

DIVISION-F

FOODS
SUPERINTENDENT
Kathryn & Brian King
971-701-0918

ENTER EXHIBITS
MONDAY, AUGUST 5th, 2024
Noon to 8:00pm
Queen, King & Jr Contests
10:00am to 7:00pm

RULES AND REGULATIONS **ALL GENERAL RULES APPLY**

1. All entries in this department must be home prepared and/ or canned.
2. All products must have been prepared after the 2024 Fair.
3. All entry forms and tags must be filled out before you get to the entry table.
4. **ALL ENTRIES OF BREADS, ROLLS, COOKIES, AND CANDY MUST BE PLACED ON PAPER PLATES AND IN PLASTIC BAGS.**
5. **CAKES SHOULD BE PLACED ON STIFF CARDBOARD AND COVERED WITH PLASTIC WRAP.**
6. **PIES MUST BE IN DISPOSABLE CONTAINERS AND COVERED WITH PLASTIC WRAP.**
7. **BREADS must be a full loaf no smaller than a 5 3/4 x 3 1/8 pan size.**
8. Special award ribbons become part of the exhibit & cannot be removed until 9:30am Sunday, August 11th.
9. All exhibits must remain intact until 9:30am Sunday August 11th.

SPECIAL AWARDS

AWARDS CEREMONY WILL BE HELD ON THE
STAGE SATURDAY AT 6:00 PM

An Outstanding Ribbon will be awarded to the
Outstanding Exhibit in each Class.

Dutch Bro's will award a \$10 Gift Card to the Outstanding Yeast
Bread Exhibit in Class 38

Forest River will award a Microwave to
the Outstanding Quick Bread Exhibit in Class 39

Superintendent will award a Bake Set to the Outstanding Cookies
Exhibit in Class 40

San Antonio Mexican Restaurant will award a \$20 Gift
Certificate to the Outstanding Cookie Assortment Exhibit in
Class 40A

Dutch Bro's will award \$10 Gift Card to the
Outstanding Pies Exhibit in Class 41

Forest River will award a Microwave to
the Outstanding Candy Exhibit in Class 42

Friends of the Fair will award a Cake Plate to the Outstanding Cake
Exhibit in Class 43

Dutch Bro's will award a \$10 Gift Card to the
Outstanding Special Occasions Cake Exhibit in Class 44

Dutch Bro's will award a \$10 Gift Card to the
Outstanding Miscellaneous Exhibit in Class 45

Dutch Bro's will award a \$5 Gift Card to each of the Outstanding
Exhibits in each Class of the Junior Division
(Class 46, 47, 48A, 48B, 49, 50A, 50B)

Rachel Brandon will award a set of cookie sheets for First Place in
Class 48C Ages 9-15 Lot 200

Rachel Brandon will award a set of cookie sheets for First Place in
Class 48C Ages 9-15 Lot 201

Rachel Brandon will award a set of cookie sheets for First Place in
Class 48C Ages 9-15 Lot 202

Rachel Brandon will award a set of cookie sheets for First Place in
Class 48C Ages 9-15 Lot 205

San Antonio Mexican Restaurant will award a \$20 Gift
Certificate to the Outstanding Assortment Canned Foods
Exhibit in Class 52E

Dutch Bro's will award a \$10 Gift Card to the Outstanding
Alternative Dietary Needs - Baking Exhibit in Class 53

Dutch Bro's will award \$10 Gift Card to the
Outstanding Alternative Dietary Needs Exhibit in Class 54

Madison Rothchild will award \$10 to the Best Biscuit
Class 48B lot 191 & 192. (ages 9-15)
Superintendent will award a current Ball Blue Canning book to the
outstanding fruit exhibitor in class 51 A
Superintendent will award a child's baking set to the Best Exhibit in
the Baking Buddies Contest.

