

Foods Department

Baked & Confection Foods

Chairperson: Valerie Casey 760-881-8217

Foods Department Guidelines

- ◆ Entry Fees: \$2.00 per entry
- ◆ All General Information, Local and State Rules apply to the entire Foods Department.
- ◆ Entries in this department must be home prepared by the Exhibitors and become the property of the Fair.
- ◆ **No “Repeat Entries” will be accepted.** Example: same recipe entered in Men’s Only Cookie Division and Adult Cookie Division. You may only enter it in one division.
- ◆ Entries should be submitted on disposable plates. Fair will not be responsible for loss or damage to any serving or display plates.
- ◆ Baked goods and confections entered in any division in the class specified as “other” must be identified as to content and type. If acceptable in any already specified class these entries will be moved to such class.
- ◆ The **ONLY** baked exhibits released after Fair will be the Decorated Cakes which may be picked up on **June 6, 2022 3p.m. to 7 p.m.** All other foods will be discarded due to health regulations. This is also the day and time to pick up ribbons and award money.
- ◆ Definitions according to State rule book:
 - Professional** – A person who engages in an event or activity as a livelihood rather than a hobby.
 - Amateur** – A person who engages in an event or activity as a pass time rather than a profession.Professional exhibitors will have their own Division, where specified.
- ◆ No one, other than the Judges, will be allowed in the Exhibit area during the Judging.
- ◆ **Premiums offered per class in this Department:**
1st place \$3.00, 2nd place \$2.00 and 3rd place \$1.00

Division 100—Yeast Breads

½ loaf or ½ Dozen

Classes

1. White
2. Wheat – more than ½ whole wheat flour
3. French
4. Rolls, White
5. Rolls, any other
6. Any Other, describe

Division 101—Quick Breads

½ loaf or ½ Dozen

Classes

1. Banana
2. Muffins, specify
3. Pumpkin
4. Zucchini
5. Any Other, describe

Division 102—Specialty Breads

½ Dozen

Classes

1. Cinnamon Rolls
2. Cupcakes
3. Any Other, describe

Division 103—Confections

8 Pieces

Classes

1. Brittle – Peanut
2. Brittle – other nuts
3. Caramel
4. Cereal
5. Chocolate Dipped
6. Chocolate Dipped Nuts
7. Divinity
8. Fudge-Chocolate
9. Fudge-Other
10. Molded Candies
11. Mints
12. Pralines
13. Sugar Free
14. Any Other, describe

Division 104—Pies & Pastries

1 pie – any size

(Whole pies are to be in disposable pie plates)

Classes

1. Apple Pie
2. Cherry Pie
3. Cream Pie – Describe
4. Fruit – specify
5. Citrus Pie
6. Berry Pie
7. Pecan – 1 crust
8. Pumpkin – 1 crust
9. Pastries, specify—3items
10. Any other, describe

Division 105—Layer Cakes

Two layers – ¼ cake plus 1 slice

Classes

1. Any Layer Cakes, specify

Division 106—Cakes: Other than Layer

¼ cake plus 1 slice-frosted or unfrosted

Classes

1. Angel Food
2. Carrot
3. Upside-Down
4. Cheesecake
5. Applesauce
6. Pound
7. Chocolate
8. Any other, describe

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Decorated Cakes

Guidelines for Decorated Cakes

- ◆ We highly recommend that a cake form be used instead of an actual cake. This will hold up better for display throughout the Fair.
- ◆ Cakes must be a maximum of 12" in diameter and 18" high, including decorations.
- ◆ Exceptions will be made for **Wedding cakes**, maximum height is 24".
- ◆ If cake does not meet regulations on size, it will not be judged and will be placed for "display only".

