

DEPARTMENT 51 - CULINARY ARTS - FOOD PREPARATION

EXHIBITS IN PLACE:

SATURDAY, AUG. 14, 10:00 A.M. TO 6:00 P.M.

SUNDAY, AUG. 15, 8:00 A.M. TO 12:00 NOON

JUDGING:

SUNDAY, AUG. 15, 2:00 P.M.

EXHIBITS RELEASED:

SUNDAY, AUG. 22, 7:00 P.M. TO 9:00 P.M.

MONDAY, AUG. 23, 8:00 A.M. TO NOON

SUPERINTENDENTS IN CHARGE:

PHILLIP KENT, MARY EBERT AND ROB TIBBITS

RULES FOR DEPT. 51

1. *Please read Rules and Regulations on page 3.*
2. All Food Preparation entries, with the exception of pies and decorated cakes, are to be exhibited on paperplates or board squares, placed in a zip-lock bag with the entry tag attached to outside of bag. Exhibitors who use tin, glass, or other may do so at their own risk. Print name and address on adhesive tape on bottom of dish used. Every possible care will be taken to save dishes.
3. **No mixes or commercially prepared foods can be used. Cake may be real, Styrofoam, or a dummy cake.**
4. General Judging points for yeast and quick breads, egg, butter cakes, and cookies will be based on general appearance, lightness, tenderness, texture, moisture, flavor, aroma, and crumb.
5. More than one entry may be made in a section, with *a maximum of (2) entries per class.*

Special RED STAR Yeast Awards:

participants in Dept. 31 will receive RED STAR Yeast and Coupons if available. There will be three special awards given out in Section 2, exhibits made with yeast. First - RED STAR Apron/ Second - RED STAR Cutting Board and Third - RED STAR Measuring Cup

SECTION 1 - QUICK BREADS

PREMIUMS FOR DEPT. 51, SECTIONS 1 THRU 10:

1st - \$3.00 2nd - \$2.50 3rd - \$2.00

RULES:

1. Bread should be baked in individual pans, preferably 9 x 5 inches in size.
2. For exhibit - 1/2 loaf on heavy paper plate or board squares, placed in a zip-lock bag with entry tag attached.

CLASS

- | | |
|-------------------|----------------------------------|
| 1. Apple | 11. Irish Soda |
| 2. Banana | 12. Nut |
| 3. Bran or Graham | 13. Oatmeal |
| 4. Boston Brown | 14. Orange |
| 5. Carrot | 15. Pumpkin |
| 6. Coffee Cake | 16. Whole Wheat |
| 7. Corn | 17. Zucchini |
| 8. Date | 18. Men Only |
| 9. Fried Cakes | 19. Any other not listed, please |
| 10. Fruit | please identify on tag |



SECTION 2 - BREADS, YEAST

RULES:

1. Bread should be baked in individual pans, preferably 9 x 5 inches in size.
2. For exhibit - 1/2 loaf on heavy paper plate or board squares, placed in a zip-lock bag with entry tag attached.

CLASS

1. Bagels (4)
2. Buns (4)
3. Caramel Rolls (4)
4. Christmas Bread
5. Cinnamon Loaf
6. Cinnamon Rolls (4)
7. Coffee Cake
8. Danish Pastry (4)
9. Donuts
10. Easter Bread
11. English Muffins (4)
12. French
13. Kolachy
14. Nut Bread
15. Pita
16. Potato
17. Pumpernickel
18. Raisin
19. Rye
20. Streusel
21. Tea Ring
22. White
23. Whole Wheat 100%
24. Plain Rolls /6 any kind, shape or size
25. Whole Wheat/Cracked Wheat and/or another flour
26. 100% Whole Grain/Combination of whole grains not to include white flour.
27. Men Only
28. Any other not listed, please identify on tag



DEPARTMENT 51 CULINARY ARTS - FOOD PREPARATION (contd.)

SECTION 3 - CAKE - FROSTED/ UNFROSTED

RULES:

1. 1/2 frosted/unfrosted cake on a paper plate or board squares placed in a zip-lock bag w/ entry tag attached to outside of bag.

