

FOOD PREPARATION

Superintendents: Linda Dewey, (810) 434-8284
covdew@yahoo.com; Sara Tait, (810) 434-2831

Premiums: A=\$4; B=\$2; C=No Premiums

Judging: Monday, 1:00 to 2:30 p.m.

Location: Still Exhibit Barn

Project Requirements

1. Exhibitor must accompany exhibit and be interviewed.
2. All exhibits will be destroyed at the Fairgrounds.
3. More than one entry may be made, but only one entry per class.
4. All food exhibits must be brought in covered or wrapped.
5. Any exhibit which requires refrigeration; or, cream, custard or lemon fillings will not be permitted.
6. All recipes must be from scratch - no mixes - including pie fillings.
7. All exhibits should have a copy of the recipe. Nutritional value of the recipe is suggested and will be required for ages 12 and up.
8. All entries exhibited on disposable container and covered PLUS one individually wrapped for the judge.
9. One line will be formed, and exhibitors will be judged on a first come, first serve basis. They will follow the directions of the line clerk as to when to approach the next available judge.
10. The panel of judges will interview exhibitors as they come, not per class.
11. Exhibitors will bring all baked goods, and be interviewed for all items by the same judge.
12. Interviews will take place any time from 1 p.m. until 2:30 p.m. No exhibitors will be allowed in line after 2:30 pm.
13. Exhibitors may go to the Still Exhibit Barn to seek the results of their projects (after 5 p.m.) or sooner if judging is completed.
14. **Exhibits of whole cakes, bread and pies will have a piece taken for display, unless Grand, Reserve or Best of Class awarded, then the whole cake, bread or pie will be displayed.**
15. **Exhibitor should have exhibitor tag filled out with project.**

DIVISION 4701 –DROPPED COOKIES

Class 01 - Dropped and Shaped Cookies, Ages 9 - 11

Class 02 - Dropped and Shaped Cookies, Ages 12 - 13

Class 03 - Dropped and Shaped Cookies, Ages 14 & Over

*Exhibit 3 in each class on disposable container & 1 wrapped separately for the judge.

DIVISION 4702 – BAR COOKIES

Class 04 - Bar Cookies - Ages 9 -11

Class 05 - Bar Cookies - Ages 12 -13

Class 06 - Bar Cookies - Ages 14 & Over

*Exhibit 3 in each class on disposable container & 1 wrapped Separately for the judge.

DIVISION 4703 – CAKES

Class 07 - Three cake squares, unfrosted.*

Class 08 - Three plain unfrosted cupcakes.*(cupcake papers allowed)

Class 09 - Three frosted cupcakes.*(cupcake papers allowed)

Class 10 – Cakes

Display on Disposable container

DIVISION 4704 – QUICK BREADS

Class 11 - Quick Bread - 1 large loaf (not small ones) or 3 muffins.*

DIVISION 4705 – YEAST BREADS

Class 12 - Entire loaf of Bread (do not use bread machines)

DIVISION 4706 – ROLLS OR COFFEE CAKES

Class 13 - Three Yeast Rolls.

Class 14 - Coffee Cake (bring whole cake)

Class 15 - Sweet Rolls or Donuts - Exhibit 3

DIVISION 4707 – INTERNATIONAL FOODS

Exhibit report or display containing: Copy of recipe, nutritional value. Why is it typical for the country? Where did the recipe come from (heritage)? What seasonings, spices, ways of cooking? Picture of finished product in a display or booklet. State name of food, country, or ethnic group it represents.

Class 16 - 9-12 yrs. of age

Class 17 - 13 yrs. & older

Class 18 - Foreign pastries on a disposable container

DIVISION 4708 – PIES

Class 19 - Fruit Pies (bring whole pie)

Class 20 - Fruit Tarts (3 small tarts)*Exhibit 3 plus one individually wrapped for the judge.