

<p style="text-align: center;"><b>SECTION 20</b> <b>FOOD PRESERVATION</b></p>
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Food Preservation Exhibits may be selected for State Fair. Frozen foods will not be selected for State Fair.

**\*PROJECT RECORD SHEETS REQUIRED for YOUTH BUILDING ENTRIES**

A General Project Record or Cloverbud Project Record and an Exhibit Tag **must** accompany each exhibit entered in the Youth Building. A copy of the General Project Record and Cloverbud Project Record can be found on the Cornell Cooperative Extension web site at [www.ccedelaware.org](http://www.ccedelaware.org) or can be picked up at Cooperative Extension, Hamden.

Exhibitors who wish to exhibit at State Fair should visit the State Fair web site at [www.nysfair.org](http://www.nysfair.org).

Labels must be placed on the bottoms of jars or other containers and not on the sides.

All jars must be clean. All entries shall be labeled as to kind of fruit, etc., method of canning. Pint jars display better but exhibits displayed in other size jars will not be eliminated. (Jar ring bands removed.)

**PRESERVED FOODS**

Any processed food, including dried foods, will be evaluated based on appearance and process used. If there is a concern about food safety, the entry may not be tasted. Process must be described.

**CANNED FOODS**

**Criteria for Exhibiting Home Canned Foods**

**Remember: use only United States Department of Agriculture (USDA) tested and approved recipes.** The USDA has researched, tested and approved recipes for home canning. In order to obtain a safe, quality product use only up-to-date (1994 or later) USDA approved recipes.

-Approved recipe sources include:

-*National Center for Home Food Preservation* at <http://www.uga.edu/nchfp/>

-*So Easy to Preserve*, University of Georgia

-*Ball Blue Book*

-Cornell Cooperative Extension

-Canned exhibit consists of one clear-glass Standard Mason jar processed with self-sealing, two piece lid (metal lid and metal ring).

-Jars must be free of cracks, chips, etc.

-Each exhibit must be vacuum sealed.

-Rings should have been removed after processing and cooling in order to clean and store the canned good. Rings should be put back on for transport, but removed for judging.

-Jars must be labeled. Do not put labels on the sides of the jars (this makes it difficult for judges to view the product). If all of the required information will fit, you may use a label placed on the jar lid. If not, attach a separate card securely to the exhibit.

-The label should include:

-Recipe

-Recipe Source

-The label should include the following information if not already included in the recipe:

-Contents

-Type of Pack (hot or raw)

-Type of Processing (boiling water bath or pressure)

-Processing Time

-Altitude Adjustment, if required

-Headspace

-Date of Processing

-Appropriate head space requirements must be followed. In general – Fruit Juices ¼”; Vegetables ½”; Jams and Jellies 1/8” – ¼”; Pickles ½”; Tomatoes ½”; or according to USDA approved recipes.

-The following entries will be disqualified:

-Foods processed and packages not following current (1994 or later) USDA recommendations.

-Paraffin sealed jams and jellies

-Jars with zinc lids

-Foods in green jars or non-standardized jars

-Jars with more than 2” headspace

-Jars with added color, bleach, sulfite or other preservatives, unless called for in USDA approved recipe. (For example, baking soda may not be added to green vegetables)

-Jars or food made and processed over one year ago

**Class No.**

2560 **Open Class** - any other approved 4-H project

2561 **Canned Fruit**

2562 **Vegetable**

2563 **Tomatoes**

2564 **Juice**

2565 **Pickles, Relish**

2566 **Jam, Jelly, Marmalade**

2567 **Pie Filling**

**FROZEN FOODS** are to be wrapped in transparent package, or in one that can be easily opened. Frozen foods should be taken home after they are judged. There will be no freezer available.

*Frozen foods will not be selected for State Fair.*

2568 **Frozen Foods** – Five (5) packages of five (5) varieties, including meat, which may be used as a complete meal (four (4) pint packages and a suitably packaged meat) - exhibit shall include the menu for the meal on the Project Record sheet

2569 **Frozen Vegetables** - One (1) pint package (maximum entries – three (3) of different varieties)

2570 **Frozen Fruit** – One (1) pint package (maximum entries – three (3) of different varieties)

2571 **Frozen Poultry** – One (1) package

2572 **Frozen Meat** - One (1) package other than poultry

## **DRIED/DEHYDRATED FOODS**

Criteria for exhibiting Home Dried/Dehydrated Foods:

- Dried Foods must be displayed in either clear ½ pint zip closure bags or glass jars with tight fitting lids
- Foods in unapproved containers or more than one year old be disqualified

-Jars must be labeled (on a separate card, attached to the exhibit) - do not put labels on the sides of jars (this makes it difficult for judges to view the product)

The labels should include:

- Method of Drying (dehydrator, oven)
- Time and Temperature of Drying
- Pre-Treatment Method (if used)

2573 **Dried Vegetables**

2574 **Dried Fruit**

2575 **Leathers**

2576 **Herbs** - Show a minimum of 1 tablespoon - exhibiting a larger amount is acceptable - herbs must be appropriately prepared for use

2577 **Maple Syrup Products** - an exhibit will consist of homemade maple syrup in a clear glass bottle appropriate for syrup products - include of the General Project Record the process used to make the syrup and the resource(s) of their information

2578 **Open Class** - Food Preservation