

## Department 17 - Preserved Foods (Cont)

### DRIED FRUITS

One standard jar or one pint size sealed plastic package constitutes an exhibit. Please label exhibits as follows: Name of Product, Method of Drying, and Pre-Treatment.

- CLASS 158** - Apples
- CLASS 159** - Apricots
- CLASS 160** - Bananas
- CLASS 161** - Cherries
- CLASS 162** - Cranberries
- CLASS 163** - Currants
- CLASS 164** - Huckleberries
- CLASS 165** - Peaches
- CLASS 166** - Pineapple
- CLASS 167** - Tomatoes
- CLASS 168** - Strawberries
- CLASS 169** - Berries - Other than listed - Specify Type
- CLASS 170** - Mixed Fruit - Specify Type
- CLASS 171** - Fruit other than listed - Specify Type

### DRIED VEGETABLES

- CLASS 172** - Beans
- CLASS 173** - Beets
- CLASS 174** - Celery
- CLASS 175** - Corn
- CLASS 176** - Garlic
- CLASS 177** - Kale
- CLASS 178** - Leeks
- CLASS 179** - Edible Mushrooms
- CLASS 180** - Onions
- CLASS 181** - Peas
- CLASS 182** - Peppers
- CLASS 183** - Potatoes
- CLASS 184** - Sweet Potatoes
- CLASS 185** - Summer Squash
- CLASS 186** - Zucchini
- CLASS 187** - Vegetables - Other than listed - Specify Type
- CLASS 188** - Mixed Vegetables - Other than listed - Specify

### DRIED (EDIBLE) FLOWERS

Choose your edible flowers very carefully, as not all flowers are edible.

- CLASS 189** - Calendula
- CLASS 190** - Chive Blossoms
- CLASS 191** - Lavender
- CLASS 192** - Mint Flowers
- CLASS 193** - Nasturtium
- CLASS 194** - Pansy
- CLASS 195** - Rose
- CLASS 196** - Dried Edible Flower other than listed - Specify



## Department 18 - Foods & Sweets

### **Superintendents:**

**Diane Syth, Kelsee Paradise**

### **PREMIUM AMOUNTS**

FIRST \$3	SECOND \$2	THIRD \$1
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### **SPECIAL AWARDS**

\$15.00 Award, Champion Medal & Ribbon to Best of Show Adult & Best of Show Youth

### **SPECIAL CONTESTS**

\$15.00 Award to Winner of Each Contest Below:

Oatmeal Cookie with a Twist, Quick Mini Bread Loaf, Best Youth Baking Contest, Best Candy, Best Pie and Best Apiary Basket.

\$35.00 Top Prize to Winners of:

"Best Pair" Decorated Cake & Cupcake & Best Decorated Fair Theme Cake or Cupcake (Winner will be chosen between Class #057 & 059).

### **RULES & REGULATIONS**

1. Exhibitor may enter two (2) entries per class.
2. Small entries (rolls, cookies, muffins, etc.) should be placed on a plain white paper plate, then in a clear plastic food storage bag and closed to prevent damage/drying out.
3. Single loaf entries must be standard size 4 ½ X 8 ½ X 2 ½.
4. Entries should be placed in a clear plastic food storage bag and closed. Allow proper time for complete cooling of entries.
5. Recipes are required in Classes 1-4.
6. Paper doilies may be placed under baked food entries at exhibitor's discretion.
7. Check each specific class for other rules.
8. For exhibits that need refrigeration, please let the Superintendent know right away so space can be reserved. Space in the fridge is limited and first-come, first-serve.
9. The decision of the judge is final.

**18A - DIVISION 1 - ADULT, 18 and Older**

**18B - DIVISION 2 - YOUTH, 13-17 years old**

**18C - DIVISION 3 - YOUTH, 9-12 years old**

**18D - DIVISION 4 - YOUTH, 8 and Under**

**18E - DIVISION 5 - SENIORS, 65 and Older**

### **BREADS**

No commercial mixes. Bread should be completely baked. It should have proper fermentation and proper gluten development. The scoring is based on general appearance, which should be golden brown and uniform in shape. The flavor should be nutty and agreeable to taste, with moist crumbs, tender and not too crumbly. An entry consists of one loaf of bread or four rolls.

