

FOODS

Dept. FO

1. Read General Rules
2. All entries, except cakes and pies must be placed on a paper or Styrofoam plate or cardboard. Cardboard must be covered with foil. Place entries in food storage bags that can be reclosed. Artisan or crusty breads may be in food-type paper bag or plastic bag with holes. All pies, cheesecakes, breads and quick breads must be baked in standard size pans, no mini-pans, please. NO mixes are allowed in any recipe. No frozen or refrigerated pie crust or dough, no canned pie filling, or jarred icing may be used in any part of a recipe. All components of a recipe must be from scratch.
3. Cream cheese icing or filling IS acceptable. Please specify to clerk at time of entry that product is perishable. Product must be kept cold until time of entry.
4. There is no limit to the number of entries per food class. Each entry must be from a different batch and recipe.
5. Recipe cards are preferred but not required. Attach recipe to the entry, no names on recipe cards, please. Recipe cards WILL NOT be returned.
6. All entries will be judged. The only exceptions are food safety issues, (i.e. custard pie that has not been cooked through.) If any entry is found to be in violation of the rules, it will be critiqued by the judge, all comments will be written on entry card, but entry will not be placed.
7. Any product that has been prepared in the microwave should specify "microwave" on entry card.
8. Pies, cheesecakes and desserts must be in disposable pans.
9. A bake sale will follow judging. ALL ENTRIES WILL BE SOLD. Proceeds will go to the Barton County Fair Assn. Scholarship Fund.

CAKES-No Mixes

- 100- Layer Cake, Frosted Any kind
 - 101- Bundt, Frosted or Unfrosted
 - 102- Foam Cake, Frosted or Unfrosted
 - 103- Any Other Cake, Whole
- Joyce Besthorn Memorial Award-Best overall cake from classes 100-103 - \$25

DECORATED CAKES/CUPCAKES

Cake forms may be used

Special Award from Wilton Cakes-To be given to 1st place entries in classes 104-107. Also, Best Cake and Best Cupcake prize will be chosen from 1st place winners. To be eligible for Wilton prizes, entry must be decorated with rolled fondant or bag-and-tip icing. Wilton prizes will be awarded.

- 104Y- Decorated Cupcakes (4)
- 104A- Decorated Cupcakes (4)
- 105Y- Birthday Cupcakes (4)
- 105A- Birthday Cupcakes (4)
- 106Y- Birthday Cake
- 106A- Birthday Cake
- 107Y- Novelty Cake-any cake other than birthday
- 107A- Novelty Cake-any cake other than birthday

QUICK BREADS

- 108Y- Muffins, any kind (4)
 - 108A- Muffins, any kind (4)
 - 109- Biscuits or Scones (4)
 - 110Y- Quick Bread Loaf, Sweet
 - 110A- Quick Bread Loaf, Sweet
 - 111Y- Quick Bread Loaf, Savory
 - 111A- Quick Bread Loaf, Savory
 - 112- Non-Yeast Coffee Cake, in disposable pan
- Joyce Besthorn Memorial Award-Best overall quick bread loaf \$25, Best Muffin, Biscuit, or Scone \$25

COOKIES

- 113Y - Bar Cookies (4)
- 113A- Bar Cookies (4)
- 114Y- Drop Cookies (4)

114A- Drop Cookies (4)

115Y- Shaped or Molded Cookie (4)

115A- Shaped or Molded Cookie (4)

Joyce Besthorn Memorial Award-Best bar cookie \$10, Best drop cookie \$10, Best shaped cookie \$10

YEAST BREADS

116- White Loaf

117- Whole Wheat or Rye Loaf

118- Yeast Rolls (4) cloverleaf,pan,butterhorn,breadsticks, etc

119- Sweet Rolls (4) Cinnamon, sticky, caramel, etc.

120- Artisan Bread- sourdough, ciabatta, focaccia

121- Other Specialty bread, Sweet or Savory

122- Yeast Coffee Cake, in disposable pan

123- Flat Bread-one large or three small

Joyce Besthorn Memorial Award-In classes 116-119 1st \$25, 2nd \$15, 3rd \$10

Hudson Cream Flour Award- sponsored by Stafford County Flour Mill- Bread must be made with Hudson Cream Flour and stated on recipe card.

