# **FOOD PREPARATION**

#### Superintendent:

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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.
- 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.
- All recipes must be from scratch no mixes or can pie filling.
- All exhibits should have a copy of the recipe on 3"x5" 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.
- 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 p.m. or sooner if judging is completed.
- 14. Exhibitor should have exhibitor tag filled out and attached to the plate with project.

# <u>Division 4701 – Dropped Cookies</u>

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

### <u>Division 4704 – Quick Breads</u>

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)

## <u> Division 4707 – Gluten Free</u>

Class 18 Gluten Free, 8-12 yrs. old 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

### <u>Division 4709 – Fudge & Candy</u>

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

Action Display, 5-10 min demo, 8-12 yrs. old
Notebook, 8-12 years old
Poster, 22"x 28", 13 years & over
Display (table top) 13 years & over
Action Display, 5-10 min demo, 13 & over
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"x 28"). 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