



# Culinary

**Divisions:**

Adult – exhibitors age 19 and older

Teen – exhibitors age 13 to 18

Youth – exhibitors age 0 – 12.

Culinary

Class	Description	Class	Description
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## Bread - Quick Breads

100	Loaf	103	Corn Bread
101	Biscuit (5 pcs)	104	Muffin (5 pcs)
102	Coffee Cake	105	Other

## Bread - Yeast Breads

100	Coffee Cake	104	Sweet
101	Rolls (5 pieces)	105	Bread Machine (any)
102	Sourdough	106	Other: Please describe
103	Whole Loaf - Wheat, White, Mix, other		

## Cakes

100	Layer Cake	103	Cupcakes (5 cakes)
101	Sheet Cake	105	Other: Please describe
102	Cake made using Ring or Bundt Pan		

## Cookies

100	Bar Cookies (5 cookies)	103	Refrigerator / Rolled and Sliced (5 cookies)
101	Drop Cookies (5 cookies)	104	Other: Please describe
102	Rolled and Cut (5 cookies)		

## Honey Cooking

346	Breads	349	Cookies: 6 pieces
347	Cake	350	Other; please describe
348	Candy		
			continued:

Class	Description	Class	Description
<b>Pies</b>			
100	Chiffon (sweet pies using gelatins in the filling)	105	Savory or Main Dish (meat pies, empanadas)
101	Cream	106	Tarts
102	Custard (includes pumpkin and pecan)	107	Cobbler or Crisp
103	Fruit	108	Other: Please describe
104	Merangue		
<b>Baked Goods - Miscellaneous</b>			
100	Brownies	103	Petit-fours (6 pieces)
101	Cheesecake	104	Jelly Roll
102	Gingerbread (Gingerbread House - see Decorated Exhibits)	105	Other: Please describe
<b>Candy - Homemade</b>			
100	Caramels (6 pieces)	104	Brittle /Peanut or other (6 pieces)
101	Fudge (6 pieces)	105	Chocolates (6 pieces)
102	Hard Candy (6 pieces)	106	Other: Please describe
103	Mints (6 pieces)		
<b>Canning and Pickles</b>			
100	Canned Vegetable - Single Vegetable	104	Pickles
101	Canned Vegetable - Mixed Vegetables	105	Relish
102	Canned Fruit - Single Fruit	106	Chutney
103	Canned Fruit - Mixed Fruits	107	Potted Meats
		108	Other: Please describe
<b>Decorated Exhibits</b>			
100	Sheet Cake	105	Gingerbread House
101	Layer Cake	106	Group Decorated Exhibit
102	Tiered Cake	107	Fair Theme
103	Cupcakes	108	Other: Please describe
104	Cookies		
<b>Dried Foods</b>			
100	Dried Fruit	103	Fruit Leather
101	Dried Vegetable	104	Other: Please describe
102	Dried Meat/Jerky		
<b>Jams, Jellies &amp; Preserves</b>			
100	Jams	103	Marmalades
101	Jellies	104	Butters (Apple, etc)
102	Preserves	105	Other: Please describe
			continued:

Class	Description	Class	Description
<b>Southwest Specialties</b>			
150	Barbecue Sauce	155	Tortillas
151	Chili Sauce	156	Prickly Pear Jelly
152	Honey	157	Pyracantha Jelly
153	Hot Peppers	158	Salsa
154	Hot Sauce	159	Other; please describe
<b>Miscellaneous Foods</b>			
100	Nuts in the Shell	103	Syrups
101	Nuts - Shelled	104	Other: Please describe
102	Spiced Fruit		