****Awards subject to change****

SPECIAL JUNIOR CHEF CONTEST

For ages 9-15

IN MEMORY OF WILMA McKEE

Sponsored by the Polk County Women for Ag

1st. \$50: 2nd \$30: 3rd \$20

Exhibitors must enter 10 exhibits which include the following:

- 1 Candy (Class 42)
- 2 Cookies (Class 47)
- 1 yeast bread (Class 48A)
- 2 Quick breads (Class 48 B)
- 1 Dried food (Class 45A)
- 1 Party or Fair Theme Cake (Class 50)
- Your choice of 2 others

Only 10 entries will be counted for Junior Chef. You can enter more, but you will choose the 10 to be judged for Jr. Chef, when you enter them using the required list above.

Plus a 50 word or more essay typed or neatly printed on a 8 1/2 X 11 sheet of paper telling us what you like best about living in Polk County.

Junior Chef Contest award will be made on the following basis

5 points for 1st place

3 points for 2nd place

1 point for 3rd place

In the event of a tie the best essay will be the tie breaker. The "Jr. Chef" will not be considered for the "Jr. Chef" title for two years (past winners will be eligible for 2nd and 3rd place).

PREVIOUS WINNERS

- | | |
|-----------------------|-------------------------|
| 2015: Susanna King | 2020: No Fair this year |
| 2016: Noah Domes | 2021: Tabitha Domes |
| 2017: Abigail Engel | 2022: Caden Foley |
| 2018: Amanda McArthur | 2023: Mercy Harris |
| 2019: Priscilla Domes | |

KING OF THE COOKSTOVE CONTEST

Sponsored By Dutch Bros. of Monmouth

AWARDS: 1st \$100: 2nd \$50: 3rd \$25

RULES AND REGULATIONS

1. Please indicate on your entry form if you wish to compete for "King of the Cook Stove"
2. Exhibitor must enter 10 exhibits in this division to qualify for "King", including the following:

- 1 Yeast Bread (Class 38)
- 2 Quick Bread (Class 39)
- 2 Cookie (Class 40)
- 1 Pie (Class 41)
- 1 Candy (Class 42)
- 1 Dried (Class 45A) Or Canned Exhibit (Class 51)
- 2 exhibits of your choice from the foods division.

You can enter more than 10, but you will need to choose the 10 you want to be judged for the King contest before you enter, from the given list above.

3. ****Special entry time of 11am to 1pm is requested.**

4. Awards will be made on the following basis:

5 points for each first prize

3 points for each second prize

1 point for each third prize

5. "King of the Cook Stove" placement will be posted in the FOOD DEPARTMENT as soon as the results are known.

6. The "King of the Cook Stove" will not be considered for the "King" title for the following two years (past winners will be eligible for 2nd and 3rd place).

PREVIOUS WINNERS

- | | |
|----------------------|-------------------------|
| 2015: Dan Betts | 2020: No Fair this year |
| 2016: Ken Laraocque | 2021: Greg Darr |
| 2017: Norm Fairchild | 2022: Peter King |
| 2018: Noah Domes | 2023: No Entries |
| 2019: Jacob Peters | |

SPECIAL QUEEN OF THE KITCHEN CONTEST

Sponsored By Dutch Bros. of Dallas

Awards: 1st \$100: 2nd \$50: 3rd \$25

RULES AND REGULATIONS

1. Please indicate on your entry form if you wish to compete for "Queen of the Kitchen"
2. Exhibitor must enter 20 exhibits in this division, according to the list below:

- 2 Yeast breads (Class 38)
- 3 Quick breads (Class 39)
- 3 Cookies (Class 40)
- 1 Pie (Class 41)
- 1 Candy (Class 42)
- 1 Cake (Class 43 or Class 44)
- 2 Dried foods (Class 45A)
- 4 Canned items (Class 51)
- 3 exhibits of your choice from Foods Division.

You can enter more than 20 exhibits but only 20 will be counted towards the Queen award. You can enter more than 20, but you will need to choose the 20 to be judged for the Queen Contest, before entering, according to the list above.

