

Adult FOODS/PRESERVED/BAKED/CANDY

PRESERVED FOODS/DEPT D

Online Entry Close: Saturday August 4th

Receiving: Saturday, August 11-- 10 am to 5 pm

Judging: Wednesday, August 22-- 10 am

Release: Monday, August 27—10 am to 5 pm

Deliver Exhibits to the Feather Room

Entry Fee: \$2.00 Per Entry

No Limits on Entries Per Class.

Open Judging:

Public can view and listen *without comment*, to the OPEN JUDGING process. If this is not honored you will be asked to leave the building.

Premiums Offered Per Class:

1st \$4.00 2nd \$3.00 3rd \$2.00

Sweepstakes:

1st \$20.00 2nd \$15.00 3rd \$10.00

RULES:

1. All entries in these divisions must be home prepared and canned or packaged by the exhibitor after August 2017.
2. All canning must be in glass jars designed specifically for canning purposes.
3. All canning must be in sealed jars using either hot water bath (high acid or sugar) or pressure canning (low or non-acid foods, vegetable, meats, fish). NO steam-canned or open kettle allowed.
4. All rings must be new and slightly loosened before putting entry on exhibit. No Paraffin Seals.
5. All low or non-acid fruits such as figs or low acid tomatoes must have lemon juice added, as directed by the USDA Guide to Home Canning.
6. All exhibits will be tasted during judging.
7. Two jars must be entered.
8. Jars/Bags must be labeled on the side or bottom (not lid) prior to arrival at Fair. Label needs: name of product & process of canning (wbc or pc), date canned. No exhibitor name on jars. Taster jar can be 4

oz. size. All other jar minimum, one pint. Opened jars must be picked up after judging.

9. Items entered in Ball Awards can also be entered in other Fair divisions. Must enter Ball Division to be considered for this award.

Division 359 - Ball® or Kerr™ Awards First Place

Two (2) Five-Dollar Coupons for Ball® or Kerr™ Fresh Preserving

Ball® "Bring out your Best™"

Food Preservation Award Program,
presented by Newell Brands Inc.

*Newell Brands Inc., Marketers of Ball® and Kerr™ Fresh Preserving Products, is proud to recognize today's fresh preserving(canning) enthusiasts.

*An award for 1st place will be presented to the individual whose home canned entry is selected the best in the category.

*A panel of judges will select the top two entries in Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball® Jars and sealed with Ball® and Bands specially designed for home canning, or

*Preserved in Kerr™ Jars sealed with Kerr™ Lids and Bands specially designed for home canning.

*Entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-sugar, or Liquid.

*Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

CLASSES

1. Fruit
2. Vegetables
3. Pickles
4. Soft Spreads (jams, jellies, etc.)

Division 360 - Bottled Juices

Two jars per entry. Both 1/4" headspace

CLASSES

1. Berry
2. Nectar, specify type
3. Tomato
4. Any Other, specify

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Division 361 - Canned Fruit

Two jars per entry. Both 1/2" headspace

CLASSES

1. Applesauce
2. Apricots, halved
3. Berries, specify
4. Cherries, specify
5. Grapes (whole, 1" headspace)
6. Peaches, Cling, Sliced
7. Peaches, Freestone, Halved
8. Pears
9. Tomatoes, Whole Pack
10. Any Other, Specify

Division 362 - Canned Vegetables

Processed under Pressure. Two jars per entry. Both 1" headspace

CLASSES

1. Asparagus
2. Carrots
3. Corn
4. Tomatoes, Stewed
5. Green Beans
6. Any Other, specify

Division 363 - Pickled Fruits/Vegetables

Two jars per entry. Both 1/2" headspace

CLASSES

1. Bread & Butter
2. Dill, specify
3. Sweet
4. Beets
5. Beans, Any, specify
6. Green Tomato
7. Peppers, Sweet
8. Pepper, Hot
9. Any Other, specify

Division 364 - Relish/Sauce/Vinegar

Two jars per entry. Both 1/2" headspace

CLASSES

1. Chutney
2. Relish Specify
3. Sauce, Any Other, specify
4. Salsa, specify
5. Flavored Vinegar, specify
6. Any Other, specify

