

DEPARTMENT 3
Open Foods

Entry Deadline	July 1st, 5 PM
Exhibit Drop OFF	July 20th 10 AM—6 PM
Release Time	July 26th 6 AM—11 AM
Superintendent	Susan Duyck: (307) 254-2570
	Rachel Geary: (712) 541-7339
Premium Schedule	Schedule A

General Rules:

- 1. NO REFRIGERATED ITEMS**
 - A 3"x5" recipes **MUST** be included with every entry. They must be in a plastic bag or laminated.
 - 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.
 - After judging, a display sample will be taken and the rest may be taken.
 - Any and all questions should be addressed to the Superintendents listed above.
 - Competition in this department is open mainly for Non-Professionals. The only Professional classes are in the Professional Decorated Cake division.
- Youth- refers to those who have not reached their 17th birthday before January 1 of the current year.

Bread

Division 301-303

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.

DIVISION 301 - WOMEN

DIVISION 302 - MEN

DIVISION 303 - YOUTH

CLASS YEAST BREAD

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

CLASS YEAST ROLLS

- White Yeast Rolls, three typical roll form
- Wheat Yeast Rolls, three typical roll form
- Cinnamon Rolls, three
- Raised Doughnuts, three
- Any Other Yeast Roll, three not listed

CLASS Bread Machine Makers

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

CLASS Quick Bread

- Banana Bread, 1/3 loaf, end cut
- Carrot Bread, 1/3 loaf, end cut
- Nut Bread, 1/3 loaf, end cut
- Pumpkin Bread, 1/3 loaf, end cut
- Squash Bread, 1/3 loaf, end cut – any squash – specify
- Ginger Bread, 1/3 loaf, end cut, 9"x9" pan
- Muffins, three, remove paper
- Corn Bread, 1/3 loaf, end cut
- Biscuits three
- Any Other Quick Bread, 1/3 loaf, end cut

CLASS Sour Dough

- 1/3 loaf, end cut
- Rolls, three
- Cinnamon Rolls, three
- Any other not listed

Cakes

Division 304-306

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.

Judging Criteria:

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

DIVISION 304 - WOMEN

DIVISION 305 - MEN

DIVISION 306 - YOUTH

CLASS

- Angel Food Cake, not iced, 1/3 cake
- Sponge Cake, not iced, 1/3 cake, specify type
- Chiffon, not iced, 1/3 cake
- White, Layer Cake, iced, 1/3 Cake
- Yellow, Layer Cake, iced, 1/3 Cake
- Chocolate, Layer Cake, iced, 1/3 Cake
- German Chocolate, Layer Cake, iced, 1/3 Cake
- Sheet cake, not iced, 1/3 cake, specify type
- Loaf cake, Spiced, iced, 1/3 cake, End cut
- Loaf cake, Applesauce, 1/3 cake, End cut
- Cupcakes, not iced, three
- Any other cake, not listed

Decorated Cakes

Division 307-309

CLASS Professional- one who is an instructor in his/ her field or who has sold his/ her product.

DIVISION 307 - WOMEN

DIVISION 308 - MEN

DIVISION 309 - YOUTH

- Formal
- Novelty
- Fondant
- Cupcakes, Decorated, Three
- Any other Type Decorated Cake

Cookies

Division 310-312

Each exhibit consists of three (3) cookies
Judging Criteria: Golden brown color, uniform, attractive.

DIVISION 310 - WOMEN
DIVISION 311 - MEN
DIVISION 312 - YOUTH

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 313-315

Cream, Custard, and Pumpkin Pies Not Accepted
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.

DIVISION 313 - WOMEN
DIVISION 314 - MEN
DIVISION 315 - YOUTH

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 314-316

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

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

DIVISION 316 - WOMEN
DIVISION 317 - MEN
DIVISION 318 - YOUTH

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

Cooking with Honey

Division 317-319

Judging Criteria: Flavor, general appearance, texture

DIVISION 319 - WOMEN
DIVISION 320 - MEN
DIVISION 321 - YOUTH

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 320-322

DIVISION 322 - WOMEN
DIVISION 323 - MEN
DIVISION 324 - YOUTH

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

America 250

Division 323-325

New for the Celebration of America's 250th birthday is the Old Timer Recipe Class. For this class you must provide a recipe that is over 50 years old. This recipe will be displayed with the exhibit.

DIVISION 325 - WOMEN
DIVISION 326 - MEN
DIVISION 327 - YOUTH

CLASS

- 1 Old Timer Recipe