

# OPEN CLASS FOOD DEPARTMENT #2

**Registration Deadline:** Tuesday, July 13th, 2021  
**Entry Delivery:** July 13th, 1:00-7:00pm, Sycamore Farms  
**Entry Release:** Sunday, July 18th, 4:00-6:00pm – **NO EARLY RELEASE**

**Show Times Open to Public:** Friday, July 16th, 2021 12:00 pm-7:00pm  
 Saturday, July 17th, 2021 9:00am-7:00pm  
 Sunday, July 18th, 2021 9:00am-4:00pm

**Entry Fees:** \$5.00 per Entry  
**Premium Payouts:** Checks will be mailed to exhibitors after July 22, 2021.

## Department Specific Rules:

**BREAD:** Bread must be one loaf, baked in a single bread pan, size 4"x8" or larger for white and whole wheat. Quick Bread sizes should be 3"x7" or larger. Pan or loaf size is optional for other kinds of bread. Rolls must be shown in groups of four attached, made in an 8x8 or 9x9 inch pan. All bread should be shown on a white paper plate or piece of cardboard that had been covered with white paper. Bread products must be secured in a plastic bag. Muffins, kolaches, etc. 4 on a plate in a plastic bag.

**CAKES:** May be exhibited on white paper plates, or cardboard covered with white paper. Must be frosted, unless otherwise specified. One slice of the cake from those placing will be used for display purposes. No cake mixes are allowed in any category except for Create-A-Cake and Decorated Cake.

**CANNED FRUITS & VEGETABLES:** All products entered in this class shall be canned from August 2020 through July 2021. The entry must be in quart or pint jars used for canning. PLEASE LEAVE JAR RINGS ON ALL JARS. All canned goods must remain in good condition during fair. Any article receiving a premium that does not comply with the above, loses the right to such premium. We require all classes be processed according to USDA guidelines. Jars must be labeled with (1) method of preservation, (2) altitude, (3) processing time, and (4) number of pressure if pressure canner used.

**COOKIES:** Four cookies on a white paper plate, secured in a plastic bag.

**DRIED/DEHYDRATED:** Involves drying out the natural moisture present in all fruit, vegetables, etc. so that the enzymes which cause decay are inhibited. Exhibit in an unsealed pint or half-pint jar ONLY. Jar must be full. Please include lid and ring.

**HOMEMADE CANDY:** Six pieces of candy on a small white paper plate secured with a plastic bag.

**JAMS, JELLIES, & BUTTER:** All products entered in these divisions shall be canned from August 2018 through July 2019. Must be in jelly or half pint jars used for canning. PLEASE LEAVE JAR RINGS ON ALL JARS. Entries will be opened and judged on appearance, flavor and texture. WE REQUIRE ALL CLASSES BE PROCESSED ACCORDING TO USDA GUIDELINES.

- **Jams** - Jams are crushed pieces of fruit suspended in its own jelly. All products entered in this class shall be canned from August 2020 - July 2021.
- **Jellies** - Jellies are beautiful in color, translucent, tender enough to cut easily with a spoon, yet firm enough to hold its shape when turned from the glass. All products entered in this class shall be canned from August 2020 - July 2021.

**JUICES:** All products entered in this class shall be canned from August 2020 through July 2021. Must be in quart jars used for canning. PLEASE LEAVE JAR RINGS ON ALL JARS. We require all classes be processed according to USDA guidelines.

**PICKLES, RELISHES & SALSA:** All products entered in this class shall be canned from August 2020 through July 2021. Quarts and pints may be used. Jars must be canning jars. PLEASE LEAVE JAR RINGS ON ALL JARS. Entries will be opened and judged on appearance, flavor and texture. We require all classes be processed according to USDA guidelines. Attach a label with processing method and time.

**PIES:** Use your own pie plates. All pies must be in 8" or 9" plates. Must be two crusts, unless otherwise noted. One slice of pie from those placing will be used for display purposes. Please wrap or cover your pies.

