

# CULINARY (CL)

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## MAIN CULINARY RULES:

1. Exhibitors must follow the general rules & policies listed in the front of this Handbook.
2. No refrigeration is available for any entry.

**Judging Note: Entries are judged on their own merit, including (but not limited to) consideration for taste, overall appearance and presentation.**

## DIVISIONS

**CL JR: 17 years & under**

**CL AD: 18+years**

## CANNING:

1. All canning entries must be prepared according to the United States Department of Agriculture and/or Oregon State University recommendations (available at the Extension Office).
2. Attach a copy of the recipe to each entry. Be sure to check rules for "head space" required for each type of item.
3. Check each class for required cooking methods (pressure vs water bath)
4. All entries must have been canned by the exhibitor within the last 12 months.
5. All food preservation entries are to be in standard canning jars. This may include quart size or smaller, except where otherwise noted.
6. All jars must be sealed and exhibited with a screw band that is new, clean and in good shape. No decorated jars unless otherwise noted.
7. Fruits, jellies, jams, butters, marmalades, preserves, conserves, pickles and relishes **MAY BE OPENED** during judging.
8. The round adhesive labels provided by the Fair must be used and attached to the lid of the jar. **DO NOT** write the name of Exhibitor on this label. Exhibitor number, name of product, date product was made, method of preservation (boiling water bath or pressure), processing temperature and time is required. The entry is disqualified if processing information is not given. To identify the name for viewing after judging, also complete an entry tag.

## LOT #: Lot letters for Classes 101-114

A. Apple	N. Mixed Berry: 2 or more
B. Apricot	O. Nectarine
C. Blackberry	P. Orange
D. Blackcap	Q. Peach
E. Blueberry	R. Pear
F. Boysenberries	S. Plum
G. Cherry	T. Prune
H. Cranberry	U. Raspberry
I. Elderberry	V. Rosehips
J. Grape	W. Strawberry
K. Huckleberry	X. Other (Specify flavor or type)
L. Lemon	
M. Marionberry	

## CLASSES

### **Fruit: Boiling water bath method**

- 101 Fruit Juice
- 102 Butters (Sieved, no separation of juices)
- 103 Jam (Pieces should be cut small)
- 104 Jelly (Use juice only, no pieces)
- 105 Marmalades (Small thin pieces in thick, clear, jellied syrup)
- 106 Preserves (Whole small fruits or medium size pieces in thick syrup)
- 107 Fruit
- 108 Syrup
- 109 Sugar-Free Fruit Juice
- 110 Sugar-Free Fruit Butters
- 111 Sugar-Free Jam
- 112 Sugar-Free Jelly
- 113 Sugar-Free Syrup
- 114 Sugar-Free Fruit

### **Canned Vegetables: Pressure method only**

- 115 Asparagus
- 116 Artichokes
- 117 Beets
- 118 Carrots
- 119 Corn, cut from cob-creamed
- 120 Corn, cut from cob-whole kernel
- 121 Green Beans
- 122 Mix of Vegetables (specify type)
- 123 Mushrooms
- 124 Peas
- 125 *Intentionally left blank*
- 126 Peppers
- 127 Potatoes
- 128 Pumpkin (cubed only)
- 129 Sauerkraut (water bath ok)
- 130 Shell Beans
- 131 Squash (cubed or sliced)
- 132 Tomatoes
- 133 Vegetable Juice
- 134 Other

### **Canned fish & other seafood: Pressure method only. Exhibit one pint or less.**

- 135 Salmon-Fresh Canned
- 136 Salmon-Smoked
- 137 Salmon-Other
- 138 Tuna-Fresh Canned
- 139 Tuna-Smoked

- 140 Tuna-Other
- 141 Other fish or seafood (Specify type)

**Canned Meat: Pressure method only.**

Exhibit one quart or smaller.

- 142 Beef
- 143 Elk
- 144 Lamb
- 145 Mutton
- 146 Pork
- 147 Poultry
- 148 Venison
- 149 Other (Specify type)

**Pickled Foods:**

Must be accompanied by recipe including amount of vinegar and water and processing time or entry will not be accepted. Exhibit must consist of ½ pint or larger.

