample Judging Sheet

Jams, Jellies & Soft Spreads Natural Honey & Beekeeping Products Beverages

	POINTS POSSIBLE	SCORE
Container clean, neat jars proper seal (disqualified if unsealed) label complete	20	_____
Appearance of Product proper headspace no foreign matter clear, clean with bright color proper consistency for type	40	_____
Liquid proper consistency for type	30	_____
Taste	10	_____
TOTAL (100 = perfect score)		_____
COMMENTS _____		

Sample Judging Sheet

Pickles & Relishes Canned Vegetables, Fruits, Meats & Fish Frozen & Dried Foods

	POINTS POSSIBLE	SCORE
Container proper container, clean & neat proper seal (disqualified if unsealed) label complete	20	_____
Appearance of Product	50	_____
Liquid proper consistency for type	30	_____
TOTAL (100 = perfect score)		_____
COMMENTS _____		

Class E (EE) Canned Vegetables, Class F (FF) Canned Fruit, and Class G (GG) Meats & Fish:

All of these products must be processed in a pressure canner, or for Canned Fruits, a boiling water canner is acceptable. All products must exhibit the proper head space, with uniform pieces & shape, no foreign matter, with clean, neat jars. For safety reasons, these products will not be tasted.

Class H (HH): Beverages: Judges will base their score on presentation (suitable container), appearance (clean, free of sediment), & flavor.

Class I (II) & J (JJ): Frozen & Dried Food: Frozen exhibits will be placed immediately in the freezer. Products will be thawed only if necessary to reach a judging decision. Judging is based on presentation (packaging or wrap), product appearance (color), & texture.

Class K (KK): Natural Honey & Beekeeping Products: Judging is based on presentation, product appearance (free of foreign substance, color), & flavor.