

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. Recommended recipes and processing methods must be used. Recipes must be from 1995-present and must be adjusted for altitude based on your processing location or it will be disqualified. Processing methods that will be disqualified include: open kettle canning, oven canning, and sun canning. Untested recipes will be disqualified for food safety reasons. Tested 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, -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>), -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 disqualified. Recipe must include exhibitor name, recipe source, date of publication and altitude of residence. If using Mrs. Wages or Ball mixes, indicate the date the mix was purchased.
 6. Exhibits must be processed in clean, clear standard canning jars, with matching brand (ex: use Ball lids on Ball jars, or Kerr lids on Kerr jars, etc.) two piece lids. 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 be larger than the jar size stated in the recipe. (ex. Salsa is canned in pint jars only, no quarts)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 jar. The label must give: Class No, Product, Altitude 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 at 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 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". www.ksre.ksu.edu/bookstore/pubs/MF3173.pdf
- 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 (salsa in pint jars only, no quarts)
4355 - Dried Meats; one jar
4356 - Dried Foods: one Small jar
- Champion and Reserve Champion named in each class.**
Overall Grand and Reserve Grand Champion Foods.

