



OPEN CLASS FOODS SUPERINTENDENT: Laura Sysel



Entries received, Sunday, 2-4 p.m. or Monday, 8 a.m.-10 a.m.; Released Sunday at Noon. The Saline County Ag. Society and the Department Superintendents are not responsible for items unclaimed after 4 p.m. Sunday.

Divisions:

PRESCHOOL: 2-5 years old (ribbon only)

YOUTH: 6-12 years old

TEEN: 13-18 years old

ADULTS: 19 to 64 years old

GOLDEN AGE: 65 & Older

INTER-GENERATIONAL: (any age combination) * - left to Superintendent's discretion

Judges have the privilege of opening and examining all articles in this class in making awards. All articles must be pure food products. Exhibits must be homemade. All canned goods must be of the current season or processed since last year's fair. All jars should have completed jar lids (rings and lids).

Not responsible for loss or breakage.

After judging excess baked food will be donated to the 4-H food sale. A portion will be kept for display.

****RECIPES ARE REQUIRED FOR ALL BAKED GOODS.****

Awards Available

Saline County Ag. Society will award a Rosette and \$5 premium each:

Youth Best of Show

Teen Best of Show

Adult Best of Show

Golden Age Best of Show

Inter-generational Best of Show

ENTRY MUST BE LABELED before being offered entry. Label entry on plate.

Yeast Breads

Bread must be 5/8 loaf or more, baked in a single bread pan, about 5 x 9 inches in size, except bread machine which requires the whole loaf.

1. White Bread

2. Rye Bread

3. Whole Wheat Bread

4. Specialty Bread (dill, onion, pumpernickel, etc.)

5. Dinner Rolls (3) (crescent, knots, braided, cloverleaf, etc.)

6. Buns (3)

7. Cinnamon Rolls (3)

8. Kolaches (3)

9. Bread Machine Bread – must bring a whole loaf.

10. Any yeast bread not named above, identify kind

Open Class Premium Code 8

Quick Breads

Bread must be 5/8 of a loaf or more, baked in a single pan about 3 1/2 x 7 inches or larger.

11. Fruit Bread (banana, cranberry, etc. with or without nuts)

12. Vegetable Bread (carrot, zucchini, etc. with or without nuts)

13. Gingerbread

14. Coffee Cake with or without topping

15. Cornbread

16. Muffins (3)

17. Baking Powder Biscuits (3)

18. Any other quick bread not named above, identify kind

Open Class Premium Code 10

Cakes

Cakes should not be brought on a plate as the curved surface spoils the shape of the cake. All cakes: 5/8 of a cake or larger.

19. Sponge Cake, without frosting

20. Angel Food Cake, without frosting

21. Chiffon Cake

22. Jelly Roll

23. Bundt Cake

24. Carrot Cake

25. Fruit Cake

26. Pound Cake

27. Spice Cake

28. White Cake, any frosting

29. Yellow Cake, any frosting

30. Devil's Food Cake, any frosting

31. Cupcakes (3)

32. Any Cake not named above, identify kind

Open Class Premium Code 9

Decorated Cakes

Either cakes or artificial forms (such as Styrofoam) may be decorated.

33. Wedding or anniversary cake

34. Birthday, juvenile or adult

35. Novelty, seasonal or event

36. Fair theme

37. Gingerbread House (pre-made house kits acceptable)

38. Any other decorated item, cookies, or cupcakes, etc.

Open Class Premium Code 9

Cookies - 3 of each

- 39. Chocolate Chip Cookies
 - 40. Peanut Butter Cookies
 - 41. Snicker doodle Cookies
 - 42. Oatmeal Cookies
 - 43. Sugar Cookies
 - 44. Brownies
 - 45. Decorated Cutout Cookies
 - 46. Any Drop Cookie, identify kind
 - 47. Any Bar Cookie, identify kind
 - 48. Any Refrigerator Cookie, identify kind
 - 49. Any Molded or pressed Cookie, identify kind
 - 50. Any No Bake Cookie, identify kind
- Open Class Premium Code 12

Pastries

Pies may be brought in any type of pie pan and need to be at least 8" in diameter.

- 50. 1 Crust Pie
 - 51. 2 Crust Pie
 - 52. Rosettes (3)
 - 53. Cream Puffs (3)
 - 54. Any Pastries not named above, identify kind
- Open Class Premium Code 6

Candy- Six Pieces

- 55. Fudge
 - 56. Caramel
 - 57. Divinity
 - 58. Peanut Brittle
 - 59. Mints
 - 60. Any Candy not named above, identify kind
- Open Class Premium Code 14

Food Preservation

Jars used for canning must be standard colorless glass jars specially made for canning, sealed with 2-piece lids with the brand name of the lid corresponding with the brand name of the jar. Jars should be full, proper head space, liquid clear, free of sediment, food of uniform size or pieces. All exhibits must contain a label on the jar with the following information:

Class Number

Process method (boiling water or pressure)

Processing time Pounds pressure, if applicable

Style of pack (raw or hot)

Date processed

Each exhibitor will be allowed to enter more than one article in each class number, but only one variety. Example: in class 60 Fruits, and exhibitor can enter one jar of apples, apricots, pears, etc. Please clearly label jars with kind of canned product. Only the same kind of canned product will be judged together. Jars must be regulation canning jars in either pint or quart size with rings on. Jams and jellies may be in ½ pint jars.

60. Fruits

61. Vegetables

62. Juices

63. Pickles

64. Relishes

65. Canned Meats

66. Preserves

67. Marmalades

68. Conserves

69. Butters

70. Jams

71. Jellies

72. Sauce (Spaghetti, Pizza, Chili, Barbeque, etc.)

73. Salsa

74. Other

Dried/Dehydrated

Exhibit items in an unsealed pint or half pint jar, or a self-sealing bag. Minimum of 1/4 cup.

90. Citrus Peel

91. Fruits, fruit leathers (6-10 pieces, 3-4" leather)

92. Herbs, identify kind

93. Meat jerkies, identify kind

94. Vegetables

95. Soup Mix

96. Dried Pasta

97. Snack mix (ex. Mix fruit and nuts)

Open Class Premium Code 8

