

# Division 7A

## Culinary

### SPECIAL AWARDS

#### **People's Choice Rosette – Junior and Adult Professional Award**

**Special Preparations:** Unless it will harm the products, enclose your exhibits in plastic bags. A printed recipe, wrapped in plastic, **MUST** be submitted with each entry. Failure to enclose recipes in plastic will result in a deduction from the overall score on the entry. **YOUR RECIPE WILL BECOME PROPERTY OF THE FAIR.** This information will help in judging. Be sure to include the exact number or amount of each product as indicated (printed in parentheses after the Class). **DO NOT** bring exhibits in expensive or irreplaceable containers. If you have unusual or interesting information about your exhibit, such as sugar-free or fat-free, attach an explanation for the judges.

**Any Culinary entries deemed unsafe for consumption by the Superintendent or Judges will be disqualified. Hair or other foreign objects found in food entries will result in that entry's automatic disqualification.** In the interest of our Judge's health, this rule pertains to both Junior and Adult classes.

There are Classes for Alternative ingredients. These are special preparations for intolerance or allergies, such as Lactose-free, Gluten-free, Sugar-free, etc.

**For more information about exhibiting in this Department please refer to the handbook available at the Fair Office and online. Any exhibits remaining after Pick-Up day will be disposed of immediately. All containers will be taken to the Fair Office.**

### JUNIOR CULINARY AGE 16 AND UNDER

All Junior Class are identical to Adult Class but are labeled with double letters. Please add the appropriate sub Lot letter to the Lot number. **Write the age of the child on your exhibit tag.**

- a. Age 7 and under    b. Age 8 to 11    c. Age 12 to 16    d. Multi-age/group

Example: Jane Smith, age 12, Class AA, Lot 2c

#### **Class A -----Yeast Breads**

Whole loaf will be shown. Lot 1 White

Lot 2 Whole grain

Lot 3 Rye

Lot 4 Onion

Lot 5 Batter breads

Lot 6 Fruit and/or nut breads

Lot 7 Nationality breads, sweet or plain

Lot 8 Oatmeal bread

Lot 9 Cheese bread

Lot 10 Potato

Lot 11 Cinnamon

Lot 12 Herb

Lot 13 Combination

Lot 14 Alternative ingredients

#### **Class B -----Sourdough**

Lot 1 Bread

Lot 2 Rolls (6)

Lot 3 Cake

Lot 4 Biscuits (6)

Lot 5 Muffins (6)

Lot 6 Quick breads

Lot 7 Alternative ingredients

### SUPERINTENDENT

Camille Meranda

775-750-4812

### ENTRY DAYS

Badger Hall

**Junior**

August 1, 12-6pm

**Adult**

Wednesday, Aug 7, 16pm

### PICK UP DAYS

Badger Hall

**Junior**

Wed, Aug 7, 1-6pm

**Adult**

Sunday, Aug 11, 1-6pm

### PREMIUM PAYOUTS

Friday, Aug 16, 12-6pm

Saturday, Aug 17, 10-6pm

**Class C ----- Yeast Rolls**

- Lot 1 Dinner rolls, white (6)(Includes hamburger and hot dog buns)
- Lot 2 Dinner rolls, whole grain (6)
- Lot 3 Dinner rolls, onion, cheese, herb, and seed (6)
- Lot 4 Fancy rolls, sweet (6)
- Lot 5 Coffee bread – sweet dough, not loaf
- Lot 6 Bread sticks (6)
- Lot 7 Bagels, pretzels (6)
- Lot 8 Alternative ingredients
- Lot 9 Other

**Class D ----- Quick Breads and Biscuits**

Breads must be whole loaves, not minis

- Lot 1 Fruit bread
- Lot 2 Vegetable bread
- Lot 3 Corn bread
- Lot 4 Grain bread (poppy seed, etc.)
- Lot 5 Gingerbread
- Lot 6 Plain muffins (6)
- Lot 7 Grain muffins (6)
- Lot 8 Fruit muffins (6)
- Lot 9 Vegetable muffins (6)
- Lot 10 Biscuits (baking powder) (6)
- Lot 11 Cake donuts (6)
- Lot 12 Pretzels (6)
- Lot 13 Scones (6)
- Lot 14 Coffee cake
- Lot 15 Strudel
- Lot 16 Combination
- Lot 17 Alternative ingredients

