

All canned foods must include the following supporting information:

1. Method of preservation (pressure canner or water bath canner)
2. Type of pack (raw pack or hot pack)
3. Altitude (and altitude adjustment, if needed)
4. Processing time
5. Number of pounds of pressure (if pressure canner used)
6. Recipe and source of recipe (if a publication, include name and date). RECIPE CAN COME FROM ANY SOURCE BUT CURRENT USDA GUIDELINES FOR FOOD PRESERVATION METHODS MUST BE FOLLOWED. See <http://food.unl.edu/web/preservation/home> for current USDA guidelines.

All dried foods must include the following supporting information:

1. Recipe and recipe source
 2. Method of pretreatment
 3. Drying method and drying time
- Write plainly on label and attach securely to exhibit. Securely attach official entry card to exhibit. Multiple dried food exhibits should be secured by a rubber band or "twisty" to keep exhibit containing the 3 self-sealing bags together.
- H. Enter food projects in disposable materials, i.e. paper plate or plastic zip-lock bag. Not responsible for lost bread boards, china or glassware.



BALL® Fresh Preserving AWARD FOR YOUTH LEVEL

presented by:

BALL® & KERR® Fresh Preserving PRODUCTS

In recognition of youth who excel in the art of fresh preserving (canning), Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products will present First Place Awards in designated recipe categories. A Panel of judges will select the best entry submitted by a youth in each category for Fruit, Vegetable, Pickle, and Soft Spread. Entries must be preserved in Ball® or Ball Collection Elite®. Jars sealed with Ball® Lids and Bands or Ball Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball Collection Elite® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® Pectin must be provided at time of entry. The best entry from each category will receive the following:

- 1 - \$5.00 Coupon for Ball® or Kerr® Fresh Preserving Products and
- 1 - \$3.00 Coupon for Ball® Pectin Products.

DEPT. E / DIV. 407

FOOD PRESERVATION

- Class 1 Dried Fruit: Exhibit 3 different examples of dried fruits. Place each dried fruit (6-10 pieces of fruit, minimum of 1/4 cup) in a self-sealing bag. Use a rubber band or "twisty" to keep exhibit together.
- Class 2 Fruit Leather: Exhibit 3 different examples of 3 different fruit leathers. Place a 3-4" sample of each fruit together in separate self sealing bags. Use a rubber band or "twisty" to keep exhibit together
- Class 10 Dried Vegetables: Exhibit 3 different samples of dried vegetables. Place each food (1/4 cup of each vegetable) in a separate self-sealing bag. Use a "twisty" to keep exhibit together.

- Class 11 Dried Herbs: Exhibit 3 different samples of dried herbs. Place each food (1/4 cup of each herb) in a separate self-sealing bag. Use a "twisty" to keep exhibit together.
- Class 12 1 Jar Fruit Exhibit: One jar of a canned fruit. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 13 3 Jar Exhibit: Exhibit 3 jars of different canned fruit. May be three different techniques for same type of product, ex. Applesauce, canned apples, apple pie filling, etc. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 14 1 Jar Tomato Exhibit: One jar of a canned tomato product. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 15 3 Jar Tomato Exhibit: Exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.) Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 20 1 Jar Vegetable or Meat Exhibit: One jar of a canned vegetable or meat. Include only vegetables canned in a pressure canner. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 21 3 Jar Exhibit: Three jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner according to current USDA recommendations.
- Class 22 Quick Dinner: Exhibit a minimum of 3 jars to a maximum of 5 jars (all the same size) plus menu. Meal should include 3 canned foods that can be prepared within an hour. List complete menu on 3" x 5" file card and attach to one of the jars. Entry must be processed according to current USDA recommendations.
- Class 30 1 Jar Pickled Exhibit: One jar of a pickled and/or fermented product. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 31 3 Jar Exhibit: Three jars of different kinds of canned pickled and/or fermented products. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 40 1 Jar Jelled Fruit Exhibit: One jar of a jam, jelly or marmalade. Entry must be processed in the boiling water bath according to current USDA recommendations.
- Class 41 3 Jar Jelled Fruit Exhibit: Three different kinds of jelled fruit products. Entry may be made up of either pints or half pints (but all jars must be the same size). Entry must be processed in the boiling water bath according to current USDA recommendations.



CAKE DECORATING GUIDELINES

(NOT Eligible for State Fair)

1. Cake should be placed on a very firm, disposable surface cut parallel to the shape of the cake and no more than 1 1/2" on each side from the base of the border (not the cake). The surface should be covered. Freezer paper is not advised because it absorbs grease. Covering must be food-safe.
2. You may use a real cake or cake forms.
3. No non-edible items
4. Cakes will not be cut for judging.
5. Information Card Required:
 - Occasion for use
 - Size or shape
 - Cake or cake form
 - Techniques used
 - Tips used and where
 - Edible materials used
 - Any problems you had