

# HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR

## 4-H FROZEN FOOD EXHIBIT

**Judging:**  
**Monday, March 2nd**  
**Monday, July 20<sup>th</sup>, 2020**  
**6:00 – 8:00 p.m.**

**Superintendents: JACKIE MAJOROSSY**

**Location: Senior Center**

**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. **Family Consumer Science Members** must present their up to date FCS Project Record book at the food judging. If you do not bring your project book your items will not be accepted.

Independent Project Members must bring their up to date project book (ie: if you are in a poultry club, you will need to bring your up to date poultry project book) along with the frozen food record sheet. If you do not bring these to the judging your items will not be accepted.

3. Entries must be brought to the Senior Center on Monday, March 2<sup>nd</sup> or Monday, July 20<sup>th</sup>, 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 or on the Fair website **www.hunterdoncountyfair.com**. Your name should not be anywhere on the 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 accepted**
5. Exhibitors may enter on both judging dates. You may enter part of a Unit in **March** and the other part of the Unit at the **July** judging.
6. Recipes **MUST** be complete. Include exact quantities of ingredients used and complete cooking instructions

7. Use of regulation freezing boxes, jars, and containers are strongly encouraged. However, use of reusable plastic containers that are vapor-moisture proof with tight fitting seals are permissible providing they are not of the brittle plastic, waxed or plastic coated paper variety. Deli containers, cottage cheese containers, and regular glass jars are not acceptable. If in doubt, please contact the 4-H office.
8. A casserole type main dish should be put in an air-tight freezer container or:
  - a. frozen in a freezer/oven proof casserole dish with a cover, covered with freezer wrap and sealed with freezer tape.
  - b. frozen in a casserole dish lined with freezer wrap. When frozen, food is removed and wrapped separately; sealed with freezer tape.
9. **Rules for labeling freezer containers:**
  - Freezer tape should contain the following information:
  - Product
  - Date Frozen
  - Class Number
  - Exhibitor's Number
  - Number of servings

**All labeling** must be done before coming to the Extension Center and must be legible.

10. Members take their frozen foods home after they are judged. Posters and menu recipes will be exhibited at the fair.
11. Exhibitor must enter a minimum of 5 classes and receive 4 excellents to be eligible to win the unit award.
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 1<sup>st</sup>.**

**All fair exhibits must remain on display until the end of the fair Sunday, August 23<sup>rd</sup>. 4-H exhibitors can pick up their items on display after 5:30 p.m. on Sunday, August 23<sup>rd</sup>. 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 at the winter judging. Members who enter foods in only the summer judging must supply a 4" x 6" photo of member cooking. Members will be given photos after the fair.

**Awards:** 4-H members will receive a participation certificate for entries in this project. Division awards will also be presented. For information on the *Presentation of Awards* visit the 4-H Fair website.

## Classes

1. One container vegetable, dry pack (include recipe or list of ingredients) - **Score Sheet #10**
2. One container fruit, dry sugar pack (include recipe or list of ingredients) – **Score Sheet #11**
3. One container fruit with ascorbic acid, syrup pack or water pack (include recipe or list of ingredients) – **Score Sheet 11**
4. One container fruit, alone (include list of ingredients) – **Score Sheet #11**
5. Uncooked "Freezer" Jam (include recipe) **Score Sheet #12**
6. Frozen Fruit Sauce (include recipe or list of ingredients) – **Score Sheet #12**
7. One main dish (casserole type) menu and recipe included – **Score Sheet #13**
8. Frozen baked dessert (cookies, cake, muffins etc.) include recipe – **Score Sheet #13**
9. Frozen food poster (do not use brand names) – **Score Sheet #8**
10. Herbs - **Score Sheet #14**
11. Vegetable casserole (include recipe) – **Score Sheet #13**
12. Soup (include recipe) – **Score Sheet #1**

1/17, 7/18, 6/2019, 2/2020