

# Foods Department

## Baked & Confection Foods

Chairperson: Valerie Casey 760-881-8217

### Foods Department 2020 Prize Sponsors

#### **The Cake Shop**

18428 Highway 18, Apple Valley, CA  
760-946-5500

Will award gift cards in Baked Foods

#### **Molly Brown's—Diana Brown**

Smoke Tree, Green Tree, Mojave  
and Route 66 locations

Will award a gift certificate to Over-All in Foods

#### **Italian Kitchen**

16409 Yucca Street, Hesperia, CA 92345

Will award winners in categories

### **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 1, 2020 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

2020 Fair Theme: "Party like an Animal!"

**Entries close: April 10, 2020 \*\*\* See Schedule of Events on Page 9 for all other dates**

# Foods Department

## Baked & Confection Foods

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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".

<u>Decorated Cake Scorecard</u>	
<b>Overall Appearance</b>	<b>45%</b>
Balance	15%
Color Harmony	15%
Consistency of Pattern	15%
<b>Neatness</b>	<b>25%</b>
Texture of Icing	10%
Uniformity of repeat pattern	15%
<b>Artistic Quality</b>	<b>30%</b>
Overall eye appeal	15%
Originality	15%
<b>Total</b>	<b>100%</b>

#### 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

#### *What kind of cookie do I have?*

**Bar Cookie:** baked in a pan and cut into pieces after baking

**Drop Cookie:** Dropped from a spoon onto a baking sheet

**Filled Cookie:** a layer of filling inside layers of cookie dough

**Molded cookie:** dough is shaped by hand. Shape is retained after baking. Dough may be rolled in hands and flattened to make a more even cookie

**Refrigerator cookie:** dough formed into a roll, chilled and sliced to bake.

**Rolled Cookie:** dough is rolled out into a thin sheet and cut with a cookie cutter.

### Table Settings

#### Table Setting Guidelines—please read—there are changes!

- ◆ All General Information, Local and State Rules apply to the entire Foods Department.
- ◆ Limited to the first 16 entrants.
- ◆ **MUST ENTER IN PERSON! CANNOT ENTER ONLINE!**
- ◆ 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

# Men Only!

#### Men Only Guidelines

- ◆ All Food Department Guidelines & Rules apply to this Division. Please refer to page 32.
- ◆ 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

### 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:	_____

2020 Fair Theme: "Party like an Animal!"

Entries close: April 10 2020 \*\*\* See Schedule of Events on Page 9 for all other dates

# 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-

## 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

play purposes; one (1) jar will be opened for judging and may be re-claimed by exhibitor on **Monday, May 4, 2020 from 10 a.m. to 4 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

### 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

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