

FOODS DIVISION

Tracie Bjorklund, Superintendent

Division I

NOT MORE THAN ONE ENTRY WILL BE PERMITTED IN ONE LOT. PLEASE BRING ADDRESS LABELS IF POSSIBLE.

Class 1 – BREAD BAKING

First Place - \$3.00; Second Place - \$2.00; Third Place - \$1.00

Overall Grand Champion - \$10.00; Overall Reserve Grand Champion - \$5.00

4th, 5th and 6th place, having no monetary value, will also be given.

Lot**YEAST BREADS** — Minimum of 1/2 loaf required for all breads

Those placing first through fourth place will receive an award from Red Star Yeast Company.

BREADS

- | | |
|------------------|---------------------------------|
| 1. Graham Bread | 6. Whole Wheat Bread |
| 2. Oatmeal Bread | 7. Other Yeast Bread |
| 3. Raisin Bread | 8. Bread Machine Bread - white |
| 4. Rye bread | 9. Bread Machine Bread - wheat |
| 5. White Bread | 10. Bread Machine Bread - other |

ROLLS/COFFEE CAKE

- | | |
|--|--------------------------|
| 11. Coffee Cake | 14. Filled or fruit roll |
| 12. Cinnamon Rolls, no frosting | 15. Bread Sticks |
| 13. Rolls, 4 (such as clover leaf, parkerhouse or dinner roll) | 16. Raised Doughnuts |

**Class II
QUICK BREADS****Lot**

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|--------------------------------------|-------------------------------------|
| 17. Banana Bread | 22. Poppyseed Bread |
| 18. Coffee Cake | 23. Zucchini Bread |
| 19. Cinnamon Rolls - no frosting | 24. Muffins, any variety, 4 of each |
| 20. Corn Bread | 25. Filled or Fruit Rolls |
| 21. Nut Bread, soda or baking powder | 26. Other Quick Breads |

**Class III
CAKES, BARS, COOKIES, PIES**

Piece - 4 x 5 inches. For each exhibit, please use the following sizes:

Loaf Cakes — 4 x 6 piece

Tube Cakes — 1/4 of the cake

Cookies, Krum Kake, rosettes, bars – 4 of each kind

Pies - 1/4 of pie or a 5" pie tin

Cookies or Bars - 4 for each exhibit

NO FROSTED CAKES OR BARS**Lot****CAKES**

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|-------------------|-------------------------------------|
| 1. Angelfood cake | 8. Sunshine cake |
| 2. Chiffon cake | 9. White Loaf cake |
| 3. Chocolate cake | 10. Yellow Butter cake |
| 4. Cup Cakes | 11. Other cake |
| 5. Fruit Cakes | 12. Best decorated cake or cupcakes |
| 6. Marble cake | |
| 7. Nut Loaf cake | |

BARS, MISCELLANEOUS

- | | |
|-----------------------|---------------|
| 13. Bars, any variety | 17. Krum Kake |
| 14. Bars, unbaked | 18. Rosettes |
| 15. Brownies | |
| 16. Cake Doughnuts | |

COOKIES

- | | |
|----------------------------|---|
| 19. Chocolate Chip cookies | 26. Peanut Butter cookies |
| 20. Filled cookies | 27. Spritz cookies |
| 21. Fruit cookies | 28. White Sugar cookies
(dropped or pressed) |
| 22. Ginger cookies | 29. White Sugar cookies (rolled) |
| 23. Ice Box cookies | 30. Other variety cookies |
| 24. Nut cookies | 31. Best plate of assorted cookies
(at least four kinds) |
| 25. Oatmeal cookies | |

PIES

- | | |
|--------------------------------|-------------------|
| 32. Apple, 2 crust, plain | 37. Mincemeat |
| 33. Berry | 38. Peach |
| 34. Cheesecake | 39. Pecan |
| 35. Cherry | 40. Rhubarb |
| 36. Meringue Pie - any variety | 41. Other variety |

Class IV**FRUITS, VEGETABLES**

(Standard Pint or Quart Canning Jars)

PLEASE LEAVE RINGS ON JARS

Judges may open jars if they so wish.

First Place - \$3.00; Second Place - \$2.00; Third Place - \$1.00

Lot**FRUITS**

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|--------------------|------------------------|
| 1. Apple, any kind | 8. Pears |
| 2. Apricots | 9. Plums |
| 3. Blueberries | 10. Prunes |
| 4. Cherries | 11. Raspberries, Black |
| 5. Crab Apples | 12. Raspberries, Red |
| 6. Ground Cherries | 13. Strawberries |
| 7. Peaches | 14. Other fruit |

VEGETABLES

- | | |
|-------------------------------|--------------------------|
| 15. Asparagus | 23. String Beans, Green |
| 16. Beets | 24. String Beans, Yellow |
| 17. Carrots | 25. Sweet Corn |
| 18. Mixed Vegetables for Soup | 26. Tomatoes |
| 19. Onions | 27. Tomatoes, whole |
| 20. Peas | 28. Tomato Soup |
| 21. Pumpkin | 29. Other Vegetable |
| 22. Rhubarb | |

Class V**JELLY, JAM PRESERVES**NOTE: **JELLY MUST** be in standard jelly glasses, and **JAM** may be in jelly glasses or standard canning jars. Entries not in proper jars will not be judged.**IMPORTANT NOTICE****PARAFFIN WAX** for sealing of jams and jellies is no longer acceptable.

Freezer jam need not be sealed.

PLEASE LEAVE RINGS ON JARS.

First Place - \$3.00; Second Place - \$2.00; Third Place - \$1.00

Lot**JELLY**

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|-----------------------------|------------------------------|
| 1. Apple Butter | 6. Plum jelly or Plum Butter |
| 2. Apple jelly, any variety | 7. Raspberry jelly, Black |
| 3. Blueberry jelly | 8. Raspberry jelly, Red |
| 4. Currant jelly | 9. Strawberry jelly |
| 5. Grape jelly | |

JAM, PRESERVES

- | | |
|-----------------------------|---|
| 10. Apricot preserves | 18. Raspberry Freezer jam
(red or black) |
| 11. Blueberry jam | 19. Rhubarb jam |
| 12. Cherry jam or jelly | 20. Strawberry Freezer jam |
| 13. Gooseberry jam | 21. Strawberry jam |
| 14. Ground Cherry preserves | 22. Tomato preserves, Red or Yellow |
| 15. Peach preserves | 23. Other jelly, jam or preserves |
| 16. Raspberry jam, Black | |
| 17. Raspberry jam, Red | |

**EXHIBITS MUST BE PICKED UP
BETWEEN 4PM AND 6PM ON AUGUST 16**

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