

DEPT. 125 - FOODS

Entry Day – Wednesday of fair week, 1 – 7 p.m.

Judging Day –Thursday of fair, 8:00 a.m.

Judging Location – Household Building

Additional Rules of Entry

- There may be only one person exhibiting food or canned goods from each household in a single lot
- No frosting or powdered sugar on articles unless otherwise stated.
- All breads must be baked in a pan with a minimum size of 8½ x 4½ x 2½ to a size of 9¼ x 5¼ x 2¾ unless otherwise specified below.
- No box mixes are allowed
- Plates are provided - do not staple tags on your plates prior entering.
- Cellophane will not be allowed to remain on exhibit after entering
- Canned goods can be picked up between 3:00PM – 6:00PM on Judging Day
- All food will be destroyed at the close of the fair. No food will be allowed to leave the building.

CLASS A – YEAST BREAD

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
1. Cinnamon bread, half loaf	\$ 2.00	\$ 1.75	\$ 1.50	\$ 1.25
2. French bread, half loaf, any size pan	2.00	1.75	1.50	1.25
3. Oatmeal bread, half loaf	2.00	1.75	1.50	1.25
4. Poppy seed bread, half loaf	2.00	1.75	1.50	1.25
5. Rye bread, half loaf, any size pan	2.00	1.75	1.50	1.25
6. White bread, half loaf	2.00	1.75	1.50	1.25
7. Whole or cracked wheat, half loaf	2.00	1.75	1.50	1.25
8. Bread machine bread (no mixes), whole loaf list variety	2.00	1.75	1.50	1.25
9. Any braided bread, whole loaf, any size, list variety	2.00	1.75	1.50	1.25
10. Any other yeast bread, half loaf, list variety	2.00	1.75	1.50	1.25
11. Gluten-free Bread, half loaf, list variety	2.00	1.75	1.50	1.25
12. Cinnamon rolls, 3	2.00	1.75	1.50	1.25
13. Pecan rolls, 3	2.00	1.75	1.50	1.25
14. Assorted sweet rolls, 5 frosted	2.00	1.75	1.50	1.25
15. Butterhorns, 3	2.00	1.75	1.50	1.25
16. Hamburger buns, 3	2.00	1.75	1.50	1.25
17. Hotdog buns, 3	2.00	1.75	1.50	1.25
18. Coffee cake, streusel, topping, 4" corner square	2.00	1.75	1.50	1.25
19. Coffee cake, any other topping, 4" corner square, list variety	2.00	1.75	1.50	1.25
20. Stollen half, frosted	2.00	1.75	1.50	1.25
21. NEW FOR 2025 -Sourdough Bread using a Sourdough Starter	2.00	1.75	1.50	1.25

CLASS B – QUICK BREADS AND MUFFINS

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
22. Apple kuchen, 4" corner square	\$2.00	1.75	1.50	1.25
23. Banana Bread, half loaf	2.00	1.75	1.50	1.25
24. Cranberry bread, half loaf	1.75	1.50	1.25	1.00
25. Date bread, half loaf	1.75	1.50	1.25	1.00
26. Gingerbread, 4" corner square	1.75	1.50	1.25	1.00
27. Nut bread, half loaf	1.75	1.50	1.25	1.00
28. Pumpkin bread, half loaf	1.75	1.50	1.25	1.00
29. Zucchini bread, half loaf	1.75	1.50	1.25	1.00
30. Lemon Poppy seed, half loaf	1.75	1.50	1.25	1.00

31. Any other quick bread half loaf, topping allowed, list variety	1.75	1.50	1.25	1.00
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Scandinavian Blondies – (For Lot 41)

INGREDIENTS

2 large eggs	½ cup (1 stick, 4 ounces) unsalted butter, melted
1 cup sugar	1 cup all purpose flour
½ teaspoon salt	½ cup sliced almonds
1 teaspoon lemon extract	

Preheat oven to 325 degrees. Lightly grease an 8x8 inch square pan. Beat eggs well, until light colored and thick. Add the sugar and salt, continuing to beat until shiny and pale yellow. Add the extract, melted butter and ½ cup of the flour, folding it in gently. Fold in remaining ½ cup flour. Pour the batter into prepared pan. Sprinkle with nuts. Bake the bars for 30 to 35 minutes until the edges are pulling away from the sides of the pan and they are very light gold color. Remove from oven and cool before cutting.

