

DIVISION 41

COMMUNITY ARTS – CULINARY ARTS

Co-Superintendents: Dru Allen & Cheryl Toms

Rules:

1. Entry Deadline is **June 1. ALL CLASSES ENTRIES MUST BE POSTMARKED BY JUNE 1 AND PAYMENT ENCLOSED OR \$1.00 PER CLASS LATE FEE WILL BE CHARGED.**
2. Entry fees: \$1.00 per item per class.
3. Exhibits will be accepted Saturday August 6, 2011 from Noon to 5 p.m.
4. All entries must be on a disposal plate and in a zip type bag. No Package mixes unless indicated.
5. Recipe **Must** accompany entry. Please include name and entry number.
6. Judging will be based on eating quality and general appearance.
7. Rosettes will be released Sunday August 14, 2011 from Noon to 4 p.m. Rosette not picked up at that time will have to make arrangements to get them.
8. The exhibitor **Must** make all entries in each section entered.
9. Exhibitor may not enter the same recipe for competition more than once.
10. General Rules, Section 2, #1 governs the acceptance of exhibits.
11. General judging guidelines are: Yeast and quick breads, egg and butter cakes, and cookies will be based on general appearance, lightness, texture, moisture, flavor, aroma, etc. Icing, frosting and filling will be judged on appearance, consistency of texture and flavor.
12. Exhibitor must be 19 years or older to exhibit in the Community Arts Building.
13. For safe eating eggs should be cooked to 180 degrees. If nuts or nut products are used please add a sign to your dish.
14. An **“Amateur”** is a person that does baking for family and friends. A **“Professional”** is a person that sells baked goods or is paid for baking.
15. Age **must** be included on entry form to be eligible for the oldest exhibitor.

SECTION – 1: QUICK BREADS (1 loaf / 8 Muffins

1 st thru 6 th Rosette	1 st	2 nd	3 rd
Class:	\$3.00	\$2.00	\$1.00
1. Apple			
2. Banana			
3. Corn			
4. Fruit			
5. Zucchini			
6. Monkey Bread (Pull Apart)			
8. Muffins			
9. Coffee Cake No Yeast			
10. Any Other			
11. Professional			

SECTION – 2: YEAST BREADS (1 loaf)

1 st thru 6 th Rosette	1 st	2 nd	3 rd
Class:	\$3.00	\$2.00	\$1.00
14. Coffee Cake			
16. Herb			
17. Fruit			
18. White			
19. Any Other			
20. Machine made			
21. Professional			

SECTION – 3: ROLLS (8)1ST thru 6th Rosette 1st 2nd 3rd**Class:** \$3.00 \$2.00 \$1.00

25. Cinnamon Rolls

26. Pecan Rolls

30. All Other

31. Professional

SECTION – 5: Layer or ½ Sheet Cake1st thru 6th Rosette 1st 2nd 3rd**Class:** \$3.00 \$2.00 \$1.00

57. Chocolate

58. German Chocolate

59. Marble

60. White

61. Yellow

62. ½ Sheet Cake

63. Any Other

64. Professional

**SECTION – 6: Decorated cakes – Teachers
And Professionals****Rules:**1. Forms **May** be used.

2. Judged on decorating only

3. The Judge will be looking for consistent borders, shape of flowers, evenly spaced decorations and overall neatness.

1st thru 6th Rosette 1st 2nd 3rd**Class:** \$3.00 \$2.00 \$1.00

65. Anniversary, wedding, Birthday Cake

67. Theme Cake (Doll, Bear, Holiday, etc)

68. Any Other

SECTION –4 : COOKIES (8 – 12)1st thru 6th Rosette 1st 2nd 3rd**Class:** \$3.00 \$2.00 \$1.00

