

# Department J - Culinary

Superintendent: Peter Sedgeman 218-686-3269

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Entry: Online by Tuesday July 23<sup>rd</sup>,

Mail by July 16th

On site Tuesday July 23<sup>rd</sup> 9:00am – 5:00pm Open Class Building

Judging day: Wednesday July 24th, 2024

## 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**

## Division 1 – Yeast Bread

(1/2 loaf, unless noted)

**J10 - Culinary A (14 and under) - JA01 Yeast Bread**

**J11 - Culinary B (Over 14) - JB01 Yeast Bread**

01 - Buns – Dark **Plate of 4**

02 - Buns – White **Plate of 4**

03 - Cinnamon Rolls **Plate of 4**

04 - Clover Leaf Rolls **Plate of 4**

05 - Coffee Ring

06 - Crescent Rolls **Plate of 4**

07 - Finger Rolls **Plate of 4**

08 - Graham

09 - Oatmeal Bread

10 - Orange Rolls **Plate of 4**

11 - Parker House Rolls **Plate of 4**

12 - Rye

13 - White

14 - Whole Wheat

15 - Any Other

## Division 2 – Quick Bread (1/2 loaf, unless noted)

**J10 - Culinary A (14 and under) - JA02 Quick Bread**

**J11 - Culinary B (Over 14) - JB02 Quick Bread**

01 - Baking Powder Biscuits

02 - Banana Bread

03 - Coffee Cake

04 - Cranberry Bread

05 - Date Bread

06 - Flat Bread

07 - Gingerbread

08 - Lefse

09 - Muffins - Blueberry

10 - Muffins - Bran

11 - Muffins - Cornmeal

12 - Muffins - Oatmeal

13 - Muffins - Plain

14 - Muffins - Rhubarb

15 - Oatmeal Bread

16 - Pumpkin Bread

17 - Rhubarb Bread

18 - Savory scones, **plate of 4**

19 - Sweet scones, **plate of 4**

20 - Zucchini Bread

21 - Any other

## Division 3 – Cake and Bars

**Cake – 4x4 inch cakes**

**Bars – plate of 4 in plastic bag**

**J10 - Culinary A (14 and under) - JA03 Cake and Bars**

**J11 - Culinary B (Over 14) - JB03 Cake and Bars**

01 - Angel Cake (unfrosted)

02 - Applesauce Cake

03 - Banana Cake

04 - Brownies

05 - Bundt Cake

06 - Carrot Bars

07 - Carrot Cake

08 - Chocolate Chip Bars

09 - Coconut Bars

10 - Cupcakes

11 - Date Bars

12 - Decorated Party Cake

- 13 - Devil's Food Cake
- 14 - German Chocolate Cake
- 15 - Jelly Roll
- 16 - Lemon Bars
- 17 - Pumpkin Bars
- 18 - Spice Bars
- 19 - Spice Cake
- 20 - Sponge Cake (unfrosted)
- 21 - White Cake
- 22 - Yellow Cake
- 23 - Zucchini Bars
- 24 - Zucchini Cake
- 25 - Any Other

- 10 - Rhubarb
- 11 - Sour Cream
- 12 - Strawberry
- 13 - Any Other

## **Division 6 – Candies** **(Plate of 4 in plastic bag)**

**J10 - Culinary A (14 and under) - JA06 Candies**  
**J11 - Culinary B (over 14) - JB06 Candies**

- 01 - Assortment of Candies on a Plate
- 02 - Caramels
- 03 - Divinity
- 04 - Fudge
- 05 - Mints
- 06 - Peanut Brittle
- 07 - Truffles
- 08 - Any Other

## **Division 4 – Cookies and Donuts** **(Plate of 4 in plastic bag)**

**J10 - Culinary A (14 and under) - JA04 Cookies and Donuts**  
**J11 - Culinary B (Over 14) - JB04 Cookies and Donuts**

- 01 - Chocolate Chip Cookies
- 02 - Chocolate Cookies
- 03 - Date Filled Cookies
- 04 - Donuts - Cake - Quick
- 05 - Donuts - Raised - Yeast
- 06 - Ginger Cookies
- 07 - Oatmeal Cookies
- 08 - Overnight Cookies
- 09 - Peanut Butter Cookies
- 10 - Peanut Cookies
- 11 - Plain White Cookies
- 12 - Snickerdoodle Cookies
- 13 - Spice Cookies
- 14 - Spritz Cookies
- 15 - 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 5 – Pies** **(one 4 – inch slice)**

