

## **DEPARTMENT 0 Culinary Open Class**

Tuesday, July 24, 2018, 1:00 p.m.

Premiums Offered -\$1,283.50

Superintendent - Linda Binger

Exhibitors Tickets: \$5.00 **Open Class – Ages 12 through Adult**

Entry Fees Due at time of entry: \$1.00. Premiums: 1st -\$9.50, 2nd -\$8.50, 3rd -\$7.50, 4th -\$6.50, 5th - \$5.75

1. All entries **MUST** be in place by Noon, Tuesday, July 24, 2018. Building opens at 8:00 am. Judging will begin at 1:00 p.m. To reduce congestion, exhibitor's tickets must be purchased and entry blanks and tags obtained from the Fair Office prior to Tuesday morning. Make entry tags with correct Exhibitor number.
2. All items will be cared for as well as possible during the show, but the fair committee or management in no way assume responsibility for lost, stolen, or damaged articles.
3. All exhibitors may enter only **one** item in each class of this department.
4. The Superintendent and the Judge have the privilege of classifying any entry which they think is incorrectly entered as to class and may exclude any entries not suitable for class description. ALL DECISIONS MADE BY JUDGES ARE FINAL.
5. All Entries must be made by Noon on Monday July 23, 2018. Everything is to be covered on a plain white paper plate, in a plastic bag or wrapped in cellophane. Cakes may have plastic domes over them for display.
6. Winning entries to stay on display until 6 P.M. Wednesday July 25, 2018.

### **Breads**

- |  |  |
|--|--|
| 1011--Baking Powdered Biscuits -plate of 3 | 1014-- Zucchini Bread -1 small loaf, plain |
| 1012--Blueberry Muffins -plate of 3        | 1015 --Banana Bread -1 small loaf, no nuts |
| 1013--Cinnamon Rolls -plate of 3           | 1016--Corn Bread, plate of 3               |

### **Yeast Breads** (hand made, no bread machines)

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 1017--½ Loaf White Bread            | 1020-- White Rolls -plate of 3 |
| 1018--½ Loaf Whole Wheat Bread      | 1021—Yeast Coffee Cake         |
| 1019 --Whole wheat rolls-plate of 3 |                                |

## CAKES

NO SHEETCAKES OR MIXES (except 1026)

CAKES SHOULD BE EXHIBITED ON MATERIAL STRONG ENOUGH TO SUPPORT IT  
Example: covered heavy cardboard. This should be covered with paper or foil, not to exceed 2" from sides of cakes. If possible, cover cake with plastic dome for viewing.

Layered cakes will only need to display ½ of any size.

1022--Two Layered German Sweet  
Chocolate Cake (1/2)  
(Traditional Coconut Icing)

1027--Two Layered Red Velvet Cake(1/2)  
(Cream cheese icing)

1023--Two Layered White Cake  
(1/2)(White Icing) Sides iced  
(NOT GARNISHED)

1028--Decorated Cake -Any Occasion  
using 4 or more tips

1024--White Angel Food  
(No Icing)

1029- Upside Down Cake  
(Any Flavor)

1025--Carrot cake (1/2)  
(cream cheese icing)

1030--Two Layered Chocolate Cake  
(1/2)(Chocolate icing)

1026—Two Layered Boxed Cake Mix with additional ingredients, bring recipe for judge (1/2)

**Cookies, Candies, Bars & Pies** - Use small white paper plate. DO NOT ADD NUTS, RAISINS, ETC.

1031. Snicker Doodles Cookies -Plate of 3

1036. Brownies(Chocolate) - Plate of 3

1032. Plain Peanut Butter Cookies -Plate of 3

1037. Any cookie Bars -Plate of 3 (bring recipe)

1033. Drop Sugar Cookies -Plate of 3

1038. Whole Fruit Pie

1034. Plain Chocolate Chip Cookies-Plate of 3

1039. 1 pie crust-9 inch

1035. Plain Oatmeal Cookies -Plate of 3

1041. Any other cookie – Plate 3 (bring recipe)

1040. Fudge –any flavor, no nuts -Plate of 3 (2x2inches)

**Canned Items** (Lids will be popped)

Put exhibitor number on each jar.

1042. Collection of 3 different kinds of vegetables.

1043. One Jar of Jam or Preserves

1043.01. One Jar of Jelly