

Department 25 & 25S

Foods

- PLEASE NOTE -

THIS DEPARTMENT MUST BE CHECKED IN ON WEDNESDAY BETWEEN 8:00 a.m. – 5:00 p.m.

Except For: Decorated Cookies – Cupcakes – Cakes

May be brought in between 8:00 a.m. - 9:00 a.m. on Thursday - Judging Day

- All exhibitors are required to follow the rules for Non-Animal Open Divisions & the General Open Class Rules
- All food entries must be on paper plates and in a self-sealing plastic baggie
- DO NOT tape or staple bag closed
- Entry tag must remain outside the bag
- All baked products become property of fair.
- Pick up ribbons & entry tags at release time.
- All products must be made from scratch and not frosted – unless stated otherwise
- Include recipes with all specialty items.
- Items from the same recipe CANNOT be exhibited in 2 or more Lot Numbers
Example: Half of Cranberry Orange Bread cannot be entered as Cranberry Bread and the other half as an Orange Bread or the same batch, loaf, etc. CANNOT be shown in Open Class and in Senior Citizens

Premiums: \$2.00 \$1.75 \$1.50 \$1.25

Class A --- Cakes

- 4" slice or corner square

Lots:

1. Chiffon
2. Date
3. Fruit
4. Angel Food
5. Sunshine
6. Jelly Roll - filled – identify type of filling on entry tag
7. Chocolate
8. White
9. Nut
10. Spice or Applesauce
11. Marble
12. Pound
13. Banana
14. Carrot
15. Poppyseed
16. Low Cholesterol
17. Gingerbread
18. Any Other Cake, Not Listed – identify type on entry tag

Class B --- Donuts – 3

Lots:

1. Cake Donuts
2. Raised Donuts
3. Baked Donuts
4. Any Other Donut, Not Listed – identify type on entry tag

Class C Pies - (1/4 pie)

Lots:

1. Nut Pie
2. Berry Pie
3. Mince Pie
4. Apple Pie
5. Cherry Pie
6. Any Other Fruit Pie, Not Listed - identify type on entry tag
7. Any Other Non-Fruit Pie, Not Listed - identify type on entry tag
8. Baked Pie Crust (in a 9" foil pie pan)

Class D Yeast breads - one-half (½) loaf

Lots:

1. White
2. White (using a bread machine)
3. Graham or Whole Wheat
4. Graham or Whole Wheat (using a bread machine)
5. Rye
6. Raisin
7. Ethnic (identify country - include recipe)
8. French
9. Onion
10. Cheese
11. Egg
12. Multiple Grain (list grains used)
13. Oatmeal
14. Soft pretzels - 3
15. Yeast Coffee Cake
16. Parker House Rolls -3
17. Clover Leaf Rolls -3
18. Cinnamon Rolls -3
19. Fruit Rolls - 3
20. Whole Wheat Rolls -3
21. Bagels – 3
22. Biscotti – 3
23. Any Other Yeast Item, Not Listed - identify type on entry tag
24. Any Other Yeast Item, Not Listed - identify type on entry tag (using a bread machine)

Class E --- Cookies, Crackers and Bars - (3)

Lots:

1. Ginger
2. Sugar
3. Peanut Butter
4. Nut
5. Chocolate Chip
6. Filled - identify filling on entry tag
7. Oatmeal
8. Date Bars
9. Brownies, unfrosted
10. Rolled Cookies,
11. Pressed (example - Spritz)
12. Crackers – 3
13. Tortillas – 3
14. Noodles – 2 cups
15. Cereal cookie or bar – not oatmeal – 3 - identify type on entry tag
16. Snickerdoodle – 3
17. Macaroons - 3
18. Any Other Cookie, Not Listed - identify type on entry tag

Class F Quick Breads - (½ loaf)

Lots:

1. Nut
2. Banana
3. Date
4. Vegetable, not pumpkin, (identify vegetable on the entry tag)
5. Cranberry
6. Cheese
7. Pumpkin
8. Cornbread
9. Zucchini
10. Cream Puff - 1, do not fill
11. Baking powder biscuits -3
12. Muffins - 3, plain
13. Muffins - 3, fruit
14. Muffins - 3, grain

15. Muffins - 3, English
16. Muffins - 3, Any Other, Not Listed - identify type on the entry tag
17. Pocket Bread -1
18. Any Other Fruit Bread, Not Listed - identify type on entry tag

Class G Candy - four 1" pieces

Lots:

