

**DIVISION O – OPEN**  
**DEPARTMENT 25 – FOODS & NUTRITION**

Superintendent: Teena Wallace

1. Competition open to Richland County residents only.
2. **FOODS & FOOD PRESERVATION, INCLUDING FOOD/CAKE DECORATING will be entered on Tuesday of fair week by 6 p.m.** Judging will be held on Wednesday.
3. Only one item per entry.
4. Foods exhibited must be ready for judging.
5. Any item requiring refrigeration must be clearly state at time of entry.
6. Food Preservation labels for all canned **and** dried food entries will be furnished. These can be picked up from the Fair Office when picking up entry tags.
7. Entry tags must be attached and hang outside of display bag.
8. All items must be made from scratch, no mixes.
9. Do not frost any food items unless specified.
10. All foods will be destroyed by the superintendents as a health and safety precaution. **EXCEPTION –** decorated cakes using a non-edible form and Food Preservation.
11. Entries not following all instructions will be dropped at least one placing.
12. Pies and cheesecakes may be displayed in clear disposable pie wedge containers. These may be provided by the exhibitor **OR** can be obtained at the Fair Coordinator’s Office when picking up fair tags.
13. Cupcakes and muffins in any category may be displayed in clear disposable cupcake containers. Containers may be provided by the exhibitor **OR** can be obtained at the Fair Coordinator’s Office when picking up fair tags.

**CLASS – CAKES**

Cakes – 4” corner piece **OR 1/8 slice of 8” or 9” round pan** unless otherwise specified

**ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Angel food, chocolate, unfrosted, 1/8 cake	2.00	1.75	1.50	1.25
	Angel food, white, unfrosted, 1/8 cake	2.00	1.75	1.50	1.25
	Any other cake, not listed, 4” corner piece or 1/8 cake, labeled	2.00	1.75	1.50	1.25
	Applesauce cake, unfrosted, 4” corner piece or 1/8 cake	2.00	1.75	1.50	1.25
	Carrot cake, unfrosted, 4” corner piece or 1/8 cake	2.00	1.75	1.50	1.25
	Chiffon cake, any flavor, unfrosted, 1/8 cake	2.00	1.75	1.50	1.25
	Fruit cake, 1/8 cake <b>or</b> entire (5”x3”) loaf pan	2.00	1.75	1.50	1.25
	Jelly roll, 4” end std. jelly roll – no mini/small rolls	2.00	1.75	1.50	1.25
	Layer cake – Chocolate, any icing, 1/8 cake (2 or 3 layers)	2.00	1.75	1.50	1.25
	Layer cake – Lady Baltimore cake, 1/8 cake	2.00	1.75	1.50	1.25
	Layer cake – White, any icing, 1/8 cake (2 or 3 layers)	2.00	1.75	1.50	1.25
	Spice cake, unfrosted 4” corner piece or 1/8 cake	2.00	1.75	1.50	1.25
	Sponge cake, unfrosted, 1/8 cake	2.00	1.75	1.50	1.25
	White cake, unfrosted, 4” corner piece or 1/8 cake	2.00	1.75	1.50	1.25

## CLASS – CANDY

Three (3) pieces per entry and should be displayed in uniform, serving-size pieces, unless otherwise specified.

### ENTRY

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Any other candy not listed, labeled	2.00	1.75	1.50	1.25
	Caramel	2.00	1.75	1.50	1.25
	Diabetic/sugar free candy, <b>attach recipe</b>	2.00	1.75	1.50	1.25
	Dipped, any other	2.00	1.75	1.50	1.25
	Dipped, Caramel	2.00	1.75	1.50	1.25
	Dipped, Truffle (ganache or other cream filling)	2.00	1.75	1.50	1.25
	Divinity	2.00	1.75	1.50	1.25
	Fudge, chocolate – with nuts, etc.	2.00	1.75	1.50	1.25
	Fudge, chocolate – plain	2.00	1.75	1.50	1.25
	Fudge, peanut butter	2.00	1.75	1.50	1.25
	Mints	2.00	1.75	1.50	1.25
	Peanut Brittle	2.00	1.75	1.50	1.25
	Peanut butter, not fudge	2.00	1.75	1.50	1.25

