Department 10 – Foods

Superintendent: Jeannine Flory
Assistant: Cindy Ladd, Ethel Dunlap, Alvera Lee, Belle Peister & Laura Davis, Michelle Carr

Special Awards:
In memory of Karen Flory, Sam Flory provides a cash award for Reserve Champion Baked Product.
In memory of Karen Flory, Sam Flory provides a cash award for the most creative food entry.

To encourage home baking and food preservation skills, an anonymous donor provides funds to support numerous classes in this department.

In an effort to encourage participation in yeast baking, RED STAR Yeast will provide coupons for all contestants. In addition KSU will provide three RED STAR merchandise awards to be given to the 1st, 2nd, and 3rd place winners in the yeast bread categories. To be eligible to win the RED STAR Yeast prizes, contestants must use RED STAR Yeast and attach an empty packet or photo to their recipe entry.

Foods Rules:
1. Exhibitors must remain with exhibit until properly classified and tagged. Entry tags may be picked up from the Extension Office prior to the Fair.
2. Only entries conforming to current class listings will be accepted.
3. All entries must be in place by 11:30 a.m. on Tuesday of fair week.
4. The recipe for food product is required in order to be eligible for an award. For judging purposes, name should not appear on the recipe. Recipe will not be kept or shared without permission. Exhibits in this department must be homemade and the work of the exhibitor. (In the baked foods classes, no cake mix or other mix allowed except where noted.)
5. No exhibitor will receive more than one premium money in any one class.
6. Entries in the youth classes will be by youth under 13 years of age.
7. Food must be removed from pans and placed on a size appropriate disposable plate or covered cardboard to fit the exhibit. Food item only is judged. Entries should be placed in a clear plastic bag. Because of environmental conditions, covering with plastic wrap is not acceptable. Carefully secure the entry card to the outside of the wrapped exhibit. Display cake exhibits on covered cardboard. Unfrosted angel food and chiffons should be exhibited in upright position; Bundt cakes displayed with crust side down.
9. For food safety reasons, food products such as cream pies, custards, and other egg, dairy or protein based products will not be accepted for exhibition judging. Refer to K-State Research and Extension publication, 4-H 712, Food Safety Recommendations for Acceptable Fair Exhibits. Contact the Atchison County Extension Office for details or visit www.atchison.ksu.edu.
10. Champion and reserve champion ribbons will be awarded in 1) baked foods 2) decorated foods and 3) breads
11. Classes may be added, at superintendent’s discretion providing there are five or more entries for an additional class.

Yeast Bread
1st - $1.50; 2nd - $1.25; 3rd - $1.00
10-101-Loaf white
10-102-Loaf whole wheat
10-103-Miscellaneous bread
10-104-Rolls, plain (3)
10-105-Rolls, whole wheat (3)
10-106-Cinnamon Rolls (3)
10-107-Miscellaneous Roll (3)
10-108-Bread Machine
10-109-Miscellaneous Yeast Product (Youth)
10-140- Yeast, Coffee Cake
10-141-Specialty (Tea Ring, Etc.)
10-142- Sculpted Bread Contest (Adult)
10-143- Sculpted Bread Contest (Youth)
10-144- Sculpted Bread Contest (Team)

Quick Bread
1st - $1.50; 2nd - $1.25; 3rd - $1.00
10-110-Cornbread
10-111-Loaf fruit, nut or vegetable
10-112-Biscuits (3)
10-160- Scones (3)
10-161- Specialty (English Muffins, popovers, bagels etc.)
10-162- Unleavened (Tortilla, pita, crackers, etc.)

Cookies (3 per Exhibit)
1st - $1.50; 2nd - $1.25; 3rd - $1.00
10-113-No Bake
10-114- Chocolate chip
10-115-Oatmeal raisin
10-116-Peanut butter
10-117-Brownies
10-118-Cookie, youth (baked)
10-119-Cookie, youth (no bake)
10-120-Any other cookie

Cakes
1st - $1.50; 2nd - $1.25; 3rd - $1.00

Loaf Cakes
10-121-Angel food
10-122-Chiffon cake
10-123-Bundt cake
10-124-Bundt Cake (Mix with added ingredients)

Layer Cakes (2 or 3 Layers)
10-125-Yellow cake
10-126-White cake
10-127-Chocolate cake
10-128-Miscellaneous layer cake

Decorated Foods
(Judged on decoration only; must use cake decoration tips) 1st - $2.50; 2nd - $2.00; 3rd - $1.50
10-129-Cupcakes (3) or fancy cookies (3 different)
10-130-Decorated cake for holidays (Christmas, Halloween, etc.)
10-131-Cake decorated for adults
10-132-Cake decorated for children
10-133-Decorated (by youth; cupcake/cookie/cake)

Pies
1st - $1.50; 2nd - $1.25; 3rd - $1.00
10-134-Apple
10-135-Cherry
10-136-Apricot
10-137-Gooseberry
10-138-Peach
10-139-Miscellaneous fruit
10-171- Pecan
Candy

10-141- Fudge type (3)
10-142- Divinity (3)
10-143- molded (3)
10-144 Dipped, Any type (3)
10-145 Misc. Candy (3)

Fair Board President's Pie Rules:
1. President's Pie must be a separate entry from other Foods Department exhibits.
2. Any kind of fruit pie may be entered.
3. The blue ribbon pie in this class will be awarded to the Fair Board President on Tuesday evening at the start of the 4-H Food Auction.
4. Use disposable pan as pie pan will not be returned.

