



Division 7 Culinary Creative Arts Building

Co-Superintendents: Teresa Affeldt & Mae Maude

For further information, see General Rules page 4

Age: Youth (12 yrs. & under)
Adult (19-61)

Junior (13-18)
Senior (62 & over)

indicate age group after Lot # on exhibit tag and actual age if very young or very old

Special Awards:

- Cash award to the winners in these classes: Breads, Cookies, Cakes, Pies and Candy
- "Cash awards" will be given by funds from the *Culinary Bake Sale* to persons with highest points in Youth, Junior, Adult and Senior age divisions

Specific Rules for Culinary:

1. Cakes, breads and pies will be cut when judged. One piece of food will remain on exhibit. *Remainder will be donated to the baked food sale.
2. One (1) entry per lot number.
3. Guidelines available at County Extension Office.
4. Attach recipe & processing procedure. Jams, jellies, preserves must have sure jell, no Jello based recipes.
5. Absolutely NO cream fillings or custard fillings.
6. Absolutely NO glass dishes.
7. All cakes, pies, breads must be whole.

Class A: Bread (one loaf) plain, yeast dough, not sweet

- Lot:** 600 White bread
- 601 Whole wheat
 - 602 100% wheat
 - 603 Rye bread
 - 604 French bread
 - 605 Pumpernickel bread
 - 606 Sourdough bread
 - 607 Herb bread
 - 608 Gluten free bread
 - 609 Other than named
 - 610 Bagels

Class B: Sweet Dough (yeast)

- Lot:** 612 Cinnamon rolls (no frosting, 4 in exhibit)
- 613 Pecan rolls (no frosting, 4 in exhibit)
 - 614 Orange rolls (4 in exhibit)
 - 615 Donut (4 in exhibit)
 - 616 Coffee cakes with yeast
 - 617 Plain or fancy dinner rolls
 - 618 Gluten free rolls (4 in exhibit)
 - 619 Other than named

Class C: Quick Breads

- Lot:** 620 Banana bread
- 621 Date bread
 - 622 Quick coffee cake
 - 623 Muffins (plain white, 4 in exhibit)
 - 624 Biscuits (4 in exhibit)
 - 625 Raisin
 - 626 Zucchini
 - 627 Pumpkin
 - 628 Gluten free, any kind
 - 629 Biscotti (4 in exhibit)
 - 630 Poppy seed bread
 - 631 Other than named

Specialty Contest
Angel Food Cake
(with or without frosting)

Class D: Cookies (no frosting, 4 on plate)

- Lot: 630 Oatmeal/Crisp cookies
- 631 Oatmeal drop cookies (with raisins or nuts)
- 632 Ginger cookies (crisp)
- 633 Chocolate drop cookies
- 634 Molasses drop cookies
- 635 White sugar cookies
- 636 Refrigerator cookies
- 637 Peanut butter cookies
- 638 Filled cookies
- 639 Chocolate chip cookies
- 640 Drop cookies (other than named)
- 641 Molded cookies (other than named)
- 642 No bake cookies
- 643 Cookie other than named
- 644 Brownie bars (unfrosted)
- 645 Pumpkin bars
- 646 Lemon Bars
- 647 Bars (unfrosted, other than named)
- 648 Gluten free, any kind

Class E: Candy-4 pieces (nuts are optional)

- Lot: 649 Fudge
- 650 Divinity
- 651 Penuche
- 652 Fondant
- 653 Peanut brittle
- 654 Peanut butter fudge
- 655 Caramels
- 656 Solid molded
- 657 Filled molded
- 658 Other than named

Class F: Cake (displayed out of pan, Absolutely NO Frosting)

- Lot: 660 Spices or applesauce
- 661 Carrot cake
- 662 Angel food (plain white)
- 663 White
- 664 German chocolate
- 665 Chiffon
- 666 Bundt cake
- 667 Pound cake
- 668 Sponge cake
- 669 Gluten free, any kind
- 670 Other than named

Class G: Cake (decorated)

- Lot: 671 Ginger bread house
- 672 Decorated cake (youth or junior)
- 673 Other than named

Class H: Pies

Specific Rules for Pie Class:

1. Pies to be made in at least a 6-inch foil pan. No glass plates accepted.
2. One piece of pie will be on display.
3. Pie crust or regular pie pastry.
4. No custard or cream pies will be accepted.

