

## Foods Divisions

301 - Adult (18 & over)

302 - Teen (Ages 13 - 17)

303 - Youth (12 & under)

### Superintendent

N/A (interested in being a superintendent? Contact Ashley)

### Competitive Exhibit Coordinator

Ashley Roles 541-231-1222

#### Exhibit Intake:

Sun. 7/28/24, 11 am - 5 pm

Mon. 7/29/24, 10 am - 7 pm

Exhibit Release: Sun. 8/4/24 - 9am- 3 pm

Premiums ..... 1st place = \$3.00  
2nd place = \$2.00  
3rd place = \$1.00

\* Ribbons for Best in Class & Best in Show \*

#### Entry Procedures & Department Rules

1. Please read all Open Class Static Exhibitor Rules.
2. Only one entry per exhibitor per lot is allowed.
3. Dried products: 1/2 cup, 1 roll, or 3"x3" square as appropriate for the type of product. Sample should be on a paper plate and in a plastic bag.
4. Baskets and containers: your choice of size and kinds of products.
5. If entering special contests and fair divisions, enter baked goods in both, rather than one entry that must be moved from one area to another.
6. The Benton County Master Food Preservers recommend that all food displayed during Fair be discarded after the Fair. All entries will be discarded at the end of the Fair, except unopened jars, due to health and safety concerns. All containers will be available for pickup during entry release.
7. Flat ribbons will be available for 1st, 2nd, and 3rd places at release.

#### CANNING

##### Canning Rules:

1. Entries must be in brand name jars with rings and matching lids.
2. Jars must be clean, have rust-free rings, and be easy to open.
3. All products must be processed according to the most recent recognized canning methods in the Ball Blue Book and the Benton County Extension Service Bulletins. If these sources are not used, then note the source and include a recipe.
4. All products must meet USDA recommendations. Contact the Superintendent if you have questions.
5. Exhibits must be accurately labeled as to the content, processing method, time processed and date of processing.

6. Judges may open any jar, except vegetables and meat, for inspection; however, if other visible characteristics of the product eliminate it from consideration of an award, the judge is not obligated to open for further evaluation. The judge will determine if a jar needs to be opened.
7. If possible, please bring products in pint jars rather than quart jars in order to waste less product.

#### Class 1 - Canned Fruit

##### Lot

1. Apples
2. Applesauce
3. Apricots
4. Cherries - pie
5. Cherries - sweet
6. Nectarines
7. Peaches
8. Pears
9. Plums
10. Rhubarb
11. Fruit cocktail
12. Berries
13. Pie filling - must include recipe & source
14. Any fruit - artificially sweetened
15. Any fruit - water pack or natural juices
16. Any one other

#### Class 2 - Canned Vegetables

##### Lot

1. Asparagus
2. Beets
3. Beans - green, wax, snap
4. Carrots
5. Corn - whole kernel
6. Salsa - must include recipe and source
7. Tomatoes
8. Tomato sauce
9. Any one other

#### Class 3 - Meats

##### Lot

1. Salmon
2. Any other fish
3. Mincemeat
4. Beef
5. Chicken or turkey
6. Game
7. Any one other

#### Class 4 - Pickles & Relishes

##### Lot

1. Bread and butter
2. Dills - quick
3. Zucchini relish
4. Cucumber (pickle) relish
5. Mushrooms
6. Sauerkraut
7. Sweets
8. Dilled beans
9. Beets

10. Watermelon
11. Green tomato relish
12. Hot peppers
13. Asparagus
14. Cranberry relish
15. Carrots
16. Any one other

#### **Class 5 - Jellies**

##### **Lot**

1. Apple
2. Crabapple
3. Cherry
4. Currant
5. Blackberry
6. Blackberry type - Marion, Logan, Cascade, etc.
7. Mixed Berry
8. Grape
9. Raspberry
10. Strawberry
11. Plum
12. Boysenberry
13. Rhubarb
14. Jelly - artificially sweetened
15. Jelly - made with honey - no sugar
16. Mint
17. Any one other

