

DEPARTMENT 0 - Culinary Open Class

Tuesday, July 15, 2025, 1:00 p.m.

Premiums Offered -\$1,421.75

Superintendent – Tara Clawson

Exhibitors Tickets: \$2.00 **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. Building opens at 8:00 am. To reduce congestion, exhibitor's tickets must be purchased and entry blanks and tags obtained from the Fair Office prior to Tuesday morning.
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 Friday July 11, 2025.

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. No security after 7pm.

Breads

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| 1011. Baking Powdered Biscuits -plate of 3 | 1014. Zucchini Bread -1 small loaf, plain |
| 1012. Any Flavor Muffins -plate of 3 (label) | 1015. Banana Bread -1 small loaf, no nuts |
| 1013. Cinnamon Rolls -plate 3(icing optional) | 1016. Corn Bread, plate of 3 |

Yeast Breads (handmade, no bread machines)

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|------------------------------------|-------------------------------|
| 1017. ½ Loaf White Bread | 1020. White Rolls -plate of 3 |
| 1018. ½ Loaf Whole Wheat Bread | 1021. 1/2 Yeast Coffee Cake |
| 1019. Whole wheat rolls-plate of 3 | 1021.1 Any type of bread |

CAKES - NO SHEETCAKES OR MIXES (except 1026)

Cakes should be exhibited on material strong enough to support it Ex: 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.

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| 1022. Two Layered German Sweet
(maybe on
Chocolate Cake (1/2)
on card
(Traditional Coconut Icing) | 1028. Decorated Cake -Any Occasion

foam) using 4 or more tips-written |
| 1023. Two Layered White Cake
(1/2) (White Icing) | 1028.01. Cake Pops – Plate 3 |
| 1024. White Angel Food | 1028.02. Cupcakes – Plate 3 |
| | 1029. Upside Down Cake |

- (No Icing / Whole)
1025. Two Layer Carrot cake (1/2)
(Cream cheese icing)
1026. Two Layered Boxed Cake Mix with
additional ingredients, bring recipe for judge
1027. Two Layered Red Velvet Cake (1/2)
(Cream cheese icing)

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

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

1031. Snicker Doodles Cookies -Plate of 3
1032. Plain Peanut Butter Cookies -Plate of 3
recipe)
1033. Drop Sugar Cookies -Plate of 3
1034. Plain Chocolate Chip Cookies-Plate of 3
1035. Plain Oatmeal Cookies -Plate of 3
recipe)
1036. Brownies (Chocolate) - Plate of 3
1037. Any Bar Cookie -Plate of 3 (bring
recipe)
1038. Whole Fruit Pie
1039. 1 pie crust-9 inch
1041. Any other cookie – Plate 3 (bring
recipe)
- (can use any ingredient)
1040. Fudge –any flavor, no nuts -Plate of 3 (2x2in)

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 (No Freezer jam or jelly)
- 1043.02 Best of Show - \$25