

**Department D**  
**Baked Goods and Canned Foods**  
(Exhibiting Rules and Regulations, Page 3)

**YOUTH DIVISIONS**

Senior – 14-18 years old

Junior – 5-13 years old

Preschool – 4 years old and under

**GUIDELINES FOR YOUTH DIVISION**

1. All exhibits in the Senior Division must have been made by youth between the ages of 14 and 18. All exhibits in the Junior Division must have been made by youth between the ages of 5 and 13. Preschool exhibits must have been made by youth 4 years old and under with supervision.
2. All baked goods must be exhibited on plain white paper plates to fit the size of labeled goods displayed in clean plastic Ziploc bags. Use as small a plate as possible for attractive exhibits. Due to space, four-inch plates are preferred. Baked goods like banana bread, etc. can be baked in little loaf pans. Pie exhibits are to be put in clear plastic pie servers with lid.
3. All canned goods should be exhibited in clear American standard quart, pint and a half, pint, half pint, and fourth pint jars. Jars are required to have a two-piece lid band and lid. Mayonnaise style jars and lids will be disqualified. You must have a recipe card with "mix in a jar" entries.
4. Any canned item may be open at the discretion of the judges.
5. Section I entries are limited to Preschool exhibits only. Senior and Junior Division entries must be entered in Sections II-XI.
6. MOST ENTRIES AWARD: A Junior Division youth and a Senior Division youth with the most food exhibit entries in Dept. D will receive \$5.00 in addition to any other prize money awarded. Must have at least 5 entries in Dept. D – Youth Food Exhibits to be eligible for the award.
7. Two judges' choice awards will be presented in the youth division. In addition to the ribbon, winner will receive \$5.00 in prize money.

**SECTION I: COOKIES & CAKES**  
**(Preschool Division Only)**

Class:

1. Chocolate Chip Cookies (4)
2. No-Bake Cookies (4)
3. Peanut Butter Cookies (4)
4. Drop Cookies (4)
5. Sugar Cookies (4)
6. Bar Cookies (4)
7. Decorated Cookies (4)
8. Decorated Cupcakes (4)
9. Cake made from a mix (1/4)
10. Miscellaneous (not previously listed)

PRIZES: 1<sup>st</sup>, \$1.50; 2<sup>nd</sup>, \$1.25; 3<sup>rd</sup>, \$1.00

**JUNIOR AND SENIOR DIVISION**

**SECTION II: BREADS**

Class:

1. Banana Bread (1/2)

2. Pumpkin Bread (1/2)
3. Zucchini Bread (1/2)
4. Corn Bread (1/2)
5. Corn Muffins (4)
6. Other Muffins
7. Biscuits (4)
8. Coffee Cake (1/2)
9. White Yeast Bread (1/2)
10. Whole Wheat Bread (1/2)
11. Dinner Rolls, yeast (4)
12. Sweet Rolls, yeast (4)
13. Bread Machine Product (1/2)
14. Other Bread (1/2)

PRIZES: 1<sup>st</sup>, \$1.75; 2<sup>nd</sup>, \$1.50; 3<sup>rd</sup>, \$1.00

### **SECTION III: COOKIES**

It is recommended that cookies not be over 2 inches in diameter.

Class:

1. Brownies (4)
2. Other Brownies (4)
3. Bar Cookies (4)
4. No-Bake Cookies (4)
5. Chocolate Chip Cookies (4)
6. Peanut Butter Cookies (4)
7. Snickerdoodle Cookies (4)
8. Rolled Cookies (4)
9. Ice Box Cookies (4)
10. Drop Cookies (4)
11. Cookies from Cake Mix (4)
12. Bar Cookies from Cake Mix (4)
13. Cereal Bar Cookies (4)
14. Decorated Cookies (4)
15. Mix in a jar (cookie/brownie) (1)
16. Other (not previously listed) (4)

PRIZES: 1<sup>st</sup>, \$1.50; 2<sup>nd</sup>, \$1.25; 3<sup>rd</sup>, \$1.00

### **SECTION IV: CANDY**

It is recommended that candy not be over 2 inches square.

Class:

1. Chocolate Fudge (4)
2. Peanut Butter Fudge (4)
3. Chocolate Dipped Candies (4)
4. Mints (4)
5. Maple Fudge (4)
6. Other (not previously listed ) (4)

PRIZES: 1<sup>st</sup>, \$1.50; 2<sup>nd</sup>, \$1.25; 3<sup>rd</sup>, \$1.00

### **SECTION V: CAKES**

Cakes should not be made from prepared mixes except where indicated.

Decorated cakes and cupcakes may be made from scratch or from a mix. Decorated whole cakes must be attractively arranged on a cardboard base. Four (4) decorated cupcakes should be placed on a white paper plate. Use size plate necessary to make an attractive arrangement.

