

# Department 206—YOUTH 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 Youth 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. This Division will be divided into the following age categories; Junior: 5—8 Intermediate: 9 – 13, Senior: 14 – 19, ages are as of Sept. 30, 2022.
2. No exhibitors will be allowed to exhibit more than one product in any one class. No shared recipes per entry.
3. Product must be homemade and the handiwork of the exhibitor. No unfinished work will be accepted.
4. 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.
5. 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.
6. The fair assumes no responsibility in case of loss or damage to exhibits from any cause; and upon this condition only are entries received.
7. 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.
8. Refer to General Rules and Regulation in this catalog applying to all departments.
9. 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 12:00pm Sunday, July 31.

PREMIUM AWARDS: 1<sup>st</sup> - \$3.00, 2<sup>nd</sup> - \$2.00, 3<sup>rd</sup> - \$1.00 Participation ribbons for all others

## Baked Goods and Candies

### Rules:

All entries, except decorated cakes, in this division must be exhibited in clear plastic bags on white paper plates (6"). 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—White Yeast

Class 5 – Biscuits, plain, rolled

Class 6– Biscuits (variation)

Class 7—Muffins, Plain

Class 8—Muffins (variation)

Class 9—Rolls, white yeast

Class 10—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 11—Coffee cake

Class 12 – Layer Cake – Chocolate (iced)

Class 13 – Layer Cake—White (iced)

Class 14 – Layer Cake—Yellow (iced)

Class 15 – Jiffy cake (jello, pudding, etc.)

Class 16—Pound cake (plain)

Class 17—Decorated Cake

Class 18—Cupcakes

Class 19—Misc. cake 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 & Grain –Thin rolled, should be crisp; others, fine even grain and somewhat moist.

Class 20 – Bar Cookies—not brownies

Class 21 – Brownies

Class 22—Blonde Brownies

Class 23—Drop Cookies—chocolate chip

Class 24—Drop Cookies—oatmeal

Class 25—Drop cookies—other not listed

Class 26—Refrigerator cookies (sliced)

Class 27—Rolled cookies, sugar

Class 28—Pressed cookies

Class 29—Shaped by hand cookies (peanut butter, snicker doodles)

Class 30—Decorated cookies

Class 31—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 32 – Apple

Class 33—Cherry

Class 34—Peach

Class 35—Pecan

Class 36—Miscellaneous, not listed

## Section E – Candies (Entries shall consist of 3 pieces)

### Standards

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

Class 37 – Fudge, white

Class 38—Fudge, chocolate

Class 39—Fudge, peanut butter

Class 40—Dipped or coated candy

Class 41—Peanut Brittle

Class 42—Hard Candy (any flavor)

Class 43—Molded chocolate

Class 44—Sugar Free Candy

Class 45—Miscellaneous not listed

## Section F – Healthy Alternatives

This section is for people who are watching their food intake. People with diabetes, allergies, heart smart, etc.

Class 46– Gluten Free, Sugar Free or Heart Smart Cakes (¼ cake or 3 cupcakes)

Class 47 – Gluten Free, Sugar Free or Heart Smart cookies (3 any kind, named)

Class 48 – Gluten Free, Sugar Free or Heart Smart Pies (1/4 or whole 5")

Class 49 – Gluten Free, Sugar Free or Heart Smart Candies (3 pieces)

# Canned Foods

## Rules

1. This Division will be divided into the following age categories; Intermediate: 9 – 13, Senior: 14 – 19, ages are as of Sept. 30, 2022. (We no longer allow exhibitors under the age of 9 to enter canning due to safety.) All entries must be made by exhibitor. Only one entry per class
2. 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.
3. Jars must be sealed with vacuum caps. No zinc lids or paraffin will be accepted.
4. All exhibits must be heat processed following current guidelines in the USDA Compete guide to home canning.
5. 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.
6. Product canned should be free from defects and blemishes.
7. Product should retain its natural color as nearly to that of standard cooked product. Texture should be tender but not overcooked.
8. 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.
9. 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.
10. No artificial coloring will be allowed.
11. 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, Green Snap  
Class 2 – Beets  
Class 3 – Carrots  
Class 4 – Corn  
Class 5 – Mixed Vegetables  
Class 6—Peas  
Class 7—Tomatoes

Class 8—Tomato Juice  
Class 9—Vegetable, not listed  
Class 10—Group of 3 different vegetables  
Must be exhibited in groups of  
3 standard pint jars or group of  
3 standard quart jars)

## Section G– Fruits

### Standards

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

Class 11– Applesauce Class 12—Cherries Class

13—Peaches Class 14—Pears

Class 15—Group of 3 different (must be exhibited in groups of 3 standard pint jars or group of 3 standard quart jars)

Class 16– Grape Juice Class 17—Fruit Not Listed

## Section H– Meat

Class 18– Beef

Class 19– Pork

Class 20—Meat, Not Listed

## Section I– Soft Spreads

### Standards

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

Class 21 – Peach Preserves

Class 22 – Strawberry Preserves

Preserves

Class 24 – Apple Jelly

Class 25 – Grape Jelly

Class 26 – Strawberry Jelly

Class 27—Misc. not listed Jelly

Class 28—Apple Butter

Class 29– Misc. Not listed Butter Class 23 Misc., not listed

Class 30—Grape Jam

Class 31– Peach Jam

Class 32—Strawberry Jam

Class 33– Other jams

Class 34—Sugar Free– any other

## Section J – Pickles, Relishes

### Standards

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

Class 35- Cucumber Pickles – Dill

Pickles—Sweet

Class 37—Pickles, Not Listed

Class 38—Pickle Relish

Class 39 – Pickle Relish Class 36—Cucumber

Class 40 – Salsa

Class 41 – Tomato Ketchup