

Department 25 – Food Preservation

451

Superintendent: Kay Effenberger

Entry Day- 1 pm – 8 pm Tuesday of the fair

Judging Day- Tuesday of the fair

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

Check Out -- Exhibits will be released between 3:00 pm to 6:00 pm on Sunday of the fair

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
- 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 1 inch
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.

Awards

Associated Bank awards a \$10 check to the exhibitor of the Best of Show.

Premium Food Preservation Award by Alltrista 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>
All Classes	2.50	2.25	2.00	1.75

CLASS J - 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

CLASS K - CANNED VEGETABLES

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 vegetables not listed

CLASS L - JAMS AND JELLIES

Lot Numbers:

1. Apple Jelly
2. Blueberry Jelly
3. Currant 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

Lot Numbers:

1. Beet pickles
2. Bread and 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. Fruit Salsa
10. Vegetable Salsa
11. Tomato Relish
12. Chili Sauce

CLASS N - DRIED FOOD

Exhibit must include 1/4 cup of product in a 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)

Lot Nos.

1. Stew Meat
2. Ground Meat products (i.e. Sloppy Joe mix, meat balls, etc.)
3. Meat Pieces or chunks
4. Any other canned meat
- 5.

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.

PREMIUMS	<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 the 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.