Division 365 - Preserves, No Paraffin

Two jars per entry. Both 1/4" headspace

CLASSES

1. Blackberry
2. Kiwi
3. Tomato
4. Any Other, specify

Division 366 - Jam, Pectin, No Paraffin

Two jars per entry. Both 1/4" headspace

CLASSES

1. Apricot
2. Kiwi
3. Mixed Fruit, specify
4. Peach
5. Pear
6. Plum
7. Vine Berries, specify
8. Strawberry'
9. Any Other, specify

Division 367 - Jelly, Pectin, No Paraffin

Two jars per entry. Both 1/4" headspace

CLASSES

1. Apple
2. Grape
3. Kiwi
4. Mixed Fruits, specify
5. Plum
6. Pomegranate
7. Strawberry
8. Vine Berries, specify
9. Any Other, Specify

Division 368 - Marmalade/Butters/Syrup

Two jars per entry. Both 1/4" headspace

CLASSES

1. Apple Butter
2. Apricot Butter
3. Peach Butter
4. Pear Butter
5. Marmalade, Citrus, Specify
6. Marmalade, Other, Specify
7. Conserves, specify
8. Fruit Sauce, Specify
9. Fruit Syrup, Specify

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Division 369 - No Pectin Soft Spread

Division 370 Low/Sugarless Soft Spread

Two jars per entry. Both 1/4" headspace

CLASSES

1. Jam, specify
2. Jelly, specify
3. Preserves, specify

Division 371 – Jerky

4 pieces on paper plate in zip-lock bag. + one piece in plastic bag attached to display plate bag.

CLASSES

1. Venison
2. Any Other, Specify

Division 372 – Dried Herbs

1/2 Cup in Each Jar. Two jars per entry.

CLASSES

1. Single, specify
2. Blended, specify

Division 373 – Dried Vegetables

1/2 Cup in Each Jar. Two jars per entry.

CLASSES

1. Garden Vegetable, specify
2. Any Other, specify

Division 374 – Dried Fruit

1/2 Cup in Each Jar. Two jars per entry.

CLASSES

1. Apples
2. Apricots, Sulphur
3. Apricots, No Sulphur
4. Figs, specify
5. Grapes, specify
6. Peaches, Sulphur
7. Peaches, No Sulphur
8. Prunes, Any, Specify
9. Fruit Leather, Any, Specify
10. Any Other, Specify



BAKED FOODS/DEPT. E

Online Entry Closed: Thursday, August 16th

Receiving – Wednesday, August 22—8 am – 12 pm

Judging Baking, Candy – Wed. August 22 —1 pm

Release -Monday, August 27—10 am – 5 pm

Entry Fee: \$2.00 Per Entry

No Limits on Entries Per Class.

Open Judging:

Public can view and listen *without comment*, to the OPEN JUDGING process. If this is not honored you will be asked to leave the building.

Premiums Offered Per Class:

1st \$4.00 2nd \$3.00 3rd \$2.00

Sweepstakes:

1st \$20.00 2nd \$15.00 3rd \$10.00

RULES -

1. All entries in this division must be home-prepared by the exhibitor, no package mix.
2. Wrapping Instructions: **Bread** – zip-lock bag. Cut end toward bottom unopen end of bag. *No plate or cardboard.* **Biscuits, Rolls, Cookies, Confections** – on a small plate in a zip-lock bag. **Loaf, Pound or Layer Cakes** – on a card board base (not to exceed 1" beyond Cake. **Pies** – in a zip-lock bag. See Division for required amounts of product.
3. Entries must be accurately labeled on Bottom of bag, plate or cardboard.
4. The Fair will provide entry labels at the time of receiving the entry.
5. Entries that spoil during exhibit time will be removed from display. Entry card left in place.
6. Cash premium checks before 60 days, void after that time. No reissued checks after expiration time(60 days).

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Division 375 -Yeast Breads/Quick Bread

½ LOAF + one SLICE unless other specified.