**Lot letters for Classes 150-163**

**LOT: A - PICKLES**

**LOT: B - SUGAR FREE PICKLES**

- 150 Asparagus
- 151 Beets-Whole
- 152 Beets-Sliced
- 153 Cucumbers-Bread & Butter
- 154 Cucumbers-Dill
- 155 Cucumbers-Sweet
- 156 Dilled Beans
- 157 Fruit-Specify type
- 158 Green Tomatoes
- 159 Mixed Vegetables
- 160 Peppers, Hot
- 161 Peppers, Plain
- 162 Zucchini
- 163 Other (Specify type)

**Relishes: Processed by boiling water bath.**

Exhibited in ½ pint or larger jar.

- 164 Chutney
- 165 Corn
- 166 Cucumber
- 167 Tomato
- 168 Salsa, Other
- 169 Salsa, Pepper (Spicy)
- 170 Salsa, Red (Tomato based)
- 171 Salsa, Green (Tomatillo)
- 172 Zucchini
- 173 Other (Specify Flavor or type)

**Specialties: Processed by boiling water bath.**

- 174 Catsup-Tomato
- 175 Catsup-Cranberry
- 176 Catsup-Other (Specify flavor)
- 177 Mincemeat
- 178 Applesauce
- 179 Cranberry Sauce
- 180 Rhubarb Sauce
- 181 *Intentionally Left Blank*
- 182 Barbecue Sauce
- 183 Chili sauce

- 184 Spaghetti Sauce
- 185 Sauces-Other (Specify flavor or type)
- 186 Pie Fillings-Apple
- 187 Pie Fillings-Berry
- 188 Pie Fillings-Cherry
- 189 Pie Fillings-Other (Specify flavor or type)
- 190 Soup, Stew & Soup Stock-Meat Base
- 191 Soup, Stew & Soup Stock-Poultry
- 192 Soup, Stew & Soup Stock-Vegetable
- 193 Soup, Stew & Soup Stock-Fish or Seafood
- 194 Spiced Fruit-Crabapple
- 195 Spiced Fruit-Peaches
- 196 Spiced Fruit-Melon
- 197 Spiced Fruit-Other (Specify flavor or type)
- 198 Vinegar- Fruit (decorated containers ok)
- 199 Vinegar- Herb (decorated containers ok)
- 200 Vinegar- Other (decorated containers ok)

**Dehydrated Foods:**

No recipe needed. Entry must be at least ¼ cup displayed in ½ pint jar, unless otherwise stated.

**Fruit:**

- 201 Apple
- 202 Apricots
- 203 Bananas
- 204 Cranberries
- 205 Grapes-Light-Raisins
- 206 Grapes-Dark-Raisins
- 207 Peaches
- 208 Pears
- 209 Prunes
- 210 Groups of three or more (List all fruits)
- 211 Other (Specify type)
- 212 Fruit Leather: Wrapped in plastic, in standard canning jar. Approximately 4"x4"

**Herb:**

- 213 Chives
- 214 Coriander
- 215 Mint
- 216 Oregano
- 217 Parsley
- 218 Pineapple sage
- 219 Rosemary
- 220 Sage
- 221 Thyme
- 222 Groups of three or more (List all)
- 223 Other (Specify type)

**Meat:**

- 224 Beef
- 225 Game
- 226 Poultry
- 227 Other (Specify type)

**Mixes:**

- 228 Soup
- 229 Spaghetti
- 230 Stew
- 231 Other (Specify type or intended use)

**Other:**

- 232 Cereal
- 233 Noodles or Pasta
- 234 Nuts

**Vegetables:**

- 235 Beans
- 236 Carrots
- 237 Corn, popcorn
- 238 Corn, sweet
- 239 Mushrooms, domestic
- 240 Onions
- 241 Peas
- 242 Peppers
- 243 Potatoes
- 244 Tomatoes
- 245 Groups of three or more (Specify types)
- 246 Other (Specify type)

**BAKING:**

1. A complete list of ingredients must be included with every entry unless otherwise noted.
2. No mixes unless otherwise noted.
3. One half of each entry will be used for judging and a half will be donated to 4-H Fundraiser.
4. All cakes **MUST** be iced or frosted unless otherwise noted.
5. Cake, bread & pie entries shall consist of one cake, one loaf of bread or one pie.
6. Cookies, biscuits, muffins, scones & candy entries shall consist of five examples.
7. All baked entries (except pie & cake), must be on a paper plate and in a zip-top bag. **NO PLASTIC WRAP OR FOIL.**
8. Pies and cakes may be on tin or other plates and may be covered with plastic wrap.

