

DEPARTMENT 64 – 4-H FOOD PRESERVATION

2022 KITTITAS COUNTY FAIR PREMIUM GUIDE



4-H FOOD PRESERVATION

DIRECTOR IN CHARGE

Bret Hollar (509)306-9200

SUPERINTENDENT

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ENTRY AND EXHIBITS

- Entry form deadline: AUGUST 16 (After 8/16 late fees will apply.)
- **All clubs must enter hosting.**
- *All individuals are encouraged to enter Educational Exhibits.*
- Read General Rules & Regulations.
- Exhibits accepted in the 4-H Building Tuesday prior to Fair, 7:30 am - 11:30 am.
- Read General Rules & Regulations.
- <http://www.kittitascountyfair.com/guide.asp>

4H FOOD PRESERVATION RULES

1. Processing methods and times must follow current Washington State University and USDA recommendations. Recipes and processing times listed by the National Center for Home Food Preservation are approved by USDA. Youth may find this information at their website <http://nchfp.uga.edu/>
2. Jams and jellies need not be USDA recipes.
3. Due to the potential presence of e-coli and salmonella bacteria in raw meat, an Extension-approved recipe using pre-cooked meats for drying is available from the county Extension office. Dried meats prepared using this recipe will be accepted.
4. Recipes must be provided with all dried meats and all canned pickles, relishes, chutneys, salsa, and sauces

(except applesauce). Include exhibitor name on all recipe cards.

5. Deliver dried foods in plastic food storage bags. Bags may be either self-sealing (zip lock) or be closed with a twist tie. After judging, the superintendent will transfer dried food products to display containers. Please provide 1/2 cup of dried food product for exhibit and judging. Prepare a label, C0804, and attach to the bag used to deliver the food products. Only the score sheet and ribbon will be returned at the end of Fair.
6. All canned products must be exhibited in standard canning jars, sealed with flat metal lids, and screw band Rings. **Rings to be included with the exhibit**, however, must be able to be removed by the judge. The minimum jar size on all canned products shall be 8-ounces (one-half pint).
7. All canned exhibits must be labeled with C0803 (available from your Extension office.) Indicate “hot” or “raw” pack on canned food exhibit labels.
8. Products canned at higher altitudes will need additional processing time as described in food preservation publications. Fair judges will accept longer processing times if the words “adjusted for high altitude” appear in parenthesis after the time processed.
9. The exhibitor should indicate if lemon juice or citric acid has been added to any canned tomato product.
10. Freezer Jams may be entered, 3 oz. plastic containers preferred. Products with no label, incomplete information, or unsafe processing times stated on label will be disqualified.
11. Multiple entries per class may be made but each must be a different type of product and properly labeled.

DIVISION 64- APRESERVED FOODS

PREMIUM POINTS

- Blue 12
- Red 9
- White 6

CLASSES

- 01 - Canned Fruits
- 02 - Canned Vegetables
- 03 - Canned Meats, Fish or Poultry
- 04 - Jam, Jellies, Preserves, Conserves or Marmalades
- 05 - Pickles and Relishes
- 06 - Dried Foods (i.e., dried fruit, fruit leather, vegetables, meat, or herbs. ½ cup. Fruit leather, ½ roll.)

DIVISION 64-BDAIRY

Cheese exhibits should be in Ziploc bags or vacuum sealed.

Supply an additional 1 oz. portion reserved for judging.

PREMIUM POINTS

- Blue 12
- Red 9
- White 6

CLASSES

- 01 - Yogurt in a clear 8 oz. jar
- 02 - Soft Cheese
- 03 - Pressed Cheese
- 04 - Aged Cheese, 14-59 days
- 05 - Aged Cheese, 60 days or more

AWARDS

BEST DRIED FOOD AWARD

A \$15.00 gift certificate will be given for the best overall dried food entry Sponsored by Jerrol's.