



COLORADO STATE UNIVERSITY  
EXTENSION

# 4-H Food Preservation Pressure Canning Unit 4 Judging Sheet

Member Name: \_\_\_\_\_

County: \_\_\_\_\_

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 Pressure 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 36 of manual. Intermediates = 2 questions, Seniors = 3 questions

Exhibit up to three of the following:

- a: One pint jar of canned vegetables plus activity from manual that is related
- b: One pint jar of tomato-based sauce without meat (example: Spaghetti Sauce) plus activity from manual that is related
- c: One pint jar of canned dried beans plus activity from manual that is related
- d: One pint jar of canned meat plus activity from manual that is related
- e: One pint jar of combination (example: stew, spaghetti sauce with meat) plus activity from manual that is related

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).

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

\_\_\_\_\_

Criteria	Complete	Not Complete	Comments
<b>E-Record</b>			
Record Cover			
Project Goals			
What 4-H projects are you 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			
Demonstrations/Presentations/Speeches			
Project Expense/Return on Investment Record			
Goal Evaluation			
Project Photos			
Story			
Criteria	Complete	Not Complete	Comments
<b>Judging Element 2: 4-H Food Preservation</b>			
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
<b>Judging Element 3: 4-H Food Preservation Pressure Canning Unit 4</b>		<b>N/I = Needs Improvement - must have comments</b>			
<b>For all exhibits: Container and lid</b>					
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					
<b>For all exhibits: Pack for canned fruits, vegetables and meat</b>					
a. Correct head space					
• canned tomato products—1-inch headspace					
• canned vegetables, dry bean, meat products—1-inch headspace					
b. Full but not crowded; liquid covers product					
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					
g. For tomato products, thickness can vary, but should be thicker than drinking juice and more fluid than paste.					
h. Meat is not to be floured or deep fried; excess fat and gristle removed					
<b>For all exhibits: Label information</b>					
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)					
<b>Recipes included in e-Record</b>					

<b>Canned Vegetables</b> <ul style="list-style-type: none"> <li>a. Appearance: uniform pieces of same to similar size and shape; attractive, space well used; good proportion of solids to liquids; no floating of pieces</li> <li>b. Color: natural coloring; no artificial coloring; uniform; free from bruises, brown spots, blemishes, and signs of insect damage</li> <li>c. Consistency: pieces of vegetables should hold their shape; no appearance of overcooking, not mushy; free from stringy or fibrous appearance, no excess starchiness</li> <li>d. Liquid: clear, bright; suitable consistency for product; no sediment, cloudiness, or bubbles; no foreign matter such as stems, leaves, strings, husks</li> </ul>				
<b>Tomato-based Sauce</b> <ul style="list-style-type: none"> <li>a. Appearance: free from excessive sediment, no darkening at surface or dark flecks from scorching; no skins, seeds, or foreign particles; free from mold</li> <li>b. Color: uniform, bright color characteristic of variety even throughout jar; free from brown or black spots or discoloration; attractive</li> <li>c. Consistency: flows freely, not too watery; smooth; may round up on edges like a fruit butter; no separation or layering</li> </ul>				
<b>Canned Dried Beans</b> <ul style="list-style-type: none"> <li>a. Appearance: beans are mature and exhibit similar varietal characteristics (except mixed type), no foreign matter; free of loose skin; not mashed or blemished</li> <li>b. Color: bright and reasonably uniform, typical for type(s) of beans, not discolored in headspace; sauce or brine has a color typical of the style of pack</li> <li>c. Consistency: good typical texture, may be firm or soft, skins are tender</li> <li>e. Liquid: proper proportion of beans and liquid/ sauce, liquid covers product; good consistency for styles in tomato or sweetened sauce</li> </ul>				

<b>Canned Meat</b> <ul style="list-style-type: none"> <li>a. Appearance: uniform pieces of same to similar size and shape; ground meat may be in patties, small balls, or crumbles and sausage may also be cased in 3-to-4" lengths; fish may be cut into vertical lengths to fit jar height; no excessive fat or oil; free of non-edible particles</li> <li>b. Color: should be characteristic of cooked meat and seafood; bloody meat or juice is not acceptable</li> <li>c. Liquid: meat may or may not be completely covered by liquid, liquid may be slightly jellied except for fish and shellfish; minimal sediments is preferable</li> </ul>							
<b>Combination</b> <ul style="list-style-type: none"> <li>a. Appearance: uniform pieces of same to similar size and shape; no excessive fat or oil; fresh, natural color to foods characteristic of cooked product; no signs of over- or under-processing</li> <li>b. Color: should be characteristic of cooked product; free from discoloration or blemishes</li> <li>c. Liquid: good proportion of solids to liquids; clear, not cloudy; free of starchy sediment</li> </ul>							

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

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