## Subdivision- Exhibitor Age Breaks(Age as of January 1, 2021)

### Subdivision #

- 01 Adult (23+)
- 02 Senior (16-22)
- 03 Intermediate (12-15)
- 04 Junior (8-11)
- 05 Peewee (7 and under)

## Division 201 – Canned Fruits & Vegetables

### Class #

- 01 Apples - Sliced, Halved, Quartered
- 02 Apple Sauce
- 03 Apricots
- 04 Cherries - Bing
- 05 Cherries (Whole Pitted or Unpitted)
- 06 Grapes - Seedless, Red or White
- 07 Mixed Fruit (At least 3 kinds)
- 08 Peaches - Halves/Sliced
- 09 Pears - Halves/Sliced
- 10 Pineapple - Grated/Sliced
- 11 Plums - Blue or Red
- 12 Rhubarb
- 13 Any Fruit Not Named (Identify Kind)
- 14 Beans - Green/Snap/Wax
- 15 Beets - Whole or Sliced
- 16 Carrots - Whole or Sliced
- 17 Mixed Vegetables
- 18 Peppers - Green or Red
- 19 Peppers - Hot
- 20 Potatoes - Small Whole or Cubed
- 21 Pumpkin
- 22 Sauerkraut
- 23 Sweet Corn
- 24 Tomatoes - Whole (Not Cherry)
- 25 Tomatoes - Halved/Quartered
- 26 Vegetable Soup
- 27 Any Vegetable Not Named (Identify Kind)

## Division 202- Preserves, Marmalades, and Conserves

### Class #

- 01 Apricot
- 02 Cherry
- 03 Peach
- 04 Pear
- 05 Pineapple
- 06 Plum
- 07 Raspberry - Black or Red
- 08 Strawberry
- 09 Tomato - Red or Yellow
- 10 Any Preserves Not Named (Identify Kind)
- 11 Any Conserve (Identify Kind)
- 12 Any Marmalade (Identify Kind)

## Division 203 – Butters

### Class #

- 01 Apple
- 02 Apricot
- 03 Grape
- 04 Peach
- 05 Pear
- 06 Plum
- 07 Any Butter Not Named (Identify Kind)

## Division 204 – Jams

### Class #

- 01 Apricot
- 02 Cherry
- 03 Grape
- 04 Peach
- 05 Pear
- 06 Black Raspberry
- 07 Red Raspberry
- 08 Rhubarb
- 09 Rhubarb-Strawberry
- 10 Strawberry
- 11 Lower Sugar Recipes - Any Fruit (Identify Kind)
- 12 Any Fruit Dietetic Jam - No Sugar (Identify Kind)
- 13 Any Jam Not Named (Identify Kind)

## Division 205 – Jellies

### Class #

- 01 Apple
- 02 Boysenberry
- 03 Cherry
- 04 Choke Cherry
- 05 Crabapple
- 06 Currant
- 07 Elderberry
- 08 Grape - Tame or Wild
- 09 Mint
- 10 Pepper
- 11 Plum - Tame or Wild
- 12 Black Raspberry
- 13 Red Raspberry
- 14 Rhubarb
- 15 Strawberry
- 16 Lower Sugar Recipes - Any Fruit (Identify Kind)
- 17 Any Jelly Not Named (Identify Kind)

## Division 207 – Pickled

### Class #

- 01 Apple Rings
- 02 Bean - Spring or Wax
- 03 Beets - Whole or Sliced
- 04 Bread & Butter
- 05 Carrot - Sweet
- 06 Cinnamon Cucumber Rings
- 07 Crabapple
- 08 Dill Cucumber (Sliced)
- 09 Dill Cucumber (Whole)
- 10 Okra Pickle
- 11 Mixed Pickles - Sweet
- 12 Mustard Pickles
- 13 Onion Pickles
- 14 Peppers - Sweet or Hot
- 15 Tomato - Green Sliced or Whole
- 16 Watermelon
- 17 Any Pickled Fruit Not Named (Identify Kind)
- 18 Any Pickled Vegetable Not Named (Identify Kind)

## Division 206 – Juices & Syrups

### Class #

- 01 Apple Juice
- 02 Berry Juice (Specify Kind)
- 03 Cherry Juice
- 04 Grape Juice
- 05 Tomato Juice
- 06 Any Juice Not Named (Identify Kind)
- 07 Any Fruit Syrup (Identify Kind)

## Division 208 – Relishes

### Class #

- 01 Beet
- 02 Barbecue Sauce
- 03 Chili-Sauce
- 04 Corn
- 05 Mustard
- 06 Pepper - Red or Green, Hot or Sweet
- 07 Tomato Catsup
- 08 Cucumber - Sweet
- 09 Salsa - Red
- 10 Salsa - Green
- 11 Spaghetti Sauce - No Meat
- 12 Any Relish Not Named (Identify Kind)