## CLASS – FOOD DECORATIONS

### RULES:

1. All cakes must be edible, except where use of forms is allowed.
2. Emphasis in judging food decoration classes will be placed on utilizing decorating techniques (use of some type of bag with decorating tips).
3. Use of items such as cereals, candies, etc., should only be used as accents.
4. Entries of Cake Pops, Cookies or Cupcakes should be the same theme (holiday, butterflies, birthday, etc.).
5. Entries **not** made with forms are perishable and will not be returned due to health concerns.
6. All entries must be completely edible **except** where indicated a “FORM” may be used.
7. Cake “forms” are non-edible materials such as Styrofoam, cardboard, pre-cut patterns, etc. Non-edible forms may only be used where indicated. Form cakes may be returned to exhibitor.
8. Molded cakes are cakes baked in a purchased pan that is already in the shape desired with details define by the pan (cartoon characters, dinosaurs, etc.).
9. Cut up cake is a cake baked in one shape, then cut up and made into a different shape (example, a round cake cut up to make into the shape of a bunny head). Entire original cake must be used in the new form.
10. Holiday **decoration** category is intended as decorative display only such as a Gingerbread house/scene, sugar egg, etc. These entries **are not intended as a consumable product** and may use forms.

### ENTRY

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Cake Pops (3)	2.50	2.25	2.00	1.75
	Cake – cut up	2.50	2.25	2.00	1.75
	Cake – any holiday, occasion or theme, <b>FORM</b>	2.50	2.25	2.00	1.75
	Cake – any occasion, any shape	2.50	2.25	2.00	1.75
	Cake – molded	2.50	2.25	2.00	1.75
	Cookies (3)	2.50	2.25	2.00	1.75
	Cupcakes (3)	2.50	2.25	2.00	1.75
	Holiday <b>decorations, NON-EDIBLE</b> ( <i>Gingerbread house, sugar eggs, etc.</i> )	2.50	2.25	2.00	1.75

# FOOD PRESERVATION

**RULES:**

1. Only one item per entry.
2. All Food Preservation exhibits must be displayed in standard canning jars.
3. All Food Preservation entries, including freezer jams, must have rings/bands attached, EXCEPT for Dried Foods where self-sealing bags are allowed.
4. Jams and Jellies must be in standard 8 oz. jelly jars
5. No paraffin not allowed.
- 6/ All products must be processed using current USDA/UWEX recommendations. Use <http://nchfp.uga.edu/> or Division of Extension publications for current methods and times.
6. All canned and dried products must be properly processed.
7. Labels, similar to the examples below, will be provided and MUST be attached to each exhibit in Food Preservation, EXCEPT for freezer jams. Use appropriate label for canned or dried exhibits.
8. Entry tag and processing methods must be securely attached.
9. Entries not following all instructions will be dropped at least one placement.

<b>FOOD PRESERVATION – EXCEPT FREEZER JAMS</b>			
Product: _____			
Date Processed: _____			
Method of Packing (check one):		Method of Processing (check one):	
<input type="checkbox"/> Hot Pack		<input type="checkbox"/> Boiling Water Bath	
<input type="checkbox"/> Cold Pack		<input type="checkbox"/> Pressure canner	
Pounds of Pressure: _____		Processing Time (minutes): _____ Pint _____ Quart	

**CLASS – CANNED FRUITS (pints or quarters, rings attached)**

**ENTRY**

	Blue	Red	White	Pink
Any fruit not listed, labeled	1.75	1.50	1.25	1.00
Apples – quarters or halves	1.75	1.50	1.25	1.00
Applesauce	1.75	1.50	1.25	1.00
Apricots	1.75	1.50	1.25	1.00
Berries – Blackberries	1.75	1.50	1.25	1.00
Berries – Blueberries	1.75	1.50	1.25	1.00
Berries – Gooseberries	1.75	1.50	1.25	1.00
Berries – Raspberries, black	1.75	1.50	1.25	1.00
Berries – Raspberries, red	1.75	1.50	1.25	1.00
Berries – Strawberries	1.75	1.50	1.25	1.00
Best collection, 4 kinds	1.75	1.50	1.25	1.00
Cherries – Bing	1.75	1.50	1.25	1.00
Cherries - red	1.75	1.50	1.25	1.00
Cherries – Ground cherries	1.75	1.50	1.25	1.00
Juice – Apple	1.75	1.50	1.25	1.00
Juice – Grape, concentrate or with grapes	1.75	1.50	1.25	1.00
Mixed fruit	1.75	1.50	1.25	1.00
Peaches	1.75	1.50	1.25	1.00
Pears	1.75	1.50	1.25	1.00
Plums	1.75	1.50	1.25	1.00
Rhubarb	1.75	1.50	1.25	1.00

