

2022 BUFFALO COUNTY FAIR

DIVISION 51: FOODS

Neva Richter- Superintendent

Karla Anderson- Assistant Superintendent

- Articles shown previously are not eligible.
- Entries in this department close at 10 a.m. on Tuesday, July 19th.
- Entry drop off will be from 1-7 p.m. on Tuesday, July 19th. Exhibitor Cards must be purchased in advance at the fair office.
- All articles entered must be in the hands of the superintendent by 7 p.m. on Tuesday, July 19th.
- Decorated cakes and pies must be registered by 10 a.m. on Tuesday, July 19th. They are to be brought no later than 10:00 a.m. Saturday, July 23rd. Entrants are welcome to observe. After judging, entries may be taken home.
- Judging Rules: No canned food will be opened except in case of doubt. Jellies may be opened and cut to show their consistency. All baked goods should be in a clear plastic bag.
- Special food awards are listed at the conclusion of Division 51.
- All articles must be picked up on Monday, July 25th from 9-6 p.m.

Premiums for Classes 1-81:
Blue \$2.50, Red \$2, White \$1
Asterisk* indicates premium for
Best Collection: Blue \$5, Red \$3

CANNED FRUIT

The container has a great deal to do with any canned product. The jar should be clean so that the glass shines. A collection should be in uniform containers and with uniform labels. Each exhibitor is limited to one entry under each number. Two pints may be used as one quart.

Classes

1. Cherries, Practical Pack
2. Apples, Practical Pack
3. Grapes, Practical Pack
4. Peaches, Halved, Practical Pack
5. Plums, Practical Pack
6. Rhubarb, Practical Pack
7. Apricots, Practical Pack
8. Raspberries, Practical Pack
9. Pears, Practical Pack
10. Strawberries, Correct Pack
11. Any Other Fruit, Fancy Pack
12. *Best Collection of Quart Fruits, Practical Pack, Six (6) Quarts

CANNED VEGETABLES

One (1) Quart or Two (2) Pints

Classes

13. Beans, Practical Pack
14. Beets, Practical Pack
15. Carrots, Practical Pack
16. Corn, Practical Pack
17. Peas, Practical Pack
18. Greens, Practical Pack
19. Tomatoes, Practical Pack
20. Any Other Vegetables, Fancy Pack
21. *Best Collection of Quart Vegetables, Practical

CANNED MEATS

22. Beef
23. Chicken
24. Pork
25. Sausage
26. Any Other Meat
27. *Best Collection of Meats, Four (4) Quarts

PICKLES AND RELISHES

Pickles in quarts, Relishes and Chili Sauce in 8- to 16-ounce jars.

Classes

28. Dill Pickles
29. Pickles, Sweet and Lime Way

30. Watermelon Pickles
31. Sweet Pickles
32. Bread and Butter Pickles
33. Pickled Beets
34. Chili Sauce
35. Catsup
36. Salsa
37. Spaghetti Sauce
38. Relish (pickle)
39. Relish (other vegetables, i.e., corn)
40. Other
41. *Best Collection of Pickles, Six (6) Quarts
42. *Best Collection of Four (4) Relishes, including Chili Sauce and Catsup, in 8 to 16-ounce jars

JELLIES

Exhibit in 4- to 16- ounce jars.

Classes

43. Apple
44. Currant
45. Peach
46. Grape
47. Plum
48. Strawberry
49. Chokecherry
50. Raspberry

- 51. Blackberry
- 52. Elderberry
- 53. Other- Three (3) Entries per Exhibitor
- 54. * Best Collection of Six (6)
- 55. Fruit Syrups- Three (3) Entries per Exhibitor

PERSERVES

Exhibit in Four (4) to Six (6) ounce jars

Classes

- 56. Apples
- 57. Strawberry
- 58. Cherry
- 59. Tomato
- 60. Watermelon
- 61. Peach
- 62. Pear
- 63. Apricot
- 64. Pineapple
- 65. Orange Marmalade
- 66. Other- Three (3) Entries per exhibitor
- 67. * Best Collection of Six

DRIED FRUITS AND VEGETABLES

Entries Must be Displayed in a Small Zip—Lock Bag (Clear)

Classes

- 68. Apples
- 69. Bananas
- 70. Fruit Roll-Ups
- 71. Corn
- 72. Peas
- 73. Other Fruits- Three (3) Entries per Exhibitor
- 74. Other Vegetables- Three (3) Entries per Exhibitor

JUICE

Classes

- 75. Tomato
- 76. Apple
- 77. Plum
- 78. Cherry
- 79. Grape
- 80. Choke Cherry
- 81. Other

FOOD PRESERVATION EXHIBIT

CANNING BUDGET FOR ONE PERSON- Club or individual competing as a club or as an individual

Premiums for this Class:
Blue \$50, Red \$40, White \$30

- 82. Eighty quarts of canned fruits and vegetables per person will provide the

family for the non-growing weeks. An exhibit should consist of a minimum of 50 quarts
Yellow or Green vegetables, 10 quarts
Other vegetables, 10 quarts
Fruits, 20 quarts
Non-acid vegetables, which are recommended are to be canned in pints and should be exhibited in pints to equal the number of quarts required.
Score Card for Judging Canned Vegetables and Fruits

1. Container- 5%. Clean, clear glass. Specified size. Tight seal. Attractive, neat labels. Uniform jars and labels in exhibit. Labels uniformly placed.
2. Pack- 10 %. Full but not crowded. Size convenient for serving. Attractive arranging. No foreign matter as sand, grit, corn silk, unnecessary bits of stem, seed, core, pod, leaf, etc.

