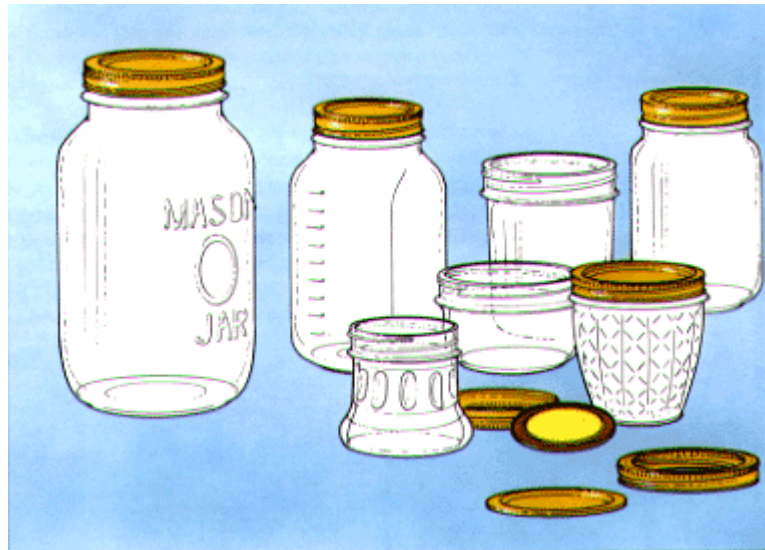


Food Preservation

August 6 - 9, 2014



GENERAL RULES FOR ALL EXHIBITORS

1. **ELIGIBILITY** - All residents of Douglas County are eligible to exhibit. Other Oregon Counties may enter in all departments except School Arts & Crafts, and Organizational exhibits.
2. Only articles of the previous year's manufacture may be entered. (See various departments for exceptions, if any).
3. **ENTRY FORMS & FEES** - There are no fees for entering exhibits in the Douglas County Fair (with the exception of the Livestock Departments). Please bring your items to the Exhibit Building on the entry day for your department. All paperwork will be completed when you arrive; no pre-registration necessary. Please reference the Open Class Schedule on page 6 or the rules for specific departments to find the entry day and time. If you are unable to bring entries in person to the fairgrounds, they may be mailed to 2110 SW Frear Street, Roseburg, OR 97471. Articles must arrive at the Fairgrounds Complex by noon on Friday prior to the opening of the Fair.
4. **ENTRIES**—The same animal, article, or duplicate article (i.e. cookies or photos) cannot be exhibited in 4-H and FFA or Open Class.
5. **OWNERSHIP** - All articles or animals must be entered in the name of the owner or maker.
6. An exhibitor found in violation of rules or in practices unethical or adverse to the Douglas County Fair, shall be penalized by the forfeiture of premiums and/or privileges and be subject to such penalty as the Fair Management Team may order. This includes water fights, throwing of water, and disturbing the exhibits.
7. **EXHIBITORS** - An exhibitor found in violations of rules or in practices unethical or adverse to the Douglas County Fair, shall be penalized by forfeiture of premiums and/or privileges and be subject to such penalty as the Fair Management Team may order. **RESPONSIBILITY OF ALL EXHIBITORS** - All exhibits will be under the control and direction of the Fair Board, but the Fair will in no case be responsible for any loss or damage that may occur, and each exhibitor will waive any right or subrogation against the Fair where permissible, under any contract of insurance owned by him. The Fair's public liability does not cover exhibitors; therefore each exhibitor is responsible for any loss, injury or damage done to, or occasioned by or arising from, any animal or article exhibited or owned by him, and shall save, free and harmless, the Fair, its officers, board and employees, from any claims for damage or loss, either to person or property, from all and every cause whatsoever. **EXHIBITORS** - that are involved in water fights, throwing of water, disturbing of any exhibits may result in all premiums being forfeited.
8. **MANAGEMENT** - The Fair Board reserves to itself the right to accept or reject any entry for sufficient cause. All disputes in competition must be made in writing to the Division Superintendent.
9. **RULES INTERPRETATION** - The Fair Board reserves the final and absolute right to interpret these rules and regulations and arbitrarily settle and determine all matters, questions, or differences in regard thereto or otherwise arising out of, or in connection with, or incident to the Fair, except as otherwise specified herein.
10. **PRESERVATION OF EXHIBITS** - The Fair Board will use every precaution in its power for the safe preservation of all articles and stock on exhibition, but cannot be responsible for loss or damage, or for disease developing in transit or at the Fairgrounds. No individual, Superintendent, Staff personnel or other exhibitor shall tamper with an exhibit without permission from the owner of that exhibit.
11. **VENDOR/SOLICITOR** - No roving vendor or solicitor, acting for either profit or non-profit organization or on his own behalf, shall be permitted on the Fairgrounds.
12. **DISTRIBUTION/SALES** -Any person wishing to sell any item to support his or her own interest or the interest of any profit or non-profit organization or to distribute any gift, sample, coupon or merchandise must first obtain a booth, stand or designated area from the Fair Complex office.
13. **DOMESTIC ANIMALS** - Dogs or cats will not be permitted on the Fairgrounds during the Fair, including entry days. (Exception: Licensed service animal, animal attractions or exhibits and dogs entered in 4-H competition.)
14. **ALCOHOL** beverages will not be permitted on the Fairgrounds, except those sold by authorized concessionaires. **ALCOHOL IS PROHIBITED** in the carnival area, Kids Zone, Teen Zone, commercial buildings including: Douglas Hall, Conference Hall, Floral Building, Exhibit Building, and the agricultural buildings, including Pavilion, River Arena, cattle, horse and small animal barns. Alcohol Monitors will patrol for enforcement.
15. **SUPERINTENDENTS** - Each superintendent, under the direction of the appropriate supervisor, shall have full charge of the department to which he or she may be assigned, and exhibitors must follow his or her order relating to placing of exhibits, showing, etc.
16. **ALL ATTENDANTS AT EXHIBITS** must be neatly attired and conduct themselves in a quiet and orderly manner.
17. **ALL EXHIBITS WHEN ASSIGNED SPACE** become subject to the control of the department superintendent.
18. **JUDGING** - No person shall be allowed to interfere with judges or staff during the judging. Violators of this rule shall be excluded immediately from the judging area and from competition, and be subject to such additional penalties, including cancellation of awards, as Fair Management may consider proper.
19. **EXHIBIT DISQUALIFICATION** - A judge may disqualify any exhibit not of show quality.
20. **SINGLE JUDGE SYSTEM** - In general, the single judge system is the policy of this show, and in every case the judge will be selected with the utmost care.
21. **JUDGES DECISION** - The decision of the judges shall be final in all cases except where mistake, fraud, misrep-