**CLASS – CANNED MEATS (pints or quarts, rings attached)**

**ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Beef	1.75	1.50	1.25	1.00
	Chicken	1.75	1.50	1.25	1.00
	Fish	1.75	1.50	1.25	1.00
	Mincemeat	1.75	1.50	1.25	1.00
	Mutton	1.75	1.50	1.25	1.00
	Pork	1.75	1.50	1.25	1.00
	Venison	1.75	1.50	1.25	1.00

**CLASS – CANNED PICKLES (pints or quarts, rings attached)**

**ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Any other pickle, not listed, labeled	1.75	1.50	1.25	1.00
	Apple	1.75	1.50	1.25	1.00
	Bean	1.75	1.50	1.25	1.00
	Beet	1.75	1.50	1.25	1.00
	Catsup, tomato	1.75	1.50	1.25	1.00
	Chili Sauce	1.75	1.50	1.25	1.00
	Chow-chow	1.75	1.50	1.25	1.00
	Collection of 4 varieties, not competing for other premiums	1.75	1.50	1.25	1.00
	Cucumber – Bread and butter pickles	1.75	1.50	1.25	1.00
	Cucumber – chunk pickles	1.75	1.50	1.25	1.00
	Cucumber - dill pickles	1.75	1.50	1.25	1.00
	Cucumber – sweet pickles	1.75	1.50	1.25	1.00
	Cucumber – whole	1.75	1.50	1.25	1.00
	Mixed vegetables	1.75	1.50	1.25	1.00
	Mustard	1.75	1.50	1.25	1.00
	Relish, any vegetable, labeled	1.75	1.50	1.25	1.00
	Watermelon	1.75	1.50	1.25	1.00

**CLASS – CANNED VEGETABLES (pints or quarts, rings attached)**

**ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Any vegetable not listed, labeled	1.75	1.50	1.25	1.00
	Asparagus	1.75	1.50	1.25	1.00
	Beans, any other shell	1.75	1.50	1.25	1.00
	Beans, lima	1.75	1.50	1.25	1.00
	Beans, string, green	1.75	1.50	1.25	1.00
	Beans, yellow, wax	1.75	1.50	1.25	1.00
	Beets	1.75	1.50	1.25	1.00
	Carrots	1.75	1.50	1.25	1.00

	Corn, cream style	1.75	1.50	1.25	1.00
	Corn, whole kernel	1.75	1.50	1.25	1.00
	Greens	1.75	1.50	1.25	1.00
	Mixed vegetables	1.75	1.50	1.25	1.00
	Peas	1.75	1.50	1.25	1.00
	Pumpkin	1.75	1.50	1.25	1.00
	Salsa	1.75	1.50	1.25	1.00
	Sauerkraut	1.75	1.50	1.25	1.00
	Soup, vegetable – with meat	1.75	1.50	1.25	1.00
	Soup, vegetable – without meat	1.75	1.50	1.25	1.00
	Tomato Juice	1.75	1.50	1.25	1.00
	Tomatoes, quartered	1.75	1.50	1.25	1.00
	Tomatoes, whole	1.75	1.50	1.25	1.00

**CLASS – CHEESECAKES**

**ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Any other cheesecake, 1/8 cake	2.00	1.75	1.50	1.25
	Chocolate cheesecake, 1/8 cake	2.00	1.75	1.50	1.25
	Fruit cheesecake, 1/8 cake	2.00	1.75	1.50	1.25
	Plain cheesecake, 1/8 cake	2.00	1.75	1.50	1.25

**CLASS – COOKIES & BARS (3 bars/cookies)**

**ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Bars – Any other bar not listed (3) 2” bars	2.00	1.75	1.50	1.25
	Bars – Brownies with filling and frosting (3) 2” bars	2.00	1.75	1.50	1.25
	Brownies – Brownies, unfrosted (3) 2” bars	2.00	1.75	1.50	1.25
	Bars – Date bars (3) 2” bars	2.00	1.75	1.50	1.25
	Cookie – Any other cookie not listed, labeled (3)	2.00	1.75	1.50	1.25
	Cookies – Chocolate Chip (3)	2.00	1.75	1.50	1.25
	Cookies – Diabetic/sugar free cookies (3), <b>attach recipe</b>	2.00	1.75	1.50	1.25
	Cookies – Filled (3)	2.00	1.75	1.50	1.25
	Cookies – Honey (3)	2.00	1.75	1.50	1.25
	Cookies - Molasses or sorghum (3)	2.00	1.75	1.50	1.25
	Cookies – Nut (3)	2.00	1.75	1.50	1.25
	Cookies – Oatmeal (3)	2.00	1.75	1.50	1.25
	Cookies – Peanut butter or other molded cookies (3)	2.00	1.75	1.50	1.25
	Cookies – Refrigerator (3)	2.00	1.75	1.50	1.25
	Cookies – Rolled and cut out (3)	2.00	1.75	1.50	1.25
	Cookies – Spritz (pressed) (3)	2.00	1.75	1.50	1.25
	Cookies – Sugar (3)	2.00	1.75	1.50	1.25