No mini loaves

CLASSES

1. Banana, quick
2. Cinnamon Raisin, yeast
3. Corn bread
4. French, yeast
5. Rye, yeast
6. Whole wheat (1/2 or more WW flour), yeast
7. White, yeast
8. Zucchini, quick
9. Any Other, no yeast, specify
10. Any Other, yeast, specify

Division 376 - Biscuits & Rolls

3 rolls, muffins or biscuits + one, unless other specifications

CLASSES

1. Baking Powder Biscuits
2. Muffins, any, specify
3. Sweet Rolls, any, specify
4. Yeast Rolls, any, specify
5. Any Other, specify

Division 378 - Cakes

½ CAKE + one SLICE

CLASSES

1. Layer Cakes, any - specify
2. Pound Cake, any – specify
3. Not Frosted, any – specify
4. Sponge Type, any – specify
5. Any Other, specify

Division 379 - Cookies

3 Cookies + One

CLASSES

1. Bar
2. Brownies
3. Chocolate Chip
4. Sugar
5. Oatmeal
6. Peanut Butter
7. Any Other, Specify

Division 380 - Pies & Pastries

1 whole pie – maximum size 9”.

PIES WILL BE SAMPLED

CLASSES

1. Apple, two-crust
2. Peach, two-crust
3. Lemon or Lime
4. Any Other, specify

Division 381 - Confections

½ DOZEN+ one PIECE

CLASSES

1. Brittle
2. Caramels
3. English Toffee
4. Fudge
5. Hard Candy, any - specify
6. Molded, any - specify
7. Nuts, sugared, spiced
8. Any Other Confection, specify

Division 382 - Prepared Mix-Ups

Recipe may use a prepared mix as a base, then enhanced. All entries must have recipe and box top or label from mix attached at time of delivery.

3 PIECES + one more PIECE (4 total)

CLASSES

1. Biscuit Mix, ORIGINAL RECIPE
2. Cookie Mix, ORIGINAL RECIPE
3. Any Other Mix, specify - ORIGINAL

Division 383 –

Decorated Cakes & Confections

WHOLE CAKE OR 3 PIECES OF CANDY OR 3 COOKIES. No Sample

CLASSES

1. Candy, molded – decorated
2. Cookies, decorated
3. Cupcakes decorated
4. Egg, Panoramic (1)
5. Holiday/Birthday, any – specify
6. Gingerbread House
7. Wedding, Any, specify
8. Any Other, Specify

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NEW!

FAIR RECIPE CONTEST

See previous Dept. E information about entry fees and premiums. This division counts towards the Sweepstakes.

RULES:

1. Exhibitor must follow the recipe provided, bring in their finished product for judging.
2. Please note that oven temperatures and baking times can differ from oven to oven; bakers should adjust accordingly.
3. The Fair Recipe Contest is limited to only one entry per exhibitor per class.

Division 384 – Fair Recipe Contest

Exhibitors should bring in 6 brownies

CLASSES

1. Red Velvet Cheesecake Swirl Brownies

Ingredients Yield 2-2 1/2 dozen

BROWNIES

- 2 large eggs
- 1/2 cups unsalted butter
- 1 cup sugar
- 2 teaspoons vanilla extract
- 3/4 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/8 teaspoon salt
- 1 Tablespoons liquid red food coloring
- 3/4 teaspoon white vinegar

CHEESECAKE SWIRL

- 8 ounces cream cheese, softened
- 1/4 cup sugar
- 1 egg yolk
- 1/2 teaspoon vanilla extract

DIRECTIONS

Preheat oven to 350F degrees. Spray 8" X 8" baking pan with non-stick spray. Set aside.

Make the brownie layer first.

In a small bowl, beat the 2 eggs together. Set aside.

Melt the butter in a large microwave safe bowl in 30 second increments until melted.

Stir in 1 cup sugar, 2 teaspoons vanilla extract, cocoa powder, salt, food coloring, and vinegar.

Mix each of those ingredients into the batter in that order.

Whisk in the eggs, then fold in the flour until completely incorporated. Do not over mix.

Pour the brownie batter into prepared baking pan, leaving about 3-4 Tablespoons for the top.

Make the cheesecake swirl.

With a hand-held mixer on medium speed, beat the softened cream cheese, 1/4 cup sugar, egg yolk, and 1/2 teaspoon vanilla in a medium bowl until completely smooth - about 1 minute.

Dollop spoons of the cream cheese mixture on top of the prepared brownie batter.

Cover with the last few Tablespoons of brownie batter.

Glide a knife through the layers, creating a swirl pattern.

Bake the brownies for 28-30 minutes or until a toothpick inserted in the middle comes out clean.

Allow the brownies to cool completely before cutting into squares.

Tip: You can cover brownies and store at room temperature for 3 days or in the refrigerator for up to 6 days.

Brownies will freeze well, up to 2 months. Thaw overnight in the refrigerator.