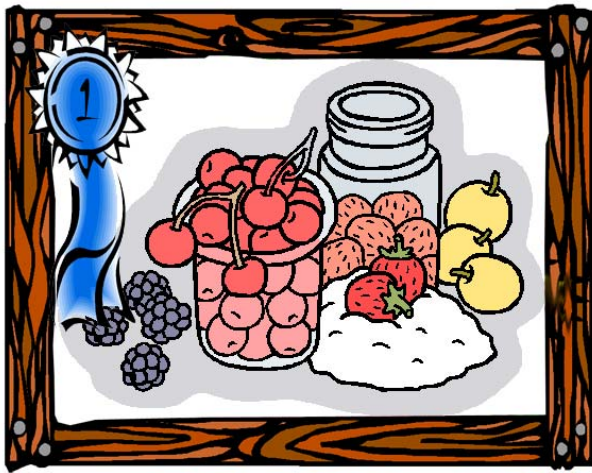
resentation or collusion, not discovered at the time of the awards, is proven. In such cases the Fair Board or such referees as may be appointed, will make the decision, from which there can be no appeal.

22. **AWARDS** - No article shall be entered in more than one class, nor shall be allowed to compete for more than one premium. {Exception Livestock} No exhibitor may be awarded more than one premium in any one class. (Exceptions: See Livestock Rules)
23. **PREMIUMS** - Shall be pro-rated if funds are not sufficient.
24. **PREMIUM PAYMENTS AND RIBBONS:** **Open Class** may be collected at the Exhibit Building Office on Friday, of Fair from 4 p.m. to 11 p.m., Saturday of Fair from 9 a.m. - 11 p.m. and Sunday of Fair week from 8 a.m. to 2:00 p.m. 4-H & FFA check with your leader or advisor for Premium Payout Information. Open Class premiums will be available for payment in the Fair office during the week immediately following Fair: Monday-Friday from 8 a.m. to 5 p.m. Any premiums not picked up by the Friday following Fair will be forfeited. No premiums will be mailed.
25. **DONOR AWARDS** - The Fair Board is not responsible for awards from private donors, although all reasonable care will be taken to insure that winners receive such awards.
26. **RELEASE OF EXHIBITS** - No article shall be withdrawn before the close of Fair.
27. **RELEASE TIME** for all exhibits shall be Sunday of Fair between the hours of 8:00 a.m. and 2:00 p.m. Livestock may be removed at 6:00 a.m.
28. **EARLY REMOVAL** before release time and date may cause forfeiture of all premiums won.
29. **ENTRIES PICK-UP DEADLINE** - The Fair cannot be responsible for entries left after four days after the close of Fair, except when arrangements have been made to keep them longer. Perishable items will be disposed of if not picked up by Monday morning following fair.
30. **SECURITY** - The Douglas County Fair will have security officers on the grounds and will use every reasonable precaution in its power for the preservation and protection of persons, article on exhibition, livestock and property, but will not be responsible for loss or damage by theft or fire, or assume any liability for accidents to persons on property.
31. **FIRE PROTECTION** - All matters of fire protection are under the direct supervision of the Douglas County Fire District 2. The Douglas County Fair will use precaution to guard against fire, but will not be responsible for any losses occasioned by fire or damage by water.