CLASS

- | | |
|--------------------|--|
| 1. Angel Food | 17. Marble |
| 2. Applesauce | 18. Pineapple |
| 3. Banana | 19. Poppyseed |
| 4. Carrot | 20. Pound |
| 5. Cherry | 21. Pumpkin |
| 6. Chiffon | 22. Ribbon |
| 7. Choco - Bake | 23. Roll (any kind) |
| 8. Chocolate | 24. Sour Cream |
| 9. Cocoa | 25. Spice |
| 10. Coconut | 26. Sponge |
| 11. Fruit, Dark | 27. Sunshine |
| 12. Fruit, Light | 28. Yellow |
| 13. Gingerbread | 29. White |
| 14. Jelly Roll | 30. Zucchini |
| 15. Lady Baltimore | 31. Any other not listed, please identify on tag |
| 16. Lemon | 32. Men Only |



SECTION 4 - COOKIES - BAR

RULES:

1. Paper plate of four (4), placed in a zip-lock bag w/ entry tag Attached to outside of bag.
2. Prepared in a pan and cut into rectangular pieces. (2"x3")

CLASS

- | | |
|-----------------|--|
| 1. Brownies | 9. Molasses |
| 2. Butterscotch | 10. Nut |
| 3. Cereal | 11. Unbaked |
| 4. Chocolate | 12. Shortbread |
| 5. Date Nut | 13. Any other not listed, please identify on tag |
| 6. Fruit | 14. Men Only |
| 7. Layer | |
| 8. Lemon | |

SECTION 5 - COOKIES - DROP

RULES:

1. Paper plate of four (4), placed in a zip-lock bag, entry tag attached to outside of bag.
2. Cookie batter dropped from a spoon onto baking sheets.

CLASS

- | | |
|-------------------|--|
| 1. Cereal | 10. Oatmeal |
| 2. Chocolate | 11. Peanut Butter |
| 3. Chocolate Chip | 12. Sour Cream |
| 4. Coconut | 13. Spice |
| 5. Fruit | 14. Sugar |
| 6. Ginger | 15. Unbaked |
| 7. Molasses | 16. Any other not listed, please identify on tag |
| 8. Meringue | 17. Men Only |
| 9. Nut | |

SECTION 6 - COOKIES - ROLLED

RULES:

1. Paper plate of four (4), placed in a zip-lock bag, entry tag attached to outside of bag.
2. Dough cut into shapes after being spread or leveled with a rolling pin.

CLASS

- | | |
|--------------|--|
| 1. Butter | 7. Molasses |
| 2. Chocolate | 8. Sandwich |
| 3. Filled | 9. Sugar |
| 4. Ginger | 10. Any other not listed, please identify on tag |
| 5. Lemon | 11. Men only |
| 6. Lebkuchen | |

SECTION 7 - COOKIES - SHAPED

RULES:

1. Paper plate of four (4), placed in a zip-lock bag w/ entry tag attached to outside of bag.
2. To form by hand or using a device such as a cookie press.

CLASS

- | | |
|-------------|---|
| 1. Butter | 6. Peanut Butter |
| 2. Crescent | 7. Thumbprint |
| 3. Fruit | 8. Any other not listed, please identify on tag |
| 4. Lemon | 9. Men Only |
| 5. Nut | |

SECTION 8 - COOKIES - REFRIGERATOR

RULES:

1. Paper plate of four (4), placed in a zip-lock bag, w/entry tag attached to outside of bag.
2. Dough formed into long cylinders, chilled, and sliced before baking.

CLASS

- | | |
|--------------|--|
| 1. Chocolate | 7. Pinwheel |
| 2. Date | 8. Spice |
| 3. Fruit | 9. Sugar |
| 4. Ginger | 10. Any other not listed, please identify on tag |
| 5. Nut | 11. Men Only |
| 6. Oatmeal | |

SECTION 9 - MUFFINS

RULES:

1. Please submit at least four (4) muffins with each entry.
2. For exhibit, place muffins on heavy paper plate or board squares, placed in a zip-lock bag, entry tag Attached to outside of bag.

CLASS:

- | | |
|-------------------|--------------------------------|
| 1. Apple | 10. Orange |
| 2. Banana | 11. Pumpkin |
| 3. Blueberry | 12. Whole Wheat |
| 4. Bran or Graham | 13. Zucchini |
| 5. Corn | 14. Any other, identify on tag |
| 6. Cranberry | 15. Men Only |
| 7. Fruit | |
| 8. Nut | |
| 9. Oatmeal | |

DEPARTMENT 51 - CULINARY ARTS - FOOD PREPARATION (contd.)

SECTION 10- TARTS

RULES:

1. Please submit at least four (4) tarts with each entry.
2. For exhibit, place tarts on heavy paper plate or board squares placed in a zip-lock bag, entry tag attached.

