

Department 207—ADULT BAKING & CANNING

(Beam Building)

Superintendent: Betty Burke (540) 430-0285

Baked Goods and Candies: Lois Horne (540) 886-2563

Canned Foods: Lois Horne (540) 886-2563

Entries must be made by filling out the General Entry Form in this catalog and postmarked by July 15, 2022. Please include all items you may want to enter on your entry form. On entry day items can be deleted from the entry form but NO ITEMS WILL BE ADDED OR SUBSTITUTED AFTER July 15, 2022.

2022 Adult Baking & Canning Department Schedule

Mon., July 25	Enter exhibits 8:00am – 11:00am.
Tues., July 26	Exhibits closed for judging until 5:00pm
Sat., July 30	Exhibits released 8:00pm – 9:00pm.
Sun., July 31	Exhibits released 9:00am – 12:00pm.

No passes will be given out to exhibitors in this department but exhibitors will be admitted free to place their entries.

RULES and REGULATIONS

1. No exhibitors will be allowed to exhibit more than one products in any one class.
2. Product must be homemade and the handiwork of the exhibitor. No unfinished work will be accepted. No shared recipes per entry.
3. No product will be accepted unless there is a Section and Class covering it as listed in the Premium Catalog. Products entered in the "Not Listed" class or "Any Other" class must not fit in any class listed elsewhere in the catalog.
4. The exhibitor is solely responsible for deciding on the proper section and class for his/her entry. Exhibits improperly classified will not be changed or judged. The fair reserves the right to accept or refuse any exhibit.
5. The fair assumes no responsibility in case of loss or damage to exhibits from any cause; and upon this condition only are entries received.
6. Awards will be made on quality of workmanship and originality of design. All premium money will be paid from the awards as marked by the judges and not from ribbons that may be attached to the exhibits. Judges are instructed not to award a premium or premiums unless article or articles are deemed worthy of the placing award.
7. Refer to General Rules and Regulation in this catalog applying to all departments.
8. No exhibits will be released before 8:00pm Saturday, July 30 or premium money will be withheld. Exhibitor must retain duplicate part of entry tag to claim exhibit at close of fair. No exhibit will be released without duplicate part of entry tag.

The fair will not be responsible for products remaining after 12:00 pm Sunday, July 31.

PREMIUM AWARDS: 1st - \$3.00, 2nd - \$2.00, 3rd - \$1.00

Baked Goods and Candies

Rules

All entries, except decorated cakes, in this division must be exhibited in clear plastic bags on white 6" plates .

All decorated cakes must be on a cardboard base not to exceed 13" square and must not exceed 12" in height, except Decorated Wedding Cakes. Decorated cakes will be judged on decorating only; artificial forms may be used.

Section A – Breads

Entries shall consist of ½ loaf of bread, 3 rolls, 3 biscuits, 3 muffins, 3 sticks of cornbread, or ½ coffee cake or tea ring.

Standards

Appearance: Looks tender and good, even, golden brown color, good shape.

Texture: Fine, even grain, small, thin cell walls, light for size, crisp crust.

Crumb: Good color, slightly moist, light and elastic, and tender.

Flavor: Good, well-blended flavor, pleasing.

Class 1 – Banana Bread

Class 2 – Bread—Corn

Class 3 – Bread-Pumpkin

Class 4 – Bread-Sourdough

Class 5 – Bread—White Yeast

Class 6 – Bread-Multigrain, oatmeal, wheat

Class 7 – Any Bread Machine Made

Class 8 – Biscuits, plain, rolled

Class 9 – Biscuits (variation)

Class 10 –Muffins, plain

Class 11 –Muffins (variation)

Class 12 –Rolls, white yeast

Class 13—Rolls, whole wheat

Class 14-Rolls, other fancy yeast

Class 15—Rolls, cinnamon, sticky bun type

Class 16—Misc. not listed

Section B – Cakes

Entries shall consist of ¼ cake or 3 cupcakes

Standards

Level or slightly rounded and uniform in thickness, light, tender, fine and uniform grain. Slightly moist.

