



## DIVISION 6036 - 4-H FOOD PRESERVATION EXHIBITS

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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.kystatefair.org](http://www.kystatefair.org) Click on "Competition," then "Premium Book", then "4-H Exhibits."
  - b. **Items must meet all requirements for the class;** otherwise, the entry will 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. Recipes: Entries are to be made using recipes found in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition> or contact your county Extension agent for 4-H YD.
  - b. Canned entries must be prepared from raw produce.
  - c. Re-canning of commercially processed foods is not permitted.
  - d. Helpful Information for the following classes can be found on the National Center for Home Food Preservation website.
  - e. Jars not processed by the correct method will not be judged. Open kettle processing is not acceptable for any product.
  - f. 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.
  - g. Two-piece screw bands and lids specifically designed for home canning should be left on containers.
  - h. If judges open the jar for judging purposes do NOT eat contents of containers upon return.
5. **Additional Documentation Required:**
  - a. See labeling instructions below and in class description.
6. **Labeling:**
  - a. All entries: 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. Preserved food label: Use the 4-H labels located at the end of this section. Fill out the label completely.
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:

- 861 Dried Apples: Dry apples according to the instructions in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Place 12 pieces of dried fruit 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 processed. Size of the container is not being judged. Publication HE 3-501 may be helpful: <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS3501.pdf>
- 862 Salsa: (pint jar or smaller) canned using a boiling water canner. Use the recipe in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for salsa is 1/2 inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Salsa (FCS3-581) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3581/FCS3581.pdf>, Home Canning Tomatoes and Tomato Products (FCS3-580) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3580/FCS3580.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.
- 863 Dill Pickles: (pint jar or smaller), canned using a boiling water canner: Use the recipe in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for pickles: 1/2 inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Pickled and Fermented Foods (FCS3-582) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3582/FCS3582.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful
- 864 Strawberry Jam: (half pint or smaller jar), canned using a boiling water canner. Use the recipe in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for jam is 1/4 inch. Canning label must be completed by member and affixed to the jar. Write the type of fruit used on the canning label. Publications FCS3-579 at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3579/FCS3579.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful. Refrigerator and freezer jams are not appropriate for this class.
- 865 Green Beans: (One pint), canned using a pressure canner. Use the recipe in the **4-H Fair Recipe Book—Food Preservation** at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Beans may be 'raw packed' or 'hot packed' but the packing method used must be indicated on the label. The USDA recommended headspace for green beans is 1 inch. Canning label must be completed by member and affixed to the jar. Publication FCS3-583 Home Canning Vegetables (<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

**Preserved Food labels are on next page**

## Preserved Food Labels

<p>Product: <b>Dried Apples</b> </p> <p>Date Packaged: _____</p>		
<p>Product: <b>Salsa</b> </p> <p>Date canned: _____</p> <p>Which type of processing did you use?  <input type="checkbox"/> Boiling Water Canner  <input type="checkbox"/> Pressure Canner</p>	<p>Product: <b>Dill Pickles</b> </p> <p>Date canned: _____</p> <p>Which type of processing did you use?  <input type="checkbox"/> Boiling Water Canner  <input type="checkbox"/> Pressure Canner</p>	<p>Product: <b>Strawberry Jam</b> </p> <p>Date canned: _____</p> <p>Which type of processing did you use?  <input type="checkbox"/> Boiling Water Canner  <input type="checkbox"/> Pressure Canner</p>
<p>Product: <b>Green Beans</b> </p> <p>Date canned: _____</p> <p>When you packed the beans into the jar, did you use a raw pack or hot pack?  <input type="checkbox"/> Raw Pack      <input type="checkbox"/> Hot Pack</p> <p>Which type of processing did you use?  <input type="checkbox"/> Boiling Water Canner  <input type="checkbox"/> Pressure Canner</p>		

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