



Extension



4-H Food Preservation Boiling Water Canning Unit 42 Project Judging Sheet

Member Name: _____

County: _____ Jr. _____ Int. _____ Sr. _____

American System Placing: (Check One)	
Champion	_____
Reserve Champion	_____
Placing 3-10	_____
Grand Champion	_____
Reserve Grand Champion	_____
Danish System Award: (Check One) (For County Use Only)	
Blue	_____
Red	_____
White	_____

Exhibit: Completed Food Preservation e-Record and binder including story board. **A copy of the recipe must be attached to ensure that the product is safe.**

Exhibit: THREE (3) of the following:

1. Two jars of canned fruits (different kind of fruit in each jar)
2. One jar of canned fruit and one jar of canned vegetables
3. One jar of tomato sauce
4. One jar of pickled fruit or vegetable, including chutney
5. Two jars of jelly (both must be the same product)
6. Two jars of jam, conserves, fruit butters, preserves, and marmalades (both must be the same product)
7. One jar of pickled relish or salsa. Judges may use the back of the form for more comments.

Judging Element 1: 4-H e-Record: Complete means that everything has been filled out. Not complete means that there is something missing and needs a comment as to what is missing or why it is not complete. Project will be evaluated on the quality of information completed in e-record (25 percent) and quality of exhibit (75 percent).

Criteria	Complete	Not Complete	Comments
E-Record			
Record Cover			
4-H Projects taking this year			
What activities helped you learn the skills for the project? (workshops, project meetings, classes, contests, etc.)			
What Leadership Development experiences did you participate in?			
Citizenship/Community Service in 4-H			
Demonstration/Presentations/Speeches			
Expense Record			
Project Photos			
Story			

Criteria	E	G	F	N/I	Comments
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Judging Element 2: 4-H Food Preservation Units 40 & 41 N/I=Needs Improvement -must have comments

Pickled Product:					
1. Appearance					
a. color: characteristic of kind, not discolored.					
b. pieces uniform in size, color shape and maturity					
c. free from defective pieces and mold					

d. liquid clear as appropriate					
e. salsa or relish, uniform consistency					
2. Pack					
a. full pack without crowding					
b. ½" headspace allowed					
c. seal intact					
d. liquid, (if applicable, covers product)					
3. Container					
a. standard canning jar, lid and ring, approved for home use by USDA					
b. seal intact					
c. clean and attractive					
d. screw band easily removed and rust free					
4. Label Information					
a. product clearly identified					
b. processing method listed					
c. altitude					
d. processing time accurate					
e. dated since last State Fair					
f. Optional: cite canning resource used for processing time					
5. Recipe included in e-record					
Jelly					
1. Appearance					
a. color, natural color of fruit, not discolored or faded					
b. free from mold or foreign substance					
c. clear, sparkling free from sediment and cloudiness					
d. holds shape, but is spreadable					
Jam					
1. Appearance					
a. color, natural color of fruit, not discolored or faded					
b. free from mold or foreign substance					
c. clear, sparkling free from sediment and cloudiness					

d. holds shape, but is spreadable					
Conserves					
1. Appearance					
a. color, natural color of fruit, not discolored or faded					
b. free from mold or foreign substance					
c. contains a mixture of fruit, usually nuts and sometimes raisins, mixture should be even and have a soft consistency					
Fruit Butters					
1. Appearance					
a. color, natural color of fruit, not discolored or faded					
b. free from mold or foreign substance					
c. smooth, even, fine grained mixture of medium-soft consistency, without seeds or distinct pieces of fruits and no evidence of juice as a separate liquid.					
Containers for Jelly, Jams, Conserves & Fruit Butters					
a. standard half pint to pint canning jar, lid and ring approved for home use by USDA					
b. filled allowing ¼" to ½" head space					
c. seal intact					
d. screw band easily removed and rust free					
Canned fruits and vegetables:					
1. Appearance					
a. free from mold					
b. holds shape well					
c. free from blemishes					
d. Uniform maturity and uniform in size and shape					
e. liquid –clear					
Containers for canned fruits and vegetables					
a. standard canning jar, lid and ring, approved for home use by USDA					
b. seal intact					
c. clean and attractive					
d. screw band easily removed and rust free					

<u>Label Information for canning fruits and vegetables</u>					
a. product clearly identified					
b. type pack and syrup listed					
c. extra ingredients indicated, if any					
d. processing method listed					
e. altitude					
f. processing time accurate					
g. dated since last State Fair					
h. Optional: cited references used for processing times					
Recipe included in e-record					
<u>Pack for canned fruits and vegetables</u>					
a. good proportion of liquids to solids					
b. adequate headspace					
c. liquid covers product					
d. little or no floating product					
e. attractive, with space used well					
f. canned fruit –1/2-inch headspace					
g. canned vegetables—1-inch headspace					
h. pickled product –1/2-inch headspace					

E= Excellent G=Good F=Fair N/I= Needs Improvement

Revised 2017