32. Baking powder biscuits, 3	1.75	1.50	1.25	1.00
33. Gluten-free muffins, 3, list variety	1.75	1.50	1.25	1.00
34. Pumpkin Chocolate Chip Muffins, 3, no papers	1.75	1.50	1.25	1.00
35. Oat bran muffins, 3, no papers	1.75	1.50	1.25	1.00
36. Blueberry muffins, 3, no papers	1.75	1.50	1.25	1.00
37. Plain muffins, 3, no papers	1.75	1.50	1.25	1.00
38. Any other muffins, 3, no papers, topping allowed, list variety	1.75	1.50	1.25	1.00
39. Scones, 3	1.75	1.50	1.25	1.00
40. Most artistic display of quick breads, 5 varieties	2.00	1.75	1.50	1.25
41. Special Entry using recipe above	1.75	1.50	1.25	1.00

CLASS C – CAKES

- Lots 43 - 47 baked in angel food tube pan or angel food loaf pan.

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
43. Angel food, white, ¼ cake	\$ 2.00	\$ 1.75	\$ 1.50	\$ 1.25
44. Angel food, chocolate, ¼ cake	2.00	1.75	1.50	1.25
45. Chiffon, plain, ¼ cake	2.00	1.75	1.50	1.25
46. Sponge cake, ¼ cake	2.00	1.75	1.50	1.25
47. Sunshine cake, ¼ cake	2.00	1.75	1.50	1.25
48. Banana cake, 4" square corner section	2.00	1.75	1.50	1.25
49. Pumpkin cake, 4" square corner section	2.00	1.75	1.50	1.25
50. Devil's Food cake, 4" square corner section	2.00	1.75	1.50	1.25
51. Poppy seed cake, 4" square corner section	2.00	1.75	1.50	1.25
52. Spice cake, 4" square corner section	2.00	1.75	1.50	1.25
53. White cake, 4" square corner section	2.00	1.75	1.50	1.25
54. Pound cake, ½ of loaf pan	2.00	1.75	1.50	1.25
55. Cake with Fruit (such as lemon, rhubarb, pineapple) 4"	2.00	1.75	1.50	1.25
56. Coffee cake, list variety, any size pan, topping allowed 4"	2.00	1.75	1.50	1.25
57. Cake roll, 3 slices	2.00	1.75	1.50	1.25
58. Any other cake not listed, topping allowed, list variety, 4" square corner section	2.00	1.75	1.50	1.25
59. Dark cupcakes, 3, no papers, must use muffin pan	2.00	1.75	1.50	1.25
60. Light cupcakes, 3, no papers, must use muffin pan	2.00	1.75	1.50	1.25

CLASS D – DECORATED CAKES/COOKIES

- Lots 61-64 **must be dummy cakes**, judged on originality and decoration, frosting can be edible or inedible, but must have base **coat of frosting**.
- Lots 65-67 **must be real** and edible, including frosting

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
61. Child's Birthday cake	\$ 2.50	\$ 2.25	\$ 2.00	\$ 1.50
62. Adult Birthday cake	2.50	2.25	2.00	1.50
63. Anniversary cake	2.50	2.25	2.00	1.50
64. Holiday cake	2.50	2.25	2.00	1.50
65. Decorated cupcakes, 4	2.50	2.25	2.00	1.50
66. Decorated cookies, 4, NOT Christmas	2.50	2.25	2.00	1.50
67. Decorated cookies, 4, Christmas	2.50	2.25	2.00	1.50

