

# Baked Foods Department

## 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 3, 2024 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.
- ◆ 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  | 4. Rolls, white        |
| 2. Wheat  | 5. Rolls, any other    |
| 3. French | 6. Any Other, describe |

## Division 101—Quick Breads—½ loaf or ½ Dozen

### Classes

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

## Division 102—Specialty Baked Foods—½ Dozen

### Classes

- |                   |                        |
|-------------------|------------------------|
| 1. Cinnamon Rolls | 4. Brownies            |
| 2. Cupcakes       | 5. Any Other, describe |
| 3. Lemon Bars     |                        |

## Division 103—Confections—8 Pieces

### Classes

- |                          |                            |
|--------------------------|----------------------------|
| 1. Brittle, specify      | 5. Chocolate Dipped, other |
| 2. Fudge, Chocolate      | 6. Divinity                |
| 3. Fudge, other          | 7. Sugar Free              |
| 4. Chocolate Dipped Nuts | 8. Any Other, describe     |

## Division 104—Pies & Pastries—1 pie – any size

### Classes

- |                       |                               |
|-----------------------|-------------------------------|
| 1. Fruit Pie, specify | 5. Citrus Pie, specify        |
| 2. Pecan – 1 crust    | 6. Pastries, specify, 3 items |
| 3. Cream Pie, specify | 7. Any other, describe        |
| 4. Pumpkin            |                               |

## Division 106—Cakes—¼ cake plus 1 slice-frosted or unfrosted

### Classes

- |                |                          |
|----------------|--------------------------|
| 1. Angel Food  | 5. Chocolate             |
| 2. Carrot      | 6. Layer Cakes, describe |
| 3. Upside-Down | 7. Any other, describe   |
| 4. Cheesecake  |                          |

## Division 109—Cookies—½ Dozen

### Classes

- |                         |                        |
|-------------------------|------------------------|
| 1. Bar Cookies, specify | 5. Molasses            |
| 2. Chocolate            | 6. Peanut Butter       |
| 3. Chocolate Chip       | 7. Sugar               |
| 4. Oatmeal              | 8. Any other, describe |

## 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 24" high, including decorations.
- ◆ 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    | 4. Wedding             |
| 2. Baby Shower | 5. Any other, describe |
| 3. Novelty     |                        |

## 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

- ◆ All General Information, Local and State Rules apply to the entire Foods Department.
- ◆ Check with Entry Office for Table Setting Guides.
- ◆ **Back! Card Tables with 2-4 place settings limited to the first 8 entrants. One entry per exhibitor. Exhibitors must provide the card table.**
- ◆ 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—Table Settings

### Classes

- |                     |                       |
|---------------------|-----------------------|
| 1. Formal, describe | 2. Informal, describe |
|---------------------|-----------------------|

## 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 | 3. Special Occasion |
| 2. Easter    | 4. Halloween        |

# Preserved Foods Department

## 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 display purposes; one (1) jar will be opened for judging and may be reclaimed by exhibitor on **Tuesday, May 7, 2024 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

## 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: _____

### Division 116—Canned Fruit—Amateur

#### Classes

1. Applesauce
2. Apricots
3. Peaches
4. Pears
5. Any other, describe

### Division 120—Canned Vegetables—Amateur

#### Classes

1. Vegetables, any, specify

### Division 122—Fruit Pickled—Amateur

#### Classes

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

### Division 124—Vegetables Pickled—Amateur

#### Classes

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

### Division 126—Relish/Sauces/Curds—Amateur

#### 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

#### 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

#### 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

#### Classes

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

### Division 134—Conserves—Amateur

#### Classes

1. Any Fruit/Nuts, describe

### Division 136—Marmalade/Butter—Amateur

#### 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

#### Classes

1. Apple
2. Any other, describe

## Professional Preserved Foods

- ◆ Must provide description of item entering on Entry Form

### Division 139—Professional Preserved Foods

#### Classes

1. Canned Fruit
2. Canned Vegetables
3. Fruit Pickled
4. Vegetables Pickled
5. Relish/Sauces/Curds
6. Jellies
7. Jams
8. Preserves
9. Conserves
10. Marmalade/Butter
11. Pie Filling

## 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

#### Classes

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