Division 107—Amateur Decorated Cake

Division 108—Professional Decorated Cake

Classes

1. Birthday
2. Baby Shower
3. Novelty
4. Wedding
5. Any other, describe

Division 109—Cookies

½ Dozen

Classes

1. Bar Cookies, any
2. Cereal
3. Chocolate
4. Chocolate Chip
5. Fruit, any type
6. Ice Box
7. Molasses
8. Oatmeal
9. Peanut Butter
10. Spice
11. Sugar
12. Any other, describe

Lemon Bar Contest

Lemon Bar Contest Guidelines

- ◆ One entry per person in this contest
- ◆ Bring 6 (six) bars on a disposable plate
- ◆ Bars must be homemade from scratch, no mixes.
- ◆ Judging will be on taste and overall visual appeal.

Division 11—Lemon Bar Contest

Classes

1. Lemon Bars

Men Only!

Men Only Guidelines

- ◆ All Food Department Guidelines & Rules apply to this Division.
- ◆ All food items are to be on non-returnable plates.
- ◆ No repeat entries accepted. All double entries will be disqualified.

Division 112—Men Only

Classes

1. Brownies – ½ dozen
2. Cakes – layered (2 layers) ¼ cake +1 slice
3. Cakes – other than layer – ¼ cake +1 slice
4. Chocolate Chip Cookies – ½ dozen
5. Cookies – any other – ½ dozen
6. Confections – ½ dozen
7. Muffins - ½ dozen
8. Quick Bread – ½ loaf
9. Pies – 1 any size
10. Pastries - 3 each

Table Settings

Table Setting Guidelines—please read—there are changes!

- ◆ All General Information, Local and State Rules apply to the entire Foods Department.
- ◆ Check with Entry Office for Table Setting Guides.
- ◆ **No Card Tables**—Space is provided and will measure 22" wide X 28" deep X 15" high
- ◆ **1(one) Place Setting Only Please**
- ◆ Each Table Setting must have a menu.
- ◆ No alcoholic beverage bottles allowed.
- ◆ If "Fair Theme" please **note** on entry form
- ◆ Ask Entry Office for Table Setting Guidelines

Division 110—Informal Table Settings

Division 111—Formal Table Settings

Classes for division 110 & 111

1. Breakfast
2. Dinner
3. Luncheon
4. Special Occasion

Sample Label for Preserved Foods

Entries with labels not containing this information will be disqualified.
Labels may be photocopied

" Sample Label"	
Product:	_____
Method/Time:	_____
Date:	_____
Ingredients:	_____

Salsa Contest

Salsa Contest Guidelines

- ◆ No pre-registration is required for this contest, but preferred.
- ◆ **No Premiums are paid out for this contest.**
- ◆ Limit of **one** entry per participant per class.
- ◆ Jar/bowl of salsa will admit the **participant only** to the Fairgrounds **free** of charge the day of the contest.
- ◆ Bring salsa to the **Foods Department** at 3 p.m. on **Saturday, June 4, 2022.**
- ◆ Judging will be based on flavor, appearance, consistency and uniqueness of salsa.
- ◆ Judging will take place at 4 p.m. and is open to the public.

Division 12—Salsa Contest

Classes

1. Green Salsa
2. Red Salsa

Foods Department

Preserved Foods—Chairperson: Valerie Casey 760-881-8217

Preserved Foods Department Guidelines

- ◆ Entry fees: \$2.00 per entry
- ◆ All General Information, Local and State Rules apply to the entire Department.
- ◆ Entries in this department must be home prepared and canned or packaged by the Exhibitor within one year of the opening day of the Fair.
- ◆ Items which have been shown at any previous fair are not eligible.
- ◆ Standard jar: must be a glass container specifically designed for canning purposes. An entry will consist of two (2) standard pints or two (2) standard quarts or ½ pints where stated. No paraffin seals.
- ◆ Two (2) jars constitute an entry. One (1) jar to remain unopened for dis-

played purposes; one (1) jar will be opened for judging and may be reclaimed by exhibitor on **Monday, May 9, 2022 from 10 a.m. to 3 p.m.**

