

FOOD PRESERVATION



DIVISION 8 EXHIBITOR'S HANDBOOK

Welcome to the world of Competitive Exhibits! As an exhibitor at the fair, you are entering into a long standing tradition of education & competition that began in the Tanana Valley in 1924.

Your primary source of information about entering an exhibit is through the Exhibitors Guide, available online or at the Fair Office. This handbook will provide you with some additional information as well as judging criteria and sample judging sheets.

Superintendent:
Diane Gustafson - 907.322.0703

ENTRY RULES

- **Get your Fair I.D. number & exhibit tags** from the Fair Office. Fill out Exhibit Tags before you arrive on entry day.
- **Pick your Best:** You may enter only one exhibit per lot.
- **Know your entry and pick-up days.** Entries are accepted one day only.
Non-perishable Entry Day.
- **Prepare your entry:** Read the paragraph on preparation & presentation and present your exhibit in the best way possible.
- **Tell us about your entry:** If a class has special instructions, be sure to include this information on a 3"x5" card attached to your entry.

ENTRY GUIDELINES

Pick your best: You may enter only one exhibit per lot, so choose that item which best demonstrates your skill or knowledge;

Prepare your entry: Read the paragraph on preparation & presentation and present your exhibit in the best way possible. Don't wait until the last minute - know what you will enter & have your exhibit tags ready well before entry day;

Tell us about your entry: If your division has special instructions, be sure to include this information on a 3"x5" card attached to your entry.

PREPARING YOUR ENTRY

It is important that you have not only an attractive exhibit, but one that is safe.

For all food preservation products, it is important to follow recommended processing procedures for a top quality product that is safe and wholesome for your family.

Check with the Alaska Cooperative Extension for the latest USDA publications (Attractive and Safe Food Preservation Exhibits is available at the A.C.E. office) which gives recommended procedures.

To learn more about proper food preservation techniques and guidelines, the Alaska Cooperative Extension offers an annual Master Food Preservation class. Additional information is available by calling the Extension office at 474-1530.

Containers: All canned products should be packed in clear, standard size canning jars (jars and lids manufactured for home canning).

Labels: Jars should be clean and labeled with the following information: product name, date processed, type of pack, method used, and length of processing time. If applicable, state the pounds of pressure used. For alcoholic beverages, state the amount of alcohol used.

JUDGING CRITERIA

In judging canned products, three factors should be considered: the product, the liquid, and the pack of the product.

Any entry with a moldy jar will be disqualified. It may be necessary to open some entries to inspect for judging purposes. To avoid food waste, an exhibitor may bring in a duplicate entry for display with their judged entry. For entries with a duplicate, the judged entry will be stored in refrigeration for pickup by the exhibitor.
Classes A (AA), B (BB) & C (CC) - Jams, Jellies, & Other Soft Spreads: Soft spreads all consist of fruits preserved with sugar and are thickened or jellied to some extent. Entries must be prepared using the water bath method. The product will be judged on proper container & seal, label, 1/4 inch head space, absence of foreign matter, clear and clean liquid, bright clean color, as well as proper consistency for the following:

- Jelly - firm, with no fibers;
- Jams - should flow slightly;
- Preserves, marmalades & conserves - fruit pieces suspended in a thick, syrupy gel;
- Fruit Butter - should flow slightly.

Class D (DD) Pickles & Relishes: Pickles should have the natural color of product from which they are made. The flavor should be natural to the fruit or vegetable or a pleasant combination, neither too sour or over spiced. Products should be processed in a boiling water canner. These products will be tasted only if needed to reach a judging decision.

Class E (EE) Canned Vegetables, Class F (FF) Canned Fruit, and Class G (GG) Meats & Fish: All of these products must be processed in a pressure canner, or for Canned Fruits, a boiling water canner is acceptable. All products must exhibit the proper head space, with uniform pieces & shape, no foreign matter, with clean, neat jars.

Class H (HH): Beverages: Judges will base their score on presentation (suitable container), appearance (clean, free of sediment), & flavor.

Class I (II) & J (JJ): Frozen & Dried Food: Frozen exhibits will be placed immediately in the freezer. Products will be thawed only if necessary to reach a judging decision. Judging is based on presentation (packaging or wrap), product appearance (color), & texture.

Class K (KK): Natural Honey & Beekeeping Products: Judging is based on presentation, product appearance (free of foreign substance, color), & flavor.

JUDGING AT THE FAIR

Judging at the Tanana Valley State Fair is accomplished through a network of volunteers. Judges are recruited & chosen for their expertise in a particular area, and it is through their generous donation of time & knowledge that we are able to showcase your achievements. Judges are trained by the superintendent & through the Fair Office to follow the guidelines set down by the Fair Association. They are expected to:

- be fair & consistent in their judging;
- provide positive comments & constructive criticism to the exhibitor;
- follow the Fair Association's mission to educate participants through their evaluation.

Each exhibit must have a completed score sheet. These score sheets are for the education of the exhibitor only & are not for public view. An exhibitor may request to see a score sheet for any of their entries by asking the exhibit attendant on duty, asking the superintendent, or requesting assistance through the Office.



SAMPLE JUDGING SHEET

Pickles & Relishes Canned Vegetables, Fruits, Meats & Fish Frozen & Dried Foods

POINTS POSSIBLE

Container	20
proper container, clean & neat	
proper seal	
label complete	
Appearance of Product	45
Liquid	25
proper consistency for type	
Taste	10
TOTAL	(100 = perfect score)

COMMENTS _____

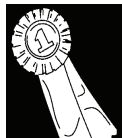
Sample Judging Sheet

Jams, Jellies & Soft Spreads Beverages Natural Honey & Beekeeping Products Baby Food

POINTS POSSIBLE

Container	20
clean, neat jars	
proper seal (disqualified if unsealed)	
label complete	
Appearance of Product	40
proper headspace	
no foreign matter	
clear, clean with bright color	
proper consistency for type	
Liquid	30
proper consistency for type	
Taste	10
TOTAL	(100 = perfect score)

COMMENTS _____



Tanana Valley State Fair Association
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SECURITY

You are encouraged to enter your best work. The Competitive Exhibits team (staff, superintendents, judges & volunteers) all recognize the value these hold & all effort is made to provide for their security.

Each building has a team of volunteers to watch over the exhibits & to make sure they are not handled or stolen, but because of the volume of entries we get each year, we cannot guarantee the safety of each exhibit.



QUESTIONS

We have tried to create a lot for everything, but if you cannot find an appropriate lot in which to enter an item, please contact the Division Superintendent. They can help you in selecting a lot, or can add any lots as needed. Be sure to contact them before Entry Day.

If you are unable to reach the superintendent, the Office is here to help. Call us anytime between the hours of 9am & 5 pm, Monday through Friday or email at ozzie@tanavalleyfair.org