3. Special entry time 10am-2pm, is requested.

4. "Queen of the Kitchen" award will be made on the following basis

5 points for each first prize

3 points for each second prize

1 point for each third prize.

5. "Queen of the Kitchen" placement will be posted in the FOODS DEPARTMENT as soon as the results are known.

6. The "Queen of the Kitchen" will not be considered for the "Queen" title for the following five years (past winners will be eligible for 2nd and 3rd place).

PREVIOUS WINNERS

- | | |
|-------------------------|--------------------|
| 2015: Joyce Reeves | 2021: Stefani King |
| 2016: Naomi Morgan | 2022: Naomi Smith |
| 2017: Molly Mulkey | 2023: Amanda John |
| 2018: Abigail Engel | |
| 2019: Helen Rhoten | |
| 2020: No Fair this year | |

CLASS 38 ~ YEAST BREADS

LOT NUMBER

(Loaf)

- 001. Batter
- 002. Bread Machine, No Mixes, Include Recipe
- 003. French
- 004. Oatmeal
- 005. Raisin Ground
- 006. Sourdough

(Other)

- 012. Braid or Tea Ring
(on cardboard not to exceed total of 15" square)
- 013. Coffee Cake, Yeast Base

- 007. White
- 008. Cinnamon Bread
- 009. Whole Wheat (100% Whole Wheat)
- 010. Whole Wheat (Home Ground)
- 011. Any Other Loaf, Please Specify

- 014. Cinnamon Rolls, 5
- 015. Yeast Doughnuts, 5
- 016. Yeast Rolls, Other, 5
- 017. Any Other Type, Please Specify

CLASS 39 ~ QUICK BREADS

LOT NUMBER

(Loaf)

- 020. Apple
- 021. Banana
- 022. Carrot
- 023. Lemon
- 024. Nut

- 025. Pumpkin
- 026. Zucchini
- 027. Poppy Seed
- 028. Any Other Loaf, Please Specify

(Other)

- 030. Baking Powder Biscuits, 5
- 031. Buttermilk Biscuits, 5
- 032. Cake Doughnuts, 5

- 033. Muffins, 5
- 034. Scones, 5
- 035. Any Other Type, Please Specify

CLASS 40 ~ COOKIES

(5 IN EACH LOT)

LOT NUMBER

- | | |
|--------------------------|---------------------------|
| 040. Bar | 052. Molasses |
| 041. Brownies, Chocolate | 053. Oatmeal, Plain |
| 042. Brownies, Frosted | 054. Oatmeal, Any Other |
| 043. Brownies, Other | 055. Peanut Butter |
| 044. Cereal, Baked | 056. Pressed, Spritz Type |
| 045. Chocolate Chip | 057. Refrigerator |
| 046. Fancy | 058. Snickerdoodle |
| 047. Filled | 059. Sugar, Decorated |
| 048. Foreign Cookies | 060. Sugar, Plain |
| 049. Gingerbread | 061. Any Other, |
| 050. Gingersnaps | Please Specify |
| 051. No Bake | |

CLASS 40A ~ COOKIE ASSORTMENT

(Container not to exceed 9 inches in diameter and no more than 3 inches high). Cookie assortment suitable for a gift. To contain four cookie types (rolled, pressed, shaped, dropped or bar) 4 cookies of each type packaged separately. Bring one of each type of cookie on a plate for sampling. ALL COOKIES MUST BE HOMEMADE.

CLASS 41 ~ PIES

(No commercial mixes) Refrigeration provided, space is limited, it is possible that only one slice of pie will be exhibited.

