University of Kentucky
College of Agriculture, Food and Environment
Cooperative Extension Service

Division: 6036 Class: 861

KENTUCKY STATE FAIR

4-H Food Preservation Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Dried Fruit (Apples)				
Standards	Exceeds standard	Meets standard	Below standard	**Comments/Causes**
Container* • Airtight • Suitable for long-term storage	____ ____	____ ____	____ ____	Visible moisture: The presence of moisture in the container indicates that the container was not airtight or the fruit was not dried to the appropriate moisture-level.
Appearance • Color: natural for product; may darken naturally • Pieces: uniform in size and shape • Pieces: high in quality (no diseased areas or insect damage)	____ ____ ____	____ ____ ____	____ ____ ____	Color: Untreated dried fruit will darken with age. Soaking in an ascorbic acid bath will reduce darkening. Over-dried fruit will lose color, flavor, nutrients, and have a less palatable texture.
Texture & Consistency • Fruit: uniformly dry throughout; pliable and slightly chewy but not sticky, soggy, slimy, or crunchy • Free of core, seeds and peel • Fruit: no signs of mold	____ ____ ____	____ ____ ____	____ ____ ____	Pliable: Dried apples should have a 10-15% moisture content. Some moisture is necessary for a characteristic chewy texture. The fruit should be chewy and leather-like with no moisture pockets. Mold: Fruit that has signs of mold should be discarded. This results if too much moisture is available or through improper storage.
Flavor & Odor • Pleasant, similar to natural fruit; may be more tart or sweet but not sour • Free of scorched or burned smell or taste	____ ____	____ ____	____ ____	Judging of flavor may be done by visual observation, based on maturity of the produce and overall appearance.

Revised 5-3-2017

The member is only required to exhibit 12 pieces of fruit.
* The container should be judged on whether it is a suitable type of container for long-term storage of dried fruit. Size of the container is not being judged.

COMMENTS: _____

_____

References: National Center for Home Food Preservation (2003). *Judging Home Preserved Foods*. University of Georgia Cooperaitve Extension.
Bastin, S. (2008). *Drying foods at home.* Kentucky Cooperative Extension Service.

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Cooperative Extension Service | Agriculture and Natural Resources | Family and Consumer Sciences | 4-H Youth Development | Community and Economic Development

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Division: 6036 Class: 862

KENTUCKY STATE FAIR

4-H Food Preservation Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Judge's Check List: ___ Product is in standard canning jar ___ Jar is sealed
___ Product is entered in correct class ___ Label is complete

Canned Salsa

Standards	Exceeds standard	Meets standard	Below standard	Comments/Causes
Container • Jar: used clean, standard jar • Lid: vacuum sealed • Label: includes name of product, date processed, & type of processing used • Method: processed in boiling water canner • Head space: ½"	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	Jar: Clear standard Mason-type canning jars should be used. Reused or oddly-shaped jars from commercial foods should not be used. Lid: Two-piece metal canning lid (flat lid and band) should be used. Lid must be brand new. Band can be reused if it is clean, undented and free of rust. Lid must not be buckled. Lid should be free of food residue. Processing method: Research-based, tested recipe should be used. High acid foods, such as salsas may be safely processed in a boiling water canner. Jars must be properly sealed. Lids should be curved downward in the center and should not spring back when pressed. Headspace: The appropriate headspace must be followed. Proper headspace for salsa is ½-inch. This allows for a tight hermetic seal.
Appearance • Colors: natural for product, pleasing combination • Vegetables: at appropriate levels of maturity and quality based on appearance • Pieces: fairly uniform in size • Solid materials: covered by liquid • Color: no darkening of food at top of jar • Spoilage: no signs of spoilage	_____ _____ _____ _____ _____ _____	_____ _____ _____ _____ _____ _____	_____ _____ _____ _____ _____ _____	Signs of spoilage: There should be no signs of spoilage, such as gas bubbles, leaky seals, bad odor or cloudy liquid.
Texture & Consistency • Pleasing	_____	_____	_____	Contents: The texture of the salsa should be tender, but not mushy. The vegetables should hold their shape and be of uniform size. The ingredients should be evenly distributed throughout the jar.
Flavor & Odor • Suitable to variety • Neither too sharp, too sweet, or over-spiced	_____ _____	_____ _____	_____ _____	Judging of flavor is done by visual observation, based on maturity of the produce and overall appearance.

