

EXHIBITS

SUPERINTENDENT: Gail Hillock

HOMEMAKER OF THE FAIR
(You must register for this competition)

- 1. All interested persons must register for **Homemaker of the Fair** when getting an exhibit number at the County Fair Office at 668 NW 1st Street, Enterprise.
- 2. Contestants must enter in each of the following divisions: **Floriculture, Baked Goods, Food Preservation and Textiles.**
- 3. Homemaker of the Fair will be determined by tabulating contestant's total premium awards in above divisions. In case of a tie, the exhibitor with the most blue ribbons will be the winner.
- 4. The Homemaker of the Fair will receive a \$50 cash award from the Wallowa County Fair and is ineligible to compete again for five years.

JUNIOR HOMEMAKER
(You must register for this competition)

- 1. Register for Junior Homemaker of the Fair when getting an exhibit number at the County Fair Office at 668 NW First Street, Enterprise.
- 2. Qualifications are the same as for adult Homemaker of the Fair.
- 3. Junior entrant must have attended school the year entering contest.
- 4. The Junior Homemaker of the Fair will receive a \$50 cash award from the Wallowa County Fair and is ineligible to compete again for five years.

Ida Hillock Memorial Awards

These special awards, sponsored by her family, are given in memory of Ida Hillock. Ida was the Wallowa County Fair's Baked Goods Superintendent for many, many years. She volunteered her time and entered her own creations in the Fair, achieving the Homemaker of the Fair award more than once.

Ida was known for her delicious pies, baked goods, and home cooking; she was always trying new recipes and was innovative in her approach to cooking, baking, and improving the Baked Goods Department.

Two cash awards of \$25.00 each will be given for pies. Winners will be chosen by the judge in the Baked Goods Division.

OPEN CLASS DEPARTMENTS:

**100 – Food Preservation • 200 – Textiles & Needlework • 300 – Clothing • 400 – Arts • 500 – Photography
600 – Hobbies & Crafts • 700 – Land Products • 800 – Floriculture • 900 – Baked Goods**

GENERAL RULES:

- 1. **Open class Non-Perishable** exhibits delivered to Cloverleaf Hall Monday, August 8th from 8 a.m. until NOON from these Departments: **100-Food Preservation, 200-Textiles & Needlework, 300-Clothing, 400-Art, 500-Photography, and 600-Hobbies & Crafts.**
- 2. **Open class Perishable** exhibits delivered to Cloverleaf Hall Tuesday, Aug 9th, from 8 a.m.—12 p.m., from these Departments: **700-Land Products, 800-Floriculture, and 900-Baked Goods.**
- 3. **Exhibits released Saturday, Aug. 13th from 2:30-3:30pm.**
- 4. All Open Class exhibits will be judged as follows: One 1st, 2nd, & 3rd ribbon in each class. **Premiums are \$2.00 for 1st, \$1.50 for 2nd, and \$1.00 for 3rd. Best of Show ribbons are given in each department. Special Awards are listed in many departments.**
- 5. Entries accepted from Wallowa County residents ONLY. If exhibits are brought to fair in someone else's name not from Wallowa County, both people will be barred from the fair.
- 6. All exhibitors may make only one entry in each class. (You may not compete against yourself in a class). When 3 or more exhibits of the same type are entered in "Any other" class, they will be judged in a separate class.
- 7. **EXHIBIT TAGS CAN BE PICKED UP FROM THE EXTENSION OFFICE IN ADVANCE OF FAIR at 668 NW 1st, Enterprise** (next to Cloverleaf Hall) so tags can be filled out prior to delivering fair entries. Otherwise they may be filled out when bringing exhibits.
- 8. **Adult, Senior Youth, Junior Youth, and Professional are in each department.** Those going into 8th grade and under will show in the Jr. Youth Division, 9th-12th grade will show in the Sr. Youth Division. If part of your living is earned selling a product you are entering, you must enter in the Professional Division. **Mark Jr. Youth, Sr. Youth or Professional on Exhibit Tags.** Adults will not need to mark anything on tags. Some departments will include a **Golden** section for entrants 80 yrs. and over.
- 9. Fair premiums will be paid as listed unless amount exceeds fair budget. **Checks not cashed within 6 months of issue will be forfeited.**

