

Department 17 — 4-H FOOD PRESERVATION

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1. Recommended method of processing must be used. Follow guidelines in K-State Research and Extension Food Preservation publications or USDA's *Complete Guide to Home Canning*; or *So Easy to Preserve, 4th Edition*, Cooperative Extension Service The University of Georgia; or *Ball Blue Book of Preserving(2003)*. Open kettle processed food will not be accepted. Pickles and sweet spreads must be finished using the water bath process. Low acid products must be pressure processed properly for the altitude of residence. The label must include the canning method (water bath or weighted gauge pressure method) process time, and amount of pressure (psi) when pressure canning method is used. Refer to K-State Research and Extension Publication, 4-H712, *Food Safety Recommendations for Acceptable Fair Exhibits*, for more information to help you make informed, safe food preservation exhibit decisions. No alcohol should be included as an ingredient. Entries with alcohol in the recipe will be disqualified.
2. Each exhibit must have the complete recipe and instructions attached with the entry card or it will be lowered one ribbon placing. Recipe must include recipe sauce, date of publication and altitude of residence.
3. Exhibits must be sealed in clean standard canning jars, with matching brand (use Ball lids on Ball jars, or Kerr lids on Kerr jars, etc.) two-piece lids. Ball and Kerr plaid or fruit decorated lids are permissible, but fancy padded lids, fabric overwraps or cozies interfere with the judging process and should not be used. Jars must be sealed when entered. Jelly must be in half-pint jar. All other products must be in pint or quart jars. Note; There are now 12-ounce canning jars available, If there is not a USDA recommended process time available for the 12-ounce jar, these may be used with a pint jar canning process recommendation.
4. Each jar exhibited must be labeled with a uniform label placed 1" from the base of jar. You may need to make a label using an adhesive mailing label. The label must not cover brand name of jar. The label must give: Class number, Division, Product, Canning Method, Process time, Pressure (psi), date processed including month & year, Name and County/District. One jar is required for each entry.
Champion and Reserve Champion will be awarded in each section. Grand Champion and Reserve Grand Champion will be awarded overall.

Section 1- JUNIOR, 7 - 12

Section 2- SENIOR, 13 - 18

Class 1700 Sweet Spreads, Syrups

Class 1701 Fruits, Juices

Class 1702 Low Acid Vegetables (green beans, corn, etc.)

Class 1703 Pickles & Relishes

Class 1704 Tomato/Tomato Products

Class 1705 Meats

Class 1706 Dried Foods: one kind of dried food product exhibited in a small canning jar. Suggested amount; ½ to ½ cup, or three or four pieces per exhibit. All meat jerky **must** be cooked to 160 degrees F. before or after drying. Dried products must include the recipe and preparation steps. Jerky not heated to 160 degrees F. will not be judged.