LOT NUMBER

(1 Crust)

- | | |
|-------------------|--------------------------------|
| 070. Banana | 077. Custard |
| 071. Butterscotch | 078. Fresh Fruit |
| 072. Cheesecake | 079. Lemon |
| 073. Chiffon | 080. Nut |
| 074. Chocolate | 081. Pumpkin/Squash |
| 075. Coconut | 082. Any Other, Please Specify |

(2 Crust)

- | | |
|------------------|--------------------------------|
| 085. Apple | 089. Peach |
| 086. Berry | 090. Rhubarb |
| 087. Cherry | 091. Any Other, Please Specify |
| 088. Mince, Meat | |

CLASS 42 ~ CANDY (6 Pieces)

LOT NUMBER

- | | |
|---------------------------|--------------------------------|
| 095. Brittle, Peanut | 103. Fudge, Peanut Butter |
| 096. Brittle, Other | 104. Fudge, Any Other |
| 097. Caramels | 105. Penuche |
| 098. Chocolates, Dipped | 106. Pralines |
| 099. Divinity With Nuts | 107. Sweetened Nuts |
| 100. Divinity, Plain | 108. Toffee |
| 101. Fudge, Chocolate | 109. Any Other, Please Specify |
| 102. Fudge, Chocolate/Nut | |

CLASS 43 ~ CAKE

NO COMMERCIAL MIXES. (After the cake has been frosted, cut cake carefully in half, place half on a stiff cardboard and cover with clear plastic. Bring only half of your cake for exhibit and judging.)

LOT NUMBER

- | | |
|----------------------------|--------------------------------|
| 110. Angel food, Unfrosted | 118. German Chocolate |
| 111. Apple | 119. Gingerbread, Unfrosted |
| 112. Bundt, Glazed | 120. Jelly Roll |
| 113. Cake Roll | 121. Pound |
| 114. Carrot | 122. Spice |
| 115. Chiffon, Unfrosted | 123. Sponge, Unfrosted |
| 116. Chocolate, Layer | 124. White Layer |
| 117. Fruit, Other | 125. Any Other, Please Specify |

CLASS 44 ~ SPECIAL OCCASION CAKES

Dummy forms may be used (No plastic forms). Decorated cakes and cardboard must be no wider than 18". **Professional: One who sells a major portion of works, or who does extensive instructing. Do not cut the special cakes in 1/2.**

LOT NUMBER

- | |
|---|
| 132. Amateur - Fair Theme "Fun for the Whole Herd" |
| 133. Amateur - Party Cake |
| 134. Amateur - Wedding or Anniversary Cake |
| 135. Professional - Fair Theme "Fun for the Whole Herd" |
| 136. Professional - Party Cake |
| 137. Professional - Wedding or Anniversary Cake |

CLASS 45A ~ DRIED FOODS

Dried foods must have a sticker saying date, method, time - temp.

Dried things need to be in zip lock bags. 1/2 cup size

LOT NUMBER

- | | |
|-------------------------|------------------------------------|
| 138. Dried Apples | 151. Fruit Leathers, 5 - 1" Pieces |
| 139. Dried Bananas | 153. Herbs, Aromatic, 1/4 Cup |
| 140. Dried Cherries | 154. Herbs, Dried, 1/4 Cup |
| 141. Dried Pears | 155. Meats, Dried, 5 Pieces |
| 142. Dried Prunes | 156. Noodles |
| 143. Dried Strawberries | 157. Soup Mix, 1/2 Cup |
| 144. Dried Carrots | 158. Freeze Dried Veggies, 1/4 Cup |
| 145. Dried Corn | 159. Freeze Dried Fruits, 1/4 Cup |
| 146. Dried Peppers | 160. Any Other, Please Specify |
| 147. Dried Tomatoes | |
| 148. Dried Zucchini | |

CLASS 45B - EGGS

- | |
|--|
| 161. Brown chicken eggs, 1 Dozen in carton |
| 162. White chicken eggs, 1 Dozen in carton |
| 163. Mixed color chicken eggs, 1 Dozen in carton |
| 164. Other poultry eggs, 1 Dozen in carton |

JUNIOR DIVISION

(FOR CHILDREN 5-15 YEARS OF AGE, put age on top left corner of entry tag).

