

# Department 207—ADULT BAKING & CANNING

## (Beam Building)

**Superintendent:** Betty Burke (540) 430-0285

**Baked Goods and Candies:** Lois Horne (540) 886-2563

**Canned Foods:** Lois Horne (540) 886-2563

Entries must be made by filling out the **General Entry Form** in this catalog and postmarked by **July 17, 2021**. Please include all items you may want to enter on your entry form. On entry day items can be deleted from the entry form but **NO ITEMS WILL BE ADDED OR SUBSTITUTED AFTER July 17, 2021**.

### 2021 Adult Baking & Canning Department Schedule

<b>Mon., July 26</b>	Enter exhibits 8:00am – 11:00am.
Tues., July 27	Exhibits closed for judging until 5:00pm
Sat., July 31	Exhibits released 8:00pm – 9:00pm.
Sun., Aug., 1	Exhibits released 9:00am – 12:00pm.

No passes will be given out to exhibitors in this department but exhibitors will be admitted free to place their entries.

## RULES and REGULATIONS

1. No exhibitors will be allowed to exhibit more than one products in any one class.
2. Product must be homemade and the handiwork of the exhibitor. No unfinished work will be accepted. No shared recipes per entry.
3. No product will be accepted unless there is a Section and Class covering it as listed in the Premium Catalog. Products entered in the "Not Listed" class or "Any Other" class must not fit in any class listed elsewhere in the catalog.
4. The exhibitor is solely responsible for deciding on the proper section and class for his/her entry. Exhibits improperly classified will not be changed or judged. The fair reserves the right to accept or refuse any exhibit.
5. The fair assumes no responsibility in case of loss or damage to exhibits from any cause; and upon this condition only are entries received.
6. Awards will be made on quality of workmanship and originality of design. All premium money will be paid from the awards as marked by the judges and not from ribbons that may be attached to the exhibits. **Judges are instructed not to award a premium or premiums unless article or articles are deemed worthy of the placing award.**
7. Refer to General Rules and Regulation in this catalog applying to all departments.
8. No exhibits will be released before 8:00pm Saturday, July 31 or premium money will be withheld. Exhibitor must retain duplicate part of entry tag to claim exhibit at close of fair. No exhibit will be released without duplicate part of entry tag. The fair will not be responsible for products remaining after 12:00 pm Sunday, August 1.

**PREMIUM AWARDS:** 1<sup>st</sup> - \$3.00, 2<sup>nd</sup> - \$2.00, 3<sup>rd</sup> - \$1.00

## Baked Goods and Candies

### Rules

All entries, except decorated cakes, in this division must be exhibited in clear plastic bags on white 6" plates .

All decorated cakes must be on a cardboard base not to exceed 13" square and must not exceed 12" in height, except Decorated Wedding Cakes. Decorated cakes will be judged on decorating only; artificial forms may be used.

## Section A – Breads

Entries shall consist of ½ loaf of bread, 3 rolls, 3 biscuits, 3 muffins, 3 sticks of cornbread, or ½ coffee cake or tea ring.

### Standards

**Appearance:** Looks tender and good, even, golden brown color, good shape.

**Texture:** Fine, even grain, small, thin cell walls, light for size, crisp crust.

**Crumb:** Good color, slightly moist, light and elastic, and tender.

**Flavor:** Good, well-blended flavor, pleasing.

Class 1 – Banana Bread

Class 2 – Bread—Corn

Class 3 – Bread-Pumpkin

- Class 4 – Bread-Sourdough
- Class 5 – Bread-White Yeast
- Class 6 – Bread-Multigrain, oatmeal, wheat
- Class 7 – Any Bread Machine Made
- Class 8 – Biscuits, plain, rolled
- Class 9 – Biscuits (variation)
- Class 10 –Muffins, plain
- Class 11 –Muffins (variation)
- Class 12 –Rolls, white yeast
- Class 13—Rolls, whole wheat
- Class 14-Rolls, other fancy yeast
- Class 15—Rolls, cinnamon, sticky bun type
- Class 16—Misc. not listed

**Section B – Cakes**      Entries shall consist of ¼ cake or 3 cupcakes

Standards

Level or slightly rounded and uniform in thickness, light, tender, fine and uniform grain. Slightly moist. Icing – smooth textured, good flavor and appropriate to type cake.

