

DEPARTMENT J

FOODS AND PRESERVATIONS



Entries Accepted

Wednesday 12-6 and Thursday 10-8

AWARDS

1st - \$3.00; 2nd - \$2.00; 3rd - \$1.00

SPECIAL AWARDS

- BEST OF SHOW - \$10.00 - Madison County Fair Board
- BEST QUICK BREAD - \$10.00 Ron & Georgia Nye
- BEST YOUTH CAKE - \$10.00 - Natalie Elser Memorial Kathy Elser
- BEST ADULT PRESERVATION - \$10.00 - Doug & Sharon Lasich
- BEST CANDY - \$10.00 - Lori and Raymond Harshbarger
- BEST JAM - \$10.00 - Jim and Michelle VanDyke
- BEST ADULT COOKIES - \$10.00 - Swenson Family
- BEST OVERALL FOODS & PRESERVATION AWARD - \$10.00 – AgWest Farm Credit
- BEST YEAST BREAD - \$10.00 John and Cynthia Osborne
- BEST YOUTH PRESERVATION - \$10.00 - Loren & MaryAnn Tucker
- BEST YOUTH BREAD - \$10.00 - Loren & MaryAnn Tucker
- BEST CANNED GOOD - \$10.00 - The Redfield Family-In Memory of Jeannette Redfield
- BEST JERKY - \$10.00 - Doug and Corree Martin
- BEST CAKE - \$10.00 - The Blue Anchor

Food Preservation Rules:

*All canned goods must be the current year's canning done by the exhibitor.

*All food preservation entries shall consist of any size, sealed, standard canning jars. Kerr/Ball jars & lids must match. Leave ½" space between food & lid on canned goods.

*All meats, vegetables and non-acid foods should be processed in

RULES AND REGULATIONS

*All exhibits close at 8:00 pm Thursday and must never have been exhibited at this Fair.

*Exhibits cannot be removed until 11:00 am Sunday.

*Place exhibits on paper plates and secure in clear plastic bags and secure tightly.

*NO MIXES are permitted for baked goods.

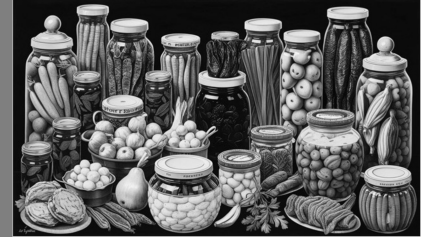
*Professionals or those who sell their products will be judged Separately. Professionals are anyone who is a chef, cooks at a restaurant, or catering business, has a Home Economics degree, or sells food the derives 50% or more of their income Add "P" to lot number.

*No rusty rims allowed.

*YOUTH is 18 years of age and under. Use the yellow tags only.

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FOOD PRESERVATION SCORE CARD

Selection, uniform size, shape, ripeness	15 percent
Pack, economical, uniform and attractive.....	15 percent
Conditions of solids	15 percent
Condition of liquid, clear	15 percent
Flavor.....	25 percent
Color, natural	15 percent

Standards for Judging:

Appropriate labeling, fullness of jar, uniformity of size and arrangement, condition of product & liquid, color, flavor and aroma.

DIVISION A-FOOD PRESERVATION- CANNED FOODS

FRUITS, VEGETABLES AND MEATS

Lot #

- 1- Apples
- 2- Applesauce
- 3- Apricots
- 4- Blackberries
- 5- Cherries, sweet
- 6- Cherries, pie
- 7- Gooseberries
- 8- Huckleberries
- 9- Peaches
- 10- Pears
- 11- Plums
- 12- Raspberries
- 13- Rhubarb
- 14- Strawberries
- 15- Mixed Fruit
- 16- Any Other Fruit
- 17- Fruit Juice
- 18- Any Other Juice
- 19- Fruit Sauce
- 20- Fruit Mincemeat
- 21- Asparagus
- 22- Beans, green
- 23- Beans, wax
- 24- Beets
- 25- Carrots, whole
- 26- Carrots, diced
- 27- Corn, on the cob
- 28- Pumpkin or Squash
- 29- Peas
- 30- Potatoes
- 31- Sauerkraut
- 32- Tomatoes
- 33- Stewed Tomatoes
- 34- Tomato Sauce
- 35- Tomato Juice
- 36- Any Other Vegetable
- 37- Soup or Chili
- 38- Other Sauce (chili, BBQ, etc.)
- 39- Salsa - Tomato
- 40- Salsa - Fruit
- 41- Salsa - other
- 43- Beef
- 44- Poultry
- 45- Fish
- 46- Pork
- 47- True Mincemeat
- 48- Any Other Meat

JELLY

Lot #

- 49- Apple
- 50- Blackberry
- 51- Chokecherry
- 52- Cherry
- 53- Currant
- 54- Crabapple
- 55- Currant
- 56- Gooseberry
- 57- Grape
- 58- Plum
- 59- Raspberry
- 60- Mixed Berry
- 61- Vegetable Jelly
- 62- Low Sugar Jelly
- 63- Any Other Jelly & Freezer Jelly
- 105- Sugar Free

Jelly consists of firmly jelled translucent fruit juice.

