

DIVISION 6036

4-H FOOD PRESERVATION EXHIBITS

1. Number of Entries Permitted:

- a. Youth may submit ONE entry per class.
- b. A member may enter three classes in the Food Preservation division.

2. General Rules:

- a. See “General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair” at 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.

3. 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 nonstandard 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.

4. Additional Documentation Required:

- a. See labeling instructions below and in class description.

5. 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.

6. 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.

7. 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 may be helpful.


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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 & 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 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 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 may be helpful.

Preserved Food Labels

Product: Dried Apples 

Date packaged: _____


Product: Salsa 

Date canned: _____

Which type of processing did you use?

_____ Boiling Water Canner

_____ Pressure Canner

Product: Green Beans 

Date Canned: _____


When you packed the beans into the jar, did you use a raw pack or hot pack?

_____ Raw Pack _____ Hot Pack

What type of processing did you use?

_____ Boiling Water Canner

_____ Pressure Canner


Product: Dill Pickles 

Date canned: _____

Which type of processing did you use?

_____ Boiling Water Canner

_____ Pressure Canner

Product: Strawberry Jam 

Date canned: _____

Which type of processing did you use?

_____ Boiling Water Canner

_____ Pressure Canner

**Copies of food labels are on our Facebook page:
Hancock Co Ky Fairground**