

**Exhibit Check-In: Monday, August 8, 2011 from 3-6pm at Hazel Ruby Community Building**  
**\*\*Pick-Up: Sunday, August 14, 2011 from 10am-12pm at Hazel Ruby Community Building**

**\*\*DUE TO FOOD SAFETY, ALL FOODS EXCEPT ANY ITEM IN A JAR WILL BE DISCARDED ON SUNDAY, AUGUST 14<sup>th</sup>. RIBBONS WILL BE SAVED FOR PICK-UP.**

ANY CANNED ITEM NOT PICKED UP BY SUNDAY, AUGUST 14<sup>th</sup> BY 12:00 P.M.(noon) WILL BE DISCARDED OR GIVEN AWAY

NO EXHIBITS WILL BE ACCEPTED OUTSIDE NORMAL CHECK-IN HOURS.

EXHIBITS CANNOT BE PICKED UP BEFORE THE NORMAL PICK-UP HOURS.

- Only amateur exhibitors allowed, except where noted. "Amateur" is defined as a recreational hobby, not for livelihood or occupational therapy. "**Professional**" is defined as involvement in a hobby that results in financial gain for the participant and the participant deems part of their livelihood or occupational therapy.
- All exhibits must be made by the exhibitor from scratch. No exhibits should be made using a mix, or created at a store, bakery or factory.
- Articles improperly classified or do not conform to rules will not be judged.
- When there is no competition a ribbon may be given (if worthy). If in a class no exhibits are worthy, ribbons will not be awarded. The decision of the judges is final.
- Fair officials will take every precaution for the safekeeping of exhibits after their arrival and arrangement in the building, but will not be responsible for any damage or loss that may occur.
- **Each exhibitor is limited to ONE entry per class.**
- Foods for display must be covered using CLEAR plastic wrap.
- **Do not bring food on valuable plates.**
- In "collections" the judges will award ribbons based on quality and variety.
- Sugar Free Foods must meet diabetic standards and include a recipe.
- Fair officials reserve the right to discard foods that are no longer suitable for display.

## Section 1 — **BREADS**

Each entry must be displayed on an 8" or 9" disposable plate.

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- Yeast bread, one-half loaf
- Yeast rolls, 3
- Biscuits, 3
- Muffins (plain and variations), 3
- Any bread, machine-made, one-half loaf
- Corn bread, 3 – 2 1/2" pieces
- Quick bread variations (orange, nut, etc.), one-half loaf
- Rolls, cinnamon, 3

## Section 2 – **CAKES**

You may choose to bring one-half of each cake entered. **Cakes must be placed on a piece of heavy cardboard that has been covered with aluminum foil.** Aluminum covered cardboard must NOT extend more than 1-inch beyond cake.

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- Cake, sugar free, un-iced, must meet diabetic standards and include a recipe
- Angel Food Cake, not iced
- Pound Cake, iced or not iced
- Coffee Cake
- Spiced Cake, layer or loaf, iced
- White Cake, layer or loaf, iced
- Yellow Cake, iced
- Chocolate Cake, iced

- Fruit Cake

### Section 3 — **COOKIES**

Four (4) cookies/cupcakes must be displayed on an 8" or 9" disposable plate for each entry.

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- Cookies, sugar-free, must meet diabetic standards and include a recipe on a 3" x 5" index card
- Cookies, dropped
- Cookies, rolled
- Cookies, bar
- Cookies, pressed
- Cookies, fancy-decorated
- Brownie, made from scratch and must include recipe on 3"x5" card.
- Brownie, variations (blond, mint, turtle, etc.), made from scratch
- Cup Cakes, iced or not iced

Bar Cookies will be judged on uniformity with a well-cut shape; texture, tenderness, and flavor.

Rolled Cookies will be judged on appearance (retains shape of cutter), color, texture, and flavor.

Drop Cookies will be judged on uniformity and shape, color, texture, and flavor.

Pressed Cookies will be judged on the definition of shape, color, texture, and flavor.

### Section 4 — **PIES**

Pies must be displayed in a disposable pie plate.

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- One-crust sugar free fruit pie, must meet diabetic standards and include a recipe
- One-crust pecan pie
- Two-crust apple pie
- Two-crust fruit pie, not apple

### Section 5 - **DECORATED CAKES**

All decorated cakes have a maximum height limit of 12". Anyone who sells cakes from home kitchens is considered to be a professional when more than 10% of their income is made from such activity. Dummy cakes are permitted for the decorated cake classes only.

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- Decorated Cake, Original Design
- Decorated Cake, Everything Edible

### Section 6 — **CANDIES**

Six (6) pieces of candy must be displayed on a 6" plate

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- Any Candy, sugar-free, must meet diabetic standards and include recipe
- Caramel
- Divinity
- Fudge
- Creamed Mints
- Potato Candy
- Maple candy, must be pure maple except nuts may be added and a small amount of cream, dextrose, or cream of tartar may be added for smoothness.
- Dipped or Coated Candy

### Section 7 — **CANNED GOODS**

**RULES:**

**1. EXHIBIT IN QUART OR PINT JARS.**

2. Use standard canning jars that are sealed. Bands should be in place for transporting home canned products.
3. Home canned foods to be judged must have been prepared within one-year prior to judging date.
4. All exhibits must be heat-processed following current canning guidelines in the USDA Complete Guide to Home Canning.
5. Fair officials reserve the right to dispose of any spoiled canned good.

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- Beans
- Beets
- Corn
- Mixed Vegetables
- Other Vegetables
- Sauerkraut
- Meat, any kind
- Tomato juice
- Whole tomatoes
- Spaghetti sauce, no meat
- Apple sauce
- Fruit, any kind
- Grape juice

**Section 8 — PICKLED FOODS**

**In Pint or Quart Jars**

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- Beet
- Relish
- Cucumber, Dill
- Cucumber, Sweet
- Cucumber, Sour
- Onion
- Watermelon
- Other

**Section 9 — SOFT SPREADS**

**In Metal Top Jelly Glass or 1/2 pint Jars**

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- Apple butter
- Fruit jams
- Fruit jelly
- Fruit preserves
- Pepper jelly, any type
- Other fruit butters

All canned goods will be judged on color, correct headspace, condition of product, sealing of container, and condition of jars, lids, and rings used. Canned fruit and vegetables will also be judged on proportion of solids to liquids and uniformity of size and shape of product. Jams, jellies, and preserves will also be judged on clearness and sparkle.

**Section 10 — DRIED FRUITS & VEGETABLES**

**Displayed in 1/2 Pint Jars Unsealed**

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place awarded

- Fruit, any kind

- Beans, hulled
- Beans, strung

**PREMIER FOODS EXHIBITOR** - The Premier Exhibitor will be determined by totaling the ribbon points for everyone entering **10 or more** exhibits (must enter in 10 or more categories). Points will be based on Blue-3, Red-2, and White-1. The total number of points will be divided by the total number of entries. The person with the highest average will be the Premier Exhibitor.