*Attention bakers: if you have "extras" from your baking and would like to donate them to the 4-H bake sale, bring them with you on entry day*

**Bread**, no mixes:

**LOT A:** Hand mixed, kneaded, formed

**LOT B:** Machine Bread. Mixed and kneaded in machine. May be baked in machine, conventional pans or free-form.

**LOT C:** Instant Pot

- 247 Yeast, Loaf-White
- 248 Yeast, Loaf-Whole Wheat
- 249 Yeast, Loaf-Dark, less than 100% Whole Grain
- 250 Yeast, Loaf-Raisin
- 251 Yeast, Loaf-Other (Specify type)
- 252 Yeast, Artisan or Free-form-White
- 253 Yeast, Artisan or Free-form-Whole Wheat
- 254 Bread, Other (Specify type)
- 255 Loaf-French
- 256 Sourdough

**Rolls:**

- 257 Dinner Rolls-White
- 258 Dinner Rolls-Dark
- 259 Sweet Rolls
- 260 Cinnamon Rolls
- 261 Caramel Rolls

**Quick Bread/Coffee Cake:**

- 262 Apple
- 263 Banana
- 264 Beer
- 265 Corn
- 266 Fruit
- 267 Pumpkin
- 268 Vegetable
- 269 Zucchini
- 270 Other (Specify type)

**Muffins, Scones and Biscuits:**

- 271 Muffins-Fruit
- 272 Muffins-Other
- 273 Muffins-Vegetable
- 274 Scones-Fruit
- 275 Scones-Other
- 276 Biscuits-White
- 277 Biscuits-Whole Grain
- 278 Biscuits-Yeast
- 279 Biscuits-Other

**Cake, Decorated:**

Can be form only (inedible) or cake, judged on appearance only. *HINT: think outside the box. This does not have to be a traditional tiered cake. Look on-line for creative ideas.*

- 280 Decorated-Amateur
- 281 Decorated-Professional

**Cake, Other:**

Can be iced/frosted or not, unless otherwise noted.

- 282 Angel Food
- 283 Bundt
- 284 Cupcakes (2) (must be frosted)
- 285 Gingerbread
- 286 Holiday Fruit
- 287 Jelly Roll
- 288 Upside-down cake
- 289 Other (Specify flavor or type)

**Cake, Layer::**

No larger than 9", double or triple layer. Must be frosted or iced.

- 290 Chocolate
- 291 Citrus
- 292 Devil's Food
- 293 German Chocolate
- 294 Spice
- 295 White
- 296 Other (Specify flavor)

**Cake, Sheet or Snack:**

No larger than 9x13. Must be frosted or iced.

- 297 Chocolate
- 298 Fruit or Vegetable (Specify types used)
- 299 Spice
- 300 White
- 301 Other (Specify flavor)

**Cookies, Bar Type:**

- 302 Brownies
- 303 Fruit
- 304 Nut
- 305 Other (Specify flavor or type)

**Cookies, Drop:**

- 306 Chocolate
- 307 Chocolate Chip
- 308 Fruit
- 309 Molasses
- 310 Nut
- 311 Oatmeal
- 312 Peanut Butter
- 313 Combination (3 or more flavors, specify flavors)
- 314 Other (Specify type or flavor)

**Cookies, Molded:**

Using molds or formed balls before baking.

- 315 Butter
- 316 Chocolate
- 317 Fruit
- 318 Nut
- 319 *Intentionally left blank*
- 320 Snickerdoodles
- 321 No Bake
- 322 Other (Specify main flavor)

**Cookies, Pressed and/or Rolled:**

- 323 Pressed-Other (Specify main flavor)
- 324 Rolled-Sugar
- 325 Rolled-Other (Specify main flavor)

**Cookies, Tea or Specialty:**

- 326 Lace
- 327 Macaroon
- 328 Meringue
- 329 Other (Specify main flavor)

**Cookies, Other:**

- 330 Other Cookies (Specify type or flavor)

**Candy:**

- 331 Brittle, nut
- 332 Caramel
- 333 Chocolate covered confection
- 334 Divinity
- 335 Fruit, candied
- 336 Fudge
- 337 Gelatin
- 338 Nuts, spiced or glazed
- 339 Other (specify flavor or type)

**Pies:** no larger than 10"

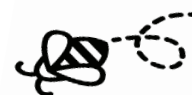
- 340 Apple
- 341 Blackberry
- 342 Blueberry
- 343 Berry-Other
- 344 Cherry
- 345 Mincemeat-Fruit
- 346 Mincemeat-With Meat
- 347 Stone Fruit
- 348 Other (Specify type)

**Gluten free** (does not contain any wheat, rye, barley, oats or crossbreeds of these grains)

- 349 Bread
- 350 Cake
- 351 Cookies (5)
- 352 Pies
- 353 Other

**Popcorn Treats:**

- 354 Popcorn snack-Sweet, 1 cup in zip top bag
- 355 Popcorn snack-Spicy, 1 cup in zip top bag
- 356 Popcorn Balls, 2 in zip top bag
- 357 *Intentionally left blank*
- 358 *Intentionally left blank*

**Honey:**

Liquid Honey only, should be presented in two glass pint jars with no personal label attached. The round jar label must be applied to the lids of the jars with the regular entry tag attached to the bottom of each jar.

