

NOJOQUI EXHIBIT DAY
Nojoqui Falls Park
The Second Saturday of May

FOOD PRESERVATION DIVISION

(Each class is limited to 2 Items)

There will be one (1) County Winner recognized.

Class 1400	Water bath, fruit or tomatoes
Class 1410	Jams and preserves
Class 1412	Jellies
Class 1414	Pickles
Class 1416	Dried Foods
Class 1418	Other/miscellaneous
Class 1420	Display of learning

Rules:

Label Products with name of product, date processed and method used.

Use standard containers. **Only standard containers designed for the purpose will be accepted.**

All jars must be sealed.

A jar ring must be on each jar, and it must be clean under the ring.

No paraffin.

Exhibitor must be enrolled in project entered.

All entries must be checked in between 8:00 a.m. - 9:00 a.m.

Entries may not be removed until the end of the awards ceremony.

To avoid confusion, only clerks and area supervisors are to be present during judging.

(Score card and display of learning information may be found on the back)

All entries are the responsibility of the 4-H member. Nojoqui 4-H officials will not be held responsible for any damage that might occur during this event.

All entries must be POST MARKED by May 1.

Display Of Any Learnings In Food Projects

Display could be made using for example, models, a poster, real food, equipment, etc. - describing health and safety. Here are a few suggested topics:

Display related to one of the following of the Santa Barbara County commercially products; i.e. broccoli, cabbage, celery, carrots, beans...

Display showing nutrients in certain foods, perhaps stressing Vitamin A Vitamin C sources..

Any other topic suitable to show your learnings. See Score card for baked goods.

SCORE CARD

1. How it looks -

Outside

Color even and in keeping with product.

Texture even and in keeping with product.

Moisture as expected for product.

Inside

Color even and keeping with product.

Texture even and keeping with product.

Moisture as expected for product.

Frosting or Topping (if used)

Appropriate in color and texture. In good proportion to product. Evenly applied

2. How it tastes

Flavor

Fresh ingredients used. Blended, Pleasing in amount.