**CLASS – DRIED FOODS**  
**Standard 1 pint jar, unless otherwise listed**

**ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Fruit leather – 3 strips in self-sealing clear plastic bag	1.75	1.50	1.25	1.00
	Fruit – Any other not listed, labeled	1.75	1.50	1.25	1.00
	Fruit – Dried apples	1.75	1.50	1.25	1.00
	Herb – 1/8 to ¼ cup, labeled, in self-sealing clear plastic bat	1.75	1.50	1.25	1.00
	Jerky – labeled, in self-sealing clear plastic bag	1.75	1.50	1.25	1.00
	Noodles – Homemade – hand cut	1.75	1.50	1.25	1.00
	Noodles – Homemade – machine cut	1.75	1.50	1.25	1.00
	Vegetable – any other dried vegetable, labeled	1.75	1.50	1.25	1.00
	Vegetable – corn	1.75	1.50	1.25	1.00

<p><b>Dried Foods</b></p> <p>Product: _____</p> <p>Date Dried: _____</p> <p>Method of Drying (check one): _____ Electric Dehydrator _____ Oven _____ Air/solar</p> <p>Drying Time: _____ Hours _____ Minutes</p>
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**CLASS – FREEZER JAMS**

- Must be exhibited in standard 8 oz. jelly jars with rings attached.
- Other types of jars will not be judged.
- No paraffin

**ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Any other freezer berry jam, labeled	1.75	1.50	1.25	1.00
	Any other freezer jam, not listed, labeled	1.75	1.50	1.25	1.00
	Strawberry	1.75	1.50	1.25	1.00

**CLASS – JAMS, PRESERVES, BUTTERS, MARMALADES**

- Must be exhibited in standard 8 oz. jelly jars with rings attached.
- Other types of jars will not be judged.
- No paraffin

**ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Any other jam, preserve, etc., not listed, labeled	1.75	1.50	1.25	1.00
	Apple butter	1.75	1.50	1.25	1.00
	Blackberry jam	1.75	1.50	1.25	1.00
	Display of jam, preserves, butters, marmalade – at least 4 different kinds, labeled, not competing for other premiums	1.75	1.50	1.25	1.00

	Grape jam	1.75	1.50	1.25	1.00
	Ground cherry preserves	1.75	1.50	1.25	1.00
	Orange marmalade	1.75	1.50	1.25	1.00
	Peach preserves	1.75	1.50	1.25	1.00
	Plum butter	1.75	1.50	1.25	1.00
	Raspberry jam	1.75	1.50	1.25	1.00
	Strawberry jam	1.75	1.50	1.25	1.00
	Tomato preserves	1.75	1.50	1.25	1.00
	Watermelon preserves	1.75	1.50	1.25	1.00

### **CLASS – JELLIES**

- Must be exhibited in standard 8 oz. jelly jars with rings attached.
- Other types of jars will not be judged.
- No paraffin

### **ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Any other jelly, not listed, labeled	1.75	1.50	1.25	1.00
	Apple	1.75	1.50	1.25	1.00
	Blackberry	1.75	1.50	1.25	1.00
	Cranberry	1.75	1.50	1.25	1.00
	Currant	1.75	1.50	1.25	1.00
	Display of jelly, at least 4 different kinds, not competing for other premiums	1.75	1.50	1.25	1.00
	Grape	1.75	1.50	1.25	1.00
	Plum	1.75	1.50	1.25	1.00
	Raspberry	1.75	1.50	1.25	1.00
	Strawberry	1.75	1.50	1.25	1.00

### **CLASS – PIES**

- 1/8 slice of an 8" or 9" pie. Other size pies are not acceptable.
- All crust and fillings must be homemade.
- Pastry crust required, unless otherwise specified.