1st - $5.00; 2nd - $3.00; 3rd - $2.00
10-140-Fair Board President’s Pie

Open Class Food Preservation To encourage use of USDA food preservation guidelines, the Atchison County Extension Family and Consumer Sciences Program Development Committee awards So Easy to Preserve book to the Reserve Champion exhibitor.

Open Food Preservation Rules:
1. All entries in this division must be accompanied by a recipe. Recipes must state recipe source and publication date. Due to food safety concerns, all exhibits and the accompanying recipe must be in compliance with current USDA guidelines. Note: Recipes printed prior to 1994 may cite unsafe preservation practices such as open kettle processing; such exhibits shall be disqualified. No fancy packs due to food safety concerns. Creditable recipe resources include current USDA Canning Guide, National Center for Home Food Preservation website, So Easy to Preserve Book, Ball Blue Book, and K-State Research and Extension food preservation publications. Further information can be found at www.rrc.ksu.edu/preservation/index.html or by contacting your local KSRE-Atchison County extension office at www.atchison.k-state.edu or 913-833-5450.

2. All entries must include a food preservation label. Information to include: Name of product, date preserved, type of pack (hot or cold pack), processing method (water bath/pressure for low acid foods-weighted or dial gauge use), processing time, location where food was processed and altitude where processed. Name should not be included on the label. Note: Many locations in Atchison County are above 1000 feet sea level and thus requires additional processing time. Exhibitors may create their own canning label, download a label (www.atchison.k-state.edu/fair) or request a label from the extension office. Prior to fair exhibit preparation, exhibitors are encouraged to contact the Extension Office to review current recommendations.

3. A clear pint or quart standard mason jar shall be used. Jellies and preserves must be exhibited in a half-pint standard jelly jar unless recipe states use of another jar size. All rings must be free of rust. No added decorations allowed.

4. All preserved foods must have been preserved since the previous county fair. Violation of this rule will result in forfeiture of premium and exclusion from competition.

5. Visual inspection will generally be used for judging. However at the discretion of the judge, product may be opened to determine differences among entries or when spoilage is suspected. Items open will be marked to denote that it is no longer safe for consumption.

6. Entries in youth classes will be individuals under 18 years of age.

7. Champion and reserve champion ribbons will be awarded.

8. No exhibit will receive more than one premium money in any one class. An exhibitor may not win more than one prize listed under special awards. It is the responsibility of exhibitor to designate on entry card if they are eligible for special awards at check-in. Award to be considered should be written in upper right corner of entry card.

Food Preservation
1st - $1.50; 2nd - $1.25; 3rd - $1.00

Fruits
10-201-Peaches
10-202-Pears
10-203-Apricots
10-204-Cherries
10-205-Gooseberries
10-206-Blackberries
10-207-Raspberries
10-208-Miscellaneous Fruit

Vegetables
10-209-Beets
10-210-Beans
10-211-Carrots, sliced
10-212-Miscellaneous vegetables

Pickles and Relishes
10-213-Relishes
10-214-Beet Pickles
10-215-Sweet Cucumber Pickles
10-216-Sour Cucumber Pickles (Dill type)
10-217-Miscellaneous Pickles & Relishes

Tomato Products
10-218-Tomatoes
10-219-Tomato Juice
10-220-Picante/Salsa
10-221-Tomato Sauce
10-222-Pizza/Spaghetti Sauce
10-223-Chili Sauce
10-224-Miscellaneous Tomato

Miscellaneous
10-225-1 Jar Homemade Pie Filling
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<tr>
<th>Jellies</th>
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<th>Preserves</th>
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<th>Other</th>
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<td>10-226-Plum or wild plum</td>
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<td>10-235-Strawberry</td>
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<td>10-239-6 jars of sweet spreads (all different)</td>
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<td>10-227-Apple or crabapple</td>
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<td></td>
<td>10-236-Apricot or Peach</td>
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<td>10-240-6 jars jelly (all different)</td>
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<td>10-228-Grape</td>
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<td>10-237-Tomato</td>
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<td>10-241-Miscellaneous Sweet Spread (1 jar)</td>
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<td>10-229-Blackberry</td>
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<td>10-232-Miscellaneous jelly</td>
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