Division 209 – Bread and Rolls

Class #

- 01 Buns (Ex. Hamburger Buns)
- 02 Dinner Rolls (Ex. Cloverleaf, Parker house, etc.)
- 03 French
- 04 White Bread
- 05 Raisin Bread
- 06 Sourdough Bread
- 07 Rye Bread
- 08 Whole Grain (Oatmeal, Granola, etc.)
- 09 Whole Wheat/Graham Bread
- 10 Specialty Bread (Dilly, Onion, Pumpnickel)
- 11 Any Yeast Bread Not Named (Identify Kind)
- 12 Cinnamon Rolls - With or Without Frosting
- 13 Yeast Coffee Cake or Tea Ring
- 14 Kolaches
- 15 Any Sweet Roll Not Named (Identify Kind)
- 16 Fruit Bread (Banana, cranberry, etc.)
- 17 Gingerbread
- 18 Vegetable Bread (Carrot, Zucchini, etc.)
- 19 Coffee Cake (No Yeast)
- 20 Corn Bread
- 21 Baking Powder Biscuits
- 22 Muffins - Any Kind (Identify Kind)
- 23 Any Quick Bread Not Named (Identify Kind)
- 24 Donuts
- 25 Krumkake
- 26 Stollen
- 27 Lefse
- 28 Baklava
- 29 Rosettes
- 30 Swedish Tea Ring
- 31 Pizelles
- 32 Any Heritage Baking Not Named (Identify Kind)



Division 210 – Cakes

Class #

- 01 Burnt Sugar Cake
- 02 Bundt Pan Shape - Light or Dark
- 03 Carrot Cake
- 04 Coconut Cake
- 05 Devil's Food Cake
- 06 German Chocolate Cake
- 07 Spice Cake
- 08 White Cake
- 09 Yellow Cake
- 10 Any Layer Cake Not Named (Identify Kind)
- 11 Pound Cake - Not Layered
- 12 Angel Food - Chocolate
- 13 Angel Food - White
- 14 Chiffon
- 15 Jelly Roll (Jelly Filling Only)
- 16 Sponge
- 17 Any Egg Cake Not Named (Identify Kind)
- 18 Decorated Cakes



## Division 211 – Cookies

### Class #

- 01 Chocolate Chip
- 02 Chocolate Drop
- 03 Fruit Drop (Dried Fruit)
- 04 Macaroon
- 05 Oatmeal (With or Without Raisin)
- 06 Any Drop Cookie Not Listed (Identify Kind)
- 07 Butterscotch
- 08 Brownies
- 09 Layered Bar Cookies with Nuts, Fruits and/or Chips
- 10 Lemon
- 11 Pumpkin or Zucchini (Identify Kind)
- 12 Any Bar Cookies Not Listed (Identify Kind)
- 13 Gingerbread Boys & Girls - Decorated
- 14 Pinwheel - Rolled
- 15 Refrigerator - Sliced
- 16 Sugar - Rolled
- 17 Refrigerator or Rolled Cookies Not Listed (Identify Kind)
- 18 Coconut
- 19 Filled Cookies
- 20 Gingersnap
- 21 Peanut Butter
- 22 Spritz
- 23 Snickerdoodle
- 24 Sugar - Not Rolled
- 25 Thumbprint - Filled with Jelly or Frosted
- 26 Molded or Pressed Cookies Not Listed (Identify Kind)
- 27 Decorated Cookies



## Division 212 – Candy

### Class #

- 01 Caramel
- 02 Candy made with Almond Bark
- 03 Chocolate Fudge
- 04 Covered Candies (Cream Centers, Cherries, etc.)
- 05 Divinity - Any Flavoring
- 06 Sugar-Free Candy
- 07 Mints - Creamed Cheese or Chocolate
- 08 Peanut Brittle
- 09 Peanut Butter Fudge
- 10 Penuche
- 11 Toffee
- 12 Any Candy Not Listed (identify Kind)

## Division 213 – Pies

### Class #

- 01 Apple
- 02 Apricot
- 03 Cherry
- 04 Custard ONLY (No Additions)
- 05 Lemon
- 06 Peach
- 07 Pecan
- 08 Pumpkin
- 09 Raisin
- 10 Rhubarb
- 11 Coconut Cream
- 12 Any Other Cream Pie (Identify Kind)
- 13 Any Other Fruit Pie (Identify Kind)
- 14 Two or More Fruit Pies (Ex. Strawberry Rhubarb)
- 15 Sugar Free Pie (Identify Kind)