

1. Judging Day (Individual Conference Judging) – **Monday, August 22**, as follows: 10am to 2pm and 2:30pm to 6pm in the Exhibition Building.
2. Release Day – **Sunday, August 28**, between 6:30pm and 8:30pm.
3. No changes will be allowed after registration forms are submitted.
4. **Four (4) entries or exhibits per class per exhibitor.**
5. **One (1) entry per exhibitor per lot number.**
6. **The complete recipe with quantities of ingredients and directions listed must accompany all entries, except those made from a mix.**
7. All food must be exhibited on small disposable plates except baked dishes and salad entries which will be judged and taken home. Trays will be furnished by the Expo.
8. Entry tags must be securely attached to the plate.
9. NO MIXES allowed except where stated. No frostings, except decorated cakes.
10. All food exhibits will be disposed at the close of the fair.
11. Members of the same family cannot enter the same entry numbers (example: sisters cannot both bring brownies).

CLASS A: SIX EASY BITES – Grades 3-4**Premiums for lot numbers 100-207:**

Blue Ribbon - \$1.75 Red Ribbon - \$1.50 White Ribbon - \$1.25 Pink Ribbon - \$1.00

Lot Numbers:

- | | |
|---|--|
| 100. Peanut Butter Cookies (3) | 107. Relish Dish – 3 different relishes, on a serving dish |
| 101. Chocolate Chip Cookies (3) | 108. Poster – 14"x22", emphasizing nutrition |
| 102. Oatmeal Drop Cookies (3) | 109. Recipe Box or Book with 10 recipes – variety of foods |
| 103. Cookies or Bars, No-Bake (3) | 110. Drop, molded, or bar baked cookies (3) |
| 104. Muffin (3) – no paper liners, any kind, identify | 111. Any other food exhibit not listed, identify. |
| 105. Brownies from a mix, unfrosted, 4"x4" corner piece | |
| 106. Cake from mix, unfrosted, 4"x4" corner piece | |

CLASS B: TASTY TIDBITS – Grades 5-6**Lot Numbers:**

- | | |
|--|--|
| 112. Refrigerator Cookies (3) | 124. Bag Lunch – 4 items including a beverage |
| 113. Baking Powder Biscuits (3) or other no yeast biscuit (3) | 125. Granola Bars (3) |
| 114. Quick Coffee Cake with Streusel Topping – 4"x4" corner | 126. Bread Machine Bread, ½ loaf, no mix |
| 115. Brownies, chocolate or blonde – unfrosted (3) | 127. Bread Machine Dinner Rolls (3), no mix |
| 116. Cake, unfrosted, 4"x4" corner piece | 128. Poster – 14"x22", showing kitchen safety |
| 117. Pizza Pockets (2) | 129. Recipe Box or Book with 20 recipes – variety of foods |
| 118. Mystery Muffins (3) – no paper liners | 130. Uncooked frozen mini pizza (1) – use pita bread, English muffin, bagel, or already prepared crust (no larger than 7" in diameter) with toppings of your choice. |
| 119. Cup Cakes (3), unfrosted in paper liners | 131. No yeast, any shape pretzels (3), shaped, stick or nugget or rolled biscuits (no drop biscuits). |
| 120. Decorated Cookies (3) – judged on decoration | 132. Any other food exhibit not listed, identify. |
| 121. Rolled Cookies (3), of the same shape | |
| 122. Small Casserole Dish made with hamburger, baked | |
| 123. Single Serving – either a salad, vegetable dish, or fruit dish on an individual serving dish or plate | |

CLASS C: YOU'RE THE CHEF – Grades 7-9**Lot Numbers:**

- | | |
|---|--|
| 133. Muffins, using a fruit (3) – no paper liners | 141. Yeast Dinner Rolls, 3 different shapes, no bread machine |
| 134. Quick Bread, ½ of a small nut bread pan | 142. Pizza, from scratch, 1/3 of a 12" pan |
| 135. Corn Bread, 4"x4" corner piece | 143. Plate lunch, using 1 dairy product, but not to include a glass of milk |
| 136. Cake using a vegetable or fruit – 4"x4" corner piece (no upside-down cake) | 144. Poster – 14"x22", showing a full day's menu providing for good nutrition |
| 137. Rolled Cookies, 3 of the same shape, uniform | 145. Decorated Cookies or Cupcakes – judged on decoration (3) – Standard size (NOT mini) |
| 138. Baking Powder Biscuits (3) | 146. Pretzels (3) |
| 139. Easy Cheesy Lasagna – 4"x4" corner piece | |
| 140. Fruit Pizza from scratch, 1/3 of a 12" pan | |

