

# 2026 Buffalo County Fair

## DIVISION 51: FOODS

Rita Staab - Superintendent

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**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 20<sup>th</sup>.*
- 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 21<sup>st</sup>** 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 23<sup>rd</sup>. **NOT ON SATURDAY. Fresh baked items do not need to be brought until Thursday, July 23<sup>rd</sup> and must be in the hands of the superintendent no later than 9 a.m.** 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 27<sup>th</sup> 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

## **4A. PICKLES AND RELISHES**

Pickles in quarts, Relishes and Sauces 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. Relish (pickle)
35. Relish (other vegetables, i.e. corn)
36. Other
37. \*Best Collection of Pickles, Six (6) Quarts
38. \*Best Collection of Four (4) Relishes and/or Sauces in 8 to 16- ounce jars

## **4B. SAUCES**

39. Chili Sauce
40. Catsup
41. Salsa
42. Spaghetti Sauce

## **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

#### **8A. 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

#### **8B. FREEZE DRIED FOODS**

- FD01. Fruits
- FD02. Vegetables
- FD03. Meats
- FD04. Candy
- FD05. Miscellaneous

#### **9. JUICE**

##### **Classes**

- 81. Tomato
- 82. Apple
- 83. Plum
- 84. Cherry
- 85. Grape

86. Choke Cherry

87. Other

#### **10. SOUP**

##### **Classes**

88. Chili

89. Chicken Noodle

90. Vegetable

91. Potato

92. Any other soup not listed

#### **11. PIE FILLINGS-CANNED**

##### **Classes**

93. Cherry

94. Apple

95. Peach

96. Blueberry

97. Any other pie filling not listed

#### **12. HONEY**

##### **Classes**

98. Light

99. Dark

100. Amber

101. Any other not listed

102.

#### **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