CLASS 46 ~ COOKIES (5 IN EACH LOT)

Ages 5-8 (put age on top left corner of tag)

LOT NUMBER

- | | |
|---------------------|--------------------------------|
| 165. Cereal | 170. Oatmeal, Any Other |
| 166. Chocolate Chip | 171. Peanut Butter |
| 167. Gingersnap | 172. Snickerdoodle |
| 168. No Bake | 173. Sugar Drop |
| 169. Oatmeal Plain | 174. Any Other, Please Specify |

CLASS 47 ~ COOKIES (5 IN EACH LOT)

Age 9-15 (put age on top left corner of tag)

LOT NUMBER

- | | |
|------------------------|--|
| 175. Brownies, Frosted | 182. Oatmeal, Plain |
| 176. Brownies, Plain | 183. Oatmeal, any other |
| 177. Peanut Butter | 184. Refrigerator |
| 178. Cereal, Baked | 185. Snickerdoodle |
| 179. Chocolate Chip | 186. Sugar (Cookie Cutter) |
| 180. Gingersnap | 187. Sugar (cut outs) Cookie decorated |
| 181. No Bake | 188. Any Other, Please Specify |

CLASS 48A ~ BREADS - YEAST

Age 9-15 (put age on top left corner of tag)

BREADS must be a full loaf no smaller than a 5 3/4 x 3 1/8 pan size
YEAST BREADS

LOT NUMBER

- | | |
|--|-------------------------------------|
| 189. Batter | 194. White |
| 190. Bread Machine, No Mixes, Include Recipe | 195. Whole Wheat (100% Whole Wheat) |
| 191. Cinnamon Rolls, 5 | 196. Yeast Rolls, 5 |
| 192. French | 197. Any Other, Please Specify |
| 193. Sour Dough | |

CLASS 48B ~ BREADS - QUICK

Age 9-15 (put age on top left corner of tag)

BREADS must be a full loaf no smaller than a 5 3/4 x 3 1/8 pan size

QUICK BREADS

LOT NUMBER

- | | |
|--------------------------------|--------------------------------|
| 191. Baking Powder Biscuits, 5 | 195. Pumpkin |
| 192. Buttermilk, Biscuit, 5 | 196. Zucchini |
| 193. Banana | 197. Any Other, Please Specify |
| 194. Muffins, 5 | |

CLASS 48C ~ ALTERNATIVE DIETARY NEEDS - BAKING

Age 9-15 (put age on top left corner of tag)

LOT NUMBER

200. Quick Breads, Cookies and Cakes, No Egg
201. Quick Breads, Cookies and Cakes, Gluten-Free
202. Quick Breads, Cookies and Cakes, Sucrose-Free
203. Quick Breads, Cookies and Cakes, Artificially Sweetened
204. Quick Breads, Cookies and Cakes, Fat Free, Low Cholesterol
205. Quick Breads, Cookies and Cakes, Combination of 2 or More Above
206. Yeast Breads, Sodium Free
207. Yeast Breads, Gluten-Free
208. Yeast Sweet Breads, Milk-Free
209. Yeast Sweet Breads, Fat-Free, Low Cholesterol
210. Yeast Breads, Combination of 2 or More Above
211. Fruit Pie, Gluten-Free
212. Fruit Pie, Low Calorie
213. Fruit Pie, Fat Free, Low Cholesterol
214. Fruit Pie, Sucrose-Free
215. Confections, Sucrose-Free
216. Confections, Artificially Sweetened
217. Any Other, Please Specify

CLASS 49 ~ CAKE

Age 9-15 (put age on top left corner of tag)

NO COMMERCIAL MIXES

After the cake has been frosted, cut cake carefully in half, place one half on a stiff cardboard, cover with clear plastic and bring this half for exhibit and judging.

LOT NUMBER

- | | |
|---------------------------|--------------------------------|
| 220. Chocolate Layer | 223. White or Yellow Layer |
| 221. Cupcakes, 5 | 224. Any Other, Please Specify |
| 222. Sponge or Angel Food | |

CLASS 50A ~ DECORATED CAKES

Age 5-8 (put age in top left corner of tag)

Dummy forms may be used. Cakes and cardboard must be no wider than 18". Do not cut the Special cakes in 1/2.

