CANNING ENTRY DEADLINE – AUGUST 6, 2024



404 N Havana St Ste 1 - Spokane Valley WA 99202-4663 509.477.1766 - Main Office / 509.477.8926 - Fax www.interstatefair.org - Website

fair@spokanecounty.org - Email

Owned and Operated by Spokane County

Board of County Commissioners – Al French (Dist. 5 / Chair), Chris Jordan (Dist. 1), Amber Waldref (Dist. 2), Josh Kerns (Dist. 3), Mary Kuney (Dist. 4)

> Spokane County Fair and Expo Center Director – Erin Gurtel Spokane Interstate Fair Coordinator - Jessica McLaughlin, CFE



To keep the Interstate Fair new and exciting for not only our guests but also for you...the exhibitor, we continue to make changes throughout the fair. We feel strongly that these changes will create educational experiences, provide opportunities to showcase your amazing handiwork, and continue to strengthen the fair as a whole.

Should you have some spare hours to share in September, we would ask you to consider joining our team. Contact us at 509.477.2771 for more information! We could use your expertise! Again, thank you for being a part of this year's Interstate Fair! Below is a list of this year's changes to the Canning / Food Preservation Department. We'll see you in September!

- 1. Exhibitors are asked to pick up entry tags and complete them prior to dropping off their exhibits, if at all possible. Tags will be available in the Fair Office beginning August 1. This will assist exhibitors in reducing the time needed for check-in.
- 2. The exhibit release time has been changed to no later than 6:30 p.m. on Monday, September 16.
- 3. All exhibits in Classes 9 (Dried Foods) and 10 (Dried Herbs) must be ½ cup in size. The exhibit may arrive in a container chosen by the exhibitor and will be displayed in a clear Ziploc bag during the Interstate Fair allowing the Judges to open and more closely examine the entries.
- 4. New Lot in Class 7 (Pickles) Let your creative side shine as we bring art to the pickle jar. Decorative Canning (Lot 5) must include at least three different vegetables / fruits. The more color the merrier! As entries contain multiple vegetables / fruits, exhibits must be canned in a <u>pint jar</u> as recommended by food safety specialists.



This year, the Spokane Interstate Fair joins with the rest of the community in celebrating the 50th Anniversary of the 1974 World's Fair (EXPO). Step into the "Italy Pavilion" by visiting the Ag Building this year.

Did you know the following facts about Italy?

- The capital city of Italy is Rome with over 4 million residents.
- Approximately 59 million people live in Italy.
- Italy celebrates their "National Day" on June 2 (Festa della Repubblica).
- The national animal of Italy is the Italian grey wolf.
- Italy is located on a peninsula in the Mediterranean Sea in Southern Europe.
- Italy borders France, Austria, Switzerland, Slovenia, Vatican City, and San Marino.



On behalf of the Spokane County Fair and Expo Center Advisory Board, thank you for your participation in the 2024 Spokane County Interstate Fair! With a great entertainment lineup and the return of many crowd favorites we anticipate this year's Fair to be one of the best yet! Your participation with the competitive exhibits program showcases the traditions that make the Fair great and highlight our community's diverse talents.

We have an exciting Grandstand Events lineup featuring the Professional Rodeo Cowboys Association Rodeo (September 6-7), followed by concerts with Clay Walker and Eddie Montgomery of Montgomery Gentry (September 10), Ian Munsick (September 11), and Flo Rida (September 12). The entertainment calendar concludes with the Truck and Tractor Pulls on September 13 and two nights of Demolition Derby (September 14-15).

The Fair is made possible through the dedication of the many volunteers and staff who make this an annual memorable experience for our community. Best of luck with your entries and be sure to enjoy the food, rides, vendors, animals, and entertainment while you are here. Thank you again for your ongoing support and see you in September!

Arthur Whitten Advisory Board Chair

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MISSION STATEMENT

As one of Spokane's largest annual events, the Interstate Fair strives to be a place where one can visit the past, explore the future, and enjoy the wonders of the present in a single location by:

- Promoting public education related to our agricultural heritage;
- Serving as a showcase of the talents of our community by providing a means of education, exhibit, and competition;
- Promoting family-oriented entertainment and activities;
- Providing superior customer service and an enjoyable experience;
- Recognizing the vast cultural diversity of our participants and visitors;
- Providing commercial opportunities that showcase information and new products related to agriculture, outdoor living, and other local interests;
- Being innovative and creative in planning and growth in a secure and fiscally responsible way; and
- Providing a safe and friendly environment.

