

DEPARTMENT 20

OPEN CLASS FOODS

BUILDING 3

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Direct Links:

- [Exhibitor Online Registration](#)
- [Important Dates](#)
- [Open Class General Information](#)
- [Drop off Times & Locations](#)

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[Benton-Franklin Fair Exhibitors](#)

Before entering

- ❖ Please refer to General Information Open Class Rules and Regulations
- ❖ Please see Registration Dates and Entry Days for the times and locations.

Age limits for youth entering are:

Baking and Dehydration – ages 4 through 17

Water bath canning – ages 6 through 17

Pressure canning – ages 9 through 17

1. Special open foods events: Red Apple Market Pie Contest.
2. Special recognition ribbons will be awarded for Fair Theme, Superintendent's Choice, Best of Show, and Special Merit.
3. Department 20 Divisions (Only Division C has more than 1 class).

Baked goods

- A. Decorated Bakery Products (cookies, cakes, and cupcakes)
- B. Cookies - Baked only
- C. Cakes/Cupcakes (no mixes or frostings that require refrigeration)
- D. Candy
- E. Yeast Breads (includes what might be called yeast Artisan Breads)
- F. Gluten-free products
- G. Biscuits, Muffins, Quick Breads
- H. Pies (Pies that require refrigeration will not be accepted, e.g. cream pies)
- I. Fruit Cobblers

Canned Goods

- J. Fruit/Fruit Juice
- K. Vegetables
- L. Meats, Soup and Sauces
- M. Jellies and Syrups

- N. Jams and Butters (Distinctions: Butters are made from fruit pulp. Jam is made from crushed or chopped fruit)
- O. Preserves, Conserves, and Marmalades (Distinctions: Preserves use fruit or fruit pieces in slightly jelled sugar syrup. Conserves contain multiple fruits and possibly involving nuts, raisins, and/or coconut. Marmalades are small slices/pieces of fruit and/or citrus peel in a jelly)
- P. Pickles, Relishes and Chutneys

Dried Products

- Q. Fruit
- R. Herbs and Spices
- S. Vegetables
- T. Fish, Meat and Poultry

Thank you to our sponsors!

Red Apple Market, Kennewick
Washington State Wheat Growers Association

Red Star Yeast
King Arthur Flour

DEMONSTRATION EVENTS

TOMATO CANNING DEMONSTRATION

Tuesday, August 20, 11 a.m. in Building 3

PRESSURE CANNING, DEMONSTRATION

Wednesday, August 21, 11 a.m. in Building 3

JAM PREPARATION/CANNING DEMONSTRATION

Thursday, August 22, 11 a.m. in Building 3

JELLY PREPARATION/CANNING DEMONSTRATION

Friday, August 23, 11 a.m. in Building 3

FRUIT PREPARATION/CANNING DEMONSTRATION

Saturday, August 24, 11 a.m. in Building 3

BAKED GOODS

Put each class entry on a disposable plate or tray and cover with film. DO NOT cover frosted cakes, cupcakes, or cookies. DO NOT put your name under film. Entries must include 4 of each cookie, roll, muffin, or candy entered. Pies, cakes and standard size (9 x 5) loaves of bread must be whole. For quick breads, use the pan size recommended in the recipe. If only a portion of the entry is used in judging, the balance may be donated to the volunteer dinner or taken home after judging.

RULES

1. Decorated bakery products (Division A):
 - a. Decorated bakery products are not tasted.
 - b. Judging is an evaluation of technique, creativity, execution and appearance.
 - c. All decorated bakery products must be edible. Cakes based on non-edible components such as cardboard or plastic bases will be disqualified.
2. No two family members may enter the same recipe.
3. No-bake cookies such as rice-crispy treats are not accepted.
4. Candy – specify if it is microwaved or if it is made conventionally.
5. FOR JUDGING PURPOSES, A RECIPE MUST ACCOMPANY ALL ENTRIES.

DECORATED BAKERY PRODUCTS

PREMIUM POINTS

<u>BLUE</u>	<u>RED</u>	<u>WHITE</u>
15	10	8

DIVISION

- A. Decorated Bakery Products.

CLASS

1. Family-sized cake; special shape with NO commercial accessories.
2. Family-sized cake; special shape WITH commercial accessories.
3. Cake telling story or fair theme with NO commercial accessories.
4. Cake telling story or fair theme WITH commercial accessories.
5. Three cupcakes decorated with three different designs (non-decorated cupcakes, iced and un-iced, inadvertently entered as Division “A” will be re-catergorized to Division “C” entries. Likewise decorated cupcakes which DO NOT have THREE different designs will be re-categorized into Division “C” entries).
6. Three cookies decorated with three different designs (non-decorated cookies, iced and un-iced, inadvertently entered as Division “A” will be re-catergorized Division “B” entries. Likewise decorated cookies which DO NOT have THREE different designs will be re-categorized into Division “B”).

NON-DECORATED BAKERY PRODUCTS

PREMIUM POINTS

<u>BLUE</u>	<u>RED</u>	<u>WHITE</u>
8	6	4

SPECIAL AWARDS

Divisions B, C, E, G, H, I – King Arthur Flour Baking Contest - In both adult and youth categories, first, second and third place award winners will be selected from Divisions B, C, E, G, H, and I blue ribbon entries. First-place winners will receive a \$40 gift certificate to the “Baker’s Catalogue” accessible at kingarthurfLOUR.com; second-place winners will receive a \$25 gift certificate to the “Baker’s Catalogue” accessible at kingarthurfLOUR.com; third-place winners will receive a King Arthur Flour “Baker’s Companion Cookbook”. To be eligible to win entries must be submitted with a recipe card showing the use of King Arthur Flour in their recipe and provide a proof of purchase (UPC Code from flour bag or receipt that specifies purchase of King Arthur Flour).

