

# RED RIVER VALLEY FAIR ASSOCIATION

570 East Center Street • Paris, Texas 75460  
Phone: 903-785-7971 • Fax: 903-784-1969

Ver. 20210703

## RED RIVER VALLEY FAIR HOME & GARDEN & SHOWCASE

### General Rules and Instructions

#### SEE WEBSITE FOR ENTRY CHECK-IN AND PICK-UP DATES AND TIMES

1. Exhibitors must be residents of Lamar, Red River, Delta, Fannin, or Choctaw counties.
2. The Red River Valley Fair reserves the right to photograph or use any of exhibit for publicity purposes for future Fairs.
3. An exhibitor entry form must be filled out completely by each exhibitor. Entries must be entered by one individual unless otherwise specified.
4. Individual entries in all divisions will be checked in and accepted at the Coliseum on the Entry Check-In date and time listed above. **NO EARLY OR LATE ENTRIES WILL BE ACCEPTED.** Judging will be on the same day at 6:00 PM unless otherwise noted. **EXHIBITORS ARE NOT ALLOWED IN EXHIBIT AREA DURING JUDGING.** All entries must remain in place until the Entry Pick-Up date and time listed above.
5. No entries will be accepted before or after times noted. Entries must be the work of exhibitor and completed since September 1<sup>st</sup> of the previous year, unless otherwise noted.
6. Exhibitors' name must not be affixed where it is visible.
7. The division Superintendents and assistants are authorized and responsible for receiving and returning entries for each division and reserve the right to accept or reject entries, depending on the condition or suitability for exhibit.
8. No item for sale in a commercial vendor or display booth may be entered in the Fair for judging.
9. All entries must remain on display throughout the Fair. Entries must be picked up on the Entry Pick-Up date and time listed above. All exhibitors must pick up their items at the time stated. No one will be responsible for items left in the exhibit area after checkout. **NO EXEMPTIONS!**
10. Security service is provided. Every precaution will be taken to protect all articles. Under no circumstances will the Red River Valley Fair Association be responsible for damage, theft, breakage or any other type of loss, and it is upon these conditions that exhibits are entered and received for show in the Fair.
11. Entry into competition indicates entrant has read, understood and agreed to abide by all rules stated.

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## **RED RIVER VALLEY FAIR Home & Garden Showcase FOOD PRESERVATION & GARDENING - DIVISION 8 - RULES**

1. Red River Valley Fair General Rules apply with additional regulations below.
2. Ribbons are awarded in each of 3 separate sub-divisions: ADULT, YOUTH (age 18 and under) and MASTER GARDENER.
3. Three (3) exhibits may be entered per sub-class.
4. Exhibitors are encouraged to prepare and process preserved products according to current USDA Guidelines.
5. All canned items must be in standard canning jars with standard lids and screw on rings/band in good condition and not rusted. Honey should be in a honey jar.
6. Entries will be disqualified if jars are not clean, not sealed well, or show signs of spoilage. Paraffin sealed items will not be accepted.
7. All entries must be labeled with name of product, date of preservation and method used.
8. Non-preserved canned items will NOT be accepted. Example: salsa or relish which hasn't been processed.
9. Entries will be judged on appearance, color, pack, and liquid.
10. Jars will not be opened.

**THERE ARE NO EXCEPTIONS TO THE RULES: Judges' decisions are final.**

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## **RED RIVER VALLEY FAIR Home & Garden Showcase FOOD PRESERVATION & GARDENING - DIVISION 8 - GUIDELINES**

### **• CANNED PICKLES, RELISHES, VEGETABLES & FRUIT**

JUDGING SCALE: TOTAL 100 POINTS

UNIFORMITY: 50 Points

Pieces of the same size and shape for pickles; pieces ground, chopped, or liquefied for relishes; liquid should be clear and free from sediment or defects of any kind.

COLOR: 30 Points

Pleasing appearance; even color throughout and free from lighter or uncured pieces.

TEXTURE: 20 Points

Texture is characteristic for the product preserved and not overly soft or mushy, with a pleasing overall impression.

#### **Class 1A - Pickles**

- |                     |                      |
|---------------------|----------------------|
| 1. Beets            | 7. Sour              |
| 2. Bread and Butter | 8. Squash            |
| 3. Dill             | 9. Sweet             |
| 4. Okra             | 10. Mixed vegetables |
| 5. Peach            | 11. Any other        |
| 6. Peppers          |                      |

#### **Class 2A - Relishes**

- |                                   |                  |
|-----------------------------------|------------------|
| 12. Chow Chow                     | 17. Pickle       |
| 13. Corn                          | 18. Squash       |
| 14. Cucumber                      | 19. Tomato Sauce |
| 15. Green Tomato                  | 20. Any other    |
| 16. Hot Sauce-Picante Style/Salsa |                  |