#### **Class 6 - Jams**

##### **Lot**

1. Apricot
2. Mixed fruit
3. Zucchini
4. Fruit butter
5. Strawberry/rhubarb
6. Marmalade
7. Cherry
8. Blueberry
9. Boysenberry
10. Peach
11. Strawberry
12. Raspberry
13. Blackberry
14. Blackberry type - Marion, Logan, Cascade, etc.
15. Gooseberry
16. Plum
17. Preserves, conserves
18. Butters
19. Fig
20. Rhubarb
19. Jam - made with honey - no sugar
20. Artificial sugar jam
21. Freezer jam - any variety
22. Any one other

#### **Class 7 - Dried Products**

##### **Lot**

1. Apples
2. Apricots
3. Pears
4. Bananas

5. Cherries
6. Peaches
7. Herbs - assorted
8. Leathers or fruit drops
9. Nuts
10. Prunes
11. Red meat - jerky
12. Vegetables
13. Cranberries
14. Papaya
15. Any one other

#### **Class 8 - Condiments, Sauces, Juices & Granola**

##### **Lot**

1. Chutney
2. Fruit dessert sauce
3. Other dessert sauce
4. Fruit based syrup
5. Other syrup
6. Herb vinegar
7. Flavored vinegar
8. Fruit vinegar
9. Honey
10. Flavored honey
11. Creamed honey
12. Mustard
13. Catsup
14. Berry juices
15. Nectar
16. Vegetable juice - pressure canned only
17. Grape juice
18. Granola - any variety
19. Tomato Juice
20. Pesto—must be refrigerated
21. Any one other

#### **Class 9 - Specialty Canned Food Packs**

##### **Lot**

1. Combination of 5 canned foods using theme and container of your choice. Be sure to add processing time on canned goods.
2. Combination of 2 items from each: canned, baked, & dried using theme and original container of your choice.
3. Decorated container using Fair theme. Minimum of 6 items of your choice: canned, dried, baked, or combination. Be sure to label canned goods properly.

#### **BAKED GOODS**

##### *Baking Rules:*

1. *Baked products should be entered on plastic or paper plates which are to be labeled and covered by a zip lock plastic bag.*
2. *Recipes not required unless noted; no commercial mixes allowed.*
3. *If recipes are required, print on a 4"x6" card and attach to entry.*
4. *Entries to be as follows:*  
  - Breads - 1/2 loaf per lot using a 9' x 5' pan.*
  - Biscuits, muffins, rolls - 6 per lot*
  - Candies - 6 per lot*

Cookies - 6 per lot

Cupcakes - 6 per lot in paper cups

Cakes - 1 cake per lot

Pies - 1 pie per lot - 8" or 9" only

5. Cakes in classes 13 & 14 will be divided after judging. One-half of cake will be kept for exhibit. Pies in classes 16 & 17 will be cut for judging and one slice will be kept for exhibit.

### **Class 10 - Yeast Breads**

#### **Lot**

1. Pumpernickel
2. Raisin or other dried fruit
3. Rye
4. Whole wheat
5. White
6. Sourdough
7. French
8. Cinnamon
9. Potato
10. Herb
11. Bread machine
12. Gluten Free
13. No Knead Bread
14. Any one other

### **Class 11 - Yeast Rolls**

#### **Lot**

1. Coffee cake
2. Doughnuts
3. Cinnamon
4. Dinner
5. Sweet - frosted
6. Braided/shaped
7. Sourdough
8. Sourdough - biscuits
9. Sourdough - any other
10. Bagels
11. Gluten Free
12. No Knead
12. Any one other

### **Class 12 - Non-yeast quick breads**

#### **Lot**

1. Biscuits
2. Coffee cake
3. Cornbread
4. Fresh fruit bread
5. Dried fruit bread
6. Muffins - blueberry
7. Muffins - bran
8. Muffins - any other
9. Nut bread
10. Zucchini bread
11. Pumpkin bread
12. Applesauce bread
13. Gingerbread
14. Banana bread
15. Scones
16. No Knead Bread