- Lot: 674 Apple
- 675 Cherry
- 676 Blueberry
- 677 Pumpkin
- 678 Peach
- 679 Rhubarb
- 680 Mincemeat
- 681 Raisin
- 682 Pear
- 683 Tarts (any flavor)
- 684 Pecan
- 685 Gluten free, any kind
- 686 Other than named

Angel Food Cake

Youth Division (18 yrs. and under) & Adult Division (19 yrs. and over)

Rules: Cakes are to be brought in on Saturday, August 17 between 10am and noon. After judging is completed samples of the cakes will be sold for \$1.00. Proceeds going to the winner. All cakes will be judged against one another with one (1) winner overall. Winner Takes All! Plus, bragging rights for the best cake in the fair. Not responsible for cake pans. Must have recipes attached.

Recipe required

Public Judging:

Saturday, August 17th

Noon

\$1 per Piece

Proceeds go to overall winner

Food Preservation

Specific rules for food preservation:

1. **All Entries must have** the following information on an entry tag or entries will be disqualified
 - Recipe listing all ingredients with specific amounts
 - Boiling water bath or pressure canner (indicate method used)
 - Dial gauge or weighted gauge (indicate method used)
 - Altitude
 - Pounds pressure
 - Processing time
 - Jellies, jams and preserves must be in ½ pint or pint jars
 - Pickles, vegetables and fruit must be in pint or quart size **only**
2. Exhibit jars must be standard brand and size only, made of clear glass and sealed with 2-piece lid. Jars should have rings left on.
3. Use current USDA processing times and methods (if no standard exists item will be disqualified)
4. All exhibits must have an exhibit entry form with entry. Tags available at the CSF Office.
5. Absolutely NO salsa.
6. Only jellies, jams and preserves will be opened for judging.

Special Awards:

Prizes will be awarded to the top point winner in each food preservation class.

Class I: Canned Vegetable and Meats

Lot: Must be in pint or quart jars

- 690 Beans (wax)
- 691 Beans (green)
- 692 Beets
- 693 Carrots (whole)
- 694 Carrots (sliced)
- 695 Corn (cream style)
- 696 Corn (whole kernel)
- 697 Peas
- 698 Tomatoes
- 699 Tomato products (other than named)
- 700 Asparagus
- 701 Cauliflower
- 702 Vegetable juice
- 703 Potatoes
- 704 Vegetable (other than named)
- 705 Pork
- 706 Poultry
- 707 Fish
- 708 Wild meat (game)
- 709 Beef
- 710 Mincemeat

Class J: Canned Fruit

Lot: Must be in pint or quart jars

- 711 Apples
- 712 Applesauce (sieved)
- 713 Applesauce (sliced)
- 714 Apricots
- 715 Cherries
- 716 Peaches
- 717 Pears
- 718 Plums
- 719 Raspberries
- 720 Rhubarb
- 721 Fruit juice
- 722 Other than named

Class K: Preserves

A preserve is a fruit, whole or in sections, in a thick syrup of jelly-like consistency, to be exhibited in standard half pint or pint jars. Jars will be open when judged.

- Lot:** 723 Cherry
- 724 Peach
 - 725 Plum
 - 726 Ripe tomato
 - 727 Strawberry
 - 728 Watermelon
 - 729 Raspberry
 - 730 Grape
 - 731 Other than named



Class L: Jams

Jams are open when judged. Use standard ½ pint or pint jars.

Lot: 734 Fruit Butters

735 Peach

736 Plum

737 Raspberry

738 Cherry

739 Strawberry

740 Wild fruit

741 Other than named

Class M: Jellies

Will be opened when judged. Use standard ½ pint or pint jars.

Lot: 742 Chokecherry

743 Currant

744 Grape

745 Plum

746 Raspberry

747 Cherry

748 Rhubarb

749 Wild fruit

750 Apple

751 Other than named

Class N: Pickles

Exhibits should be made in standard jars, pint or quart size. Jars will NOT be opened when judged.

Lot: 752 Beets

753 Bread and butter

754 Crab apple

755 Dill

756 Watermelon

757 Whole sweet

758 Chunk sweet

759 Apple rings

760 Pickled beans

761 Green tomato pickles

762 Pickled peppers

763 Mixture of vegetables (pickled)

764 Other than named

Class O: Relish

Lot: 765 Chutney

766 Tomato

767 Cucumber

768 Beet

769 Corn

770 Other than named

Class P: Dried Foods

Lot: 771 Apples

772 Bananas

773 Apricots

774 Peaches

775 Pineapple

776 Fruit leather

777 Other than named (fruit)

778 Beans

779 Carrots

780 Corn

781 Peas

782 Other than named (vegetables)

783 Mushrooms

784 Tomatoes

785 Cucumbers

786 Peppers

787 Herbs (name variety)

788 Other

*Check out the
**Culinary Division
 Bake Sale &
 Angel Food Cake Showdown**
 (specialty contest)*

Saturday, August 17th

12:00 pm – 2:00 pm

Proceeds from Bake Sale go toward High Point prizes in Youth, Junior, Adult and Senior Divisions.