

4-H FOOD PRESERVATION

Superintendent:

Sandy Brown
(360) 904-8470

Assistant Superintendent:

Vacant

Exhibits are entered on Tuesday, August 2nd, from 10 am to 8 pm at the Clark County Fair Grounds in the Event Center Exhibit Hall A – 4-H Still Exhibit Area.

RULES & REGULATIONS:

1. Open to members in the Food Preservation Project – materials can be downloaded in the Family and Consumer Science section of the 4-H Projects and Publication catalog or <http://extension.wsu.edu/4h/publications/family/pages/project.aspx?PID=ECC> Juniors may do drying, freezing, and hot water bath ONLY, not pressure canning.
2. All products are to be exhibited in clean, standard canning jars. Other containers will be disqualified. Pint jars minimum size for fruit, vegetables, meats, and pickles. 1/2 pint jars minimum size for jellies, jams, and various preserves.
3. Please bring Fair entry in with new screw bands on jars. Remember to thoroughly clean outside of jars. Jars may be opened at the judge's option.
4. All canning exhibits must be labeled, using labels (C0803 4-H Canned Food or C0804 4-H Dried Foods) available at the WSU/Clark County Extension Office or at: <https://pubs.wsu.edu/ListItems.aspx?Keyword=food%20labels>
The label (Canned or Dried):
 - centered on the lid of the jar or front of the packaging for dried foods
 - kind of food
 - type of pack (raw or hot)
 - processing method used
 - time processed
 - date processed
 - class and lot number
 - name of exhibitor
5. Indicate on labels for canned tomatoes if citric acid or lemon juice has been added, e.g., "1/2 tsp. citric acid added."
6. Processing methods and times must follow current Washington State University and USDA recommendations. USDA recipes are not required for jams, and jellies, but USDA processing recommendations must be followed. Use boiling water bath for jams and jellies.
DO NOT INVERT JARS! NOT SAFE!

7. Recipes are to be included for all pickles, relishes, salsa, soups, stews, and sauces. Please indicate the recipe source that follow safe urgent WSU and USDA recommendations link to those publications.

8. Freezer jams and jellies are accepted however, due to the lack of facilities, frozen exhibits cannot be displayed. See **FROZEN FOODS** below for further information.

9. New jars or rings or lids must accompany Clark County Fair product. Others will be disqualified.

10. Please bring food preservation booklets with you from where your procedures and processing times come from.

DIVISION 823: FOOD PRESERVATION EXHIBITS

MAX NUMBER OF ENTRIES FOR ALL PRESERVATION EXHIBITS IN THIS CLASS IS 12.

Points: Blue 8, Red 6, White 4

FRUIT

Pint jar, minimum size

Eight (8) class numbers may be entered, one entry per lot.

CLASS:

1. Rhubarb
2. Apples, strained or in pieces
3. Apricots
4. Blackberries
5. Boysenberries
6. Cherries (light, sweet)
7. Cherries (dark, sweet)
8. Loganberries, Youngberries, Nectar berries
9. Peaches
10. Pears
11. Plums
12. Raspberries
13. Prunes
14. Applesauce
15. Fruit juice/nectar
16. Fruit syrup
17. Other

VEGETABLES

Intermediate or Senior only, no Junior entries.

Pint jar, minimum size. Seven (7) class numbers may be entered, one entry per lot.

CLASS:

20. Asparagus
21. Beans, green

22. Beans, wax
23. Baby beets, whole
24. Baby carrots, whole
25. Corn, whole kernel style
26. Corn, cream style
27. Greens
28. Peas
29. Mature beets
30. Mature carrots
31. Tomatoes
32. Soup stock
33. Vegetable juice
34. Vegetable sauce (catsup, etc.)
35. Other

MEATS

Three (3) class numbers may be entered, one entry per lot.

Intermediates or Seniors only, no Junior entries.

Pint jar, minimum size

CLASS:

36. Beef or wild meat
37. Fowl
38. Pork
39. Clams
40. Salmon
41. Other fish
42. Meat/vegetables combination (stew, chili)
43. Other

PICKLES

Five (5) class numbers may be entered, one entry per lot.

Pint jar, minimum size

CLASS:

44. Beet
45. Bread and Butter
46. Dill
47. Fruit
48. Mustard
49. Mixed
50. Relish
51. Sour Cucumber
52. Sweet Cucumber
53. Other

JELLIES

Five (5) class numbers may be entered, one entry per lot.

1/2 pint jar, minimum size

CLASS:

54. Apple
55. Blackberry
56. Boysenberry
57. Cherry
58. Crab Apple
59. Currant
60. Grape
61. Huckleberry
62. Loganberry, Nectar berry
63. Mint
64. Plum
65. Quince
66. Raspberry
67. Rhubarb
68. Strawberry
69. Other

JAMS

(Indicate sugar or sugar substitute on label)

Five (5) class numbers may be entered, one entry per lot.

1/2 pint jar, minimum size

CLASS:

70. Apricot
71. Blueberry
72. Boysenberry
73. Blackberry
74. Cherry
75. Gooseberry
76. Grape
77. Huckleberry
78. Loganberry, Nectar berry
79. Plum
80. Peach
81. Raspberry
82. Strawberry
83. Other

PRESERVES

Five (5) class number may be entered, one entry per lot.

1/2 pint jar, minimum size

CLASS:

84. Preserve
85. Fruit Butter
86. Conserve
87. Marmalade
88. Other

DRIED FOODS

Five (5) class numbers may be entered, one entry per lot.
1/4 pint jar or plastic bag

CLASS:

- 89. Dried vegetable
- 90. Dried fruit
- 91. Dried herb
- 92. Fruit Leather
- 93. Other

No jerkies or dried meats will be accepted at this time due to health/safety concerns.

FROZEN FOODS

Pint or ½ pint (uniform size) clear plastics or clear glass containers. One frozen jam, one frozen jelly may be entered per exhibitor, due to limited space in our COOLER case. This is a first-come, first-served basis. The superintendent has a right to close entries if cooler space is filled. Entries may be opened at judge's discretion. Recipes for the jams & jellies are required to accompany entries.

FROZEN JAM

CLASS:

- 94. Apricots
- 95. Blackberries
- 96. Boysenberries
- 97. Peach
- 98. Raspberry
- 99. Strawberry
- 100. Youngberry

FROZEN JELLY

CLASS:

- 101. Apple
- 102. Blackberry
- 103. Boysenberry
- 104. Crab apple
- 105. Grape
- 106. Raspberry
- 107. Strawberry
- 108. Youngberry

DIVISION 824: BALL YOUTH AWARD

Points: Blue 20, Red 16, White 12

To stimulate youth interest in food preservation. Ball Corporation is offering a special award for the top participant in this activity.

- 1) Member must be enrolled in the 4-H Food Preservation Project for the current 4-H year.
- 2) Each participant must plan and exhibit menus for meals for one day (three meals: breakfast, lunch and dinner; or breakfast, dinner and supper).
- 3) The menu must utilize guidelines suggested for good meal planning, i.e. texture, color, method of preparation, utilizing food available and the current food pyramid -

<http://www.choosemyplate.gov/> Ball jars with Ball lids and bands or Kerr jars with Kerr lids and bands must be used.

- 4) One jar of home canned food must be exhibited with each meal on the menu (a total of three jars).
- 5) Exhibit these jars and menu in an attractively decorated basket or size appropriate box.
- 6) Show your creativity.