

VALLEY COMMUNITY FAIR

Food Preservation

Department 2

Superintendent: Fitzgerald 937-4177 steveandrenae@centurytel.net

General Rules and Regulations

NOTICE!

THE VALLEY FAIR BOARD, AS A WASHINGTON STATE CORPORATION, WILL NOT BE LIABLE FOR INJURY OR DAMAGE TO PERSONS OR PROPERTY THAT RESULTS FROM PARTICIPATION OR ATTENDANCE AT THE VALLEY FAIR. THE PARENT OR LEGAL GUARDIAN OF ANY CHILD (UNDER 18) EXHIBITING ANY ANIMAL AT THE FAIR ASSUMES FULL RESPONSIBILITY FOR ANY LIABILITY OR INJURY RESULTING FROM ACTIONS OF THE ANIMAL OR HANDLER.

- Exhibitors will give the necessary attention to their exhibits and, at the close of the Fair, take charge of same. Fair officials will take reasonable precautions, but will not be responsible for loss or damage.
- The Fair Association reserves the final and absolute right to interpret these rules and regulations and to settle all matters, questions, and controversies that arise out of, or in connection with the Fair. The Fair Association reserves the right to accept or reject any entry for any reason.
- Professional entries will be accepted, but exhibitors must identify level of professionalism on entry tag. A professional is a person who has had more than one year of professional schooling or makes a living selling their product. Professional entries will be judged, but will not be eligible for a "Grand Champion" or "Best of Show" awards.
- A combination of the DANISH and AMERICAN system of judging will be used for all exhibits. All exhibits will, first, be judged using the Danish system – Each exhibit is judged whether they meet or exceed certain standards.
 - BLUE – Given to those who most nearly meet the highest standards established for the particular class or level of performance. Blue does not indicate perfection or superiority, but indicates a high degree (90% - 100%) of achievement towards the elements in the standard.
 - RED – These entries rank good (80% - 89%) in relation to the standards or expected achievement. Either the general level of accomplishment is less than excellent or enough shortcomings are found to cause the placing to drop from excellent to good.
 - WHITE – The white grouping contains entries found lacking and rate only an average, acceptable, or satisfactory rating for the standards established.

After judging with the Danish system, they are judged using the American system, giving the top scoring entries a grand/reserve grand placing. The judge's decision is final.

- Both youth and adult exhibitors will receive premiums. Premium rates will be posted at the Fair Office.

- Any exhibit entered, but not listed in the Fair Book, will be classified and points awarded if the exhibit merits such points.
- Judges in any division may not judge their own work.
- **ALL ANIMAL EXHIBITS MUST BE PRE-REGISTERED!** Exhibit Hall entries register on Friday morning prior to the Fair (see schedule of events).
- When mailing in your animal entry, please attach a completed Liability Waiver. Each form must be postmarked **NO LATER THAN AUGUST 1** to:

Valley Community Fair
c/o Carla Scott
104 S Arnim Ave Unit A
Deer Park, WA 99006

For questions:
680-0418
Scottcs@me.com

- A separate entry form is required for each department entered. Entry forms are available at the following locations: The Valley Store, Valley Fuel, Akers United Drug, Valley Drug, Stevens County Extension, and The Chewelah Independent and in the back of this book or at <http://valleycommunityfair.weebly.com>.
- **CREATIVE WRITING ENTRIES** must be postmarked **NO LATER THAN AUGUST 1** to:

Valley Community Fair
c/o Linda Saffer
4641 Lyons Hill
Springdale, WA 99173

For questions:
509-850-5659
wynddee@gmail.com

- Pre-registration of parade entries are encouraged. Parade registration forms are located in the back of this book and at the same locations as animal registration forms.

Please mail no later than August 1 to:

Valley Fair Parade
PO Box 142
Valley, WA 99181

For questions:
937-2635

- No premiums are mailed. **Please come to the fair office between 3:00pm and 5:00pm Fair Day for premium payout.**
- Exhibits may be removed after 4:00pm, and must be removed by 5:00pm on Fair day. The Fair Association will not be responsible for any display or exhibit left in the building after 5:00pm. Lost and found items should be reported to the Fair Secretary, Carla Scott.

NOTE: Each exhibitor is entered into a drawing to receive a prize from a local business. Names are drawn at 2:30, 3:00, 3:30, 4:00, and 4:30pm. ***Exhibitors must be present to win.*** If you have entered an item into the fair, stick around and see what you may win!

Exhibit Hall Entry Information

Exhibits received the Friday prior to Fair Day between 8:00am and 12:00 noon

NO LATE ENTRIES WILL BE ACCEPTED AFTER 12:00PM

- **The Fair Association reserves the right to accept or reject any entry for any reason.**
- Non-animal exhibits do not need to be pre-registered.
- Please bring your items early to assure there is adequate time for registering, checking-in, completing tags and displaying items.
- All items must have been made within one year of the fair date, or within the 4-H year.

