

Foods Department

Baked & Confection Foods

Chairperson: Valerie Casey 760-881-8217

Baked Foods 2019 Prize Sponsors



Wilton Enterprises

2240 West 75th St., Woodridge, IL 630-963-7100

Will award "Yearbook of Cake Decorations"

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

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, 2019 3 p.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 | 4. Zucchini |
| 2. Muffins, specify | 5. Any Other, describe |
| 3. Pumpkin | |

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 | 8. Fudge-Chocolate |
| 2. Brittle – other nuts | 9. Fudge-Other |
| 3. Caramel | 10. Molded Candies |
| 4. Cereal | 11. Mints |
| 5. Chocolate Dipped | 12. Pralines |
| 6. Chocolate Dipped Nuts | 13. Sugar Free |
| 7. Divinity | 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 | 6. Berry Pie |
| 2. Cherry Pie | 7. Pecan – 1 crust |
| 3. Cream Pie – Describe | 8. Pumpkin – 1 crust |
| 4. Fruit – specify | 9. Pastries, specify—3items |
| 5. Citrus Pie | 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 | 5. Applesauce |
| 2. Carrot | 6. Pound |
| 3. Upside-Down | 7. Chocolate |
| 4. Cheesecake | 8. Any other, describe |

2019 Fair Theme: "Create Memories!"

Entries close: April 12, 2019 * See Schedule of Events on Page 13 for all other dates**

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

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

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

2019 Fair Theme: "Create Memories!"

Entries close: April 12, 2019 *** See Schedule of Events on Page 13 for all other dates

Foods Department

Preserved Foods

Chairperson: Valerie Casey 760-881-8217

Preserved Foods 2019 Prize Sponsors



Jarden Homebrand

PO Box 2729, Muncie, IN, 800-428-8150
Will award winners in categories

Italian Kitchen

16409 Yucca Street, Hesperia, CA 92345
Will award winners in categories

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 **Monday, May 7, 2019 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. If acceptable in any specific class, entry will be disqualified.
- ◆ **Premiums offered per class of this Department:**
1st place \$3.00, 2nd place \$2.00 and 3rd place \$1.00

Exhibitor's Note:

To compete for BALL & KERR awards, please write:
"BALL and/or KERR products used" on your entry form.

BALL and KERR award qualifications:

To further stimulate the art of Home Food Preservation, Jarden Homebrands will donate miscellaneous items. Items are directly sent to winner while supplies last. The two best exhibits submitted by adults in Ball jars and sealed with Ball two-piece Vacuum Caps or canned in Kerr Jars and sealed with Kerr two-piece Vacuum Caps shall be selected from each class in the following: fruits, vegetables, pickled foods and soft spreads.

BALL and KERR award qualifications: products are offered in this special adult award category. Any entry meeting the following guidelines is eligible: the soft spread prepared using Ball Pectin: Classic, Low or no Sugar needed, or Liquid, submitted by an adult and canned in Ball Home canning jar and sealed with Ball two-piece Vacuum Cap or canned in Kerr Home canning jar and sealed with Kerr two-piece Vacuum Cap, shall be designated "Best of Category".

NOTE: Must include proof of purchase as receipt or UPC code from Ball pectin package.

The best entry meeting the above requirements shall be designated the "Best of Category" Soft Spread. The winner will receive miscellaneous items donated by Jarden Homebrand. Items are directly sent to winner while supplies last.

Preserved Foods Judging Standards

Disqualifications: occur when a rule has not been followed. The following are examples of disqualifications:

- Jars are not identified
- Incorrect jars (such as mayonnaise jars)
- Jars unable to be opened
- Labels incorrect (required information missing)
- Incorrect quantities
- Paraffin wax seals
- Open kettle canning method

Major Considerations: these will change award placing. Examples of major considerations are as follows:

- Product under the band/food on jars
- Bubbles in jam & jellies
- The jell of the jelly
- The headspace
- Soft pickles
- Presentation of pack

The following are "No Award" judging results:

- Unsealed jars
- No vacuum seal used
- Mold, foreign objects (hair, insects, etc.) found in a sealed jar
- Product considered by the Judge as unsafe to taste (Example: Product processed using Water Bath Method, which does not have a high enough pH count to be considered safe for human consumption.)

Other Considerations: these will change points within the placing, for example:

- Flavor
- Texture
- Uniformity of Product
- Uniformity of jars and lids

Sample Label

Entries with labels not containing this information will be disqualified.
Labels may be photocopied

" Sample Label"	
Product:	_____
Method/Time:	_____
Date:	_____
Ingredients:	_____

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Preserved Foods

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Recipe in a Jar

Recipe in a Jar Guidelines

- ◆ One entry per exhibitor in this division.
- ◆ Fill a jar with all of the dry ingredients to make one of the following mixes.
- ◆ A recipe card explaining how to complete the mix must be attached to jar.
- ◆ Judging will be based on appearance, decoration of jar, recipe and originality.

Division 115—Recipe in a Jar

Classes

1. Soups
2. Chili
3. Beverage Mixes
4. Dessert or Baking Mix

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

(Sugarless)

Classes

1. Any, describe

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

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

Please note: All guidelines and rules for the Home Canning section pertain to this section also. Dried products should be in standard canning jars. An exhibit consists of two jars:

- ◆ 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.
- ◆ 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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