100 - FOOD PRESERVATION
SUPERINTENDENT: June Colony

- 1. **Exhibits entered 8 am-Noon, Monday, August 3rd at Cloverleaf Hall. Exhibits released Saturday, August 8th, 2:30-3:30 pm.**
- 2. AN ENTRY CONSISTS OF ONE STANDARD JAR. Three or more identical entries in one class will be judged as a separate class. (Example: 3 raspberry jams entered in Class: Berries will be judged as separate class, raspberry jam.)
- 3. Jars must be standard, designed for canning purposes. Jars must be clean under the ring and have the rings left on. Rings must be rust free. Any entry not meeting these standards will be refused.
- 3. All entries in this division must have been completed by the exhibitor within one year of the opening date of the fair.
- 4. All foods are to be canned without the addition of salicylic or other acids.
- 5. Non-acid foods: All vegetables, meat, poultry & seafood must be canned under pressure. Low acid fruit should be made more acidic by adding lemon juice as directed in OSU Extension Service leaflet, "Home Canning". Tomatoes & Fruits (not including their juices) may be processed in a boiling water bath.
- 6. **EXHIBITS MUST BE ACCURATELY LABELED AS TO CONTENT, PROCESSING METHOD, TIME PROCESSED, AND DATE OF PROCESSING.** Your exhibit may be penalized if it does not contain this information on the exhibit tag.
- 7. All products must be processed according to recognized canning methods. The U.S. Dept of Agriculture recently published new home canning recommendations, available at the Extension office (others also available):
 - PNW 172 Canning Vegetables (6/2001)
 - PNW 199 Canning Fruits (4/2009)
 - PNW 300 Canning Tomatoes & Tomato Products (1/2010)
 - PNW 355 Pickling Vegetables (6/2008)
 - PNW 361 Canning Meat/Poultry/Game (3/1999)

- PNW 395 Salsa Recipes for Canning (5/2000)
- PNW 194 Canning Seafood (6/2008)
- PNW 450 Home Canning Smoked Fish (8/2001)
- 8. Judges reserve the right to open any jar for inspection; however, if other visible characteristics of the product eliminate the product from consideration of an award, the judge is not obligated to open it for further evaluation. Contestants may replace the open jar after judging.
- 9. The pack should show neatness and uniformity, with whole or uniform pieces filling the jar and covered by liquid. The container must be clean under the ring, tightly sealed, and neatly labeled. Canned food will be judged on color, clearness, quality, shape and pack.
- 10. Jellies should retain natural color and flavor, be translucent and cut easily, yet retain shape. Jams and Preserves should contain firm pieces of fruit with clear thick syrup. Jams should not separate. Butters, fruit pressed thru a sieve, should not have separation of fruit and juice.
- 11. Categories: Adult, Sr. Youth, Jr. Youth, Professional. If there is no competition, Sr. and Jr. Youth will be combined.
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AWARDS:

Ball Fresh Preserving Award (see article for rules and prizes)

Ball Fresh Preserving Award for Youth (see article for rules and prizes)

The Magic Garden – 2 Awards for Youth in jams/jellies/preserves, 2 Awards for Youth in pickles/relishes; \$5.00 each award

CLASS: DIVISION:

101-CANNED FRUIT

- 1 Applesauce
- 2 Apricots
- 3 Berries
- 4 Red Cherries
- 5 Any Other cherries
- 6 Mincemeat w/o meat
- 7 Mixed fruit
- 8 Peaches
- 9 Pears
- 10 Plums (Prunes)
- 11 Rhubarb
- 12 Any other

102-CANNED SPICED FRUIT

- 1 Apple slices (pie filling)
- 2 Apricots
- 3 Crabapples, whole
- 4 Pears
- 5 Peaches
- 6 Any other

103-CANNED VEGETABLES

- 1 Asparagus
- 2 Beets
- 3 Carrots, cut
- 4 Corn, cream style
- 5 Corn, whole kernel
- 6 Green beans, cut
- 7 Greens
- 8 Mixed Vegetables
- 9 Peas
- 10 Pumpkin
- 11 Sauerkraut
- 12 Tomatoes
- 13 Any other

104-CANNED MEAT

- 1 Beef
- 2 Chicken or Turkey
- 3 Salmon
- 4 Venison or Elk
- 5 Any other

105-SOUPS & STEWS

- 1 Broth
- 2 Meat Soup
- 3 Vegetable Soup
- 4 Meat Stew
- 5 Vegetable Stew

106-PICKLES & RELISHES

- 1 Asparagus
- 2 Beets
- 3 Bread and Butter
- 4 Catsup

- 5 Chutney
- 6 Corn Relish
- 7 Crab Apple
- 8 Cucumber, dill
- 9 Cucumber, sweet
- 10 Dilly Beans
- 11 Green Tomato
- 12 Mixed Relish
- 13 Onion
- 14 Salsa
- 15 Sauce
- 16 Peaches, spiced
- 17 Watermelon Rind
- 18 Zucchini Relish
- 19 Zucchini Pickles
- 20 Any other

107-JAMS

- 1 Apricot
- 2 Apricot Pineapple
- 3 Berry
- 4 Cherry
- 5 Grape
- 6 Mixed fruit
- 7 Peach
- 8 Plum
- 9 Any other

108-JELLY

- 1 Apple
- 2 Berry
- 3 Cherry
- 4 Plum
- 5 Any other

109-SYRUPS

- 1 Any Fruit or Fruit Mix

110-FREEZER JAMS & JELLIES

- 1 Apricot
- 2 Strawberry
- 3 Raspberry
- 4 Other Berry
- 5 Peach
- 6 Any Other

111-JAM & JELLY
(Gathered from Wild Plants)

- 1 Black Cap
- 2 Berry
- 3 Rose Hip
- 4 Mixed Fruit
- 5 Any other

112-JUICES

- 1 Any fruit or fruits
- 2 Any vegetable or vegetables