

# DEPARTMENT 20

## OPEN CLASS FOODS

BUILDING 3

SUPERINTENDENT: TED AND PEGGY CRESS

CONTACT: (509) 627-1222

Pre-registration is mandatory: [Register Here!](#)

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.
2. Entry Submission: Exhibits to arrive on grounds Sun., 8/19, between 10 a.m.-7 p.m.
3. Entry Pickup: Entries will be released between 8-10 a.m. Sun., 8/26.
4. All judging takes place on Sun., 8/19. 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 – ages 6 through 17
  - Pressure canning – ages 9 through 17
8. Judges are professionals and their decisions are final.
9. Special open foods events: 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).

### **Building 3 "Special" Ribbon**

**Given out to any exhibitor who makes anything with our 2018 Building Theme  
"Summer is Buzzing by with Sunny Sunflowers, Bees and Butterflies"**

#### **Baked goods**

- A. Decorated Bakery Products (cookies, cakes, and cupcakes).
- B. Cookies - Baked only.
- C. Cakes/Cupcakes (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. Butters, Jams, Preserves, Conserves, Marmalades and Fruit Syrups. (Distinctions: Butters are made from fruit pulp. Jam is made from crushed or chopped fruit. Preserves use fruit or fruit pieces in slightly jelled sugar syrup. Conserves contain multiple fruits and possibly involving nuts, raisins and coconut. Marmalades are small slices/pieces of fruit and/or citrus peel in a jelly. Fruit syrup is a thick liquid made from fruit juice and sweetener.)
- P. Pickles and Relishes and Chutneys.

### **Dried Products**

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

### **Thank you to our sponsors!**

Red Apple Market, Kennewick  
Washington State Wheat Growers Association  
Ball Corporation (Subsidiary of Hearthmark, LLC)  
King Arthur Flour

### **DEMONSTRATION EVENTS**

#### **TOMATO CANNING DEMONSTRATION**

Tuesday, August 21, 2 p.m. and 6 p.m. in Building 3

#### **PRESSURE CANNING, DEMONSTRATION FOR SALMON**

Thursday, August 23, 2 p.m. and 6 p.m. in Building 3

#### **PRESSURE CANNING DEMONSTRATION FOR MEATS AND SOUPS**

Friday, August 24, 2 p.m. and 6 p.m. in Building 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 (non-decorated cupcakes, which can be iced, will be submitted into Division "C").
6. Three cookies decorated with three different designs (non-decorated cookies, which can be iced, will be submitted into Division "B").

## NON-DECORATED BAKERY PRODUCTS

### PREMIUM POINTS

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

### SPECIAL AWARDS

**Divisions B, C, E, G, H, I** – King Arthur Flour Baking Contest - In both adult and youth categories, first, second and third place award winners will be selected from Divisions B, C, E, G, H, I blue ribbon entries. First-place winners will receive a \$30 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com; Second-place winners will receive a King Arthur Flour Baker's Companion Cookbook; Third-place winners will receive a King Arthur Flour Standard Bread Loaf Pan. To be eligible to win entries must be submitted with a recipe card showing the use of King Arthur Flour in their recipe and provide a proof of purchase (UPC Code from flour bag or receipt).

**Division B, C, & H** – Red Apple Market of Kennewick – In both adult and youth categories, First and Second place award winners will be selected from Division B, C & H blue ribbon entries. First and Second place winners will receive 10 lbs. and 4 lbs. of sugar, respectively.

**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 – Cookbook**

### DIVISION

- B. Cookies - bake only.
- C. Cakes/Cupcakes - 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.
  - a. No wrapped candy.
  - b. Candy prepared for decorative purposes may be submitted, but will be judged on appearance alone.
- E. Yeast Breads-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.

## FOOD PRESERVATION: CANNING

### PREMIUM POINTS

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

### SPECIAL AWARDS

**All Divisions** – Ball Fresh Preserving Award for Adult Level – awards for First and Second place will be presented to exhibitors whose home-canned entry is selected the best in the categories of Fruits, Vegetables, Pickles and Soft Spreads. Entries must be preserved in Ball Jars and sealed with Ball Lids and Bands or preserved in Kerr Jars sealed with Kerr Lids and Bands. In addition, entries in the soft spread category must be prepared using Ball Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry. First-place Adult Level Award winners will receive Two (2) Five-dollar (\$5) Coupons for Ball or Kerr Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball Pectin. Second-place Adult Level Award winners will receive One (1) Five-dollar (\$5) Coupon for Ball or Kerr Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball Pectin. Ball Fresh Preserving Award for Youth Level - In youth categories, awards for First-place will be presented to exhibitors whose home canned entry is selected the best in the categories of Fruits, Vegetables, Pickles and Soft Spreads. Entries must be preserved in Ball Jars and sealed with Ball Lids and Bands or preserved in Kerr Jars sealed with Kerr Lids and Bands. In addition, entries in the soft spread category must be prepared using Ball Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry. First-place Youth Level Award winners will receive One (1) Five-dollar (\$5) Coupon for Ball or Kerr Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball Pectin.

### DIVISION

- J. Canned fruits/Fruit juice.
- K. Canned vegetables and juices.
- L. Canned meats, soups, and sauces.
- M. Jellies and syrups.
- N. Butters and Jams (Distinctions: Butters are made from fruit pulp. Jam is made from crushed or chopped fruit).
- O. Preserves, Conserves, and Marmalades (Distinctions: Preserves use fruit or fruit pieces in slightly jelled sugar syrup. Conserves contain multiple fruits and possibly involving nuts, raisins and coconut. Marmalades are small slices/pieces of fruit and/or citrus peel in a jelly).
- P. 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.

## **FOOD PRESERVATION: DRYING**

### **PREMIUM POINTS**

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

## **DIVISIONS**

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

## **CLASS**

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

## **DIVISION**

- T. 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.