

Premium Book

Department N - Foods

ENTRY DAY: Sunday, August 3, 2025. Please bring your pre-registered items to the fairgrounds between 12 – 5pm.

	<u>RULES:</u>
	1. All articles exhibited must be product of exhibitor. No commercial products.
You must Pre-register to enter.	2. An exhibitor may only have one entry in any lot. Entries cannot be made in the same lot by more than one person from the same family. Exhibitor can only enter in Department N1, N2, or N3.
Pre-registration is due by Friday, August 1, 2025 listing all exhibits intended to be entered	3. No awards will be made in any category where exhibits are below standards.
ENTRY DAY: SUNDAY, AUGUST 3, 2025 12pm – 5pm.	4. Ribbons will be awarded to 1st-6th placings. Ribbons will be awarded to Champions, Reserve Champions, and Award of Excellence. Champions also receive a \$20.00 premium and Reserve Champion will receive a \$10.00 premium.
<u>Canning:</u> Check Rules in Canning Section for Additional Rules	5. The Superintendent has the right to dispose of any baked goods as it deteriorates.
	6. Plates will be furnished for all baked goods.

	7. Score cards are included in premium book as a guideline for exhibitor. Comments may be written on entry tag where deemed necessary by the judge.
	8. If a product fits into a designated lot, it cannot be entered in the "Any Other" lot.
	9. Printed address labels are helpful for exhibitor in filling out entry tags.
NO EXHIBITS RELEASED BEFORE 6:00PM ON SUNDAY, AUGUST 10, 2025	10. Entries must be removed at the end on Sunday, August 10, 2025. The building will close at 9:00pm. The Fair is not responsible for any items left after 9p.m. on that day. ALL BAKED GOODS WILL BE DISPOSED OF EXCEPT DECORATED CAKES, YOU MUST TELL US WHEN YOU ENTER IF YOU WANT IT KEPT OR NOT. All canning will be in original jars.

Premiums: Champion is awarded \$20.00, Reserve is awarded \$10.00, 1st Place is awarded \$4.00, 2nd Place is awarded \$3.00, and 3rd Place is awarded \$2.00.

Department N1 - Foods - Juniors, Ages 6 through 14

Department N2 - Foods - Adults

Department N3 - Foods - Seniors over 65 years

BAKING

Only products of the home kitchen are eligible. Refrigeration will be available for those who wish to enter items that contain eggs or custard. Decorated cakes must be real cake small size and other cakes may use jelly, custard, or pudding filling

General Scorecard for Yeast and Quick Breads, Egg and Butter Cakes, Cookies.

BAKING SCORECARD

Appearance:

Size	-----	5 points
Shape	-----	5 points

Surface	-----	5 points
Crust color	-----	5 points
Crumb color	-----	5 points
Lightness	-----	10 points
Tenderness	-----	10 points
Texture	-----	10 points
Moisture content	-----	10 points
Flavor and Odor	-----	35 points
Total	-----	100 points

Exhibit whole loaves of yeast bread; 1/3 loaf quick bread, four rolls, buns, etc., small tea rings and coffee cakes. No egg custard. You may bring a full loaf of quick bread and cut it at entry time.

Class 1 - Yeast Breads

Lot

1. Bread, white
2. Bread, rye
3. Bread, whole wheat or graham
4. Bread, using whole grain
5. Bread, sour dough
6. Bread, herb
7. Pumpernickel
8. Bread, not otherwise specified
9. Buns, (4)
10. Dinner rolls, clover leaf, finger rolls, etc. (4)
11. Dinner rolls, whole grain (4)
12. Tea Rings, (small) no frosting

13. Sweet rolls (4) no frosting
14. Yeast Coffee Cakes, small
15. Sweet yeast doughs, not otherwise specified
16. Machine Bread, white
17. Machine Bread, dark
18. Nationality Bread
19. Gluten free
20. Pretzels (4)
21. Any other

Class 2 - Quick Breads

You may bring in a full loaf and cut it when you enter the quick bread.

Lot

1. Banana Bread, enter end cut (1/3 loaf)
2. Date Bread, enter end cut (1/3 loaf)
3. Pumpkin Bread, enter end cut (1/3 loaf)
4. Zucchini Bread, enter end cut (1/3 loaf)
5. Nut Bread, no fruit or vegetable, enter end cut (1/3 loaf)
6. Nut Bread, using whole grain (1/3 loaf)
7. Quick Bread using whole grain (1/3 loaf)
8. Quick Bread, using nuts, fruits or vegetables (1/3 loaf)
9. Quick Bread, any other (1/3 loaf)
10. Gingerbread, (1/3 loaf or 4 inch square)
11. Muffins, Bran, no paper liners (4)
12. Muffins, Containing Fruit, no paper liners (4)
13. Muffins, Poppy seeds, no paper liners (4)
14. Muffins, Oatmeal, no paper liners (4)

15. Muffins, any other
16. Baking Powder Biscuits (4)
17. Coffee Cake (4" square)
18. Scones (4)
19. Nationality bread
20. Gluten free (1/3 loaf)
21. Lefse (4)
22. Any other

Class 3 - Cakes

Cakes may or may not be frosted. Exhibit a 4" square loaf cake, 1/3-layer cake (frosted), 1/3 angel food, chiffon and sponge cake with top side up and/or 5 cupcakes.

