

DEPARTMENT 3
Open Foods

ENTRIES ARE DUE JULY 13TH BY 5 PM

Superintendent:
Teddy Jones: (307)754-3080
Diane Ley: (307) 754-3080
Exhibit Location: Heart Mountain Hall

Premium Schedule: Schedule A

General Rules:

1. Recipes must be included with every entry. They must be in a plastic bag or laminated.

1. All exhibits must be products of the "Home Kitchen." Exhibitors not doing their own work will forfeit all rights to participate in premium awards. All entries must be completely made by the exhibitor and not to be shared with any other exhibitor for a separate entry.

2. When entering the "Any Other" classes, the exhibitor must state product name and list the principal ingredients.

3. After cakes and pies are judged the remainder may be taken home.

4. Any and all questions should be addressed to the Superintendents listed above.

5. Competition in this department is open mainly for Non-Professionals. The only Professional classes are in the Professional Decorated Cake division. A Professional is one who is an instructor in his/ her field or who has sold his/ her product.

6. Youth: refers to those who have not reached their 17th birthday before January 1 of the current year.

Bread
Division 300

No Mini Loaves.

Place exhibits in "plastic bags" to prevent drying out. Loaves of bread must be baked in standard size baking pans unless otherwise specified.

Bread should be 1/3 loaf with the end cut.

Judging Criteria:

Flavor and aroma, even texture, moisture, tenderness, lightness, size, and shape. Color: crust characteristic for ingredients used, inside free from streaks.

CLASS YEAST BREAD

- 1 White, 1/3 loaf, end cut
- 2 Wheat, 1/3 loaf, end cut
- 3 Rye (can be baked in round pan) 1/3 loaf, end cut
- 4 Raisin, 1/3 loaf, end cut
- 5 Coffee Ring/Loaf 1/3, end cut if loaf
- 6 Any other Yeast Bread, 1/3 load-Specify Kind

CLASS YEAST ROLLS

- 7 White Yeast Rolls, three typical roll form
- 8 Wheat Yeast Rolls, three typical roll form
- 9 Cinnamon Rolls, three
- 10 Raised Doughnuts, three
- 11 Any Other Yeast Roll, three not listed

CLASS Bread Machine Makers

- 12 White, 1/3 loaf, end cut
- 13 Any other than White Bread, 1/3 load-Specify Kind
- 14 Wheat, 1/3 loaf, end cut

CLASS Quick Bread

- 14 Banana Bread, 1/3 loaf, end cut
 - 15 Carrot Bread, 1/3 loaf, end cut
 - 16 Nut Bread, 1/3 load, end cut
 - 17 Pumpkin Bread, 1/3 loaf, end cut
 - 18 Squash Bread, 1/3 loaf, end cut – any squash – specify
 - 19 Ginger Bread, 1/3 loaf, end cut, 9"x9" pan
 - 20 Muffins, three, remove paper
 - 21 Corn Bread, 1/3 loaf, end cut
 - 22 Biscuits three
 - 23 Any Other Quick Bread, 1/3 loaf, end cut
- Wrap exhibit in clear plastic food wrap to prevent drying out. Put cakes on covered cardboard about 1 inch larger than cake – no glass plates. Amateurs only.

Cakes
Division 301

Judging Criteria:

Flavor and aroma, shape, volume, surface, texture, grain and color.

CLASS

- 1 Angel Food Cake, not iced, 1/3 cake
- 2 Sponge Cake, not iced, 1/3 cake, specify type
- 3 Chiffon, not iced, 1/3 cake
- 4 White, Layer Cake, iced, 1/3 Cake
- 5 Yellow, Layer Cake, iced, 1/3 Cake
- 6 Chocolate, Layer Cake, iced, 1/3 Cake
- 7 German Chocolate, Layer Cake, iced, 1/3 Cake
- 8 Sheet cake, not iced, 1/3 cake, specify type
- 9 Loaf cake, Spiced, iced, 1/3 cake, End cut
- 10 Loaf cake, Applesauce, 1/3 cake, End cut
- 11 Cupcakes, not iced, three
- 12 Any other cake, not listed

Decorated Classes
Division 302

CLASS Professional

- 1 Formal
- 2 Novelty
- 3 Fondant
- 4 Cupcakes, Decorated, Three
- 5 Fair Theme Cake, Decorated
- 6 Any other Type Decorated Cake

CLASS Armature

- 7 Formal
- 8 Novelty
- 9 Fondant
- 10 Cupcakes, Decorated, Three
- 11 Fair Theme Cake, Decorated
- 12 Any other Type Decorated Cake

CLASS Youth

- 13 Formal
- 14 Novelty
- 15 Fondant
- 16 Cupcakes, Decorated, Three
- 17 Fair Theme Cake, Decorated
- 18 Any other Type Decorated Cake

Cookies

Division 303

Each exhibit consists of three (3) cookies

Judging Criteria: Golden brown color, uniform, attractive.

