



4-H Food Preservation Boiling Water Canning Unit 3 Judging Sheet

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 _____

Member Name: _____

County: _____

Jr. _____ Int. _____ Sr. _____ Yrs. in Project: _____

Exhibit: Completed Food Preservation e-Record and "My plans" on page 5 and "Exploring MyPlate" on pages 6-11 in the Boiling Water Canning manual presented in a sturdy binder. Completed journaling for at least two activities in the manual. **A copy of the recipe must be attached to ensure that the product is safe.** All exhibitors must complete questions on page 39 of manual. Juniors = 1 question, Intermediates = 2 questions, Seniors = 3 questions

Exhibit up to three items from the following class categories (one jar per class):

- a: Fruit Spreads - Jelly, Jam, Preserves, Conserves, Marmalades, Fruit Butters (¼ or ½ pint jar)
- b: Pickled Fruit or Vegetable (pint jar)
- c: Relish (pint jar)
- d: Fruit (pint or quart jar)
- e: Tomato Product (whole, halved, crushed, juice, sauce [standard, BBQ, ketchup]) (pint jar)
- f: Salsa (pint jar)
- g: Fruit Pie Filling - must use modified starch such as Clear-Jel (pint or quart jar)

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			
Project Goals			
What 4-H projects are you taking this year?			
What activities helped you learn the skills for the project? (project meetings, workshops, classes, contests, etc.)			
What leadership development experiences did you participate in?			
Citizenship/Community Service			
Demonstrations/Presentations/Speeches			
Project Expense/Return on Investment Record			
Goal Reflection			
Project Photos			
Story			

Criteria	Complete		Not Complete		Comments
Judging Element 2: 4-H Food Preservation					
4-H Food Preservation Information					
Recipe Information					
Complete "My plans" page 5 in manual					
"Exploring MyPlate" on pages 6-11 in manual					
"Journaling" for at least two activities in manual					
Criteria	E	G	F	N/I	Comments
Judging Element 3: 4-H Food Preservation Unit 3—Boiling Water Canning N/I = Needs Improvement - must have comments					
<u>For all exhibits: Container and lid</u> a. Clear standard canning jar with a new two-piece lid and ring, approved for home use by USDA (reusable not allowed) b. Seal intact c. Clean and attractive d. Screw band easily removed, clean, and rust free					
<u>For all exhibits: Pack for canned fruits, tomato, and pickled products</u> a. Correct head space <ul style="list-style-type: none">canned fruit –1/4-inch headspacepickled product, tomato product, relish –1/2-inch headspace b. Full but not crowded; free from air bubbles/foam c. Correct style of pack for processing method used d. Good proportion of liquids to solids e. Little or no floating product f. Attractive, with space used well					
<u>For all exhibits: Label information</u> a. Name of product b. Additional ingredients/acidity c. Method of preparation (pretreatment)					

d. Method of processing					
e. Processing time, including altitude adjustment					
f. Kitchen elevation (recipe adjusted for altitude)					
g. Date canned (mm-dd-yyyy)					
Recipe included in e-Record					
Jelly					
a. Appearance: natural coloring close to color of original juice; when given a single, sharp shake, then rotated slowly at an angle or on its side, the jelly should pull away from the jar cleanly, without breaking and without leaving any residue on the jar					
b. Clarity: clear, usually sparkling, transparent or translucent (depending on fruit juice); free from sediment, cloudiness, pulp, mold, or crystals; pepper jellies will be a little cloudier					
d. Consistency: Firm enough to hold shape, but tender (quivers); jar contents should stay together; leaves clean, sharp edge when cut; not sticky, gummy, or syrupy					
Jams and Conserve					
a. Appearance: natural coloring; characteristic of the cooked fruit; free of discoloration, especially from burning or scorching in preparation					
b. Clarity: even though there is no separated jelled juice, the jam and conserve should be translucent and not "muddy" looking. Free from separation into layers, sediment, cloudiness, or crystals					
c. Consistency: smooth, thick, uniform throughout; easily spreadable; not too stiff; not runny, gummy, or syrupy					
Preserves and Marmalades					
a. Appearance: natural coloring characteristic of the base fruit; pieces of fruit are translucent to clear; no scorched or musty odors					