Lot

1. White (with egg whites)
2. Whole egg, light
3. Spice
4. Chocolate
5. Jelly Roll (jelly, pudding or custard filling)
6. Angel Food
7. Chocolate Angel Food
8. Sponge- No frosting
9. Chiffon- No frosting
10. Bundt Cake- Maybe frosted
11. Date or Nut Cake
12. Applesauce Cake
13. Carrot Cake
14. Fried Cakes

15. Layer Cake – Must be frosted
16. Gluten Free Cake
17. Cupcakes Frosted or Plain (5)
18. Any Cake not specified

Class 4 - Decorated Cakes, Cupcakes and Decorated Cookies

Decorated cakes or cupcakes must have a cake base and exhibit a frosted full cake.

They must not be over a regular sized cake in height and may be a little longer. We will not have enough display areas for a taller cake.

Exhibit the full or whole decorated cake.

Lot

1. Theme: Stars, Strips, Summer Nights
2. Fancy Decorated Cakes with cake base, exhibit full cake
3. Fancy Decorated Cupcakes (5)
4. Decorated Cookies (5)

Class 5 - Cookies

Exhibit 4 cookies per lot

Nationality Cookies, please identify what country and enter on entry card

Lot

1. Light, rolled flat (identify)
2. Dark, rolled flat (identify)
3. Ice Box, slice and bake
4. Light, drop (identify)
5. Dark, drop (identify)
6. Peanut Butter, no chips
7. Oatmeal
8. Chocolate Chip, Nuts if desired

9. Chocolate Chip with oatmeal
10. Chocolate Drop, unfrosted
11. Chocolate Drop, frosted
12. Light ball type flattened (identify)
13. Dark ball type flattened (identify)
14. Nationality Cookies (identify)
15. Brownies, unfrosted - with nuts if desired
16. Brownies with frosting - with nuts if desired
17. Bars, layered
18. Bars with nuts, fruit and/or chips
19. Bars, plain, frosted
20. Biscotti
21. Gluten free, chocolate chip
22. Gluten free, snickerdoodle
23. Gluten free, sugar
24. Gluten free, lemon/lemon chip
25. Gluten free, other chip
26. Gluten free, peanut butter
27. Gluten free, monster cookie
28. Gluten free, Any other
29. No-bake bars
30. No-bake cookies
31. Sugar cookies
32. Healthy Cookies/Bars
33. Shaped/Molded (Thumbprint, Bon Bon's, Snickerdoodle's, Lady Fingers & etc.
34. Oatmeal/raisin
35. Monster

36. Light-rolled/frosting may be added

37. Ginger

38. Molasses

39. Any other cookie

Class 6 - Confections (6 pieces)

Lot

1. Divinity

2. Fudge

3. Penuche

4. Mints

5. Taffy

6. Caramels

7. Fancy Molded

8. Hand-dipped Creams

9. Chocolate Covered Creams

10. Chocolate Covered Caramels

11. Any other

Class 7 - Doughnuts

Lot

1. Cake Doughnuts (4)

2. Raised Doughnuts (4)

Class 8 - Eggs

Eggs should be fresh, uniform, and clean.

A sperate Egg Information Card must be filled out and attached to each carton entered. **There should be NO identification on eggs themselves.** Information Card should specify the color of eggs, and size.

Egg sizes include Pee Wee, Small, Medium, Large, Extra Large, Jumbo.

	Dozen (g/oz)
Pee Wee	425g/15oz
Small	510g/18oz
Medium	595g/21oz
Large	681g/24oz
Extra Large	766g/27oz
Jumbo	852g/30oz

Once Eggs are submitted, they become property of the fair. (You will not pick them up after fair.)

Lot

1. One Dozen Brown
2. One Dozen White
3. One Dozen Other (must name)

Class 9 - Pies

Exhibit in 4 or 5 inch disposable pie tins, must be made from scratch. No frozen or packaged pastry. No commercially canned fillings. Refrigeration will be provided for cream or custard pie exhibits.

