

MONDAY MORNING/AFTERNOON, JULY 3, 2017

10:00 A.M. – 7:00 P.M.

DIVISION A

**4-H Canning and Food Preservation 900's**

***Rules:***

- A. Entries are to be made using recipes found in the 2017 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 listing the product and date packaged.

**Drying:**

\*900. Dried Apples

Dry apples according to the instructions in the 2017 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>

\*901. Salsa (Pint Jar or Smaller) canned using a boiling water canner.

Use the recipe in the 2017 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 (FCS3-581) at

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

(FCS3-580) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3580/FCS3580.pdf> and USDA Complete Guide to Home Canning: [http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

\*902. Dill Pickles (Pint Jar or Smaller) canned using a boiling water canner. Use the recipe in the 2017 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/FCS3582.pdf> and USDA Complete Guide to Home Canning:

[http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

\*903. Strawberry Jam (half pint or smaller jar) canned using a boiling water canner. Use the recipe in the 2017 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/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful. Refrigerator and freezer jams are not appropriate for this class.

\*904. Green Beans (One pint) canned using a pressure canner. Use the recipe in the 2017 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/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html) may be helpful.

**Canning: Quarts or Pints**

- 905. Apples
- 906. Blackberries
- 907. Peaches
- 908. Apple Butter
- 909. Two (2) different kinds of fruit
- 910. Molasses
- 911. Honey
- 912. Carrots
- 913. Corn
- 914. Green Beans
- 915. Kraut
- 916. Peas
- 917. Peppers
- 918. Tomato Juice
- 919. Tomatoes
- 920. Whole Tomatoes
- 921. Soup Mix
- 922. Berries – Other
- 923. Jam
- 924. Jelly
- 925. Preserves – Other
- 926. Strawberry Preserves (whole fruit)
- 927. Spiced Fruit
- 928. Lima Beans
- 929. Beets
- 930. Dill Pickles
- 931. Bread & Butter Pickles
- 932. Sweet Pickles
- 933. Relish – Other
- 934. Miscellaneous

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

Product: <b>Dried Apples</b>  Date Packaged: _____		
Product: <b>Salsa</b>  Date canned: _____ Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner	Product: <b>Dill Pickles</b>  Date canned: _____ Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner	Product: <b>Strawberry Jam</b>  Date canned: _____ Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner
Product: <b>Green Beans</b>  Date canned: _____ When you packed the beans into the jar, did you use a raw pack or hot pack? <input type="checkbox"/> Raw Pack <input type="checkbox"/> Hot Pack Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner		

