

TUESDAY MORNING/AFTERNOON, JULY 5, 2016

10:00 A.M. – 6:00 P.M.

DIVISION A

4-H Canning and Food Preservation 500's

Rules:

- A. Entries are to be made using recipes found in the 2016 4-H Fair Recipe Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. Choose Dried & Canned Products under Related 4-H Events/Activities or contact your County Extension Agent for 4-H Youth Development
- B. Canned entries must be prepared from raw produce. Re-canning of commercially processed foods is not permitted.
- C. Jars not processed by the correct method will not be judged. Open kettle processing is not acceptable for any product.
- D. Jars, must be clear, clean STANDARD jars specifically designed for home canning. If mayonnaise or similar non-standard jars are used, the product will not be judged or awarded a premium.
- E. Two-piece screw bands and lids specifically designed for home canning should be left on containers.
- F. For Dried Fruit: Label created by the member following the instructions in the class description.

Drying:

***500. Dried Apples**

Dry apples according to the instructions in the 2016 Fair Recipe Book at

<http://4-h.ca.uky.edu/content/food-and-nutrition>. Place 12 pieces of dried fruit in a container which is an example of a container suitable for long term storage of dried fruit. Label package with kind of fruit and date processed.

Size of the container is not being judged. Publication HE 3-501 may be helpful:

<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3501/FCS3501.pdf>

***501. Salsa (Pint Jar or Smaller) canned using a boiling water canner.**

Use the recipe in the 2016 4-H Fair Recipe Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for salsa is ½ inch. Publications Home Canning Salsa (FCS 3-581) at

<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3581/FCS3581.pdf>. Home Canning Tomatoes and Tomato Products

(FCS 3-580) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3580/FCS3580.pdf> and USDA Complete Guide to

Home Canning: <http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful.

***502. Dill Pickles (Pint Jar or Smaller) canned using a boiling water canner. Use the recipe in the 2016 4-H Fair Recipe**

Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for pickles is ½ inch. Publications Home Canning Pickled and Fermented Foods (FCS3-582) at

<http://www.2.ca.uky.edu/agc/pubs/FCS3/FCS3582/FCS3/582.pdf> and USDA Complete Guide to Home Canning: d

<http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful.

***503. Strawberry Jam (half pint or smaller jar) canned using a boiling water canner. Use the recipe in the 2016 4-H Fair**

Recipe Book at <http://4-h.ca.uky.edu/content/food-and-nutrition>. The USDA recommended headspace for jam is ¼ inch. Write the type of fruit used on the canning label. Publications FCS3-579 at

<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3579/FCS3579.pdf> and USDA Complete Guide to Home Canning:

<http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful. Refrigerator and

freezer jams are not appropriate for this class.

***504. Green Beans (One pint) canned using a pressure canner. Use the recipe in the 2016 4-H Fair Recipe Book at**

<http://4-h.ca.uky.edu/content/food-and-nutrition>. Specify “raw pack” or “hot pack”. The USDA recommended headspace for green beans is 1 inch. Publication FCS3-583 Home Canning Vegetables

(<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf>) and USDA Complete Guide to Home Canning

<http://nchfp.uga.edu/publications/usda/GUIDE%201%20Home%20Can.pdf> may be helpful.

Canning: Quarts or Pints

- 505. Apples
- 506. Blackberries
- 507. Peaches
- 508. Apple Butter
- 509. Two (2) different kinds of fruit
- 510. Molasses
- 511. Honey
- 512. Carrots
- 513. Corn
- 514. Green Beans
- 515. Kraut
- 516. Peas
- 517. Peppers
- 518. Tomato Juice
- 519. Tomatoes
- 520. Whole Tomatoes
- 521. Soup Mix
- 522. Berries – Other
- 523. Jam
- 524. Jelly
- 525. Preserves – Other
- 526. Strawberry Preserves (whole fruit)
- 527. Spiced Fruit
- 528. Lima Beans
- 529. Beets
- 530. Dill Pickles
- 531. Bread & Butter Pickles
- 532. Sweet Pickles
- 533. Relish – Other
- 534. Miscellaneous

Any class with an asterisk () on the left hand side is eligible to go on to the Kentucky State Fair.*