**Class E ----- Cookies**

- Lot 1 Rolled Sugar (includes Springerie) (6)
- Lot 2 Drop (includes Toll House) (6)
- Lot 3 Sheet/bar (6)
- Lot 4 Brownies (6)
- Lot 5 Filled (6)
- Lot 6 Pressed cookies (6),  
(made with cookie press or tube)
- Lot 7 Icebox (6)
- Lot 8 Molded (6), (Includes rolled, ball, finger, molded)
- Lot 9 Unbaked (6) (not eligible for bake-off)
- Lot 10 Biscotti (6)
- Lot 11 Alternative ingredients
- Lot 12 Other (6)

**Class F ----- Cakes**

Whole cake is to be shown. It must be removed from pan. Includes frosted or unfrosted.

**Sponge Cakes**

- Lot 1 Angel food
- Lot 2 Sponge (includes tea cakes)
- Lot 3 Chiffon
- Lot 4 Jelly roll
- Lot 5 Alternative ingredients

**Butter Cakes**

- Lot 6 White
- Lot 7 Chocolate
- Lot 8 Spice (incl. applesauce, date, and other fruit or vegetable)
- Lot 9 Upside-down cake
- Lot 10 Cupcakes (6)
- Lot 11 Pound cake
- Lot 12 Yellow or gold cake
- Lot 13 Cheesecake, baked
- Lot 14 Cheesecake, unbaked  
(Not eligible for bake-off)
- Lot 15 Tortes
- Lot 16 Alternative ingredients
- Lot 17 Other

**Decorated Cakes –Please be sure you pay attention to your correct entry date.**

- Lot 18 Novelty (to include hobby, sports)
- Lot 19 Special Events (wedding, birthday)
- Lot 20 Fair Theme related

**Class G -----Pies**

Whole pie will be shown. All crusts must be homemade. Pre-made commercial crusts are not allowed.

- Lot 1 Fruit
- Lot 2 Cream
- Lot 3 Pumpkin, other vegetable
- Lot 4 Chiffon
- Lot 5 Custard
- Lot 6 Nut (e.g. pecan, choc-walnut)
- Lot 7 Tarts (3)
- Lot 8 Combination
- Lot 9 Cobblers or crisps
- Lot 10 Alternative ingredients
- Lot 11 Other

**Class H ----- Baked Products Using Mixes**

Entries in this Class may use prepared mixes as a base but must include other ingredients and/or methods of preparation. Recipe must be included. Lot 1 Cakes

- Lot 2 Cookies (6)
- Lot 3 Quick breads
- Lot 4 Pies, including mock pies
- Lot 5 Cupcakes (6)
- Lot 6 Yeast breads
- Lot 7 Alternative ingredients

- Lot 3 Caramel corn (sealable sandwich bag)
- Lot 4 Chocolate coated (barks, clusters)
- Lot 5 Divinity
- Lot 6 Fondant (creams, mints)
- Lot 7 Fudge
- Lot 8 Hard candies, lollipops
- Lot 9 Molded
- Lot 10 Taffy
- Lot 11 Toffee
- Lot 12 Uncooked candies
- Lot 13 Truffles
- Lot 14 Alternative ingredients
- Lot 15 Other

**Class I ----- Candies**

At least 6 pieces must be shown.

- Lot 1 Brittles
- Lot 2 Caramels (incl. turtles)

**Class Z -----NON-COMPETITIVE.**

# Division 7C Culinary Capers

### SPECIAL AWARDS

#### **People’s Choice Rosette – Junior and Adult Professional Award**

Culinary Capers is an on-the-spot food preparation competition. Judging will be based on assembling and cooking, table setting, presentation, taste, texture, color, creativity, uniqueness, and degree of difficulty. The Superintendent will assign your contest time.