43. Chocolate Chips

44. Bar Cookies (more than 2 layers)

45. Decorated Cookie (decorating applied after baking)

46. Drop Cookies (other than choc. Chip)

47. Filled Cookie (sandwich type)

48. Peanut Butter

49. Pressed Cookies

50. Brownies

51. Any Other

52. Professional

**SECTION – 7: Decorated Cakes – Advanced
Rules:**1. Forms **May** be used.

2. Judged on decorating only

3. The Judge will look for consistent borders shape of flowers, evenly spaced decorations and overall neatness

1st thru 6th – Rosette 1st 2nd 3rd**Class:** \$3.00 \$2.00 \$1.00

69. Anniversary, Wedding, Birthday Cake

71. Theme Cake (Doll, Bear, Holiday, etc)

73. Any Other

SECTION – 8: Decorated Cake – Amateur

Open

Rules:

1. Forms **May** be used.
2. Judged on decorating only.
3. The Judge will be looking for consistent borders, shape of flowers, evenly spaced decorations and overall neatness.

1st thru 6th Rosette 1st 2nd 3rd
Class: \$3.00 \$2.00 \$1.00

73. Anniversary, Wedding, Birthday
75. Theme Cake (Doll, Bear, Holiday, etc)
77. Any Other

SECTION – 9: Cakes – Loaf or Pound

1st thru 6th Rosette 1st 2nd 3rd
Class: \$3.00 \$2.00 \$1.00

81. Chocolate
82. Nut
83. Pound
84. Spice
85. Any Other
86. Professional

SECTION – 10: Cupcakes (8)

1st thru 6th Rosette 1st 2nd 3rd
Class: \$3.00 \$2.00 \$1.00

90. Chocolate
91. White
92. Yellow
93. Any Other
94. Professional

SECTION – 11: Pies

1st thru 6th Rosette 1st 2nd 3rd
Class: \$3.00 \$2.00 \$1.00

96. Banana Cream
97. Chocolate Cream
98. Any Other Cream
99. Nut
100. Apple
101. Cherry
102. Peach
103. Any Other
104. Professional

SECTION – 12: Creative Baking

Note: This is prepared using a mix but combining your own extra ingredients and imagination to create an original and innovative dish. If you start with a cake mix you should not end up with a cake. **Example:** A cake mix becomes muffins/ pie/or another food item. This does not mean adding decorations.

1st thru 6th Rosette 1st 2nd 3rd
Class: \$3.00 \$2.00 \$1.00

104. cakes
105. Brownies
106. Muffins
107. Pies
108. Any Other

SECTION – 13: Candy (12 pieces)

Rules:

1. Judging guideline are texture, flavor, general appearance, color, gloss, and taste.

1st thru 6th Rosette 1st 2nd 3rd
Class: \$3.00 \$2.00 \$1.00

110. Beaten (divinity, fondant, etc)
111. Brittles (peanut, English, toffee etc)
112. Fudge
113. Nut Clusters
114. Pecan Roll
115. Any Other
116 Decorated confection Amateur
117 Decorated confection Professional

SECTION – 14: Pastry

1st thru 6th Rosette 1st 2nd 3rd
Class: \$3.00 \$2.00 \$1.00

127. Strudel - Amateur
130. Any Other - Amateur
132. Strudel - Professional
135. Any Other - Professional

CANNING AND PRESERVING

2011 JUDGING GUIDELINES

APPOINTING JUDGES

1. Judges to be appointed by the Superintendent.
2. One of the judged will be a trained person. Extension Agent or Master Food preserver from the County Extension Office.
3. Judges will not be allowed as a contestant for which they are judging.
4. We recognize the following guidelines as authorities in safe food preservation. Judges may use them to validate quality criteria of entries. Information in these references may differ slightly, each book is correct and safe.
 - . Ball Blue Book of Preserving, copyright 2006
 - . Ball complete Book of Home Preserving, copyright 2006
 - . USDA Complete Guide to Home Canning, 5th Edition.

