## FOOD PREPARATION

## Superintendent:

Jennifer Niebauer (586) 557-3819
Email: kevjen70_5@comcast.net
Judging: Monday from 1 p.m. to 2:30 p.m., with interview Location: Still Exhibit Barn
Project Set Up: Friday at 6:30 p.m.
Check in Time: Monday at 1 p.m.
Check out Time: Saturday 7-8 p.m. or Sunday 8-9 a.m.
Premiums: $A=\$ 4 ; B=\$ 2 ; C=$ No premiums.

## Project Requirements:

1. All exhibits will be destroyed at the fairgrounds.
2. More than one entry may be made, but only one entry per class.
3. All food exhibits must be brought in on a firm disposable plate and must be covered, PLUS one individually wrapped for the judge. Place food in re-sealable plastic bag if possible.
4. Any exhibit which requires refrigeration such as cream cheese, custards, etc. will not be permitted.
5. All recipes must be from scratch - no mixes or can pie filling.
6. All exhibits should have a copy of the recipe on 3 " $x 5$ " card.
7. Exhibits of whole cakes, breads, cobblers and pies will have a piece taken for display, unless Grand, Reserve or Honorable Mention awarded. Then the whole cake, bread or pie will be displayed.
8. Any product that may be sticky on the bottom may be put on cardboard covered in foil before putting food product on it.
9. Exhibitors will be judged on 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 p.m.
13. Exhibitors may go to the Still Exhibit Barn to seek results of their projects after $5 \mathrm{p} . \mathrm{m}$. or sooner if judging is completed.
14. Exhibitor should have exhibitor tag filled out and attached to the plate with project.

## Division 4701 - Dropped Cookies

Class 01 Dropped \& shaped cookies, Ages 8-11 yrs. old
Class 02 Dropped \& shaped cookies, Ages 12-13 yrs. old
Class 03 Dropped \& 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 8-11 yrs. old
Class 05 Bar cookies, Ages 12-13 yrs. old
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*
Class 09 Three frosted cupcakes*
Class 10 Cakes
*Cupcake papers allowed

## Division 4704 - Quick Breads

Class 11 Quick Bread, enter loaf*
Class 12 Muffins, exhibit 3
*Loaves no less than 4"x 6". No mixes. Do not use bread machine.

## Division 4705 - Yeast Breads

Class 13 Yeast Bread, entire loaf*
Class 14 Dinner rolls, exhibit 3
*Loaves no less than 4"x 6". No mixes. Do not use bread machine.

## Division 4706 - Sweet Rolls, Doughnuts, Coffee Cakes

## Class 15 Sweet rolls, exhibit 3

Class 16 Doughnuts, exhibit 3
Class 17 Coffee cake (bring whole cake)

## Division 4707 - Gluten Free

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Class 18 Gluten Free, 8-12 yrs. old
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Class 19 Gluten Free, 13 years \& over

## Division 4708 - Pies \& Cobbler

Class 20 Fruit pies (bring whole pie)
Class 21 Fruit tarts, 3 sm. tarts, bring another 1 wrapped
Class 22 Fruit cobbler, bring whole cobbler

## Division 4709 - Fudge \& Candy

## Class 23 Fudge*

Class 24 Candy, molded, chocolate., caramels, confections
*Exhibit 3 or one large bar, plus one individually wrapped for the judge.

## Division 4710 - Dairy Foods

Class 01 Poster, 22"x 28", 8-12 yrs. old
Class 02 Display (table top) 8-12 years old

Class 03 Action Display, 5-10 min demo, 8-12 yrs. old
Class 04 Notebook, 8-12 years old
Class 05 Poster, 22"x 28", 13 years \& over
Class 06 Display (table top) 13 years \& over
Class 07 Action Display, 5-10 min demo, 13 \& over
Class 08 Notebook, 13 years \& over

## Division 4711 - Meal Planning

A meal plan for 1-3 days, providing all nutrients in required amounts and proportions, i.e., adequate nutrition. Poster ( $22^{\prime \prime} \times 28^{\prime \prime}$ ). Meal plan should include all the basic food groups, using color and textures and flavors. Show a wise use of money by including a budget for each meal.
Class 10 Meal planning, Ages 8-11 years old
Class 11 Meal planning, Ages 12-13 years old
Class 12 Meal planning, Ages 14 \& over

## Division 4712 - Main Dishes \& Meats

Includes casseroles, soups, stews, etc. Bring dish prepared at proper temperature \& bring photo for exhibition.
Class 13 Main dishes \& meats, Ages 8-11 years old
Class 14 Main dishes \& meats, Ages 12-13 years old
Class 15 Main dishes \& meats, Ages 14 \& over