**LOT A: Honey - Strained**

**LOT B: Honey - Comb**

**LOT C: Honey - Flavor**

- 359 Backyard Beekeeper-Light Honey
- 360 Backyard Beekeeper-Dark Honey
- 361 Commercial Beekeeper-Light Honey
- 362 Commercial Beekeeper-Dark Honey

**Beverages, Homemade:** No refrigeration available

**Wine:**

Amateur wine makers. Wine must be in standard wine bottles, quart or smaller. Glass bottles must be labeled with: Vintage, Alcohol %, Dry vs Sweet, Ingredients, Intended Use: Dessert, Dinner, etc.

SCORE (total 100 possible):

Flavor: 45      Bouquet : 30      Clarity: 25

- 363 Aperitif
- 364 Berry-Blackberry
- 365 Berry-Cranberry
- 366 Berry-Raspberry
- 367 Berry-Other (Specify flavor)
- 368 Fruit-Dessert
- 369 Fruit-Rose
- 370 Fruit-White

- 371 Fruit-Other (Specify flavor)
- 372 Grape-Red
- 373 Grape-Rose
- 374 Grape-White
- 375 Grape-Other (Specify flavor)

#### **Beer:**

Amateur beer makers. Beer must be in standard bottles. Glass bottles must be labeled with: Alcohol %, Month & Year of Bottling.

SCORE (total 100 possible):

Flavor: 45      Head : 30      Clarity: 25

- 376 Ale-Dark
- 377 Ale-Light
- 378 Lager-Dark
- 379 Lager-Light
- 380 Stout
- 381 Other (Specify type)

382

#### **Liqueur:**

Amateur liqueur makers. A spirituous liquor flavored with aromatic substances. Glass bottles must be labeled with: Alcohol %, Month & Year of Bottling.

SCORE (total 100 possible):

Flavor: 45      Appearance: 30      Texture :25

- 382 Chocolate
- 383 Coffee
- 384 Fruit
- 385 Other (Specify type)
- 386 *Intentionally left blank*
- 387 *Intentionally left blank*

#### **Family Baking Fun:**

This is a group entry/activity. The group must consist of one adult and up to 3 youth (17 and younger). Entry consists of 1 decorated cake (in a disposable 8x8" or 9x13" pan), decorated to support the CURRENT fair theme. Entries are judged on appearances only and must reflect the participation of the youth in the group.

Decorations on the cake must be edible. Names and ages of each participant, written on a label securely taped to bottom of pan, in addition to the regular Exhibitor Label. Use of mix allowed.

#### **388 Group/Family Exhibit**

#### **Mix-It Up:**

Use a boxed mix for cake, cookies or brownies and add your own ingredients to create something special. Must use at least two additional ingredients (frosting, filling and/or icing does not count as the added ingredients). Entries will be judged on flavor and presentation as well as the creativity and originality of the added ingredients. Entries must include the type of mix (cake, cookie,

brownie), flavor of the mix and the added ingredients.

#### **389 Mix-It Up**

#### **Cupcake Creations:**

Use of mix allowed. Decorate cupcakes in a creative way to create a scene, centerpiece, sculpture or other interesting and innovative piece developed around the theme of your choice (for example, birthday, holiday/seasonal, animal, place/location, kids party, etc.). Can be individual cupcakes decorated to "stand alone" or you can group them to create a larger "scene". Be creative and use your imagination. Use no more than 12 cupcakes, in any combination of sizes, on a base no larger than 15" x 12". Everything must be edible except for the base or container. Entry will be judged on appearance and creativity, but will not be tasted. May be submitted uncovered.

*HINT: Look online for ideas on single cupcake decorations and for larger designs. All types of edible items may be used: candy, cookies, cereals, vegetables, etc. Consider molding, rolling and/or cutting items.*

#### **390 Cupcake Creations**

