FOOD PRESERVATION

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RULES

1. Each member may enter one exhibit per class number in their level, but only 3 exhibits can go to State Fair.
2. Members must use current OSU approved or USDA preparation and processing recommendations for preserved foods. Current OSU approved publications can be found at: http://extension.oregonstate.edu/fch/food-preservation. Current USDA recommendations can be located on the internet at: http://nchfp.uga.edu/publications/publications_home.html or http://nchfp.uga.edu/ The Ball Blue Book copyright 2009 or newer, So Easy to Preserve Book, pectin package inserts, or pectin product websites are also approved sources.
3. All products, including all preserved products in gifts packs, must have a 4-H Food Preservation Explanation Card with complete information and instructions/recipe. Explanation Card is available at the county Extension office or on the State 4-H website. In addition, all containers must have label or tape with member name, county, class number. Label should be placed on the bottom of container or location not to interfere with allowing judge to see contents.
4. Include jar rings on all canned products. Jars may be opened during the judging process. For this reason we strongly urge you to use smaller jars for your fair exhibits. Suggested are 4 oz. jars for jams and jellies, half pints & pint jars for other products. Larger jars will be accepted, but food may be wasted as any opened jars may be emptied before returning after Fair.
5. Make sure to follow the approved processing times listed for your product.
6. Any opened jars may be emptied before returning after Fair. Dried foods should be exhibited in jars or sturdy plastic bags, with labels securely attached.
7. Judging criteria are outlined on the 4-H Canned Fruit and Vegetable Check Sheet (512-04), 4-H Canned Meat and Fish Check Sheet (512-05), 4-H Dried Foods Check Sheet, 4-H Jam Check Sheet (512-01), 4-H Jelly Check Sheet (512-02) and 4-H Pickles and Relishes Check Sheet (512-03) and 4-H Gift Pack Check sheet (512-08) available at the county Extension office or on the State 4-H website: http://oregon.4h.oregonstate.edu/special-events/state-fair/cm-family
8. Use of alcoholic beverages in recipes is not permitted (such as: wine jelly).

CLASSES

NOTE: Fill in blank in class number (__) with corresponding number for Junior, Intermediate, or Senior.

1 Junior
2 Intermediate
3 Senior

Junior Division

Members in this division can choose to exhibit any of the products listed below by placing a “1” in the last digit of the class number. May enter one exhibit per class number, but only 3 exhibits can go to State Fair. Starred (*) items are suggested as beginning exhibits for first year juniors.

512 111 01_ *Canned fruit or berries. One jar of fruit or berries processed in a boiling water canner.
512 111 02_ *Canned tomatoes. One jar of tomatoes processed in a boiling water canner.
512 111 03_ Canned tomato sauce, juice, or ketchup. One jar of canned tomato sauce (plain or flavored), tomato juice or tomato vegetable juice blend, or ketchup processed in a boiling water canner.
512 111 04_ Canned tomato based salsa. One jar of canned tomato based salsa. Jars must be sealed by processing in a boiling water canner.
512 111 05_ Canned fruit based salsa. One jar of canned fruit based salsa. Jars must be sealed by processing in a boiling water canner.
512 111 06_ Relish. One jar of cucumber relish. Jars must be sealed by processing in a boiling water canner.
512 111 07_ Relish. One jar of relish, other than cucumber. Jars must be sealed by processing in a boiling water canner. Examples include zucchini relish, corn relish and chutneys, other chopped fruit and vegetable based products that include acidification.
512 111 08_ Canned pie filling. One jar of canned pie filling thickened with Clear-Jel®.
512 111 09_ Fruit Sauce- One jar of canned fruit sauce without a thickener. Examples include apple sauce.
512 111 10_ *Cooked jam. One jar of cooked jam using commercial pectin. Jars must be sealed by processing in a boiling water canner.
512 111 11_ *Cooked jelly. One jar of cooked jelly using commercially available juice and pectin. Jars must be sealed by processing in a boiling water canner.

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Quick cucumber pickles. One jar of cucumber quick pickles. Jars must be sealed by pasteurization or processing in a boiling water canner.

Quick pickles other than cucumbers. One jar of canned fruit or vegetable quick pickles. Examples include crab apple, watermelon, dilled green beans, etc. Jars must be sealed by processing in a boiling water canner.

*Fruit leather. Four rolled pieces (about one inch wide) of one flavor of fruit leather.

*Dried fruit. About one-half cup of dried pieces of fruit (not leather).

*Dried vegetable. About one-quarter cup of dried pieces of vegetable.

*Dried herbs. About ¼ - ⅓ cup of dried herbs.

*Dried herb seasoning combination. About 1 tablespoon of dried herb seasoning combination.

Gift pack. One gift package including two different products from Junior Division of preservation methods. Each preserved product must have a 4-H Food Preservation Explanation card. The gift pack may also include products made or purchased by exhibitor to complete the theme. Indicate for whom the gift is intended and for what occasion. (Example: A housewarming gift for new neighbors.)

Intermediate and Senior Division

Members in these divisions can choose to exhibit any of the products listed under the Junior division, except Gift pack, by placing a “2” in the last digit of the class number for Intermediates or a “3” in the last digit of the class number for Seniors. They can also choose from any of the following exhibits but only 3 exhibits total can go to State Fair. May enter one exhibit per class number.

Cooked jelly. One jar of cooked jelly using juice the member has extracted and commercial pectin. Jars must be sealed by processing in a boiling water canner.

Cooked jelly or jam. One jar of cooked jelly or jam made without added commercial pectin. Jelly must use juice extracted by the member. Jars must be sealed by processing in a boiling water canner.

Syrup or juice. One jar of juice or syrup made from the juice that the member has extracted. Jars must be sealed by processing in a boiling water canner.

Fermented pickles or sauerkraut. One jar of fermented (brined) pickles or sauerkraut. Jars must be sealed by processing in a boiling water canner.

Canned vegetables or tomatoes. One jar of canned vegetables or tomatoes processed in a pressure canner.

Canned meat or poultry. One jar of canned meat or poultry processed in a pressure canner.

Canned fish. One jar of canned fish processed in a pressure canner. Fish products should be exhibited in pint or half pint jars.

Canned combination dish. One jar of canned combination dish processed in a pressure canner. Examples include chili, soup, baked beans, etc.

Dried meat or poultry jerky. Four 1 inch by 3 inch pieces of one type of jerky. Meat jerky (beef, venison or poultry) should follow the recommendations for preparation in Making Jerky at Home Safely, PNW 632, May 2012.

Intermediate Gift pack. One gift package including three different preserved products. Use two or more preservation methods. Methods from the junior and intermediate/senior divisions may be used. Each preserved product must have a 4-H Food Preservation Explanation Card. The gift pack may also include products made or purchased by exhibitor to complete the theme. Indicate for whom the gift is intended and for what occasion. (Example: a housewarming gift for new neighbors.)

Senior Gift pack. One gift package including three or more different preserved products. Use two or more preservation methods. Methods from the junior and intermediate/senior divisions may be used. Each preserved product must have a 4-H Food Preservation Explanation Card. The gift pack may also include products made or purchased by exhibitor to complete the theme. Indicate for whom the gift is intended and for what occasion. (Example: a housewarming gift for new neighbors.)