### **YEAST BREADS**

One loaf constitutes an exhibit entry.

- CLASS 001** - Fancy
- CLASS 002** - French
- CLASS 003** - Home Ground Whole Wheat
- CLASS 004** - Raisin
- CLASS 005** - Rye
- CLASS 006** - Sourdough
- CLASS 007** - Standard White
- CLASS 008** - Sugar Free
- CLASS 009** - Whole Grain
- CLASS 010** - Other than listed - Specify Type

# Department 18 - Foods & Sweets (Continued)

## QUICK BREADS - MINI LOAF

These are quick breads other than yeast loafs. The Grand Champion winner between Classes 011-021 will be the Quick Bread Mini Loaf Contest Winner!

- CLASS 011** - Banana Bread Mini Loaf
- CLASS 012** - Biscuits with Baking Powder - 4
- CLASS 013** - Cake Doughnuts - 4
- CLASS 014** - Fruit & Nut Mini Bread Loaf
- CLASS 015** - Fruit Loaf - Other - Specify Type
- CLASS 016** - Muffins - 4
- CLASS 017** - Nut Loaf - Specify Type
- CLASS 018** - Streusel or Coffee Cake
- CLASS 019** - Sugar Free Mini Bread Loaf
- CLASS 020** - Vegetable Bread Mini Loaf - Specify Type
- CLASS 021** - Other than listed - Specify Type

## ROLLS

Four (4) rolls must be included per exhibit entry.

- CLASS 022** - Crescent Rolls
- CLASS 023** - Dinner Rolls
- CLASS 024** - Raised Doughnuts
- CLASS 025** - Sugar Free
- CLASS 026** - Tea Ring - Decorated for Fun
- CLASS 027** - Wheat Rolls
- CLASS 028** - White Rolls
- CLASS 029** - Other than listed - Specify Type

## SWEET BREADS

- CLASS 030** - Coffee Cake
- CLASS 031** - Cinnamon Rolls - Must include three (3) rolls
- CLASS 032** - Holiday Bread
- CLASS 033** - Jelly Roll
- CLASS 034** - Sugar Free
- CLASS 035** - Other than listed - Specify Type



# CAKES & CUPCAKES

## CAKE CLASS RULES

A well-made cake should be properly baked, of uniform thickness, not high in the middle or at the side and low other places. It should be even grain, fine and delicate in texture. When icing is used, it should be smooth in consistency, spongy, and not brittle when cut, yet not so soft as to be sticky. **NO PREPARED MIXES MAY BE USED!** May be glazed or iced. An entry consists of one (1) whole cake.

## CAKE JUDGING CRITERIA

- Appearance - 30%
- Texture - 30%
- Aroma - 10%
- Flavor - 30%

## CAKES - WITHOUT ICING

- CLASS 036** - Applesauce
- CLASS 037** - Bundt
- CLASS 038** - Carrot
- CLASS 039** - Chocolate
- CLASS 040** - Devil's Food
- CLASS 041** - Sugar Free
- CLASS 042** - White

## CAKES - SPONGE

- CLASS 043** - Angel Food
- CLASS 044** - Chiffon
- CLASS 045** - Pound
- CLASS 046** - Sponge
- CLASS 047** - Sugar Free
- CLASS 048** - Other than listed - Specify Type

## CAKES - WITH ICING

- CLASS 049** - Carrot
- CLASS 050** - Chocolate Layer Cake
- CLASS 051** - Sugar Free
- CLASS 052** - White
- CLASS 053** - Yellow Layer Cake

## DECORATED CAKES

Limit two (2) cakes entries are allowed per exhibitor. One (1) decorated cake constitutes an entry. Only the decorated frosting will be judged. You must decorate a real cake. No plastic decorations are allowed. Decorations must all be edible.

