

CULINARY ARTS
DEPT: FOOD PRESERVATION

Rules & Regulations	<ol style="list-style-type: none"> 1. Foods will be judged on the basis of appearance; final selection on quality & taste. 2. All canned goods must be sealed. 3. Canned goods may be opened & tasted only when the judge finds it necessary in order to make a final decision. 4. Baked goods may be cut & tasted. 5. All Baked Goods must be exhibited in clear plastic bags. 6. All preserved Food must be exhibited in glass jars & must have been canned within a year. 7. Recipe must be included. 8. The size of the jar is specified in each class. 9. Products canned with preservatives will be disqualified. 10. Products not sealed will be disqualified. 11. If directions are not followed, the award will be dropped one placing. For example, if recipe is not included an original 1st place will be dropped to an award of 2nd place.
Standards for ALL CANNED PRODUCTS	<p>Color: As nearly as possible that of the natural fruit or vegetable.</p> <p>Clearness: Syrup or clear liquid.</p> <p>Pack: Arrangement with reference to symmetry & best use of space. Uniformity of shape & size. As large a proportion of solids to liquids as possible.</p> <p>Method: Only USDA approved canning methods are acceptable. Indicate canning method used on label.</p> <p>Containers: Standard canning jars only.</p> <p>Flavor: As nearly as possible like natural flavor. Canned fruits should not be too sweet.</p> <p>Texture: Tender but not overcooked. Uniformly-ripened products. No defective or over-ripened fruits or vegetables. Usually young & tender vegetables should be canned.</p>

Premiums for the following classes: 1st - \$5.00 2nd - 4.00 3rd - \$3.00
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SECTION: BUTTERS

Must be exhibited in a 4oz. or 8 oz. regulation jelly/jam jar.

CLASSES:

- Apple
- Apricot
- Blueberry
- Peach
- Other—specify on entry form or on line fill in “Entry Description” box.

SECTION: CONSERVES

Must be exhibited in a 4oz. or 8 oz. regulation jelly/jam jar.

CLASSES:

- Apple
- Apricot
- Blueberry
- Peach
- Other—specify on entry form or on line fill in “Entry Description” box.

DEPT: FOOD PRESERVATION cont.

SECTION: JAMS

Rules & Standards	NO PARAFFIN IS TO BE USED ON JAMS & JELLIES. Texture: Clear & thick, but not too soft a jam. Flavor: Natural fruit flavor preserved; not too much or too little sugar.
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Must be exhibited in a 4oz. or 8 oz. regulation jelly/jam jar.

CLASSES:

- Blackberry
- Peach
- Raspberry
- Rhubarb combination
- Strawberry
- Other—specify on entry form and on line fill in “Entry Description” box.

SECTION: JELLIES

Rules & Standards	NO PARAFFIN IS TO BE USED ON JAMS & JELLIES. Texture: Shape Preserved when removed from the mound; quivering, shape retained when cut with a spoon. Flavor: Natural fruit flavor preserved; not too much or too little sugar.
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Must be exhibited in a 4oz. or 8 oz. regulation jelly/jam jar.

CLASSES:

- Apple
- Apple Combination
- Grape
- Mint
- Other—specify on entry form or on line fill in “Entry Description” box.

SECTION: CANNED VEGETABLES

Must be exhibited in PINT jars with rings & indicate processing method.

CLASSES:

- Beets
- Carrots
- Corn
- String Beans
- Tomatoes
- Tomato Sauce
- Other—specify on entry form or on line fill in “Entry Description” box.

SECTION: CANNED FRUITS

Must be exhibited in PINT jars with rings & indicate processing method.

CLASSES:

- Apples- spiced
- Applesauce
- Peaches
- Pears
- Red Cherries
- Other—specify on entry form or on line fill in “Entry Description” box.

DEPT: FOOD PRESERVATION cont.

SECTION: CANNED PICKLES

Must be exhibited in PINT jars with rings & indicate processing method. Recipe must also be included.

CLASSES:

- Bread & Butter Pickles
- Dill Pickles
- Fermented Red Cabbage
- Mixed Pickles
- Mustard Pickles
- Pickled Beets
- Pickled Mixed Vegetables
- Ripe Cucumber Pickles
- Sauerkraut
- Sour Cucumber Pickles
- String Bean Pickles
- Sweet Cucumber Pickles
- Tomato Pickles
- Other—specify on entry form or on line fill in “Entry Description” box.

SECTION: CONDIMENTS & RELISHES

Must be exhibited in PINT jars with rings & indicate processing method. Recipe must also be included.

CLASSES:

- Chili Sauce
- Chutney
- Corn Relish
- Cucumber Relish
- Pepper Relish
- Salsa
- Tomato Relish
- Zucchini Relish
- Other—specify on entry form or on line fill in “Entry Description” box.

