

FOOD PRESERVATION DEPT. FD

1. Exhibits must have been preserved since the member's previous year's county fair and not been exhibited at the previous fair.
2. **Recipes from the sources below and processing methods are required for use.** Recipes must be from 1995-present. Processing methods that will be disqualified include: open kettle canning, oven canning, and sun canning. Untested recipes will be disqualified for food safety reasons. **Required** recipe resources include:

- * K-State Research and Extension Food Preservation publications
- * USDA Complete Guide to Home Canning
- * So Easy to Preserve, 6th edition, The University of Georgia Cooperative Extension Service
- * Ball Blue Book Guide to Preserving
- * Ball Complete Book of Home Preserving,
- * All New Ball Book of Canning and Preserving
- * Canning mixes (i.e. Mrs. Wage's, Ball)
- * Pectin manufacturers (i.e. Sure-Jell, Ball)
- * <http://www.rrc.k-state.edu/preservation/recipes.html>

Refer to following K-State Research and Extension publications for more information:

[4H712, Food Safety Recommendations for Food Preservation Exhibits](http://www.ksre.ksu.edu/bookstore/pubs/4H712.pdf)

<http://www.ksre.ksu.edu/bookstore/pubs/4H712.pdf>

MF3170 "10 Tips for Safe Home-Canned Food" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3170.pdf>)

MF3171 "Sassy Safe Salsa at Home" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3171.pdf>)

MF3172 "What's Your Elevation?" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3172.pdf>)

MF3241 "How to Guide to Water Bath Canning and Steam Canning"

(<http://www.bookstore.ksre.ksu.edu/pubs/MF3241.pdf>)

MF3242 "How to Guide to Pressure Canning" (<http://www.bookstore.ksre.ksu.edu/pubs/MF3242.pdf>)

3. Alcohol is not allowed as an ingredient in food preservation entries. Entries with alcohol in the recipe will be disqualified and not be judged.
4. Each member may enter up to two exhibits in this division, but only one entry per class.
5. Each exhibit must have the complete recipe and instructions attached with the entry card, or it will be lowered one ribbon placing. Recipe must include the exhibitor's name, recipe source, date of publication and **elevation** of residence.
6. Exhibits must be **heat processed** in clean, clear standard canning jars, with matching brand (ex: use Ball lids on Ball jars) two-piece lids; **including fermented foods**. Do not use colored jars. Do not add fancy padded lids, fabric over wraps, or cozies as they interfere with the judging process. No fancy packs unless recipe states to do so (ex: Pickled asparagus). Jars must be sealed when entered. For food safety reasons, the size of jars used is not larger than the jar size stated in the recipe. Note: There are 12-ounce and 24-ounce canning jars available and may be used. Use pint jar process recommendations for 12-ounce jars. Use quart jar process recommendations for 24-ounce jars.
7. Each jar exhibited must be labeled. The label must not cover brand name of the jar. The label must give: Class No, Product, **Elevation** of Residence, Canning Method (water bath, weighted gauge or dial gauge pressure method), Process Time, Pressure (psi), date processed including month and year, Name, and County/District. Ask the Extension Office for labels.
8. Classes 4350-4355 will require one jar for each class.
9. Hole punch the entry card and use a rubber band to attach the entry card and recipe around the top of the jar.
10. If dried food product is not in a canning jar, it will be lowered by one ribbon rating. Suggested amount: 1/3-

1/2 cup, or three or four pieces per exhibit. All meat jerky must be cooked to an internal temperature of 160 degrees F before or after drying. Dried products must include the recipe and preparation steps. Jerky not heated to an internal temperature of 160 degrees F will be disqualified and not be judged. Heating information can be found in "[Dry meat Safely at Home](#)".

4350 - Sweet Spreads (Fruit and/or Vegetables), Syrups; one jar

4351 - Fruits, Juices, Fruit mixtures (Salsa, Pie Filling, etc.); one jar

4352 - Low Acid Vegetables (green beans, corn, etc., or vegetable mixtures.); one jar

4353 - Pickles (Fruit or Vegetable), Fermented Foods and Relishes and Chutney; one jar

4354 - Tomato/Tomato Products, Tomato Juice and Tomato Salsas; one jar

4355 - Dried Meats; one jar

4356 - Dried Foods: one Small jar

A Champion and Reserve Champion Foods Preservation will be selected from top placings in each class.

A Grand and Reserve Grand Champion will be selected from the Foods and Foods Preservation Champions and Reserve Champions.