**AUGUST
6 - 9**





FOOD PRESERVATION

Exhibit Building (541)440-4426 (Jun-Aug)

Rules and regulations

Also read General Rules in the front of book.

ENTRY DAYS: Saturday, August 2nd 9 a.m. to 8 p.m.

1. Entry in any canned food class shall consist of one standard canning jar with lid and screw band.
2. All entries must have been processed since 2013 Fair.
3. One entry in any one class per exhibitor.
4. All jars must be labeled accurately as to **content, processing method, processing time, and date processed..**
5. All products must be processed according to the most recent recognized canning methods in the following publications: Ball Blue Book and OSU Extension Service Bulletins.
All products must meet USDA recommendations.
6. All mincemeats, meat jerky, salsas and sauces must include a recipe to be considered for judging.
7. **Pick up entries on Sunday of Fair week 8 a.m.-2 p.m.**

Premiums for all Divisions are: 1st -\$4; 2nd -\$3; 3rd -\$2 *{except where otherwise noted}*

Judges Choice Ribbon Award for Best in Department.

DIVISION 300: Canned fruit

1 Standard canning jar with lid & screw band.

- Class 1: Applesauce
- Class 2: Apple Slices
- Class 3: Apricots
- Class 4: Peaches
- Class 5: Pears
- Class 6: Plums/Prunes
- Class 7: Blueberries
- Class 8: All other berries
- Class 9: Cherries, dark
- Class 10: Cherries, light
- Class 11: Cherry, pie
- Class 12: Rhubarb
- Class 13: Mixed/Fruit Cocktail
- Class 14: Fruit Juices
- Class 15: Fruit Pie Filling (w/ Clear Jel-A)
- Class 15: Other

DIVISION 301: CANNED VEGETABLES

1 Standard canning jar with lid & screw band.

- Class 1: Beans, cut into 1-inch pieces
- Class 2: Beets
- Class 3: Carrots, sliced or diced
- Class 4: Corn
- Class 5: Peas
- Class 6: Sauerkraut (no pressure)
- Class 7: Tomatoes (pc or bwc)

- Class 8: Tomato Juice
- Class 9: Any vegetable juice
- Class 10: Mixed Vegetables
- Class 11: Other

DIVISION 302: Canned Meats

1 Standard canning jar with lid & screw band.

- Class 1: Beef or Pork
- Class 2: Chicken, Turkey or Rabbit
- Class 3: Salmon
- Class 4: Tuna
- Class 5: Shell Fish
- Class 6: Smoked Fish
- Class 7: Wild Game
- Class 8: Mincemeat (**recipe required**)
- Class 9: Other

DIVISION 303: Jellies

1 Standard Jelly Glass or Jar with lid & screw band.

- Class 1: Apple
- Class 2: Blackberry
- Class 3: Other Berry
- Class 4: Cherry
- Class 5: Crabapple
- Class 6: Currant
- Class 7: Grape
- Class 8: Mint
- Class 9: Plum
- Class 10: Low Sugar Jellies
- Class 11: Other

DIVISION 304: Jam and Butters

1 Standard Jar with lid & screw band.

- Class 1: Apricot
- Class 2: Apricot-pineapple
- Class 3: Blackberry
- Class 4: Boysenberry
- Class 5: Loganberry
- Class 6: Marionberry
- Class 7: Blueberry
- Class 8: Cherry
- Class 9: Currant
- Class 10: Peach
- Class 11: Pear
- Class 12: Pepper
- Class 13: Plum
- Class 14: Raspberry
- Class 15: Strawberry
- Class 16: Butters
- Class 17: Chutneys
- Class 18: Conserves
- Class 19: Marmalades
- Class 20: Low Sugar Jams
- Class 21: Other

DIVISION 305: Preserves

1 Standard Jar with lid & screw band.

- Class 1: Tomato
- Class 2: Apricot
- Class 3: Peach
- Class 4: Pear
- Class 5: Strawberry
- Class 6: Other

DIVISION 306: Pickles & Relishes

1 Standard Jar with lid & screw band. Entries will be judged as to color, pack, liquid, flavor and appearance. Entries must be processed in a boiling water canner.

