

**DEPARTMENT R - OPEN CLASS FOODS**  
**Superintendent –**

All articles must be homemade and the product of exhibitor.

To avoid waste, following judging of baked goods, a smaller exhibit will be placed in the cases. Exhibitors need to mark all returnable plates and dishes and pick up the remainder of their entries by Thursday night. Please indicate to the foods superintendent whether or not you will be picking up the remainder of your baked goods.

No person can enter more than one exhibit per class number.

Ziploc or Hefty bags make it easier to open bags for judging.

No canned food will be opened except in case of doubt.

Jellies will be opened and cut to show their consistency.

Canned food will be disqualified for the following reasons:

1. Not sealed
2. Standard canning jars are not used
3. Coloring is added
4. Wax is used for sealing jams and jellies. The USDA does not approve this method.

**SPECIAL AWARDS:**

**The Butler County Agricultural Society** will present a cookbook to the exhibitor who has the most first place entries.

**Didier's Grocery** of David City will present \$5 gift certificates to the exhibitors of the outstanding baked goods entry and outstanding canning entry.

**Dale's Food Pride** of David City will present \$5 gift certificates to the 1<sup>st</sup> place entries in the baking and canning divisions. A point system of 5-3-2-1 for purple, blue, red and white ribbons respectively will be used to determine the winners.

**Rosettes** will be given for the Outstanding Baked Goods, Outstanding Canning Exhibit, Top Baking, Top Canning, and Outstanding Miscellaneous Item.

**Only 1 item may be entered per class number.**

**CANNING**

**Division 10 – Canned Vegetables** (may be quart or pint)

Class 1	Asparagus	Class 11	String Beans, cut Green or Yellow	Class 19	Pumpkin	<b>Pay Category #12</b>
Class 2	Catsup	Class 12	String Beans, whole Green or Yellow	Class 20	Sauerkraut	
Class 3	Beets, Chunked	Class 13	Kohlrabi	Class 21	Spinach	
Class 4	Beets, Sliced	Class 14	Mixed Vegetables	Class 22	Stewed Tomatoes	
Class 5	Beets, Small & Whole	Class 15	Squash, Summer	Class 23	Tomato Juice	
Class 6	Carrots, Sliced	Class 16	Okra	Class 24	Tomatoes, whole	
Class 7	Carrots, Whole	Class 17	Peas	Class 25	Salsa	
Class 8	Cauliflower	Class 18	Potatoes	Class 26	Spaghetti Sauce	
Class 9	Corn, Cut			Class 27	Other Not Listed (one entry only)	
Class 10	Picante Sauce					

**Division 20 – Preserves** (May be 1 pint or ½ pint)

Class 1	Apricot	Class 7	Peach	Class 13	Strawberry	<b>Pay Category #12</b>
Class 2	Blackberry	Class 8	Pear	Class 14	Tomato	
Class 3	Cherry	Class 9	Plum	Class 15	Watermelon	
Class 4	Ground Cherry	Class 10	Plum, Wild	Class 16	Zucchini	
Class 5	Gooseberry	Class 11	Raspberry, Black or Red	Class 17	Other Not Listed (one entry only)	
Class 6	Grape, Tame	Class 12	Mulberry			

**Division 30 – Jams** (May be 1 pint or ½ pint)

Class 1	Apricot	Class 6	Peach	Class 10	Pear	<b>Pay Category #12</b>
Class 2	Blackberry	Class 7	Pineapple	Class 11	Rhubarb	
Class 3	Chokecherry	Class 8	Plum	Class 12	Strawberry	
Class 4	Gooseberry	Class 9	Raspberry, Black or Red	Class 13	Other Not Listed (one entry only)	
Class 5	Mulberry					

**Division 40 – Butters** (May be 1 pint or ½ pint)

Class 1	Apple	Class 6	Grape, Tame	Class 11	Tomato	<b>Pay Category #12</b>
Class 2	Apricot	Class 7	Peach	Class 12	Rhubarb Cherry	
Class 3	Crab Apple	Class 8	Plum, Wild	Class 13	Rhubarb Strawberry	
Class 4	Chokecherry	Class 9	Plum, Tame Red	Class 14	Other Not Listed (one entry only)	
Class 5	Grape, Wild	Class 10	Pear			

