

FAMILY & CONSUMER SCIENCE EXHIBITS

Sections 022 - 025

- 1 Read carefully directions for each class and section. Articles that are not carefully **labeled or do not meet the requirements outlined** in the premium list, **will not be judged.**
Competition open only to regularly enrolled Delaware County 4-H members.
Each article exhibited must have been made during the present club year as part of the 4-H Project.
- 2 Each article must bear a label showing the member's name, address and age on January 1, of current year, and year in 4-H Family & Cons. Science club work.
- 3 Age on January 1, of current year, will determine eligibility to classes which have age limits.
- 4 A member may enter 2 entries per class, unless otherwise specified. All exhibits will be judged on the Danish System.
- 5 Each excellent exhibit will receive a blue award. Each good exhibit will receive a red award. Each worthy exhibit will receive a white award.
- 6 All Family & Consumer Science exhibits will be judged on Monday as they are brought to the fair and BEFORE they are displayed. Each exhibitor is responsible for presenting his or her exhibit to the judge.

SECTION 022 -- FOOD PRESERVATION

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 is enclosed in the fair book. Additional copies of the Project Record Sheet can be found in past issues of the 4-H Leaders' Digest, our web site at www.cce.cornell.edu/delaware/ or by visiting or calling the 4-H office. Fair book classes that required a 3" x 5" index card attached to an entry in the past is no longer required. The Project Record Sheet will take the index card's place. 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

- All canned foods must be processed in standard clear-glass canning jars with self-sealing, two piece lids.
- Jars must have a vacuum seal. Jars must be exhibited and judged without screw-bands.
- Jars must be labeled with contents, type of processing (boiling water or pressure), time of process, and altitude adjustment. (Time and method of process should agree with USDA/PNW recommendations.)
- Appropriate head space requirements must be followed: Fruit Juices – ¼ inch; Vegetables – ½ to 1 inch; Jams & Jellies – ¼ inch; Pickles – ½ inch; Tomatoes – ½ inch.
- The following entries will be disqualified: a) Foods processed and packaged not following current (1989 or later) USDA/PNW recommendations; b) Paraffin sealed jams and jellies; c) Jars with zinc lids; d) Foods in green glass jars or non-standardized jars; e) Foods that have been improperly processed or packed; f) Jars with more than 2" headspace; g) Jars with added color, bleach, sulfite or other preservatives. (For example, baking soda may not be added to green vegetables and acids may not be added to non-pickled foods with the exception of tomatoes and figs.)

Class No.

- 2551 Canned foods, 5 pint jars of 5 varieties, including meat, vegetable and fruit, which may be used as a complete meal. This exhibit shall be accompanied by a card 3½"x5" showing the menu for the meal.
- 2552 Canned fruit, one pint jar (maximum entries—3 pint jars of different varieties).
- 2553 Canned vegetables, one pint jar (not tomatoes). (Maximum entries—3 of different varieties.)
- 2554 Canned fruit juice - one jar.
- 2555 Canned meat, one pint or one quart jar.
- 2556 Canned tomatoes, one pint or one quart jar cut or whole canned in own juice.
- 2557 Jelly, one kind in ½ pint jar. (Maximum entries—2 of different kinds.)
- 2558 Jam, one kind in ½ pint jar. (Maximum entries—2 of different kinds.)
- 2559 Pickles, cut or whole
- 2560 Relish

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.

Food Preservation Exhibits may be selected for State Fair. Frozen foods will not be selected for State Fair.

- 2561 Frozen foods—5 packages of 5 varieties, including meat, which may be used as a complete meal (four pint packages and a suitably packaged meat). The exhibit shall be accompanied by a 3 x 5 card showing the menu for the meal.
- 2562 Frozen vegetables, one pint package. (Maximum entries—3 of different varieties.)
- 2563 Frozen fruit, one pint package. (Maximum entries—3 of different varieties.)
- 2564 Frozen poultry, one package.
- 2565 Frozen meat, one package other than poultry.

DRIED/DEHYDRATED FOODS must be displayed in either clear one-half pint or pint size zip closure bags or glass jars with tight fitting lids. Foods in unapproved containers or more than one year old will not be judged. Project Record should include method of drying, pre-treatment method (if used), source of directions and date of preparation.

- 2566 Dried Fruit - one pint package
- 2567 Dried Vegetables - one pint package
- 2568 Dried Meat - one pint package
- 2569 Dried Herbs - one pint package

2575 Any other approved 4-H project or article (in sections 022-025) made as a part of a related 4-H project that does not fit any other class.