

FOOD PRESERVATION

Superintendent: Sandy Schott, (810) 334-5666

Premiums: A=\$4; B=\$2; C=No Premiums

Judging: Saturday, July 15th at 1:00 p.m.

Location: Still Exhibit Barn

DIVISION 4804 – FOOD GIFTS IN A JAR

Class 15 – Desserts (Cookies, Cakes, etc.)

Class 16 – Soups

Class 17 – Other

*Please attach a copy of the recipe on a 3 x 5 index card or a piece of paper.

Project Requirements

1. Exhibitors must accompany exhibit and be interviewed.
2. Each **Jar** should be labeled as follows; Product, Name, Address, Age, Division, Class, Contents, Date and Recipe.
3. Exhibits should be pint or quart jar. Any size decorative jar for food gift in a jar **ONLY**.
4. Select division and class numbers that correspond with your exhibit.
5. The "ACTION" exhibit may be an educational display (i.e., use of poster 14" x 22", props, etc.) or an actual exhibit of the finished product used in such a way that the 4-H member can actually show and explain what he or she has "done" and "learned". The "ACTION" exhibit is different from a demonstration as it would emphasize showing **WHAT** rather than **HOW**. This doesn't mean that the **HOW** would not be included, the primary objective would be to make the audience aware of **WHAT** the member has been doing and learning in 4-H club work.
6. If displaying jars in a basket - please limit the height to no more than 11" tall.

DIVISION 4801 - ACTION EXHIBIT - FREEZING

An educational exhibit explaining some phase of freezing foods (method, equipment used, wrap, container, etc.) If notebooks or workbooks are used, they must be accompanied by a poster or other descriptive items.

Class 01 - 9 - 11 Yrs.

Class 02 - 12 - 13 Yrs.

Class 03 - 14 and Over

DIVISION 4802 - ACTION EXHIBIT/PRESERVATION

An educational exhibit explaining the process of food preservation (such as canning, drying or other).

Class 05 - 9 - 11 Yrs.

Class 06 - 12 - 13 Yrs.

Class 07 - 14 and Over

DIVISION 4803 - CANNING

Class 09 - Three jars, 3 kinds of fruit

Class 10 - Three jars, 3 kinds of tomatoes (includes tomato juice and can use canned goods from fall)

Class 11 - Three jars, each a different product

Class 12 - Pickles, 3 jars, each a different kind

Class 13 - Jam, Jellies or preserves, 3 jars, 3 different fruits (Different size jelly jars are acceptable in this class.)

Class 14 - Three jars, 3 different vegetables

"A pressure cooker should be used where applicable - refer to current Ball Blue Book for guidelines."