

Department NN – Foods

Exhibits Accepted: Monday, July 22 – 11 a.m. - 2 p.m.

Judging: Monday, July 22 – 2:30 p.m.

Exhibit Release: Saturday, July 27 – 2-3 p.m.
(Exhibit building will close at 1 p.m. until release at 2 p.m.)

Danish Judging System will be used.

Premiums

Blue – \$3

Red – \$2

White – \$1

Grand Champion Open Class Canning – Rosette
Reserve Grand Champion Open Class Canning – Rosette

Grand Champion Open Class Baking – Rosette
Reserve Grand Champion Open Class Baking – Rosette

Note: All items, except for decorated cakes, entered in the open class baking divisions will be judged and then sold in the 4-H food sale.

Rules

- A. Judging is closed to the public. Only persons allowed during judging are the judge, superintendent(s), and bookkeeper.
- B. Whole cakes, pies and loaf of bread will be required for judging. Prize winning entries must be left whole for exhibit. One-fourth of the cake and pie entries will be exhibited after judging. The remainder of the exhibit will be sold at the 4-H food sale.
- C. All baked exhibits must be in or on disposable containers. Entries not in or on disposable containers will not be accepted.
- D. All entries must be in a quart, gallon or two-gallon baggie. No plastic wrap or foil.
- E. All work must be exhibitor's own work
- F. Please include copy of recipe for all baked, candy and miscellaneous food entries.
- G. All exhibits must be made from scratch, no box mixes allowed, and may not include any type of pre-made mix.
- H. All foods must be shelf stable. Foods cannot require refrigeration.
- I. Recipe must be attached to any canned product exhibited.
- J. Canned products should be displayed in **standard** quart, pint or ½ pint jars. Nothing less than ½ pints are acceptable in fruit, vegetable, meat and pickle classes. All jars must be labeled with:
 1. Name of product
 2. Month, day, year it was canned
 3. Altitude
 4. Processing method
 5. Water bath time or pressure canner time & pressure (include poundage if applicable). Any jars not having this information will **not** be eligible for first place. Preserves, jams, marmalades and butters must be in standard jars and sealed in water bath.
- K. Starred (*) items must be pressure canned. The most current issue of the Ball Blue Book, The Guide To Home Canning and Freezing, will be used as a reference by judges.
- L. Products exhibited must have been prepared since the previous Kit Carson County Fair by the person entering them.
- M. Any jar may be tested to the satisfaction of the awarding judge.
- N. Rings are required on all canning jars, and should be loosened for judging.
- O. Only one item per class per person is eligible.
- P. Exhibitors are responsible for completing entry tags prior to entering their exhibits.
- Q. Miscellaneous class may not include items from previously listed classes.
- R. Champion canning and baking ribbons will be determined as indicated in the general information.
- S. Person entering item is responsible for removing it from exhibition building.

Best of Show Judging Criteria

Rules

- A. Quality; Beauty; Originality
- B. Best of show exhibits will be predominately displayed and will receive a \$25 cash award unless otherwise specified by sponsor. If no exhibit merits the honor, the award will not be given.
- C. Eligible classes (1-120): **Open Class Canning Best of Show** is being sponsored by The Burlington Record.
- D. Eligible classes (128-217) **Adult Open Class Baking Best of Show** is being sponsored by Stratton Equity Co-Op; **Youth Open Class Baking Best of Show** is being sponsored by Health Essential

Canning
Exhibit Single Jar

Class No.

Canned Fruit

- | | |
|---------------------------------------|---------------------|
| 1. Apples | 6. Pears |
| 2. Apricots | 7. Plums |
| 3. Red Cherries – pie type | 8. Rhubarb in Syrup |
| 4. Sweet Cherries – any other variety | 9. Applesauce |
| 5. Peaches | 10. Miscellaneous |

Meat Sauce

- 11. Chili sauce
- 12. Spaghetti sauce

Canned Vegetables

- | | |
|-------------------------|-----------------------|
| 15. Corn, whole kernel* | 21. Carrots* |
| 16. Corn, creamed* | 22. Mixed Vegetables* |
| 17. Green Beans* | 23. Asparagus* |
| 18. Wax Beans* | 24. Beets* |
| 19. Peas* | 25. Potatoes, white* |
| 20. Tomatoes | 26. Miscellaneous* |

Canned Meat

- | | |
|--------------|--------------------|
| 30. Beef* | 33. Mincemeat* |
| 31. Pork* | 34. Miscellaneous* |
| 32. Poultry* | |

Jellies

- | | |
|-----------------|-------------------|
| 37. Plum | 43. Crabapple |
| 38. Grape | 44. Currant |
| 39. Apple | 45. Gooseberry |
| 40. Cherry | 46. Mint |
| 41. Chokecherry | 47. Miscellaneous |
| 42. Rhubarb | |

Preserves

- | | |
|----------------|-------------------|
| 50. Strawberry | 53. Tomato |
| 51. Peach | 54. Watermelon |
| 52. Cherry | 55. Miscellaneous |

Jams, Marmalades and Butters

- | | |
|--------------------|--------------------|
| 58. Strawberry Jam | 66. Apple Butter |
| 59. Plum Jam | 67. Apricot Butter |
| 60. Peach Jam | 68. Pear Butter |
| 61. Grape Jam | 69. Peach Butter |
| 62. Cherry Jam | 70. Grape Butter |
| 63. Apricot Jam. | 71. Plum Butter |
| 64. Raspberry Jam | 72. Miscellaneous |
| 65. Marmalades | |

