

4074	4174	Nut Brittle
4076	4176	English Toffee Candy
4081	4181	Cream Pie
4082	4182	Fruit Pie /any kind
4083	4183	Oatmeal Pie
4084	4184	Peanut Butter Pie
4085	4185	Nut Pie
4087	4187	Cheese Cake

Section 3 - Youth 6 and Under CLASS

4203	Chocolate chip
4204	Oatmeal cookies
4205	Peanut butter cookies
4206	Snickerdoodles
4207	Sugar cookies
4208	Unbaked cookies
4209	Quick bread (any)
4210	Muffins, plain
4211	Muffins, other
4212	Cupcakes, plain or frosted

Section 4 - Youth 7 - 9 - 4300#s

Section 5 - Youth 10-12 - 4400#s

Section 6 - Youth 13 - 15 - 4500#s

Section 7 - Youth 16 - 18 - 4600#s

CLASS CLASS CLASS CLASS CLASS DESCRIPTION

4300	4400	4500	4600	Bar cookie
4301	4401	4501	4601	Brownies, unfrosted
4302	4402	4502	4602	Brownies, frosted
4303	4403	4503	4603	Chocolate chip
4304	4404	4504	4604	Oatmeal cookies
4305	4405	4505	4605	Peanut butter cookies
4306	4406	4506	4606	Snickerdoodles
4307	4407	4507	4607	Sugar cookies
4308	4408	4508	4608	Unbaked cookies
4309	4409	4509	4609	Quick bread (any)
4310	4410	4510	4610	Muffins, plain
4311	4411	4511	4611	Muffins, other
4312	4412	4512	4612	Cupcakes, plain or frosted
4313	4413	4513	4613	Spritz cookies
4314	4414	4514	4614	Filled cookies
4315	4415	4515	4615	Biscotti
4316	4416	4516	4616	Turtle candy
4317	4417	4517	4617	Fudge
4318	4418	4518	4618	Nut brittle
4319	4419	4519	4619	Peanut balls
4320	4420	4520	4620	Suckers
4321	4421	4521	4621	Bread mix
4322	4422	4522	4622	Cake mix cake
	4423	4523	4623	Cake scratch
	4424	4524	4624	Cake with frosting
		4525	4625	Decorated cake (only decoration judged) must be cake, a finished product
		4526	4626	Decorated cupcakes (only decoration is judged) must be cake, a finished product
		4527	4627	Doughnut
		4528	4628	Pie, fruit
		4529	4629	Pie, cream
		4530	4630	Pie, oatmeal
		4531	4631	Yeast rolls
		4532	4632	Yeast bread
		4533	4633	Cheese cake
		4534	4634	Tortillas

Section 8 - Dietary Alternatives

CLASS-BREADS

4800	Gluten free
4801	Dairy free
4802	Egg free
4803	Vegan
4804	Other

CLASS- BAKED DESSERTS

4805	Gluten free
4806	Dairy free

4807	Egg free
4808	Vegan
4809	Other

Section 9 - All Ages

CLASS

4951	Bread machine, 1 loaf
4952	Cake Fest Competition (<i>exhibitor makes recipe below</i>)

CAKE FEST COMPETITION PREMIUMS

First - \$10 • Second - \$5 • Third - \$3

HAWAIIAN WEDDING CAKE

INGREDIENTS:

1 cup white sugar
1/2 cup brown sugar
1 tsp baking soda
2 cups all-purpose flour
2 eggs
1 (20 ounce) can crushed pineapple with juice
1 cup finely chopped (or crushed) walnuts
3/4 cup flaked coconut
1 tsp cinnamon
1/8 tsp nutmeg
1 tsp salt
1 tsp vanilla

INSTRUCTIONS: Mix all of your dry ingredients together in a bowl.

Then mix in the eggs, vanilla and crushed pineapple with all of the juice.

Pour into a well-greased pan 9" round or 9"X13" rectangle

Bake for about 35 – 40 minutes at 350 degrees (or until toothpick in the center comes out clean). You can serve it this way if you want...or you can kick it up a notch with a simple creamy whipped cream-cream cheese frosting!

CREAM CHEESE FROSTING

INGREDIENTS:

8 ounces (224g) full-fat block cream cheese, softened to room temperature
1/2 cup (115g) unsalted butter, softened to room temperature
3 cups (360g) confectioners' sugar, plus an extra 1/4 cup if needed
1 teaspoon pure vanilla extract
1/8 teaspoon salt

INSTRUCTIONS: In a large bowl using a hand held or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese and butter together on high speed until smooth and creamy. Add 3 cups confectioners' sugar, vanilla, and salt. Beat on low speed for 30 seconds, then switch to high speed and beat for 2 minutes. If you want the frosting a little thicker, add the extra 1/4 cup of confectioners' sugar.

Cover and store leftover frosting for up to 5 days in the refrigerator or up to 3 months in the freezer. After freezing, thaw in the refrigerator then beat the frosting for a few seconds so it's creamy again.

DEPT. L - FOOD PRESERVATION

Superintendent: Glenda Hyde, 541-548-6088

Assistant Superintendent:

Drop-off Time: Extended hours on Saturday, July 24, from 8:00 am to 6:00 pm

Premiums: First - \$5 • Second - \$4 • Third - \$3

DEPT L - SPECIAL AWARDS

Best of Show: Adult, Senior, Youth Superintendent's Choice

Theme Award: Fair theme will be the subject of this award. All Classes within the Dept. will be eligible. Entries will be judged on originality, ability level and approximation to the theme. Indicate on the exhibitor tag that the entry is in this Class by inserting the word 'theme' on the tag in the upper right-hand corner. 'Theme' is not a Class by itself.