JAM

Lot #

- 64- Apricot
- 65- Apricot-Pineapple
- 66- Peach
- 67- Raspberry
- 68- Strawberry
- 69- Strawberry Rhubarb
- 70- Mixed Fruit
- 71- Mixed Berry
- 72- Low Sugar Jam
- 73- Blueberry
- 74- Chokecherry
- 75- Gooseberry
- 76- Marmalade
- 77- Any Other Jam/Freezer Jam
- 107- Sugar Free
- 106- Vegetable Jam

Jams use crushed/ chopped fruit. Not as stiff as jelly.

BUTTERS, CONSERVES, PRESERVES & SYRUPS

Lot #

- 78- Apple Butter
- 79- Any Other Butter
- 80- Raspberry Preserves
- 81- Strawberry Preserves
- 82- Any Other Preserves
- 83- Rhubarb Conserve
- 84- Any Other Conserve
- 85- Fruit Syrup
- 86- Any Other Syrup

Preserves firm fruit pieces in jelled syrup
Conserves are multi-fruit with the addition of optional nuts/ raisins
Fruit Butter consists of pulp cooked until thick

PICKLES AND RELISHES

Lot #

- 87- Beet pickles sliced
- 88- Beet pickles whole
- 89- Bean pickles
- 90- Zucchini pickles
- 91- Mixed vegetable pickles
- 92- Cucumber pickles - dill or sour
- 93- Cucumber pickles - sweet
- 94- Bread and butter pickles
- 95- Tomato pickles
- 96- Crabapple pickles
- 97- Watermelon pickles
- 98- Any other pickles
- 99- Beet Relish
- 100- Chutney
- 101- Cucumber, sweet relish
- 102- Zucchini relish
- 103- Fruit relish
- 104- Any other relish

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DIVISION B— BAKED GOODS

BAKED RULES:

*Entries to be on small disposable plate, placed inside plastic bag; large entries such as decorated cakes may require covered board & plastic wrap.

*No commercially prepared mixes, except in Lot #2001.

Quantity:

1/2 loaf of breads, including tea rings, etc. (about 6" of long thin braids, etc.)

4 cookies, doughnuts, candy, rolls & other small items.

1/4 of pies/cakes—except empty pie shell & decorated cakes

Standards for judging:

Uniformity and appropriateness of size, shape, color, arrangement, flavor, aroma, moistness, texture, tenderness, etc.

YEAST BREADS

Lot

- 1- White bread
- 2- Whole Wheat bread
- 3- Entirely Whole Wheat bread
- 4- Rye bread
- 5- French bread
- 6- Oatmeal bread
- 7- Batter bread or unkneced bread
- 8- Swedish tea ring or braids
- 9- Povitica
- 10- Dinner Rolls
- 11- Whole Wheat rolls
- 12- Hamburger or Hot Dog buns
- 13- Cinnamon rolls (unfrosted)
- 14- Sticky buns
- 15- Fancy rolls
- 16- Raised Doughnuts (unsugared)
- 17- Bagels
- 18- Parker House Rolls
- 19- Pecan Rolls
- 20- Pretzels, soft
- 21- Any Other Yeast Bread

QUICK BREADS

Lot

- 22- Baking Powder Biscuits
- 23- Banana Bread
- 24- Carrot Bread
- 25- Date Bread
- 26- Cream Puffs, unfilled
- 27- Gingerbread, unfrosted
- 28- Muffins, plain
- 29- Muffins, other
- 30- Orange Bread
- 31- Plain Nut Bread
- 32- Popovers
- 33- Pumpkin Bread
- 34- Zucchini bread
- 35- Zucchini Nut Bread
- 36- Coffee Cake
- 37- Any Other Quick Bread
- 38- Crackers
- 39- Corn Bread
- 40- Biscuits, plain
- 41- Biscuits, herb, cheese, etc.
- 42- Muffins, plain
- 43- Muffins, fruit, cheese, etc.
- 44- Scones
- 45- Scones, fruit, chips, etc.
- 46- Doughnuts (unsugared)
- 47- Any other quick bread

