

Superintendent: Jessica DiGiacomo

Deadline to Submit Entry Form to Fair Office	Thursday, July 16, by 4:30 p.m.
Deadline to Submit Online Entry	Sunday, July 19, by 11:59 p.m.
Exhibits Received	Monday, July 20, 3:00 - 7:00 p.m.
Exhibits Judged	Tuesday, July 21
Exhibits Released	Monday, July 27, 2:00 - 7:00 p.m.

<u>Premiums Offered per Class</u>		<u>Rosettes/Awards</u>	
Blue Ribbon - First Place	\$5.00	Best of Show	\$25 & Rosette
Red Ribbon - Second Place	\$4.00	Best of Youth Division	\$20 & Rosette
White Ribbon - Third Place	\$3.00	Merit Award	Rosette
		Superintendent's Choice	Rosette
		People's Choice	Rosette

1. General rules and regulations apply in this department.
2. For entry instructions, refer to the [General Information](#) section of the Competitive Exhibitor Guide.
3. **EXHIBITOR MAY SUBMIT ONLY ONE ENTRY PER CLASS.**
4. Judging will be based on:
 - a. Processing method and processing time
 - b. Color, clarity & uniformity of product
 - c. Cleanliness of jar and ring (no rusty rings)
5. Judges reserve the right to open any jar.
6. All products must be exhibited in standard canning jars (e.g, Ball, Kerr). Mayonnaise or non-standard jars are not permitted. Zinc lids are prohibited.
7. All canned foods must have been processed within the past 12 months and sealed in standard canning jars. Paraffin seals are not permitted.
8. Freezer jam and open-kettle products are not permitted.
9. Jars must be labeled with contents and processing method (boiling water or pressure canner), including processing times, pressure (if applicable), date, and elevation. **Note:** Salsa entries must include the recipe.
10. Up-to-date canning information is available through the Canyon County Extension Office.
11. Fruits, meat, vegetables, and juices shall be exhibited in pint or quart jars. Corn must be exhibited in pint jars only. Jams, jellies, and pickles shall be exhibited in pint or half-pint jars. If smaller jars (e.g. ¼-pint) are used, they must follow the processing time of the next larger tested size.
12. Required headspace: ¼ inch for jams and jellies, ¼ inch for tomatoes, fruits, and pickles, ¼ to 1 inch for vegetables, 1 to 1 ¼ inch for meats.
13. Dried items must be exhibited in pint or half-pint jars and labeled on the bottom with product type, month and year dried, drying method, approximate drying time, and any additives. The jars must be labeled on the bottom, as to kind, month, and year dried (July 2025 to July 2026), method used for drying, approximate drying time and any additives or color enhancers. Fruit rolls should be sealed in a clear plastic bag.
14. All canned exhibits must be processed according to USDA/National Center for Home Food Preservation guidelines for safe home canning. Judging will be based upon USDA standards and/or Ball Blue Book Standards.

LABEL SAMPLE BELOW

Content: Green Beans
Type of Pressure Canner: Dial or Weighted Gauge
Processing Time: 25 minutes at 12 lbs. pressure (adjust for altitude)
Date: September 24, 2025
Elevation: 2,600 feet

DIVISION 311	CLASS
311: Fruits	01: Berry - Any
311: Fruits	02: Cherries
311: Fruits	03: Apricots
311: Fruits	04: Peaches
311: Fruits	05: Pears
311: Fruits	06: Applesauce
311: Fruits	07: Mixed Fruit
311: Fruits	08: Other
DIVISION 312	CLASS
312: Pie Fillings	09: Apple
312: Pie Fillings	10: Peach
312: Pie Fillings	11: Berry
312: Pie Fillings	12: Other
DIVISION 313	CLASS
313: Jelly	13: Raspberry
313: Jelly	14: Blackberry
313: Jelly	15: Berry - Other
313: Jelly	16: Plum
313: Jelly	17: Grape
313: Jelly	18: Jalapenos or Any Pepper
313: Jelly	19: Other
DIVISION 314	CLASS
314: Jams	20: Strawberry
314: Jams	21: Raspberry
314: Jams	22: Blackberry
314: Jams	23: Peach
314: Jams	24: Apricot
314: Jams	25: Apricot Pineapple
314: Jams	26: Plum
314: Jams	27: Huckleberry
314: Jams	28: Blueberry
314: Jams	29: Berry - Other
314: Jams	30: Apple Butter
314: Jams	31: Butter - Any Other
314: Jams	32: Marmalade (label kind)
314: Jams	33. Sugar Free
314: Jams	34: Other

DIVISION 315	CLASS
315: Vegetables	35: Green Beans
315: Vegetables	36: Corn
315: Vegetables	37: Tomatoes
315: Vegetables	38: Tomato Sauce
315: Vegetables	39: BBQ Sauce
315: Vegetables	40: Carrots
315: Vegetables	41: Other
DIVISION 316	CLASS
316: Pickles & Relishes	42: Sauces
316: Pickles & Relishes	43: Cucumber Pickles, Sweet
316: Pickles & Relishes	44: Cucumber Pickles, Dill
316: Pickles & Relishes	45: Bread & Butter Pickles
316: Pickles & Relishes	46: Pickle Relishes
316: Pickles & Relishes	47: Pickled Hot Peppers
316: Pickles & Relishes	48: Pickled Peppers - Other
316: Pickles & Relishes	49: Pickled Dilly Beans
316: Pickles & Relishes	50: Salsa
316: Pickles & Relishes	51: Zucchini Relish
316: Pickles & Relishes	52: Relish - Other
316: Pickles & Relishes	53: Other
DIVISION 317	CLASS
317: Juices	54: Fruit
317: Juices	55: Vegetable
317: Juices	56: Syrups
DIVISION 318	CLASS
318: Meats	57: Beef
318: Meats	58: Chicken
318: Meats	59: Other
DIVISION 319	CLASS
319: Dried Foods	60: Apples
319: Dried Foods	61: Bananas
319: Dried Foods	62: Peaches
319: Dried Foods	63: Prunes
319: Dried Foods	64: Raisins
319: Dried Foods	65: Fruits - Other
319: Dried Foods	66: Tomatoes
319: Dried Foods	67: Onions
319: Dried Foods	68: Peppers
319: Dried Foods	69: Vegetables - Other

319: Dried Foods	70: Domestic Meat (Jerky)
319: Dried Foods	71: Oregano
319: Dried Foods	72: Basil
319: Dried Foods	73: Mint
319: Dried Foods	74: Herbs - Other
319: Dried Foods	75: Fruit Roll
319: Dried Foods	76: Other
DIVISION 320	CLASS
320: Youth Canning	77: Jam - Raspberry or Strawberry
320: Youth Canning	78: Jam - Other
320: Youth Canning	79: Jelly - Any
320: Youth Canning	80: Canned Fruit - Any
320: Youth Canning	81: Canned Vegetable - Any
320: Youth Canning	82: Pickles - Any
320: Youth Canning	83: Other