ENTRANT ELIGIBILITY

1. All eligible entries must be preserved in the same brand of jar and lid: Ball ® Jar sealed with a Ball ® Lid and Band, or Ball ® Collection Elite ® Lid and Band, or canned in a Kerr ® Jar sealed with a Kerr ® Lid and Band, or a Ball ® Collection Elite ® Lid and Band.
2. Entries in the Soft Spread category must be prepared using Ball ® Pectin: Original, No Sugar Needed, or Liquid. The UPC from the Ball ® Pectin package must accompany the entry as proof of purchase.
3. Entries must be labeled with product name, date of preparation, processing method and processing time.
4. All preserved foods must have been prepared within a one-year (1) period prior to the judging date.

JUDGES DO NOT TASTE PRESERVED FOODS AS PART OF JUDGING.

QUALITY CRITERIA

1. FILLED JAR

- Headspace must correspond to instructions on the jar and lid packaging or the reference guides listed. The top of the finished recipe or liquid covering produce should provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. Gas bubbles denote spoilage and identified by movement of bubbles to the surface of the product while the jar is stationary.
- Bands should remain in place to transport preserved food. Remove bands carefully to determine if the headspace is correct. Replace bands for display.

2. HEAT PROCESS

- Methods used to heat process foods must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for acid foods and steam-pressure process for low-acid foods are the only recommended methods to heat process foods for preserving.
- Times for heat processing preserved foods correctly vary depending on each specific recipe or food type. Processing times must be in agreement with those listed in the approved reference guides.

3. PRODUCT APPEARANCE

- Produce should be free from blemishes, stems, pits and peels. Some recipes may state stems, pits and peels are not removed, and this is acceptable if the recipe is in keeping with all other preserving guidelines.
- Liquid must be clear and free from cloudiness and small particles unless there are ingredients added to the recipe that would naturally affect the clarity.
- Color of the finished product should be as close to its natural characteristics as possible or standard for cooked product.
- Texture is affected by heat processing yet the finished product should not appear over-cooked or break down.
- Ingredients should retain their shape and size based on the type and preparation method. Cut pieces, of uniform size, should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar.
- Safety is of utmost importance. Any entry exhibiting spoilage or not in compliance with judging guidelines *must be disqualified*.

CANNING AND PRESERVING

Rules:

1. Canning accepted Saturday July 30, 2011 from noon to 5 p.m., Sunday July 31, 2011 noon to 5 p.m. and Saturday August 6, 2011 Noon to 4 p.m.
2. Entry Deadline is **June 1. ALL CLASS ENTRIES MUST BE POSTMARKED BY JUNE 1 AND PAYMENT ENCLOSED OR A \$1.00 PER CLASS LATE FEE WILL BE CHARGED.**
3. An exhibit must consist of all jars being proper canning or jelly jars of standard size sealed with two-ring lacquer lids. Jars with zinc lids will not be accepted. Tinted glass jars will not be accepted.
4. **All jars must be labeled with Name of Contents, Date Canned, and Process used.**
5. **PREVIOUSLY ENTERED JARS ARE INELIGIBLE.**
6. No recipes needed
7. One jar for each class entry
8. Jar may be opened at the judge's discretion. Judges do not taste the food. They are looking at the color and consistency and if the jar is filled correctly.
9. If commercial pectin is used in jam or jelly this must be stated on the label. If food has been artificially colored or a preservative compound has been used it must be stated on the label.
10. Exhibits will be released August 14, 2011 from Noon to 4 p.m.
11. General Rules, Section 2, #1 governs the acceptance of exhibits.
12. Age **must** be on entry form to be eligible for oldest exhibitor.
13. No class changes will be made after exhibit has been accepted.

SECTION- 15: Jelly, Jam and Soft Spreads

Rules:

1. Judging guidelines will be color, clearness (jelly), crystals (lack of), and consistency
2. The Jar should be filled to ¼" of the top of jar.
3. Process should be boiling water bath.

1st thru 6th Rosette

1st

2nd

3rd

Class: \$3.00 \$2.00 \$1.00

140. Apple Jelly

145. Strawberry Jelly

150. Peach Jam

155. Any Other Jam

141. Cherry Jelly

146. Mixed Fruit Jelly

151. Raspberry Jam

142. Blueberry Jelly

147. Any Other Jelly

152. Strawberry Jam

143. Grape Jelly

148. Blackberry Jam

153. Mixed Fruit Jam

144. Raspberry Jelly

149. Grape Jam

154. Blueberry Jam

156. Marmalade (made from fruit or combination of fruit including citrus fruit. The Fruit and peel appear in small thin pieces throughout the clear, transparent jelly-like product).

