

Division 7

Culinary

Creative Arts Building

Superintendents: Teresa Affeldt & Mae Maude

For further information,
see General Rules, page 4

Age:

Youth (12 yrs. & under) Junior (13-18)

Adult (19-61) Senior (62 & over)

People with Disabilities (any age) *indicate group after Lot # on exhibit tag and actual age.

Special Awards:

- Cash award to the winners in these classes: Beads, Cookies, Cakes, Pies and Candy
- "Cash awards" will be given by funds from the Culinary Bake Sale to persons with highest points in Youth, Junior, Adult and Senior age divisions.

Specific Rules for Culinary

1. Cakes, breads and pies will be cut when judged. One piece of food will remain on exhibit. * Remainder of food will be donated to the baked food sale.
2. One (1) entry per lot number.
3. attach recipe & processing procedure for Food Preservation Only. Jams, jellies, preserves must have sure jell, no Jell-O based recipes.
4. Absolutely NO cream fillings or custard fillings.
5. Absolutely NO glass dishes.
6. All cakes, pies, breads must be whole.



**Class A: Bread (one loaf)
plain, yeast dough not sweet**

Lot:

- 600 White bread
- 601 Whole wheat
- 602 100% wheat
- 603 Rye bread
- 604 French bread
- 605 Pumpernickel bread
- 606 Sourdough bread
- 607 Herb bread
- 608 Gluten free bread
- 609 Other than named
- 610 Bagels
- 611 English Muffins

Class B: Sweet Dough (yeast)

Lot:

- 612 Cinnamon rolls (no frosting, 4 in exhibit)
- 613 Pecan rolls (no frosting, 4 in exhibit)
- 614 Orange rolls (4 in exhibit)
- 615 Donut (4 in exhibit)
- 616 Coffee cakes with yeast
- 617 Plain or fancy dinner rolls
- 618 Gluten free rolls (4 in exhibit)
- 619 Other than named

Class C: Quick Breads

Lot:

- 621: Date bread
- 622: Quick coffee cake
- 623: Muffins (plain white, 4 in exhibit)
- 624: Biscuits (4 in exhibit)
- 625: Raisin
- 626: Zucchini
- 627: Pumpkin
- 628: Gluten free, any kind
- 629: Biscotti (4 in exhibit)
- 630: Poppy seed bread
- 631: Other than named

Class D: Cookies (no frosting, 4 on a plate)

Lot:

- 632: Oatmeal/Crisp cookies
- 633: Oatmeal drop cookies (with raisins or nuts)
- 634: Ginger cookies (crisp)
- 635: Chocolate drop cookies
- 636: Molasses drop cookies
- 637: White sugar cookies
- 638: Refrigerator cookies
- 639: Peanut butter cookies
- 640: Filled cookies
- 641: Chocolate chip cookies
- 642: Drop cookies (other than named)
- 643: Molded cookies (other than named)
- 644: No bake cookies
- 645: Cookie other than named
- 646: Brownie bars (unfrosted)
- 647: Pumpkin bars
- 648: Lemon Bars
- 649: Bars (unfrosted), other than named)
- 650: Gluten free, any kind

Class E: Candy - 4 Pieces (nuts optional)

Lot:

- 651: Fudge
- 652: Divinity
- 653: Penuche
- 654: Fondant
- 655: Peanut brittle
- 656: Peanut butter fudge
- 657: Caramels
- 658: Solid molded
- 659: Filled molded
- 660: Other than named



Class F: Cake (displayed out of pan, Absolutely No Frosting)

Lot:

- 661: Spices or applesauce
- 662: Carrot Cake
- 663: Angel food (plain white)
- 664: White
- 665: German chocolate
- 666: Chiffon
- 667: Bundt cake
- 668: Pound cake
- 669: Sponge cake
- 670: Gluten free, any kind
- 671: Other than named

Class G: Cake (decorated)

Lot

- 672: Ginger bread house
- 673: Decorated cake (youth or junior)
- 674: Other than named

Class H: Pies

Specific rules for Pie Class

1. Pies to be made in at least a 6 in. foil pan, no glass plates.
2. One Piece of pie will be on display.
3. Pie crust or regular pie pastry.
4. No custard or cream pies will be accepted.