**Division 50 – Jellies** (May be 1 pint or ½ pint)

Class 1	Apple	Class 5	Chokecherry	Class 9	Gooseberry	<b>Pay Category #12</b>
Class 2	Apricot	Class 6	Crab Apple	Class 10	Grape, Tame	
Class 3	Blackberry	Class 7	Current	Class 11	Grape, Wild	
Class 4	Cherry	Class 8	Elderberry	Class 12	Ground Cherry	

Class 13 Loganberry	Class 15 Raspberry	Class 17 Other Not Listed (one entry only)
Class 14 Plum	Class 16 Strawberry	

**Division 60 – Preservation - Canned Fruits-1 quart or 1 pint**  
(Rings should be left on to prevent broken seals)

**Pay Category #12**

Class 1 Apples, Halves	Class 10 Currants	Class 18 Plums, Blue
Class 2 Applesauce	Class 11 Gooseberries	Class 19 Plums, Red
Class 3 Apricots, Halved	Class 12 Grapes	Class 20 Plums, Yellow
Class 4 Apricot, Whole	Class 13 Loganberries	Class 21 Raspberries, Black
Class 5 Blackberries	Class 14 Peaches, Halved	Class 22 Raspberries, Red
Class 6 Blueberries	Class 15 Peaches, Whole	Class 23 Rhubarb
Class 7 Cherries & Mulberries	Class 16 Pears	Class 24 Strawberries
Class 8 Cherries, Pitted	Class 17 Pineapple	Class 25 Other Not Listed (one entry only)
Class 9 Juice		

**Division 61 – Pickles or Relish** (May be pint or quart jars)

**Pay Category #12**

Class 1 Apple, Sweet	Class 11 Corn Relish	Class 21 Lime Cucumber Pickles
Class 2 Beans	Class 12 Crab Apple	Class 22 Mixed Pickles
Class 3 Beet Pickles, Sliced	Class 13 Cucumber Relish	Class 23 Mustard Pickles
Class 4 Beet Pickles, Whole	Class 14 Dill Pickles	Class 24 Pepper Relish
Class 5 Beet Relish	Class 15 Green Cucumber, Sour	Class 25 Pimentos, Red/Green
Class 6 Bread & Butter	Class 16 Green Cucumber, Sweet	Class 26 Ripe Cucumber
Class 7 Carrots	Class 17 Green Tomato	Class 27 Small Onion Pickle
Class 8 Chili Sauce	Class 18 Peppers	Class 28 Tomato Catsup
Class 9 Chow-Chow	Class 19 Hamburger Dills	Class 29 Watermelon
Class 10 Chunk Pickle	Class 20 Hamburger Relish	Class 30 Other Not Listed (one entry only)

**Division 62 – Canned Meats & Soups** (May be 1 quart or 1 pint)

**Pay Category #12**

Class 1 Beef	Class 4 Fish	Class 7 Vegetable
Class 2 Chicken	Class 5 Mince Meat	Class 8 Other Not Listed (one entry only)
Class 3 Chicken Noodle Soup	Class 6 Tomato	

**BAKERY**

**Division 70 – Bread (1 loaf) & Rolls**

**Pay Category #12**

Bread should be baked in individual pan, about 4 x 5 x 9 inches in size. It should be 24 hours old when judged.

Class 1 Banana Bread	Class 11 Crescent Rolls (4)	Class 20 Rye Bread
Class 2 Boston Brown Bread	Class 12 Rolls, Knots (4)	Class 21 Strudel
Class 3 Cinnamon Rolls (4)	Class 13 Soda Biscuits (4)	Class 22 White Yeast Bread
Class 4 Coffee Cake	Class 15 Kolaches (4) - NO bavarian cream or custard fillings	Class 23 Whole Wheat Yeast Bread
Class 5 Corn Bread	Class 16 Muffins (4)	Class 24 Zucchini Bread (quick)
Class 6 Baking Powder Biscuits (4)	Class 17 Quick Nut Bread	Class 25 Bread Machine-White
Class 7 Cream Puffs, Unfilled (4)	Class 18 Pumpkin Bread	Class 26 Bread Machine-Whole Wheat
Class 8 Doughnuts, Baking Powder (4)	Class 19 Raisin Bread	Class 27 Bread Machine-Other
Class 9 Doughnuts, Raised (4)		Class 28 Other Not Listed (one entry only)
Class 10 Raised Cloverleaf Rolls (4)		

**Division 71 – Cakes**

**Pay Category #11**

Cakes should not be brought on a plate as the curved surface spoils the shape of the cake.

