

FOODS

Superintendent: Nita Hendriksen and Marge Wells

General Culinary Rules:

1. Only one entry per class, unless otherwise specified or an "any other" class.
2. The Fair Board will not be responsible for any dishes or utensils left with exhibits at the time of entry.
3. All Exhibits of perishable items not picked up will become property of the Fair Board.
4. The judge has the option of not having a blue or red ribbon placing in any one class, if, in his/her opinion, the entries received do not have the quality of such a placing.
5. Entries should be on a paper plate/foil tray and wrapped.
6. Taste Test: All items may be tasted, at the discretion of the judges.
7. The awards decisions reached by the judges are final.

CLASS A - YEAST BREADS- Homemade hand kneaded, each entry must be 1/2 loaf or 4 rolls

Lot Number:

- | | | |
|-----------------------------------|------------------------|------------------------------|
| 1. Bread, Dried Fruit | 6. Machine Bread Mis | 12. Whole Wheat Dinner Rolls |
| 2. Cinnamon Rolls | 7. Rye Breads | 13. Special Shaping |
| 3. Coffee Cake | 8. Sourdough | 14. Gluten Free Bread |
| 4. French Bread | 9. White Bread | 15. Gluten Free Rolls |
| 5. Machine Bread, original recipe | 10. White Dinner Rolls | |
| | 11. Whole Wheat | |

CLASS B -QUICK BREADS-Homemade or Mix, enter 1/2 loaf or 4 rolls. Indicate Homemade with A & Mix with B

Lot Number:

- | | | |
|----------------------------|------------------------|-----------------------|
| 15. Baking Powder Biscuits | 21. Tortillas | 27. Gluten Free Bread |
| 16. Banana Bread | 22. Muffins (4) | 28. Other |
| 17. Coffee Cake | 23. Nut Bread | |
| 18. Dried or Fresh Fruit | 24. Sourdough Biscuits | |
| 19. Homemade Pasta | 25. Vegetable Bread | |
| 20. Machine Bread | 26. Zucchini Bread | |

CLASS C - CAKES- No Icing, each entry must be 1/2 a cake

Lot Number:

- | | | |
|---------------------|----------------|-------------------------------------|
| 28. Angel Food Cake | 33. Cupcakes | 38. Novelty—layer (marble, rainbow) |
| 29. Bundt | 34. Dark Cake | 39. Sponge (without baking powder) |
| 30. Butter | 35. Fruit | 40. Torte |
| 31. Carrot | 36. Pound Cake | 41. Gluten Free |
| 32. Chocolate | 37. Light Cake | 42. Other |

CLASS D - DECORATED CAKES

Lot Number:

- | | |
|-------------------------------------|---|
| 42. Cupcakes or Petit Fours, four | 45. Special Occasion (specify on entry) |
| 43. "For a Holiday" Cake | 46. Wedding Cake |
| 44. "For a Shower or Birthday" Cake | |

CLASS E - COOKIES- (four each)

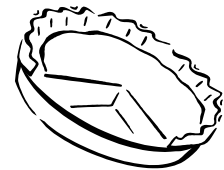
Lot Number:

- 47. Bar
- 48. Brownies
- 49. Chocolate Chip
- 50. Drop
- 51. Filled
- 52. Ginger
- 53. Oatmeal
- 54. Peanut Butter
- 55. Pressed
- 56. Refrigerated
- 57. Rolled
- 58. Sugar
- 59. Other

CLASS F - CANDY

Lot Number:

- 60. Caramels
- 61. Divinity
- 62. Fudge, recipe required
 - a. with cocoa squares baking choc.
 - b. with chips
- 63. Hand dipped
- 64. Mint
- 65. Molded Candy
- 66. Peanut Brittle
- 67. Penuche
- 68. Toffee
- 69. Other



CLASS G - PIES

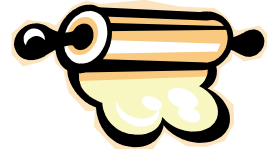
Lot Number:

- 70. Single Crust with Decorated Top Crust
- 71. Two Crust
- 72. Other



CLASS H - CREATIVE BAKING- Recipe that starts with a boxed mix. Attach recipe.

Lot Number

- 73. Bread
- 74. Cake
- 75. Cookies
- 76. Pies
- 77. Other



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