

Department NN – Foods

Exhibits Accepted: Monday, August 3 – 11 a.m. - 2 p.m.

Judging: Monday, August 3 – 2:30 p.m.

Exhibit Release: Saturday, August 8 – 3:30-4 p.m.

(Exhibit building will be closed from 3-3:30 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. Proceeds benefit 4-H Home Economics projects as Best Record Book added premiums.

Rules

- A. Whole cakes and pies 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 of plate or jar with name and address.
- B. 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. Processing method
 4. Exact processing time (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.
- C. 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.
- D. Products exhibited must have been prepared since the previous Kit Carson County Fair by the person entering them.
- E. Any jar may be tested to the satisfaction of the awarding judge.
- F. Rings are required on all canning jars, and should be loosened for judging.
- G. Please wrap foods in plastic bags rather than plastic wrap, unless the entry is too large for a plastic bag.
- H. All work must be exhibitor's own work.
- I. All exhibits must be made from scratch.
- J. Only one item per class per person is eligible.
- K. Exhibitors are responsible for completing entry tags prior to entering their exhibits.
- L. Miscellaneous class may not include items from previously listed classes.
- M. Champion canning and baking ribbons will be determined as indicated in the general information.
- N. 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 Ampride; **Youth Open Class Baking Best of Show** (savings bond) is being sponsored by Health Essentials.

Canning Exhibit Single Jar

Class No.

Canned Fruit

1. Apples.
2. Apricots
3. Red Cherries – pie type

4. Sweet Cherries – any other variety
5. Peaches
6. Pears
7. Plums
8. Rhubarb in Syrup
9. Applesauce
10. Miscellaneous

Canned Vegetables

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

Canned Meat

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

Jellies

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

Preserves

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

Jams, Marmalades and Butters

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

Class No.**Pickles and Relishes**

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

Miscellaneous

98. Chili Sauce
99. Tomato Catsup
100. Tomato Juice
101. Grape Juice
102. Mixed Vegetable Juice
103. Picante Sauce or Salsa
104. Spaghetti/Pizza Sauce
105. Miscellaneous

Dried Foods

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

Youth Food Preservation (8-18 years old)

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

Open Class Baking**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 |

Class No.**Rolls (7)**

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

Cakes

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

Cookies

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

Candy

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

Miscellaneous Foods

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

Decorated Cakes**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)

Wilton Cake Decorating Awards

Open Class: One Grand Champion from classes 221-224 will be chosen. The Grand Champion will receive a current Wilton Yearbook of Cake Decorating provided by Wilton, Inc.

4-H Cake Decorating: Wilton, Inc., will award a current Yearbook of Cake Decorating to each cake decorating unit champion in units 1-7. In addition an overall Best of Class award will be chosen from Units 1-7 champions. The winner may choose from one of the following awards:

- Brownie Fun (The newest Wilton publication)
- Gifts from the Kitchen Book
- Cake Decorating Basics (DVD)

A Grand Champion and Reserve Grand Champion will be chosen within classes 221-224, cake decorating.