- ◆ All products being considered for cash awards will be opened.
- ◆ The Fair will dispose of foods showing spoilage.
- ◆ Non-acid and low-acid foods must be canned under pressure. Tomatoes and fruits (not including their juices) must be processed in a boiling water bath. No open kettle method.
- ◆ Specify variety and date on label. Canned goods entered in any division in the class specified "any other" must be labeled as to contents.
- ◆ **Premiums offered per class of this Department:** 1st place \$3.00, 2nd place \$2.00 and 3rd place \$1.00

Gifts in a Canning Jar

Gifts in a Jar Guidelines

- ◆ One entry per exhibitor in this division.
- ◆ Judging will be based on appearance, decoration of jar, and originality of gift.

Division 115—Gifts in a Jar

Classes

1. Christmas
2. Easter
3. Special Occasion
4. Halloween

Division 116—Canned Fruit—Amateur

Division 117—Canned Fruit—Professional

Classes

1. Applesauce
2. Apricots - whole
3. Apricots - halved
4. Peaches - whole
5. Peaches - sliced
6. Peaches - halves
7. Pears - whole/halves
8. Pears - sliced
9. Any other, describe

Division 118—Canned Fruit—Amateur

Division 119—Canned Fruit—Professional

Classes

1. Any, describe
- (Sugarless)

Division 120—Canned Vegetables—Amateur

Division 121—Canned Vegetables—Professional

Classes

1. Vegetables, any, specify

Division 122—Fruit Pickles—Amateur

Division 123—Fruit Pickles—Professional

Classes

1. Pears
2. Peaches
3. Any Other, describe

Division 124—Vegetables Pickles—Amateur

Division 125—Vegetables Pickles—Professional

Classes

1. Beets
2. Bread and Butter
3. Mixed pickles
4. Any Other, describe

Division 126—Relish / Sauces / Curds—Amateur

Division 127—Relish / Sauces / Curds—Professional

Classes

1. Chutney
2. Mustard
3. Salsa
4. Vegetable Relish, any, describe
5. Fruit Relish, any describe
6. Any Other, describe

Division 128—Jellies—Amateur

Division 129—Jellies—Professional

Classes

1. Apple
2. Blackberry
3. Boysenberry
4. Cactus
5. Fruit, mixed, describe
6. Grape
7. Plum
8. Raspberry
9. Strawberry
10. Any other, describe

Division 130—Jams—Amateur

Division 131—Jams—Professional

Classes

1. Apricot
2. Apricot & Pineapple
3. Boysenberry
4. Blackberry
5. Berry, other, describe
6. Fruit, mixed, describe
7. Peach
8. Plum
9. Raspberry
10. Strawberry
11. Any Other, describe

Division 132—Preserves—Amateur

Division 133—Preserves—Professional

Classes

1. Berry, any, describe
2. Fruit, mixed, describe
3. Peach
4. Any other, describe

Division 134—Conserves—Amateur

Division 135—Conserves—Professional

Classes

1. Any Fruit/Nuts, describe

Division 136—Marmalade / Butter—Amateur

Division 137—Marmalade / Butter—Professional

Classes

1. Citrus Marmalade, describe
2. Fruit Marmalade, describe
3. Any other Marmalade, describe
4. Apple Butter
5. Any other Butters, describe

Division 138—Pie Filling—Amateur

Division 139—Pie Filling—Professional

Classes

1. Apple
2. Any other, describe

Dehydrated Foods

- ◆ Jerky – 3 strips and dried fruit 4 to 6 sections
- ◆ Fruit Leather – 1" wide x 6" long rolled up
- ◆ Herbs and Spices – ½ cup in ½ pint jar.
- ◆ 2 Jars—One jar will be opened for judging and the other for display.

Division 140—Dehydrated Foods—Amateur

Division 141—Dehydrated Foods—Professional

Classes

1. Dried Fruit – any describe
2. Jerky, any – describe
3. Fruit Leathers – describe
4. Herbs & Spices