SECTION: DECORATIVE FLAVORED VINEGARS

All classes are to be displayed in interesting glass of 6 oz. or larger that is clear or very lightly tinted. Vinegar should be a complimentary balance of flavor and acid. Recipe must be included.

Premiums for the following classes: 1 st - \$5.00 2 nd - \$3.00 3 rd - \$2.00
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CLASSES:

- Berry
- Fruit
- Herb
- Combination—specify on entry form or on line fill in “Entry Description” box.
- Other—specify on entry form or on line fill in “Entry Description” box.

DOMESTIC ARTS
DEPT: OPEN PASTRIES, BAKED & SPECIALTY FOODS

Rules & Regulations	<ol style="list-style-type: none"> 1. Please exhibit all baked goods in unsealed clear plastic bags. 2. All baked goods must be thoroughly cooled before wrapping. 3. All classes must be from "SCRATCH" (without a mix) unless otherwise stated. 4. Include recipe for baked goods. 5. All breads will be cut. 6. ALL MUFFINS should have NO papers so judge can see the crust.
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SECTION: YEAST BREADS

Standards	<p>Size: May use a 3" x 5" pan or any standard whole loaf or 1/2 loaf or any unique size.</p> <p>Shape: Oblong; uniform height in all parts.</p> <p>Crust: Uniform golden brown, crisp & smooth.</p> <p>Crumb: Well raised; equally light throughout; absence of heavy spots or streaks; not heavy for size; slightly moist; creamy white, not snow white; tender, but not crumbly; fine even grain; elastic when pressed lightly with finger.</p> <p>Flavor: Sweet & nutty; no suggestion of sourness or taste of yeast. *Except a slight suggestion of sour for sourdough.</p>
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Premiums for the following classes: 1st - 6.00 2nd - \$5.00 3rd - \$4.00

CLASSES:

- Cinnamon Rolls—3 of uniform size
- Fancy Rolls—3 of uniform size
- Pan Rolls—3 of uniform size
- Coffeecake
- Oatmeal Bread
- White Bread
- Other—specify on entry form or on line fill in "Entry Description" box.

SECTION: FROZEN YEAST BREAD DOUGH

Starting with

Premiums for the following classes: 1st - \$3.00 2nd - \$2.00 3rd - \$1.00

frozen yeast bread dough, then using one's imagination, make a new creation...

CLASSES:

- Coffeecake
- Danish—3 of uniform size
- Rolls—3 of uniform size
- White Bread

SECTION: QUICK BREADS

May use a 3" x 5" pan. ½ standard loaf, whole loaf or any whole unique shape or supply 3 Muffins of uniform size.

CLASSES:

- Apple Muffins
- Blueberry Muffins
- Bran Muffins
- Other Muffins-give description on entry form or on line fill in the "Entry Description" box.
- Banana Bread
- Brown Bread
- Pumpkin Bread
- Zucchini Bread
- Other Bread- give description on entry form or on line fill in the "Entry Description" box.
- Coffeecake
- Biscuits— 3 of uniform size
- Scones—3 of uniform size

DEPT: OPEN PASTRIES, BAKED & SPECIALTY FOODS cont.

SECTION: NEARLY HOMEMADE QUICK BREADS

These quick breads are to be made from a mix plus imaginative additions and/or ingredients and/or manipulated techniques to create a new product. May use a 3" x 5" pan, ½ standard loaf, whole loaf or any whole unique shape

Premiums for the following classes: 1st - \$3.00 2nd - \$2.00 3rd - \$1.00

CLASSES:

- Any Quick bread
- Any Muffin—3 of uniform size. No papers on (in order for judge to see the crust)
- Any Bar Cookie—3 of uniform size
- Any Cookie—3 of uniform size
- Any Scone—3 of uniform size
- Any Coffeecake

SECTION: CAKES & CUPCAKES

Rules & Standards	<p>Rules:</p> <ol style="list-style-type: none">1. All classes must be from "SCRATCH" unless otherwise stated.2. ¼ of one 8" or 9" Layer cake; ¼ Sheet cake: or ½ of a standard Loaf cake required per entry. Whole cakes may be submitted.3. All Layer Cakes are to be frosted.4. Frosting on other cakes is optional.5. NO papers on muffins & cupcakes except the ones for decoration only (so as to see the crust) <p>Standards:</p> <p>Size: Medium, if layer cake, should be of uniform thickness. Size of layer cakes: 2 or more layers; 8" or 9". Loaf cakes are to be made in a standard loaf pan.</p> <p>Shape: Level or very slightly rounded.</p> <p>Color: Cakes made with fat should be golden; Sponge Cakes should be golden, light brown.</p> <p>Crust: Cakes made with fat, tender, smooth, thin; Sponge Cakes, rough and slightly sugary.</p> <p>Flavor: No decided taste of shortening, egg or flavoring.</p> <p>Texture: Cakes made with fat, light, tender and easily broken, fine and uniform grain; Sponge Cakes, light, tender and velvety, no signs of doughiness, fine grained.</p> <p>Frosting: Smooth and glossy in appearance, not granular, not brittle, not so soft as to be sticky; mild in flavor; not highly colored; spongy if cooked.</p> <p>Moisture: Slightly moist but elastic when pressed with finger.</p>
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Premiums for the following classes: 1st - \$5.00 2nd - \$3.00 3rd - \$2.00

