

# **OPEN CULINARY ARTS (ADULT EXHIBITORS ONLY)**

## **Guidelines for Open Culinary Arts**

1. No more than six entries may be made this division.
2. Size must be reasonable.
3. No re-exhibition of projects.
4. No mixes or commercially prepared foods can be used.
5. For safety and health purposes, all perishable entries with the exception of decorated cakes will become the property of the fair.
6. All food preparation entries, with the exception of pies and decorated cakes, are to be exhibited on paper plates or board squares, placed in a zip-lock bag with the entry tag attached.
7. Decorated cakes to be set up
8. Decorated cakes may be made from a mix
9. Decorated cakes must be made of all edible decorations except for wedding cakes which may have plastic or other materials for their dividers and top ornaments. No candy on decorated cakes, unless homemade. No crackers. Frosting must be homemade.
10. Decorated cakes are to be exhibited on a board covered with foil. If not, they will be judged, but given one grade lower.
11. Recipe to be attached to all baked goods.

## **DIVISION 6401 – COOKIES**

**Class 01** - Dropped cookies

**Class 02** - Shaped cookies

**Class 03** - Rolled cookies

**Class 04** - Bar cookies

\*Exhibit 3 cookies in each class

## **DIVISION 6402 – CAKES**

**Class 20** - Three cake squares, unfrosted

**Class 21** - Three plain unfrosted cupcakes (cupcake papers allowed)

**Class 22** - Three frosted cupcakes (cupcake papers allowed)

**Class 23** - Cakes

## **DIVISION 6403 – BREADS**

**Class 30** - Quick bread one loaf or 3 muffins

**Class 31** - Yeast bread (do not use bread machine)

**Class 32** - Three yeast rolls

**Class 33** - Coffee cake

**Class 34** - Sweet rolls or donuts (exhibit 3)

**Class 35** - Foreign pastries

## **DIVISION 6404 – PIES**

**Class 40** - Fruit pies

**Class 41** - Fruit tarts (exhibit 3)

## **DIVISION 6405 – CAKE DECORATING**

**Class 51** - Cut-out cakes

**Class 52** - Decorated cakes

**Class 53** - Form pan cakes

**Class 54** - Decorated confections, candy, gingerbread houses, etc.

**Class 55** - Wedding cakes

## **DIVISION 6406 – Hor d'Oeuvres**

**Class 56** – Exhibit 3 creations on a plate in a Ziploc bag.

## **DIVISION 6407 – GLUTEN FREE**

**Class 57** – Cookies

**Class 58** – Cake

**Class 59** – Bread

**Class 60** - Pie

## **DIVISION 7401 – CANNED FRUITS & VEGETABLES**

**Class 01** - Three jars; 3 kinds of fruit

**Class 02** - Three jars; 3 kinds of tomatoes (includes tomato juice)

**Class 03** - Three jars; each a different product

**Class 04** - Three jars; pickles, each a different kind

**Class 05** - Three jars; 3 kinds of jam, jellies or preserves  
Different size jelly jars are acceptable in this Division. Each jar should be labeled as follows: Product, name, address, division, class, contents, date.

Exhibits may be made in either pint or quart jars. The jars should be of uniform type. Do not use artificial coloring or bleaching agents. All canned goods to be preserved in the last 12 months.

## **DIVISION 7402 – FOOD GIFTS IN A JAR**

**Class 10** – Desserts (Cookies, Cakes, etc.)

**Class 11** – Soups

**Class 12** – Other

\*Please attach a copy of the recipe on a 3 x 5 or 4 x 6 index card.