



## Department 25 – Food Preservation

Project Code: 451

Superintendent: Kay Effenberger

**Entry Day-** 1 pm – 8 pm Wednesday before entry day of the fair

**Judging Day-** Wednesday before entry day of the fair

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

**Check Out-** Begins at 4:00 p.m. on Sunday with loading of Steers from Sale of Champions to be leaving before all other animals. All animals must be removed by 6:30 p.m. except for the Swine that leave Monday morning.

### ADDITIONAL RULES OF ENTRY

- 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_____ Jiggle_____
Processing Time: Quart_____ Pint_____
Recipe Source:

- Appropriate head-space requirements must be followed.

Fruits: 1 inch  
 Vegetables: ½" to 1inch  
 Jams & Jellies: 1/4 inch  
 Pickles: ½ 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><b>1st</b></u>	<u><b>2nd</b></u>	<u><b>3rd</b></u>	<u><b>4th</b></u>
<b>All Classes</b>	2.50	2.25	2.00	1.75

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

Lot Numbers:

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

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

Lot Numbers:

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

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

Lot Numbers:

- |                    |   |
|--------------------|---|
| 1. Apple Jelly     | 12. Cherry Jelly                            |
| 2. Blueberry Jelly | 13. Blackberry Jelly                        |
| 3. Currant Jelly   | 14. Any other jelly not listed              |
| 4. Grape Jelly     | 15. Apple Butter                            |
| 5. Raspberry Jelly | 16. Peach Butter                            |
| 6. Peach Jam       | 17. Pumpkin Butter                          |
| 7. Blueberry Jam   | 18. Two fruit jam, Strawberry/Rhubarb, etc. |
| 8. Plum Jam        | 19. Three fruit jam, Triple Berry, etc.     |
| 9. Raspberry Jam   | 20. Any other jam not listed                |
| 10. Strawberry Jam | 21. Conserves                               |
| 11. Marmalade, any |   |

**CLASS M - PICKLES AND RELISHES – Headspace ¼ inch**

Lot Numbers:

- |                                   |                     |
|-----------------------------------|---------------------|
| 1. Beet pickles                   | 7. Zucchini relish  |
| 2. Bread and Butter pickles       | 8. Pepper Relish    |
| 3. Dill pickles                   | 9. Fruit Salsa      |
| 4. Sweet Gherkin or chunk pickles | 10. Vegetable Salsa |
| 5. Any other pickle not listed    | 11. Tomato Relish   |
| 6. Cucumber relish                | 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       | 4. Dried meats                        |
| 2. Dried fruit mixed | 5. Dried vegetable                    |
| 3. Dried herbs       | 6. Fruit leather (2 rolls/same fruit) |

**CLASS O - CANNED MEAT** (wild game, beef, pork, poultry, fish)

Lot Nos.

- |   |                          |
|---|--------------------------|
| 1. Stew Meat  | 3. Meat Pieces or chunks |
| 2. Ground Meat products (i.e. Sloppy Joe mix, meat balls, etc.) | 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>4th</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.