

2026 Food Awareness & Preservation

Ohio State University Extension – Erie County 4-H
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PROJECT NUMBERS

- ✈ 376 – Pantry Panic
- ✈ 670 – Canning and Freezing

EVALUATION TIME & PLACE

Food Project Judging will be at the **Erie County Fairgrounds, Thursday, July 23, 2026, at 9 am.**

Detailed schedule will be posted in July:

go.osu.edu/eriejudging

Results will be posted and e-mailed the next day.

OTHER IMPORTANT DATES:

FAIR ENTRY DEADLINE: Entries via FairEntry Online System due by July 20th at 11:59 p.m.

PROJECT CHECK-IN: Sunday, August 9th from 5-8 pm

PROJECT CHECK-OUT: Sunday, August 16th from 9 am-NOON

Please plan to help tear down project building at noon

Projects will be at the Extension Office Monday, August 17 until September 15, 2026.

KEY LEADER – Carolyn Cull 419-239-4953

Extension Educator Responsible – Angie Holmes

PROJECT RULES & REQUIREMENTS

1. Completed project books and Member Project Guides are required at all judgings. If the book and/or guidelines are not complete or present, the letter grade will be lowered, and the member is not eligible to place.
2. Appropriate attire for judging is required. Appearance should be neat, clean, and respectful. No shorts, tank tops, tube tops, halter tops, midriff tops, or low-rise jeans should be worn for judging.
3. All projects displayed at the fair must be identified with name, age, and project. Display must be for the current year's project.
4. Junior division includes ages 13 and younger. Senior division includes ages 14 and older as of January 1 of that judging year.
5. Read the State Fair guidelines for your project judging. It's easier to document your project while you are doing it, rather than after the fact. Guidelines can be found here:
<https://ohio4h.org/nonlivestockguidebook>

✈ Designates projects that are eligible for the state fair, if the member is selected.



✓ **376 Pantry Panic** (Advanced members with lots of experience or 14-18 years old)

This project is for community-minded youth who want to take a step back and look at food in a broader context. "Food insecurity" is an issue affecting much of the world's population, as well as many people right in our own communities. Learn about hunger in your community and develop the skill and imagination to prepare healthful meals from ingredients you have on hand or might receive from a food pantry.

Bring exhibit illustrating highlights of your project experiences and accomplishments to share with the judge during the interview and fair-goers. The exhibit should not exceed 36" X 36" and 24" deep. Exhibit could be a poster, scrapbook or other educational display.

******This project goes to State Fair on Leadership Day, not with food projects.**

✓ **670 Canning and Freezing** (Intermediate members with some experience or 11-13 years old)

Explore water bath canning and freezing home preservation methods. (Pressure canning is not included). Learn how pH determines which canning method to use, become familiar with canning equipment and when fruits and vegetables are in season, and preserve produce using the freezing method. The last activity is an easy, step-by-step guide to water bath canning your own applesauce! Members must have access to a current, reliable home food preservation guidebook.

Bring exhibit illustrating highlights of your project experiences and accomplishments to share with the judge during the interview and fair-goers. Exhibit should not exceed 36" wide by 24" deep. Exhibit could be a poster, scrapbook or other educational display. Bring a jar of home canned applesauce to show the judge, as well as one other food you have frozen or canned (your choice). If you bring a frozen food, make sure that it is kept frozen with a cooler and ice packs.

*****This project goes to State Fair with Natural Resources, not Food projects.**