Cakes
302001. Angel Food, unfrosted, 1 whole
302002. Bundt, 1 whole
302003. Chocolate, 1 whole
302004. Layer cake, any flavor except chocolate, 1 whole
302005. Any other cake, 1 whole.

Cookies
303001. Brownies, 3
303002. Any other bar cookie, spread dough in pan, bake and cut, 3
303003. Sugar cookies, 3
303004. Any other rolled cookie, dough is rolled flat and cut into shapes, 3
303005. Chocolate Chip cookies, 3
303006. Any other drop cookie, dough is dropped by teaspoonful onto baking sheet, 3
303007. No Bake cookie, 3
303008. Party or holiday cookie, 3
303009. Molded or pressed cookie, molded into desired shape with hand; pressed into a cookie press, 3
303010. Health cookie- high fiber, sugar free, low cholesterol, made with honey, 3
303011. Oatmeal Cookies, 3

Pies
304001. 1 or 2 Crust Fruit Pie
304002. Crumb Topping Fruit Pie

Baked Goods

Breads
301001. Yeast bread, white, 1 standard loaf
301002. Yeast bread, whole wheat, 1 standard loaf
301003. Yeast Dinner rolls, white, 3
301004. Yeast Dinner rolls, whole wheat, 3
301005. Specialty Yeast Dough, 1 whole product
301006. Cinnamon or Sweet rolls, 3
301007. Any other yeast product
301008. Muffins, any variety, 3
301009. Quick bread, nut or fruit, 1 standard loaf
YOUTH DEPARTMENT
Please specify a (Y) for youth (5-12 yrs. of age) and (T) for teens (13-18 yrs of age) before each class number.

350001. One layer cake, 8” or 9”, frosted or unfrosted, 1 whole
350002. Bar cookies, 3
350003. Rolled and cut cookies, 3
350004. Molded cookies, 3
350005. Drop cookies, 3
350006. No Bake Cookies, 3
350007. 350007. Decorated Cookie, 1 large 8” Cookie or 3 small cookies, creatively decorated.
350008. Muffins, 3
350009. Quick bread, nut or fruit, 1 standard loaf
350010. Yeast bread, 1 standard loaf
350011. Yeast rolls, 3
350012. Ugliest Cake - a real cake must be used. Use your imagination - the uglier the better, but not obnoxious. Decorations must be edible. Entries will be judged on looks only.
350013. Cookie Mix in a Jar - Prepare a cookie mix in a jar include recipe. Jars may be decorated as desired
350014. Cupcakes (3) frosted, creatively decorated.
350015. Fruit Pie - 1 or 2 Crust.
350016. Fruit Pie - Crumb Topping

FOOD PRESERVATION

1. Exhibits must have been preserved since the previous year’s county fair.

2. Recipes must be from 1995 to Present and must be adjusted for altitude based on your processing location or it will be disqualified. Processing methods that will be disqualified include: open kettle-canning, oven canning, sun canning, and use of electric multi-cookers, see http://ncsfpa.uga.edu/publications/ncsfpa/factsheets/electric-cookers.html. Untested recipes will be disqualified for food safety reasons. Please see page 65 for a list of recipe sources.

3. Alcohol is not allowed as an ingredient in food preservation entries. Entries with alcohol in the recipe will be disqualified and not be judged.

4. Each exhibit must have the complete recipe and instructions attached with the entry card, or it will be disqualified. Recipe must include exhibitor name, recipe source, date of publication, and altitude where food was processed. If using Mrs. Wage’s or Ball mixes, indicate the date the mix was purchased.

5. Exhibits must be sealed in clean, clear standard canning jars, with matching brand (ex: use Ball lids on Ball jars, or Kerr lids on Kerr jars, etc.) two piece lids. Do not use colored jars. Do not add any fancy padded lids, fabric over wraps or cozies as they interfere with the judging process. No fancy packs unless recipe states to do so (ex: Pickled asparagus). Jars must be sealed when entered. For food safety reasons, the size of jars used must not be larger than the jar size stated in the recipe. Note: There are 12-ounce, 24-ounce, and 28-ounce canning jars available and may be used. Use pint jar process recommendations for 12-ounce jars. Use quart jar process recommendations for 24 ounce and 28-ounce jars.

6. Each exhibit must be labeled. The label must not cover brand name of jar. The label must give: Class No., Product, Altitude where processed, Canning Method (water bath, weighted gauge or dial gauge pressure method), Process Time, Pressure (psi), date processed including month and year, Exhibitor Name, and County. Labels are available from the Extension Office.

7. If dried food product must be exhibited in a clear canning jar. Suggested amount: 1/3-1/2 cup, or three or four pieces per exhibit. All meat jerky must be heated to an internal temperature of 160 degrees F before or after drying. This is not the drying temperature! Dried products must include the recipe, preparation steps and heating instructions. Jerky not heated to an internal temperature 160 degrees F will be disqualified and not be judged. Heating information can be found in “Dry meat Safely at Home” www.kere.ksu.edu/bookstore/pubs/MF3173.pdf

8. Classes 401001-406008 will require one jar for each class

Canned Fruit
401001. Apples 401005. Plums—Sandhill
401002. Apricots 401006. Plums—Blue
401003. Cherries 401007. Pears
401004. Peaches 401008. Any other fruits

Sweet Spreads
402001. Jellies—any flavor
402002. Preserves or Jams—any flavor
402003. Butters—any flavor (apple, peach, plum, sandhill plum, etc)

Canned Vegetables
403001. Beans, any variety (Green, yellow, Lima, etc.)
403002. Beets
403003. Corn
403004. Carrots
403005. Tomatoes
403006. Stewed Tomatoes
403007. Potatoes
403008. Okra
403009. Asparagus
403010. Mixed vegetable
403011. Any other vegetable Pickled Fruit and Vegetables
404001. Dill Pickles
404002. Sweet Pickles
404003. Bread and Butter Pickles
404004. Mixed Pickles
404005. Pickled fruit—watermelon, peaches, etc.
404006. Sauce, any type
404007. Relish, any type
404008. Any other pickled fruit and vegetables

Dried Foods—Oven, dehydrator or natural
405001. Fruit, vegetable, jerky, or fruit leather

Miscellaneous Foods
406001. Salsa
406002. Chili Sauce
406003. Pie filling
406004. Taco Sauce
406006. Spaghetti Sauce
406007. Canned Meat
406008. Other miscellaneous foods

“QUEEN (OR KING) OF THE KITCHEN”
A special prize will be awarded to the exhibitor winning the most ribbon points in the food division

1st place ribbon - 3 points,
2nd place - 2 points,
3rd place - 1 point (minimum of 3 ribbons)

Prize awarded by: Paul’s Grocery - Stafford, Kansas