**J10 - Culinary A (14 and under) - JA05 Pies**  
**J11 - Culinary B (over 14) - JB05 Pies**

- 01 - Apple
- 02 - Blueberry
- 03 - Cherry
- 04 - Lemon Pie with Meringue
- 05 - Mincemeat
- 06 - Peach
- 07 - Pumpkin
- 08 - Rasin
- 09 - Raspberry

## **Division 7 – Canned Vegetables** **(To be opened)**

**J10 - Culinary A (14 and under) - JA07 Canned Vegetables**  
**J11 - Culinary B (over 14) - JB07 Canned Vegetables**

- 01 - Carrots
- 02 - Collection of 4 Varieties
- 03 - Corn, Cut from Cob
- 04 - Pumpkin
- 05 - Sauerkraut
- 06 - String Beans
- 07 - Tomato Juice
- 08 - Tomatoes

09 - Any Other

07 - Strawberry - Rhubarb

08 - Strawberry - Tame

09 - Zucchini

10 - Any Other

## **Division 8 – Canned Fruits**

**(To be Opened)**

**J10 - Culinary A (14 and under) - JA08 Canned Fruits**

**J11 - Culinary B (Over 14) - JB08 Canned Fruits**

01 - Apricots

02 - Blueberries

03 - Cherries

04 - Crab Apples

05 - Cranberries

06 - Juneberries

07 - Peaches

08 - Pears

09 - Plums - Tame

10 - Plums - Wild

11 - Raspberries - Tame

12 - Rhubarb

13 - Strawberries - Tame

14 - Any Other

## **Division 9 – Jelly**

**(To be Opened)**

**J10 - Culinary A (14 and under) - JA09 Jelly**

**J11 - Culinary B (over 14) - JB09 Jelly**

01 - Apple

02 - Chokecherry

03 - Collection of 4 Varieties

04 - Crab Apple

05 - Cranberry

06 - Currant

07 - Grape

08 - Honey - Locally Processed

09 - Plum

10 - Raspberry

11 - Strawberry

12 - Any Other

## **Division 10 – Jams and Preserves**

**(To Be Opened)**

**J10 - Culinary A (14 and under) - JA10 Jams and Preserves**

**J11 - Culinary B (over 14) - JB10 Jams and Preserves**

01 - Apricot

02 - Collection of 4 Varieties

03 - Peach

04 - Plum

05 - Raspberry - Tame

06 - Rhubarb

## **Division 11 – Meat Relish & Jerky**

**(To Be Opened)**

**J10 - Culinary A (14 and under) - JA11 Meat Relish**

**J11 - Culinary B (over 14) - JB11 Meat Relish**

01 - Beet Relish

02 - Chili Sauce

03 - Chow-Chow

04 - End of Garden Relish

05 - Horseradish

06 - Salsa

07 - Spaghetti Sauce

08 - Any Other

## **Division 12 – Pickles**

**(To Be Opened)**

**J10 - Culinary A (14 and under) - JA12 Pickles**

**J11 - Culinary B (over 14) - JB12 Pickles**

01 - Bread and Butter

02 - Collection of 4 Varieties

03 - Dill

04 - Pickled Beans

05 - Pickled Beets

06 - Pickled Carrots

07 - Pickled Crab Apples

08 - Sweet

09 - Turmeric

10 - Any Other

## **Division 13 – Dried/Dehydrated Foods**

**(Plate of 4 in plastic bag)**

**J10 - Culinary A (14 and under) - JA13 Dried/Dehydrated**

**J11 - Culinary B (over 14) - JB13 Dried/Dehydrated**

01 - Fruits

02 - Jerky

03 - Meats

04 - Seed

05 - Vegetables

## **Division 14 – Gluten Free**

**J10 - Culinary A (14 and under) - JA14 Gluten Free**  
**J11 - Culinary B (over 14) - JB14 Gluten Free**

- 01 - Cake, **4x4 inch cake**
- 02 - Cookies, **plate of 4**
- 03 - Muffins, **plate of 4**
- 04 - Quick Bread, **½ loaf**
- 05 - Yeast Bread, **½ loaf**
- 06 - Any Other

## **Division 15**

### **Work of Exceptional Citizens**

**J10 - Culinary A (14 and under) - JA15 Work of Exceptional Citizens**  
**J11 - Culinary B (over 14) - JB15 Work of Exceptional Citizens**

- 01 - Bars
- 02 - Biscuits
- 03 - Bread
- 04 - Buns
- 05 - Cake
- 06 - Candies
- 07 - Cookies
- 08 - Muffins
- 09 - Pie
- 10 - Rolls
- 11 - Any Other