

DEPARTMENT 20

**TED & PEGGY
CRESS**

(509)627-1222

BUILDING 3

OPEN CLASS FOODS

REGISTER NOW!

1. Before entering, refer to General Information. Late entries accepted if exhibitor has pre-entered name and address in this department prior to 8/1/16.
2. Entry Submission: Exhibits to arrive on grounds Sun., Aug. 21, between 10 a.m. and 7 p.m.
3. Entry Pickup: Entries will be released between 8 and 10 a.m. Sun., 8/28. Between 8 and 11 a.m.
4. All judging takes place on Sun., Aug. 21. Late entries will not be judged in accordance with the general rules.
5. LIMIT: refer to each division for limits.
6. Entries MUST be made by the exhibitor since last year's Fair.
7. Age limits for youth entering are:
 - Baking and Dehydration - ages 4 through 17
 - Water bath canning - 6 through 17
 - Pressure canning - 9 through 17
8. Judges are professionals and their decisions are final.
9. Special open foods events:
 - a. Youth Cupcake Contest
 - b. Red Apple Market Pie Contest
10. Special recognition ribbons will be awarded for Fair Theme, Superintendent's Choice, Best of Show, and Special Merit.
11. Department 20 Divisions (Only Division C has more than 1 class)

BAKED GOODS

- A. Decorated Bakery Products
- B. Cookies - Baked only
- C. Cakes (no mixes or frostings that require refrigeration)
- D. Candy
- E. Yeast Breads (includes what might be called yeast Artisan Breads).
- F. Gluten-free products
- G. Biscuits, Muffins, Quick Breads
- H. Pies (Pies that require refrigeration will not be accepted, e.g. cream pies)
- I. Fruit Cobblers

CANNED GOODS

- J. Fruit/Fruit Juice
- K. Vegetables
- L. Meats, Soup and Sauces
- M. Jellies
- N. Jams and Butters
- O. Pickles and Relishes and Chutneys

DRIED PRODUCTS

- P. Fruit
- Q. Herbs and Spices
- R. Vegetables
- S. Fish, Meat and Poultry

Thank you to our sponsors!

Red Apple Market, Kennewick

Albertson's, Leslie and Gage

Washington State Wheat Growers Association

Ball Corporation

Wilton Industries

DEMONSTRATION EVENTS

TOMATO CANNING DEMONSTRATION

Time and date will be located in bldg. 3.

PRESSURE CANNING, DEMONSTRATION

Time and date will be located in bldg. 3.

BAKED GOOD DEMONSTRATION

Time and date will be located in bldg.3

BAKED GOODS

Put each class entry on a disposable plate or tray and cover with film. DO NOT cover frosted cakes, cupcakes, or cookies. DO NOT put your name under film. Entries must include 4 of each cookie, roll, muffin, or candy entered. Pies, cakes and standard size (9 x 5) loaves of bread must be whole. For quick breads, use the pan size recommended by the recipe. If only a portion of the entry is used in judging, the balance may be donated to the volunteer dinner or taken home after judging.

RULES

1. Decorated bakery products (Division A):
 - a. Decorated bakery products are not tasted
 - b. Judging is an evaluation of technique, creativity, execution and appearance
 - c. All decorated bakery products must be edible. Cakes based on non-edible components such as cardboard or plastic bases will be disqualified.
2. No two family members may enter the same recipe.
3. No-bake cookies such as rice-crispy treats are not accepted.
4. Candy – specify if it is microwaved or if it is made conventionally.
5. FOR JUDGING PURPOSES, A RECIPE MUST ACCOMPANY ALL ENTRIES.

DECORATED BAKERY PRODUCTS

PREMIUM POINTS

<u>BLUE</u>	<u>RED</u>	<u>WHITE</u>
12	8	6

DIVISION

A. Decorated Bakery Products

CLASS

1. Family-sized cake; special shape with NO commercial accessories
2. Family-sized cake; special shape WITH commercial accessories
3. Cake telling story or fair theme with NO commercial accessories
4. Cake telling story or fair theme WITH commercial accessories
5. Three cupcakes decorated with three different designs
6. Three cookies decorated with three different designs

BAKED GOODS

PREMIUM POINTS

<u>BLUE</u>	<u>RED</u>	<u>WHITE</u>
6	4	2

SPECIAL AWARDS

Division B – Red Apple Market of Kennewick -In both adult and youth categories, first, second and third place award winners will be selected from Division B blue ribbon entries. First and second place winners will receive 10 lbs and 4 lbs of sugar, respectively.

Division C – Wilton Industries Youth Cupcake Contest; first, second and third place award winners will be selected from qualifying Division C blue ribbon entries. First and second place winners will receive Wilton gift certificates.