#### **Class 3A - Canned Vegetables**

- |                |  |
|----------------|--|
| 21. Beans      | 28. Sauerkraut                                       |
| 22. Beets      | 29. Squash   |
| 23. Carrots    | 30. Tomatoes   |
| 24. Green peas | 31. Field Peas: Purple hull, black-eyes, cream, etc. |
| 25. Okra       | 32. Okra & tomatoes                                  |
| 26. Peppers    | 33. Mixed vegetables                                 |
| 27. Potato     | 34. Any other  |

#### **Class 4A - Canned Fruit**

- |             |                 |
|-------------|-----------------|
| 35. Berries | 39. Plums       |
| 36. Figs    | 40. Mixed Fruit |
| 37. Peaches | 41. Any other   |
| 38. Pears   |                 |

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## • **JAMS, JELLIES, PRESERVES, BUTTER, & HONEY**

JUDGING SCALE: TOTAL 100 POINTS

**CLEARNESS:** 40 Points

Liquid should be clear with color characteristic of fruit; contents should be free from sediment, defect, or crystals; fruit should have translucent appearance.

**CONSISTENCY:** 40 Points

Liquid should range from consistency of honey to semi-jelly for preserves; pieces of fruit should hold shape and appear tender; good proportion of liquid; jelly should be firm but tender, holds shape, not syrup or gummy.

**COLOR:** 20 Points

Color should be characteristic of fruit and free from discoloration due to overcooking or being stored too long; honey will be judged on color, clarity, and overall appearance.

### **Class 5A - Jams**

- |                |                 |
|----------------|-----------------|
| 42. Apricot    | 46. Plum        |
| 43. Blackberry | 47. Strawberry  |
| 44. Grape      | 48. Mixed fruit |
| 45. Peach      | 49. Any other   |

### **Class 6A - Jellies**

- |                |                 |
|----------------|-----------------|
| 50. Apple      | 55. Peach       |
| 51. Blackberry | 56. Pepper      |
| 52. Cherry     | 57. Plum        |
| 53. Grape      | 58. Strawberry  |
| 54. Mint       | 59. Mixed fruit |
| 60. Any other  |                 |

### **Class 7A - Preserves**

- |                |                                    |
|----------------|------------------------------------|
| 61. Apricot    | 67. Plum                           |
| 62. Blackberry | 68. Strawberry                     |
| 63. Fig        | 69. Tomato                         |
| 64. Peach      | 70. Two or more fruit combinations |
| 65. Pear       | 71. Any other                      |
| 66. Pear Honey |                                    |

### **Class 8A - Butter**

- |           |               |
|-----------|---------------|
| 72. Apple | 74. Pear      |
| 73. Peach | 75. Any other |

### **Class 9A - Honey**

- |             |              |
|-------------|--------------|
| 76. Comb In | 77. Comb Out |
| a. Spring   | a. Spring    |
| b. Fall     | b. Fall      |

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## **• FRESH VEGETABLES & FRUIT**

1. Vegetables and fruit should be shown at the prime of development.
2. Specimens should be free of unnatural blemishes, distortions, and irregularities in shape and size.
3. Specimens in a single entry should be UNIFORM in color, size, and shape.
4. When foliage is present, it should be fresh and of good substance.
5. Presence of worms, larva, other insects, arachnids, disease, or damage from any of these will be penalized. Any entries deemed hazardous to other entries will be disqualified and removed.
6. Consult the CLASS PORTION for the quantity of each type of vegetable or fruit to be exhibited. The number of specimens required is in parentheses ( ).
7. Containers are provided for display.

## **CLASS 10 A – VEGETABLES**

- |   |   |
|---|---|
| 78. Beans-all (3 pods per variety)                      | 87. Peas-all (3 pods per variety)                         |
| 79. Cantaloupe (1)                                      | 88. Peppers (3 per variety)<br>a. Bell / Sweet<br>b. Hot  |
| 80. Cucumber (3)  | 89. Potatoes-red, white, and/or yellow<br>(3 per variety) |
| 81. Corn (3 ears)                                       | 90. Pumpkin (1)   |
| 82. Eggplant (1)  | 91. Squash-all (3 per variety -1 if large variety)        |
| 83. Garlic (1 bulb)                                     | 92. Sweet Potatoes (3)                                    |
| 84. Greens (1 bunch)                                    | 93. Tomatoes (3 per variety)                              |
| 85. Okra (3 pods)                                       | 94. Watermelon (1)  |
| 86. Onions-red, white, and/or yellow<br>(3 per variety) | 95. Any other   |

## **CLASS 11A - FRUITS**

- |                                 |                  |
|---------------------------------|------------------|
| 96. Apricots (3)                | 101. Peaches (3) |
| 97. Apples (3)                  | 102. Pears (3)   |
| 98. Berries-all (3 per variety) | 103. Plums (3)   |
| 99. Figs (3)                    | 104. Any other   |
| 100. Grapes (1 bunch)           |                  |

## **CLASS 12A - OTHER**

- |                        |                       |
|------------------------|-----------------------|
| 105. Gourds (1)        | 108. Grains (1 shaft) |
| 106. Herbs (1 sprig)   | 109. Any other        |
| 107. Nuts (3 in shell) |                       |