Pickles and Relishes

- | | |
|------------------------------|----------------------------|
| 75. Cucumber Pickles, sour | 86. Dill Beans |
| 76. Cucumber Pickles, sweet | 87. Pickled Beets |
| 77. Bread & Butter Pickles | 88. Zucchini Pickles |
| 78. Mustard Pickles | 89. Mock Apple Rings |
| 79. Dill Pickles | 90. Pickled Green Tomatoes |
| 80. Lime Pickles | 91. Corn Relish |
| 81. Mixed Pickled Vegetables | 92. Piccalilli |
| 82. Pickled Cauliflower | 93. Pickle Relish |
| 83. Watermelon Pickles | 94. Zucchini Relish |
| 84. Pickled Peaches | 95. Miscellaneous |
| 85. Pickled Crabapples | |

Miscellaneous

- | | |
|-------------------|-----------------------------|
| 98. Chili Sauce | 102. Mixed Vegetable Juice |
| 99. Tomato Catsup | 103. Picante Sauce or Salsa |
| 100. Tomato Juice | 104. Spaghetti/Pizza Sauce |

101. Grape Juice

105. Miscellaneous

Dried Foods

- | | |
|--------------------|--------------------|
| 107. Fruit | 110. Meat |
| 108. Fruit Leather | 111. Vegetables |
| 109. Herbs | 112. Miscellaneous |

Youth Food Preservation (8-18 years old)

- | | |
|-----------------|-----------------|
| 114. Fruits | 118. Pickles |
| 115. Vegetables | 119. Relishes |
| 116. Jams | 120. Dried Food |
| 117. Jelly | |

Open Class Baking

Class No.

Yeast Breads

- | | |
|-------------------------------|------------------------------|
| 128. White Bread | 133. Coffee Bread (yeast) |
| 129. Whole Wheat | 134. Item by Child 6 & under |
| 130. Sourdough | 135. Item by child age 7-12 |
| 131. Nut, Fruit or Vegetable | 136. Miscellaneous |
| 132. Fancy yeast, Sweet Dough | |

Bread Machine

- | | |
|------------------------------|-----------------------------|
| 140. White Bread, loaf | 143. Item by child age 7-12 |
| 141. Herb Bread, loaf | 144. Miscellaneous |
| 142. Whole Grain Bread, loaf | |

Quick Bread

- | | |
|-------------------------|--------------------------------|
| 148. Vegetable | 152. Plain or Nut Bread |
| 149. Fruit | 153. Item by child 6 and under |
| 150. Muffins (7) | 154. Item by child age 7-12 |
| 151. Herb or Seed Bread | 155. Miscellaneous |

Rolls (7)

- | | |
|--------------------------------|--------------------------------|
| 159. White | 162. Fancy Yeast, Sweet Dough |
| 160. 50% Whole Wheat or Graham | 163. Item by child 6 and under |
| 161. Cinnamon | 164. Item by child 7-12 |

Cakes

- | | |
|------------------------------|--------------------------------|
| 168. White Butter (iced) | 175. Bundt Cake |
| 169. Dark Butter (iced) | 176. Coffee Cake, quick |
| 170. Spice Cake (Iced) | 177. Cup cakes (7) |
| 171. Chocolate (iced) | 178. Item by child 6 and under |
| 172. Fruit (iced) | 179. Item by child age 7-12 |
| 173. Chiffon Cake (not iced) | 180. Miscellaneous |
| 174. Angel Food (not iced) | |

Cookies

- | | |
|--|--|
| 184. Drop (7) | 196. Rolled cookies by child age 7-12 (7) |
| 185. Rolled (7) | 197. Refrigerator cookies by child 6 and under (7) |
| 186. Refrigerator (7) | 198. Refrigerator cookies by child age 7-12 (7) |
| 187. Assorted Tea (13) | 199. Unbaked cookies by child 6 and under (7) |
| 188. Brownies (7) | 200. Unbaked cookies by child age 7-12 (7) |
| 189. Unbaked Cookies (7) | 201. Misc. cookies by child 6 and under (7) |
| 190. Bar Cookies (7) | 202. Misc. cookies by child age 7-12 (7) |
| 191. Molded or Formed (7) | |
| 192. Miscellaneous | |
| 193. Drop cookies by child 6 and under (7) | |
| 194. Drop cookies by child age 7-12 (7) | |
| 195. Rolled cookies by child 6 and under (7) | |

Candy

- | | |
|--|------------------------------------|
| 206. Fudge | 209. Item made by child 12 & under |
| 207. Molded Candy (1 large or 3 small) | 210. Miscellaneous |
| 208. Molded Chocolate Candy (1 large or 3 small) | |

Miscellaneous Foods

- 214. Cake Doughnuts (7)
- 215. Raised Doughnuts (7)
- 216. 2 Crust Pie
- 217. Miscellaneous

Decorated Cakes Division**Rules**

- A. Whole cake must be left for exhibit.
- B. Cake dummy may be used.

- 221. 1 Layer Cake (Professional, one who sells cakes)
- 222. Layer Cake (2 or more layers) (Professional, one who sells cakes)
- 223. 1 Layer Cake (Non-professional)
- 224. Layer Cake (2 or more layers) (Non-professional)

Decorated Cupcakes Division

- 225. Cupcakes (Professional)
- 226. Cupcakes (Non-professional)