LOT NUMBER

230. Fair Theme "Fun for the Whole Herd"
231. Party Cake
232. Wedding or Anniversary Cake

CLASS 50B ~ DECORATED CAKES

Age 9-15 (put age in top left corner of tag)

Dummy forms may be used. Cakes and cardboard must be no wider than 18". Do not cut the Special cakes in 1/2.

LOT NUMBER

240. Fair Theme "Fun for the Whole Herd"
241. Party Cake
242. Wedding or Anniversary Cake

CLASS 50C - BAKING BUDDIES

Team of 2 work together (one needs to be 5 or under)
Entries prepared by non professional pair. No packaged mixes used.

LOT NUMBER

243. Cookies (enter 4)
244. Muffins (enter 4)

CLASS 51 ~ CANNING

FRUITS, VEGETABLES
MEATS, PICKLES, & RELISHES

RULES AND REGULATIONS FOR CLASSES 51 & 52

ALL GENERAL RULES APPLY

1. All entries must have been processed after the 2023 Fair.
2. Exhibitor must follow the USDA Recommendations. (you can find them online.)

3. **ALL CANNING PRODUCTS MUST BE IN CLEAR STANDARD CANNING JARS (NOT MAYONNAISE JARS), SUITABLE IN SIZE (QUARTS OR PINTS) FOR PRODUCT EACH JAR MUST BE NEATLY LABELED 2" FROM THE BOTTOM OF THE JAR ON THE SIDE OPPOSITE. THE JAR BRAND NAME, LABELS CAN BE GOTTEN AT THE POLK COUNTY FAIR OFFICE AHEAD OF TIME. THE INFORMATION FOR THE CANNING LABELS SHOULD INCLUDE: NAME OF PRODUCT, DATE OF PROCESSING, LENGTH OF PROCESSING TIME AND PROCESSING METHOD. FILL THEM OUT COMPLETELY.**

4. **ALL CANNING PRODUCTS MUST BE PROCESSED ACCORDING TO THE MOST RECENT RECOGNIZED CANNING METHODS. YOU CAN FIND THESE IN THE CURRENT BALL BLUE BOOK AND THE POLK COUNTY EXTENSION SERVICE BULLETINS. CHECK IN THESE FOR HEADSPACE, PROCESSING TIMES & OTHER INFO.**

5. **PROCESSING DIFFERS FOR WEIGHTED AND DUAL GAUGE CANNERS: 10 POUNDS PRESSURE ON A WEIGHTED GAUGE IS EQUIVALENT TO 11 POUNDS ON A DIAL GAUGE.**

6. **HEADSPACE: LEAVE 1-INCH HEAD SPACE FOR MEATS, AND LOW-ACID FOODS: (MOST VEGETABLES, SOUPS, TOMATO/VEG COMBINATION) 1/2-INCH HEAD SPACE FOR FRUITS AND ACID VEGETABLES. (PLAIN TOMATOES)**

7. Jars should be clean. Remove rings, clean top and **REPLACE** with rust-free rings.

8. All fruits and pickles in Class 51 and Class 52 will be opened for judging. Low acid vegetable and meat exhibits will not be opened for judging purposes.

9. No artificial coloring used

10. No whole beans unless pickled

11. Pickles: food-grade lime may be used to firm pickles. Low temperature pasteurization (180°- 185° for 30 minutes) can be used instead of boiling water bath to improve pickle firmness.

Rules must be followed or canned goods will not be accepted.