CAKES (1/4 of Cake, Any Size except for Decorated Cake)

Lot

- 57- Cupcakes, unfrosted
- 58- Cupcakes, frosted
- 59- Cupcakes, decorated
- 60- Chocolate layer cake, frosted
- 61- Devil's Food, frosted
- 62- German Chocolate, frosted
- 63- Spice cake
- 64- White Layer, frosted
- 65- Angel Food, frosted
- 66- Chiffon, frosted
- 67- Any Other, frosted
- 68- Angel Food, unfrosted
- 69- Chocolate Angel, unfrosted
- 70- Carrot, cake, frosted or unfrosted
- 71- Chiffon, unfrosted
- 72- Pound, unfrosted
- 73- Sunshine, unfrosted
- 74- Upside-down, unfrosted
- 75- Zucchini cake
- 76- Fruit cake
- 77- Applesauce cake
- 78- Oatmeal cake
- 79- Sponge cake, unfrosted
- 80- Jelly Roll cake
- 81- Any Other, unfrosted
- 82- Decorated Cake
- 83- Cheese cake
- 84- Sheet cake
- 85- Any other cake, or cake sculpture
- 163-Sugar Free

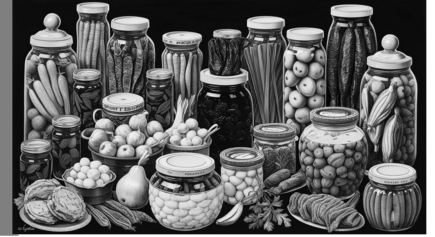
COOKIES (4 each to a lot number)

Lot

- 86- Fudge or chocolate brownies
- 87- Any other brownies (blonde, etc.)
- 88- Chocolate Chip cookies
- 89- Chocolate drop cookies
- 90- Molasses cookies
- 91- Sugar cookies, rolled
- 92- Any other sugar cookies
- 93- Ginger cookies
- 94- Filled cookies
- 95- Pinwheel cookies
- 96- Sandwich cookies
- 97- Peanut butter cookies
- 98- Ice box cookies
- 99- Bar cookies, fruit
- 100-Bar cookies, other
- 101- Rice Krispie treats
- 102-Shaped or molded cookies
- 103-Other chip cookies (mint, vanilla chip, cherry, etc.)
- 104-Gingersnap cookies

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DIVISION B— BAKED GOODS

DOUGHNUTS(4 each to a lot number)

Lot

- 115-Raised
- 116-Chocolate (cake or raised)
- 117-Sour Cream (cake or raised)
- 118-Cake
- 119-Maple Bars
- 120-Any Other Doughnuts

PIES (1/4 per lot number, except empty pie shell)

Lot

- 121-Apple
- 122-Berry
- 123-Blueberry
- 124-Cherry
- 125-Cream
- 126-Huckleberry
- 127-Lemon
- 128-Mincemeat
- 129-Nut pie (pecan, cashew, etc.)
- 130-Rhubarb
- 131-Strawberry Rhubarb
- 132-Pumpkin
- 133-Unfilled pastry pie shell
- 134-Any Other Pie

CANDY(4 each to a lot number)

Lot

- 135-Almond Roca
- 136-Peanut Brittle

137-Any other nut brittle

- 138-Any Other
- 139-Caramels
- 140-Chocolate Covered Cherries
- 141-Fudge
- 142-Nut clusters or Turtles
- 143-Divinity
- 144-Mints
- 145-Party mints
- 146-Penuche
- 147-Popcorn Balls
- 148-Taffy
- 149-Truffles
- 150-Sugar Free
- 151-Any Other Candy

MISCELLANEOUS

Lot

- 152-Ethnic Food
- 153-Baked by men
- 154-Low-sugar baked item
- 155-Gluten-free baked item
- 156-Other miscellaneous item
- 157-Item using a commercial mix (see rules)

MICROWAVE COOKING

Lot

- 158-Bread
- 159-Cake
- 160-Candy
- 161-Cookies
- 162-Any other microwave cooking

DIVISION C—REFRIGERATED FOODS

- *Enter pies, cubes of butter, etc. on a small disposable plate, placed inside an easy-open plastic bag.
- *Enter salads, dressings, etc., in an easy open 1/2 pint container.
- *Beverages may be in larger containers.

Standards for judging:
Eye appeal,
color, texture,
flavor & aroma.

