

## A. PANTRY

### Entry Rules and Requirements

- Entries deemed unfit for judging will not be accepted (e.g. unsealed canned goods, non-standard jars, cakes in pans, china, plastic or glass pie plates, spoiled foods, or items which contain perishable foods such as fruit that spoils quickly, etc.)
- Only entries that are made from scratch by the exhibitor are eligible for competition.
- Professionals will not be allowed to enter any pantry classes. A professional is a person deriving any financial income from their skills in a specific division. For example, a professional baker is not permitted to enter any baking divisions, however, he or she can enter in non-baking divisions.
- Any exhibit that becomes unsightly may be removed from display at the discretion of the Open Class Superintendent.
- Do NOT include your name on entry in way shape or form.
- All entries must be accompanied by the printed recipe on a 3" x 5" card containing recipe and all required information.
- Please allow enough time to check in all items. Check in times are Sunday, August 29, 2018, 2:00 p.m. – 4:00 p.m., and Monday, August 30, 2018, 8:00 a.m. – 11:00 a.m. ONLY.
- Entries and 3"x5" cards must be ready to check in when you arrive. Please be prepared. We operate in a tight timeframe, so please be courteous to your fellow exhibitors.

## AD. ADULT (18 years of Age and older)

## YO. YOUTH (17 years of Age and under)

### FOOD PRESERVATION

- All entries must have been prepared since the previous fair. (*August 6, 2017*)
- All food preservation must follow guidelines set forth by the National Center for Home Food Preservation methods.
- All canned products must be displayed in standard, clear (non-colored) glass canning jars (i.e. Ball, Kerr, etc.) with two-piece canning lids. Jars and bands must be in good condition. Flat lids must be new.
- Jars must be appropriate size for food e.g. 4 or 8 oz. for condiments and garnishes; 4, 8, 12, or 16 oz. for jams and jellies; 16 or 32 oz. for fruits, vegetables, or meats.
- All entries must include the complete recipe. Recipes must include a reference to the source research-based, tested recipe including book title, recipe name and page number. Any recipe modifications must be indicated.
- All canned entries must be processed with processing time adjusted for altitude. The following altitude adjustments are recommended:
  - Boiling water bath: If original processing time is 20 minutes or less, add 1 minute for 1,000 feet in elevation. If original processing time is more than 20 minutes, add 2 minutes per 1,000 feet in elevation.
  - Weighted gauge pressure: at 1,000 feet or higher, process all foods at 15 psi.
  - Dial gauge pressure: up to 2,000 feet, process at 11 psi; 2,001 – 4,000 feet at 12 psi; 4,001 – 6,000 feet at 13 psi; 6,001 – 8,000 feet at 14 psi; 8,001 – 10,000 feet at 15 psi.
- All canned entries must include the following on a 3"x5" card:
  - Name of product
  - Method of preparation (type of syrup, pack and any other ingredients) as applies to product canned
  - Method of processing (i.e. pressure canning, water bath) indicate weighted or dial gauge
  - Exact processing time, altitude, and pounds of pressure (p.s.i.)
  - Date processed
- Any jars showing leaks or spoilage will not be accepted
- Jams & jellies will be opened. Other jars may be opened at the discretion of the judge
- Flat-lids with decorative patterns are allowed. No cloth covers, ties, or ornamental additions are permitted.
- All dried foods should be displayed in appropriate storage containers (glass jars with rust-free lids, heavy-weight plastic food – quality bags, vacuum-sealed plastic food bags, etc.).
- All dried foods must be accompanied with a 3"x5" card must include the following information:
  - Name of product
  - Complete recipe including any pretreatment
  - Method of drying (oven or dehydrator) Solar drying not recommended

- Total drying time and temperature
- Date dried
- Jerky recipes must use Colorado State University recommended procedures. Deer and elk meat are to include a copy of test results for Chronic Wasting Disease. Test is mandatory!
- All alcoholic entries must include the following on the 3"x5" card: Approximate alcohol content; whether exhibitor is commercial or amateur
- Resources for research tested recipes:
  - CSU Extension Fact Sheets – <http://www.ext.colostate.edu/pubs/pubs.html#nutrition>
  - So Easy to Preserve, 5<sup>th</sup> edition. C.2006. University of Georgia Extension
  - Ball Blue Book of Preserving: 1994 edition or later.
  - Complete Guide to Home Canning: United States Department of Agriculture, 1994 edition or later.
  - Ball Complete Book of Home Preserving: 2006.
  - National Center for Home Food Preservation: [www.uga.edu/nchfp](http://www.uga.edu/nchfp)
  - Jarden Home Brands: [www.freshpreserving.com](http://www.freshpreserving.com)

**A. CANNED FRUIT** – All fruits must be in sealed jars and processed in a boiling water bath. Fruits should be uniform in size, natural color, shape, and well-preserved. Liquid should be clear and bright, covering food in jar.

