



DEPARTMENT 20

OPEN CLASS FOODS

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SUPERINTENDENT:

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Before entering, please refer to Open Class Rules for rules and regulations on our website at www.bentonfranklinfair.com.

1. Entries to be dropped off Sun., 8/23, between 10am – 6pm in Building 3.
2. All exhibits will be released Sun., 8/30, from 8am – 10am. Fair personnel and Superintendents are not responsible for items left after 10am.
3. Age limits for youth entering are:
 - Baking and Dehydration – ages 5 through 17
 - Water bath canning – ages 6 through 17
 - Pressure canning – ages 9 through 17
4. Special recognition ribbons will be awarded for Fair Theme, Superintendent’s Choice, Best of Show, and Special Merit.

SPECIAL CAUTIONS FOR EXHIBITORS

1. Arrive with submissions already labeled – errors are made at last minute.
2. All entries, and entry components such as home canned pie filling, must be made within the last year since the last fair.
3. Entries are judged with respect to the latest information or recipes available. Entries may be disqualified if based on an outdated recipe, a recipe no longer considered safe, or outdated information.
4. Pickled garlic and asparagus in quarts are no longer allowed for entry.

Special Awards

1. **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 & Rosette; Second place – Cookbook**
2. **Red Apple Market** - Red Apple Market sugar will be awarded to selected first place winners.

Premium Points

	<u>Blue</u>	<u>Red</u>	<u>White</u>
Decorated Bakery Products	15	10	8
Non-Decorated Bakery Products	8	6	4
Food Preservation: Canning	8	6	4
<u>Food Preservation: Drying</u>	8	6	4

BAKED GOODS

Put each class entry on a disposable plate or tray and cover it with film. DO NOT cover frosted cakes, cupcakes, or cookies. DO NOT put your name under film. Entries must include 4 cookies, roll, muffin, or candy entered. Pies, cakes, and standard size (9 x 5) or artisan loaves of bread must be whole. For quick bread's, 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. A minimum amount of decorated product will be taken for tasting/judging purposes.
 - b. Judging of decorated products will be evaluation of technique, creativity, and appearance as well as the quality of baked products.
 - 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 and cereal 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.**
6. **Cream Cheese and Butter Cream frostings/fillings:** It is recommended that cream cheese and butter cream frosting not be used in any products submitted for judging. These kinds of products require special food safety considerations by the submitter and are known not to maintain their structure. As stated in the submission rules, no products requiring refrigeration will be accepted. (Benton County advises residents that only recipes lab tested for shelf stability do not require refrigeration.) If submitted, entries using Cream Cheese or Butter Cream component must include the complete recipe and testing organization showing confirmation of shelf stability; labelling must include the date and time the frosting was prepared.
7. Fruit Pies: No canned fruit pie fillings will be accepted with exception of home canned fruit. If home canned fruit (or fruit pie filling) is used the data from that canned product must be included with the recipe (date, method, hot or cold pack, and processing time).

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-categorized 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-categorized Division “B” entries. Likewise decorated cookies which DO NOT have THREE different designs will be re-categorized into Division B.

DIVISION

- B. Cookies - Baked Only

CLASS

1. Bar cookies (e.g. brownies, lemon bars, etc.)
2. Drop and other Cookies

DIVISION

- C. Cakes/Cupcakes - no mixes or refrigerated frosting allowed. (**Note: Cream Cheese/Butter Cream products: note Rule 6 above**)
- D. Candy
- No wrapped candy.
 - 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
- 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, products containing meat, and all 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
 - ii. pressure (including pounds and pressure and whether dial or weighted gauge).
 - iii. Digital Pressure Canner (a recent type of pressure canner that uses temperature to regulate pressure in canner).
 - 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).
 - h. Cold or hot pack when relevant (e.g. jams, jellies and relishes are always hot packs and no label entry for "hot pack" is required).
9. Entries will be disqualified if they are determined to be a potentially unsafe canned product. This may include incorrect processing or LACK of information on label necessary to determine safety.

DIVISION

- J. Canned Fruits/Fruit Juice
- K. Canned Vegetables and Juices
- L. Canned Meats, Soups, and Sauces
- M. Jellies, Syrups
- N. Butters, Jams (Distinctions: Butters are made from fruit pulp. Jam is made from crushed or chopped fruit.)

- O. Preserves, Conserves, 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, Chutneys

CLASS

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

Traditional Drying requirements:

- 1. All entries must be labeled correctly.
- 2. Quantity: Each entry will be in 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, microwave, dehydrator).
 - d. Drying time.
 - e. Pretreatment, if any.
 - f. For fruit leathers, specify sweetening or additives, if any.

DIVISION

- Q. Dried Fruits
- R. Dried Herb and Spices
- S. Dried Vegetables

CLASS

- 1. Up to 12 different products. No duplications.

DIVISION

- T. Dried Meat: Fish, meat, or poultry jerky must be prepared following a USDA approved process to ensure proper pasteurization. Information may be obtained at the WSU Extension Office. Labeling requirement is the same as for Divisions Q, R, S.

(Note: Jerky preparation is the only USDA approved methodology for drying meat safely)

CLASS

- 1. Up to 6 different products (i.e. recipes) may be entered. No duplications.

Freeze Drying requirements:

Note: Freeze drying is a new capability applicable to any food product. The freeze dryer ensures its own quality, eliminating the need for some traditional information.

1. All entries must be labeled correctly.
2. Each entry will be in an appropriately sized mylar bag with window front and oxygen absorber.
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, i.e., "freeze drying."

DIVISION

- U. Freeze Drying
- V. Freeze Dried Vegetables
- W. Freeze Dried Meats and Soups
- X. Freeze Dried Candy or Desert
- Y. Freeze Dried Dairy

CLASS

1. Up to 6 different kinds may be entered. No duplications.