16. Gluten Free
17. Any one other

### **Class 13 - Unfrosted Cakes**

#### **Lot**

1. Angel food
2. Bundt
3. Chiffon
4. Pound
5. Sponge
6. Fruit cake - loaf/one layer
7. Ethnic
8. Any one other

### **Class 14 - Frosted Cakes**

#### **Lot**

1. Carrot
2. Chocolate - includes German Chocolate
3. White
4. Spice
5. Lemon
6. Yellow
7. Cupcakes
8. Any one other - single layer
9. Any one other - double layer

### **Class 15 - Decorated Cakes - Use of form is acceptable.**

#### **Lot**

1. Birthday
2. Holiday
3. Shower
4. Ethnic holiday
5. Wedding
6. Fair theme
7. Any one other

### **Class 16 - Fruit Pies - no cream or meringue - standard crust only**

#### **Lot**

1. Apple
2. Strawberry/rhubarb
3. Raspberry
4. Blackberry
5. Blueberry
6. Peach
7. Rhubarb
8. Cherry
9. Nut
10. Any one other

### **Class 17 - Refrigerated Pies**

#### **Lot**

1. Vanilla cream
2. Coconut cream
3. Chocolate cream
4. Lemon meringue
5. Plain cheesecake
6. Flavored cheesecake
7. Pumpkin
8. Any one other

### **Class 18 - Cookies**

#### **Lot**

1. Bar cookies
2. Drop
3. Fancy small tea
4. Filled
5. Ethnic
6. Refrigerator cookies
7. No bake
8. Snickerdoodles
9. Cookie cutter shapes
10. Chocolate chip
11. Brownie
12. Peanut butter
13. Oatmeal
14. Ginger snaps
15. Pressed
16. Molasses
17. Chocolate chip with additions
18. Oatmeal with additions
19. Peanut butter chocolate chip
20. Shortbread
21. Gluten free
22. Any one other

### **Class 19 - Snacks/Candy**

#### **Lot**

1. Caramels
2. Caramel corn
3. Taffy
4. Dipped chocolates
5. Coated confection
6. Divinity
7. Chocolate fudge
8. Peanut butter fudge
9. White fudge
10. Pastel mints
11. Nut rolls
12. Fruit
13. Nut brittle
14. Hard candy
15. Molded
16. Popcorn
17. Crackers
18. Chips
19. Roasted Nuts
16. Any one other

### **Class 20 - Pastries**

#### **Lot**

1. Fruit crumble
2. Fruit tart
3. Strudels
4. Raised doughnuts
5. Cake doughnuts
6. Croissant - unfilled
7. Croissant - filled
8. Any one other

### **Class 21 - Dairy Products /Dips**

#### **Lot**

1. Goat cheese
2. Bovine cheese
3. Sheep cheese
4. Any one other cheese
5. Bovine butter
6. Goat butter
7. Molded butter
8. Any one other butter
9. Hummus
10. Spinach and Artichoke
11. Ranch
9. Any one other

### **Class 22 - Fair Inspired Decorated Cupcakes**

#### **Rules:**

1. Premade mixes and frosting may be used
2. Bring 5 decorated cupcakes and one undecorated cupcake to be judged on taste and quality.

#### **Lot:**

1. Fair Theme
2. Fair Animals
3. Carnival Inspired
4. Rodeo Inspired

**Class 23- Baking Buddies** - Entries must be prepared by a team of non-professional two or more persons, at least one of whom is a child six years or younger. Packaged mixes may be used in entry, although the mix must be modified in some substantial way.

Judging: Appearance of product - 50% & Taste - 50%

#### **Lot**

1. Bread (one loaf, 3 soft tortillas, 3 biscuits, 3 muffins, etc.)
2. Our favorite dessert (one cake, pie, cobbler, etc.; or 3 servings pudding or parfait; or 6 cookies, 6 bars, or 6 pieces of candy)
3. Something chocolate
4. Nutritious snack (3 servings of trail mix, granola bar, etc.)