

FRESH FOODS – Division M

Superintendent – Donna Carter 541-742-5445

FRESH FOODS GUIDELINES AND RULES

General Information:

- Do strive for the best presentation of your exhibit. As with all foods, visual appearance makes the first impression.
- No containers will be furnished.
- **No refrigeration is available. Highly perishable items such as custards will not be tasted. They maybe awarded prizes based on appearance, only.**

Rules:

1. Each baked entry should be presented on a sturdy support and placed inside a self-closing plastic bag (1 or 2 gallon ziplock is ideal) Cakes may be set on a firm base and covered with plastic wrap, securely attached to bottom of base.
2. Baked goods must be the work of the entrant – no mixes, please, except for Class 341.
3. Be sure to include the correct number of items indicated in the description for each class or lot.
4. Half of any entry may be taken home after judging.
5. Please describe entry or attach recipe (i.e. “Lemon Zucchini Cookies.”)
6. Each baked good placed in Ziploc bag on a paper plate or firm base.

Class 330: Breads, yeast type

Lot 1 White 2 Whole Wheat 3 Oatmeal 4 Rye 5 Sourdough 6 Rustic (crusty, dense) 7 Other

Class 331: Bread, non-yeast type

Lot 1 Banana; 2 Cornbread (small pan or 3 pieces); 3 Fruit, not banana; 4 Gingerbread; 5 Nut; 6 Zucchini; 7 Fruit and Nut; 8 Other

Class 332: Breads, machine made-no mixes, recipe required

Lot 1 White; 2 Whole Wheat; 3 Oatmeal; 4 Rye; 5 Other

Class 333: Rolls, biscuits and bagels (3)

Lot 1 Baking Powder Biscuits; 2 Sweet Rolls; 3 Yeast Rolls; 4 Bagels; 5 Other, Yeasted; 6 Other, Baking Powder

Class 334: Doughnuts and muffins (3)

Lot 1 Raised Doughnuts; 2 Cake Doughnuts; 3 Sweet Muffins; 4 Savory Herbs Muffins; 5 Other

Class 335: Cakes (scratch only; 1/2 cake constitutes an entry)

Lot 1 Angel; 2 Chiffon; 3 Fruit; 4 Applesauce; 5 Chocolate; 6 White; 7 Spice; 8 Carrot; 9 Decorated; 10 Other

Class 336: Cupcakes (3)

Lot 1 White; 2 Chocolate; 3 Other

Class 337: Cookies (3)

Lot 1 Bar; 2 Brownies; 3 Chocolate Chip; 4 Drop; 5 Ginger; 6 Oatmeal; 7 Peanut Butter; 8 Refrigerator; 9 Sugar; 10 Snicker Doodle; 11 Filled; 12 Decorated; 13 No Bake Cookies; 14 Other

Class 338: Pies

Lot 1 Apple; 2 Apricot; 3 Berry; 4 Cherry; 5 Lemon; 6 Mince; 7 Peach; 8 Pecan; 9 Pumpkin; 10 Other, including crisps

Class 339: Candy (6)

Lot 1 Fudge (recipe required); 2 Penuche; 3 Mints; 4 Brittle; 5 Divinity; 6 Carmel corn (1 cup); 7 Other (include recipes)

Class 340: Home Crafted

Lot 1 Honey, Comb; 2 Honey, Extracted (1 pint); 3 Brown Eggs (1/2 dozen); 4 White Eggs (1/2 dozen); 5 Other Colored Eggs (1/2 dozen); 6 Cheese (1/2 lb.); 7 Homemade Soap; 8 Duck Eggs (1/2 dozen)

Class 341: Creative Baking-Beginning with a mix (include recipe)

Lot A: Breads B: Cakes (1/2 cake constitutes an entry) C: Cookies D: Pies E: Other