- Non-animal exhibitors may enter more than one item per section (unless otherwise stated) however, **only one premium is paid per section.**
- If group projects are entered, one premium will be paid and each participant will receive a ribbon.
- No pets are allowed in the Exhibit Hall

Exhibitor Age Divisions

(as of October 1 of prior year)

- Division 1: Senior – 14 to 18 years
- Division 2: Intermediate – 11 to 13 years
- Division 3: Junior – 8 to 10 years
- Division 4: Primary – 7 and under
- Division 5: Special Need Individual
- Division 6: Open Adult (age 19 and older)
- Division 7: Open Senior (65 or better)

Department 2 – Food Preservation

- All canned exhibits to be in standard quart, pint or half-pint jars (Kerr, Mason or Ball). Jars and lids should be of the same manufacturer. All residue must be cleaned from jars.
- All containers **must** have a **removable** label placed on or with jar (a good way to attach label is with a rubber band or small piece of scotch tape). Indicate kind, date and method of processing (pressure or hot water bath, raw or hot pack), pound of pressure and processing time. **Canning preservation methods other than pressure or hot water bath will not be accepted for entry.** If label is not complete, your entry could be disqualified.
- Judging will be done with USDA recommendations.
- To ensure quality of entry, you may refer to: a current “Ball Blue Book Guide to Home Canning, Freezing and Dehydration” and/or “USDA Complete Guide to Home Canning”.
- **Your name and address must be presented to the office at the time of registration in order to receive Food Preservation Awards.** A proof of purchase for “Ball Pectin®” must be provided.

Class I Fruit

Sect	Description	Sect	Description	Sect	Description
1	Apples	5	Plums	9	Peaches
2	Apricot	6	Pears	10	Rhubarb
3	Berries	7	Cherries	11	Other
4	Prunes	8	Huckleberries		

Points:	Blue – 10	Red – 7	White – 4
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Class II Vegetables

Sect	Description	Sect	Description	Sect	Description
1	Asparagus	6	Corn	11	Sauerkraut
2	Beans (green)	7	Ketchup	12	Tomatoes
3	Beans (yellow)	8	Peas	13	Medley (mix of 3)
4	Beets	9	Pumpkin	14	Other
5	Carrots	10	Salsa		

Points:	Blue – 10	Red – 7	White – 4
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Class III Jellies

Sect	Description	Sect	Description	Sect	Description
1	Apple	7	Huckleberry	13	Strawberry
2	Apricot	8	Peach	14	Wild Berry
3	Berries	9	Pear	15	Mixture
4	Blackberry	10	Plum	16	Unsweetened
5	Cherry	11	Prune	17	Other
6	Grape	12	Raspberry		
Points:		Blue – 10	Red – 7	White – 4	

Class IV Jams

Sect	Description	Sect	Description	Sect	Description
1	Apple	7	Huckleberry	13	Strawberry
2	Apricot	8	Peach	14	Wild Berry
3	Berries	9	Pear	15	Mixture
4	Blackberry	10	Plum	16	Fruit Butter
5	Cherry	11	Prune	17	Unsweetened
6	Grape	12	Raspberry	18	Other
Points:		Blue – 10	Red – 7	White – 4	

Class V Juices

Sect	Description	Sect	Description	Sect	Description
1	Apple	7	Peach	13	Wild Berry
2	Apricot	8	Pear	14	Mixture
3	Berries	9	Prune	15	Mixed Veggie
4	Cherry	10	Raspberry	16	Unsweetened
5	Grape	11	Strawberry	17	Other
6	Huckleberry	12	Tomato		
Points:		Blue – 10	Red – 7	White – 4	

Class VI Syrups

Sect	Description	Sect	Description	Sect	Description
1	Apple	6	Cherry	11	Prune
2	Apricot	7	Grape	12	Raspberry
3	Berries	8	Huckleberry	13	Strawberry
4	Blackberry	9	Peach	14	Mixture
5	Wild Berries	10	Pear	15	Other
Points:		Blue – 10	Red – 7	White – 4	

Class VII Sauces

Sect	Description	Sect	Description	Sect	Description
1	Apple	5	Peach	9	Strawberry
2	Apricot	6	Pear	10	Mixture
3	Berry	7	Plum	11	Tomato

4	Cherry	8	Raspberry	12	Other
Points:		Blue – 10	Red – 7	White – 4	

Class VIII Pickles

Sect	Description	Sect	Description	Sect	Description
1	Beets	4	Relish	7	Mixed Veggies
2	Dill	5	Sweet	8	Mustard
3	Bread & Butter	6	Dilly Beans	9	Other
Points:		Blue – 10	Red – 7	White – 4	

Class IX Meat & Vegetable Protein Foods

Sect	Description	Sect	Description	Sect	Description
1	Beef	4	Fish	7	Rabbit
2	Chicken	5	Soup	8	Baked Beans
3	Meat	6	Lamb	9	Other
Points:		Blue – 10	Red – 7	White – 4	

Class X Dried

Sect	Description	Sect	Description	Sect	Description
1	Fruits	3	Meat	5	Cooking Herbs
2	Vegetables	4	Grains	6	Other
Points:		Blue – 10	Red – 7	White – 4	

Class XI Dried Leather

Class XII Gift Baskets / Soup Mixes *(must have at least 1 "home" preserved item)*

Class XIII Wine – see Class VI for sections

Class XIV Miscellaneous

Points:	Blue – 10	Red – 7	White – 4
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Sugar Awards for Canning

Subject to availability – Information will be posted on fair day