- Class 17 – Angel Food (uniced)
- Class 18 – Applesauce cake
- Class 19—Carrot cake
- Class 20—Coffee cake
- Class 21 – Layer Cake – Chocolate (iced)
- Class 22 – Layer Cake—White (iced)
- Class 23 – Layer Cake—Yellow (iced)
- Class 24 – Spice Cake
- Class 25 – Pound cake (plain)
- Class 26—Pound (any kind, uniced)
- Class 27—Pumpkin
- Class 28—Red Velvet
- Class 29—Sponge**                      **Class 31—Cupcakes**
- Class 30—Decorated Cake**      **Class 32—Misc. Cakes Not Listed**

**Section C – Cookies**

Entries should consist of 3 cookies

Standards

**Shape** – uniform size, not over 2" diameter

**Color** – Delicately browned

**Flavor** – Not too intense

**Texture and Grain** – Thin rolled, should be crisp; others, a fine even grain and somewhat moist.

- Class 33 – Bar Cookies—not brownies      Class 39—Refrigerator cookies (sliced)
- Class 34 – Brownies                              Class 40—Rolled cookies, sugar
- Class 35—Blonde Brownies                      Class 41—Pressed cookies
- Class 36—Drop Cookies—chocolate chip      Class 42—Shaped by hand cookies (peanut butter, snickerdoodles)
- Class 37—Drop Cookies—oatmeal
- Class 38—Drop cookies—other not listed      Class 43—Decorated cookies
- Class 44—Miscellaneous cookies not listed

**Section D – Pies**

Entries shall consist of ¼ pie or whole 5" pie. No meringue or cream pie accepted.

**Standards** – Pie Shell

**Appearance:** Golden brown color, uniform, attractive edge free from cracks or breaks.

**Tenderness:** Cuts easily and holds shape without crumbling

**Texture:** Flaky, layered crust, crisp, not doughy.

**Standards** – Filling – Characteristic of its kind

Class 45 – Apple

Class 46—Blackberry

Class 47 Blueberry

Class 48—Cherry

Class 49—Mincemeat

Class 50—Peach

Class 51—Mixed Berry

Class 52—Raisin

Class 53—Raspberry

Class 54—Rhubarb

Class 55—Pecan

Class 56—Miscellaneous not listed

## Section E – Candies

Entries shall consist of 3 pieces

Standards

Smooth Consistency, free of crystals, characteristic flavor of candy type.

Class 57 – Fudge, white

Class 58—Fudge, chocolate

Class 59—Fudge, peanut butter

Class 60—Dipped or coated candy

Class 61—Peanut Brittle

Class 62—Hard Candy (any flavor)

Class 63—Molded chocolate

Class 64—Sugar Free Candy

Class 65—Miscellaneous not listed

## Section F – Healthy Alternatives

For people who are watching their food intake, people with diabetes, allergies, heart smart, etc.

Class 66– Gluten Free, Sugar Free or Heart Smart Cakes (¼ cake or 3 cupcakes)

Class 67 – Gluten Free, Sugar Free or Heart Smart cookies (3 any kind, named)

Class 68 – Gluten Free, Sugar Free or Heart Smart Pies (1/4 or whole 5")

Class 69 – Gluten Free, Sugar Free or Heart Smart Candies (3 pieces)

## Canned Foods Rules

1. All entries shall be in regulation pint or quart jars, except soft spreads, which shall be in pint or half pint jars. Entries with rusty lids or not in regulation canning jars will not be accepted.
2. Jars must be sealed with vacuum caps. No zinc lids or paraffin will be accepted.
3. **All** exhibits must be heat processed following current guidelines in the USDA Compete guide to home canning.
4. Appropriate amount of headspace: Leave ¼" headspace for soft spreads, pickles and relishes; leave ½" headspace for fruits, sauerkraut, and tomatoes; leave 1" headspace for vegetables and meats.
5. Product canned should be free from defects and blemishes.
6. Product should retain its natural color as nearly to that of standard cooked product. Texture should be tender but not overcooked.
7. Product pieces should be uniform in size and packed snugly but allow for circulation of liquids. Liquid should cover the product (keeping within headspace guidelines). Liquids should be clear, free from cloudiness.
8. Air bubbles should be kept to a minimum. Gas bubbles denote spoilage and are identified by bubbles rising to the surface when the product is stationary. Any entry exhibiting spoilage will be disqualified and must be disposed of properly.
9. No artificial coloring will be allowed.
10. Any jar may be opened at the discretion of the judges.