CLASS E – COOKIES, BARS, & DOUGHNUTS

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
70. Brownies, 2" square, 3	\$ 1.75	\$ 1.50	\$ 1.25	\$ 1.00
71. Peanut squares, 2" square,	\$ 1.75	\$ 1.50	\$ 1.25	\$ 1.00
72. Lemon bars, 2" square, 3	1.75	1.50	1.25	1.00
73. Date bars, 2" square, 3	1.75	1.50	1.25	1.00
74. Chocolate chip cookies, 3	1.75	1.50	1.25	1.00
75. Drop cookies, list variety, 3	1.75	1.50	1.25	1.00
76. Molasses cookies, 3	1.75	1.50	1.25	1.00
77. Ice box cookies, 3	1.75	1.50	1.25	1.00
78. Oatmeal cookies, no raisins, 3	1.75	1.50	1.25	1.00
79. Peanut butter cookies, 3	1.75	1.50	1.25	1.00
80. Pecan cookies, 3	1.75	1.50	1.25	1.00
81. Spritz cookies, 3	1.75	1.50	1.25	1.00
82. Rolled brown, cut-out cookies, 3	1.75	1.50	1.25	1.00
83. Rolled white, cut-out cookies, 3	1.75	1.50	1.25	1.00
84. Gluten-free cookies, 3, list variety	1.75	1.50	1.25	1.00
85. Any other bars, not listed above , with or without frosting, list variety, 3	1.75	1.50	1.25	1.00
86. Any other cookies, not listed above , with or without frosting, list variety, 3	1.75	1.50	1.25	1.00
87. Doughnuts, 3	1.75	1.50	1.25	1.00
88. Éclair or cream puff shell, 2 of one kind	1.75	1.50	1.25	1.00
89. Most artistic display of cookies, 5 varieties, 4 cookies of each, list varieties	2.00	1.75	1.50	1.25

CLASS F – PIES AND TORTES – Appx 4½ inch pies

- Permanently mark your name on bottom of pan

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
92. Apple pie, double crust	\$ 1.75	\$ 1.50	\$ 1.25	\$ 1.00
93. Blueberry pie, double crust	1.75	1.50	1.25	1.00
94. Cherry pie, double crust	1.75	1.50	1.25	1.00
95. Mincemeat pie, double crust	1.75	1.50	1.25	1.00
96. Rhubarb, double crust	1.75	1.50	1.25	1.00
97. Dutch Apple, crumb top only	1.75	1.50	1.25	1.00

98. Pumpkin pie	1.75	1.50	1.25	1.00
99. Chocolate pie, NO box pudding mix	1.75	1.50	1.25	1.00
100. Lemon meringue pie	1.75	1.50	1.25	1.00
101. Baked pastry shell in 4 ½ inch pie tin	1.75	1.50	1.25	1.00
102. Any other pie, not listed , list variety	1.75	1.50	1.25	1.00
103. Schaum torte	1.75	1.50	1.25	1.00
104. Baked cheese cake, 2-inch wedge slice from a 9" round cake pan, list variety	1.75	1.50	1.25	1.00
105. Any other torte, not listed , 3" corner square, list variety	1.75	1.50	1.25	1.00

CLASS G – CANDY

- Hard candy must be individually wrapped in cellophane

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
110. Chocolate creams, 6 pieces	\$ 1.75	\$ 1.50	\$ 1.25	\$ 1.00
111. Chocolate fudge, 6 pieces	1.75	1.50	1.25	1.00
112. Any other fudge, 6 pieces, list variety	1.75	1.50	1.25	1.00
113. Hard candy, 6 pieces, list variety	1.75	1.50	1.25	1.00
114. Heavenly hash, 6 pieces	1.75	1.50	1.25	1.00
115. Peanut brittle, 6 pieces	1.75	1.50	1.25	1.00
116. Peppermint creams, 6 pieces	1.75	1.50	1.25	1.00
117. Angel food (sponge), 6 pieces	1.75	1.50	1.25	1.00
118. Sea foam, 6 pieces	1.75	1.50	1.25	1.00
119. Caramels, must be wrapped, 6 pieces	1.75	1.50	1.25	1.00
120. Any other candy not listed , list variety, 6 pieces	1.75	1.50	1.25	1.00
121. Most artistic display of candy, 5 varieties, 6 pieces of ea.	2.00	1.75	1.50	1.25

