

2026 Buffalo County Fair

DIVISION 51: FOODS

Rita Staab - Superintendent

Neva Richter - Assistant Superintendent

New departments and classes, updated premiums and a first-time exhibitor has been added. Due to the number of changes, department and class numbers may have changed.

- Junior, Adult and Senior division – first time exhibitor is highlighted in yellow.
- Articles shown previously are not eligible.
- All entries must be registered online by Midnight on Monday July 20, 2026. **No entries will be accepted after this time.**
Online Registration: <https://buffaloas.fairwire.com/>
**If you need assistance with registration, please call 308-236-1201 or stop in the fair office prior to July 20th.*
- Exhibitor Cards are \$3 and must be purchased in advance in the fair office. Exhibitor Cards will include 1 parking pass.
- **Entry drop off will be from 1-7 p.m. on Tuesday, July 21st** in the Exhibit Building –All entries must be in the hands of the superintendent by 7pm.
Decorated cakes, cookies and pies must be registered by Midnight on Monday July 20, 2026, and will be judged on Thursday the 23rd. NOT ON SATURDAY. 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 on a disposable plate and placed in clear plastic bags.
- Special food awards are listed at the conclusion of Division 51.
- All articles must be picked up on Monday, July 27th from 9-3 p.m. **Cannot be picked up before.**
- **Unless otherwise noted- Each exhibitor is limited to one entry under each number.**

Premiums for Classes 1-101:

Blue \$4, Red \$3, White \$2

Asterisk* indicates premium for Best Collection: Blue \$8, Red \$5

1. 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. 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

2. 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- Whole, Crushed or Cut
20. Any Other Vegetables, Fancy Pack
21. *Best Collection of Quart Vegetables, Practical

3. CANNED MEATS

One (1) Quart or Two (2) Pints

Classes

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

4. PICKLES AND RELISHES

Pickles in quarts, Relishes and Chili Sauce in 8-to16-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 and/or Sauces in 8 to 16- ounce
Jars

5. 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

6. BUTTERS

Exhibit in 4-to-6-ounce jars.

- 56. Apple
- 57. Apricot
- 58. Peach
- 59. Strawberry
- 60. Other- Three (3) Entries per exhibitor
- 61. * Best Collection of Six

7. PERSERVES

Exhibit in 4-to-6-ounce jars.

Classes

- 62. Apples
- 63. Strawberry
- 64. Cherry
- 65. Tomato
- 66. Watermelon
- 67. Peach
- 68. Pear
- 69. Apricot
- 70. Pineapple
- 71. Orange Marmalade
- 72. Other- Three (3) Entries per exhibitor
- 73. * Best Collection of Six

8. DRIED FRUITS AND VEGETABLES

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

Classes

- 74. Apples
- 75. Bananas
- 76. Fruit Roll-Ups
- 77. Corn
- 78. Peas
- 79. Other Fruits- Three (3) Entries per Exhibitor
- 80. Other Vegetables- Three (3) Entries per Exhibitor
- 81. Other Freeze Dried- Fruits, Vegetables, Meat, Candy, Misc.

9. JUICE

Classes

- 82. Tomato
- 83. Apple
- 84. Plum
- 85. Cherry
- 86. Grape
- 87. Choke Cherry
- 88. Other

10. SOUP

Classes

- 89. Chili
- 90. Chicken Noodle
- 91. Vegetable
- 92. Potato
- 93. Any other soup not listed

11. PIE FILLINGS-CANNED

Classes

- 94. Cherry
- 95. Apple
- 96. Peach
- 97. Blueberry
- 98. Any other pie filling not listed

12. HONEY

Classes

- 99. Light
- 100. Dark
- 101. Amber
- 102. Any other not listed

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 Classes 103-159:

Blue \$4, Red \$3, White \$2

14. BREAD

One loaf baked in single bread pan, about 5 inches by 9 inches.