Classes- 120-123 1st \$25, 2nd \$15, 3rd \$10

Best Overall-\$50 to be chosen from 1st place exhibits, classes 120-123.

Red Star Yeast Awards-Class 119, Items must be made with Red Star Yeast and have an empty packet with the entry. 1st Place-Insulated Tote, 2nd Place-Instant Read Thermometer, 3rd Place-Tea Towel.

BREAD SCULPTURES

One entry per participant, per class. Bread sculpture may be constructed from frozen yeast dough or a yeast dough made from scratch. Bread sculptures will not be tasted. Seeds, herbs and other edible decorative toppings and icings may be used. No size restrictions. For small individual sculptures, 6 should be entered. (Ex. bunnies, turtles.) All sculptures must be received on a sturdy, disposable plate, board, or tray and will remain on display throughout the fair. For examples and ideas, visit

<http://www.homebaking.org/PDF/doughsculpting101online.pdf> or

<http://nationalfestivalofbreads.com/recipes/bread-shaping-0>

Scorecard for Bread Sculpture

Creativity/Originality/Imagination/Realistic Movement 30

Execution/Crisp Details 25

Design/Visual Impact 25

Color Palate/Color Design 10

Instructions/Illustrations/Photos (so others can make) 10

Total 100

167Y- Bread Sculpture

167A- Bread Sculpture

168- Bread Sculpture by a team. 2-3 Youth and/or adults

CANDY

124- Fudge (6)

125- Mints (6)

126- Brittle (6)

127- Candy Other than Named (6)

Special Award- Best overall candy \$20

PIES

128- Two Crust Pie, any kind

129- One Crust Pie, Cream

130- One Crust Pie, all kinds (custard, pecan, dutch, etc.)

Standard size aluminum pans only.

Special Award-Classes 128-130 1st \$25, 2nd \$15, 3rd \$10

PLACE SETTINGS

131- Themed Place Setting

One place setting that uses the fair theme, "Everyday Heroes" Exhibit should be no larger than a standard place mat. All materials should be plastic or paper. Cups/plates should be secured to the place mat so they do not blow away. Please attach a menu for the place setting.

KANSAS SOYBEAN COMMISSION BAKE FEST

1. Any entry in this contest must contain 1 or more of the following: ¼ cup soy flour, ½ cup soy milk, ¼ cup soy vegetable oil.
2. All classes require a recipe with the brand or source of the soybean product noted on the recipe card.
3. Soy flour, milk and vegetable oil are readily available at most local food markets & health foods stores.
4. Winning recipes may be used for the promotion and will become the property of the Kansas Soybean Commission.

Cookie entry must include 4 cookies: snack must include 1 cup snack mix or 4 pieces.

Special Award-1st \$25, 2nd \$15, 3rd \$10 in each class. Best of Show (best exhibit overall) \$50

132Y- Quick Bread with soy

132A- Quick Bread with soy

133- Yeast Bread with soy

134- Cookie or Snack with soy

CHEESECAKES

135- Baked Cheesecake

136- Non-Baked Cheesecake

SPECIAL DIETS

Entries may be made for any special diet. (e.g. Gluten free, dairy free, sugar free) 137- Cookie or Snack

138- Yeast Bread

139- Quick Bread

140- Other

Special Award for best over-all item

FOREIGN/ETHNIC BAKING

Entry may be from any country. Recipe must be included. Country of Origin must be stated on recipe card. Entry may be refrigerated. Please specify "perishable" at time of entry.

141- Ethnic Pastry (1 large or 4 small)

142- Ethnic Breads

143- Ethnic Cakes

144- Ethnic Cookies (4)

145- Other Ethnic Food

Special Award for best over-all item

APPETIZERS

146Y- Sweet Appetizer (4)

146A- Sweet Appetizer (4)

147Y- Savory Appetizer (4)

147A- Savory Appetizer (4)

Appetizer must be safely served at room temperature or refrigerated. No Hot Appetizers, Please. If refrigerated, please specify at time of entry. Entry must be kept at a safe temperature until entry time (if it's refrigerated, please keep in cold until you get here!) Please include recipe. Some ready-made elements are acceptable (wonton wrappers, tortillas, etc.) Majority of entry should be made from scratch. Special Award for best over-all item

POPCORN

(2 cups in zip-top bag or glass jar.)