Lot:

- 675: Apple
- 676: Cherry
- 677: Blueberry
- 678: Pumpkin
- 679: Peach
- 680: Rhubarb
- 681: Mincemeat
- 682: Raisin
- 683: Pear
- 684: Tarts (any flavor)
- 685: Pecan
- 686: Gluten free, any kind
- 687: Other than named

Food Preservation

Specific rules for food preservation:

1. **All Entries must have** the following information on an entry tag or entries will be disqualified
 - Recipe listing all ingredients with specific amounts
 - Boiling water bath or pressure canner (indicate method used)
 - Dial gauge or weighted gauge (indicate method used)
 - Altitude
 - Pounds pressure
 - Processing time
 - Jellies, jams and preserves must be in ½ pint or pint jars
 - Pickles, vegetables and fruit must be in pint or quart size only
2. Exhibit jars must be standard brand and size only, made of clear glass and sealed with 2-piece lid. Jars should have rings left on.
3. Use current USDA processing times and methods (if no standard exists item will be disqualified)
4. All exhibits must have an exhibit entry form with entry. Tags available at the CSF Office.
5. Absolutely NO salsa.
6. Only jellies, jams and preserves will be opened for judging.

Special Awards:

Prizes will be awarded to the top point winner in each food preservation class.

Class I: Canned Vegetable and Meats**Must be in pint or quart jars****Lot:**

- 690: Beans (wax)
- 691: Beans (green)
- 692: Beets
- 693: Carrots (whole)
- 694: Carrots (sliced)
- 695: Corn (cream style)
- 696: Corn (whole kernel)
- 697: Peas
- 698: Tomatoes
- 699: Tomato products (other than named)
- 700: Asparagus
- 701: Cauliflower
- 702: Vegetable (other than named)
- 703: Potatoes
- 704: Vegetable (other than named)
- 705: Pork
- 706: Poultry
- 707: Fish
- 708: Wild meat (game)
- 709: Beef
- 710: Mincemeat

Class J: Canned Fruit**Must be in pint or quart jars****Lot:**

- 711: Apples
- 712: Applesauce (sieved)
- 713: Applesauce (sliced)
- 714: Apricots
- 715: Cherries
- 716: Peaches
- 717: Pears
- 718: Plums
- 719: Raspberries
- 720: Rhubarb
- 721: Fruit juice
- 722: Other than named

Class K: Preserves

A preserve is fruit, whole or in sections, in a thick syrup of jelly-like consistency, to be exhibited in standard half pint or pint jars. Jars will be open when judged.

Lot:

- 723: Cherry
- 724: Peach
- 725: Plum
- 727: Strawberry
- 728: Watermelon
- 729: Raspberry
- 730: Grape
- 731: Other than named

Class L: Jams

Jams are open when judged. Use standard 1/2 pint or pint jars.

Lot:

- 734: Fruit Butters
- 735: Peach
- 736: Plum
- 737: Raspberry
- 738: Cherry
- 739: Strawberry
- 740: Wild fruit
- 741: Other than named

Class M: Jellies

Will be opened when judged. Use standard 1/2 pint or pint jars.

Lot:

- 742: Chokecherry
- 743: Currant
- 744: Grape
- 745: Plum
- 746: Raspberry
- 747: Cherry
- 748: Rhubarb
- 749: Wild fruit
- 750: Apple
- 751: Other than named

Class N: Pickles

Exhibits should be made in standard jars, pint or quart size. Jars will NOT be opened when judged.

Lot:

- 752: Beets
- 753: Bread and butter
- 754: Crab apple
- 755: Dill
- 756: Watermelon
- 757: Whole sweet
- 758: Chunk sweet
- 759: Apple rings
- 760: Pickled beans
- 761: Green tomato pickles
- 762: Pickled peppers
- 763: Mixture of vegetables (pickled)
- 764: Other than named

Class O: Relish**Lot:**

- 765: Chutney
- 766: Tomato
- 767: Cucumber
- 768: Beet
- 769: Corn
- 770: Other than named

Class P: Dried Foods

Display in glass jars

Lot:

- 771: Apples
- 772: Bananas
- 773: Apricots
- 774: Peaches
- 775: Pineapple
- 776: Fruit leather
- 777: Other than named (fruit)
- 778: Beans
- 779: carrots
- 780: Corn
- 781: Peas
- 782: Other than named (vegetables)
- 783 Mushrooms
- 784: Tomatoes
- 785: Cucumbers
- 786: Peppers
- 787: Herbs (name variety)
- 788: Other

Class Q: Natural Dried Items

- 789: Beans
- 790: Herbs

Class R: Honey

- 791: Raw
- 792: Processed
- 793: Honey Comb
- 794: Any other kind