PUDDINGS AND SIMILAR DESSERTS

Lot

- 1- Custard
- 2- Pudding
- 3- Mousse
- 4- Yogurt, plain
- 5- Yogurt, flavored
- 6- Cheesecake
- 7- Pumpkin Roll
- 8- Cream puffs or Eclairs (filled)
- 9- Any other refrigerated dessert

PIES (REFRIGERATED EVEN IF BAKED)

Lot

- 10- Cream pie
- 11- Chocolate pie
- 12- Chiffon type pie
- 13- Strawberry pie
- 14- Lemon Meringue pie
- 15- Pumpkin pie
- 16- Any other refrigerated pie

SALADS AND MISCELLANEOUS

Lot

- 17- Bean salad
- 18- Beverage
- 19- Coleslaw salad
- 20- Dip
- 21- Butter
- 22- Gelatin salad
- 23- Hors d'oeuvres
- 24- Macaroni salad
- 25- Potato salad
- 26- Pasta salad

- 27- Salad dressing
- 28- Refrigerator pickles
- 29- Any other refrigerated food
- 47- Yogurt
- 48- Salsa

FROZEN FOODS

Lot

- 30- Beans
- 31- Corn
- 32- Peas
- 33- Other vegetables
- 34- Peaches
- 35- Raspberries
- 36- Strawberries
- 37- Other fruit
- 38- Peach freezer jam
- 39- Raspberry freezer jam
- 40- Strawberry freezer jam
- 41- Any other freezer fruit jam
- 42- Jelly
- 43- Juice

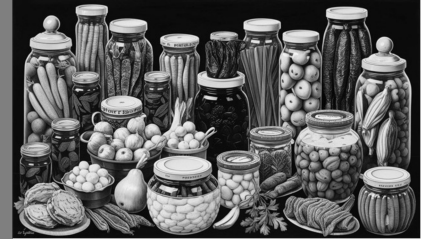
FROZEN DESSERTS

Lot

- 44- Frozen Yogurt
- 45- Ice cream
- 46- Any other frozen dessert

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DIVISION D – DEHYDRATED FOODS

Standards for Judging:

Judging based on labeling, container fullness, uniformity, condition, color, flavor, and aroma.

- **Fruits:** pliable and leathery (bananas, citrus peel and coconut should be crisp)
- **Vegetables:** crisp (carrots and tomatoes slightly leathery)
- **Jerky:** crackly to leathery

***Display entries in easy open 1/2 pint containers or taller if needed for noodles, rolls of leather, etc.**

***Fruit leather may be rolled and placed on a small disposable plate, in a plastic bag.**

VEGETABLES

Lot #

- 1- Carrots
- 2- Celery
- 3- Corn
- 4- Onions
- 5- Peas
- 6- Peppers
- 7- Potatoes
- 8- Any other vegetable

FRUIT

Lot #

- 9- Apples
- 10- Apricots
- 11- Bananas
- 12- Cherries
- 13- Pears
- 14- Plums
- 15- Peaches
- 16- Any other fruit

- 17- Fruit leather (single fruit)
- 18- Fruit leather (mixed fruits)

HERBS

Lot #

- 19- Chives
- 20- Lovage
- 21- Oregano
- 22- Parsley
- 23- Mints
- 24- Sage
- 25- Any other herb

MISCELLANEOUS

Lot #

- 26- Noodles
- 27- Jerky
- 28- Dehydrated Display (5 or more items)

DIVISION E-CULINARY DISPLAY

1. Display entries in a self-contained basket, box, bowl or tray.
2. Incorporate at least 5 different culinary items. Multiple pieces of same kind count as one item. You may incorporate up to 5 inedible decorative items or purchased food items in the display.
3. Include a label stating the intended occasion or theme, listing all the culinary items you have made, noting the inedible or purchased items.
4. The display will be judged on creativity and appearance. Nothing will be opened for taste nor texture. Make the basket contents plainly visible. If individually wrapped, use see-through wrap or containers.
5. Ready-to-bake (full or partial meal) may require additional perishable items and assembly before baking. Ready-to-eat breakfast or lunch includes a simple meal with minimal assembly but no baking.
6. No fridge or freezer foods accommodated in this Division.

Standards for Judging

Culinary Display
Creativity and eye appeal.

NOTE

Separate items from the same batches are allowed to be entered in their individual categories.

Gift Basket

Lot #

- 1- Ready-to-bake
- 2- Ready-to-eat
- 3- Bread basket
- 4- Care basket (get well, thanks)
- 5- Snack basket
- 6- Treat basket
- 7- Dessert Basket
- 8- Any other basket

Centerpiece Display

Lot#

- 9- Edible animal
- 10- Edible clock
- 11- Food truck
- 12- Cornucopia
- 13- Any other display

Gingerbread

Lot#

- 14- Gingerbread house
- 15- Gingerbread landscape
- 16- Any other gingerbread item