HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR

4-H CANNED FOODS EXHIBIT

Judging: MONDAY, JULY 15, 2019 6:00 – 8:00 p.m.

Superintendents: JACKIE MAJOROSSY

Location: RAMSBURG BUILDING

Photo of entries will be on display in the 4-H Building on the fairgrounds.

- 1. Refer to general rules for all Hunterdon County 4-H exhibits. These classes are open to those 4-H'ers within an approved Hunterdon County 4-H food/independent project area. Reminder grade is based on grade completed not grade entering.
- 2. Miscellaneous FCS Project Book, must be up to date and brought to the judging. If you do not bring your book to the food judging, your items will not be accepted. No Exceptions.

Independent Project Members entering canned goods, must bring their project record book (ie, if you are in poultry entering crafts you must bring your poultry project book) and the canned goods record sheet to the drop off. If you do not have the paperwork with you when you drop off your entries, your entries will not be accepted

- 3. Entries must be brought to the Senior Center Monday, July 15, 2019 between 6:00 8:00 p.m. You must call the 4-H office for your appointment. If you are late to your appointment points will be deducted from your score. Example: 10 minutes late 5 points will be deducted. Anything over 10 minutes 1 point for each additional minute will be deducted
- 4. An exhibitor card and the appropriate score sheet must accompany each entry. Score Sheets are available from the 4-H office and on the Fair website co.hunterdon.nj.us/4hagfair.htm. Your name should not appear anywhere on your score sheet. Your exhibitor number will be your identification. You need to call the 4-H office for this number. All paper work must be filled out ahead of time or entries will not be excepted!
- 5. **Two jars of each item should be entered.** Members may take home opened jars after the judging.
- 6. Standard canning jars and lids must be used.
- 7. All jars in each entry must be uniform as to size, either pints or quarts. Peas, corn, and lima beans should be canned in pints.
- 8. Labels must be filled out and placed on the side of each jar.
- 9. Labels must include the following information:

Product

Date canned

Canning method and processing time Class number Exhibitor's number

- 10. Include recipe or list of ingredients and source of canning information. Use current recipes, if old recipe check with the USDA Complete Guide to Home Canning for updated information. You must include processing time. This information should be typed, printed or photo copied onto a 4 x 6 inch file card.
- 11. All entries must be processed including jellies. Foods will be tasted at the discretion of the judges. Criteria for judging can be found in the USDA Complete Guide to Home Canning.
- 12. All exhibitors must sign up for a work shift in the 4-H Building during fair week. Call the 4-H office to sign up for a time after June 1st.
- 13. Each entry will receive an overall rating of excellent, very good, good and fair. Overall awards will be presented the night of the judging (see #14). Unit awards will be presented at Achievement Night. Exhibitor must enter a minimum of 5 classes and receive 3 excellent to be eligible to win the Unit award.
- 14. Overall awards of Best of Show, Excellent, Very Good, and Good will be awarded the evening of the judging. These awards will encompass all food divisions. Participants are encouraged to stay until the end of judging to view the final awards.

All fair exhibits must remain on display until the end of the fair Sunday, August 25th, 4-H exhibitors can pick up their items on display after 5:15 p.m. on Sunday, August 26th. The 4-H office, the fair, and the superintendents are not responsible for fair exhibits not picked up after 6:00 p.m. Please make arrangements with a family member or friend to pick up your items if you cannot pick them up yourself.

Note: Photos will be taken of all members after judging. Members will be given photos after the fair.

Awards: 4-H members will receive a participation certificate for their fair entries in this project area. *Presentation of Awards* will be held on September 8th, Senior Center, 3:00 PM

Classes:

- 1. 2 jars of same vegetable Score Sheet #1
- 2. 2 jars of same fruit Score Sheet #2
- 3. 2 jars of tomatoes--stewed or whole Score Sheet #2
- 4. 2 jars of salsa Score Sheet #3
- 5. 2 jars of tomato juice Score Sheet #4
- 6. 2 jars of tomato puree or sauce Score Sheet #4
- 7. 2 jars mixed vegetables for soup Score Sheet #1
- 8. 2 jars of jam or preserves Score Sheet #5
- 9. 2 jars of jelly Score Sheet #5
- 10. 2 jars of fruit butter Score Sheet #5

- 11. 2 jars of relish Score Sheet #3
- 12. 2 jars of mixed vegetables (2 or more) Score Sheet #1
- 13. 2 jars of mixed fruits (2 or more) Score Sheet #2
- 14. 2 jars of applesauce Score Sheet #6
- 15. 2 jars of pear sauce Score Sheet #6
- 16. 2 jars of rhubarb sauce Score Sheet #6
- 17. 2 jars of cranberry sauce Score Sheet #6
- 18. 2 jars of dill pickles Score Sheet #7
- 19. 2 jars of sweet pickles Score Sheet #7
- 20. 2 jars of pickled vegetables Score Sheet #7
- 21. Canning Poster-no brand names used Score Sheet #8
- 22. Decorative Canning Gift Pack Score Sheet #9

1/14, 7/18