

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. 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