## DECORATED CAKES JUDGING CRITERIA

- Technique - 40%
- Originality - 30%
- Neatness - 15%
- Color Scheme - 15%

- CLASS 054** - Sculptured
- CLASS 055** - Sheet
- CLASS 056** - Tiered
- CLASS 057 - 2021 Fair Theme Cake "Lettuce Turnip the Beet"**  
Entering in Class #057 will automatically enter you in our 'Best Decorated Fair Theme Cake or Cupcake' Contest. Good luck, be creative & have fun!

## DECORATED CUPCAKES

Two (2) decorated cupcakes on a plate constitutes an exhibit. Cupcake will be tasted for texture, aroma and flavor.

## DECORATED CUPCAKES JUDGING CRITERIA

- Technique - 40%
- Originality - 30%
- Neatness - 15%
- Color Scheme - 15%

- CLASS 058** - Decorated Cupcakes - Specify Flavors
- CLASS 059 - 2022 Fair Theme Cupcakes "Red, White & Bloom"** - Entering in Class #059 will automatically enter you in our 'Best Decorated Fair Theme Cake or Cupcake' Contest. Good luck and have fun! Remember, two cupcakes constitute an entry in this class.

## BEST PAIR DECORATED CAKE & CUPCAKE

**CLASS 060** - Best Pair Decorate Cake & Cupcake - For this class entry, exhibitor must enter one (1) cake and one (1) cupcake to qualify. All entries in Class #060 will be entered in our 'Best Pair Decorated Cake & Cupcake Contest.'

# Department 18 - Foods & Sweets (Continued)

## COOKIES



### COOKIES JUDGING CRITERIA

#### **Appearance -- 30%**

Uniform in size and shape, not pale or overly brown.

**Texture - 30%** - Crisp, tender, even grain.

**Flavor - 40%** - No Baking Powder or Soda taste, not over-seasoned, well-balanced.

### COOKIES

Four (4) cookies on a plate constitute an exhibit entry.

**CLASS 061** - Best Variety Plate - For this class, an entry consists of three (3) types of cookies, with two each on a plate, for a total of six (6) cookies.

**CLASS 062** - Butter

**CLASS 063** - Chocolate Chip

**CLASS 064** - Coconut Macaroon

**CLASS 065** - Drop Cookie - Fruit

**CLASS 066** - Drop Cookie - No Bake

**CLASS 067** - Drop Cookie - Other - Specify Type

**CLASS 068** - Fancy

**CLASS 069** - Filled

**CLASS 070** - Ginger

**CLASS 071** - Molded

**CLASS 072** - Monster

**CLASS 073** - Pressed

**CLASS 074** - Peanut Butter

**CLASS 075** - Oatmeal

**CLASS 076** - Best Oatmeal Cookie With A Twist

**CLASS 077** - Rolled & Cut

**CLASS 078** - Spice

**CLASS 079** - Sour Cream

**CLASS 080** - Sugar Free - Specify Ingredients

### THEME COOKIES

Cookie can be any flavor and must be decorated with theme.

Remember, four (4) cookies constitutes an entry.

**CLASS 081** - 2021 Fair Theme "Lettuce Turnip the Beet"

**CLASS 082** - Farm Animal

**CLASS 083** - Sports Team Logo

**CLASS 084** - Happy Birthday!

**CLASS 085** - GIANT Cookie

**CLASS 086** - Other than listed - Specify Theme

### BARs

Three (3) bars constitute an entry.

**CLASS 087** - Brownies or Fudge Squares

**CLASS 088** - Fruit

**CLASS 089** - Layer

**CLASS 090** - No Bake

**CLASS 091** - Sugar Free

**CLASS 092** - Other than listed - Specify Type



### MASON JAR COOKIES

All cookie ingredients must be contained in mason jar with the exception of 'wet ingredients.' Each entry must include a recipe.

