

DEPARTMENT I FOOD PRODUCTS

Superintendent: Brenda Stillman (315) 855-7844

No article may be exhibited for more than one premium. All exhibits in this section must be accompanied by a 3"x5" card listing the ingredients used in their preparation. All foods must be wrapped in saran or plastic wrap. Exhibits made with prepared mixes will be disqualified. All food must be in place the day before opening day. After judging, food will be sold, except for small samples to be held for exhibition. All entries must be in by Wednesday between 1:00pm and 6:00pm. Classes pay \$3, & \$2, except class 25 which pays \$5.

SECTION 1 – **BAKED GOODS & YEAST BREADS**

CLASS	1	White Bread
	2	Whole Wheat Bread
	3	Raisin Bread
	4	Rye Bread
	5	Sourdough Bread
	6	Cloverleaf Rolls (6)
	7	Hot Cross Buns (6)
	8	Cinnamon Swirl
	9	Raised Doughnuts (6)

QUICK BREADS

CLASS	10	Pumpkin
	11	Banana
	12	Nut
	13	Zucchini
	14	Graham
	15	Date
	16	Steamed Brown
	17	Corn
	18	Baking Powder Biscuits
	19	Muffins (6)
	20	Noodles (1/2 lb)
	21	AOV sweet quick bread
	22	AOV unsweetened qb

CAKES

CLASS	23	Cheesecake
	24	Angel Food Cake
	25	Coffee Cake
	26	White with icing
	27	Chocolate with icing
	28	Carrot with Topping
	29	Raw Apple Cake
	30	Gingerbread
	31	Best Decorated Cake
	32	Any other kind of Cake

PIES

	33	Apple
	34	Berry
	35	Mince
	36	Cherry
	37	Rhubarb
	38	Any other Two Crust
	39	Chocolate
	40	Lemon
	41	Chocolate
	42	Pumpkin
	43	Custard
	44	Any other One Crust
	45	Cream Puff

COOKIES

	3 to an entry, not over 4"	
CLASS	46	Sugar
	47	Snickerdoodles
	48	Molasses
	49	Filled
	50	Peanut Butter
	51	Oatmeal
	52	Chocolate Chip
	53	Bar Cookie
	54	Brownies
	55	Any other kind
	56	Fried Cakes

SECTION 2 – CANDY

Entry ¼ Pound – 1st - \$5.00 2nd - \$3.00

CLASS	57	Peanut Butter Fudge
	58	Chocolate Fudge
	59	Fondant
	60	Hard Candy
	61	Caramels
	62	Peanut Brittle
	63	Any Other Kind
	64	Most Variety

SECTION 3 – CANNED FOODS

An entry consists of two jars, both of which must be commercial canning jars.

1st - \$2.00 2nd - \$1.00

VEGETABLES

CLASS	65	Green Beans
	66	Yellow Beans
	67	Corn
	68	Carrots
	69	Tomatoes
	70	Tomato Juice
	71	Mixed Vegetables
	72	Any Other Variety

PICKLED VEGETABLES

CLASS	73	Dill Pickles
	74	Sweet Pickles
	75	Mixed Pickles
	76	Bread & Butter Pickles
	77	Beans
	78	Carrots
	79	Pickle Relish
	80	Corn Relish
	81	Sauerkraut
	82	Hot Peppers
	83	Pickled Crab Apples
	84	Any Other Variety

JAMS, JELLIES & PRESERVES

CLASS	85	Apple Jelly
	86	Blackberry Jelly
	87	Grape Jelly
	88	Strawberry Jelly
	89	Elderberry Jelly
	90	Mint Jelly
	91	Any Other Jelly
	92	Strawberry Preserves
	93	Any Other Preserves
	94	Orange Marmalade
	95	Any Other Marmalade
	96	Apple Butter
	97	Strawberry Jam
	98	Blackberry Jam
	99	Peach Jam
	100	Any Other Jam

CANNED FRUIT

CLASS	101	Peaches
	102	Apples
	103	Applesauce
	104	Pears
	105	Berries
	106	Plum
	107	Cherries
	108	Any Other Fruit

CANNED MEATS

1ST - \$3.00 2nd - \$2.00

CLASS	109	Beef
	110-	Poultry
	111-	Pork
	112-	Sausage
	113	Lamb
	114	Venison
	115	Any Other Meat

DEPARTMENT I-A JUNIOR FOOD PRODUCTS

Exhibitors must not have passed their 19th birthday on January 1st of the current year. General rules and classes for this department are the same as for Department I. The same product may not be entered in both open and junior classes.

In addition to the classes listed in the open division, there are two special classes open only to Junior exhibitors.

SECTION 4 – Junior Variety

CLASS 114A RECIPE COLLECTION – A file box or notebook containing a minimum of 20 recipes. All recipes should reflect a nutritional focus and list the chief nutrients. Collections are judged on appearance, organization, source, and variety of recipes.

CLASS 115A POSTER – A poster at least 14”x22” depicting one of the following topics:

- The four basic food groups
- Nutritional aspects of foods
- Consumer information on foods
- Proper preservation of foods

Posters will be judged on appearance, accuracy of information and effectiveness of presentation.

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