

C - 4-H FOOD PRESERVATION

Stephanie Grutzmacher and Kelsey Jones - Co-Chairpersons
JUNIOR, INTERMEDIATE, AND SENIOR DIVISIONS

Awards sponsored by: Alltrista Corporation, Howard County Horse Show Series, Howard County All Stars, Larriland Farm, Mr and Mrs David Bowman, The Bradley Family and The Via Family.

Ribbons: Grand Champion overall; Champion Fruits, Canned Vegetable, Jam & Jelly, Pickles & Relish , Drying and Preservation Dinner

Premiums: Classes A - F 3.50 3.00 2.50 2.00
Classes A7, B13, G 5.50 5.00 4.50 4.00

Judges reserve the right to open Canned Goods only if necessary to make best decision. Must be enrolled in Foods Project. Open items will be marked.

1. **ALL CANNED GOODS NEED TO BE PRESSURE CANNED.** Exception: Tomatoes, Fruits, Pickled Vegetables must be processed in a boiling water bath canner. To process the low-acid Food Safety in reasonable length of time takes a temperature higher than boiling water.
2. Use unmarred rings and lids. (Jars must be clean and rings and lids free from rust.)
3. Canned vegetables, fruits, juices, pickles and meats must be exhibited in **clear glass, standard pint or quart jars only**. (Not blue or green jars). Leave rim rings on jars. All canned food must be sealed. Please check latest U.S.D.A. findings on preserving at www.homefoodpreservation.com
4. Jellies, preserves, and jams must be exhibited in clear glass standard ½ pint or pint jar. Not paraffin sealed.
5. Pickles, jams, jellies, and preserves, will be opened only if necessary when judged.
6. Dried entries - Place in clear glass standard ½ or pint jar with lid.
7. **Label each jar clearly as to product name, processing method, time for processing the jars, and date . (e.g. Tomatoes/Boiling Water Bath/# minutes and Date)**

A. CANNED VEGETABLES - (Exhibited in clear glass, standard pint/quart jar)

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|---------------------|-------------------------|
| 1. Corn | 5. String Beans |
| 2. Tomatoes, whole | 6. Carrots |
| 3. Tomatoes, broken | 7. 3 jars of vegetables |
| 4. Beets | (3 varieties) |

B. CANNED FRUITS - (Exhibited in clear glass standard pint or quart jar)

- | | |
|-------------|-----------------------------------|
| 8. Peaches | 11. Pears |
| 9. Cherries | 12. Applesauce (strained) |
| 10. Berries | 13. 3 jars of fruit (3 varieties) |

C. CANNED JUICES - (Exhibited in clear glass standard pint or quart jar)

14. Tomato
15. Apple
16. Grape

D. PICKLES AND RELISH - (Exhibited in clear glass standard pint or quart jar)

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|------------------------------|------------------|
| 17. Bread and Butter | 19. Sour or Dill |
| 18. Cucumber Pickles (sweet) | 20. Relish |

E. JAMS, JELLIES, AND PRESERVES - (Exhibited in clear glass standard ½ pint or pint jar)

- | | | | |
|-----|------------------------|-----|----------------------|
| 21. | Jellies - Grape | 24. | Jellies - Blackberry |
| 22. | Jellies - Apple | 25. | Jellies - Raspberry |
| 23. | Jellies - Peach | 26. | Jellies - Cherry |
| 27. | Jam - Blackberry | 29. | Jam - Raspberry |
| 28. | Jam - Strawberry | 30. | Jam - Cherry |
| 31. | Preserves - Strawberry | 34. | Preserves - Peach |
| 32. | Preserves - Blackberry | 35. | Preserves - Cherry |
| 33. | Preserves - Raspberry | | |

F. DRIED FOODS - (Exhibited in clear glass standard ½ pint jar)

- | | | | |
|-----|-----------------|-----|---------------------|
| 36. | Dried Vegetable | 40. | Fruit Leather |
| 37. | Dried Fruit | 41. | Jerky |
| 38. | Herbs | 42. | Other (edible only) |
| 39. | Mixes | | |

G. PRESERVED DINNER - 1 Meat, 1 fruit, and 1 vegetable - (Exhibited in clear glass standard pint or quart jar) Preserved Dinner is to be exhibited together as one exhibit.
