

FOODS

Dept. FO

1. Read General Rules

2. All entries, except cakes and pies must be placed on a paper or Styrofoam plate or cardboard. Cardboard must be covered with foil. Place entries in food storage bags that can be reclosed. Artisan or crusty breads may be in food-type paper bag or plastic bag with holes. All pies, cheesecakes, breads and quick breads must be baked in standard size pans, no mini-pans, please. NO mixes are allowed in any recipe. No frozen or refrigerated pie crust or dough, no canned pie filling, or jarred icing may be used in any part of a recipe. All components of a recipe must be from scratch.

3. Cream cheese icing or filling **IS** acceptable. Please specify to clerk at time of entry that product is perishable. Product must be kept cold until time of entry.

4. There is no limit to the number of entries per food class. Each entry must be from a different batch and recipe.

5. Recipe cards are preferred but not required. Attach recipe to the entry, no names on recipe cards, please. Recipe cards WILL NOT be returned.

6. All entries will be judged. The only exceptions are food safety issues, (i.e. custard pie that has not been cooked through.) If any entry is found to be in violation of the rules, it will be critiqued by the judge, all comments will be written on entry card, but entry will not be placed.

7. Any product that has been prepared in the microwave should specify "microwave" on entry card.

8. Pies, cheesecakes and desserts must be in disposable pans.

9. A bake sale will follow judging. ALL ENTRIES WILL BE SOLD. Proceeds will go to the Barton County Fair Assn. Scholarship Fund.

CAKES-No Mixes

100 - Layer Cake, Frosted any kind

101 - Bundt, Frosted or Unfrosted

102 - Foam Cake, Frosted or Unfrosted

103 - Any Other Cake, Whole

~**Joyce Besthorn Memorial Award**-Best overall cake from classes 100-103 - \$25

DECORATED CAKES/CUPCAKES

Cake forms may be used

104Y - Decorated Cupcakes (4)

104A - Decorated Cupcakes (4)

105Y - Birthday Cupcakes (4)

105A - Birthday Cupcakes (4)

106Y - Birthday Cake

106A - Birthday Cake

107Y - Novelty Cake-any cake other than birthday

107A - Novelty Cake-any cake other than birthday

QUICK BREADS

108Y - Muffins, any kind (4)

108A - Muffins, any kind (4)

109 - Biscuits or Scones (4)

110Y - Quick Bread Loaf, Sweet

110A - Quick Bread Loaf, Sweet

111Y - Quick Bread Loaf, Savory

111A - Quick Bread Loaf, Savory

112 - Non-Yeast Coffee Cake, in disposable pan

~**Joyce Besthorn Memorial Award**-Best overall quick bread loaf \$25, Best Muffin, Biscuit, or Scone \$25

COOKIES

113Y - Bar Cookies (4)

113A - Bar Cookies (4)

114Y - Drop Cookies (4)

114A - Drop Cookies (4)

115Y - Shaped or Molded Cookie (4)

115A - Shaped or Molded Cookie (4)

~**Joyce Besthorn Memorial Award**-Best bar cookie \$10, Best drop cookie \$10, Best shaped cookie \$10

YEAST BREADS

116 - White Loaf

117 - Whole Wheat or Rye Bread

118 - Yeast Rolls (4) cloverleaf, pan, butterhorn, breadsticks etc.

119 - Sweet Rolls (4) Cinnamon, sticky, caramel, etc.

120 - Artisan Bread- sourdough, ciabatta, focaccia

121 - Other Specialty bread, Sweet or Savory

- 122 - Yeast Coffee Cake, in disposable pan
 123 - Flat Bread-one large or three small
 ~**Joyce Besthorn Memorial Award**-In classes 116-119
 1st \$25, 2nd \$15, 3rd \$10

~**Hudson Cream Flour Award**– sponsored by Stafford County Flour Mill– Bread must be made with Hudson Cream Flour and stated on recipe card.

Classes- 120-123 1st \$25, 2nd \$15, 3rd \$10

Best Overall-\$50 to be chosen from 1st place exhibits, classes 120-123.

BREAD SCULPTURES

168Y– Bread Sculpture

168A - Bread Sculpture

168 Team - Bread Sculpture (Team 2-3 Youth and/or Adults)

One entry per participant, per class. Bread sculpture may be constructed from frozen yeast dough or a yeast dough made from scratch. Bread sculptures will not be tasted. Seeds, herbs and other edible decorative toppings and icings may be used. No size restrictions. For small individual sculptures, 6 should be entered. (Ex: bunnies, turtles) All sculptures must be received on a sturdy, disposable plate, board, or tray and will remain on display throughout the fair. For examples and ideas, visit <http://www.homebaking.org/PDF/doughsculpting101online.pdf> or <http://nationalfestivalofbreads.com/recipes/bread-shaping-0>

Scorecard for Bread Sculpture Total points = 100

Creativity/Originality/Imagination/Realistic Movement 30

Execution/Crisp Details 25

Design/Visual Impact 25

Color Palate/Color Design 10

Instructions/Illustrations/Photos (so others can make) 10

There will be a county winner in each class to participate at the State Fair in County Contest. NOTE: Participants that do not win and advance to county contest may still enter their item in the “Open Class” Bread Sculpture Contest in the Foods Department at the Kansas State Fair.