148- Flavored Popcorn-Any combination of oils, salts, and seasonings may be used.

149- Kettle Corn- A combination of sweet and salty flavorings may be used.

Popcorn must be shelf-stable and be served at room temperature (not refrigerated). Store-bought seasoning blends are not permissible, if a mix is used, entry will be judged but will not place. Microwave popcorn is not to be used.

QUICHE

Quiche is defined as a baked, open-faced savory tart, comprised of a crust filled with a mixture of eggs, cream, cheese and a variety of other ingredients. Quiche should be baked in a disposable pie pan or in a tart pan and displayed on cardboard. All entries are to be served cold. Entry must be kept at a safe temperature until the time of entry. Quiche will be refrigerated immediately after entry to ensure food safety. No pre-made or store bought crust, please.

150- Quiche

COMMISSIONER'S CHOCOLATE CAKE

Sponsored by Barton County Fair Assn.

1. Any chocolate cake is acceptable. Entries may be layered, filled, bundt, etc.
2. All entries must be made by exhibitor.
3. All entries must be made from scratch.
4. Refrigerated icings and flings are acceptable; please specify "perishable" at time of entry. All refrigerated entries must be kept at a safe temperature until time of entry.
5. Cake should be exhibited on a disposable cardboard base. If entries are transported to the fair in containers, please take containers with you at the time of entry. Any carriers, containers, plates, coolers, etc., left after judging will Not be the responsibility of the Fair or its volunteers.
6. Entries will be judged on overall taste and appearance. The winning cake will be presented to the County Commissioners by the exhibitor during the sale of champions.

151- Great Chocolate Cake Bake Off

Special Award- 1st place \$25

THEME CLASS- THEME CLASS-"EVERYDAY HEROES" CARE PACKAGES

To be exhibited in shoe-box sized boxes.

Boxes should be decorated or wrapped in attractive paper.

Boxes will be donated and sent to Military or Senior Citizens through RSVP and Military Moms.

Items to include would be for Seniors: Individual size tissues, hand lotion, small hand sanitizer, small Clorox wipes, Tide sticks, small sewing kit, small flashlight, small first aid kit, \$5-\$10 gift cards, change bag or change purse. Items to include for Military: toothbrushes, tooth paste, solid deodorant, new deck of cards, new batteries especially AA, new or gently used CD's or DVD's, pkg. disposable razors, word puzzle books.

FOOD PRESERVATION

*Please note two separate food preservation competitions.

In classes 152-157, any mason-type jar may be used.

In classes 158-161, Only Ball or Kerr brand jars and lids may be exhibited.

*Open Kettle canning is considered unsafe by USDA. Entry using this method will not be accepted. *All entries must be processed in a water-bath or pressure canner as recommended for that product by USDA.

1. Read general rules.
2. Exhibits must have been prepared within the last 12 months.
3. Entries MUST be prepared using the USDA recommended method for that product.
4. Only one jar of a product is required for entry. Each jar should be labeled with a sticker stating the name of the product, the date it was processed, and the process method.
5. There are no limit to number of entries per class.
6. Jars will be judged on appearance and proper canning technique. Jams, jellies and preserves will be opened.
7. Exhibits must be in standard sized canning jars. NO re-used mayonnaise, pickle, or other jars will be accepted.
8. All entries must have standard two-piece ring-and-flat lids, no paraffin. No one piece or "tattler" style lids.
9. All entries must be in CLEAR jars so the product can be seen without obstructions, please save those pretty blue or green jars for home use.

152- Fruit, Any Kind

153- Vegetables and/or Vegetable Juice

154- Salsa

155- Cucumber Pickles

156- Other Pickles

157- Other Canned Item

2017 Award Announcement BALL® Fresh Preserving AWARD FOR ADULT LEVEL presented by:
BALL® & KERR® Fresh Preserving PRODUCTS

Jarden Home Brands, marketers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts. Awards for 1st and 2nd place will be given to individuals whose home canned entry is selected the best in the category. A panel of judges will select the top two best entries for Fruits, Vegetables, Pickles, and Soft Spreads categories. Entries must be preserved in Ball® Classic, Collection Elite® or Heritage Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, Low or No-Sugar or Liquid.