Class:

1. Angel Food, not iced (1/4)

2. White Cake, iced (1/4)
3. Chocolate Cake, iced (1/4)
4. Pound Cake (1/4)
5. Cake Containing Fruit (1/4)
6. Cake made from a Mix (1/4)
7. Decorated Cake (whole)
8. Decorated Cupcakes (4)
9. Miscellaneous (not previously listed)

PRIZES: 1<sup>st</sup>, \$1.75; 2<sup>nd</sup>, \$1.50; 3<sup>rd</sup>, \$1.25

### **SECTION VI: JELLIES, JAMS, PRESERVES, MARMALADES, AND BUTTERS**

USDA recommends packaging jellied products in jars which can be sealed and processing the jars for a few minutes in a boiling water bath. (Process 5 minutes after the water returns to a full rolling boil.) Judges are allowed to open products for tasting.

Class:

1. Grape Jelly
2. Blackberry Jelly
3. Blackberry Jam
4. Strawberry Jam
5. Peach Jelly
6. Peach Jam or Preserves
7. Apple Butter
8. Marmalade, any flavor
9. Other Jelly
10. Other Jam
11. Other Preserves
12. Other Fruit Butter

PRIZES: 1<sup>st</sup>, \$3.00; 2<sup>nd</sup>, \$2.00; 3<sup>rd</sup>, \$1.00

### **SECTION VII: PICKLES, RELISH, SAUCES, ETC.**

ONLY classes 1-10 may be opened for tasting at the discretion of the judges.

Class:

1. Cucumber Pickle, sweet
2. Cucumber Pickle, sour
3. Cucumber Pickle, dill
4. Bread and Butter Pickle
5. Sweet Mixed Pickle
6. Icicle Pickle
7. Relish
8. Pickled Beets
9. Pickled Cauliflower
10. Pickled Squash
11. Pickled Fruit
12. Miscellaneous, name

PRIZES: 1<sup>st</sup>, \$3.00; 2<sup>nd</sup>, \$2.00; 3<sup>rd</sup>, \$1.00

### **SECTION VIII: CANNED FRUITS AND VEGETABLES**

Class:

1. Tomatoes
2. Tomato Juice
3. Cut-off Corn
4. Green Beans
5. Peas
6. Carrots

7. Beets
8. Lima Beans or Butter Beans
9. Blackberries
10. Applesauce
11. Peaches
12. Pears
13. Raspberries
14. Cherries
15. Huckleberries/Blueberries
16. Soup Mixture
17. Spaghetti Sauce
18. Pizza Sauce
19. Other, Fruit (not previously listed)
20. Other, Vegetable (not previously listed)

PRIZES: 1<sup>st</sup>, \$3.00; 2<sup>nd</sup>, \$2.00; 3<sup>rd</sup>, \$1.00

21. Group of 3 different vegetables (must be exhibited in group of 3 standard PINT jars or group of 3 standard QUART jars.)
22. Group of 3 different fruits (must be exhibited in group of 3 standard PINT jars or group of 3 standard QUART jars.)

PRIZES: 1<sup>st</sup>, \$3.00; 2<sup>nd</sup>, \$2.50; 3<sup>rd</sup>, \$2.00

### **SECTION IX: MAPLE PRODUCTS**

Clearly label all jars on bottom. Syrup should be in clear glass standard PINT or QUART jars. Metal ring should be left on to protect the seal. Three (3) sugar cakes must be on a plain white paper plate in a clear plastic bag. Use as small a plate as possible for an attractive exhibit.

Class:

1. Light Amber
2. Amber
3. Dark Amber
4. Sugar Cakes (3)

PRIZES: 1<sup>st</sup>, \$3.00; 2<sup>nd</sup>, \$2.00; 3<sup>rd</sup>, \$1.00

### **SECTION X: HONEY**

Clearly label on bottom of jar or box.

Class:

1. Extracted Liquid Honey (1 jar)
2. Broken Comb Honey (1 jar)
3. Section Comb Honey (1 section)

PRIZES: 1<sup>st</sup>, \$3.00; 2<sup>nd</sup>, \$2.00; 3<sup>rd</sup>, \$1.00

### **SECTION XI: FRUIT PIES**

Pies in this section must be homemade. Only pies that do not require refrigeration will be accepted. Put pie slice in clear plastic pie servers with lid.

Class:

1. Apple (slice)
2. Cherry (slice)
3. Miscellaneous (not previously listed)

PRIZES: 1<sup>st</sup>, \$2.00; 2<sup>nd</sup>, \$1.50; 3<sup>rd</sup>, \$1.00

### **SECTION XII: GIFT BASKETS**

This section is promoted by the Highland Homemakers Club.

- A. Items must be displayed in a basket, decorated box or tray and contain at least 5 items related to the category (ex. Meal Basket = 1 canned meat, 2 canned vegetables, and 2 canned fruit).
- B. All canned goods should be exhibited in clear American standard quart, pint and a half, pint, half pint, or fourth pint jars.
- C. Baked items must be exhibited in clear plastic bags.
- D. Items are judged on quality of products, display/decoration and class theme.

Class:

- 1. Meal Basket
- 2. Brunch Basket
- 3. "Goodie" Basket
- 4. Pickle Basket
- 5. Jams & Jellies Basket
- 6. Maple Products Basket
- 7. Holiday Theme Basket

PRIZES: 1<sup>st</sup>, \$5.00; 2<sup>nd</sup>, \$4.00; 3<sup>rd</sup>, \$3.00