CLASS H – HONEY

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
127. Extracted, white, 2) 1# jars (clear bottle)	2.50	2.25	2.00	1.50
128. Extracted, golden, 2) 1# jars (clear bottle)	2.50	2.25	2.00	1.50
129. Extracted, dark, 2) 1# jars (clear bottle)	2.50	2.25	2.00	1.50
130. Wax, 1) 2# block	2.50	2.25	2.00	1.50
131. Creamed or whipped natural, 2) 1# (clear bottle)	2.50	2.25	2.00	1.50
132. Creamed or whipped flavored, 2) 1# (clear bottle)	2.50	2.25	2.00	1.50

CLASS I – SYRUP

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
135. Maple, 2) 1-pint clear jar	\$ 2.50	\$ 2.25	\$ 2.00	\$ 1.50
136. Any other, list variety, 2) 1-pint clear jar	2.50	2.25	2.00	1.50

CANNED FOODS

Additional Rules of Entry for CLASSES J, K, L, M, N

- ALL CANNED FOODS MUST HAVE INFORMATION CARDS. CARDS ARE PROVIDED WITH ENTRY TAGS
- No paraffin allowed
- All jars must have clean, rust-free rings

Additional Rules of Entry for CLASSES L, M, N

- Must provide 2 un-tinted jars of the exhibit. One jar for display and can be taken home at the conclusion of the fair, the other jar will be opened and the exhibitor will have the option to take jar home on judging day only.

CLASS J – FRUITS

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
140. Applesauce	\$ 1.75	\$ 1.50	\$ 1.25	\$ 1.00
141. Cherries, pitted	1.75	1.50	1.25	1.00
142. Peaches, halved or quartered	1.75	1.50	1.25	1.00
143. Pears, halved or quartered	1.75	1.50	1.25	1.00
144. Raspberries, red, tame	1.75	1.50	1.25	1.00
145. Rhubarb	1.75	1.50	1.25	1.00
146. Any other canned fruit, list variety	1.75	1.50	1.25	1.00
147. Any dried fruit, list variety	1.75	1.50	1.25	1.00

CLASS K – VEGETABLES

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
150. Beans, green, cut	\$ 1.75	\$ 1.50	\$ 1.25	\$ 1.00
151. Beans, yellow, cut	1.75	1.50	1.25	1.00
152. Carrots, cut	1.75	1.50	1.25	1.00
153. Sauerkraut	1.75	1.50	1.25	1.00
154. Tomatoes	1.75	1.50	1.25	1.00
155. Tomato juice	1.75	1.50	1.25	1.00
156. Any other canned vegetables, list variety	1.75	1.50	1.25	1.00

CLASS L – PICKLES, RELISHES AND SAUCES

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
160. Pickled beans, yellow or green	\$ 1.75	\$ 1.50	\$ 1.25	\$ 1.00
161. Pickled beets	1.75	1.50	1.25	1.00
162. Bread and butter pickles	1.75	1.50	1.25	1.00
163. Corn relish	1.75	1.50	1.25	1.00
164. Cucumber, dill	1.75	1.50	1.25	1.00
165. Cucumber, relish	1.75	1.50	1.25	1.00
166. Cucumber, sweet sour	1.75	1.50	1.25	1.00
167. Any other pickles or relish, list variety	1.75	1.50	1.25	1.00
168. Ketchup	1.75	1.50	1.25	1.00
169. Tomato salsa – mild	1.75	1.50	1.25	1.00
170. Tomato salsa – hot	1.75	1.50	1.25	1.00

