FOOD ARTS & SCIENCES

TAKE IN DATES:
Saturday, April 3, 2021 ~ 10:00 AM - 5:00 PM
Sunday, April 4, 2021 ~ 1:00 PM - 3:00 PM

NON-AWARDED PICKUP DATES:
Tuesday, April 6, 2021 ~ 10:00AM - 4:00PM

REMOVAL DATE:
SUNDAY, APRIL 18, 2021
9:00 AM TO 3:00 PM

ENTRY DEADLINE:
MARCH 13, 2021

AWARDS

ROSETTE: Best of Show & Each Class
Best of Show $100.00
Best in Class 1st: $35.00
2nd In Class: Ribbon
3rd in Class Ribbon

RIBBONS: Blue-Red-White

RULES

1. Exhibitor may enter TWO (2) items in each class.
2. Exhibitor may not enter more than a total of FIVE (5) entries.

HOME BAKING

1. Must submit 8" or 9" double layer cake.
2. Only ¼ of the cake will be displayed. The remainder is used for judging purposes.
3. Use of commercially prepared mixes for breads, cakes, cookies, icing and candies will disqualify the entry.
4. All entries must be submitted in sealed, disposable containers or placed in a sealed plastic bag. No glass plates accepted.
5. Six cookies, candies, rolls, etc. are required for entry.
6. A whole loaf of bread must be entered. Loaf cakes must be baked in either loaf or funnel pan.
7. Please include a 4 x 6 printed recipe card with your entry. All recipes will become the property of the Fair and may be used by the Fair for promotional purposes.

Division A: HOME BAKING ADULT

Class Code	Description
HEA-01	Cakes- All
HEA-02	Candy
HEA-03	Cookies- All
HEA-04	Pies-Cream / Custard
HEA-05	Pies- Fruit
HEA-06	Pies- Nut
HEA-07	Pies- Vegetable
HEA-08	Quick Bread- All
HEA-09	Yeast Bread- All
HEA-10	Cornbread- All

CANNING

Special requirements:

1. Only clean, standard jars with acceptable lids and rings.
2. All entries must be labeled by product and dated.
3. Fruits and tomatoes should be processed in boiling water bath and low acid vegetables should be processed in a steam pressure canner.
4. Jellies may be opened by a judge to test for consistency.
5. Flavor is important. Jars will be opened to test flavor at discretion of the judges.
6. Outside rings must remain on jars
7. Use small jars for entries to eliminate waste.
8. Please include a complete recipe with your entry.

Division B: CANNING ADULT

Class Code	Description
HEB-01	Butters
HEB-02	Chutneys
HEB-03	Fruit
HEB-04	Jams
HEB-05	Jellies
HEB-06	Pickles
HEB-07	Preserves
HEB-08	Salsa
HEB-09	Vegetables
HEB-10	Vinegars
HEB-11	Syrups
HEB-12	Honey
HEB-13	Other

Division C: DRIED FOODS ADULT

Class Code	Description
DFD-01	Fruits
DFD-02	Herbs
DFD-03	Meats
DFD-04	Vegetables
DFD-05	Other

YOUTH FOOD ARTS & SCIENCES

Special requirements are the same as adult requirements.

HOMEBAKING DEPARTMENT YOUTH

Special requirements are the same as adult requirements.

Division YHA: HOME BAKING YOUTH

Class Code	Description
YHA-01	Cakes- All
YHA-02	Candy
YHA-03	Cookies- All
YHA-04	Pies- Cream / Custard
YHA-05	Pies- Fruit
YHA-06	Pies- Nut
YHA-07	Pies- Vegetable
YHA-08	Quick Breads- All
YHA-09	Yeast Rolls- All
YHA-10	Cornbread- All

CANNING YOUTH

Special requirements are the same as adult requirements

Division YHB: CANNING YOUTH

Class Code	Description
YHB-01	Fruits
YHB-02	Jams / Jellies
YHB-03	Pickles
YHB-04	Vegetables
YHB-05	Vinegars
YHB-06	Syrups
YHB-07	Honey
YHB-08	Other

Division YDD: DRIED FOOD YOUTH

Class Code	Description
YDD-01	Fruits
YDD-02	Herbs
YDD-03	Meats
YDD-04	Vegetables
YDD-05	Other