

HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR

4-H FROZEN FOOD EXHIBIT

Judging:
Monday, June 6, 2022 and
Monday July 11, 2022
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. **Eligibility:** Refer to general rules for all Hunterdon County 4-H exhibits. These units are open to 4-H'ers within an approved Hunterdon County food/independent project area.
2. **Record Book Requirements: For Foods Clubs:** FCS Project Book
3. [FCS Project Record Book](#) with [Summary Sheets](#) must be up to date and brought to judging. Include [Frozen Food Record Sheet](#). If your project book is not presented at judging, your items will not be accepted.
4. **For Independent Project Members:** main club project book with [Summary Sheets](#) (ie, Poultry Club members entering foods bring your Poultry Record Book) plus [Frozen Food Record Sheet](#). If you do not have the paperwork with you, your entries will not be accepted.
5. **Appointments:** Entries must be brought to the Senior Center on Monday, June 6, 2022 or Monday, July 11, 2022, between 6:00 - 8:00 p.m. **Schedule appointments at <https://tinyurl.com/FoodsJudging2022>**
 - a. *If you are late and/or unprepared for 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.*
6. **Required Paperwork:** An exhibitor card, recipe card and the appropriate score sheet must accompany each entry. Score sheets are available at the 4-H office or on the Fair website [County Shows Page](#). Do not write names on the score sheet. Your exhibitor number will be your identification. Exhibitor numbers can be obtained by calling the 4H office.. **All paper work must be ready at your scheduled appointment time or you will be considered late.**

7. **Recipe Card Requirements.** All recipes should be printed, typed or copied on a 4" x 6" file card. Recipes must be complete and include exact ingredients and specific instructions. Points will be deducted if recipes are incomplete or don't accurately reflect ingredients in the item.
8. Exhibitors may enter on both judging dates or can complete the entire unit in one day.
9. 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.
10. A casserole type main dish should be put in an airtight 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.
11. **Rules for labeling frozen/dehydrated food containers:**
 - a. Freezer tape should contain the following information:
 - b. Product
 - c. Date Frozen
 - d. Class Number
 - e. Exhibitor's Number
 - f. Number of servings
12. **All labeling** must be legible and completed before entering. Product labeling and date should be done at time of freezing/preserving.
13. Members take their entries home after they are judged. Posters and menu recipes will be exhibited at the fair.
14. Exhibitors must enter a minimum of 5 classes and receive 4 excellents to be eligible to win the unit award.
15. 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.**

All fair exhibits must remain on display until the end of the fair Sunday, August 26th. 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.

Awards: 4-H members will receive a participation certificate for their fair entries in this project area. All awards will be presented at a FCS Awards Ceremony, TBD

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 absorbic 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, 5/22