

DIVISION 6036 - 4-H FOOD PRESERVATION EXHIBITS






1. **Classes in Division:** 861-865.
2. **Number of Entries Permitted:**
 - a. County may submit ONE entry per class.
 - b. A member may enter Three classes in the Food Preservation division. (This means: a member's name could appear three times on the county's Food Preservation Division invoice sheet.)
3. **General Rules:**
 - a. See "General Rules Applying to All 4-H Exhibitors in the Kentucky State Fair"
 - b. **Items must meet all requirements for the class;** otherwise, the entry will be disqualified.
 - c. Items entered must have been completed by the exhibitor within the current program year.
 - d. The decision of the judges is final.
4. **Unique Rules or Instructions:**
 - a. Recipes: Entries are to be made using recipes found in the **4-H Fair Recipe Book—Food Preservation** or contact your county Extension agent for 4-H YD.
 - b. Canned entries must be prepared from raw produce.
 - c. Re-canning of commercially processed foods is not permitted.
 - d. Helpful Information for the following classes can be found on the National Center for Home Food Preservation website.
 - e. Jars not processed by the correct method will not be judged. Open kettle processing is not acceptable for any product.
 - f. 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.
 - g. Two-piece screw bands and lids specifically designed for home canning should be left on containers.
 - h. If judges open the jar for judging purposes do NOT eat contents of containers upon return.
5. **Additional Documentation Required:**
 - a. See labeling instructions below and in class description.
6. **Labeling:**
 - a. All entries: Will have 2 labels. Attach both securely to the outside of the container.
 - i. Identification card (4LO-11SO): The State Fair Entry system will generate this label.
 - ii. Preserved food label: Use the 4-H labels located at the end of this section. Fill out the label completely.
7. **Entry Instructions:** All exhibits are entered through the State Fair's electronic submission system by the county Extension staff.
8. **Awards:**
 - a. Each entry that meets class requirements will receive a ribbon.
 - b. A champion will be named in each class.
 - c. An overall grand champion and a reserve champion will be selected.
9. **Class Descriptions:** 4-H Food Preservation entries will be divided into the following levels and classes:



- 861 Dried Apples: Dry apples according to the instructions in the **4-H Fair Recipe Book—Food Preservation**. 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>
- 862 Salsa: (pint jar or smaller) canned using a boiling water canner. Use the recipe in the **4-H Fair Recipe Book—Food Preservation**. The USDA recommended headspace for salsa is 1/2 inch. Canning label must be completed by member and affixed to the jar.
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>
- 863 Dill Pickles: (pint jar or smaller), canned using a boiling water canner: Use the recipe in the **4-H Fair Recipe Book—Food Preservation**. The USDA recommended headspace for pickles: 1/2 inch. Canning label must be completed by member and affixed to the jar. Publications Home Canning Pickled and Fermented Foods (FCS3-582) at <http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3582/FCS3582.pdf>
- 864 Strawberry Jam: (half pint or smaller jar), canned using a boiling water canner. Use the recipe in the **4-H Fair Recipe Book—Food Preservation**. The USDA recommended headspace for jam is 1/4 inch. Canning label must be completed by member and affixed to the jar. 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> Refrigerator and freezer jams are not appropriate for this class.
- 865 Green Beans: (One pint), canned using a pressure canner. Use the recipe in the **4-H Fair Recipe Book—Food Preservation**. Beans may be 'raw packed' or 'hot packed' but the packing method used must be indicated on the label. The USDA recommended headspace for green beans is 1 inch. Canning label must be completed by member and affixed to the jar. Publication FCS3-583 Home Canning Vegetables (<http://www2.ca.uky.edu/agc/pubs/FCS3/FCS3583/FCS3583.pdf>)

Preserved Food labels are on next page

Preserved Food Labels

<p>Product: Dried Apples </p> <p>Date Packaged: _____</p>		
<p>Product: Salsa </p> <p>Date canned: _____</p> <p>Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner</p>	<p>Product: Dill Pickles </p> <p>Date canned: _____</p> <p>Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner</p>	<p>Product: Strawberry Jam </p> <p>Date canned: _____</p> <p>Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner</p>
<p>Product: Green Beans </p> <p>Date canned: _____</p> <p>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</p> <p>Which type of processing did you use? <input type="checkbox"/> Boiling Water Canner <input type="checkbox"/> Pressure Canner</p>		

Revised 9/17/25