

DEPARTMENT 125 – FOODS AND NUTRITION

Open Class

SUPERINTENDENT

Virgina Peake

ASSISTANT SUPERINTENDENTS

Bryan Peake, Janet Graney, Barb Canon, Mike Canon

**All exhibits must be pre-registered by the fair deadline to exhibit.
No Exhibitor May Enter both Open and Junior Classes**

Limit of one entry per lot number.

**ENTRIES USING PREPARED MIXES WILL NOT BE
ACCEPTED**

1. All baking to be in place Friday at 9:15 a.m. Baking to be **judged Friday beginning at 10:00 a.m.**
2. Everything must be displayed on a 6" paper plate except where noted.
3. Please take cakes out of pan. Exhibit a 3" square including a corner or ¼ of a round of layer cake.
4. All bread must be baked in small 8" x 4" (or appropriate) bread pans but only need to bring ½ of the loaf including the end unless otherwise specified.

CLASS 1 - CAKES

PREMIUMS

Blue	Red	White	Pink
\$2.00	\$1.75	\$1.50	\$1.25

Lot No.

1. Angel food (unfrosted and right side up), ¼ of a round
2. Yellow cake (unfrosted)
3. Sponge cake (unfrosted) ¼ of a round
4. White cake (unfrosted)
5. Devil's food cake (unfrosted)
6. Spice cake (unfrosted)
7. Applesauce cake (unfrosted)
8. Gingerbread cake (unfrosted)
9. Banana cake (unfrosted)
10. Pineapple upside down cake

PREMIUMS

Blue	Red	White	Pink
\$2.50	\$2.25	\$2.00	\$1.75

11. Decorated cake with some type of bag and tip decorating: Judged on decoration only, may be on a form.
12. Decorated cupcakes or cookies – plate of 2
13. Decorated gingerbread house

CLASS 2 - COOKIES

PREMIUMS (Classes 2-6)

Blue	Red	White	Pink
\$2.00	\$1.75	\$1.50	\$1.25

14. Ice box - plate of 2
15. Chocolate drop - plate of 2
16. Oatmeal drop - plate of 2
17. Rolled cookie (using rolling pin & cookie cutter) - plate of 2
18. Sorghum or molasses rolled (using rolling pin & cookie cutter) - plate of 2
19. Gingersnap - plate of 2
20. Any other drop cookie - plate of 2
21. Filled cookies - plate of 2
22. Bars other than brownies - 3" square corner
23. Brownies - 3" square corner
24. No bake cookie – plate of 2

CLASS 3 - PIES (Either full size or individual)

25. Pastry Shell (6"-9")
26. Pie - Fruit filling, 1/8 of pie
27. Pumpkin pie, 1/8 of pie
28. Pecan pie, 1/8 of pie
29. Any other pie, 1/8 of pie

CLASS 4 - YEAST BREAD AND ROLLS

30. Bread, graham, rye or whole wheat - 1/2 of 8" X 4" loaf including end
31. Bread, white small loaf - 1/2 of 8" X 4" loaf including end
32. Bread, made in bread machine - 1/2 loaf include end or side
33. Any kind of yeast bread, not bread sticks
33. Coffee cake or Swedish tea ring - 3" end
34. Rolls, cinnamon (2)
35. Doughnuts, yeast (2)

CLASS 5 – SOUR DOUGH BREAD (ARTISAN STYLE)

Small on plate. Bread must include main ingredient listed in the lot.

Recipe included.

36. Bananas
37. Zucchini
38. Herbs
39. Cinnamon
40. Cheddar cheese
41. Walnuts
42. Chocolate
43. Pumpkin
44. White
45. Rye or wheat

CLASS 6 – SOUR DOUGH BAKED GOODS

Recipe included in all lots listed

46. Cookies – plate of 2
47. Crackers – plate of 2
48. English muffins – plate of 2
49. Bagels – plate of 2
50. Biscuits – plate of 2
51. Focaccia – plate of 2
52. Sandwich loaf, 1/2 of 8" X 4" loaf including end

CLASS 7 - QUICK BREADS

53. Donuts (cake type) (2)
54. Muffins (2)
55. Quick Bread - (all varieties) - 3" end
56. Coffee cake – 3" end

CLASS 8 - CANDY

57. Peanut Brittle (2)
58. Homemade caramels (4)
59. Fudge, chocolate (2)
60. Mints (4)
61. Turtles (2)
62. Peanut Butter Balls (2)
63. Any other candy (2)

