

# Dept. 4V – Youth Food Preservation

Chair: Ann Morgan - be17mor@aol.com

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

## Rules & Regulations:

1. See "General Rules and Regulations" for a complete list.
2. All jars must be clean **STANDARD HALF PINTS, PINTS, QUARTS, AND JELLY JARS** with brand name on jar. Jars must be clear, non-tinted glass. Jar tops must be clean and not rusty. Rims or rings are to be left on the jars. See each division for specific requirements on jar sizes by class.
3. Food must be canned since October of previous year. Recommend using a tested recipe. (Recipe sources: Ball Blue Book, USDA Complete Guide to Home Canning and So Easy to Preserve)
4. Canning must be done according to USDA specifications. USDA specifications can be found at [nifa.usda.gov](http://nifa.usda.gov)
5. Each can must have at minimum, the canning date
6. All jelly, preserves, or fruit butters must be in STANDARD HALF PINTS OR JELLY JARS.
7. All opened entries will not be accepted.
8. Judges reserve the right to open canned products if necessary to make the best decision.

**KEY: Pint or Quart = P/Q , Half Pint, or Jelly Jar = HP/JJ**

## DIVISION 1 – FRUIT AND VEGETABLES

### CLASS

- |  |                                       |
|--|---------------------------------------|
| 1. Applesauce (P/Q)                              | 8. Beans, Green or Wax, Regular (P/Q) |
| 2. Cherries, Whole or Pitted, Red or White (P/Q) | 9. Beans, Green or Wax, Fancy (P/Q)   |
| 3. Peaches, Halves or Pieces (P/Q)               | 10. Tomatoes, Whole (P/Q)             |
| 4. Pears (P/Q)                                   | 11. Tomatoes, Broken (P/Q)            |
| 5. Jar Misc. Fruit (P/Q)                         | 12. Jar Misc. Vegetable (P/Q)         |
| 6. Fruit Juice, Grape, or Apple (P/Q)            | 13. Spaghetti Sauce (P/Q)             |
| 7. Tomato Juice (P/Q)                            | 14. Dilly Beans (P/Q)                 |

## DIVISION 2 – JELLIES, JAMS, PRESERVES, AND FRUIT BUTTERS

### Rules & Regulations:

1. Specify name of jelly, preserve or butter.
2. Definitions:  
Jellies: Are made by cooking fruit juices with sugar. They are clear without pieces of fruit and have a firm consistency.  
Jams: Are made by cooking crushed or chopped fruit with sugar. They are a sweet thick spread.  
Preserves: Are small whole fruits or uniform-sized pieces in a clear, slightly jellied syrup.

### CLASS

- |   |   |
|---|---|
| 1. Grape Jelly (HP/JJ)                      | 6. Peach Preserves (HP/JJ)                              |
| 2. Apple Jelly (HP/JJ)                      | 7. Misc. Jar of Fruit Preserves (Specific name) (HP/JJ) |
| 3. Other Fruit Jelly (HP/JJ)                | 8. Misc. Jar of Fruit Butters (HP/JJ)                   |
| 4. Misc. Jar of Jam (Specific name) (HP/JJ) |   |
| 5. Strawberry Preserves (HP/JJ)             |   |

### DIVISION 3 – PICKLES, RELISHES AND HERBS

1. Dill Pickle (*Pint*)
2. Cucumber Pickle (*Pint*)
3. Bread and Butter Pickle (*Pint*)
4. Pickles by Mix (*Pint*)
5. Jar of Misc. Pickle (*Pint*)
6. Tomato Relish (*Pint*)
7. Pepper Relish (*Pint*)
8. Jar of Misc. Relish (*Pint*)
9. Salsa (*Pint*)
10. Home Dried Veg. Or Fruit (*Half Pint*)
11. Home Dried Herb (*Half Pint*)

## Dept. 4W – Youth Home Furnishings & Family Life

Chair: Myrtle Sturtz

Co-Chair: Carol Reed

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

### Rules & Regulations:

1. See “General Rules and Regulations” for a complete list.

### DIVISION 1 – TABLE SETTINGS

1. Table settings MUST be conference judged. Conference judging will only be available on the Saturday of Dept. 4W intake.
2. Must include three or more pieces of china and glassware, and a card stating menu, which includes an entree. Menu dictates amount of china and silver to use, no miniature tea sets.
3. China can be used from a previous year’s entry but all else must be changed. Exception: China from a table setting receiving a grand champion rosette cannot be reused.
4. No paper napkins or paper products, except in Class 5.
5. Only entrant may arrange table setting.
6. No use of camera/cell phones to aid in the set up.
7. All entries must have a miniature centerpiece appropriate for the setting and no taller than 12”.
8. Use of alcoholic beverages in the menu is prohibited.
9. Use of large tablecloths is discouraged because of bulk.
10. Silverware will not remain on display but will be taken home by the exhibitor.
11. Due to space limitations table settings cannot be any larger than 16” x 20”.

### CLASS

1. Breakfast Setting
2. Lunch Setting
3. Dinner Setting
4. Special Occasion (*Should carry out a theme, ex: birthday or holiday; state the occasion*)
5. Picnic or BBQ Setting

### DIVISION 2 – HOME FURNISHINGS

### Rules & Regulations:

1. Entries in this division are not sewn. Please refer to Department 4S - Sewing for construction based exhibits. Class 1 and 2 (pillows) may be sewn, but will be judged solely on their decorative elements and embellishments rather than construction.
2. Items in class 5 may be built upon, but must contain at least 12 new pages for the exhibit year.