Four (4) cookies must be entered alongside for judging.

**CLASS 093** - Mason Jar Cookies

### EDIBLE ART

Entry may be created with cookies, candies, gingerbread, etc. All must be edible. Maximum base 18" x 24" inches.

**CLASS 094** - Farm - Over 8x10 inches - 18 x 24" max. size.

**CLASS 095** - Farm - 8x10" inches or under

**CLASS 096** - Box

**CLASS 097** - Basket

**CLASS 098** - Other than listed - Specify

### PASTRIES

All baked goods must be entered in a plastic ziploc bag on a sturdy paper plate or heavy cardboard covered in foil.

### PASTRIES JUDGING CRITERIA

Judging will be based on **Texture** - flakes layered throughout crust, crisp eating. On **Tenderness** - Cuts easily with table knife, but holds shape when served. On **Appearance** - Golden brown, blistered surface, uniform attractive edges, fits pan well. On **Flavor** - Pleasant, delicious flavor, and filling.

**CLASS 099** - Strudel - 1

**CLASS 100** - Baklava - 1

**CLASS 101** - Kringle - 1

**CLASS 102** - Popovers - 3

**CLASS 103** - Puff Pastries - 3

**CLASS 104** - Cream Puffs - 3

**CLASS 105** - Eclairs - 3

**CLASS 106** - Pastry - Other than listed - Specify Type



## PIES

### PIES JUDGING CRITERIA

Appearance - 25%

Filling - 25%

Crust - 25%

Flavor & Aroma - 25%

**CLASS 107** - Apple

**CLASS 108** - Berry - Any Kind - Specify Type

**CLASS 109** - Cherry

**CLASS 110** - Huckleberry

**CLASS 111** - Mince

**CLASS 112** - Mixed Fruit - Specify Types

**CLASS 113** - Peach

**CLASS 114** - Pecan

**CLASS 115** - Rhubarb

**CLASS 116** - Sugar Free

**CLASS 117** - Pies other than listed - Specify Type - NO CREAM PIES ALLOWED.

## OTHER

### APIARY (HONEY)

Entering in Classes #118-124 will automatically enter you in our 'Best Apiary' Contest. Good luck and have fun!

**CLASS 118** - Honeycomb

**CLASS 119** - Honey in Jars - One (1) jar must be included

**CLASS 120** - Wildflower Honey

**CLASS 121** - Berry Honey (i.e. Blackberry, Orange Blossom)



## Department 18 - Foods & Sweets (Cont)

### APIARY (HONEY) - (CONTINUED)

**CLASS 122** - Buckwheat Honey

**CLASS 123** - Mutt Honey

**CLASS 124** - Other than listed - Specify Type

*(For more non-edible products made with honey, see Classes 189-194 in our Hobbies & Crafts Department 27)*

### FOODS MADE WITH HONEY

*For Honey Candy, see Class #130.*

**CLASS 125** - Cake made with honey - 1

**CLASS 126** - Cookies made with honey - 4

**CLASS 127** - Bread made with honey - 1

**CLASS 128** - Sweet Bread made with honey - 1

**CLASS 129** - Other Baked Good made with honey - must follow the rules for that class type that you choose to bake.

### CANDY

Must include four (4) pieces per exhibit entry, except where listed differently. Entering in Classes #130-148 will automatically enter you in our 'Best Candy' Contest. Good luck and have fun!

**CLASS 130** - Honey Candy

**CLASS 131** - Divinity

**CLASS 132** - Filled

**CLASS 133** - Fudge - Chocolate

**CLASS 134** - Fudge - Other

**CLASS 135** - Hand Dipped Chocolates

**CLASS 136** - Hard

**CLASS 137** - Mints

**CLASS 138** - Peanut Brittle

**CLASS 139** - Pecan Roll

**CLASS 140** - Penuche

**CLASS 141** - Popcorn Balls - Only need to include three (3)

**CLASS 142** - Popcorn Cake

**CLASS 143** - Pralines

**CLASS 144** - Sugar Free

**CLASS 145** - Taffy - Pulled

**CLASS 146** - Toffee

**CLASS 147** - Turtles

**CLASS 148** - Other than listed - Specify Type

### EGGS

Must include 1/2 dozen (6) eggs per entry. Entries must be placed in a basket.

