



CLASS C – FOOD PRESERVATION F-T-F
Judged: Friday, July 23, 1:00 p.m.
Exhibition Hall

Food Preservation Rule and Instructions

1. Fair Association is not responsible for articles lost/stolen during the fair.
2. Only foods preserved, dehydrated, frozen by the member since July 1 of preceding year.
3. Each frozen exhibit MUST be one (1) package (at least one pint). Must be clear freezer bag or container.
4. Frozen food will be judged first, and will be brought in the day of judging.
5. Canning entries must be made in standard pint or quart jars, except for jams and jellies which can be half pints or jelly jars.
6. An exhibit consists of one jar.
7. Limit of 4 entries.
8. Use standard canning instructions from the U.W.- Extension Food Preservation bulletins, available at the Extension Office.
9. No rings or sealed jars except for frozen or dehydrated products.
10. The right is reserved to open pickles/other products if method of preserving is doubtful and as a final method to judge the project.
11. Jars should be clean, not sticky.
12. Dehydrated foods are exhibited in zip closure bags and in a canning jar with ring and lid.

Labels to be used:

FOOD PRESERVATION – CANNED	
Date Preserved: _____	
Processing:	
Pressure Canner	_____
Hot Pack:	_____ Cold Pack: _____
Hot Water Bath	_____

FOOD PRESERVATION – DEHYDRATED	
Date Preserved: _____	
Time: _____	Pre-Treated: _____

FOOD PRESERVATION – FROZEN	
Date Preserved: _____	
Blanching Time: _____	Pre-Treated: _____

Premiums \$ 2.00 \$ 1.75 \$ 1.50 \$ 1.25

Level A – Grades 3-4

Lot

1. Freeze a Fruit
2. Freezer Jam
3. Freeze a Sandwich
4. Frozen Cookies (one dozen)
5. Dehydrated leafy Herb (i.e. Parsley)
6. Dehydrated Fruit Leather, 1 fruit
7. Poster on Packaging Material for Preserving
8. Poster Identifying Foods & Where They Grow

Level B – Grades 5-6

Lot

15. Blanched Vegetable, Frozen for Display
16. Freezer Soup from Leftovers
17. Dehydrated Bananas using dehydrator
18. Display Blanching vs. Non-Blanching of Vegetables
19. Dried Fruit Leather, two or more ingredients
20. Fresh Packed or Quick Process Pickles
21. Microwave Jam
22. Freezer Jam
23. Jam with Pectin
24. Salsa, Frozen
25. Poster – How Flavors Affect Taste buds

Level C – Grades 7-9

Lot

40. Fermented/Cured Pickles
41. Canned Salsa
42. Canned Fruit
43. Dehydrated Vegetable
44. Dehydrated Meat
45. Frozen Main Dish
46. Jelly, no pectin
47. A display of 3 different spreadable fruit preserves (may be a jam, jelly, preserve, conserve, marmalade, or chutney or butter)
48. Demonstration on correct Wrapping Methods for Freezing

Level D – Grades 10-12

Lot

50. Canned Vegetable
51. Spaghetti Sauce (no meat)
52. Canned Fruit
53. Fruit Pie Filling
54. Pickled Vegetable
55. Bread and Butter Pickle
56. Pressure Canned Tomatoes
57. Exhibit – Design-A-Package or Testing Food Package Strength
58. Poster/Exhibit – Making Career Decisions in the Foods/Nutrition Field