157. Soft Spread (Apple Butter etc)

158. Conserves (made from fruit or combination of fruit cooked until the syrup is quite thick and clear and the fruit is transparent and plump).

159 Any Other.

SECTION - 16: Canned Fruit

Rules:

1. Judging guidelines will be based on proper proportion of juice to fruit, clearness of juice or syrup, color, size, and shape of fruit.

1st thru 6th - Rosette	1st	2nd	3rd
Class:	\$3.00	\$2.00	\$1.00

- 160. Apple
- 161. Peach
- 162. Pear
- 163. Juice
- 164. Applesauce
- 165. Cherries
- 166. Any Other

SECTION - 17: Canned Vegetables

Rules:

1. Judging guidelines will be based on appearance, color, ripeness or maturity of vegetable, pack, and liquid.

1st thru 6th - Rosette	1st	2nd	3rd
Class:	\$3.00	\$2.00	\$1.00

- 170. Mixed Vegetables
- 171. Green Beans
- 172. Beets
- 173. Corn
- 174. Tomatoes
- 175. Juice
- 176. Any Other

SECTION - 18: Pickled Food

Rules:

1. If coloring or preservative compound is used the label must so state.
2. Judging guidelines will be color, appearance, texture, and pack.

1st thru 6th - Rosette	1st	2nd	3rd
Class:	\$3.00	\$2.00	\$1.00

- 180. Beans
- 181. Beets
- 182. Bread & Butter
- 183. Dill
- 184. Sweet Pickles
- 185. Peppers
- 186. Any Other

SECTION - 19: Relishes & Miscellaneous

Rules:

1. Judging guidelines will be color, texture, and pack

1st thru 6th - Rosette	1st	2nd	3rd
Class:	\$3.00	\$2.00	\$1.00

- 190. Chow-Chow
- 191. Corn
- 192. Any Other Relish
- 193. Chili Sauce
- 194. Salsa

SECTION - 19: Relishes & Miscellaneous (continued)

- 195. Barbecue Sauce
- 196. Any Other

SECTION - 20: Dehydrated Foods

1st thru 6th - Rosette	1st	2nd	3rd
Class:	\$3.00	\$2.00	\$1.00

- 200. Apples
- 201. Raisins
- 202. Pineapple
- 203. Banana
- 204. Any Other Fruit
- 205. Carrots
- 206. Mushrooms
- 207. Onions
- 208. Green Pepper
- 209. Any Other Vegetable
- 210. Basil
- 211. Dill
- 212. Oregano
- 213. Any Other Herb
- 214. Any Other

SECTION - 21: Herbal Vinegar's & Vinaigrettes

Rule:

1. **DO NOT** wax shut caps or corks. The judges may evaluate aroma.

1st thru 6th - Rosette	1st	2nd	3rd
Class:	\$3.00	\$2.00	\$1.00

- 215. Edible Flower Vinegar's
Examples for flavor, color, and eye appeal)
Nasturtium flowers & leaves - for color and peppery flavor
Chive blossoms & leaves - for color and garlic or onion flavor
Old fashioned roses - for color and aroma (All flowers and leaves must be pesticide free)
- 216. Herbal Vinegar's
For flavor, color, and eye appeal - vinegar's infused with herbs such as garlic, sage, tarragon, rosemary, thyme - to list a few.
- 217. Special Vinegar
For flavor, color, and eye appeal. Vinegar's infused with allium, peppercorns, mustard seed, allspice, cinnamon, etc.
- 218. Fruit Vinegar's and Vinaigrettes
Raspberry, peach, blackberry, cherry, vinegar, and sugar. To be used as a dressing on salads or meats.

**Best Entry Trophy will be awarded
Division 41
Class 140 thru Class 218**