All ages will be judged together for the "theme award."

A \$10 award will be given to each of the above winners. It will be included in the Premium checks.

FOOD PRESERVATION GENERAL RULES AND REGULATIONS

Pre-registration is strongly encouraged as Covid-19 state and local health mandates on building capacity may limit the number of last minute walk in entries.

Please refer to DCF General Rules & Regulations in front of Exhibitor/Premium Book.

- Fair exhibits serve as a model for would be food preservers; therefore, the Fair requires that your food preservation exhibits are processed in accordance with current USDA recommended procedures in OSU Extension Instruction Booklets, So Easy To Preserve Ball Blue Book 2006 or newer, the National Center for Home Food Preservation web site, So Easy to Preserve, or from commercial pectin recipes. List source on the label.
- A referenced recipe must be from USDA recommended procedures as listed in the above booklets. Recipes and procedures from any other sources MUST be written out completely and attached to the to the exhibitor tag.
- Any entry may be disqualified as a result of omission of any of the labeling requirements. Labels are available at the Fair entry office.
- All entries must be labeled on the top of the jar, and no labels on the sides of the jar.
- Labels must include:
 - Name of product
 - Date preserved
 - Type of pack (raw or hot)
 - Process used (pressure, boiling water canner, low temperature pasteurization), altitude or location canned, processing time.
 - Section and Class number
- Label abbreviations recognized by judges:
 - PC - pressure canner
 - BWB - boiling water bath canner
 - LTP - low temperature pasteurization in boiling water bath canner
 - ED - electric dehydrator
 - SD - solar dryer
 - SUN - sun dried
 - F - frozen
 - RP - raw pack or cold pack
 - HP - hot pack
 - # - pounds of pressure - (only for pressure canning) be sure to adjust for altitude
 - PNW + number (e.g. PNW 300)
 - BBB (2006) - Blue Ball Book year or edition
 - BCBHP (2006) - Ball Complete Book of Home Preserving and year
 - CGHC - Complete Guide to Home Canning (USDA National Center for Home Food Preservation)
 - SEP - So Easy To Preserve ((University of Georgia)
 - Pectin - Name of pectin used
- Candidates for the Theme Award are most appropriate in the collection's classes in the Food Preservations Department. Decorating the jars in individual classes is prohibited. The label and content must be clearly visible.
- Jars included in the collection's classes need to be labeled with the labeling information necessary in individual classes. The entry tag must have the collection's classes name and

number.

- Unless otherwise noted, all jars must be standard canning jars. The size is determined by USDA recommendations. All jars must be clean and free from rust. Rings are required and must be clean and free from rust and easily removable.
- Clear, non-tinted jars are required.
- Jams or jellies must be processed in pint or half-pint jars. No 4 ounce jars.
- Attach string on exhibit tag with scotch tape to bottom of jar. For freezer jam, please use freezer tape.
- All entries must have been preserved within the last year. Each item should be entered in the Fair only one time.
- Canned products are considered articles of food and will be judged as such. Food preservation department personnel reserve the right to open any canned product.
- ENTRY CLERKS WILL NOT BE RESPONSIBLE FOR INCORRECT OR INCOMPLETE ENTRIES.
- Descriptions for Adult, Senior & Youth:**
 - Tomatoes- If entering in the tomato sections identify the type of tomato product on the exhibitor tag.
 - "Tomatoes- whole or halved packed raw without added liquid."
 - "Tomatoes- whole or halved packed in water."
 - "Tomatoes- whole or halved packed in tomato juice".
 - "Tomatoes- crushed packed hot without added liquid."
 - Fruit Spreads - At 1000' - 6000' altitude, fruit spreads must be processed at least 10 minutes in a boiling water bath in half pint or pint jars, except some conserve and marmalade recipes (as in Ball Blue Book) and freezer jam.
 - Frozen Jam – Display in ½ pint, regular mouth canning jars or commercial freezer jars.
 - Marmalade - A mixture of fruits usually indicating citrus. Flavors listed refer to main ingredient.
 - Preserves - Chunks of fruit suspended in a soft jelly.
 - Conserve - A jam like mixture of two or more fruits, usually including raisins or nuts or both. Flavors listed refer to the main ingredient.
 - Relish - Flavors listed refer to main ingredient.
 - Flavored Vinegars - May use clear standard canning jars or decorative narrow neck bottles (1-2 cup in size), with screw-on lid or cork and must be easily opened. Label does not require process, time and altitude.
 - Dried - Label should show drying method and date of processing. Regular Narrow Mouth Half Pint jars are REQUIRED and should be filled. All Products must be shelf-stable.
 - Paraffin - The USDA no longer recommends paraffin to seal fruit spreads. Entries using paraffin to seal any products will not be accepted or displayed.
 - Mustard - May be canned and displayed in 4 oz. jars (following directions in Ball Blue Book)
- Age Groupings:**
 - Adult:** Those 19 - 64 years of age.
 - Senior:** Those 65 years and above.
 - Youth:** 18 and under

"The Ball Fresh Preserving Awards will not be awarded this year."

Section 1 - Adult - Canned Fruit

CLASS

5000	Apples
5001	Applesauce
5002	Apricots
5003	Berries (Blackberry type as in Logan, Marion,