147. Food Safety Poster – 14"x22"
148. Recipe Box or Book with 25 recipes – creative dishes and/or desserts
149. Yeast breadsticks or yeast rolls (any shape, medium size – not a sweet roll).
150. Yeast bread (can be loaf, braid, but not rolls) using a specialty grain such as whole wheat, rye, oat bran or sweet bread such as tea ring.

151. One package of non-perishable invented snack such as dried fruit, granola bar, brownie, fudge, fruit leather, popcorn snack, trail mix.
152. Cookie Press Cookies, 3 different shapes.
153. Bread Sticks (3)
154. Non-perishable international food product.
155. Fruit Leathers (3)
156. Cheesecake, ¼ cake
157. Any other food exhibit not listed, identify.

CLASS D: FOODWORKS – Grades 10-13

Lot Numbers:

158. Sponge Cake, ¼ cake
159. Upside-Down Cake – 4"x4" corner piece
160. Single Pastry Shell, individual size about 4"
161. White Yeast Bread, 1/3 loaf, no bread machines
162. Raised Donuts (3)
163. Yeast Dinner Rolls, 3 different shapes, no bread machine
164. Plate lunch containing essentials of a balanced dinner, include menu and place setting
165. Sour Cream Coffee Cake, 4"x4" corner piece
166. Rye or Whole Wheat Yeast Bread, 1/3 loaf, no bread machine
167. Kolache (3)
168. Single or Double Crust Baked Fruit Pie, small individual size, about 4"
169. Angel Food Cake – ¼ cake
170. Yeast Cinnamon Rolls (3), no bread machines
171. Cheesecake, baked – 4" wedge (plain)
172. Scrapbook of recipes for leftover foods

173. Decorated Cookies or Cupcakes (3), to be judged on decoration only
174. Gingerbread or Candy – decorated house
175. Decorated Cake, use a dummy form, will be judged on decoration only.
176. International Main Dish – must include recipe and nationality
177. Single Serving – either salad, vegetable dish, or fruit dish
178. Candy, any kind – 3 pieces
179. Homemade Peanut Butter (1 cup)
180. Prepare a healthy snack for a child (single serving)
181. Non-perishable food product for a special occasion or catered meal (such as an appetizer, holiday food, fruit cake, special occasion cake, altered recipe product).
182. Cheesecake, ¼ cake
183. Any other item not listed, identify.

CLASS E: FOOD PRESERVATION

1. Same rules apply as listed in Food and Nutrition.
2. Food Preservation exhibits must be shown in standard canning jars with rings on.
3. Jams and Jellies must be in standard jelly jars, but no larger than standard pint jars with self-sealing cover – no paraffin.
4. All jars must be labeled using the following outline:
 - Name of Product
 - Date Processed
 - Method of Preparation (hot or cold pack)
 - Method of Processing (boiling water bath or pressure canner)
 - Time of Processing
5. Total Jars Canned for Family by Exhibitor
6. Limit of four (4) entries in the food preservation class.

Lot Numbers:

184. Rhubarb
185. Apples, quartered or halved
186. Applesauce
187. Cherries, pitted
188. Tomato Juice
189. Tomatoes, whole or quartered
190. Black Raspberries
191. Red Raspberries
192. Sweet Pickles
193. Other berries, vegetables, or fruit
194. Green Beans, cut
195. Carrots, cut
196. Sweet Corn, cut from the cob
197. Peaches, halved
198. Pears, halved
199. Yellow Wax Beans, cut
200. Beets, pickled
201. Salsa
202. Bread and Butter Pickles
203. Crab Apples, pickled
204. Dill Pickles
205. Jelly, any variety
206. Jam, any variety, including Freezer Jam
207. Any other item not listed, identify