

# **FOOD PRESERVATION**

Superintendent: Sandy Schott, (810) 334-5666

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

Judging:

Location: Still Exhibit Barn

**Judging Drop Off: Exhibits must be dropped off on Friday, July 17 from 4-8 p.m. for judging. No live interviews. Pick up on Saturday, July 24 from 10-11 p.m. or Sunday, July 25 from 8-9 a.m. Projects with awards displayed in Still Barn during fair.**

## **Project Requirements**

1. Each Jar should be labeled as follows; Product, Name, Address, Age, Division, Class, Contents, Date and Recipe.
2. Exhibits should be pint or quart jar. Any size decorative jar for food gift in a jar ONLY.
3. Select division and class numbers that correspond with your exhibit.
4. 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
5. "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 – Action Exhibit Freezing 8 - 11 Yrs.

Class 02 – Action Exhibit Freezing 12 - 13 Yrs.

Class 03 – Action Exhibit Freezing 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 – Action Exhibit Preservation 8 - 11 Yrs.

Class 06 – Action Exhibit Preservation 12 - 13 Yrs.

Class 07 – Action Exhibit Preservation 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."

## **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.

## **DIVISION 4805 – DEHYDRATED FOOD**

Exhibit in a clear plastic container. Suggested items dried fruit, dried vegetables, meat jerky, dried herbs.

Class 18 – Dehydrated Foods Ages 8-11 yrs. old

Class 19 – Dehydrated Foods Ages 12-13 yrs. Old.

Class 20 – Dehydrated Foods Ages 14 & over