CLASS

- 1 Sugar Cookies, frosted or unfrosted
- 2 Oatmeal, any style
- 3 Icebox
- 4 Date or Fruit Bars
- 5 Chocolate Brownies or Fudge Squared
- 6 Peanut Butter
- 7 Chocolate Chip
- 8 Ginger Cookies
- 9 Filled Cookies
- 10 Pressed Cookie
- 11 No Bake Cookies
- 12 Drop Cookies
- 13 Roll Cookies
- 14 Bar Cookies
- 15 Any Other

Pies

Division 304

Cream, Custard, and Pumpkin Pies Not Accepted

Custard Pies do not qualify for State

Judging Criteria: Crust: golden brown color, blistered surface; uniform, attractive edges, fits pan well. Cuts easily but holds shape. Flakes layered throughout crust, crisp eating. Pleasant bland flavor. Filling: well cooked, neither too dry nor too juicy; flavor characteristics of the kind, free from excessive wetness or flavor of uncooked starch. Aluminum pie plates only, no glass containers. Pies should be four (4) inches in size to avoid waste.

CLASS

- 1 Apple
- 2 Cherry
- 3 Berry, any kind, specify
- 4 Raisin
- 5 Fruit, other than listed
- 6 Unfilled Pie Shell
- 7 Any other pie not listed

Candy

Division 305

Each exhibit consists of three (3) pieces of candy. No prepared mixes.

Judging Criteria: Flavor, appearance, texture and consistency characteristic of type of candy

CLASS

- 1 Fudge, any, specify
- 2 Divinity
- 3 Nut Brittle, specify
- 4 Caramels
- 5 Hard Candy
- 6 Mint Wafers
- 7 Dipped Chocolates
- 8 Any Other Candy

Youth Foods

Division 306

Youth may enter the other classes also, but it must be a different kind of food. Age is required on entry tag.

CLASS

- 1 Yeast Bread, 1/3 loaf, end cut
- 2 Wheat Bread, 1/3 loaf, end cut
- 3 Quick Bread, 1/3 loaf, end cut
- 4 Machine Bread, 1/3 loaf, end cut
- 5 Holiday Bread, any kind, 1/3 loaf, end cut
- 6 Yeast Rolls, three, typical roll form
- 7 Cake, iced, whole cake
- 8 Cake, not iced, whole cake
- 9 Muffins, three
- 10 Drop Cookies, three
- 11 Rolled Cookies, three
- 12 Peanut Butter Cookies, three
- 13 Sugar Cookies, frosted or unfrosted, three
- 14 Bar Cookies, three, not brownies
- 15 Brownies, three
- 16 No Bake Cookies, three
- 17 Fruit Pie, any fruit
- 18 Candy, three any kind – specify
- 19 Children under 5 – No bake recipes
- 20 Fair Theme cake, cupcake or cookie
- 21 Any other not listed

Cooking with Honey

Division 307

Judging Criteria: Flavor, general appearance, texture

CLASS

- 1 Cookies (sweetening at least 50% Honey) three
- 2 Bar Cookies, (sweetening at least 50% Honey) three
- 3 Cakes (sweetening at least 50% Honey) 1/3 cake
- 4 Muffins, (sweetening at least 50% Honey) three
- 5 Quick Bread (sweetening at least 50% Honey)
- 6 Breads (sweetening at least 50% Honey) 1/3 loaf
- 7 Cinnamon Rolls (sweetening at least 50% Honey), 3
- 8 Yeast Rolls (sweetening at least 50% Honey), three
- 9 Fruit Pie (sweetening at least 50% Honey) Specify
- 10 Fudge (sweetening at least 50% Honey); 3 pieces wrapped in plastic wrap
- 11 Any other product (sweetening at least 50% Honey)

Gluten Free

Division 308

CLASS

- 1 Bread, specify kind
- 2 Cake, specify kind
- 3 Cookies, three, specify kind
- 4 Pie, specify kind
- 5 Yeast Rolls, three
- 6 Any Other