



## DIVISION 6036 - 4-H FOOD PRESERVATION EXHIBITS—2019

Sandra Bastin – Food & Nutrition Specialist






Martha Welch – Extension Specialist for 4-H Youth Development

1. **Classes in Division:** 861-865.
2. **Number of Entries Permitted:**
  - a. County may submit ONE entry per class.
  - b. A member may enter one class in the Food Preservation division. (This means: a member's name should appear only one time on the county's Food Preservation Division invoice sheet.)
3. **General Rules:**
  - a. See "General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair" at [www.kystatefair.org](http://www.kystatefair.org) Click on "Competition," then "Premium Book", then "4-H Exhibits."
  - b. **Items must meet all requirements for the class;** otherwise, the entry will be disqualified.
  - c. Items entered must have been completed by the exhibitor within the current program year.
  - d. The decision of the judges is final.
4. **Unique Rules or Instructions:**
  - a. Recipes: Entries are to be made using recipes found in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition> or contact your county Extension agent for 4-H YD.
  - b. Canned entries must be prepared from raw produce.
  - c. Re-canning of commercially processed foods is not permitted.
  - d. Helpful Information for the following classes can be found on the National Center for Home Food Preservation website.
  - e. Jars not processed by the correct method will not be judged. Open kettle processing is not acceptable for any product.
  - f. Jars must be clear, clean STANDARD jars specifically designed for home canning. If mayonnaise or similar non-standard jars are used, the product will not be judged.
  - g. Two-piece screw bands and lids specifically designed for home canning should be left on containers.
  - h. If judges open the jar for judging purposes do NOT eat contents of containers upon return.
5. **Additional Documentation Required:**
  - a. See labeling instructions below and in class description.
6. **Labeling:**
  - a. All entries: Will have 2 labels. Attach both securely to the outside of the container.
    - i. Identification card (4LO-11SO): The State Fair Entry system will generate this label.
    - ii. Preserved food label: Use the 4-H labels located at the end of this section. Fill out the label completely.
7. **Entry Instructions:** All exhibits are entered through the State Fair's electronic submission system by the county Extension staff.
8. **Awards:**
  - a. Each entry that meets class requirements will receive a ribbon.
  - b. A champion will be named in each class.
  - c. An overall grand champion and a reserve champion will be selected.
9. **Class Descriptions:** 4-H Food Preservation entries will be divided into the following levels and classes:

- 861 Dried Apples: Dry apples according to the instructions in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Place 12 pieces of dried fruit in a container which is an example of a container suitable for long term storage of dried fruit. Label package with kind of fruit and date processed. Size of the container is not being judged. Publication HE 3-501 may be helpful: <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS3501.pdf>
- 862 Salsa: (pint jar or smaller) canned using a boiling water canner. Use the recipe in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for salsa is 1/2 inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Salsa (FCS3-581) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3581/FCS3581.pdf>, Home Canning Tomatoes and Tomato Products (FCS3-580) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3580/FCS3580.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.
- 863 Dill Pickles: (pint jar or smaller), canned using a boiling water canner: Use the recipe in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for pickles: 1/2 inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Pickled and Fermented Foods (FCS3-582) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3582/FCS3582.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful
- 864 Strawberry Jam: (half pint or smaller jar), canned using a boiling water canner. Use the recipe in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for jam is 1/4 inch. Canning label must be completed by member and affixed to the jar. Write the type of fruit used on the canning label. Publications FCS3-579 at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3579/FCS3579.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful. Refrigerator and freezer jams are not appropriate for this class.
- 865 Green Beans: (One pint), canned using a pressure canner. Use the recipe in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Beans may be 'raw packed' or 'hot packed' but the packing method used must be indicated on the label. The USDA recommended headspace for green beans is 1 inch. Canning label must be completed by member and affixed to the jar. Publication FCS3-583 Home Canning Vegetables (<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

**Preserved Food labels are on next page**

## Preserved Food Labels

<p>Product: <b>Dried Apples</b> </p> <p>Date Packaged: _____</p>		
<p>Product: <b>Salsa</b> </p> <p>Date canned: _____</p> <p>Which type of processing did you use?  <input type="checkbox"/> Boiling Water Canner  <input type="checkbox"/> Pressure Canner</p>	<p>Product: <b>Dill Pickles</b> </p> <p>Date canned: _____</p> <p>Which type of processing did you use?  <input type="checkbox"/> Boiling Water Canner  <input type="checkbox"/> Pressure Canner</p>	<p>Product: <b>Strawberry Jam</b> </p> <p>Date canned: _____</p> <p>Which type of processing did you use?  <input type="checkbox"/> Boiling Water Canner  <input type="checkbox"/> Pressure Canner</p>
<p>Product: <b>Green Beans</b> </p> <p>Date canned: _____</p> <p>When you packed the beans into the jar,  did you use a raw pack or hot pack?  <input type="checkbox"/> Raw Pack      <input type="checkbox"/> Hot Pack</p> <p>Which type of processing did you use?  <input type="checkbox"/> Boiling Water Canner  <input type="checkbox"/> Pressure Canner</p>		

Revised 10-14-2018

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.