Pies Scorecard

Under Crust	----- ---	35 points
Filling	----- ---	25 points
Upper Crust	----- ---	25 points

General Appearance	----- --	15 points
Total	----- --	100 points

Lot

1. Apple
2. Cherry
3. Peach
4. Berry
5. Rhubarb
6. Rhubarb, Custard or Cream
7. Rhubarb and other Fruit
8. Cream Pies
9. Custard Pies
10. Any Other

Honey

Class 10 - Liquid Honey

Exhibit liquid honey in 1 b. Queen line honey jars. Exhibit 3 jars in each lot.

Honey Scorecard

Container, appearance and cleanliness	-----	10 points
Color, conformity to schedule	-----	15 points
Volume, accuracy and uniformity of fill	-----	10 points
Absence of impurities, including froth	-----	15 points
Moisture, acceptable moisture content	-----	20 points
Clarity, absence of crystals, bubbles	-----	20 points
Flavor, absence of off aroma or flavor	-----	10 points
Total	-----	100 points

Lot

1. Extracted honey, light
2. Extracted honey, dark

Class 11 - Honey-Baked Products

At least half of the sweetener must be honey. Include recipe.

Honey-Baked Products Scorecard

Size and shape	-----	15 points
Aroma and flavor	-----	30 points
Surface and crumb	-----	15 points
Moisture and lightness	-----	10 points
Texture and tenderness	-----	15 points
Use of honey	-----	15 points
Total	-----	100 points

Lot

1. Any Yeast Bread, exhibit 1 lb. loaf
2. Any Quick Bread, exhibit 1 lb. loaf
3. Any Muffin, no paper liners, exhibit 4
4. Any Cookies, exhibit 4
5. Any Cake, exhibit 4" square loaf
6. Buns, exhibit 4
7. Pretzels
8. Any other

Class 12 - Maple Syrup

Exhibit 3 Jars. Processed as State Fair Requires

CANNING

Rules:

1. All canned goods must be exhibited in standard pint jar specified. Include rings. To improve exhibit, match jars and lids (i.e. Kerr jar to Kerr lid).
2. **All canned goods including pickles, jellies and jams must include date of processing, method and time of processing. Canned goods entered without processing information will not be judged. Low acid products MUST be processed in pressure canner. No open jar canning!** Boiling water bath is recommended for fruits and tomatoes. The water must be at least one inch over the top of the jar and process your exhibit according to time of product. No artificial food coloring should be added. Exhibit one jar per lot only.
3. Canning bulletins are available for a small fee at the Extension Office in Farmington near the fairgrounds for up-to-date canning methods. All Dakota County libraries have these bulletins available for copying. Judge suggest purchasing the Ball Blue Book of Canning and Preserving.
4. Exhibits passing appearance test may be opened and tasted by judge for final placing. Exhibits from previous year's fair will be disqualified.
5. ALL CANNING IS JUDGED BY THE USDA RULES.

Class 13 - Canned Fruit (Standard pint jars)

Canning Scorecard

General Appearance: clean, labeled correctly suitability of container	----- -	20 points
Quality of Solid: color, quality and uniformity	----- -	40 points

Quality of Liquid: proportion to product	----- -	20 points
Pack: good use of space for product	----- -	20 points
Total	----- -	100 points

Lot

1. Apple Sauce
2. Apricots
3. Cherries
4. Plums
5. Peaches
6. Pears
7. Raspberries
8. Rhubarb
9. Any other (identify)

Class 14 - Jellies (8 or 12 oz. jelly jars)

Use two-piece lids. NO WAX. Include processing, pectin or long boil.

Jellies Scorecard

General Appearance	-----	10 points
Texture	-----	25 points
Color	-----	15 points
Flavor	-----	35 points
Clearness and sparkle	-----	15 points
Total	-----	100 points

Lot

1. Apple
2. Choke Cherry
3. Currant
4. Grape
5. Plum
6. Raspberry, red
7. Raspberry, black
8. Strawberry
9. Crabapple
10. Any other (identify)

Class 15 - Jams (8 or 12 oz. jelly jars)

Do not exhibit freezer jams. Use two piece lids, NO WAX, include processing time, pectin and time boiled

Jams Scorecard

Sealing, label, container	-----	10 points
Texture, consistency	-----	30 points
Color	-----	15 points
Flavor	-----	35 points
Absence of crystals	-----	10 points
Total	-----	100 points

Lot

1. Apricot
2. Grape

3. Peach
4. Plum
5. Raspberry, red
6. Raspberry, black
7. Rhubarb
8. Strawberry
9. Rhubarb / Fruit mix
10. Choke Cherry
11. Blueberry
12. Organic
13. Any Other

Class 16 - Fruit Butters (8 to 12 oz. jelly jars)