1. Apricots
2. Peaches
3. Pears
4. Apples
5. Applesauce
6. Pitted Red Cherries
7. Black Sweet Cherries
8. Tomatoes
9. Fruit other than above
10. Pie Filling
11. Tomato Juice
12. Grape Juice
13. Fruit Juice, other than above

**B. CANNED VEGETABLES** – All entries must be sealed in jars and must have been preserved using pressure canning. No steam pressure canners. Vegetables should be uniform in size, shape, and have a natural clear, bright color. Clear liquid should be covering food in jar. Vegetables should be in the prime stages of maturity, tender, and firm.

1. Green or Wax Beans, cut or broken
2. Green or Wax Beans, fancy pack or whole
3. Beans, fancy pack or whole
4. Corn
5. Asparagus
6. Beets, small and whole
7. Beets, sliced or diced
8. Carrots
9. Vegetables, other than above
10. Stewed Tomatoes (tomatoes canned with non-acid vegetables)
11. Soup

**C. JELLIES** – Standard jelly jars must be used. All jelly jars should be sealed. All other containers will be disqualified. Jelly must be processed in boiling water bath. Jellies should hold shape, cut easily with a spoon leaving sharp edges, and not be syrupy or sticky. No paraffin.

1. Apple
2. Crabapple
3. Choke cherry
4. Cherry

5. Plum
6. Grape
7. Rhubarb
8. Mint
9. Any Berry
10. Combination of two (2) or more
11. Miscellaneous, other than above
12. Any Fruit Syrup
13. Savory (e.g., pepper)

**D. PRESERVES AND MARMALADES** – Must be in sealed jars and processed in a boiling water bath. Preserves are defined as uniform and distinct pieces of fruit in syrup or jelly. Marmalades are defined as small, transparent pieces of fruit and peel in a soft jelly. Conserves are similar to jam but always include a mixture of fruit, usually has nuts, and some raisins. No Paraffin.

1. Cherry Preserves, red or black
2. Peach Preserves
3. Strawberry Preserves
4. Plum Preserves
5. Preserves, other than above
6. Marmalade

**E. BUTTERS** – Butters must be in sealed jars and processed in a boiling water bath. Butters are defined as texture consistent with type of product, consistency appropriate, free from separations.

1. Apple Butter
2. Peach Butter
3. Plum Butter
4. Pear Butter
5. Apricot Butter
6. Butter, other than above

**F. JAMS** - Jams must be in sealed jars and processed in a boiling water bath. Jams are defined as crushed, shapeless mass made by boiling fruit and sugar to a thick consistency.

1. Peach Jam
2. Plum Jam
3. Cherry Jam
4. Apricot Jam
5. Blackberry Jam
6. Strawberry Jam
7. Raspberry Jam, red or black
8. Berry Jam
9. Combination of two (2) or more fruits Jam
10. Jams, other than above

**G. PICKLES AND RELISHES** – Must be in sealed jars and processed in a boiling water bath. Must be uniform in size, color, and shape, tender, plump, or crisp according to kind. Must be in clear liquid, not cloudy. Product should retain natural color and flavor.

1. Pickled Fruit
2. Pickled Beets
3. Pickled Cucumbers, sweet
4. Pickled Cucumbers, dill
5. Pickled Cucumbers, limed
6. Pickled Peppers, red or green
7. Sauerkraut

8. Mustard Pickles
9. Mixed Vegetable Pickles
10. Bread and Butter Pickles
11. Pickled Vegetable, other than above
12. Tomato Catsup
13. Chili Sauce
14. Salsa
15. Any sauce other than above
16. Cucumber Relish
17. Any other vegetable/fruit relish
18. Chutney, any variety

**H. HONEY** – Canning is not required.

1. Comb Honey cut or chunk style (4 inches x 4 inches or equivalent) submerged in Honey
2. Comb Honey cut or chunk style (4 inches x 4 inches or equivalent) not submerged in Honey
3. Comb Honey, section style
4. Honey – one pound, white or better
5. Honey – one pound, extra light or amber
6. Honey – one pound, light amber
7. Creamed Honey - one pound
8. Beeswax – one pound natural and unbleached
9. Frame of Honey

**I. DRIED FOODS** - For dried food only, exhibitor may enter more than one variety in classes 2, 3, 4, 6, and 7. Use two (2) milliliter-weight plastic or freezer bags (ziplock freezer bags are acceptable)

1. Fruit Leathers (6 pieces)
2. Dried Fruit (1/2 cup)
3. Dried Vegetables (1/2 cup)
4. Soup Mix (1/2 cup)
5. Quick breads made with dried food (recipe must be attached to item)
6. Dried Meats (6 pieces) (attach recipe including type of meat and processing time)
7. Herbs (1/2 cup) mostly whole leaves only
8. Noodles (Quart size bag)
9. Dried Food, other than above

**BAKED GOODS**

- All entries must be exhibited on HEAVY paper plates, or HEAVY covered cardboard, or suitable foil or other disposable cake pan.
- All entries must be covered with CLEAR plastic wrap
- Food items requiring refrigeration will not be accepted
- Cakes can be of any size
- Place 3”x5” card on base, not on any wrapping or lid, containing recipe and all required information.

**J. YEAST BREAD** – Yeast bread should have a uniform, golden crust, smooth, well-rounded top, slice easily, and hold shape. The texture should be moderately fine, even-grained, and free from large air bubbles. The flavor should be a pleasant, well-baked, bland, nutlike taste. Allow bread to cool before wrapping.

