

Department 25-B – Food Preservation Junior Division

Superintendents: Susan Alden & Mariah Markhardt



Entry & Judging Day – Tuesday of the fair

Entry & Judging Time – 1 p.m. - 8 p.m., Face to face judging only

Location – Exhibit Building

Check Out – Exhibits will be released between 4:30 p.m. to 6 p.m. on Sunday of the fair

ADDITIONAL RULES OF ENTRY

- Youth eligible to exhibit in this department are those enrolled in a 4H, FFA, or other approved youth group carrying a similar supervised program in a Food Preservation project area.
- All exhibits must be the result of this year's project by the exhibitor.
- Only exhibits processed after last year's fair may be entered.
- Only one exhibit may be entered under each lot number.
- All entries not entered correctly will be judged and placed in the pink ribbon group.
- **Household entry limitation:** Only one exhibit may be entered under each lot number per household

PREMIUMS:	1st	2nd	3rd	4th
	3.00	2.75	2.50	2.25

REQUIREMENTS:

- All entries in this department shall be processed using research-based food preservation instructions from one of the following 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
- A copy of the processing instructions used must accompany each entry
- For the latest publications, contact the UW-Extension office at (920) 834-6845
- Judge will disqualify entries with incorrect canning times or procedures
- **Canning Entry Requirements (Class M-Q):**
 - All canned food shall be processed in standard clear glass canning jars with self-sealing lids
 - The size of canning jars must meet USDA Guidelines:
 - Fruits - pints or quarts
 - Vegetables - pints or quarts
 - Corn - pint jars only
 - Jams or Jellies - half pints (no pints)
 - Meats - pints or quarts
 - Appropriate headspace 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
 - All non-acidic vegetables and meats must be canned in a pressure canner
 - All jars must have rings removed
 - **Labels:**
 - All jars must be properly labeled with a tie-on label

- **Stick-on labels attached to the jar or lid are not allowed**
- All jars must be properly labeled following the 'Example Label' below:

<u>EXAMPLE LABEL</u>	
Product:	_____
Date Canned: MM: ____ DD: ____ YY: ____	
Method of Preparing (Check one):	
<input type="checkbox"/> Hot Pack	
<input type="checkbox"/> Cold Pack	
Method of Processing (Check one):	
<input type="checkbox"/> Boiling Water Bath	
<input type="checkbox"/> Pressure Canner	
• Pounds of Pressure: _____	
• Dial: _____	
• Jiggle: _____	
Processing Time (Check one):	
<input type="checkbox"/> Quart: _____	
<input type="checkbox"/> Pint: _____	
Recipe Source:	_____

CLASS M - CANNED FRUIT

Lot Numbers:

1. Applesauce
2. Apricots
3. Blackberries
4. Blueberries
5. Cherries
6. Peaches
7. Pears
8. Plums, red or blue
9. Raspberries, red, tame
10. Rhubarb, no coloring
11. Fruit pie filling, any
12. Any other fruit not listed

CLASS N - CANNED VEGETABLES

Lot Numbers:

1. Beans, cut green
2. Beets
3. Carrots
4. Sauerkraut
5. Spaghetti sauce (no meat)
6. Tomato catsup
7. Tomato juice
8. Tomatoes, stewed
9. Tomatoes, whole or quartered
10. Mixed vegetables

11. Any other vegetables not listed

CLASS O - JAMS AND JELLIES

Lot Numbers:

1. Jelly, apple
2. Jelly, blueberry
3. Jelly, currant
4. Jelly, grape
5. Jelly, raspberry
6. Jam, peach
7. Jam, blueberry
8. Jam, plum
9. Jam, raspberry
10. Jam, strawberry
11. Marmalade, any
12. Jelly, cherry
13. Jelly, blackberry
14. Any other jelly not listed
15. Butter, apple
16. Butter, peach
17. Butter, pumpkin
18. Jam, two (2) fruit, Strawberry/Rhubarb, etc.
19. Jam, three (3) fruit, Triple Berry, etc.
20. A collection of canned jams and jellies, 4 jars displayed nicely in a box, basket, etc.
21. Any other jam not listed
22. Conserves

CLASS P - PICKLES AND RELISHES

Lot Numbers:

1. Pickles, beet
2. Pickles, bread and butter
3. Pickles, dill
4. Pickles, sweet gherkin or chunk
5. Any other pickle not listed
6. Relish, cucumber
7. Relish, zucchini
8. Relish, pepper
9. Relish, tomato
10. Salsa, fruit
11. Salsa, vegetable
12. Chili sauce

CLASS Q - CANNED MEAT (Wild Game, Beef, Pork, Poultry, Fish)

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 R - DRIED FOOD

REQUIREMENTS:

- Bring 1/4 cup of your food sample in a lidded standard clear glass pint jar or a sandwich-sized zipper seal bag
- Each entry must include a 3" x 5" index card (used in place of a label) with contents, process date, 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 S – SELF-DETERMINED - FOOD PRESERVATION

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.

REQUIREMENTS: Posters, scrapbooks and displays must conform to all requirements listed in 'General Rules for Junior Division Exhibitors'

Lot Numbers:

1. A poster promoting your self-determined project
2. An article made during current year with a 3" x 5" index 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" index 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