CLASS M - JAM

- No freezer jams

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
173. Cherry Jam, standard jelly jar	\$ 1.75	\$ 1.50	\$ 1.25	\$ 1.00

174. Grape Jam, standard jelly jar	1.75	1.50	1.25	1.00
175. Peach Jam, standard jelly jar	1.75	1.50	1.25	1.00
176. Pepper Jam, standard jelly jar	1.75	1.50	1.25	1.00
177. Plum Jam, standard jelly jar	1.75	1.50	1.25	1.00
178. Raspberry Jam, any variety, standard jelly jar, list variety on tag	1.75	1.50	1.25	1.00
179. Strawberry Jam, standard jelly jar	1.75	1.50	1.25	1.00
180. Blueberry Jam, standard jelly jar	1.75	1.50	1.25	1.00
181. Any sugar free variety, list variety, standard jelly jar	1.75	1.50	1.25	1.00
182. Any other variety of Jam, not listed above , list variety, standard jelly jar	1.75	1.50	1.25	1.00

CLASS N – JELLY & MARMALADE

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
185. Apple Jelly	\$ 1.75	\$ 1.50	\$ 1.25	\$ 1.00
186. Cherry Jelly, standard jelly jar	1.75	1.50	1.25	1.00
187. Currant Jelly, standard jelly jar	1.75	1.50	1.25	1.00
188. Grape Jelly, standard jelly jar	1.75	1.50	1.25	1.00
189. Pepper Jelly	1.75	1.50	1.25	1.00
190. Plum Jelly, standard jelly jar	1.75	1.50	1.25	1.00
191. Raspberry Jelly, any variety, standard jelly jar, list variety on tag	1.75	1.50	1.25	1.00
192. Strawberry Jelly, standard jelly jar	1.75	1.50	1.25	1.00
193. Any sugar free variety, list variety, standard jelly jar	1.75	1.50	1.25	1.00
194. Any other variety of Jelly, not listed above , list variety, standard jelly jar	1.75	1.50	1.25	1.00
195. Any marmalade, list variety, standard jelly jar	1.75	1.50	1.25	1.00

CLASS O – GIFT BASKET

- No Alcohol and Freezer/Refrigerated Products permitted in Gift Basket Display

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
197. Holiday, must contain nutritional food products	\$ 2.00	\$ 1.75	\$ 1.50	\$ 1.25
198. Birthday, must contain nutritional food products	2.00	1.75	1.50	1.25

CLASS P – MOST ARTISTIC DISPLAYS (5 varieties in each lot)

- Collection of canned foods are not opened for judging
- No Alcohol and Freezer/Refrigerated Products permitted in Most Artistic Displays

<u>Lot No./Description</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
200. Most artistic display of canned vegetables	\$ 2.00	\$ 1.75	\$ 1.50	\$ 1.25
201. Most artistic display of canned fruits	2.00	1.75	1.50	1.25
202. Most artistic display of pickled foods	2.00	1.75	1.50	1.25
203. Most artistic display of jams/jellies	2.00	1.75	1.50	1.25

***NEW FOR 2025**
CLASS Q – CHARCUTERIE BOARDS

- **Additional Rules of Entry**
- Maximum Board Size 12"x18"
- Board must be food safe.
- Boards can have meats, cheese, fruits, nuts, crackers, vegetables in any combination. Per each item on the board, please have 6 samples. For example, if you are using cheese, provide 6 bite-sized pieces of cheese.
Must include a list of items/ingredients used on the board.
- Boards will be judged on presentation and design so purchased food products may be used.

Lot No./Description	1st	2nd	3rd	4th
205. Charcuterie Board	2.00	1.75	1.50	1.25