Food Preservation – Dried Foods

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| NAME |  |  |  |  |
|  | LAST | FIRST | MIDDLE |  |
| CATEGORY # |  | CATEGORY NAME |  |  |
| DESCRIPTION |  |  |  |  |
| CLUB/SCHOOL |  |  |  |  |
| AWARD (CIRCLE | BLUE | RED | WHITE | NO AWARD |
| DISPLAYED ACCORDING TO RULES | YES | NO |  |
| RECIPE ATTACHED | YES | NO |  |
|  |  |  |  |
| Characteristic | BLUE | RED | WHITE | NEEDS IMPROVEMENT |
| Characteristic of product. No excessive discoloration.\* |  |  |  |  |
| Color uniform throughout container. |  |  |  |  |
| Pretreatment, if done appropriate. Note: Game meat should be frozen to destroy parasites before making jerky. |  |  |  |  |
| Pieces in exhibit are uniform in size and shape; leathers uniform in thickness. |  |  |  |  |
| Pieces neatly cut; no ragged edges. |  |  |  |  |
| Size suitable for later use. |  |  |  |  |
| Pieces uniformly dry throughout. |  |  |  |  |
| Fruits, tomatoes: leathery pliable. If the piece of fruit is folded over itself, it springs back. Chewy not sticky or brittle. Free from cores and objectionable seeds or peels. |  |  |  |  |
| Vegetables: brittle and crisp; tough or cracking hard. Dry enough to rattle. |  |  |  |  |
| Jerky: Leathery, drier than fruit, but not brittle. Piece cracks but does not break when bent. |  |  |  |  |
| Label is neat, clean and contains name of product, date processed and method or drying.  |  |  |  |  |
| Appropriate size and material of product, airtight closure. |  |  |  |  |
| No foreign matter or visible moisture |  |  |  |  |
| Pleasant odor and flavor, characteristic of fresh food except jerky.  |  |  |  |  |
| Jerky: Not overly salty, smoky or spiced. Not rancid. |  |  |  |  |

Food Preservation – Dried Foods

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| NAME |  |  |  |  |
|  | LAST | FIRST | MIDDLE |  |
| CATEGORY # |  | CATEGORY NAME |  |  |
| DESCRIPTION |  |  |  |  |
| CLUB/SCHOOL |  |  |  |  |
| AWARD (CIRCLE | BLUE | RED | WHITE | NO AWARD |
| DISPLAYED ACCORDING TO RULES | YES | NO |  |
| RECIPE ATTACHED | YES | NO |  |
| Characteristic | BLUE | RED | WHITE | NEEDS IMPROVEMENT |
| Characteristic of product. No excessive discoloration.\* |  |  |  |  |
| Color uniform throughout container. |  |  |  |  |
| Pretreatment, if done appropriate. Note: Game meat should be frozen to destroy parasites before making jerky. |  |  |  |  |
| Pieces in exhibit are uniform in size and shape; leathers uniform in thickness. |  |  |  |  |
| Pieces neatly cut; no ragged edges. |  |  |  |  |
| Size suitable for later use. |  |  |  |  |
| Pieces uniformly dry throughout. |  |  |  |  |
| Fruits, tomatoes: leathery pliable. If the piece of fruit is folded over itself, it springs back. Chewy not sticky or brittle. Free from cores and objectionable seeds or peels. |  |  |  |  |
| Vegetables: brittle and crisp; tough or cracking hard. Dry enough to rattle. |  |  |  |  |
| Jerky: Leathery, drier than fruit, but not brittle. Piece cracks but does not break when bent. |  |  |  |  |
| Label is neat, clean and contains name of product, date processed and method or drying.  |  |  |  |  |
| Appropriate size and material of product, airtight closure. |  |  |  |  |
| No foreign matter or visible moisture |  |  |  |  |
| Pleasant odor and flavor, characteristic of fresh food except jerky.  |  |  |  |  |
| Jerky: Not overly salty, smoky or spiced. Not rancid. |  |  |  |  |