- Class 1: Asparagus
- Class 2: Beet Pickles

Class 3: Bread & Butter Pickles
 Class 4: Dilly Beans
 Class 5: Dill Pickles; brined
 Class 6: Dill Pickles; quick method
 Class 7: Sweet Cucumber Pickles
 Class 8: Zucchini Pickles
 Class 9: Fruit Pickles
 Class 10: Relish; Sweet Pickle
 Class 11: Relish; Zucchini
 Class 12: Catsup & Sauces (**recipe required**)
 Class 13: Salsa (**recipe required**)
 Class 14: Mixed Vegetable Pickles
 Class 15: Mushrooms
 Class 16: Vinegars (exhibited in clean bottle w/ new cork stopper)
 Class 17: Other

DIVISION 307: Syrups

Class 1: Any fruit
 Class 2: Any berry
 Class 3: Maple
 Class 4: Other

DIVISION 308: Gift Packs - Judged on originality.

Rules:

1. Select a theme such as housewarming, baby shower, wedding, birthday, holiday, etc.
2. Include a card stating whom the gift is intended for.
3. The container (box, basket, etc.) should not be larger than 24" long by 18" tall by 18" deep.
4. **Each individual preserved item must have a complete label indicating content, preservation method and processing (or drying) time.**

Class 1: A gift package with a selection of 5 different canned products
 Class 2: A gift package with a selection of 5 different dried products
 Class 3: A gift package with a selection of canned & dried foods; 5 total

Premiums for Division 308 are: 1st-\$6; 2nd-\$4; 3rd-\$2.

DIVISION 309: Theme Exhibit

Class 1: Exhibit portraying Fair Theme: "*Fair Time is Fun Time*" (assortment permitted.)

Premiums for Division 309 are: 1st-\$6; 2nd-\$4; 3rd-\$2.

DIVISION 310: Dried Foods

Rules:

1. Should be put in a plastic bag, preferable zip lock.
2. Minimum of 1/4 cup unless otherwise stated.
3. **Must have a label stating variety of contents, drying time, method (oven, dryer, sun), added ingredients if any and date prepared.**
4. For meat jerky, include 4 pieces 1" wide by 3" long. Recipe required. Meat **must** be precooked.

Class 1: Apples
 Class 2: Apricots
 Class 3: Bananas
 Class 4: Blueberries
 Class 5: Grapes
 Class 6: Cherries
 Class 7: Peaches
 Class 8: Pears
 Class 9: Prunes
 Class 10: Fruits, other
 Class 11: Fruit Leathers (4 - 1" rolled pieces)
 Class 12: Herbs & Spices
 Class 13: Teas
 Class 14: Corn

Class 15: Onions
 Class 16: Peppers
 Class 17: Tomatoes
 Class 18: Squash & Cucumbers
 Class 19: Vegetables, other
 Class 20: Meat Jerky

DIVISION 311: Sugar Free

1 Standard Canning Jar with lid and screw band.

Class 1: Fruit
 Class 2: Berry
 Class 3: Fruit Juice
 Class 4: Jam
 Class 5: Jelly
 Class 6: Preserves
 Class 7: Other

DIVISION 312 Junior Division (12 years and under)

DIVISION 313: Teen-Age Division (ages 13 through 18)

Class 1: Fruit, any kind
 Class 2: Vegetables, any kind
 Class 3: Meat, any kind
 Class 4: Jellies, Jams, Preserves, any kind
 Class 5: Pickles, any kind
 Class 6: Dried Herbs



Jarden Home Brands



1. Eligible entries must be preserved in the same brand of jar and lid: Ball® Jar sealed with a Ball® Lid and Band, or Ball® Collection Elite® Jar sealed with a Collection Elite® Lid and Band, or Kerr® Jar sealed with a Kerr® Lid and Band.
2. Entries in the Soft Spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar Needed, or Liquid.
3. Entries must be labeled with product name, date of preparation, processing method, and processing time.
4. All preserved foods must be prepared within a one-year (1) period prior to the judging date.

Division 300, 301, 304, 306, 312, 313: Two best entries by an adult for Fruit, Vegetable, Pickle, Soft Spread categories. One best entry by a youth in each category for Fruit, Vegetable, Pickle and Soft Spread.