1. Loaf White Bread
2. Loaf Whole Wheat Bread, at least 90%
3. Loaf Raisin Bread
4. Loaf any other flour or grain bread, name grain
5. Loaf (made in bread machine)

6. Dinner rolls (3), any form
7. Dinner rolls (3), whole wheat at least 90%
8. Cinnamon Rolls (3)
9. Raised Coffee Cake
10. Raised Special Rolls (3)
11. Sourdough, any item
12. Yeast Bread, other than above

K. **QUICK BREADS** – Quick Breads should be even or slightly rounded, golden brown crust, may or may not have cracks, equally light throughout. Texture should be fine even grain, not crumbly. Flavor should be characteristic of ingredients. Any nuts or fruits should be uniformly distributed. No quick bread mixes.

1. Loaf Nut Bread, no fruits or vegetables
2. Loaf Banana Bread, with nuts
3. Loaf Banana Bread, without nuts
4. Loaf any other fruit bread, with nuts
5. Loaf any other fruit bread, without nuts
6. Loaf vegetable bread, with nuts
7. Loaf vegetable bread, without nuts
8. Muffins (3) any variety
9. Biscuits (3)
10. Scones (3)
11. Cornbread
12. Gingerbread
13. Quick Coffee Cake, no yeast
14. Quick Bread, other than above

L. **PIES** – All pies must be in throwaway pie tins. Two crusts required on all pies except pecan, pumpkin, and squash. No cream pies. Crust should be golden brown, flaky, crispy, and the pie should cut easily with fork or knife but hold shape when served – pleasant flavor. Consistency of filling should not be runny but hold shape, and flavor should be characteristic of fruit used. No starchy taste.

1. Apple
2. Cherry
3. Peach
4. Berry, any variety
5. Any other fruit
6. Pecan or walnut
7. Pumpkin, Squash, or Sweet Potato
8. Pie, other than above

M. **CAKES** – Cakes entered in pans in which they were baked will be disqualified. Cakes must be on firm base (no glass, plastic, or metal) no more than ½ inch wider than cake. Cakes must be covered with transparent or wax paper. Bakery boxes are okay. Cakes and icings must be non-perishable. Only whole cakes will be accepted. No pieces. No cake mixes. Cakes should have a neat appearance, texture consistent with recipe and ingredients used, and flavor well-blended and pleasant to the taste. Remember to place 3"x5" cards on the base not the wrapping.

1. White iced (made with egg whites), 2 layer
2. Yellow, iced (made with whole eggs), 2 layer
3. Chocolate (iced), 2 layer
4. Spice or Applesauce (iced or not)
5. Pound
6. Devil's Food (iced), 2 layer
7. Carrot
8. Fruit, light or dark (traditional holiday type)
9. Angel Food (iced or not)

10. Chiffon Light or dark (iced or not)
11. Jelly Roll
12. Cake, other than above

N. **DECORATED BAKED GOODS** – Item does NOT need to be edible. Decorations MUST be edible. Context is limited to amateur only.

1. Decorated Cake
2. Decorated Cookies
3. Decorated Cup Cakes

O. **COOKIES** – All cookies should be at least 2” and not more than 3” in diameter. Decorated Cookies may be larger than 3 inches. Brownies must be 2” x 2” in size, and bar cookies 1 ½” x 2 ½” in size. Place three (3) cookies on a small, disposable, white plate inside of a small ziplock bag. Cookies should be of an even thickness. Drop cookies should be dropped from a spoon, not pressed, and be free from thin edges or spreading. All cookies should be free from excess flour on the outside and delicately browned, unless recipe states otherwise. Flavor should be free from excessive taste of spice, flavoring, molasses, or other sweetening. Texture depends on type of cookies. Thin, rolled cookies or refrigerator cookies should be crisp. Other cookies should have a fine, even grain, and be somewhat moist. All cookies should be tender. Bar cookies may be soft, chewy, or cake-like inside.

1. Fruit Drop
2. Filled
3. Brownies
4. Oatmeal
5. Fruit Bar
6. Chocolate Chip with or without nuts
7. Spiral
8. Ginger
9. Rolled, cut with cookie cutter
10. Sugar
11. Refrigerator
12. Press, shaped before baked
13. Peanut Butter
14. Unbaked
15. Cookies, other than above

P. **BAKED GOODS FOR SPECIAL DIETS** – Cookie entries must consist of three (3) pieces on a small, white, paper plate inside a ziplock plastic bag. Recipes must be attached to item for all classes.

1. Diabetic Sugarless Cookies
2. Gluten Free Cake (no wheat, oats, barley, or rye flour)
3. Gluten Free Cookies (no wheat, oats, barley, or rye flour)
4. Gluten Free Quick Breads (no wheat, oats, barley, or rye flour)
5. Low Calorie Cookies (no fat, must be low sugar)
6. High Calcium Snacks
7. High Protein Snacks
8. Sugarless Jam or Jelly, any variety
9. Vegan
10. Baked Goods for Special Diets, other than above