Class 1 Angel Cake, No Frosting	Class 5 Fruit Cake	Class 9 White Loaf, any frosting
Class 2 Applesauce Cake	Class 6 Jelly Roll	Class 10 Yellow Cake, any frosting
Class 3 Chiffon Cake	Class 7 Sponge Cake, no frosting	Class 11 Other Not Listed (one entry only)
Class 4 Chocolate Cake	Class 8 White Layer, any frosting	

**Division 72 – Cookies** (4 on a plate)

**Pay Category #12**

Class 1 Apricot	Class 6 Ginger	Class 11 Plain Sugar, rolled
Class 2 Brownies	Class 7 Hermits or Rocks	Class 12 Bake Bars
Class 3 Chocolate Drop	Class 8 Honey	Class 13 Oatmeal
Class 4 Chocolate Chip	Class 9 Icebox	Class 14 Snickerdoodles
Class 5 Filled Cookies	Class 10 Peanut Butter	Class 15 Other Not Listed (one entry only)

**Division 74 – Pies** (Must be no smaller than 7")

**Pay Category #11**

Pies must be made from scratch – no commercial pie filling may be used.

Class 1 Apple	Class 3 Cherry	Class 5 Peach
Class 2 Apricot	Class 4 Blueberry	

Class 6 Other Fruit Pie Not Listed (one entry only) – NO CUSTARD OR PUMPKIN CAN BE ENTERED

**Division 80 – Miscellaneous Baking**

**Decorated Cake or Cookies**

Class 1 8" Round/Square Cake  
Class 2 Cookies (4)  
Class 3 Novelty Cakes

Class 4 Edible Art  
Class 5 Other Decorated Item Not Listed (1 entry)

**Pay Category #11**

**Candy (4 pieces)**

Class 6 No-Cook Candies  
Class 7 Dipped Candies

Class 8 Molded Candies  
Class 9 Cooked Candies

Class 10 Microwave Candies  
Class 11 Other Not Listed (one entry only)

**Pay Category #12**

**Soap (4 pieces)**

Class 12 Laundry/Washing Soap  
Class 13 Cooked Soap

**Pay Category #12**

**Dried Foods**

Class 14 Dried Spices (1/4 Cup)  
Class 15 Dried Bananas (1/2 Cup)  
Class 16 Dried Apples (1/2 Cup)  
Class 17 Dried Corn (1/2 Cup)  
Class 18 Dried Vegetable Mix (1/2 Cup)  
Class 19 Bean-Navy, Northern, Lima, Kidney  
(1/2 Cup)

Class 20 Fruit Leather (6 Pieces)  
Class 21 Dried Noodles (1 Cup)  
Class 22 Beef Jerky (6 Pieces)  
Class 23 Other Not Listed (one entry only)

**Pay Category #12**

**Division 90 – Recipes & Recipe Books**

Class 1 Oldest Recipe Book - Indicate on card the original owner  
if known and the approximate date or earliest recordings  
Class 2 Unusual Recipe - Include origin and use  
Class 3 Unusual Cookbook

Class 4 Oldest Published Cookbook  
Class 5 Collection

**Pay Category #12**

**Division 100 – Decorated Cookie Jar**

Class 1 Container Constructed by Exhibitor and decorated  
Class 2 Container Decorated by Exhibitor

**Pay Category #12**

**Exhibits will be released at 8:00 p.m. Sunday evening during the fair.  
Premium monies are available Sunday, July 20 during the fair. Premium money will not be available after August 1, 2008.**