



DEPARTMENT 61 - YOUTH CULINARY ART **FOOD PRESERVATION**

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Premiums: A=\$2; B=\$1.25; C=No Premiums

Judging: Monday at 11:00 a.m.

Location: Still Exhibit Barn

Objective: Learn the basic principles of food preservation following reputable guidelines: University recommended guidelines or Ball Blue Book guidelines.

Fair Exhibit Requirements

1. Exhibitors must accompany exhibit and be interviewed.
2. Each **Jar** should be labeled as follows; Product, Name, Address, Age, Section, Class, Contents, Date and Recipe.
3. Exhibits may be made in either pint or quart jars. The jars should be of uniform type.
4. Select section 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 basket height to less than 9 1/2 inches tall.

SECTION 1 - 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 - 8 - 11 Yrs.

Class 02 - 12 - 13 Yrs.

Class 03 - 14 and Over

SECTION 2 - ACTION EXHIBIT/PRESERVATION

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

Class 05 - 8 - 11 Yrs.

Class 06 - 12 - 13 Yrs.

Class 07 - 14 and Over

SECTION 3 - CANNING

Class 09 - Three jars, 3 kinds of fruit

Class 10 - Three jars, 3 kinds of tomatoes (includes tomato juice)

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."

SECTION 4 – 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.