CLASSES:

- Layer Cake-any flavor
- Applesauce Loaf /Sheet/Bundt Cake—specify Loaf/Sheet/Bundt Cake on Entry Form or On-line
- Carrot Loaf /Sheet/Bundt Cake—specify Loaf/Sheet/Bundt Cake on Entry Form or On-line
- Spice Loaf /Sheet/Bundt Cake—specify Loaf/Sheet/Bundt Cake on Entry Form or On-line
- Zucchini Loaf/Sheet/Bundt Cake—specify Loaf/Sheet/Bundt Cake on Entry Form or On-line
- Other Loaf/Sheet/Bundt Cake – not listed—specify Loaf/Sheet/Bundt Cake on Entry Form or On-line
- Cupcakes- any flavor – 3 of uniform size—specify flavor on Entry form or On-line
- Angel Cake
- Chiffon Cake
- Sponge Cake
- Other Cake or Cupcakes—describe on entry form or on line fill in the "Entry Description" box.

DEPT: OPEN PASTRIES, BAKED & SPECIALTY FOODS cont.

SECTION: DECORATED CAKES & CUPCAKES

Decorations only will be judged. The BASE can be anything, i.e. cake pans, box, etc. Include the type of frosting and the type of coloring used along with your recipe.

Premiums for the following classes: 1st - \$10.00 2nd - \$9.00 3rd - \$8.00

CLASSES:

- Birthday Cake**
- Novelty Cake**
- Wedding Cake**
- Cupcakes** – can be individual (3 of uniform size) or used as a decorative piece for celebration.
- Gingerbread House/Graham Cracker House**
- Other**—describe on entry form or online fill in the “Entry Description” box.
- “Pride of Washington County” Cake**—cake decorated in the theme of “Pride of Washington County”.
Include a description/explanation along with your entry.

SECTION: COOKIES FROM “SCRATCH”

All cookies are to be made from “Scratch”. 3 Cookies of uniform size are required per entry.

Rules & Standards	Size: Not over 4” in diameter. Shape: Uniform. Color: Delicate brown. Flavor: Characteristic of type and balanced flavor. Texture & Grain: This depends on the type of cookie; thin rolled cookies should be crisp; others should have a fine even grain and be somewhat moist or chewy depending on the type.
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Premiums for the following classes: 1st - \$3.00 2nd - \$2.00 3rd - \$1.00

CLASSES:

- Brownies**
- Chocolate Chip**
- Fruit**
- Fruit Bar**
- Ginger**
- Molasses**
- Oatmeal**
- Peanut Butter**
- Pressed Cookies**
- Sugar**
- Zucchini**
- Decorated Holiday Cookies**
- Other**— specify kind on entry form or online fill in the “Entry Description” box.

DEPT: OPEN PASTRIES, BAKED & SPECIALTY FOODS cont.

SECTION: PIES

Rules & Standards	Size: May use 4" pan or larger. Color: Light brown. Texture: Tender, flaky on cutting Flavor of Crust: Agreeable and well blended. Consistency of Filling: Fruit pies are moist, but not too syrupy and thoroughly cooked. Shell pies have a filling that is firm, but not too firm, smooth and tender.
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Premiums for the following classes: 1st - \$7.00 2nd - \$5.00 3rd - \$4.00

CLASSES:

- Apple
- Blackberry
- Blueberry
- Cherry
- Peach

CLASSES:

- Pecan
- Pumpkin
- Raspberry
- Rhubarb
- Combination—berry or fruit

-Any Other – No cream pies—list on entry form or on line fill in “Entry Description” box.