CLASS 51A ~ FRUITS

(1 STANDARD PINT OR QUART JAR)
Water bath canner or pressure canner only

LOT NUMBER

- | | |
|----------------------|--------------------------------|
| 250. Applesauce | 257. Peaches |
| 251. Apricots | 258. Pears |
| 252. Berries | 259. Prunes or Plums |
| 253. Cherries, Dark | 260. Nectarines |
| 254. Cherries, Light | 261. Pie Filling |
| 255. Cherries, Sour | 262. Any Other, Please Specify |
| 256. Fruit Cocktail | |

CLASS 51B ~ VEGETABLES

(1 STANDARD PINT OR QUART JAR)
Must Be Pressure Processed

LOT NUMBER

- | | |
|--------------------------------|------------------------------------|
| 270. Asparagus | 275. Corn |
| 271. Beans, Must Be Cut | 276. Mixed Veggie |
| 272. Beans, Yellow
Wax, Cut | 277. Peppers |
| 273. Beets | 278. Potatoes |
| 274. Carrots | 279. Tomatoes (Can Use Water Bath) |
| | 280. Any Other, Please Specify |



CLASS 51C ~ MEATS

(1 - 1/2 PINT, PINT, OR QUART JAR)

LOT NUMBER

- | | |
|-------------------|------------------|
| 290. Beef | 294. Fish, Other |
| 291. Chicken | 295. Pork |
| 292. Fish, Salmon | 296. Beef Stew |
| 293. Tuna | 297. Any Other |

CLASS 51D ~ PICKLES & RELISHES

(1 STANDARD PINT OR QUART JAR)
(Relishes, Catsup & Chutney can be in 1/2 pint)

Must Be Processed 6 Weeks In Advance, Suggest Last Year's Pickles Be Entered.

LOT NUMBER

- | | |
|-----------------------------------|---|
| 300. Asparagus, Pickled | 309. Pickles, Mixed |
| 301. Beans, Dill | 310. Relish |
| 302. Beets, Pickled | 311. Relish, Corn |
| 303. Catsup | 312. Relish, Zucchini |
| 304. Chutney | 313. Sauce BBQ |
| 305. Cucumbers,
Bread & Butter | 314. Sauce, Chili |
| 306. Cucumbers, Dill | 315. Sauce, Tomato |
| 307. Cucumbers, Sweet | 316. Sauerkraut |
| 308. Peppers, Pickled | 317. Salsa - Recipe Must Be Included |
| | 318. Any Other |
| | 319. Soup |



JAMS, JELLIES, PRESERVES AND CONSERVES

(1/4, 1/2 OR PINT CONTAINERS)
Must Be Processed In Water Bath

CLASS 52A~JAMS

LOT NUMBER

- | | |
|------------------------|-------------------------------------|
| 320. Apricot | 328. Mixed Fruit - 2 or More Fruits |
| 321. Apricot/Pineapple | 329. Mixed Fruit - 3 or More Fruits |
| 322. Blackberry | 330. Peach |
| 323. Blueberry | 331. Plum |
| 324. Boysenberry | 332. Raspberry |
| 325. Cherry | 333. Rhubarb |
| 326. Kiwi | 334. Strawberry |
| 327. Marionberry | 335. Freezer Jam |
| | 336. Any Other, Please Specify |

CLASS 52B~JELLIES

LOT NUMBER

- | | |
|-------------------|--------------------------------|
| 340. Apple | 345. Marionberry |
| 341. Blackberry | 346. Plum |
| 342. Boysenberry | 347. Raspberry |
| 343. Cherry, Sour | 348. Rose Petal |
| 344. Grape | 349. Strawberry |
| | 350. Any Other, Please Specify |

CLASS 52C~ BUTTERS, PRESERVES & CONSERVES

LOT NUMBER

- | | |
|-------------------|--------------------------------|
| 350. Conserves | 353. Mixed Fruit Marmalade |
| 351. Fruit Butter | 354. Preserves |
| 352. Marmalade | 355. Any Other, Please Specify |

