

## Department NN – Foods

**Exhibits Accepted:** Monday, July 25 – 11 a.m. - 2 p.m.

**Judging:** Monday, July 25– 2:30 p.m.

**Exhibit Release:** Saturday, July 30 – 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. Mark bottom with name and address.
- 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.
- H. All foods must be shelf stable. Foods cannot require refrigeration.
- I. 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.
- J. 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.
- K. Products exhibited must have been prepared since the previous Kit Carson County Fair by the person entering them.
- L. Any jar may be tested to the satisfaction of the awarding judge.
- M. Rings are required on all canning jars, and should be loosened for judging.
- N. Only one item per class per person is eligible.
- O. Exhibitors are responsible for completing entry tags prior to entering their exhibits.
- P. Miscellaneous class may not include items from previously listed classes.
- Q. Champion canning and baking ribbons will be determined as indicated in the general information.
- R. 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 Essentials.

**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. Minced meat*   |
| 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 6 and under (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)    |  |

### **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)   | 216. 2 Crust Pie   |
| 215. Raised Doughnuts (7) | 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)