Division E - Washington State Wheat Growers Association - recognition of best White, Whole Wheat or Rye-based yeast breads in both adult and youth age groups.
First place - Cookbook and Rosette. Second place - DVD.

DIVISION

- B. Cookies - bake only.
- C. Cakes - no mixes or refrigerated frosting allowed. (Note: A cream cheese frosting is acceptable since the quantity of sugar called for by the recipe will bind the moisture in the cheese and make the frosting stable in room temp).
- D. Candy - no wrapped candy.

- E. Yeast Breads Nominally–standard sized loaves (9x5) must be entered. (Note: Virtually all breads submitted in this category are what might be called “Artisan” breads whether cooked in pan or not.)
- F. Gluten Free Products - Any baked product.

CLASS

- 1. Up to 6 different products may be entered in each Division B-F.

DIVISION

- G. Biscuits, muffins and quick breads
- H. Pies – qualifying pies will be part of the Red Apple Market Pie contest.
- I. Cobblers

CLASS

- 1. Up to 4 different products may be entered in each Division G-I.

FOOD PRESERVATION: CANNING AND DRYING

Process is critical to safe food preservation. All exhibits for pickles, preserved meat, and tomato products (e.g. tomato salsa) must be accompanied by the recipe used including its source and date of publication. Meat jerky recipe must include the procedure used. See labeling requirements below.

CANNING REQUIREMENTS, JUDGING METHODOLOGY AND AWARDS:

- 1. All entries must be labeled correctly.
- 2. No jars will be opened.
- 3. Use only standard quart-sized or smaller canning jars.
- 4. No freezer jams allowed.
- 5. Low-sugar and no-sugar products may be entered under appropriate divisions.
- 6. Jars, lids and rings must be clean with no sticky residue.
- 7. Judges will use the latest Cooperative Extension guidance on food preservation methods in their evaluation of entries.

8. Labeling will include the following information:
 - a. Name of product
 - b. Date of processing (month and year)
 - c. Processing method
 - i. Water bath or pressure (including pounds and pressure and whether dial or weighted gauge).
 - ii. Cold or hot pack.
 - d. Processing time.
 - e. For jams and jellies, specify if low-sugar or artificially sweetened.
 - f. For tomatoes, specify type and amount of acid added.
 - g. For pickles, specify ratio of water to vinegar (recommended).
9. Entries will be disqualified if they are determined to be an unsafe canned product. This may include incorrect processing or LACK of information on label necessary to determine safety.

PREMIUM POINTS

<u>BLUE</u>	<u>RED</u>	<u>WHITE</u>
6	4	2

SPECIAL AWARDS

All Divisions – Albertson’s Canning Awards: in both adult and youth categories, three products will be selected from the blue ribbon entries from all divisions. First, second and third-place winners will receive one-dozen quart, pint and half-pint jars from Albertsons, respectively.

DIVISION

- J. Canned fruits/Fruit juice
- K. Canned vegetables and juices
- L. Canned meats, soups, and sauces
- M. Jellies
- N. Butters, Jams, Conserves, Marmalades and Fruit Syrups. (Definitions: Butters are fruit pulp. Jam is crushed fruit. Conserve is a jam that is combined with raisins and nuts. Preserves are pieces of fruit in thick syrup. Marmalades are a combination of small slivers of fruit and/or citrus peel throughout a jelly-like product. Fruit syrup is a thick liquid made from fruit juice and sweetener.
- O. Canned pickles, relishes and Chutneys

CLASS

1. Up to 8 different kinds may be entered in each Division J-O. No duplications.

DRYING REQUIREMENTS, JUDGING METHODOLOGY AND AWARDS:

1. All entries must be labeled correctly.
2. Quantity: Each entry will be an appropriately sized Ziploc-like bag containing two large, eight medium, twelve small or one tablespoon of tiny pieces or powder.
3. Each bag will be labeled in the upper right-hand corner.
4. Labeling will include the following information:
 - a. Name of product
 - b. Date of processing
 - c. Drying method (e.g. sun, oven, and dehydrator)
 - d. Drying time
 - e. Pretreatment, if any
 - f. For fruit leathers, specify sweetening or additives, if any

PREMIUM POINTS

<u>BLUE</u>	<u>RED</u>	<u>WHITE</u>
6	4	2

DIVISIONS

- P. Dried fruits
- Q. Dried herb and spices
- R. Dried Vegetables

CLASS

1. Up to 12 different vegetables may be entered. No duplications.

DIVISION

- S. Dried fish, meat and poultry. Must be pre-treated in a USDA-approved process. Information may be obtained at the WSU Extension Office.

CLASS

1. Up to 3 different kinds of fish or meat may be entered, no duplications.