CLASS 52D~ JUICES, SYRUPS, NECTARS

LOT NUMBER

- | | |
|----------------------------|---------------------------------------|
| 360. Apple | 365. Any Other Juice, Please Specify |
| 361. Berry Juice | 366. Fruit Syrup |
| 362. Grape Juice | 367. Any Other Syrup, Please Specify |
| 363. Mixed Vegetable Juice | 368. Apricot Nectar |
| Pressure Canned Only | 369. Peach Nectar |
| 364. Tomato Juice | 370. Any Other Nectar, Please Specify |



CLASS 52E~ ASSORTMENT OF CANNED FOODS

(6 CONTAINERS, 6 VARIETES)

Sticker will be provided to identify your assortment

LOT NUMBER

- | | |
|--------------|-----------------------------------|
| 380. Berries | 384. Pickles |
| 381. Fruit | 385. Vegetables |
| 382. Jams | 386. 1 Jelly, 1 Fruit, 1 Preserve |
| 383. Jellies | or Conserve, 1 Pickle, |
| | 1 Vegetable, 1 Any Other |

CLASS 53~ALTERNATIVE DIETARY NEEDS-BAKING

Recipe must be submitted with exhibit on a 3 X 5 card in a plastic sleeve. Exhibit may be entered in only one lot, for example, exhibit or the same recipe CANNOT be entered in both "no egg" and "gluten-free" or "low-calorie" and "artificially sweetened". but a natural sweetener is substituted: for example, honey, date sugar, dextrose, fructose **"Artificially sweetened"** - includes Nutri Sweet, saccharin, etc. **"Low calorie"** - may incorporate artificial sweeteners and/or sucrose, and/or other sweetening agents or natural fruit juices. **"Low sugar"** -one cup to six cups water.

LOT NUMBER

- 390. Quick Breads, Cookies and Cakes, No Egg
- 391. Quick Breads, Cookies and Cakes, Gluten-Free
- 392. Quick Breads, Cookies and Cakes, Sugar-Free
- 393. Quick Breads, Cookies and Cakes, Fat Free, Low Cholesterol
- 394. Yeast Breads, Sodium Free
- 395. Yeast Breads, Gluten-Free
- 396. Yeast Sweet Breads, dairy-Free
- 397. Yeast Sweet Breads, Fat-Free, Low Cholesterol
- 398. Confections, Sugar-free
- 399. Confections, Artificially Sweetened
- 400. Any Other, Please Specify

CLASS 54~ALTERNATIVE DIETARY NEEDS-CANNING

LOT NUMBER

- 401. Canned Fruit, Artificially Sweetened
- 402. Canned Fruit, Water or Natural Juices
- 403. Canned Fruit, Low Sugar
- 404. Pie Filling, Sugar-Free
- 405. Catsup, Artificially Sweetened
- 406. Catsup, Unsweetened
- 407. Jam, Low-Calorie
- 408. Jelly, Low-Calorie
- 409. Other Spreads, Low-Calorie
- 410. Any Other, Please Specify

CLASS 55 ~ SPECIAL CONTESTS

CLASS 55C—King Arthur Baking



Entry and Rules:

1. Enter your special yeast breakfast bread on Monday, August 5th noon to 8:00pm. It can be a braid, coffee cake, loaf, or whatever. Make sure it's a YEAST BREAKFAST BREAD.
....made from scratch. No mixes.
2. Must use King Arthur Flour and be made from scratch no mixes.
3. Bring open bag of King Arthur Flour or provide a upc label from the bag.
4. All entries must be placed on a paper plate and in a plastic bag.
5. Please provide a legible recipe with entry, preferably typed.

Adult Prizes

First Place \$75 Gift Card
Second Place \$50 Gift Card
Third Place \$25 Gift Card

Youth Prizes

First Place \$40 Gift Card
Second Place \$25 Gift Card
Third Place King Arthur Tote Bag

LOT NUMBER

450. Adult - Age 18 and older
451. Youth - Age 17 and under

ENTRY FORM FOR THE KING ARTHUR BAKING CONTEST

Name _____ Exhibitor # _____

Mailing Address _____

Telephone # _____ Check the one that applies: youth _____ adult _____