CLASS 9 - MISC

64. Alter recipe to make healthier (must include original recipe, altered recipe, and reason for change)
65. Recipe collection

CLASS 10 – GLUTEN FREE

Include a recipe for all lots in this class

66. Any drop cookie – plate of 2

67. Bread dinner (2)
68. Cake (unfrosted) – 3” square corner
69. Brownie or bar – 3” square corner
70. Cinnamon roll (2)
71. Pie, any kind, 1/8 of pie

FOOD PRESERVATION

Obtain labels from the fair office at time of entry

1. All entries **MUST** attach the “label” provided in this fair book to a 3x5 card and then attach the card to your entry tag indicating processing method, processing time, date processed, percentage of vinegar acidity, etc.
2. All fruits and vegetables must be in clear, glass jars, no blue jars. Jars may be pint or quart except jam & jelly which should be half pints. Jars must be standard canning jars.
3. **Rings MUST be removed and do not use the complete lid. Only use flat and O-rings so headspace is visible in the jar.**
4. Jellies, jams, and pickles may be opened by judge to evaluate taste and consistency. No freezer jams or jellies allowed.
5. The management is not responsible for jars of food left on grounds at close of fair.
6. All foods must be canned and processed according to UW Extension publication 2008 or more current year (or) “So Easy to Preserve (Georgia Extension) recommendations. The UW Extension canning publications are available at the Extension Office upon request.
7. All foods must have been canned since last year’s fair.
8. Limit of one entry per lot number.
9. All exhibits must be in place by 6:00 p.m. on Thursday.

Name and flavor of Product _____	
Date Canned _____	
Method of Preparation	
<input type="checkbox"/> Hot Pack	<input type="checkbox"/> Air Drying
<input type="checkbox"/> Cold Pack	<input type="checkbox"/> Oven Drying
<input type="checkbox"/> Sun/Solar Drying	<input type="checkbox"/> Dehydrator
<input type="checkbox"/> Microwave Drying	
_____ % Vinegar Acidity (if vinegar was used)	
Method of Processing	
<input type="checkbox"/> Boiling Water Bath	
<input type="checkbox"/> Pressure Canner	
<input type="checkbox"/> Dial Gauge	
<input type="checkbox"/> Weighted Gauge	
Your Elevation _____	
Temperature _____	
Processing Time _____	
Pounds of Pressure _____	
Type of Acid Used _____	
Amount Used _____	

CLASS 11 - CANNED FRUIT
Obtain labels above from the fair office at time of entry.
Place labels on side of jar.
(Use clear jars - pints or quarts). No blue jars.
One label per jar for each entry.

PREMIUMS			
Blue	Red	White	Pink
\$2.00	\$1.75	\$1.50	\$1.25

- Lot No.
1. Berries
 2. Cherries
 3. Pears
 4. Peaches
 5. Plums
 6. Applesauce
 7. Any Other

CLASS 12 - JAMS/JELLIES
 Jams & Jellies may be opened to taste
 One jar for each entry

- Lot No.
8. Jam, assorted (when making a mixed fruit, list all fruit used)
 9. Jelly, assorted (identify what was used)

CLASS 13- PICKLES
 Pickles may be opened to taste
 One jar for each entry

- Lot No.
10. Pickles, chunk
 11. Pickles, dill
 12. Pickles, sweet
 13. Relish
 14. Any other pickled item

CLASS 14 - CANNED VEGETABLES/MEAT
 One jar for each entry

- Lot No.
15. Beans, green or yellow, cut
 16. Carrots
 17. Whole kernel corn, sweet, cut from cob
 18. Peas
 19. Tomatoes, whole or quartered
 20. Tomato juice
 21. Sauerkraut
 22. Mixed vegetables, for soup or stew
 23. Meat
 24. Fish
 25. Salsa
 26. Any Other

CLASS 15 - DRIED FRUIT/VEGETABLES

- Lot No.
27. Fruit (identify what was used)
 28. Vegetable (identify what was used)

CLASS 16 – DRIED HERBS

- Lot No.
29. Herbs

CLASS 17 – DRIED MEATS

- Lot No.
30. Jerky
 31. Beef sticks