Icing – smooth textured, good flavor and appropriate to type cake.

Class 17 – Angel Food (uniced)

Class 18 – Applesauce cake

Class 19—Carrot cake

Class 20—Coffee cake

Class 21 – Layer Cake – Chocolate (iced)

Class 22 – Layer Cake—White (iced)

Class 23 – Layer Cake—Yellow (iced)

Class 24 – Spice Cake

Class 25 – Pound cake (plain)

Class 26—Pound (any kind, uniced)

Class 27—Pumpkin

Class 28—Red Velvet

Class 29—Sponge

Class 31—Cupcakes

Class 30—Decorated Cake

Class 32—Misc. Cakes Not Listed

Section C – Cookies

Entries should consist of 3 cookies

Standards

Shape – uniform size, not over 2" diameter

Color – Delicately browned

Flavor – Not too intense

Texture and Grain – Thin rolled, should be crisp; others, a fine even grain and somewhat moist.

- Class 33 – Bar Cookies—not brownies Class 39—Refrigerator cookies (sliced)
 Class 34 – Brownies Class 40—Rolled cookies, sugar
 Class 35—Blonde Brownies Class 41—Pressed cookies
 Class 36—Drop Cookies—chocolate chip Class 42—Shaped by hand cookies (peanut
 Class 37—Drop Cookies—oatmeal butter, snickerdoodles)
 Class 38—Drop cookies—other not listed Class 43—Decorated cookies
 Class 44—Miscellaneous cookies not listed

Section D – Pies

Entries shall consist of ¼ pie or whole 5" pie. No meringue or cream pie accepted.

Standards – Pie Shell

Appearance: Golden brown color, uniform, attractive edge free from cracks or breaks.

Tenderness: Cuts easily and holds shape without crumbling

Texture: Flaky, layered crust, crisp, not doughy.

Standards – Filling – Characteristic of its kind

Class 45 – Apple

Class 46—Blackberry

Class 47 Blueberry

Class 48—Cherry

Class 49—Mincedmeat

Class 50—Peach

Class 51—Mixed Berry

Class 52—Raisin

Class 53—Raspberry

Class 54—Rhubarb

Class 55—Pecan

Class 56—Miscellaneous not listed

Section E – Candies

Entries shall consist of 3 pieces

Standards

Smooth Consistency, free of crystals, characteristic flavor of candy type.

Class 57 – Fudge, white

Class 58—Fudge, chocolate

Class 59—Fudge, peanut butter

Class 60—Dipped or coated candy

Class 61—Peanut Brittle

Class 62—Hard Candy (any flavor)

Class 63—Molded chocolate

Class 64—Sugar Free Candy

Class 65—Miscellaneous not listed

Section F – Healthy Alternatives

For people who are watching their food intake, people with diabetes, allergies, heart smart, etc.

Class 66– Gluten Free, Sugar Free or Heart Smart Cakes (¼ cake or 3 cupcakes)

Class 67 – Gluten Free, Sugar Free or Heart Smart cookies (3 any kind, named)

Class 68 – Gluten Free, Sugar Free or Heart Smart Pies (1/4 or whole 5")

Class 69 – Gluten Free, Sugar Free or Heart Smart Candies (3 pieces)

Canned Foods Rules

1. All entries shall be in regulation pint or quart jars, except soft spreads, which shall be in pint or half pint jars. Entries with rusty lids or not in regulation canning jars will not be accepted.
2. Jars must be sealed with vacuum caps. No zinc lids or paraffin will be accepted.
3. All exhibits must be heat processed following current guidelines in the USDA Compete guide to home canning.
4. Appropriate amount of headspace: Leave ¼" headspace for soft spreads, pickles and relishes; leave ½" headspace for fruits, sauerkraut, and tomatoes; leave 1" headspace for vegetables and meats.