## Section G – Vegetables

Standards

Natural vegetable color; tender; characteristic flavor. Well ripened but not overripe; graded and sorted size.

Class 1 – Beans, Butter or Lima

Class 2 – Beans, Green Snap

Class 8 – Peas

Class 9 – Sauerkraut

- |                            |  |
|----------------------------|--|
| Class 3 – Beans, October   | Class 10 – Soup Mixture                  |
| Class 4 – Beets            | Class 11 – Squash                        |
| Class 5 – Carrots          | Class 12 – Tomatoes, whole               |
| Class 6 – Corn             | Class 13 – Tomato Juice                  |
| Class 7 – Mixed Vegetables | Class 14 –Vegetable Not Listed           |
|                            | Class 15—Spaghetti Sauce                 |
|                            | Class 16—Group of 3 different vegetables |

(must be exhibited in groups of 3 standard pint jars or group of 3 standard quart jars)

## Section H – Fruits

### Standards

Natural fruit color; syrup or liquid clear; tender, characteristic flavor. Well ripened but not overripe; graded and sorted size.

- |                                   |                                |   |
|-----------------------------------|--------------------------------|---|
| Class 17 – Apples                 | Class 22– Peaches              |   |
| Class 18 – Applesauce             | Class 23– Pears                |   |
| Class 19 – Berries                | Class 24– Plums                |   |
| Class 20 – Cherries               | Class 25– Group of 3 different |   |
| (must be exhibited in groups of 3 |                                | standard pint jars or group of 3 standard quart jars) |
| Class 21– Grape Juice             | Class 26—Fruit Not Listed      |   |

## Section I – Meat

- |                             |                          |
|-----------------------------|--------------------------|
| Class 27– Beef              | Class 30—Poultry         |
| Class 28– Meat Soup Mixture | Class 31—Meat Not Listed |
| Class 29– Pork              |                          |

## Section J– Soft Spreads

### Standards

Pronounced and natural color; clear; no sign of crystallization; natural fruit flavor; tender, holds shape; should not be syrupy.

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| Class 32– Cherry Preserves           | Class 46—Plum Jelly              |
| Class 33 – Peach Preserves           | Class 47—Strawberry Jelly        |
| Class 34 – Pear Preserves            | Class 48—Misc. not listed Jelly  |
| Class 35 – Strawberry Preserves      | Class 49—Apple Butter            |
| Class 36 – Tomato Preserves          | Class 50—Peach Butter            |
| Class 37 – Misc—Not Listed Preserves | Class 51—Pear Butter             |
| Class 38 – Marmalade – any flavor    | Class 52—Misc. Not listed Butter |
| Class 39 – Apple Jelly               | Class 53—Grape Jam               |
| Class 40 – Blackberry Jelly          | Class 54—Peach Jam               |
| Class 41 – Cherry Jelly              | Class 55—Pear Jam                |
| Class 42 – Grape Jelly               | Class 56—Plum Jam                |
| Class 43—Mint Jelly                  | Class 57—Strawberry Jam          |
| Class 44—Peach Jelly                 | Class 58—Misc. Not Listed Jam    |
| Class 45—Pepper Jelly                | Class 59—Sugar Free—any flavor   |

## Section K – Pickles, Relishes

### Standards

Uniform size and shape; natural flavor, not over-spiced; firm, not tough or soft.

- |                                    |                            |
|------------------------------------|----------------------------|
| Class 60—Beet Pickles              | Class 70—Pepper Relish     |
| Class 61 —Bread and Butter Pickles | Class 71—Pickle Relish     |
| Class 62—Cucumber Pickles-Dill     | Class 72—Relish Not Listed |
| Class 63—Cucumber Pickles – Sour   | Class 73—Chili Sauce       |
| Class 64 —Cucumber Pickles – Sweet | Class 74—Chow Cho          |
| Class 65 —Mixed Pickles            | Class 75—Chutney           |
| Class 66—Peach Pickle              | Class 76—Salsa             |

Class 67—Watermelon Pickles  
Class 68—Pickles Not Listed  
Class 69 —Corn Relish

Class 77—Tomato Ketchup  
Class 78—Barbeque Sauce  
Class 79—Sauce, Misc.