FOOD PRESERVATION

ADULT - DEPARTMENT L YOUTH - DEPARTMENT LL





ALL ENTRIES

August 6 / Tuesday – Entry Forms Due September 3 / Tuesday (9 a.m. to 7 p.m.) – Arrive September 4 / Wednesday (9:00 a.m.) – Judging September 16 / Monday (9 a.m. to 6:30 p.m.) – Release

FOOD PRESERVATION DEPARTMENT INFORMATION

COMPLETING ENTRY FORMS: All exhibitors must use entry form found at the conclusion of the book and they must be postmarked on or before August 6, to Fair Entries, 404 N Havana Street Ste 1, Spokane Valley WA 99202-4663. Particular care should be given in the preparation of all entry forms. Full and correct information must be given. Staff will be available in the Ag Building from 4:00 to 7:00 p.m. on August 6 to assist you with your entry form if needed.

EXHIBIT TAGS: Exhibitors may pick up exhibit tags at the Fair Office when submitting their entry form or beginning August 1 (Monday through Friday). Exhibit tags must be complete and delivered with the canned item, when at all possible.

ARRIVING AT THE FAIR: Please take exhibits to the south door of the Agriculture Building accessible from the South Gate off Havana Street, then through the Yellow Gate just east of Avista Stadium.

PASSES / TICKETS: Care of the exhibit items is not required during the operating days of the Fair, thus passes and tickets will not be distributed. Exhibitors are encouraged to purchase discounted tickets at the Fair Office beginning in July and running through September 5.

EXHIBITING AT THE FAIR: The Department Superintendent and/or Fair Coordinator may exclude an exhibit from being exhibited at the Fair if it is not properly prepared. Each exhibit shall be placed according to the decision of the judge and such placing shall be final. Anyone interfering with a judge will forfeit the right of prize money. Any protest regarding the judging shall be made in writing and must be accompanied by a \$25.00 deposit. Such protest must state plainly the cause of the complaint or appeal and must be filed with the Fair Office within 24 hours after the cause of the protest. If the Fair sustains the appeal, the fee will be refunded. The Fair reserves the right to cancel or combine classes/lots as needed, as well as substitute judges. Classes/lots may be combined or cancelled due to number of entries. If there is no competition in a class/lot for two years, the class/lot may be dropped.

EXHIBITING AT THE FAIR (Additional Youth Information): Youth exhibitors must not be under 5 years of age or over 18 years of age as of 01/01/24. Awards in all classes/lots will be made on a point system, listed for each exhibit. The money per point will be the same for all exhibits and will be calculated by dividing all prize money by the total points awarded. A youth may choose to compete in the open class instead of the youth class, however cannot compete in both.

FURTHER INFORMATION: The following information is provided to further clarify.

- Exhibitor may enter only one entry per lot.
- o Items entered for judging must have been preserved by the exhibitor during the past year, since September 2023.
- All exhibits (except those in Classes 9 and 10) must be in <u>STANDARD CANNING CONTAINERS</u>, in pint or quart size, unless otherwise stated in the individual class, sold only for home canning. One-piece screw bands are not acceptable. All jars must be sealed with a standard canning two-piece lid and all screw bands must be removed. No paraffin.
- All canning exhibits must be labeled. The label should be placed <u>as close to the bottom front of the jar as possible</u>. Information on the label must tell kind of food, type of pack (raw or hot), processing method used (water bath or pressure canner), length of time processed, altitude adjustments, type of gauge and pounds used for pressure canning, source of recipe for classes 2 (lot 11 and 15),3,4,5,6,7, and 8, and processing date. Allow extra time for altitudes over 1,000 feet. Use U.S. DEPARTMENT OF AGRICULTURE RECOMMENDATIONS. Absent labels will result in a disqualification. The label is in addition to the Fair's entry sticker.
- o Desired head space is 1/4 to 1/2" depending upon the contents. Utilize US Department of Agriculture recommendations.
- Class 2 must be pressure canned except tomatoes.
- All exhibits in Classes 9 and 10 must be ½ cup in size. The exhibit may arrive in a container chosen by the exhibitor and will be displayed in a clear Ziploc bag during the Interstate Fair allowing the Judges to open and more closely examine the entries.

