# FRESH FOODS - Division M <br> 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 may be 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 Zucchini 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