3. Liquid- 10%. Right proportion of liquid to be served with product. Should cover product and practically fill jar. As clear as possible, considering the product. Appropriate color and consistency. Not discolored, mushy or unnecessarily cloudy.

4. Appearance and texture- 25%. Color- Characteristic of cooked products not necessarily blanched or darkened. Quality- Good original product, canned at proper stage of maturity. Not under ripe or overripe, tough, hard, woody, or stringy. Firm with no defects. Shape- Well preserved, not over or under cooked, frayed or mushy.

Uniformity- Size of pieces uniform, uniform maturity.

5. Selection- 50%
Total Score 100%

Premiums for Class 83-115:
Blue \$1.50, Red \$1.00, White \$0.75

BREAD

One loaf baked in single bread pan,

about 5 inches by 9 inches.

Classes

- 83. Rye Bread
- 84. Nut Bread
- 85. White Bread
- 86. Whole Wheat Bread
- 87. Rolls-Cinnamon-Four (4) on Plate
- 88. Rolls-Parker House/Dinner-Four (4) on Plate
- 89. Coffee Cake
- 90. Other Breads
- 91. Quick Breads

FROZEN BREAD DOUGH

Classes

- 92. Cinnamon Rolls- four (4) on plate
- 93. Coffee Ring
- 94. Other Kinds of Bread
- 95. Other Kinds of Rolls- four (4) on plate

BREAD MACHINE

Classes

- 96. White
- 97. Wheat
- 98. Rye
- 99. Multi Grain
- 100. Cinnamon
- 101. Fruit
- 102. Other

COOKIES

Four (4) on a Plate

Classes

- 103. Snickerdoodle
- 104. Ginger Snap
- 105. Brownies, Unfrosted
- 106. Chocolate Chip
- 107. Plain Sugar Cookie
- 108. Oatmeal
- 109. Ice Box
- 110. Peanut Butter
- 111. Other

MUFFINS

Four (4) on a Plate

Classes

- 112. Blueberry
- 113. Cinnamon (apple)
- 114. Other- three entries per exhibitor
- 115. Snack Mixes (in small, clear zip-lock bag for easy viewing)

CAKES MADE WITHOUT MIX

Cakes should be wrapped in Cling Wrap and not brought on a plate as the curved surface spoils the shape

of the cake.

All cakes in Classes 116-124 are not to be frosted.

**Premiums for Classes 116-125:
Blue \$3, Red \$2, White \$1**

Classes

- 116. Angel Food
- 117. Chocolate Layer
- 118. Nut Cake
- 119. White Layer
- 120. Sponge Cake
- 121. Chiffon
- 122. German Chocolate Cake
- 123. Oatmeal Cake
- 124. Other

CUPCAKES

Cupcakes must be fully baked for tasting and judging. The cupcakes will need to be decorated also and will be judged on both taste and appearance. Four (4) on a plate (No plastic or inedible decorations are allowed)

- 125. Decorated Cupcakes

SPECIAL FOOD AWARDS

Champion Cake and pie awards are not eligible for this award.

**Premiums for Classes 126-128:
Blue \$5, Red \$2, White \$1**

- 126. A champion Canning Award will be given to the top three canning exhibits

- 127. A champion Food Award will be given to the top food exhibits from exhibits (18 and over)

- 128. A champion Food Award will be given to the top food exhibits from exhibitor (18 and younger).

PIES

Pies will be entered on entry days but not brought for judging until the following Saturday. Pies may be taken home after judging.

**Premiums for Classes 129-138:
Blue \$3, Red \$2, White \$1**

Classes

Two (2) Crust

- 129. Apple
- 130. Cherry
- 131. Berry
- 132. Peach
- 133. Rhubarb
- 134. Other

One (1) Crust

- 135. Fruit
- 136. Cream
- 137. Custard
- 138. Other

SPECIAL PIE AND CAKE AWARDS

SPECIAL PIE AWARDS

Classes

- 139. One \$10 award and ribbon for the champion pie exhibitor 18 and older

- 140. One \$10 award and ribbon for the champion pie exhibitor younger than 18

SPECIAL CAKE AWARDS

Must be at least five entries in this class for this award to be valid. If five entries are not received, the award may be given at the discretion of the Superintendent. To be eligible for these awards the cake must be a decorated cake. Cake may be taken home after judging. Judging will consist of 50% frosting decoration.

**Premiums for Classes 141-147:
Blue \$5, Red \$3**

- 141. Decorated Cake baked in a "form" pan.

- 142. Decorated cut out shape cake

- 143. Decorated regular shaped cake

- 144. Decorated Sheet Cake

- 145. Decorated Wedding Cake

- 146. Best Overall Award and Ribbon of the above given for exhibitor 18 and older. \$10

- 147. Best Overall Award and Ribbon of the above given for exhibitor younger than 18, \$10