# **OPEN CLASS (ADULT) CULINARY ARTS**

## **Guidelines for Open (Adult) 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.
- 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 Ziploc bag with the entry tag attached.
- 6. Decorated cakes to be set up.
- 7. Decorated cakes may be made from a mix.
- 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.
- 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 - Adult Cookies**

Class 01	Adult, dropped cookies, 3 cookies
Class 02	Adult, shaped cookies, 3 cookies
Class 03	Adult, rolled cookies, 3 cookies
Class 04	Adult, bar cookies, 3 cookies

#### Division 6402 - Adult Cakes

Class 20	Adult, 3 cake squares, unfrosted
Class 21	Ad, 3 plain unfrosted cupcakes, papers allowed
Class 22	Adult, 3 frosted cupcakes, papers allowed
Class 23	Adult. Cakes

### Division 6403 - Adult Breads

Class 30	Adult, quick bread, one loaf or 3 muffins
Class 31	Adult, yeast bread, do not use bread machine
Class 32	Adult, 3 yeast rolls
Class 33	Adult, coffee cake
Class 34	Adult, sweet rolls or donuts, exhibit 3
Class 35	Adult, foreign pastries

## **Division 6404 – Adult Pies**

Class 40	Adult, Fruit Pies
Class 41	Adult, Fruit tarts, exhibit 3

#### Division 6405 – Adult Cake Decorating

Adult, cut-out cakes

Class 51

Class 52	Adult, decorated cakes
Class 53	Adult, form pan cakes
Class 54	Adult, decorated confections, candy, gingerbread
Class 55	Adult, wedding cakes

#### <u>Division 6406 – Adult Hor d'Oeuvres</u>

Class 56 Adult, 3 creations on plate in Ziploc bag

## **Division 6407 - Adult Gluten Free**

Class 57	Adult, Gluten Free cookies
Class 58	Adult, Gluten free cake
Class 59	Adult, Gluten free bread
Class 60	Adult, Gluten free pie

#### <u>Division 6408 – Adult Canned Fruits & Vegetables</u>

Class 01	Adult, 3 jars, 3 kinds of fruit
Class 02	Adult, 3 jars, 3 kinds of tomatoes, including juice
Class 03	Adult 3 jars, each of different product
Class 04	Adult, 3 jars, pickles, each a different kind
Class 05	Adult, 3 jars, 3 kinds of jam, jellies*
*Jellies or preserves. Different size jelly jars are acceptable in	

\*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.

## <u>Division 6409 – Adult Food Gifts in a Jar</u>

Class 10	Adult, desserts (cookies, cakes, etc.
Class 11	Adult, soups
Class 12	Adult, other