CANDY

124 - Fudge (6)

125 - Mints (6)

126 - Brittle (6)

127 - Candy Other than Named (6)

~**Special Award**– Best overall candy \$20

PIES

128 - Two Crust Pie, any kind

129 - One Crust Pie, Cream

130 - One Crust Pie, all kinds (custard, pecan, dutch, etc.)

Standard size aluminum pans only.

~**Special Award**-Classes 128-130 1st \$25, 2nd \$15, 3rd \$10

PLACE SETTINGS

131 - Themed Place Setting

One place setting that uses the fair theme, “Our Fair – Our Heritage” We are celebrating the 35th Anniversary Barton County Fair using colors blue, red and yellow and the 250th Anniversary USA using red, white and blue. Exhibit should be no larger than a standard place mat. All materials should be plastic or paper. Cups/plates should be secured to the place mat, so they do not blow away. Please attach a menu for the place setting.

KANSAS SOYBEAN COMMISSION BAKE FEST

1. Any entry in this contest must contain 1 or more of the following: ¼ cup soy flour, ½ cup soy milk, ¼ cup soy vegetable oil.

2. All classes require a recipe with the brand or source of the soybean product noted on the recipe card.

3. Soy flour, milk and vegetable oil are readily available at most local food markets & health foods stores.

4. Winning recipes may be used for the promotion and will become the property of the Kansas Soybean Commission. Cookie entry must include 4 cookies: snack must include 1 cup snack mix or 4 pieces.

~**Special Award**-1st \$25, 2nd \$15, 3rd \$10 in each class. **Best of Show** (best exhibit overall) \$50

132Y - Quick Bread with soy

132A - Quick Bread with soy

133 - Yeast Bread with soy

134 - Cookie or Snack with soy

CHEESECAKES

135 - Baked Cheesecake

136 - Non-Baked Cheesecake

SPECIAL DIETS

Entries may be made for any special diet. (e.g. Gluten free, dairy free, sugar free)

137 - Cookie or Snack

138 - Yeast Bread

139 - Quick Bread

140 - Other

~**Special Award** for best over-all item

APPETIZERS

146Y - Sweet Appetizer (4)

146A - Sweet Appetizer (4)

147Y - Savory Appetizer (4)

147A - Savory Appetizer (4)

Appetizer must be safely served at room temperature or refrigerated. No Hot Appetizers, please. If refrigerated, please specify at time of entry. Entry must be kept at a safe temperature until entry time (if it's refrigerated, please keep in cold until you get here!) Please include recipe. Some ready-made elements are acceptable (wonton wrappers, tortillas, etc.) Majority of entry should be made from scratch.

~**Special Award** for best over-all item

POPCORN

(2 cups in zip-top bag or glass jar.)

148 - Flavored Popcorn-Any combination of oils, salts, and seasonings may be used.

149 - Kettle Corn- A combination of sweet and salty flavorings may be used.

Popcorn must be shelf-stable and be served at room temperature (not refrigerated). Store-bought seasoning blends are not permissible, if a mix is used, entry will be judged but will not place. Microwave popcorn is not to be used.

QUICHE

Quiche is defined as a baked, open-faced savory tart, comprised of a crust filled with a mixture of eggs, cream, cheese and a variety of other ingredients. Quiche should be baked in a disposable pie pan or in a tart pan and displayed on cardboard. All entries are to be served cold. Entry must be kept at a safe temperature until the time of entry. Quiche will be refrigerated immediately after entry to ensure food safety. No pre-made or store-bought crust, please.

150 - Quiche

COMMISSIONER'S CHEESECAKE

Sponsored by Barton County Fair Assn.

1. Any baked cheesecake is acceptable.
2. All entries must be made by the exhibitor.
3. All entries must be made from scratch.
4. Entry should be kept at a safe temperature until entry; please specify "perishable" at time of entry.
5. Cheesecake should be exhibited on a disposable cardboard base. If entries are transported to the fair in containers, please take containers with you at the time of entry. Any carriers, containers, plates, coolers, etc., left after judging will Not be the responsibility of the Fair or its volunteers.
6. Entries will be judged on overall taste and appearance. The winning cheesecake will be presented to the County Commissioners by the exhibitor during the sale of champions.

151- Commissioners Cheesecake Bake Off

~**Special Award**- 1st place \$25

THEME CLASS

TC1- Favorite Recipe: Bring us your favorite open or 4-H food entry from any previous fair. Attach the recipe. This theme class will be judged with open-class foods on Thursday, June 25. Please bring to enter on Thursday, June 25 8-9:30 am.