Classes

- 103. Rye Bread
- 104. Nut Bread
- 105. White Bread
- 106. Whole Wheat Bread
- 107. Rolls-Cinnamon-Four (4) on Plate
- 108. Rolls-Parker House/Dinner-Four (4) on Plate
- 109. Coffee Cake
- 110. Other Breads
- 111. Quick Breads

15. FROZEN BREAD DOUGH

Classes

- 112. Cinnamon Rolls- four (4) on plate
- 113. Coffee Ring
- 114. Other Kinds of Bread
- 115. Other Kinds of Rolls- four (4) on plate

16. BREAD MACHINE

Classes

- 116. White
- 117. Wheat

- 118. Rye
- 119. Multi Grain
- 120. Cinnamon
- 121. Fruit
- 122. Other

17. COOKIES

Four (4) on a Plate

Classes

- 123. Snickerdoodle
- 124. Ginger Snap
- 125. Brownies, Unfrosted
- 126. Chocolate Chip
- 127. Plain Sugar Cookie
- 128. Oatmeal
- 129. Ice Box
- 130. Peanut Butter
- 131. Other

18. MUFFINS

Four (4) on a Plate

Classes

- 132. Blueberry
- 133. Cinnamon (apple)
- 134. Other- three entries per exhibitor
- 135. Snack Mixes (1/2 CUP in small, clear zip-lock bag for easy viewing)

19. Donuts – Baked

Four (4) on a Plate

Classes

- 136. Cake
- 137. Raised
- 138. Frosted
- 139. Any other not listed

20. Donuts – Fried

Four (4) on a Plate

Classes

- 140. Cake
- 141. Raised
- 142. Bismark
- 143. Frosted
- 144. Any other not listed

21. Kolaches

Four (4) on a Plate

Classes

- 145. Cherry
- 146. Poppyseed
- 147. Apricot
- 148. Meat and Cheese
- 149. Any other not listed

22. 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 150-158 are not to be frosted.

Classes

- 150. Angel Food
- 151. Chocolate Layer

- 152. Nut Cake
- 153. White Layer
- 154. Sponge Cake
- 155. Chiffon
- 156. German Chocolate Cake
- 157. Oatmeal Cake
- 158. Other

23. 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)

- 159. Decorated Cupcakes

24. SPECIAL FOOD AWARDS

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

Premiums for Classes 160-172:

Blue \$8, Red \$5, White \$3

- 160. A champion Canning Award will be given to the top exhibit
- 161. A champion Food Award will be given to the top food exhibits from exhibits (18 and over)
- 162. A champion Food Award will be given to the top food exhibits from exhibitor (18 and younger).

25. PIES

Pies will be entered on entry days and judged on Thursday with all other entries. Pies may be taken home after judging.

Classes

Two (2) Crust

- 163. Apple
- 164. Cherry
- 165. Berry
- 166. Peach
- 167. Rhubarb
- 168. Other

One (1) Crust

- 169. Fruit
- 170. Cream
- 171. Custard
- 172. Other

26. SPECIAL PIE AWARDS

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

27. SPECIAL CAKE AWARDS

Premiums for Classes 175-181:

Blue \$8, Red \$5

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.

- 175. Decorated Cake baked in a "form" pan.
- 176. Decorated cut out shape cake
- 177. Decorated regular shaped cake
- 178. Decorated Sheet Cake
- 179. Decorated Wedding Cake
- 180. Best Overall Award and Ribbon of the above given for exhibitor 18 and older. \$10
- 181. Best Overall Award and Ribbon of the above given for exhibitors younger than 18, \$10
- 182.

28. FIRST TIME EXHIBITOR – Youth under 5

Premiums for Classes 182-186:

Each exhibitor will receive a participation ribbon and \$2 premium

183. Decorated Cupcake

184. Decorated Sugar Cookie

185. Healthy Snack made by child – ½ cup of simple or no bake item (cereal based, crackers, popcorn, etc)

186. Edible Play Dough

187. Any other not listed