

FOOD PRESERVATION

Superintendent:

Sandy Schott (810) 334-5666

Judging: Saturday at 1 p.m., with interview

Location: Still Exhibit Barn

Project Set Up: Friday at 6:30 p.m.

Check in Time: Saturday at 1 p.m.

Check out Time: Saturday 7-8 p.m. or Sunday 8-9 a.m.

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

Project Requirements:

1. Each jar should be labeled as follows: Product, Name, Address, Age, Division, Class, Contents, Date & Recipe.
2. Exhibits should be in 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 exhibitor 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 objection would be to make the audience aware of WHAT the exhibitor has been doing and learning.
5. 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, Ages 8-11 years old

Class 02 Action exhibit freezing, Ages 12-13 years old

Class 03 Action exhibit freezing, Ages 14 & 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, Ages 8-11 years old

Class 06 Action exhibit preservation, Ages 12-13 years old

Class 07 Action exhibit preservation, Ages 14 & over

Division 4803 - Canning

Class 09 Three jars, 3 kinds of fruit

Class 10 Three jars, 3 kinds of tomatoes*

Class 11 Three jars, each of different product

Class 12 Pickles, 3 jars, each of different kind

Class 13 Jam, jelly or preserves, 3 jars, 3 different fruits**

Class 14 Three jars, 3 different vegetables

*Includes tomato juice and can use canned goods from fall.

**Different size jelly jars are acceptable in this class.

"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 3x5 index card or a piece of paper.

Division 4805 – Dehydrated Food

Class 18 Dehydrated foods, Ages 8-11 years old

Class 19 Dehydrated foods, Ages 12-13 years old

Class 20 Dehydrated foods, Ages 14 & over