

# Department 25 – Food Preservation

451

Superintendent: Kay Effenberger

**Entry Day-** 1 pm – 8 pm Thursday of the fair

**Judging Day-** Thursday of the fair

**Judging Time-** 1 p.m.- 8 p.m., face to face judging only

**Check Out -** Exhibits will be released between 6:30 and 7:30 p.m. on Sunday

## Requirements:

- 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.
- 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.
- All vegetables, fruits, juices, jams, jellies, etc., shall be processed using research based food preservation instructions from these resources:
  - Ball Blue Book, most recent edition
  - National Center for Home Food Preservation <http://www.uga.edu/nchfp/index.html> .
  - University of WI-Extension <http://foodsafety.wisc.edu/preservation.html>
  - USDA's Complete Guide to Home Canning [http://www.uga.edu/nchfp/publications/publications\\_usda.html](http://www.uga.edu/nchfp/publications/publications_usda.html)
- For the latest publications, contact the UW-Extension office at (920) 834-6845. If using recipe from these sources please bring a copy with your entry.
- 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 Gauge _____ Weighted Gauge (Jiggle) _____
Processing Time: Quart _____ Pint _____ Half Pint _____
Recipe Source: _____

- Appropriate head-space requirements must be followed.

Fruits:	1 inch
Vegetables:	1/2" to 1 inch
Jams & Jellies:	1/4 inch
Pickles:	1/2 inch
Meat:	1 inch
- 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
- All non-acid vegetables and meats must be canned in a pressure canner.
- Entries may be dried or canned.

- Judge will disqualify entries with incorrect canning times or procedures.
- Members of the same family will not be allowed to enter an item in the same class.
- 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.

<b>PREMIUMS</b>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
<b>All Classes</b>	2.50	2.25	2.00	1.75

**CLASS J - CANNED FRUIT: Headspace 1 inch**

Lot Numbers

1. Applesauce
2. Apricots
3. Blackberries, domestic or wild
4. Blueberries
5. Cherries
6. Peaches
7. Pears
8. Plums, red or blue
9. Raspberries, red, domestic
10. Rhubarb, no coloring
11. Fruit Salsa, or Chutney, any
12. Fruit Pie Filling, any
13. Any other fruit not listed

**CLASS K - CANNED VEGETABLES: Headspace ½ - 1 inch**

Lot Numbers

1. Beans, cut green
2. Beets
3. Carrots
4. Salsa (pint or half pint)
5. Sauerkraut
6. Spaghetti sauce (no meat)
7. Tomato Catsup
8. Tomato Juice
9. Tomato, stewed
10. Tomato, whole or quartered
11. Mixed vegetables
12. Any other vegetable not listed

**CLASS L - JAMS AND JELLIES: Headspace ¼ inch**

Lot Numbers

1. Apple Jelly
2. Blueberry Jelly
3. Current Jelly
4. Grape Jelly
5. Raspberry Jelly
6. Peach Jam
7. Blueberry Jam
8. Plum Jam
9. Raspberry Jam
10. Strawberry Jam
11. Marmalade, any
12. Cherry Jelly
13. Blackberry Jelly
14. Any other Jelly not listed
15. Apple Butter
16. Peach Butter
17. Pumpkin Butter
18. Two Fruit Jam, Strawberry/Rhubarb, etc

19. Three Fruit Jam, Triple Berry, etc
20. Any other Jam not listed
21. Conserves

**CLASS M - PICKLES AND RELISHES: Headspace ½ inch**

Lot Numbers

1. Beet Pickles
2. Bread & Butter Pickles
3. Dill Pickles
4. Sweet Gherkin or Chunk Pickles
5. Any other pickle not listed
6. Cucumber Relish
7. Zucchini Relish
8. Pepper Relish
9. Tomato Relish
10. Vegetable Salsa
11. Fruit Salsa
12. Chili Sauce

**CLASS N - 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.

Lot Numbers

1. Dried Fruit
2. Dried Fruit – mixed
3. Dried Herbs
4. Dried Meats
5. Dried Vegetable
6. Fruit Leather (2 rolls/same fruit)

**CLASS O - CANNED MEAT (wild game, beef, pork, poultry, fish): Headspace 1 inch**

Lot Numbers

1. Stew Meat
2. Ground Meat Products (Sloppy Joe mix, meatballs, etc.)
3. Meat Pieces or Chunks
4. Any other canned meat

**CLASS P – FOOD PRESERVATION SELF-DETERMINED - Project Code 191**

Self-determined project exhibits are records of projects not listed in the premium list or an expansion of a traditional project beyond limits of the project or in greater depth than the project outlines.

<b>PREMIUMS</b>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4<sup>th</sup></u>
	2.50	2.25	2.00	1.75

Lot Numbers:

1. A poster promoting your self-determined project
2. An article made during current year with a 3 x 5 inch card attached identifying resources. The article should be of reasonable size to exhibit in the Expo building
3. A collection made during current year with a 3 x 5 inch card identifying work done
4. A scrapbook with story or essay, drawings, and photos of project work done during the current enrollment year.
5. Any other self-determined project not listed above.