Revised 5-3-2017

COMMENTS: _____

References: National Center for Home Food Preservation (2003). *Judging Home Preserved Foods*. University of Georgia Cooperaitve Extension.
Bastin, S. (2015). *Home canning salsa.* Kentucky Cooperative Extension Service.

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University of Kentucky
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Division: 6036 Class: 864

KENTUCKY STATE FAIR

4-H Food Preservation Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Judge's Check List: ___ Product is in standard canning jar ___ Jar is sealed
___ Product is entered in correct class ___ Label is complete

Canned Strawberry Jam

Standards	Exceeds standard	Meets standard	Below standard	Comments/Causes
Container • Jar: used clean, standard jar • Lid: vacuum sealed; no paraffin • Label: includes name of product, date processed, & type of processing used • Method: Processed in boiling water canner • Head space: ¼ "	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	Jar: Clear standard Mason-type canning jars should be used. Reused or oddly-shaped jars from commercial foods should not be used. Lid: Two-piece metal canning lid (flat lid and band) should be used. Lid must be brand new. Band can be reused if it is clean, undented and free of rust. Lid must not be buckled. Lid should be free of food residue. Processing method: Research-based, tested recipe should be used. High acid foods, such as jams may be safely processed in a boiling water canner. Jar must be properly sealed. Lid should be curved downward in the center and should not spring back when pressed. Headspace: The appropriate headspace must be followed. Proper headspace for jams is ¼-inch. This allows for a tight hermetic seal.
Appearance • Color: natural for cooked fruit; translucent, free of discoloration • Free of crystals, foam, air bubbles, and foreign matter (leaves, stems, etc.) • Spoilage: no signs of mold	_____ _____ _____	_____ _____ _____	_____ _____ _____	Color: The jam should be brightly colored. A long boil after the sugar has been added causes a darker color.
Texture & Consistency • Consistency: thick but soft enough to spread easily; not gummy or runny • Solid materials: fairly evenly distributed throughout, no layering or separation	_____ _____	_____ _____	_____ _____	Consistency: Jam forms a gel when boiled with sugar and acid. Upon cooling, the mixture sets to give a characteristic soft, spreadable consistency. A too stiff jam may result from overcooking. A too thin jam may result from incorrect proportion of ingredients.
Flavor & Odor • Characteristic of fruit • Pleasing, not excessively sweet or tart • Not scorched or burned	_____ _____ _____	_____ _____ _____	_____ _____ _____	Judging of flavor is done by visual observation, based on maturity of the produce and overall appearance.

Revised 5-3-2017

COMMENTS: _____

References: National Center for Home Food Preservation (2003). *Judging Home Preserved Foods*. University of Georgia Cooperaitve Extension.
Bastin, S. (2005). *Home canning jams, jellies, and other soft spreads.* Kentucky Cooperative Extension Service.

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Division: 6036 Class: 863

KENTUCKY STATE FAIR

4-H Food Preservation Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Judge's Check List: ___ Product is in standard canning jar ___ Jar is sealed
___ Product is entered in correct class ___ Label is complete