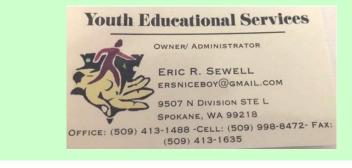
RELEASE OF EXHIBITS: Please pickup exhibits via the south door of the Agriculture Building accessible from the South Gate off Havana Street, then through the Yellow Gate just east of Avista Stadium. Exhibitors must present claim ticket when picking up their exhibit and must not remove exhibit unless superintendent or assistant is present to check out the exhibit. No exhibit shall be withdrawn before Monday, September 16. If you have not left the office a self-addressed, stamped envelope for your prize money check and would like us to mail your check to you, you may leave the envelope with the department clerk upon picking up your exhibits.

PRIZE MONEY: Only exhibits listed in the Exhibitor's Guide will be accepted for prize money awards. For prize money, judge may or may not award all placings according to their discretion. Awards will be based on judges' records. Ribbons and tags shall not be considered proof for payment of prize awards. Prize money will be forfeited by exhibitors failing to adhere to the release times printed in the Exhibitor's Guide. Checks may be picked up at the Fair Office between October 15 and 31 (Monday through Friday, 8:00 a.m. to 4:30 p.m.). Checks remaining after October 31 and/or checks not cashed by November 30 will become forfeited and considered a donation to the SCF&EC. To clarify, the checks will not be considered "abandoned" property under Chapter 63.29 RCW, but will be a donation by the payee to the SCF&EC. Checks will NOT be issued or re-issued after November 30. If you are unable to pick up your prize money check, you may mail the office a self-addressed, stamped envelope with a request for us to mail your check. Prize money will be paid according to the following point system:

CLASSES 1 THROUGH 10 / All Lots:	Blue – 20 pts	Red – 15 pts	White – 10 pts
CLASS 11 / Lot 1:	Blue – 30 pts	Red – 22 pts	White – 15 pts

SPECIAL AWARDS

Food Preservation through canning is becoming less and less common. We encourage our exhibitors (youth and adult) to learn about canning as it is a safe method of preserving food if practiced properly, connects us to our culture / heritage / family, provides basic needs year-round, and makes great gifts! Who wouldn't love to receive a jar of huckleberry jam on a special occasion that you've poured your heart into making? Eric Sewell of Youth Educational Services recognizes the need to preserve the art of canning and is sponsoring special awards in this category.



SUPERINTENDENT: Superintendent shall be in full charge of the department to which assigned and shall administer all policies pertaining to the respective department. Superintendent shall have charge of the entries, judge's sheets, and award sheets and shall be responsible that they are filled out correctly and returned to the Fair Office. Superintendent has authority to discharge exhibits not meeting quality standards. Any protest regarding the duties of Superintendents, <u>MUST</u> be made to the Fair Coordinator.



Superintendent Bonnie Sewell

ADDITIONAL FAIR INFORMATION: No person will be permitted to distribute advertising matter upon the grounds except from their place of business or exhibit space. No person shall distribute advertising matter upon the grounds, including, "For Sale" signs without Superintendent Approval. A "For Sale" bulletin board will be centrally located within each building / department for exhibitor use. The distribution of handbills, fliers, and heralds will not, under any circumstances, be permitted. Anyone violating this rule is subject to fine or expulsion from the grounds. Begging, soliciting, singing, and/or public speaking are prohibited. All concession space will be sold by the management and application must be made in writing. Under no circumstances will anyone be permitted to operate a concession without a signed agreement. 24-hour guard service is provided during the Fair. The Fair will use every precaution for safe preservation of entries on exhibit, but will not be responsible for loss or damage. Spokane County Sheriff supervises police protection. Spokane Valley Fire Department supervises fire protection. Only seeing-eye dogs or dogs participating in an approved demonstration or commercial booth will be allowed on the grounds. Service animals trained for a specific service to aid the person they are accompanying will be allowed on the grounds. Companion animals will not be permitted. Smoking in the buildings and barns is prohibited. Alcoholic beverages are prohibited on the grounds except in the Beer Garden.