**CLASS 149** - White

**CLASS 150** - Brown

**CLASS 151** - Color

**CLASS 152** - Other Chicken - Specify Type

**CLASS 153** - Other than Chicken - Specify Bird

**CLASS 154** - Exotic Eggs

**CLASS 155** - Best Decorated Egg

## FEATURED CONTEST

2022 BEST FAIR THEME  
CAKE

"Red, White & Bloom"  
(Class #57)



## Department 19 - Fermented Beverages - Wine

### Superintendents:

**Kim & Marissa Montgomery**

### PREMIUM AMOUNTS

FIRST \$3	SECOND \$2	THIRD \$1
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### SPECIAL CONTESTS

\$30.00 Award & Grand Champion Medal to

Best of Show Homemade Wine.

\$15.00 Award & Reserve Champion Silver Medal to  
Reserve Champion Homemade Wine.

\$15.00 Award for Best of Show Liqueur.

**19A - DIVISION 1 - ALL ADULTS, 21 and Older**

**19B - DIVISION 5 - SENIORS, 65 and Older**

### ENTRANT RULES & ELIGIBILITY

1. Two bottles constitute an entry. One bottle will be opened and sampled, and the other will be for display.
2. Open only to home-brewers and wine-makers who are 21 years of age and older. NO YOUTH ENTRIES ALLOWED.
3. ALL WINE BOTTLES MUST BE LABELED. Labels must reflect the primary ingredients used in the wine (cabernet, rhubarb, cherry, etc.) and must also list the class entered.

### HOMEMADE WINE JUDGING CRITERIA

**Presentation:** Appropriate bottle, cork & cleanliness, exterior should indicate interior cleanliness. **Clarity:** Must be bright & clear. **Generosity:** Alcohol content must be appropriate to category. **Bouquet:** Aroma should be pleasant distinctive of type and ingredient used. **Palatability:** Full, rich or light, delicate flavor appropriate to category.

**CLASS 01** - Grape Wine - Dry - From Scratch

**CLASS 02** - Grape Wine - Red Sweet - From Scratch

**CLASS 03** - Grape Wine - White Dry - From Scratch

**CLASS 04** - Grape Wine - White Sweet - From Scratch

**CLASS 05** - Pear Wine - From Scratch

**CLASS 06** - Plum Wine - From Scratch

**CLASS 07** - Cherry Wine - From Scratch

**CLASS 08** - Apple Wine - From Scratch

**CLASS 09** - Fruit Wine - Berry- From Scratch - Specify Type

**CLASS 10** - Fruit Wine - Other than listed - From Scratch -

Specify Type

**CLASS 11** - Rose Hip Wine - From Scratch

**CLASS 12** - Vegetable Wine - From Scratch

**CLASS 13** - Rice Wine / Sake - From Scratch

**CLASS 14** - Sparkling wine - From Scratch

**CLASS 15** - Grape Wine - Dry - From Kit

**CLASS 16** - Grape Wine - Red Sweet - From Kit

**CLASS 17** - Grape Wine - White Dry - From Kit

**CLASS 18** - Grape Wine - White Sweet - From Kit

**CLASS 19** - Cherry Wine - From Kit

**CLASS 20** - Fruit Wine - Berry - From Kit - Specify Type

**CLASS 21** - Fruit Wine - Other than listed - From Kit - Specify

**CLASS 22** - Rose Hip Wine - From Kit

**CLASS 23** - Vegetable Wine - From Kit - Specify Type

**CLASS 24** - Rice Wine / Sake - From Kit

**CLASS 25** - Sparkling Wine - From Kit