Canned Dill Pickles

Standards	Exceeds standard	Meets standard	Below standard	Comments/Causes
Container • Jar: used clean, standard jar • Lid: vacuum sealed • Label: includes name of product, date processed, & type of processing used • Method: Processed in boiling water canner • Head space: ½"	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	Jar: Clear standard Mason-type canning jars should be used. Reused or oddly-shaped jars from commercial foods should not be used. Lid: Two-piece metal canning lid (flat lid and band) should be used. Lid must be brand new. Band can be reused if it is clean, undented and free of rust. Lid must not be buckled. Lid should be free of food residue. Processing method: Research-based, tested recipe should be used. High acid foods, such as pickles may be safely processed in a boiling water canner. Jars must be properly sealed. Lids should be curved downward in the center and should not spring back when pressed. Headspace: The appropriate headspace must be followed. Proper headspace for pickles is ½-inch. This allows for a tight hermetic seal.
Appearance • Color: natural for product, pleasing • Color: translucent throughout jar • Cucumbers: at appropriate levels of maturity and quality based on appearance • Spears: uniform in size and shape; no blemishes • Solid materials: covered by liquid • Liquid: fairly clear, free of excessive sediment • Spoilage: no signs of spoilage	_____ _____ _____ _____ _____ _____ _____	_____ _____ _____ _____ _____ _____ _____	_____ _____ _____ _____ _____ _____ _____	Pickles dark or discolored: Soft, dark pickles are often an indication of spoilage, but hard water or using iodized salt or zinc pots may cause darkening as well, without compromising safety. Color/size/maturity: The appropriate size and variety of cucumbers allow for good quality pickles. Too mature, large or yellow-colored pickles yield poor pickles. Contents: Both the ingredients and liquid should be at ½-inch headspace. Food not covered by liquid will discolor making for an unattractive appearance. Signs of spoilage: There should be no signs of spoilage, such as gas bubbles, leaky seals, bad odor or cloudy liquid.
Texture & Consistency • Pieces: firm, crisp, and plump • Pieces: maintain integrity (shape)	_____ _____	_____ _____	_____ _____	Soft or slippery: The texture of the pickles should be tender, but not mushy. The pickles should hold their shape and be of uniform size. The ingredients should be evenly distributed throughout the jar.
Flavor & Odor • Suitable to variety • Neither too sharp, too sweet, or over-spiced	_____ _____	_____ _____	_____ _____	Judging of flavor is done by visual observation based on maturity of the produce and overall appearance.

Revised 5-3-2017

COMMENTS: _____

References: National Center for Home Food Preservation (2003). *Judging Home Preserved Foods*. University of Georgia Cooperaitve Extension.
Bastin, S. (2015). *Home canning pickled and fermented foods.* Kentucky Cooperative Extension Service.

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KENTUCKY STATE FAIR

4-H Food Preservation Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Judge's Check List: ___ Product is in standard canning jar ___ Jar is sealed

___ Product is entered in correct class ___ Label is complete

Canned Green Beans

Standards	Exceeds standard	Meets standard	Below standard	Comments/Causes
Container • Jar: used clean, standard jar • Lid: vacuum sealed • Label: includes name of product, date processed, & type of processing used • Method: Processed in pressure canner • Head space: 1"	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	Jar: Clear standard Mason-type canning jars should be used. Reused or oddly-shaped jars from commercial foods should not be used. Lid: Two-piece metal canning lid (flat lid and band) should be used. Lid must be brand new. Band can be reused if it is clean, undented and free of rust. Lid must not be buckled. Lid should be free of food residue. Processing method: Research-based, tested recipe should be used. All low acid vegetables, such as green beans can only be safely processed in a pressure canner. Jars must be properly sealed. Lid should be curved downward in the center and should not spring back when pressed. Headspace: The appropriate headspace must be followed. Proper headspace for green beans is 1-inch. This allows for a tight hermetic seal.
Appearance • Color: typical of cooked product, uniform • Vegetables: at appropriate levels of maturity and quality • Free of brown cut edges, rust, and blemishes • Pods: filled but seeds are not prominent in pods; few or no seeds loose in jar • Pieces: uniform in size and length; free of stems • Liquid: clear • Solid material: covered by liquid • Spoilage: no signs of spoilage	_____ _____ _____ _____ _____ _____ _____ _____	_____ _____ _____ _____ _____ _____ _____ _____	_____ _____ _____ _____ _____ _____ _____ _____	Contents: Both the ingredients and liquid should be at 1-inch headspace. Food not covered by liquid will discolor making for an unattractive appearance. Cloudy liquid could be caused by hard water or using iodized salt or zinc pots, while not compromising safety. Signs of spoilage: There should be no signs of spoilage, such as gas bubbles, leaky seals, bad odor or cloudy liquid.
Texture & Consistency • Pieces hold shape; are not mushy; not overcooked	_____	_____	_____	Contents: The texture of the green beans should be tender, but not mushy. The green beans should hold their shape and be of uniform size. The ingredients should be evenly distributed throughout the jar.
Flavor & Odor • Suitable for cooked product	_____	_____	_____	Judging of flavor is done by visual observation, based on maturity of the produce and overall appearance.

Revised 5-3-2017

References: National Center for Home Food Preservation (2003). *Judging Home Preserved Foods*. University of Georgia Cooperaitve Extension.
Bastin, S. (2015). *Home canning vegetables.* Kentucky Cooperative Extension Service.

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