

Department 25 – Food Preservation

451

Superintendent: Loretta Dyer

Requirements:

1. Youth enrolled in a 4-H, FHA, FFA, or other youth group in a supervised food preservation project are eligible to participate in this project.
2. Only exhibits processed after last year's fair may be entered. All canned food shall be processed in standard clear glass canning jars with self-sealing, two-piece lids.
3. All vegetables, fruits, juices, jams, jellies, etc., shall be processed using USDA complete guide to home canning or UW-Extension Food Preservation Publications. For the latest publications, contact the UW-Extension office at (920) 834-6845. Or visit http://www.uga.edu/nchfp/publications/publications_home.html for approved recipes. If using recipe from this source please bring a copy with your entry.
4. All jars must be properly labeled.

Example Label:

Product: _____
Date Canned: Mo. _____ Day _____ Year _____
Method of Preparing (Check One) Hot Pack _____ Cold Pack _____
Method of Processing (Check One) Boiling Water Bath _____
Pressure Canner _____ Pounds pressure _____
Dial _____ Jiggle _____
Processing Time: Quart _____ Pint _____
Recipe Source: _____

5. Appropriate head-space requirements must be followed.

Fruits:	1 inch
Vegetables:	½" to 1 inch
Jams & Jellies:	1/4 inch
Pickles:	½ inch

Meat: 1 inch

6. The size of Mason canning jar and product must meet USDA Guidelines:

Fruits, vegetables- pints or quarts (exception: corn only in pint jars)

Tomatoes- pints or quarts

Jams or Jellies- half pints (no pints)

Meats- pints or quarts

7. All non-acid vegetables and meats must be canned in a pressure canner.

8. Entries may be dried or canned.

9. Judge will disqualify entries with incorrect canning times or procedures.

10. Members of the same family will not be allowed to enter an item in the same class.

11. Dried foods – bring ¼ cup in clear jar or pint zipper sealed bag, identifying contents on 3”x 5”card with date and process used and processing time.

Premium Food Preservation Award by Altrista Corp.

BALL® “BRING OUT YOUR BEST™”

YOUTH FOOD PRESERVATION AWARDS presented by:



BALL® & KERR® HOME CANNING

To promote the art of home canning, and to honor youths who excel at the art of home canning, Ball® & Kerr® Home Canning is offering First Place Youth Award categories.

Judges will select the best entry submitted by a youth in Fruit, Vegetable, Pickle and Soft Spread categories canned in Ball® Jars sealed with Ball® Bands with Dome® Lids or Ball® Collection Elite™ Decorative Bands with Dome® Lids, or canned in Kerr® Jars sealed with Kerr® Bands with Self-Sealing® Lids or Ball® Collection Elite™ Decorative Bands with Dome® Lids. In addition, selections of the best entry submitted by a youth in the Soft Spreads category will be limited to entries prepared using one of the Ball® Fruit Jell® Pectins: Regular, No Sugar Needed, or Liquid. The best entry from each category will receive the following:

**Two (2) Five Dollar Coupons (\$5.00) of Ball® or Kerr® Home Canning Products. NOTE: The UPC from the Fruit Jell™ package must accompany the product.

PREMIUMS		<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
CLASS D	Grades 3-5	2.00	1.75	1.50	1.25
CLASS E	Grades 6-8	2.50	2.25	2.00	1.75
CLASS F	Grades 9 & up	3.00	2.75	2.50	2.25

CANNED FRUIT

Lot Numbers

1. Applesauce

2. Apricots

3. Blackberries, Tame or Wild
4. Blueberries
5. Cherries
6. Peaches
7. Pears
8. Plums, red or blue
9. Raspberries, red, tame
10. Rhubarb, no coloring
11. Fruit salsa or Chutney, any
12. Fruit Pie Filling, any
13. Any other fruit not listed

CANNED VEGETABLES

14. Beans, cut green
15. Beets
16. Carrots
17. Salsa (pint or half pint)
18. Sauerkraut
19. Spaghetti sauce (no meat)
20. Tomato Catsup
21. Tomato Juice
22. Tomato, stewed
23. Tomato, whole or quartered
24. Mixed vegetables
25. Any other vegetables not listed

JAMS AND JELLIES

26. Apple Jelly
27. Blueberry Jelly
28. Currant Jelly
29. Grape Jelly
30. Raspberry Jelly
31. Peach Jam
32. Blueberry Jam
33. Plum Jam
34. Raspberry Jam
35. Strawberry Jam
36. Marmalade, any
37. Cherry Jelly
38. Blackberry Jelly
39. Any other jelly not listed
40. Apple Butter
41. Peach Butter
42. Pumpkin Butter
43. Two fruit jam, Strawberry/Rhubarb, etc.
44. Three fruit jam, Triple Berry, etc.
45. Any other jam not listed
46. Conserves