**Special Preparation:** Exhibitors must submit a recipe, listing ingredients, directions, and cooking time on Entry Day. **This recipe will not be returned.** Include a phone number where you can be reached day and evening. Equipment furnished to the exhibitor includes: one gas range, counter space, and one electric outlet. A microwave oven is available upon request. Please bring all other utensils and ingredients.

You may measure ingredients beforehand and bring in containers. Time-consuming processes may be done ahead of time with the permission of the Superintendent. Plan your time during the competition to explain the process to the judges and to prepare your table setting for one person.

### JUNIOR CULINARY **AGE 16 AND UNDER**

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- a. Age 7 and under
- b. Age 8 to 11
- c. Age 12 to 16
- d. Multi-age/group

Example: Jane Smith, age 12, Class AA, Lot 2c

**SUPERINTENDENT**  
Camille Meranda  
775-750-4812

**ENTRY DAYS**  
Spensard Test Kitchen  
July 27, 12-6 pm  
July 28, 12-3pm  
Borealis Pavilion

**PREMIUM PAYOUTS**  
Friday, Aug 16, 12-6pm  
Saturday, Aug 17, 10-6pm  
Summer Fair Office

**Class A ----- Dinner Entrée**

- Lot 1 Vegetarian
- Lot 2 Meat
- Lot 3 Seafood
- Lot 4 Poultry
- Lot 5 Combinations

**Class B ----- Salads/Side Dishes**

- Lot 1 Vegetable
- Lot 2 Meat/fish/poultry

Lot 3 Fruit

Lot 4 Pasta

**Class C --- Appetizers, Brunch, or Party Fare**

- Lot 1 Egg dishes
- Lot 2 Soup
- Lot 3 Hors d'oeuvres
- Lot 4 Party platters  
(3+ recipes, one plate)

**Class Z ----- NON-COMPETITIVE**

# Division 7D

## Bake-Off

**Selection:** Bake-Off contestants are selected from winning entries in Class A through G (adult) and Class AA through GG (junior) in the Culinary Division according to points awarded by the judges. Only baked products are eligible. See the Bake-Off Handbook for more detailed guidelines.

**Notification:** Telephone notifications will be given to each contestant whose phone number appears on the exhibit tag. The Superintendent will need to know the amount of time needed to complete the recipe

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**Competition:** The Superintendent shall assign a time for each participant to bake the qualifying entry. Failure to bake at the assigned time or inability to complete entry without help shall disqualify the participant. An electric range, microwave, electrical outlets, refrigeration, and water shall be supplied. All other utensils and ingredients must be supplied by the contestant. You may measure bulk ingredients (flour, sugar, shortening) beforehand and bring in plastic bags or containers. Complete recipe must be turned into the Superintendent at the time of competition and will become the property of TVSFA. Strict health/cleanliness regulations will be observed. Contestants will Bake-Off as assigned.

**Class AA ----- Junior Bake Off**

- Lot 1 Contestants selected from Class AA – Yeast Breads, Class BB – Sourdough, Class CC – Yeast Rolls, and Class DD – Quick Breads and Biscuits
- Lot 2 Contestants selected from Class EE – Cookies, Class FF – Cakes, and Class GG – Pies

**Class A ----- Adult Bake-Off**

- Lot 1 Contestants selected from Class A – Yeast Breads, Class B – Sourdough, Class C – Yeast Rolls, and Class D – Quick Breads and Biscuits
- Lot 2 Contestants selected from Class E – Cookies, Class F – Cakes, and Class G – Pies

**SUPERINTENDENT**

Junior

TBA

Adult

Luiz Martinez

**CONTEST DAY**

Junior

Superintendent announced

Adult

August 8, Starts at 10am

**PREMIUM PAYOUTS**

Friday, Aug 16, 12-6pm  
 Saturday, Aug 17, 10-6pm  
 Summer Fair Office