

## 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.
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 Ziploc 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 - 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

- Class 51** Adult, cut-out cakes
- Class 52** Adult, decorated cakes
- Class 53** Adult, form pan cakes
- Class 54** Adult, decorated confections, candy, gingerbread
- Class 55** Adult, wedding cakes

### Division 6406 – Adult Hor d'Oeuvres

- 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

### Division 6408 – Adult Canned Fruits & Vegetables

- 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 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 – Adult Food Gifts in a Jar

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