Entries from each category honored with the First Place award will receive:

- Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

Entries designated Second Place from each category will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

2017 Award Announcement BALL® Fresh Preserving AWARD FOR YOUTH LEVEL presented by: BALL® & KERR® Fresh Preserving PRODUCTS

Jarden Home Brands, marketers of the Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts. An award for 1st place will be presented to the individual whose home canned entry is selected the best in the category. A panel of judges will select the best entry in each category for Fruits, Vegetables, Pickles, and Soft Spread categories. Entries must be preserved in Ball® Classic, Collection Elite®, or Heritage Collection Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, Low or No-Sugar or Liquid.

Entries from each category honored with a First Place award will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and
- One (1) Free (up to \$5 value) Coupon for Ball® Pectin.

158Y- Pickle

159A- Vegetables

160Y- Fruits

160A- Fruits

161Y- Soft Spreads (Jams, Jellies, Preserves)

161A- Soft Spreads (Jams, Jellies, Preserves)

HONEY BEE CLASSES

Open to all beekeepers, young and old. All jars must be plain and free of labels. No inner seals in lids.

Entry rules and regulations, with tips and scoring for entries:

Best of Show will be chosen.

EXTRACTED HONEY

- also known as strained honey, is honey that has been separated from the comb by centrifugal force, gravity, straining, or other means. Shall consist of 3 one-pound Queenline or Classic jars, no inner seals in lids. All jars must be plain and free of labels.

- Density (water content above 18.6% and below 15.5% will be docked) (10 pts)
- Absence of Crystals (10 pts)
- Cleanliness - Without lint, dirt, wax or foam (40 pts)
- Flavor (points will be reduced for flavor affected by processing) (10 pts)
- Container appearance - travel stains (10 pts)
- Accuracy of filling (20 pts)

a. Headroom 1/2" maximum, 3/8" minimum with no visible gap between honey level and cap.

b. Uniformity of filling 4

162 – Extracted Honey

COMB HONEY

- three "rounds" "cassettes" (clear lids both sides, no pressure sensitive label), or "basswood sections" (cardboard carton with window, no producer's name or address).

- Uniformity of appearance (20 pts)
- Absence of uncapped cells or perforated capping (10 pts)
- Uniformity of color (15 pts)
- Absence of watery capping (15 pts)
- Cleanliness and absence of (15 pts)

- Freedom from granulation and pollen (10 pts)
 - Uniformity of weight (15 pts)
- 163 - Comb Honey

CUT COMB

- three comb honey cut and placed in commercial plastic comb honey boxes (4" x 4").
 - Neatness & Uniformity of cut, absence of liquid honey (20 pts)
 - Absence of watery or perforated cappings, uncapped cells & pollen (20 pts)
 - Cleanliness of product absence of travel stains, crushed wax, & crystallization (20 pts)
 - Uniformity of appearance (color of honey capping structure, thickness of comb) (20 pts)
 - Uniformity of weight (20 pts)
- 164 - Cut Comb

CHUNK HONEY

- shall consist of 1 strip of cut comb (full length of the jar) in three 1 lb. round glass jar
 - Uniformity of cut (20 pts)
 - Absence of watery cappings, uncapped cells & pollen (20 pts)
 - Cleanliness of product/container (downgrade for travel stains, foreign matter, wax flakes, foam and crystallization) (20 pts) • Uniformity of appearance in capping structure, color, thickness of chunks and accuracy and uniformity of fill (20 pts) Density and flavor of liquid portion of pack (20 pts)
 - a. Density (water content above 18.6% will be marked down)
 - b. Flavor (points will be reduced for flavor affected by processing)
- 165 - Chunk Honey

CRYSTALLIZED / CREAMED HONEY

- Shall consist of three glass jars between 8 oz. and 16 oz. all jars must be the same.
- Fineness of crystals (30 pts)
- Uniformity and firmness of product (25 pts)
- Cleanliness and freedom from foam (affected by processing) (20 pts)
- Flavor (points will be reduced for flavor affected by processing) (15 pts)
- Accuracy of filling and uniformity (10 pts)
- 3 lb. block, geometric shape, not decorative, smooth surface top and bottom.
- Cleanliness (35 pts)
- Uniformity of appearance (15 pts)
- Color (15 pts)
- Aroma (15 pts)
- Absence of cracks and shrinkage (15 pts) • Appropriate weight (5 pts)