<p>b. Clarity: syrup or jellied juice is clear and bright in color; syrup in preserves appears thick to “heavy” like honey and surrounds all fruit; free from mushy broken-apart fruit tissue, sediment, cloudiness, or crystals</p>					
<p>c. Consistency: fruit pieces are tender and hold their shape; pieces of fruit are uniform in size; fruit well covered with syrup in preserves; no air bubbles</p>					
<u>Fruit Butters</u>					
<p>a. Appearance: when the closed jar is turned on its side, a fruit butter should move very slowly and in a solid mass; not jelled</p>					
<p>b. Color: natural coloring with no darkening from scorching during cooking. (Spices may darken the color.)</p>					
<p>c. Consistency: medium-soft; smooth even grain; thick enough to mound on spoon; not runny; no separation of fruit and juice; no pieces of skin, seeds, or foreign matter</p>					
<u>Pickled Fruits or Vegetables, Relishes</u>					
<p>a. Appearance: pieces are uniform in size and shape; pieces in relishes not chopped or ground too fine; no ragged edges; cucumber pickle pieces are firm, crisp/tender, and plump; uniform slices</p>					
<p>b. Color: even color, characteristic of fresh product, and even throughout the jar; no artificial coloring except for a few specialty cucumber or apple ring pickles</p>					
<p>c. Consistency: pieces appear plump, not shriveled or shrunk; firm for pickles and sauerkraut, softer for some relishes and chutneys; fruits are translucent with firm texture and uniform bright color</p>					
<p>d. Liquid: clear; may have color from some spices; free of sediment or cloudiness; no foreign matter such as stems, leaves, strings, husks; thoroughly saturated with pickling solution; for fruit pickles, the syrup is thinner than in preserves but not watery</p>					
<u>Canned Fruit</u>					
<p>a. Appearance: good proportion of liquids to solids; liquid covers product; pieces uniform in size and shape when appropriate; clean cut edges; free from insect damage or mold; free from unapproved stems, peels, cores, and pits</p>					

b. Color: fresh, natural color characteristic of cooked product; free from discoloration, blemishes, bruises, brown or black spots					
c. Consistency: pieces retain shape; firm yet tender; characteristic of optimum maturity					
<u>Tomato Product and Salsa</u>					
a. Appearance: uniform pieces of same to similar size and shape; good proportion of solids to liquids; no skins, seeds, or foreign particles; adequate covering liquid; free from mold					
b. Color: uniform, bright color characteristic of variety even throughout jar; free from brown or black spots or discoloration; attractive					
c. Consistency: firm but ripened fruit used; if whole or halved packs, pieces retain shapes; for salsas, ingredients evenly distributed throughout jar; sauces should be ready-to-serve thickness without separation					
d. Acidification: To ensure safe acidity in whole, crushed, or juiced tomatoes, add two tablespoons of bottled lemon juice or 1/2 teaspoon of citric acid per quart of tomatoes. For pints, use one tablespoon bottled lemon juice or 1/4 teaspoon citric acid. Acid can be added directly to the jars before filling with product. Add sugar to offset acid taste, if desired. Four tablespoons of a 5 percent acidity vinegar per quart may be used instead of lemon juice or citric acid. However, vinegar may cause undesirable flavor changes. Source: https://nchfp.uga.edu/how/can/how-do-i-can-tomatoes/canning-tomatoes-introduction/#qsc.tab=0					
<u>Fruit Pie Filling</u>					
a. Appearance: liquid covers all solids; good proportion of solids to liquids/syrup; clean cut edges if sliced fruit; pieces retain shape					
b. Color: fresh, natural color characteristic of cooked product; free from discoloration, blemishes, bruises, brown or black spots, insect damage					
c. Consistency: firm yet tender; free of mushiness					

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

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