

Department J – Culinary

Superintendent: Bev Robertson 218-289-4911

Superintendent: Janet St. Germain 218-437-6356

Superintendent: Darla Groff 218-688-1518

Entry Day: Wednesday, July 20th at 9:00 - 5:00 p.m.

Judging Day: Thursday, July 21st at 9:00 a.m.

Rules

Not more than one entry will be permitted in any one class by one exhibitor. Entries cannot be made in the same class by more than one person from the same family. Bring only exhibits listed.

Exhibitors of rolls, buns, cookies, candies, etc., must bring 4 samples for display.

Breads exhibited must consist of a half loaf. 4x4 inch cakes are necessary and pies should be one 4 inch slice.

Bring displays (cookies, breads, etc.) on a paper plate and in a plastic bag.

If you receive Grand Champion, you will be paid for only Grand Champion, and not the blue ribbon.

Grand Champion \$10.00

Premiums: 1st \$5.00 - 2nd \$4.00 - 3rd \$3.00

Group A – Exhibitors 14 and Under

(Department JA for online registration)

Group B – Exhibitors Over 14

(Department JB for online registration)

Division 1 – Yeast Bread

(1/2 loaf, unless noted)

Class

1. White
2. Whole Wheat
3. Graham
4. Rye
5. Orange Rolls, **plate of 4**
6. Parker House Rolls, **plate of 4**
7. Cinnamon Rolls, **plate of 4**
8. Finger Rolls, **plate of 4**
9. Crescent Rolls, **plate of 4**
10. Cloverleaf Rolls, **plate of 4**
11. Buns – White, **plate of 4**
12. Buns – Dark, **plate of 4**
13. Coffee Ring
14. Oatmeal Bread
15. Any Other

Division 2 – Quick Bread

(1/2 loaf, unless noted)

Class

1. Coffee Cake
2. Oatmeal Bread
3. Gingerbread
4. Date Bread
5. Zucchini Bread
6. Pumpkin Bread
7. Rhubarb Bread
8. Banana Bread
9. Cranberry Bread
10. Flat Bread
11. Lefse
12. Baking Powder Biscuits
13. Muffins – Plain
14. Muffins – Bran
15. Muffins – Cornmeal
16. Muffins – Blueberry
17. Muffins – Oatmeal
18. Muffins – Rhubarb
19. Savory scones, **plate of 4**
20. Sweet scones, **plate of 4**
21. Any Other

Division 3 – Cake and Bars

Cake – 4x4 inch cakes

Bars – plate of 4 in plastic bag

Class

1. Sponge Cake (unfrosted)
2. Angel Cake (unfrosted)
3. Devil's Food Cake
4. Spice Cake
5. White Cake
6. Yellow Cake
7. Bundt Cake
8. Zucchini Cake
9. German Chocolate Cake
10. Cupcakes
11. Jelly Roll
12. Banana Cake
13. Applesauce Cake
14. Carrot Cake
15. Decorated Party Cake
16. Date Bars
17. Coconut Bars
18. Brownies
19. Lemon Bars
20. Carrot Bars
21. Spice Bars
22. Pumpkin Bars
23. Zucchini Bars
24. Chocolate Chip Bars
25. Any Other

Division 4 – Cookies and Doughnuts (plate of 4 in plastic bag)

Class

1. Plain White Cookies
2. Ginger Cookies
3. Chocolate Cookies
4. Oatmeal Cookies
5. Chocolate Chip Cookies
6. Spritz
7. Overnight Cookies
8. Peanut Cookies
9. Peanut Butter Cookies
10. Snickerdoodle Cookies
11. Spice Cookies
12. Date Filled Cookies
13. Doughnuts – Cake – Quick
14. Doughnuts – Raised – Yeast
15. Any Other

Division 5 – Pies (one 4-inch slice)

Class

1. Pumpkin
2. Lemon Pie with Meringue
3. Apple
4. Cherry
5. Rhubarb
6. Strawberry
7. Raisin
8. Raspberry
9. Blueberry
10. Peach
11. Sour Cream
12. Mincemeat
13. Any Other

Division 6 – Candies (plate of 4 in plastic bag)

Class

1. Fudge
2. Divinity
3. Peanut Brittle
4. Mints
5. Caramels
6. Truffles
7. Assortment of Candies on a Plate
8. Any Other

Canning Rules

Jars used for canning should be standard quarts or pints and exhibited with rings. Use standard canning jars for jams and jellies. They must be sealed with lids and rings. No Paraffin. Some canned goods will be opened at the judge's discretion. Canned items must be processed by either the hot water bath or pressure canner method. Please provide the following information on each jar: the month and year it was canned, the processing method used and the amount of time it was processed.

Division 7 – Canned Vegetables (To Be Opened)

Class

1. Corn, Cut from Cob
2. Sauerkraut
3. String Beans
4. Carrots
5. Tomatoes
6. Pumpkin
7. Tomato Juice
8. Collection of 4 Varieties
9. Any Other

Division 8 – Canned Fruits (To Be Opened)

Class

1. Strawberries – Tame
2. Apricots
3. Raspberries – Tame
4. Blueberries
5. Cherries
6. Plums – Wild
7. Plums – Tame
8. Peaches
9. Pears
10. Crab Apples
11. Rhubarb
12. Juneberries
13. Cranberries
14. Any Other

Division 9 – Jelly (To Be Opened)

Class

1. Grape
2. Plum
3. Raspberry
4. Apple
5. Currant
6. Cranberry
7. Chokecherry
8. Crab Apple
9. Strawberry
10. Collection of 4 Varieties
11. Honey – Locally Processed
12. Any Other

Division 10 – Jam

(To Be Opened)

Class

1. Strawberry – Tame
2. Apricot
3. Raspberry – Tam
4. Plum
5. Zucchini
6. Rhubarb
7. Strawberry-Rhubarb
8. Peach
9. Collection of 4 Varieties
10. Any Other

Division 11 – Meat Relish & Jerky

(To Be Opened)

Class

1. Chili Sauce
2. Chow-Chow
3. End of Garden Relish
4. Beet Relish
5. Horseradish
6. Salsa
7. Spaghetti Sauce
8. Any Other

Division 12 – Pickles

(To Be Opened)

Class

1. Pickled Beans
2. Pickled Beets
3. Pickled Crab Apples
4. Sweet
5. Dill
6. Turmeric
7. Bread and Butter
8. Pickled Carrots
9. Collection of 4 varieties
10. Any Other

Division 13 **NEW**

Dried/Dehydrated Foods

(plate of 4 in plastic bag)

Class

1. Vegetables
2. Fruits
3. Seeds
4. Meats

Division 14 – Gluten Free

Class

1. Yeast Bread, $\frac{1}{2}$ loaf
2. Quick Bread, $\frac{1}{2}$ loaf
3. Cake, **4x4 inch cake**
4. Cookies, **plate of 4**
5. Muffins, **plate of 4**
6. Any Other

Division 15

Work of Exceptional Citizens

Class

1. Bread
2. Rolls
3. Biscuits
4. Buns
5. Muffins
6. Cake
7. Cookies
8. Bars
9. Pie
10. Candies
11. Any Other