HAVE A FEW HOURS TO SPARE? WANT TO BE PART OF OUR FAIR TEAM?

Scan the QR Code to the left and apply today! We have opportunities for department clerks (including the Agriculture Building), ticket sellers, ticket takers, and janitorial. It takes many hands to bring the magic to life each year and even if you have just a few extra hours, we could truly use your help!

CLASS 1 – CANNED FRUIT

Items will be judged on uniform selection of fruit, condition of fruit and liquid, arrangement of pack, proportion of fruit and liquid, fullness of container, condition of container, and processing time.

LOT		LOT		LOT	
1	Applesauce	5	Fruit Pie Filling, specify	9	Plums or Prunes
2	Apricots or Nectarines	6	Fruit Juice, specify	10	Other Fruit, specify
3	Berries	7	Peaches	11	Other Juice, specify
4	Cherries	8	Pears		

CLASS 2 – CANNED VEGETABLES / JUICES

State type of gauge and pounds of pressure and time processed. Items will be judged on uniform selection of vegetables, vegetable and liquid condition, arrangement of pack, proportion of vegetable and liquid, fullness of container, container condition, and processing time.

LOT		LOT		LOT	
1	Asparagus (not whole)	6	Corn	10	Tomatoes
2	Beans, green (not whole)	7	Juice, specify vegetable	11	Tomato sauce
3	Beans, other (specify)	8	Peas	12	Other sauce, please specify
4	Beets	9	Salsa (bring recipe if not using a	13	Other vegetable, please specify
5	Carrots		USDA recipe)		

CLASS 3 – PRESERVES

Use jars sold for home canning only, no larger than 16 oz or smaller than 7 oz. Seal with a lid. Color must be characteristic of fruit, clear and free from discoloration due to over-cooking. Consistency shall be whole small fruits or uniform pieces of large fruits, clear and tender, retaining shape and surrounded by thick syrup or jellied juice. Flavor must be characteristic of fruit.

LOT		LOT	LOT	
1	Apricot or Peach	2 Ber	y 3	Other than listed, please specify

CLASS 4 – JAMS AND BUTTERS

Use jars sold for home canning only, no larger than 16 oz or smaller than 7 oz. Seal with a standard canning two-piece lid. Flavor and aroma will be considered if opened. Fullness and condition of jar must be appropriate, as well as correct processing time. No paraffin.

LOT		LOT		LOT	
1	Apple butter	6	Cherry	11	Plum
2	Apricot	7	Huckleberry	12	Raspberry
3	Blackberry	8	Marmalade, specify type	13	Strawberry
4	Blueberry	9	Peach	14	Combination, please specify
5	Boysenberry	10	Pear (or Pear Butter)	15	Other than listed, please specify

CLASS 5 – SYRUPS

Use jars sold for home canning only, no larger than 16 oz or smaller than 7 oz. Seal with a lid. Flavor and aroma will be considered if opened.

LOT		LOT		LOT	
1	Fruit syrup	2	Combination, please specify	3	Other than listed, please specify

CLASS 6 - JELLY

Use jars sold for home canning only, no larger than 16 oz or smaller than 7 oz. Seal with a lid. No paraffin. Color must be characteristic of the fruits, translucent. Jelly should hold its shape when turned on a plate but quiver when moved, be tender, cutting easily with a spoon, and hold sharp edges. Flavor must be characteristic of the fruit.

LOT		LOT		LOT	
1	Apple, specify type	4	Mint	7	Wild Fruit, please specify
2	Blackberry	5	Raspberry or Strawberry	8	Combination, please specify
3	Grape	6	Other Berry, please specify	9	Other than listed, please specify

LOT

6

7

8

9

10

Dill

Onion

Dilly beans

Fruit, specify

CLASS 7 – PICKLED ITEMS

Use jars sold for home canning only. All jars must be labeled and sealed with a lid. Vinegar should be in a glass bottle or jar, tightly capped. If not using an USDA recipe, please bring your recipe.

