

FOOD PREPARATION

Superintendent:

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Judging: Sunday 9 – 10:30 a.m. with interview (before fair)

Location: Still Exhibit Barn

Project Set Up: Friday at 6:30 p.m.

Check in Time: Sunday at 9 a.m. (before fair)

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"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.
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 p.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.

FOOD PREPARATION CONTINUED

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, entire loaf*

Class 12 Muffins, exhibit 3

*Loaves no less than 4"x6". 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"x6". 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 4713 – Biscuits/Scones

Class 18 Biscuits/Scones, exhibit 3, 8-12 yrs. old

Class 19 Biscuits/Scones, exhibit 3, 13 yrs. & older

Division 4707 – Gluten Free

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

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"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

ALL EXHIBITORS ARE ADVISED TO THOROUGHLY READ THE FAIR RULES AND REGULATIONS, FAIR CODE OF CONDUCT, LIVESTOCK RULES & REGULATIONS AND LIVESTOCK EXHIBITOR CONDUCT.
