

## DIVISION: FAT-FREE BAKING

Criteria - fat free: no oil, shortening, butter, margarine or lard.

**Must have recipe with entry.**

**Present on 4" paper plate**

**(Must use prefix 11 or 22 See Department Rules)**

Prefix:	Class (01-04):
<input type="checkbox"/>	<b>01</b> Bread
<input type="checkbox"/>	<b>02</b> Cakes
<input type="checkbox"/>	<b>03</b> Cookies
<input type="checkbox"/>	<b>04</b> Other

## DIVISION: PIES & COBLER

*Criteria – only ¼ of a pie per class. Shall be in 8" or 9" non-returnable pans contained in plastic bag. General appearance - shape, regular, free from bulges on top crust, uniform browning. Internal characteristic - crust texture, tender but free from tendency to crumble, crisp on bottom as well as along the edges. Filling - fruit well cooked, not too dry or juicy, characteristic of kind, free from excessive sweetness or flavor of uncooked starch. Flavor - crust, rich well.*

**(Must use prefix 11 or 22 See Department Rules)**

Prefix:	Class (01-05):
<input type="checkbox"/>	<b>01</b> Cobbler - 1 individual serving (crumb or oatmeal topping ok.)
<input type="checkbox"/>	<b>02</b> Double Crust Fruit - only ¼ of a pie
<input type="checkbox"/>	<b>03</b> Double Crust, Berry – only ¼ of a pie
<input type="checkbox"/>	<b>04</b> Mincemeat - only ¼ of a pie
<input type="checkbox"/>	<b>05</b> Pies, Other – only ¼ of a pie

## DIVISION: MISCELLANEOUS BAKING

**Present on 4" paper plate**

**(Must use prefix 11 or 22 See Department Rules)**

Prefix:	Class (01-07):
<input type="checkbox"/>	<b>01</b> Batter Breads (loaf)
<input type="checkbox"/>	<b>02</b> Bread Machine (loaf)
<input type="checkbox"/>	<b>03</b> Coffee Cake - ¼ full cake
<input type="checkbox"/>	<b>04</b> Fried Bread - 1 loaf or baguette
<input type="checkbox"/>	<b>05</b> Maple Bars (3)
<input type="checkbox"/>	<b>06</b> Raised Donuts (3)
<input type="checkbox"/>	<b>07</b> Other Fancy

## **DEPARTMENT:HOME-EC-FOOD** **PRESERVATION**

**Superintendent: Kris Dorran**

**EXHIBITS MUST BE PICKED UP BY NOON  
ON SUNDAY, AUGUST 11<sup>TH</sup>**

**Any items not picked up at the close of fair, will become the  
Class: 14 Other (up to 2 different)  
property of the Umatilla County Fair.**

**RULES (Also refer to Home Ec General Rules):**

### **FOOD PRESERVATION CANNING:**

1. All entries must be labeled correctly. Use only standard canning jars, (no larger than quart size) **DO NOT USE PARAFFIN WAX ON JAMS OR JELLIES.** No freezer jams allowed. Jars and lids must be clean and rings removed. Judges will be using the latest Cooperative Extension

Bulletin on Food Preservation methods, Ball Blue Book® of Preserving, copyright 2011 (or newer) or USDA Complete Guide to Home Canning. No jars will be opened for judging.

2. A round label will be on the face of the jar with the exhibitor's name and the contents clear enough for Fairgoers to read. A square label with information on preparation (pressure cook, how long, etc.) for the judge on the back. The label must also tell if lemon juice, citric acid or vinegar was used. **Labels are available at the Fair Office and will be mailed if requested.**

### **DRYING:**

3. All entries must be labeled correctly. Bring 2 large, 6 medium, 12 small or 1 tablespoon of tiny pieces (like peas) in an appropriate size Zip Lock bag. Attach self-sticking label (approximately 1.5" x 3") with processing information to upper right corner of the bag.

**ABSOLUTELY NO EXHIBITORS PERMITTED IN  
BUILDING DURING JUDGING**

## DIVISION: VEGETABLE PRESERVATION

**(Classes 01-14):**

<b>Class: 01</b>	Asparagus
<b>Class: 02</b>	Beets
<b>Class: 03</b>	Cabbage
<b>Class: 04</b>	Carrots
<b>Class: 05</b>	Corn
<b>Class: 06</b>	Green Beans
<b>Class: 07</b>	Peas
<b>Class: 08</b>	Potatoes
<b>Class: 09</b>	Sauerkraut
<b>Class: 10</b>	Stewed Tomatoes
<b>Class: 11</b>	Tomatoes
<b>Class: 12</b>	Vegetables, Mix
<b>Class: 13</b>	Wax Beans
<b>Class: 14</b>	Other (up to 2 different)

## DIVISION: FRUIT

**(Classes 01-14):**

<b>Class: 01</b>	Apple Pieces
<b>Class: 02</b>	Applesauce
<b>Class: 03</b>	Apricots
<b>Class: 04</b>	Blueberries
<b>Class: 05</b>	Boysenberries
<b>Class: 06</b>	Cherries, Dark
<b>Class: 07</b>	Cherries, Pie
<b>Class: 08</b>	Peaches
<b>Class: 09</b>	Pears
<b>Class: 10</b>	Pie Fillings
<b>Class: 11</b>	Plums
<b>Class: 12</b>	Raspberries
<b>Class: 13</b>	Rhubarb

## DIVISION: CANNED MEAT AND FISH

**(Classes 01-08):**

<b>Class: 01</b>	Beef
<b>Class: 02</b>	Elk or Venison
<b>Class: 03</b>	Fish
<b>Class: 04</b>	Lamb
<b>Class: 05</b>	Mincemeat
<b>Class: 06</b>	Pork
<b>Class: 07</b>	Poultry
<b>Class: 08</b>	Other (up to 2 different)