



Culinary

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Divisions:

Adult – exhibitors age 19 and older

Teen – exhibitors age 13 to 18

Youth – exhibitors age 0 – 12.

Class	Description	Class	Description
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:

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Class	Description	Class	Description	Page 13
Pies				
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			
Baked Goods - Miscellaneous				
100	Brownies	103	Petit-fours (6 pieces)	
101	Cheesecake	104	Jelly Roll	
102	Gingerbread (Gingerbread House - see Decorated Exhibits)	105	Other: Please describe	
Candy - Homemade				
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)			
Canning and Pickles				
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	
Decorated Exhibits				
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			
Dried Foods				
100	Dried Fruit	103	Fruit Leather	
101	Dried Vegetable	104	Other: Please describe	

102	Dried Meat/Jerky		
Jams, Jellies & Preserves			
100	Jams	103	Marmalades
101	Jellies	104	Butters (Apple, etc)
102	Preserves	105	Other: Please describe
			continued:
Class	Description	Class	Description

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Southwest Specialties			
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
Miscellaneous Foods			
100	Nuts in the Shell	103	Syrups
101	Nuts - Shelled	104	Other: Please describe
102	Spiced Fruit		