

General Entry Information

Foods and Canning Rules

*Per State and County regulations: Filling, frostings, glazing, pie filling and meringue – Whether uncooked or cooked – are not permitted to contain cream cheese, whipped cream, un-pasteurized milk or eggs/egg whites (pasteurized egg or eggs cooked to 160 degrees F may be used). Home-canned fruit, vegetables, or meats are not permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestants should carefully wash their hands and make sure that their hands do not have open cuts before preparing foods. Whenever possible, baking products should be transported and stored in chilled cooler (41 degrees F).

*Judges and individuals who consume products from county competitions should be informed that they are at risk for food-borne illness since the established policy cannot guarantee that an entry which is a “potentially hazardous food” has been properly prepared or handled before, during or following the competition.

Class - FOODS & CANNING

Class: 2A - Foods

*Exhibit must include recipe written on a special card available in the Extension Office or at check in.

*All exhibits must be displayed on or in disposable materials. You must exhibit the entire product unless otherwise stated below.

*No custard-type pies or products with meats will be accepted.

***SEE OPEN CLASS RULES FOR FOODBORNE ILLNESS RULES.**

Section: 1. Yeast products

Divisions:

- A. Rolls (plain, white, whole wheat or Rye, exhibit 6)
- B. Bread (white, whole wheat, or rye, 1 loaf)
- C. Fancy Rolls (exhibit 3) or coffee cakes
- D. Start with a mix

Section: 2. Cakes

Divisions:

- A. Angel food or sponge cakes
- B. Light Cakes
- C. Dark Cakes
- D. Fruit or Vegetable
- E. Fancy Cake (torte type)
- F. Cupcakes (exhibit 3)
- G. Start with a mix

Section: 3. Cookies (exhibit 6)

Divisions:

- A. Dropped
- B. Bar
- C. Fancy
- D. Rolled or shaped
- E. Start with a mix

Section: 4. Pies or fancy pastries (no custard)

Divisions:

- A. Pies
- B. Fancy Pastries (exhibit 4)
- C. Start with a mix

Section: 5. Quick Breads

Divisions:

- A. Muffins or popovers (exhibit 3)
- B. Loaf or Layer (exhibit 1)
- C. Coffee cake
- D. Start with a mix

Section: 6. Machine bread

Divisions:

- A. Homemade
- B. Start with a mix

Section: 7. Candy (exhibit 6, egg, and cream must be cooked.)

Class - 2B - CAKE DECORATING (Real Cakes or forms are permitted.)

Sections:

1. Wedding
2. Special Occasion
3. Cookies (exhibit 6)
4. Other decorated products

2C - CANNED FOODS

*Exhibit must include recipe written on a special card available at the Extension Office or at check-in.

*All entries must be labeled with product name, date of preparation, processing method and length of processing time.

*Products not exhibited in standard containers will be marked down.

*Products with alcohol will not be accepted.

*Check the rules brochure or call the Extension Office if you are interested in the Jarden® Home Brand awards.

Sections:

1. Jams and preserves

2. Pickled foods (beets, pickles, etc.)
3. Sauces and relishes
 - Divisions:**
 - A. Sauce
 - B. Salsa
 - C. Relish
4. Jellies
5. Juices
6. Vegetables (includes tomatoes)
7. Fruit
8. Soups
9. Meats
10. Other Canned Products
11. Honey

Class - FOODS & CANNING

***Exhibit must include recipe written on a special card available in the Extension Office or at check in.**

***All exhibits must be displayed on or in disposable materials. You must exhibit the entire product unless otherwise stated below.**

***Un-displayed portions will be sold Monday evening to de-fray expenses.**

***No custard-type pies or products with meats will be accepted.**

***SEE OPEN CLASS RULES FOR FOODBORNE ILLNESS RULES.**

Class Y2A Youth Age 9 and under

Section: 1. Yeast products

Divisions:

- A. Rolls (plain, white, whole wheat or Rye, exhibit 6)
- B. Bread (white, whole wheat, or rye, 1 loaf)
- C. Fancy Rolls (exhibit 3) or coffee cakes
- D. Start with a mix

Section: 2. Cakes

Divisions:

- A. Angel food or sponge cakes
- B. Light Cakes
- C. Dark Cakes
- D. Fruit or Vegetable
- E. Fancy Cake (torte type)
- F. Cupcakes (exhibit 3)
- G. Start with a mix

Section: 3. Cookies (exhibit 6)

Divisions:

- A. Dropped
- B. Bar
- C. Fancy
- D. Rolled or shaped
- E. Start with a mix

Section: 4. Pies or fancy pastries (no custard)

Divisions:

- A. Pies
- B. Fancy Pastries (exhibit 4)
- C. Start with a mix

Section: 5. Quick Breads

Divisions:

- A. Muffins or popovers (exhibit 3)
- B. Loaf or Layer (exhibit 1)
- C. Coffee cake
- D. Start with a mix

Section: 6. Machine bread

Divisions:

- A. Homemade
- B. Start with a mix

Section: 7. Candy (exhibit 6, egg, and cream must be cooked.)

Class Y2B Youth age 10-18

Section: 1. Yeast products

Divisions:

- A. Rolls (plain, white, whole wheat or Rye, exhibit 6)
- B. Bread (white, whole wheat, or rye, 1 loaf)
- C. Fancy Rolls (exhibit 3) or coffee cakes
- D. Start with a mix

Section: 2. Cakes

Divisions:

- A. Angel food or sponge cakes
- B. Light Cakes
- C. Dark Cakes
- D. Fruit or Vegetable
- E. Fancy Cake (torte type)
- F. Cupcakes (exhibit 3)
- G. Start with a mix

Section: 3. Cookies (exhibit 6)

Divisions:

- A. Dropped
- B. Bar
- C. Fancy
- D. Rolled or shaped
- E. Start with a mix

Section: 4. Pies or fancy pastries (no custard)

Divisions:

- A. Pies
- B. Fancy Pastries (exhibit 4)
- C. Start with a mix

Section: 5. Quick Breads

Divisions:

- A. Muffins or popovers (exhibit 3)
- B. Loaf or Layer (exhibit 1)
- C. Coffee cake
- D. Start with a mix

Section: 6. Machine bread

Divisions:

- A. Homemade
- B. Start with a mix

Section: 7. Candy (exhibit 6, egg, and cream must be cooked.)

Class – Y2C - CAKE DECORATING

Age 9 & Under

(Real Cakes or forms are permitted.)

Sections:

- 1. Wedding
- 2. Special Occasion
- 3. Cookies (exhibit 6)
- 4. Other decorated products

Class - Y2D- CAKE DECORATING

Age 10-18

(Real Cakes or forms are permitted.)

Sections:

- 1. Wedding
- 2. Special Occasion
- 3. Cookies (exhibit 6)
- 4. Other decorated products

CANNED FOODS

***Exhibit must include recipe written on a special card available at the Extension Office or at check-in.**

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Class CANNED FOODS

Sections:

- 1. Jams and preserves
- 2. Pickled foods (beets, pickles, etc.)
- 3. Sauces and relishes

Divisions:

- A. Sauce
- B. Salsa
- C. Relish

- 4. Jellies
- 5. Juices
- 6. Vegetables (includes tomatoes)
- 7. Fruit
- 8. Soups
- 9. Meats
- 10. Other Canned Products
- 11. Honey