1. Chocolate Fudge (no nuts)
2. Caramel
3. Peanut Brittle
4. Dipped
5. Mints
6. Marshmallows
7. Pulled Taffy
8. Seafoam / Divinity
9. Any Other Candy, Not Listed - identify type on entry tag

Class DD --- Decorated Desserts

Lots:

Use cake form, no larger than 9"x13"

1. Cake - Special Occasion
2. Cake – Holiday
3. Cake – Any Other Not Listed

Display of 3 Cupcakes

4. Cupcakes - Special Occasion
5. Cupcakes – Holiday
6. Cupcakes – Any Other Not Listed

Display of 3 Cookies

7. Cookies - Special Occasion
8. Cookies – Holiday
9. Cookies – Any Other Not Listed

Best Use of Honey

\$10.00 Award

Presented by: Sauk / Columbia Beekeeping Assoc.

- Any baking class
- Recipe must be included
- Amount of honey used
- Quality of product

Canned Foods

Must use standard size canning jars and regulation lids, including jams and jellies

All entries will be judged using times & temperatures recommended by

the US Dept of Ag & UW-Extension

Attach label to product which states the following:

- **Exhibitor Number**
- **Method of Processing**
- **Name of Product**
- **Time Processed**
- **Date Canned**
- **Type of Pack (raw or hot)**

Judge has the privilege of opening jars

Premiums: \$2.00 \$1.75 \$1.50 \$1.25

Class H --- Canned Fruits

Lots:

1. Applesauce
2. Apple Slices or Chunks
3. Blackberries
4. Blueberries
5. Currants
6. Gooseberries
7. Red Raspberries

8. Peaches
9. Pears
10. Plums
11. Cherries
12. Crab Apples
13. Rhubarb
14. Mixed fruit
15. Fruit Pie Filling
16. Any other canned fruit, Not Listed - identify type on entry tag

Class I --- Canned Vegetables

Lots:

1. Asparagus
2. Beets
3. Carrots
4. Corn
5. Greens
6. Mixed vegetables
7. Sauerkraut
8. Peas
9. Green beans
10. Tomatoes, whole
11. Tomatoes, stewed
12. Tomatoes, juice
13. Pizza Sauce
14. Any other canned vegetables, Not Listed - identify type on entry tag

Class J --- Canned Pickles and Relishes

Lots:

1. Beets
2. Cucumber, fresh pack
3. Dill, fermented
4. Mixed
5. Sweet Cucumber
6. Sweet, Any Other
7. Chow
8. Cucumber Relish
9. Tomato Catsup
10. Catsup, Any Other
11. Chutney - identify type on entry tag
12. Chili Sauce
13. Salsa
14. Pickled Beans
15. Any Other Pickles or Relish, Not Listed - identify type on entry tag

Class K --- Jam

Use standard pint or half-pint jar and lid

Lots:

1. Applebutter
2. Blackberry
3. Blueberry
4. Cherry
5. Cranberry
6. Grape
7. Plum
8. Raspberry
9. Strawberry
10. Peach
11. Pear
12. Rhubarb
13. Fruit Blend, 2 or more fruits - identify fruits on entry tag
14. Spiced Jam, Any Variety - identify type on entry tag
15. Any Other Jam, Not Listed - identify type on entry tag
16. Fruit Honey, Any Variety - identify type on entry tag

Class L --- Jelly

Use standard pint or half-pint jar and lid

Lots:

1. Apple
2. Blackberry
3. Grape
4. Plum
5. Raspberry
6. Cherry
7. Any Other Jelly, Not Listed - identify type on entry tag

Class M --- Canned Meats**Lots:**

1. Beef
2. Fish
3. Fowl
4. Pork
5. Venison
6. Any Other Canned Meat, Not Listed - identify type on entry tag

Class N --- Dehydrated Foods

- Include product name, drying temperature, drying time, & processing date

- Must be in standard size canning jars with regulation lids

Lots:

1. Fruits
2. Vegetables
3. Meats, Poultry, or Fish
4. Herbs
5. Trail Mix
6. Any Other Dehydrated Foods, Not Listed - identify type on entry tag

Class O --- Miscellaneous**Lots:**

1. Family cook book (not commercially published)
2. Recipe Box (1 box & a minimum of 25 recipes)
3. Theme gift basket / package, any occasion, baskets / packages must include at least 1 nutritious food item, no larger than 15" in diameter or 15" X 15" square
4. Food Gifts in a Jar and / or Mug (1 item)