

# DEPARTMENT 125 – FOODS AND NUTRITION

## Open Class

SUPERINTENDENT

Virginia 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. Coffee cake or Swedish tea ring - 3" end
34. Rolls, cinnamon (2)
35. Doughnuts, yeast (2)

### CLASS 5 - QUICK BREADS

36. Donuts (cake type) (2)
37. Muffins (2)
38. Quick Bread - (all varieties) - 3" end
39. Coffee cake – 3" end

### CLASS 6 - CANDY

40. Peanut Brittle (2)
41. Divinity (2)
42. Fudge, chocolate (2)
43. Any other candy (2)

### CLASS 7 - MISC

44. Alter recipe to make healthier
45. Recipe collection

### CLASS 8 – GLUTTEN FREE

46. Any drop cookie – plate of 2
47. Bread dinner (2)
48. Cake (unfrosted) – 3" square corner
49. Brownie or bar – 3" square corner

# 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.

## CLASS 9 - CANNED FRUIT

Obtain labels below 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.

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 _____	

PREMIUMS (Class 7-10)			
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 10 - JAMS/JELLIES

Jams & Jellies may be opened to taste

One jar for each entry

Lot No.

8. Jam, assorted (when making a mixed berry, list all berries used)
9. Jelly, assorted

## CLASS 11- 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 12 - 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 13 - DRIED FRUIT/VEGETABLES

Lot No.

27. Fruit
28. Vegetable

## CLASS 14 – DRIED HERBS

Lot No.

29. Herbs

## CLASS 15 – DRIED LEATHER

Lot No.

30. Yogurt