Division B, C, & H – Red Apple Market of Kennewick – In both adult and youth categories, First and Second place award winners will be selected from Division B, C & H blue ribbon entries. First and Second place winners will receive 10 lbs. and 4 lbs. of sugar, respectively.

Division E - Washington State Wheat Growers Association - Recognition of best White, Whole Wheat or Rye-based yeast breads in both adult and youth age groups. **First place – Cookbook and Rosette; Second place – Cookbook**

Division E & G – Red Star Yeast – In an effort to encourage participation in yeast baking, we will provide RED STAR® Yeast and coupons for all contestants in any of the food categories. In addition, we will provide three RED STAR® merchandise award items to be given to the 1st, 2nd and 3rd place winners in the yeast bread categories. To be eligible to win the Red Star Yeast prizes, contestants must use Red Star Yeast and attach an empty packet to their recipe entry.

DIVISION

- B. Cookies - bake only.
- C. Cakes/Cupcakes - no mixes or refrigerated frosting allowed. (Note: A cream cheese frosting is acceptable since the quantity of sugar called for by the recipe will bind the moisture in the cheese and make the frosting stable in room temp)
- D. Candy.
 - a. No wrapped candy.
 - b. Candy prepared for decorative purposes may be submitted, but will be judged on appearance alone.
- E. Yeast Breads standard sized loaves (9x5) must be entered. (Note: Virtually all breads submitted in this category are what might be called “Artisan” breads whether cooked in pan or not).
- F. Gluten Free Products - Any baked product.

CLASS

1. Up to 6 different products may be entered in each Division B-F.

DIVISION

- G. Biscuits, muffins and quick breads.
- H. Pies – qualifying pies will be part of the Red Apple Market Pie contest.
- I. Cobblers.

CLASS

1. Up to 4 different products may be entered in each Division G-I.

FOOD PRESERVATION: CANNING AND DRYING

Process is critical to safe food preservation. All exhibits for pickles, preserved meat, and tomato products (e.g. tomato salsa) must be accompanied by the recipe used including its source and date of publication. Meat jerky recipe must include the procedure used. See labeling requirements below.

Canning requirements, judging methodology and awards:

1. All entries must be labeled correctly.
2. No jars will be opened.
3. Use only standard quart-sized or smaller canning jars.
4. No freezer jams allowed.
5. Low-sugar and no-sugar products may be entered under appropriate divisions.
6. Jars, lids and rings must be clean with no sticky residue.
7. Judges will use the latest Cooperative Extension guidance on food preservation methods in their evaluation of entries.
8. Labeling will include the following information:
 - a. Name of product.
 - b. Date of processing (month and year).
 - c. Processing method.
 - i. Water bath or pressure (including pounds and pressure and whether dial or weighted gauge).
 - ii. Cold or hot pack.
 - d. Processing time.
 - e. For jams and jellies, specify if low-sugar or artificially sweetened.
 - f. For tomatoes, specify type and amount of acid added.
 - g. For pickles, specify ratio of water to vinegar (recommended).
9. Entries will be disqualified if they are determined to be an unsafe canned product. This may include incorrect processing or LACK of information on label necessary to determine safety.

FOOD PRESERVATION: CANNING

PREMIUM POINTS

<u>BLUE</u>	<u>RED</u>	<u>WHITE</u>
8	6	4

DIVISION

- J. Canned fruits/Fruit juice.
- K. Canned vegetables and juices.
- L. Canned meats, soups, and sauces.
- M. Jellies and syrups.
- N. Butters and Jams. (Distinctions: Butters are made from fruit pulp. Jam is made from crushed or chopped fruit)

- O. Preserves, Conserves, and Marmalades. (Distinctions: Preserves use fruit or fruit pieces in slightly jelled sugar syrup. Conserves contain multiple fruits and possibly nuts, raisins, and/or coconut. Marmalades are small slices/pieces of fruit and/or citrus peel in a jelly)
- P. Canned pickles, relishes and chutneys.

CLASS

- 1. Up to 8 different kinds may be entered in each Division J-P. No duplications.

Drying requirements, judging methodology and awards:

- 1. All entries must be labeled correctly.
- 2. Quantity: Each entry will be an appropriately sized Ziploc-like bag containing two large, eight medium, twelve small or one tablespoon of tiny pieces or powder.
- 3. Each bag will be labeled in the upper right-hand corner.
- 4. Labeling will include the following information:
 - a. Name of product.
 - b. Date of processing.
 - c. Drying method (e.g. sun, oven, or dehydrator).
 - d. Drying time.
 - e. Pretreatment, if any.
 - f. For fruit leathers, specify sweetening or additives, if any.

FOOD PRESERVATION: DRYING

PREMIUM POINTS

<u>BLUE</u>	<u>RED</u>	<u>WHITE</u>
8	6	4

DIVISIONS

- Q. Dried fruits
- R. Dried herb and spices
- S. Dried Vegetables

CLASS

- 1. Up to 12 different products may be entered. No duplications.

DIVISION

- T. Dried fish, meat and poultry must be pre-treated in a USDA-approved process. Information may be obtained at the WSU Extension Office.

CLASS

- 1. Up to 3 different kinds of fish or meat may be entered, no duplications.