### **ENTRY**

	<b>Description</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
	Any other pie, not listed, labeled	2.00	1.75	1.50	1.25
	Apple	2.00	1.75	1.50	1.25
	Black Raspberry	2.00	1.75	1.50	1.25
	Blackberry	2.00	1.75	1.50	1.25
	Blueberry	2.00	1.75	1.50	1.25
	Butterscotch	2.00	1.75	1.50	1.25
	Cherry	2.00	1.75	1.50	1.25
	Chocolate	2.00	1.75	1.50	1.25
	Fruit or cream pie with graham cracker crust	2.00	1.75	1.50	1.25

Ground Cherry	2.00	1.75	1.50	1.25
Lemon cream	2.00	1.75	1.50	1.25
Lemon meringue	2.00	1.75	1.50	1.25
Mincemeat	2.00	1.75	1.50	1.25
Mixed Berry	2.00	1.75	1.50	1.25
Peach	2.00	1.75	1.50	1.25
Pecan	2.00	1.75	1.50	1.25
Pumpkin	2.00	1.75	1.50	1.25
Red Raspberry	2.00	1.75	1.50	1.25
Rhubarb	2.00	1.75	1.50	1.25
Strawberry	2.00	1.75	1.50	1.25

### CLASS – QUICK BREAD

- Quick Breads – ¼ of 4"x8" or 5"x9" loaf including an end, **or** entire 5"x3" loaf.
- Muffins must be baked **without** paper liners. No mini or jumbo size muffins.
- Coffee Cake – 4" corner or 1/2 of loaf pan, including end, **or** 1/8 slice of round.

#### ENTRY

Description	Blue	Red	White	Pink
Biscuits, baking powder (3)	2.00	1.75	1.50	1.25
Coffee cake, 4" corner or ½ of loaf pan including end or 1/8 slice of round	2.00	1.75	1.50	1.25
Corn bread, 4" corner <b>or</b> 1/8 slice of round	2.00	1.75	1.50	1.25
Gingerbread, 4" corner piece, unfrosted	2.00	1.75	1.50	1.25
Muffins, any other not listed, labeled (3)	2.00	1.75	1.50	1.25
Muffins, bran (3)	2.00	1.75	1.50	1.25
Quick bread, any other, not listed, labeled	2.00	1.75	1.50	1.25
Quick bread, fried (doughnuts, fritters, hush puppies (3)	2.00	1.75	1.50	1.25
Quick bread, fruit, labeled (cranberry, lemon, etc.)	2.00	1.75	1.50	1.25
Quick bread, vegetable, labeled (zucchini, pumpkin, etc.)	2.00	1.75	1.50	1.25

### CLASS – YEAST BREADS

- Yeast Breads – ½ of 4"x8" or 5"x9" loaf including an end **or** 1/8 slice of round loaf.
- Machine Breads – ½ loaf sliced from top to bottom to include both top and bottom crusts.

#### ENTRY

Description	Blue	Red	White	Pink
Bread – Batter, labeled	2.00	1.75	1.50	1.25
Bread – Fruit and/or nut bread labeled	2.00	1.75	1.50	1.25
Bread – Raisin	2.00	1.75	1.50	1.25
Bread – Rye	2.00	1.75	1.50	1.25
Bread – Sourdough	2.00	1.75	1.50	1.25
Bread – Wheat	2.00	1.75	1.50	1.25
Bread – White	2.00	1.75	1.50	1.25



	Bread – Whole Grain or Graham	2.00	1.75	1.50	1.25
	Doughnuts – Raised, unfrosted (3)	2.00	1.75	1.50	1.25
	French Bread – ½ loaf including end	2.00	1.75	1.50	1.25
	Machine bread – Any other, not listed, labeled	2.00	1.75	1.50	1.25
	Machine bread – Rye	2.00	1.75	1.50	1.25
	Machine bread – White	2.00	1.75	1.50	1.25
	Machine bread – Whole Wheat	2.00	1.75	1.50	1.25
	Ring – Coffee cake – 1/8 of ring	2.00	1.75	1.50	1.25
	Ring – Swedish Tea – 1/8 of ring	2.00	1.75	1.50	1.25
	Rolls – Dinner rolls (parker house, clover leaf, etc.) (3)	2.00	1.75	1.50	1.25
	Rolls – Sweet rolls, frosted or unfrosted (cinnamon, pecan, etc.) (3)	2.00	1.75	1.50	1.25