PICKLES AND RELISHES

47. Beet pickles
48. Bread and Butter pickles
49. Dill pickles
50. Sweet Gherkin or chunk pickles
51. Any other pickle not listed
52. Cucumber relish
53. Zucchini relish
54. Pepper Relish
55. Fruit Salsa
56. Vegetable Salsa
57. Tomato Relish
58. Chili Sauce

DRIED FOOD

Exhibit must include 1/4 cup of product in clear jar or pint-sized, clear zipper locked bag and 3"x 5" card with product identity, date and process used, and processing time.

59. Dried fruit
60. Dried fruit mixed
61. Dried herbs
62. Dried meats
63. Dried vegetable
64. Fruit leather (2 rolls/same fruit)

CANNED MEAT (wild game, beef, pork, poultry, fish)

65. Stew Meat
66. Ground Meat products (i.e. Sloppy Joe mix, meat balls, etc.)
67. Meat Pieces or chunks
68. Any other canned meat

DEPT. 25—FAVORITE FOODS REVUE
FOODS & FOOD PRESERVATION REVUE
441, 442, 443, 444, 446, 451
Held Prior to Fair – CLASSES G-N
Pre-registration for packet required

Requirements:

1. Open to all members enrolled in 4-H Foods, FHA, or any other approved youth group.
2. Only exhibits processed after last year's fair may be entered. All canned food shall be processed in standard clear glass Mason canning jars with self-sealing, two-piece lids.
3. All vegetables, fruits, juices, jams, jellies, etc., shall be processed using USDA complete guide to home canning or UW-Extension Food Preservation Publications. For the latest publications, contact the UW-Extension office at (920) 834-6845. Or visit http://www.uga.edu/nchfp/publications/publications_home.html for approved recipes. If using recipe from this source please bring a copy with your entry.
4. All jars must be properly labeled. (See "Example for Label")
5. Appropriate head-space requirements must be followed.
 - Fruits: 1 inch
 - Vegetables: ½" to 1 inch
 - Jams & Jellies: 1/4 inch

Pickles: 1/2 inch

Meat: 1 inch

5. The size of Mason canning jar and product must meet USDA Guidelines:
Fruits, vegetables- pints or quarts (exception: corn only in pint jars)
Tomatoes- pints or quarts
Jams or Jellies- half pints (no pints)
Meats- pints or quarts
6. The 4-H Favorite Foods Revue will be judged at a time to be arranged. Members will be notified of the time and place.
7. Each participant will set up his/her own display.
8. Cloverbuds need only a place setting if food is for a meal. See Home and Family Fest Packet for further requirements.
9. Each participant is expected to answer questions pertaining to the project work.
10. Put menu on 3"x 5" or 4 "x 6" card and bring one item of menu.
11. Participants may use 4-H project books for recipe ideas, but are encouraged to enter favorite family recipes.
12. Garnishes are acceptable and encouraged for all entries.

PREMIUMS	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
CLASS H, I, L, M	2.00	1.75	1.50	1.25
CLASS J, N	2.50	2.25	2.00	1.75
CLASS K, O	3.00	2.75	2.50	2.25

CLASS G - CLOVERBUDS - Grades K5-2

Need to bring food item and place setting if food is for a meal.
Participation Ribbon Only

CLASS H - FOOD REVUE - PROJECT 441 - Grades 3-4

CLASS I - FOOD REVUE - PROJECT 442 - Grades 5-6

CLASS J - FOOD REVUE - PROJECT 443 - Grades 7-9

CLASS K - FOOD REVUE - PROJECT 444 - Grades 10 & up

Lot Nos.

1. Favorite Breakfast Menu
2. Favorite Lunch Menu
3. Favorite Snack
4. Favorite Dinner Menu
5. A Party Menu-include type of party, such as tailgate party.

CLASS L-FOOD PRESERVATION-PROJECT 451-Grades 3 -4

CLASS M-FOOD PRESERVATION-PROJECT 451-Grades 5 -6

CLASS N-FOOD PRESERVATION-PROJECT 451-Grades 7 -9

CLASS O-FOOD PRESERVATION-PROJECT 451-Grades 10 & up

Lot Nos.

6. Canned fruit
7. Canned vegetable
8. Fruit Salsa
9. Salsa
10. Jam
11. Jelly
12. Marmalade

13. Fruit Butter
14. Pickled fruit
15. Pickled vegetable
16. Dried fruit
17. Dried vegetable
18. Dried meat/poultry/fish
19. Canned meat/poultry/fish