# FRESH FOODS – Division M

## **Superintendent – Donna Carter 541-742-5445**

#### FRESH FOODS GUIDELINES AND RULES

#### **General Information:**

- Do strive for the best presentation of your exhibit. As with all foods, visual appearance makes the first impression.
- No containers will be furnished.
- No refrigeration is available. Highly perishable items such as custards will not be tasted. They maybe awarded prizes based on appearance, only.

#### Rules

- 1. Each baked entry should be presented on a sturdy support and placed inside a self-closing plastic bag (1 or 2 gallon ziplock is ideal) Cakes may be set on a firm base and covered with plastic wrap, securely attached to bottom of base.
- 2. Baked goods must be the work of the entrant no mixes, please, except for Class 341.
- 3. Be sure to include the correct number of items indicated in the description for each class or lot.
- 4. Half of any entry may be taken home after judging.
- 5. Please describe entry or attach recipe (i.e. "Lemon Zuchini Cookies.")
- 6. Each baked good placed in Ziploc bag on a paper plate or firm base.

## Class 330: Breads, yeast type

Lot 1: White Lot 2: Whole Wheat Lot 3: Oatmeal Lot 4: Rye Lot 5: Sourdough Lot 6: Rustic (crusty, dense) Lot 7: Other

## Class 331: Bread, non-yeast type

Lot 1: Banana; Lot 2: Cornbread (small pan or 3 pieces); Lot 3: Fruit, not banana; Lot 4: Gingerbread;

Lot 5: Nut; Lot 6: Zucchini; Lot 7: Fruit and Nut; Lot 8: Other

## Class 332: Breads, machine made-no mixes, recipe required

Lot 1: White; Lot 2: Whole Wheat; Lot 3: Oatmeal; Lot 4: Rye; Lot 5: Other

# Class 333: Rolls, biscuits and bagels (3)

Lot 1: Baking Powder Biscuits; Lot 2: Sweet Rolls; Lot 3: Yeast Rolls; Lot 4: Bagels;

Lot 5: Other, Yeasted; Lot 6: Other, Baking Powder

### Class 334: Doughnuts and muffins (3)

Lot 1: Raised Doughnuts; Lot 2: Cake Doughnuts; Lot 3: Sweet Muffins; Lot 4: Savory Herbs Muffins; Lot 5: Other

#### Class 335: Cakes (scratch only; 1/2 cake constitutes an entry)

Lot 1: Angel; Lot 2: Chiffon; Lot 3: Fruit; Lot 4: Applesauce; Lot 5: Chocolate; Lot 6: White;

Lot 7: Spice; Lot 8: Carrot; Lot 9: Decorated; Lot 10: Other

#### Class 336: Cupcakes (3)

Lot 1: White; Lot 2: Chocolate; Lot 3: Other

## Class 337: Cookies (3)

Lot 1: Bar; Lot 2: Brownies; Lot 3: Chocolate Chip; Lot 4: Drop; Lot 5: Ginger; Lot 6: Oatmeal;

Lot 7: Peanut Butter; Lot 8: Refrigerator; Lot 9: Sugar; Lot 10: Snicker Doodle; Lot 11: Filled;

Lot 12: Decorated; Lot 13: No Bake Cookies; Lot 14: Other

#### Class 338: Pies

Lot 1: Apple; Lot 2: Apricot; Lot 3: Berry; Lot 4: Cherry; Lot 5: Lemon; Lot 6: Mince;

Lot 7: Peach; Lot 8: Pecan; Lot 9: Pumpkin; Lot 10: Other, including crisps

#### **Class 339: Candy (6)**

Lot 1: Fudge (recipe required); Lot 2: Penuche; Lot 3: Mints; Lot 4: Brittle; Lot 5: Divinity;

Lot 6: Caramel corn (1 cup); Lot 7: Other (include recipes)

# Class 340: Home Crafted

Lot 1: Honey, Comb; Lot 2: Honey, Extracted (1/2 or 1 pint); Lot 3: Brown Eggs (1/2 dozen); Lot 4: White Eggs (1/2 dozen); Lot 5: Other Colored Eggs (1/2 dozen); Lot 6: Cheese (1/2 lb.); Lot 7: Duck Eggs (1/2 dozen)

## Class 341: Creative Baking-Beginning with a mix (include recipe)

Lot A: Breads Lot B: Cakes (1/2 cake constitutes an entry) Lot C: Cookies Lot D: Pies Lot E: Other