# DEPARTMENT I

## FOOD PRODUCTS

Superintendent: TBA

#### Judging to be held at 6:30pm Wednesday

#### All entries must be in by Wednesday between 1:00pm and 6:00pm.

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. After judging, food will be sold, except for small samples to be held for exhibition.

# **SECTION 1 – BAKED GOODS & YEAST BREADS** Classes pay \$3.00 & \$2.00 except class 25 which pays \$5.00.

#### CLASS

- 1 White Bread
- 2 Whole Wheat Bread
- 3 Raisin Bread
- 4 Rye Bread

#### QUICK BREADS

#### CLASS

- 10 Pumpkin
- 11 Banana
- 12 Nut
- 13 Zucchini
- 14 Graham
- 15 Date

### CAKE

#### CLASS

- 23 Cheese Cake
- 24 Angel Food Cake
- 25 Coffee Cake
- 26 White with icing
- 27 Chocolate with icing

#### PIES

#### CLASS

- 33 Apple
- 34 Berry
- 35 Mince
- 36 Cherry
- 37 Rhubarb
- 38 Any other Two Crust
- 39 Chocolate

- 5 Sourdough Bread
- 6 Cloverleaf Rolls (6)
- 7 Hot Cross Buns (6)
- 8 Cinnamon Swirl
- 9 Raised Doughnuts (6)
- 16 Steamed Brown
- 17 Corn
- 18 Baking Powder Biscuits
- 19 Muffins (6)
- 20 Noodles (1/2lb)
- 21 AOV sweet quickbread
- 22 AOV unsweetened quickbread
- 28 Carrot with Topping
- 29 Raw Apple Cake
- 30 Gingerbread
- 31 Best Decorated Cake
- 32 Any other kind of Cake
- 40 Lemon
- 41 Coconut Cream
- 42 Pumpkin
- 43 Custard
- 44 Any other One Crust
- 45 Cream Puff

CLASS			
46	Sugar	52	Chocolate Chip
47	Snickerdoodles	53	Bar Cookie
48	Molasses	54	Brownies
49	Filled	55	Any other kind
50	Peanut Butter	56	Fried Cakes
51	Oatmeal		
SECTION	<b>2 – CANDY</b> Entry <sup>1</sup> / <sub>4</sub> Pound – $1^{st}$ - \$5.00	$2^{nd}$ -\$3.00	
CLASS			
57	Peanut Butter Fudge	61	Caramels

- 57
  - 58 Chocolate Fudge

COOKIES 3 to an entry, not over 4"

- 59 Fondant
- 60 Hard Candy

- Caramels
- **Peanut Brittle** 62
- 63 Any Other Kind
- 64 Most Variety

SECTION 3 - CANNED FOODS ALL entry consists of two jars, both of which must be commercial  $1^{\text{st}}$  - \$2.00  $2^{\text{nd}}$  - \$1.00 canning jars.

#### **VEGETABLES**

CLASS

**CLASS** 

- 65 Green Beans
- Yellow Beans 66
- 67 Corn
- 68 Carrots

#### PICKLED VEGETABLES

#### CLASS

- 73 **Dill Pickles**
- 74 Sweet Pickles
- 75 Mixed Pickles
- 76 **Bread & Butter Pickles**
- 77 Beans
- 78 Carrots

## JAMS, JELLIES & PRESERVES

- **CLASS** 
  - 85 Apple Jelly
  - Blackberry Jelly 86
  - 87 Grape Jelly
  - 88 Strawberry Jelly
  - 89 Elderberry Jelly
  - 90 Mint Jelly
  - Any Other Jelly 91
  - 92 **Strawberry Preserves**

- 69 Tomatoes
- 70 **Tomato Juice**
- Mixed Vegetables 71
- 72 Any Other Variety
- 79 Pickle Relish
- 80 Corn Relish
- 81 Sauerkraut
- 82 Hot Peppers
- 83 Pickled Crab Apples
- 84 Any Other Variety
- 93 Any Other Preserves
- Orange Marmalade 94
- 95 Any Other Marmalade
- Apple Butter 96
- Strawberry Jam 97
- 98 Blackberry Jam
- 99 Peach Jam
- 100 Any Other Jam

CANNED FRUIT CLASS 101 Peaches 102 Apples 103 Applesauce 104 Pears CANNED MEATS 1<sup>ST</sup>- \$3.00 2<sup>ND</sup> - \$2.00 CLASS 109 Beef

- 110 Poultry
- 111 Pork
- 112 Sausage

- 105 Berries
- 106 Plum
- 107 Cherries
- 108 Any Other Fruit
- 113 Lamb
- 114 Venison
- 115 Any Other Meat

## DEPARTMENT I-A JUNIOR FOOD PRODUCTS

General rules and classes for this department are the same as for Department I. Exhibitors must not have passed their 19<sup>th</sup> birthday on January 1<sup>st</sup> of the current year. 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 (only juniors may enter)**

**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 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 to be judged on appearance, accuracy of information and effectiveness of presentation