1st Place: Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

2nd Place: One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

Youth Best entry: One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

SPECIAL CONTESTS

King / Queen of the Kitchen

Rules for determining the winner:

1. In order to qualify for the contest, exhibitors must have 10 entries in Baking and 10 entries in Food Preservation.
2. Award will be based on the total ribbon points won. In case of a tie, the exhibitor with the most blue ribbons shall be the winner. Points are considered in both Baked Goods and Food Preservation.

Blue = 4 Red = 3 White = 2, Judge's Choice = 5

3. No exhibitor can be eligible for the same award two years in a row.
4. Professional food prepares are not eligible.

Douglas County's Domestic Diva

Rules for determining the winner:

1. In order to qualify for the contest, exhibitors must have 5 entries in Baking, 5 entries in Textiles and 5 entries in Food Preservation.
2. Award will be based on the total ribbon points won. In case of a tie, the exhibitor with the most blue ribbons shall be the winner. Points are considered in both Baked Goods, Textiles and Food Preservation.

Blue = 4 Red = 3 White = 2, Judge's Choice = 5

3. No exhibitor can be eligible for the same award two years in a row.
4. Professional are not eligible.

The Silver Shovel

Rules for determining the winner:

1. In order to qualify for the contest, exhibitors must have 10 entries in Floral and 10 entries in Land Products.
2. Award will be based on the total ribbon points won. In case of a tie, the exhibitor with the most blue ribbons shall be the winner. Points are considered in both Floral and Land Products.

Blue = 4 Red = 3 White = 2, Judge's Choice = 5

3. No exhibitor can be eligible for the same award two years in a row.
4. Professional are not eligible.

The Niftiest Needler

Rules for determining the winner:

1. In order to qualify for the contest, exhibitors must make entries in three different Textile categories (i.e. quilting, hand work such as crochet or knitting, weaving, sewing, etc.)
2. Award will be based on the total ribbon points won. In case of a tie, the exhibitor with the most blue ribbons shall be the winner. Points are considered in Textiles.

Blue = 4 Red = 3 White = 2, Judge's Choice = 5

3. No exhibitor can be eligible for the same award two years in a row.
4. Professional are not eligible.

GENERAL FAIR INFORMATION

FAIR HOURS

Livestock Gate <small>(no Ticket Sales-Must have pass)</small>	6:00 a.m.
Main Gate	7:00 a.m.
Exhibit Competitions (4-H, FFA, Open)	8:00 a.m.
Carnival Gate (Wednesday only)	12:00 p.m.
Carnival Gate	10:00 a.m.
Buildings Open	11:00 a.m.
Carnival Opens	11:00 a.m.
Concerts (Main Stage ~ Wed—Fri)	7:30 p.m.
Concerts (Main Stage ~ Sat)	8:00 p.m.

PARKING

Parking - Single Entry \$5.00

Parking is charged each time you enter the fairgrounds, even when returning the same day.

General Parking Week Pass \$25.00

This pass allows for parking where the traffic is being directed in the general parking lots.

Parking fee applies to all motorized vehicles, including motorcycles and handicap sticker vehicles.

RIDE THE BUS FREE

ADMISSIONS

Advance Ticket Sales

Now - July 25

Adult (13 & over)	\$8.00
Child (6 - 12)	\$4.00
Senior (65+)	\$8.00
Season Pass	\$30.00

Regular Ticket Sales

July 26 - August 9

Adult (13 & over)	\$10.00
Child (6 - 12)	\$6.00
Senior (65+)	\$8.00
Season Pass	\$40.00
Concert Reserved Seats	\$25.00* - \$30.00
Concert Package	\$33.00** - \$38.00

*Plus Fair Admission and any applicable ticket fees

** Includes Fair Admission and any applicable ticket fees

On-Line Ticket Sales

www.douglasfairgrounds.com

BUS SERVICE AND SCHEDULE

Wednesday—Friday 10:00 AM—5:00 PM On the hour and half hour

5:00 PM—11:00 PM Every 15 minutes

Saturday 10:00 AM—11:00 PM Pick-ups every 15 minutes.

Mobility Impaired call 677-0308

For pick-ups at any of the locations listed below.

PICK-UP LOCATIONS

Roseburg High School

(I-5 exit 124, Harvard Avenue)

Dixon Steel Mill Parking Lot

(I-5 exit 124, Diamond Lake Blvd.)

Douglas County Courthouse

(Downtown in front of the Courthouse)

K-Mart Parking Lot

(I-5 exit 125, Stewart Parkway)

Starlight Theater

(I-5 exit 119, Grant Smith Road)

DROP-OFF LOCATION

Main Gate

Carnival Gate

Main Gate

Carnival Gate

Main Gate

