

Department V

OPEN CLASS FOOD PRESERVATION

Colorful Calicos FCE Unit, Superintendents

There will be a maximum of two Grand Champions and two Reserve Grand Champions overall awarded from the Champion of each section. The competition for one Grand Champion and Reserve Grand Champion will be among the combined Champions in the Junior and Youth Divisions. The other Grand Champion and Reserve Grand Champion will be among the combined Champions in the Adult, Senior and Professional Divisions.

Special Award— The overall adult grand champion and overall junior/youth grand champion will receive a Ball Blue Book donated by Mike and Jolene Dinsmore.

Ball Fresh Preserving Award

Entrant Eligibility

1. All eligible entries must be preserved in the same brand of jar and lid: Ball Jar sealed with a Ball Lid and Band, or Ball Collection Elite Lid and Band, or canned in a Kerr Jar sealed with a Kerr Lid and Band, or a Ball Collection Elite Lid and Band.
2. Entries in the Soft Spread category must be prepared using Ball Pectin: Original, No Sugar Needed, or Liquid. The UPC from the Ball Pectin package must accompany the entry as proof of purchase.
3. Entries must be labeled with product name, date of preparation, processing method and processing time.
4. All preserved foods must have been prepared within a one-year period prior to the judging date.

Do not taste preserved foods as part of the Ball Fresh Preserving Award judging

Quality Criteria

1. FILLED JAR

- * Headspace must correspond to instructions on the jar and lid packaging or the reference guides listed. The top of the finished recipe or liquid covering produce should provide adequate headspace as stated in approved guidelines.
- * Air bubbles must be kept to a minimum. Gas bubbles denote spoilage; they are identified by movement of bubbles to the surface of the product while the jar is stationary.
- * Bands should remain in place to transport preserved food. Remove bands carefully to determine if the headspace is correct. Replace bands for product display.

2. HEAT PROCESS

- * Methods used to heat process foods must comply with current preserving guidelines as stated in the approved reference guides. The boiling water process for acid foods and steam pressure process for low acid foods are the only recommended methods to heat process foods for shelf storage.
- * Times for heat processing preserved foods correctly vary depending on each specific recipe or food type. Processing times must be in agreement with those listed in the approved reference guides.

3. PRODUCE APPEARANCE

- * Produce should be free from blemishes, stems, pits and peels. Some recipes may state stems, pits and peels are not removed, this is acceptable if the recipe is in keeping with all other preserving guidelines.
- * Liquid must be clear and free from cloudiness and small particles unless there are ingredients added to the recipe that would naturally affect its clarity.
- * Color of the finished product should be as close to its natural characteristics as possible or standard for cooked product.
- * Texture is affected by heat processing; however, the finished product should not appear over cooked or break down.
- * Ingredients should retain their shape and size based on the type and preparation method. Cut pieces, of uniform size, should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar.
- * Safety is of utmost importance. Any entry exhibiting spoilage or not in compliance with judging guidelines *must be disqualified*.

In the adult level the Grand Champion will receive two five dollar coupons for Ball or Kerr Fresh Products and one three dollar coupon for Ball Pectin Products. The Reserve Grand Champion will receive one five dollar coupon for Ball or Kerr Preserving Products and one three dollar coupon for Ball Pectin Products.

In the youth level the Grand Champion will receive one five dollar coupon for Ball or Kerr Fresh Preserving Products and one three dollar coupon for Ball Pectin Products.

1. All food preservation entries must have been canned after October 1, 2010. All jars must be sealed and of standard size with rings free of rust. Labels are prohibited.
2. Recipes must be attached to each entry. Two jars of each product are required. Open kettle canning is prohibited. All butters, jams, jellies, preserves, pickles, relishes and some tomato products will be open for judging. Fruits and vegetables will be judged on appearance.
3. Canned items must be picked up immediately after judging or they will be sold at the Food Auction on Thursday, August 4, starting at 6:30 p.m. All proceeds benefit the 4-H Council.

Section 1- FRUITS

May be processed with either water bath or pressure cooker. Allow 1/2" head space.

Class 101 Apricots	Class 102 Cherries
Class 103 Peaches	Class 104 Pears
Class 105 Plums	Class 106 Fruit, other

Section 2- PICKLES

Allow 1/2" head space.

Class 201 Cucumber, dill	Class 202 Cucumber, sweet
Class 203 Relish	Class 204 Pickles, other

Section 3- SPREADS

No paraffin. USDA recommends processing for 5-10 minutes as recommended for altitude. Water bath method must be used. Allow 1/4" head space.

Class 301 Butter, any flavor	Class 302 Jam, any flavor
Class 303 Jelly, any flavor	Class 304 Preserves, any flavor

Section 4- TOMATO PRODUCTS

Tomato products should be processed according to recommendations in USDA, Kerr or Ball pamphlets. Refer to USDA guidelines for head space.

- Class 401 Ketchup
- Class 402 Relish, red or green
- Class 403 Tomato juice (will not be opened)
- Class 404 Tomatoes (will not be opened)
- Class 405 Salsa
- Class 406 Spaghetti sauce
- Class 407 Tomato products, other

Section 5- VEGETABLES

Pressure cooker method must be used. Allow 1" head space.

Class 501 Beans	Class 502 Carrots
Class 503 Corn	Class 504 Vegetable, other