LOT

- 1 Asparagus
- 2 Beets
- 3 Bread and butter
- 4 Cucumber, sweet or sour
- 5 Decorative Canning (see info below)



Decorative Canning (Class 7 / Lot 5) is combining the worlds of art and canning into one beautiful creation! Exhibitors will follow pickling guidelines after they cut, shape, and style the items in their jar. Each jar must have at least three vegetables included but for a real eye appeal...we encourage even more! The Lot 5 Best of Show will receive an extra 50 points (youth and adult judged together). A list of the items inside the jar will be required at time of exhibit drop off. All exhibits must be canned in a PINT JAR.

CLASS 8 – MISCELLANEOUS

All jars must be labeled and sealed with a lid.

LOT		LOT	
1	Meat / Mincemeat	2	Other than listed, please specify

CLASS 9 – DRIED FOODS

Amount should be 1/2 cup. Must be labeled with label that tells method of drying, method of pre-treatment, date, and kind of food. Pre-treatment must be used for vegetables. Displayed in a clear Ziploc bag.

LOT		LOT		LOT	
1	Apples	6	Fruit leather, specify	13	Pears
2	Apricots	7	Meat	14	Peppers
3	Bananas	8	Mixed vegetables, specify	15	Tomatoes
4	Carrots	9	Onions	16	Other fruit, please specify
5	Cherries	10	Peaches	17	Other vegetable, please specify

CLASS 10 – DRIED HERBS

Amount should be 1/2 cup. Must be labeled with drying method, pre-treatment, date, and kind of herb. Displayed in a clear Ziploc bag.

LOT		LOT		LOT	
1	Basil	4	Dill	7	Sage
2	Chives	5	Oregano	8	Thyme
3	Comfrey	6	Parsley	9	Other than listed, please specify

CLASS 11 (Lot 1) – SOUP MIX IN A JAR

Display dry soup mix ingredients in quart clear glass jar with a screw lid. Amount should be approximately 4 cups. The entry must be accompanied with typed (or clearly printed) original recipe on an 8.5" x 11" paper. Entry will be judged on appearance of layers and usability. Adornment (ribbons, etc.) may be added however adornment may not cover any of the layers.



Special Acknowledgements

The Spokane County Interstate Fair would like to thank those that helped make this year's event a success. Without the help of willing contributors and volunteers, the show would not have been possible.

LOT 11 Relish 12 Sauerkraut 13 Vinegar Mustard or Ketchup 14 Watermelon 15 Other than listed, please specify

SPOKANE COUNTY INTERSTATE FAIR OFFICIAL ENTRY FORM - CANNING

For Departments L (Adult) and LL (Youth)

Entry Deadline

August 6, 2024

Exh. # (Leave Blank)	_ Age (Yo	outh Only):	Spokane County Interstate Fair
Exhibitor's Name:			404 N Havana St Ste 1
Address:			- Spokane Valley WA 99202-4663 fair@spokanecounty.org
City / State / Zip:			Fax (509) 477-8926
Phone:			Phone (509) 477-1766
E-Mail Address:			 Please make entries as specified
Have you exhibited since 2021?	O YES	O NO	below. Refer to Exhibitor's Guide
Please check one: O ADULT (Dep	ot. L) O YOUT	ΓΗ (Dept. LL)	for Dept., Class, and Lot Number.

This form is a PDF fillable document but must still be **PRINTED** and submitted to the Fair to complete the entry process.

DEPT	CLASS	LOT	DESCRIPTION OF ENTRY
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Exhibitor acknowledges and agrees to adhere to all rules, regulations, and statements listed in the General Rules as well as rules found within specific departments. Additionally, by submitting this entry form, exhibitor acknowledges that COVID may be present and accepts all associated risks.

Prize money checks will be available for pick-up in the Fair and Expo Center Office from October 15-31 (Monday through Friday, 8 a.m. to 4:30 p.m.). Should exhibitor desire to have check mailed, please send the Fair a self-addressed, stamped envelope.

I would like to DONATE any prize money received to the Spokane County Interstate Fair. O YES O NO Signature Required if "YES": _____ Date: _____