

## FOODS DIVISION

### **Rules**

(No Whipped Cream or Cream Filling)

- A. Selection will be based on:
  - Shape and Size - regular and uniform.
  - Crust - uniform golden brown; crisp in texture with more or less glossy surface according to kind.
  - Crumb-well-raised; equally light throughout; absence of heavy spots or streaks; not heavy for size; slightly moist, tender, fine even grain; elastic when pressed with a finger.
  - Flavor - sweet and nutty, no suggestions of sourness or taste of soda or baking powder, no foreign taste or odor.
- B. Baked goods should be cooled before packing. All entries must be removed from pans or paper cups.
- C. Recipe should be included with all exhibits.
- D. Put name on bottom of pie tin or cake plate. It is recommended to bring items in a disposable container and not in a family heirloom.
- E. Canned food may be opened on judge's request.
- F. Cakes for the decorated classes are to be entered on cardboard.
- G. **To cut down on waste, we will display only a portion of the item. The rest may be picked up by the entrant after judging, Tuesday evening. The only exception will be decorated cakes.**
- H. No entry having received Best of Show or first premium award at previous Fair will be eligible for competition.
- I. No mixes may be used.
- J. Each exhibit must be in quantity required.
- K. Limit 5 entries per class.



### *CLASSES*

1. Biscuits (6 of each type biscuit entered)
2. Breads
3. Rolls (6 of each type roll entered)
4. Muffins (6 of each type muffin entered)
5. Cake with Shortening
6. Cake Without Shortening
7. Cakes - Decorated
8. Candy (No chocolate coating)
9. Cookies (6 of each type cookie entered)
10. Pies