SECTION: DESSERT CREATIONS/PRESENTATIONS

Rules & Standards	Size: Display on a 6" white glazed paper or foam plate. Flavor & Texture of Dessert: Characteristic of type. Presentation: To include plate, decorations/embellishments or garnishes per individual serving or one whole dessert may be presented for the effect and cutting for judges, and display. *Three (3) individual servings or presentations are required for each entry.
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Premiums for the following classes: 1st - \$5.00 2nd - \$3.00 3rd - \$2.00

CLASSES:

- Dessert Crepes
- Fruit Cobblers
- Fruit Desserts
- Cheesecake- any variety
- Any formed/ cut & filled /embellished specialty cake
- Other—specify on entry form or on line fill in “Entry Description” box.
- Washington County Pairing— provide/present one(1) of your homemade canned jelly , jam, butter, or conserve AND one(1) of your homemade quick bread, or yeast bread product in an attractive container representative of its themed use or meal. (follow rules of each section)

SECTION: NEARLY HOMEMADE DESSERT CREATIONS/ PRESENTATIONS

These Desserts are to be made from a mix plus imaginative additions and/or ingredients and/or manipulated techniques to create a new product. Include recipe with exhibit.

Premiums for the following classes: 1st - \$3.00 2nd - \$2.00 3rd - \$1.00

CLASSES:

- Dump Cake
- Fruit Cobblers/ Crisps
- Fruit Desserts
- Cheesecake
- Other—specify on entry form or on line fill in “Entry Description” box.

DEPT: OPEN PASTRIES, BAKED & SPECIALTY FOODS cont.

SECTION: CANDIES

Premiums for the following classes: 1 st - \$5.00 2 nd - \$3.00 3 rd - \$2.00
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CLASSES:

- Fudge- Cooked
- Fudge- Uncooked
- Peanut Butter Fudge- cooked
- Peanut Brittle
- Penuche
- Diabetic Candy
- Dipped-chocolate covered fondant- any variety
- Other—specify on entry form or online fill in “Entry Description” box.

SECTION: DRIED FOODS

Premiums for the following classes: 1 st - \$3.00 2 nd - \$2.00 3 rd - \$1.00
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CLASSES:

- Individual Vegetables/Pieces
- Individual Fruits/Pieces
- Fruit Bark/Leather

SECTION: GLUTEN FREE FOODS

Premiums for the following classes: 1 st - \$4.00 2 nd - \$3.00 3 rd - \$2.00
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CLASSES:

- Gluten Free Yeast Bread
- Gluten Free Quick Bread or Coffeecake
- Gluten Free Cookies – 3 of uniform size
- Gluten Free Cake

SECTION: SUGAR FREE FOODS

Premiums for the following classes: 1 st - \$4.00 2 nd - \$3.00 3 rd - \$2.00
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CLASSES:

- Sugar Free Yeast Bread
- Sugar Free Quick Bread or Coffeecake
- Sugar Free Cookies – 3 of uniform size
- Sugar Free Cake

DEPT: OPEN PASTRIES, BAKED & SPECIALTY FOODS cont.

SECTION: NATURAL SWEETENERS

When entering a baked good in this section, you **must identify the Natural Sweetener** that was used.

Ex of entry form:

Open/Youth Circle one	Department	Section	Class Name Medium/Technique	Animal ID/ Tattoo	Entry Fees (open on- ly)
OPEN YOUTH	Open Pastry, Baked & Specialty Foods	Natural Sweeteners	Quick Bread - Maple	-----	\$.50

Premiums for the following classes: 1st - \$4.00 2nd - \$3.00 3rd - \$2.00
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CLASSES:

- Yeast Bread
- Quick Bread or Coffeecake
- Cookies – 3 of uniform size
- Cake

Natural Sweeteners:

- Honey
- Maple
- Molasses
- Other Natural Sweetener- specify

SECTION: SAUCES

Sauces must be in a sealed 4oz. or 8oz. glass canning jar. Only USDA approved canning methods are acceptable. Indicate canning method used.

Premiums for the following classes: 1st - \$4.00 2nd - \$3.00 3rd - \$2.00
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CLASSES:

- Savory
- Sweet & Sour
- Citrus

SECTION: RECIPE MODIFICATION PRODUCTS

Change a recipe that is high in sugar, fat, and/or salt by modifying those ingredients. Other ingredients may be substituted to create a healthier food product that is both eye appealing and delicious. Include the original recipe along with your modified recipe.

Premiums for the following classes: 1st - \$4.00 2nd - \$3.00 3rd - \$2.00
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CLASSES:

- Any Bread
- Quick Bread or Coffeecake
- Cookies – 3 of uniform size
- Breakfast Cookie –3 of uniform size
- Cake

SECTION: WASHINGTON COUNTY PRESENTATION (New for 2021)

CLASS:

- Celebration Gift Basket**—A basket/container of 3 to 4 homemade products from your Washington County garden, orchard, farm, forest, and/or field. This should be presented in a themed fashion using an innovative container/basket. Judging will be based on your presentation as well as your products.
(may include your homemade canned goods, baked goods, or any homemade product from this Culinary Dept.)