5. Product canned should be free from defects and blemishes.
6. Product should retain its natural color as nearly to that of standard cooked product. Texture should be tender but not overcooked.
7. Product pieces should be uniform in size and packed snugly but allow for circulation of liquids. Liquid should cover the product (keeping within headspace guidelines). Liquids should be clear, free from cloudiness.
8. Air bubbles should be kept to a minimum. Gas bubbles denote spoilage and are identified by bubbles rising to the surface when the product is stationary. Any entry exhibiting spoilage will be disqualified and must be disposed of properly.
9. No artificial coloring will be allowed.
10. Any jar may be opened at the discretion of the judges.

Section G – Vegetables

Standards

Natural vegetable color; tender; characteristic flavor. Well ripened but not overripe; graded and sorted size.

Class 1 – Beans, Butter or Lima	Class 8 – Peas
Class 2 – Beans, Green Snap	Class 9 – Sauerkraut
Class 3 – Beans, October	Class 10 – Soup Mixture
Class 4 – Beets	Class 11 – Squash
Class 5 – Carrots	Class 12 – Tomatoes, whole
Class 6 – Corn	Class 13 – Tomato Juice
Class 7 – Mixed Vegetables	Class 14 –Vegetable Not Listed
	Class 15—Spaghetti Sauce
	Class 16—Group of 3 different vegetables

(must be exhibited in groups of 3 standard pint jars or group of 3 standard quart jars)

Section H – Fruits

Standards

Natural fruit color; syrup or liquid clear; tender, characteristic flavor. Well ripened but not overripe; graded and sorted size.

Class 17 – Apples	Class 22– Peaches
Class 18 – Applesauce	Class 23– Pears
Class 19 – Berries	Class 24– Plums
Class 20 – Cherries	Class 25– Group of 3 different

(must be exhibited in groups of 3
standard pint jars or group of 3 standard quart jars)

Class 21– Grape Juice	Class 26—Fruit Not Listed
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Section I – Meat

Class 27– Beef	Class 30—Poultry
Class 28– Meat Soup Mixture	Class 31—Meat Not Listed
Class 29– Pork	

Section J– Soft Spreads

Standards

Pronounced and natural color; clear; no sign of crystallization; natural fruit flavor; tender, holds shape; should not be syrupy.

Class 32– Cherry Preserves	Class 46—Plum Jelly
Class 33 – Peach Preserves	Class 47—Strawberry Jelly
Class 34 – Pear Preserves	Class 48—Misc. not listed Jelly
Class 35 – Strawberry Preserves	Class 49—Apple Butter
Class 36 – Tomato Preserves	Class 50—Peach Butter
Class 37 – Misc.—Not Listed Preserves	Class 51—Pear Butter
Class 38 – Marmalade – any flavor	Class 52—Misc. Not listed Butter

Class 39 – Apple Jelly
Class 40 – Blackberry Jelly
Class 41 – Cherry Jelly
Class 42 – Grape Jelly
Class 43—Mint Jelly
Class 44—Peach Jelly
Class 45—Pepper Jelly

Class 53—Grape Jam
Class 54—Peach Jam
Class 55—Pear Jam
Class 56—Plum Jam
Class 57—Strawberry Jam
Class 58—Misc. Not Listed Jam
Class 59—Sugar Free—any flavor

Section K – Pickles, Relishes

Standards

Uniform size and shape; natural flavor, not over-spiced; firm, not tough or soft.

Class 60—Beet Pickles	Class 70—Pepper Relish
Class 61 —Bread and Butter Pickles	Class 71—Pickle Relish
Class 62—Cucumber Pickles-Dill	Class 72—Relish Not Listed
Class 63—Cucumber Pickles – Sour	Class 73—Chili Sauce
Class 64 —Cucumber Pickles – Sweet	Class 74—Chow Cho
Class 65 —Mixed Pickles	Class 75—Chutney
Class 66—Peach Pickle	Class 76—Salsa
Class 67—Watermelon Pickles	Class 77—Tomato Ketchup
Class 68—Pickles Not Listed	Class 78—Barbeque Sauce
Class 69 —Corn Relish	Class 79—Sauce, Misc.

