

DEPARTMENT 125 – FOODS AND NUTRITION

Open Class

SUPERINTENDENT

Virginia Peake

ASSISTANT SUPERINTENDENTS

Bryan Peake, Janet Graney, Barb Canon, Mike Canon

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. All cookies, muffins and biscuits will be displayed on a 6" paper plate.
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.

CLASS 2 - COOKIES

PREMIUMS (Classes 2-6)

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

12. Ice box - plate of 2
13. Chocolate drop - plate of 2
14. Oatmeal drop - plate of 2
15. Rolled cookie (using rolling pin & cookie cutter) - plate of 2
16. Sorghum or molasses rolled (using rolling pin & cookie cutter) - plate of 2
17. Gingersnap - plate of 2
18. Any other drop cookie - plate of 2
19. Filled cookies - plate of 2
20. Bars other than brownies - 3" square corner
21. Brownies - 3" square corner

CLASS 3 - PIES (Either full size or individual)

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

CLASS 4 - YEAST BREAD AND ROLLS

27. Bread, graham, rye or whole wheat - 1/2 of 8" X 4" loaf including end
28. Bread, white small loaf - 1/2 of 8" X 4" loaf including end
29. Bread, made in bread machine - 1/2 loaf include end or side
30. Coffee cake or Swedish tea ring - 3" end
31. Rolls, cinnamon (2)
32. Doughnuts, yeast (2)

CLASS 5 - QUICK BREADS

33. Donuts (cake type) (2)
34. Muffins (2)
35. Quick Bread - (all varieties) - 2" end

CLASS 6 - CANDY

36. Peanut Brittle (3)
37. Divinity (3)
38. Fudge, chocolate (white or dark, cooked or uncooked) (3)
39. Any other variety not specified (cooked or uncooked) (3)

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. Jellies, jams, and pickles may be opened by judge to evaluate taste and consistency. No freezer jams or jellies allowed.
4. The management is not responsible for jars of food left on grounds at close of fair.
5. All foods must be canned and processed according to U.W. Extension safety recommendations.
6. All foods must have been canned since last year's fair.
7. Limit of one entry per lot number.
8. All exhibits must be in place by 6:00 p.m. on Thursday.

CLASS 7 - 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 8 - 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 9 - 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 10 - 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 11 - DRIED FRUIT/VEGETABLES

Lot No.

27. Fruit
28. Vegetable

CLASS 12 - DRIED HERBS

Lot No.

29. Herbs

CLASS 13 - DRIED LEATHER

Lot No.

30. Yogurt