

OPEN CULINARY ARTS (ADULT EXHIBITORS ONLY)

Guidelines for Open Culinary Arts

1. Size must be reasonable.
2. No re-exhibition of projects.
3. No mixes or commercially prepared foods can be used.
4. For safety and health purposes, all perishable entries with the exception of decorated cakes will become the property of the fair.
5. 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.
6. Decorated cakes to be set up
7. Decorated cakes may be made from a mix
8. 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.
9. Decorated cakes are to be exhibited on a board covered with foil. If not, they will be judged, but given one grade lower.
10. 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 6408 – 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 6409 – 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.