Lot

1. Apple
2. Plum
3. Pumpkin
4. Any Other or Combination

Class 17 - Pickles (standard pint or quart jars)

Pickles Scorecard

Appearance	-----	20 points
Texture	-----	20 points
Color	-----	20 points
Clearness	-----	10 points
Quality of Product	-----	30 points
Total	-----	100 points

Lot

1. Beet
2. Bean
3. Bread and Butter
4. Crab Apple
5. Cucumber, sweet
6. Dill
7. Watermelon
8. Sauerkraut
9. Carrot
10. Any Other- Single
11. Any Other - Combination

Class 18 - Relishes and Jerky (Standard pint jars)**Lot**

1. Catsup
2. Zucchini
3. Corn Relish
4. Cucumber Relish
5. Salsa, Hot
6. Salsa, Medium
7. Spaghetti Sauce
8. Salad Dressing
9. Pepper
10. Tomato
11. Barbeque Sauce
12. Flavored Vinegar

13. Flavored Syrup
14. Jerky-Venison
15. Jerky Beef
16. Any other (identify)

Class 19 - Canned Vegetables (Standard pint jars)

Lot

1. Asparagus
2. Beans, string
3. Beans, yellow wax
4. Beets
5. Carrots
6. Peas
7. Soup Mix
8. Tomatoes
9. Tomato Juice
10. Corn
11. Any other kind of canned vegetable
12. Any other combination of canned vegetables

Class 20 - Canned Soup

Lot

1. Vegetable
2. Meats
3. Chicken or Turkey
4. Any other

Class 21 - Homemade Wines

A champion ribbon and premium of \$20.00 will be awarded to the outstanding exhibit.

Rules:

1. Each entry must be bottled in common wine bottles with either cork, screw or crown cap.
2. Each bottle must be labeled with the following information: a. Label according to lot number. b. Description of contents. Note especially variety of grape such as concord, beta, etc. c. Name and address of maker. d. Date (month, year) fermentation was begun.
3. Each person may enter one wine in each lot. Entries cannot be made in the same lot by more than one person from the same family.
4. Exhibit one bottle per lot.

Wine Scorecard

Clarity: brilliance, luster	-----	2 points
Color: Depth and tint appropriate to class	-----	2 points
Aroma and Bouquet young or aged: pleasant and developed	-----	3 points
Freedom from Sulphite odor	-----	1 point
Total Acid to the taste: tartness or bitterness	-----	3 points
Tannin: proper astringency	-----	2 points
Sugar: suitable of type	-----	2 points
Balance of sugar, alcohol, and acid fits class	-----	3 points
General Flavor: taste and aftertaste is appropriate	-----	3 points
Body and Finish: fits type	-----	2 points
Over-All Impression	-----	2 points
Total	-----	25 points

Lot

1. Dry red grape
2. Sweet red grape
3. Dry white grape
4. Sweet white grape
5. Rose-dry or sweet (grape)
6. Sweet fruit (including rhubarb, no berries)
7. Dry fruit (Including rhubarb, no berries)
8. Dry berry
9. Sweet berry
10. Dry or sweet specialty (including flowers, vegetables)
11. Sparkling (any type; grape, fruit, etc.)
12. Any other wine, including blends of fruit and grape, fruit and berry, etc.

Class 22 - Homemade Beer

A champion ribbon and premium of \$20.00 will be awarded to the outstanding exhibit.

Lot

1. Light Lager
2. Pilsner
3. European Amber Lager
4. Dark Lager
5. Bock
6. Light Hybrid Beer
7. Amber Hybrid Beer
8. English Pale Ale
9. Scottish and Irish Ale
10. American Ale
11. English brown Ale
12. Porter

13. Stout
14. India Pale Ale (IPA)
15. German Wheat and Rye Beer
16. Belgian and French Ale
17. Sour Ale
18. Belgian Strong Ale
19. Strong Ale
20. Fruit Beer
21. Spice/Herb/Vegetable Beer
22. Smoke-Flavored & Wood-Aged Beer
23. Specialty Beer

Rules:

1. Exhibitor needs to enter one bottle of beer for each entry.
2. All exhibitors must be 21 years of age or older.
3. All beers must be homebrewed by an amateur and in non-commercial facilities.
4. First place winners in each lot will compete for Champion.
5. Beer may be made from malt, hops, grain, fruit/vegetable juice or any other product commonly used in making beer.
6. Each entry must be bottled in a clear brown or green bottle with at least a 10 ounce capacity. we prefer they have no raised-glass brand name lettering and printed caps are blacked out.

Judging criteria:

All judging criteria and guidelines can be found on the Beer Judge Certification Program website at the following

link: http://www.bjcp.org/docs/2008_Guidelines.pdf