

DIVISION 6036 - 4-H FOOD PRESERVATION EXHIBITS—2015

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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.kysstatefair.org. Click on "Entries", then "Premium Book", then 4-H.
 - b. **Items must meet the requirements for the class**; otherwise, the entry may 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. Foods in the frozen food category should be in moisture and vapor-resistant containers designed for freezing. Include label according to instructions in class description.
 - b. Canned entries must be prepared from raw produce.
 - c. Re-canning of commercially processed foods is not permitted.
 - d. Use the recipe/instructions and appropriate canning method indicated in the 4-H project books and University of Kentucky "**Principles of Home Canning**" (<http://www.ca.uky.edu/agc/pubs/fcs3/fcs3325/fcs3325.pdf>) and "Judging Preserved Foods" (<http://www.ca.uky.edu/hes/fcs/factshts/FN-SSB.108.PDF>). Jars not processed by the correct method will not be judged. Open kettle processing is not acceptable for any product.
 - e. 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 or awarded a premium.
 - f. Two-piece screw bands and lids specifically designed for home canning should be left on containers.
 - g. Judges will open the jar for judging purposes. Do NOT eat contents of containers upon return.
5. **Additional Documentation Required:**
 - a. Jars: Canning label must be appropriately filled out and attached to the front of each jar as described in 6.a) below.
6. **Labeling:**
 - a. Dried fruit and item packaged for freezer: 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. Label created by the member following the instructions in the class description.
 - b. Canned Jars: 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. Canning label: Use the official UK canning label found at www.Kentucky4-H.org under "State Fair" or located below. Fill out the label. Indicate on label the date the product was canned and method used.
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:

Level A: Six Easy Bites Project Book

861 Package prepared for freezer--Prepare a package of baked Colossal Cookies, using appropriate freezing techniques (pg. 34-35 of Level A: **Six Easy Bites** project book) Cookies may be made smaller (in 1/8 cup portions rather than 1/4 cup portions) in order to fit containers readily available in stores. Include enough cookies to appropriately fill the container. Judging is based on packaging techniques, not quality of cookies. Label package with kind of cookie, number of cookies, and date. (Do not use canning label.) Publication FCS3-334 may be helpful: <http://www.ca.uky.edu/agc/pubs/fcs3/fcs3334/fcs3334.pdf>

Level B: Tasty Tidbits Project Book

862 Dried fruit (banana or apple) - Dry banana chips using appropriate drying technique on pg. 46 of **Level B: Tasty Tidbits** project book) or dry apples using instructions at www.kentucky4-H.org under "State Fair Recipes". Place 12 pieces 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. Size of the container is not being judged. Publication HE 3-501 may be helpful: <http://www.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS3501.pdf>


Level C: You're the Chef Project Book

863 Pickle relish or zesty salsa: one pint or smaller jar of pickle relish (pg. 44) or zesty salsa (pg.40) canned according to the instructions in Level C: **You're the Chef** project book. Use the USDA recommended headspace for relish and salsa: 1/2 inch. Canning label must be completed by member and affixed to the jar. Publications FCS3-327 (<http://www.ca.uky.edu/agc/pubs/fcs3/fcs3327/fcs3327.pdf>), FCS3-330 (<http://www.ca.uky.edu/agc/pubs/fcs3/fcs3330/fcs3330.pdf>), and USDA Complete Guide to Home Canning: <http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful.

Level D: Foodworks Project Book

864 Jelly: One half-pint or smaller jar cooked jelly (any fruit) (pg. 41-43), canned according to the instructions in Level D: **Foodworks** project book. Use the USDA recommended headspace for jelly: 1/4 inch. Canning label must be completed by member and affixed to the jar. (Jams and preserves are not appropriate entries.) Write the type of fruit used on the canning label. Publications FCS3-331 (<http://www.ca.uky.edu/agc/pubs/fcs3/fcs3331/fcs3331.pdf>), FN-SSB.110 (<http://www.ca.uky.edu/hes/fcs/factshts/FN-SSB.110.pdf>), and USDA Complete Guide to Home Canning: <http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful.

865 Green Beans: One pint or one quart jar of green beans, canned according to the instructions in Level D: **Foodworks** project book, pp. 38-40. Use the USDA recommended headspace for green beans: 1 inch, not 1/2". Canning label must be completed by member and affixed to the jar. Publication FCS3-328 (<http://www.ca.uky.edu/agc/pubs/fcs3/fcs3328/fcs3328.pdf>), and USDA Complete Guide to Home Canning: <http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful.

	
_____ (Name of Product)	
Please check one in each group:	
<input type="checkbox"/> Hot Pack	<input type="checkbox"/> Pressure Canner
<input type="checkbox"/> Cold Pack	<input type="checkbox"/> Boiling Water Canner
_____ (Exhibitor's Name)	
(County) _____	(Date Canned) _____
(Division) _____	(Class) _____
4LO-13SB	ENTRY # _____

	
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