CLASS:

- | | |
|--------------|--------------------------------------|
| 1. Butter | 4. Any Other, please identify on tag |
| 2. Raspberry | 5. Men Only |
| 3. Mincemeat | |

SECTION 11- PIES

PREMIUMS FOR DEPT. 51, SECTION 11:

1st - \$4.00 2nd - \$3.50 3rd - \$3.00

RULES:

1. One and two crust pies may be exhibited in an 8 or 9 inch baking dish, placed in a zip-lock bag, entry tag attached.
2. Exhibitors who use tin, glass, etc. may do so at their own risk. Print name and address on bottom of dish used. Every possible care will be taken to save dishes, which may be picked up on Sunday at 8:00 p.m. of the fair.

CLASS

- | | |
|-------------------------------|---|
| 1. Apple | 8. Mince |
| 2. Berry | 9. Peach |
| 3. Blueberry | 10. Pumpkin |
| 4. Cherry | 11. Vegetarian |
| 5. Cream | 12. Any other not listed, identify on tag |
| 6. Lemon | 13. Men Only |
| 7. Meat, Pasties, Tacos, Etc. | |

SECTION 12 - CANDY

PREMIUMS FOR DEPT. 51, SECTION 12 & 13

1st - \$3.00 2nd - \$2.50 3rd - \$2.00

RULES:

1. **Small paper plate** of four (4), placed in a zip-lock bag, with entry tag attached to outside.
2. Entries will be judged on gen.appearance,flavor & texture

CLASS

- | | |
|---|--|
| 1. Brittles, (i.e., peanut, english toffee, etc.) | 10. Molded, filled |
| 2. Dipped | 11. Molded, painted |
| 3. Divinity | 12. Molded, plain |
| 4. Fondant | 13. Nut Clusters |
| 5. Fudge - cooked | 14. Nut Roll |
| 6. Fudge - uncooked | 15. Poured |
| 7. Hard | 16. Pralines |
| 8. Marzipan | 17. Sugared Nuts |
| 9. Mints | 18. Any other not listed, please identify on tag |
| | 19. Men Only |

SECTION 13 -DECORATED COOIES&CONFECTIONS

RULES:

1. Judged on general appearance, design, color and combination, artistic value and difficulty of project.
2. Entries to be placed on paper plate or board w/ entry tag attached to outside of bag.

3. For classes 1, 6, 8, & 9 entries may be placed on tray no larger then 12" x 16".

CLASS:

1. Christmas Tray
2. Cupcakes (4)
3. Petits' fours (4)
4. Special occasion decorated cookies
5. Sugar Molded
6. Gingerbread House
7. Decorated Cookies - any other not listed, identify on tag
8. Decorated Confections - any other not listed, identify on tag
9. Armada Fair Giant Decorated Cookie - one decorated 12" cookie using any batter or dough. Decorated should relate to events and activities at the Armada Fair. (Agriculture, entertainment, midway, community arts, etc.)
10. Men Only

SECTION 14 -PROFESSIONAL CAKE DECORATING

PREMIUMS FOR DEPT. 51, SECTION 14 & 15

1st - \$6.00 2nd - \$5.00 3rd - \$4.00 4th - \$3.00

RULES:

1. Judged on use of tips, border works, neatness, precision, choice and use of color, creativity, originality, difficulty of technique and design and general appearance.
2. **Cake must be real, not Styrofoam or dummy cake.**

CLASS:

- | | |
|--|--------------------|
| 1. Cut-Out Cake | 7. Story Character |
| 2. Doll Cake/Stand up only | 8. Men Only |
| 3. Gum Paste Floral Design | |
| 4. Holiday Cake | |
| 5. Sculptured | |
| 6. Special Occasion/wedding, anniversary, shower, etc. | |

SECTION 15 - NONPROFESSIONAL CAKE DECORATING

RULES:

1. Judged on use of tips, border works, neatness, precision, choice and use of color, creativity, originality, difficulty of technique and design, and general appearance.
2. Cake can be real, Styrofoam or dummy cake.
3. Entry tag must be attached to each exhibit.

CLASS

- | | |
|----------------------------|---------------------|
| 1. Cut-Out Cake | 5. Sculptured |
| 2. Doll Cake Stand-Up Only | 6. Special Occasion |
| 3. Gum Paste Floral Design | 7. Story/Character |
| 4. Holiday Cake | 8. Men Only |

SECTION 16 - BEST OF SHOW DO NOT ENTER

\$10.00 & Rosette

CLASS

- | | |
|----------------------------|-----------------------|
| 1. Quick Breads | 6. Cookies |
| 2. Yeast Breads | 7. Cookies, Decorated |
| 3. Cakes | 8. Candy |
| 4. Cakes, Non Professional | 9. Pies/Tarts |
| 5. Cakes, Professional | |