Pend Oreille County Fair Dried Food Labels

Exhibitor #: _____ Senior: ____Youth:_____ Contents: _____ Date Drying was Completed: _____ Method Used: _____ Pretreatment:_____ Length of Time: _____ Temperature: _____	Exhibitor #: _____ Senior: ____Youth:_____ Contents: _____ Date Drying was Completed: _____ Method Used: _____ Pretreatment:_____ Length of Time: _____ Temperature: _____
Exhibitor #: _____ Senior: ____Youth:_____ Contents: _____ Date Drying was Completed: _____ Method Used: _____ Pretreatment:_____ Length of Time: _____ Temperature: _____	Exhibitor #: _____ Senior: ____Youth:_____ Contents: _____ Date Drying was Completed: _____ Method Used: _____ Pretreatment:_____ Length of Time: _____ Temperature: _____
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