

DEPARTMENT 64 – 4-H FOOD PRESERVATION

2017 KITTITAS COUNTY FAIR PREMIUM GUIDE



4-H FOOD PRESERVATION

DIRECTOR IN CHARGE

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SUPERINTENDENT

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ENTRY AND EXHIBITS

- Entry form deadline: AUGUST 15, 2017 (After 8/15/17, late fees will apply.)
- All clubs must enter: hosting.
- All individuals are encouraged to enter Educational Exhibits.
- Read General Rules & Regulations.
- Exhibits accepted in the 4-H Building Tuesday prior to Fair, 7:30 am - 11:30 am.
- Read General Rules & Regulations.
- <http://www.kittitascountyfair.com/guide.asp>

4H FOOD PRESERVATION RULES

1. Processing methods and times must follow current Washington State University and USDA recommendations. Recipes and processing times listed by the National Center for Home Food Preservation are approved by USDA. Youth may find this information at their website <http://nchfp.uga.edu/>
2. Jams and jellies need not be USDA recipes.
3. Due to the potential presence of e-coli and salmonella bacteria in raw meat, an Extension-approved recipe using pre-cooked meats for drying is available from the county Extension office. Dried meats prepared using this recipe will be accepted.
4. Recipes must be provided with all dried meats and all canned pickles, relishes, chutneys, salsa, and sauces

(except applesauce). Include exhibitor name on all recipe cards.

5. Deliver dried foods in plastic food storage bags. Bags may be either self-sealing (zip lock) or be closed with a twist tie. After judging, the superintendent will transfer dried food products to display containers. Please provide 1/4 cup of dried food product for exhibit and judging. Prepare a label, C0804, and attach to the bag used to deliver the food products. Only the score sheet and ribbon will be returned at the end of Fair.
6. All canned products must be exhibited in standard canning jars, sealed with flat metal lids, and screw band Rings. Rings should be included with the exhibit, but must be able to be removed by the judge. The minimum jar size on all canned products shall be 8-ounces (one-half pint).
7. All canned exhibits must be labeled with C0803 (available from your Extension office.) Indicate “hot” or “raw” pack on canned food exhibit labels.
8. Products canned at higher altitudes will need additional processing time as described in food preservation publications. Fair judges will accept longer processing times if the words “adjusted for high altitude” appear in parenthesis after the time processed.
9. The exhibitor should indicate if lemon juice or citric acid has been added to any canned tomato product.
10. Freezer Jams may be entered, 3 oz. plastic containers preferred. Products with no label, incomplete information, or unsafe processing times stated on label will be disqualified.
11. Multiple entries per class may be made but each must be a different type of product and properly labeled.

DIVISION 64- A PRESERVED FOODS

PREMIUM POINTS

Blue 12

Red 9

White 6

CLASSES

- 01 - Canned Fruits
- 02 - Canned Vegetables
- 03 - Canned Meats, Fish or Poultry
- 04 - Jam, Jellies, Preserves, Conserves or Marmalades
- 05 - Pickles and Relishes
- 06 - Dried Foods (i.e., dried fruit, fruit leather, vegetables, meat, or herbs. ½ cup. Fruit leather, ½ roll.)

DIVISION 64-BDAIRY

Cheese exhibits should be in Ziploc bags or vacuum sealed. Supply an additional 1 oz. portion reserved for judging.

PREMIUM POINTS

- Blue 12
- Red 9
- White 6

CLASSES

- 01 - Yogurt in a clear 8 oz. jar
- 02 - Soft Cheese
- 03 - Pressed Cheese
- 04 - Aged Cheese, 14-59 days
- 05 - Aged Cheese, 60 days or more

AWARDS

Champion and Reserve Champion Rosette in each Class
(As determined deserving by the judge)

**BALL® FRESH PRESERVING
2017 4-H YOUTH FOOD PRESERVATION AWARDS**



Presented By:

BALL® & KERR® FRESH PRESERVING PRODUCTS

In recognition of 4-H youths who excel at the art of fresh preserving (canning), Jarden Home Brands who bring you Ball® & Kerr® Fresh Preserving Products will present First Place Awards in designated recipe categories.

A panel of judges will select the best entry submitted by a youth in each category for Fruit, Vegetable, Pickle and Soft Spread. Entries must be preserved in Ball® or Ball® Collection Elite™ Lids Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands.

In addition, soft spreads entries will be limited to recipes prepared using Ball® Pectin: Original; No Sugar Needed or Liquid. A proof of purchase for Ball® Pectin must be provided at time of entry.

Revised 4/27/2017

The best entry from each category will receive the following:

- One (1) Five Dollar Coupon (\$5.00) for Ball® or Kerr® Fresh Preserving Products and one (1) Three Dollar (\$3.00) Coupon for Ball® Pectin Products.

BEST DRIED FOOD AWARD

A \$15.00 gift certificate will be given for the best overall dried food entry Sponsored by Jerrol's Book Store.

CASH Awards will be given as determined by the Judge; sponsors are listed Department 65.