

Traditional Exhibits that can be entered for Florence County Adults

- 122.....C..... 3.....Hand carving—small useful article
- 122.....C..... 4.....Hand carving—walking stick
- 122.....C..... 5.....Scroll saw carving
- 122.....C..... 6.....Wood burning—any other item not listed
- 122.....C..... 7.....Wood burning—wall decoration
- 122.....C..... 8.....Wood, turned, small useful article

CLASS D — REFINISHING

- 122.....D..... 1.....Refinished or reconstructed piece of furniture
- 122.....D..... 2.....Refinished small accessory for a room (clock, bookend, etc.)
- 122.....D..... 3.....Caned Item

DEPARTMENT 125 — FOODS AND NUTRITION

- ◆ All bakery items shall be "from scratch," not from a mix, nor from machines.
- ◆ No items that require refrigeration will be permitted.
- ◆ No recipe may include a mix unless otherwise noted
- ◆ Nuts and raisins are allowed, but the entry must clearly state that they are in the recipe
- ◆ Please be aware that judging is based on more than taste testing. Food Standards, such as appearance and texture, may be used for judging as well
- ◆ Food preservation entries shall follow USDA guidelines as listed in Department 125.
- ◆ Premiums for Department 125:

1st place: \$2.50; 2nd place: \$2.25; 3rd place: \$2.00; 4th place \$1.50

CLASS A — CAKES

- ◆ shall be from scratch, not box, and shall be unfrosted.
- 125.....A..... 1.....Angel food cake
- 125.....A..... 2.....Applesauce
- 125.....A..... 3.....Chiffon cake
- 125.....A..... 4.....Chocolate cake
- 125.....A..... 5.....Fruitcake
- 125.....A..... 6.....Jelly roll
- 125.....A..... 7.....Spice cake or ginger bread
- 125.....A..... 8.....Sponge cake
- 125.....A..... 9.....White cake
- 125.....A..... 10.....Yellow cake
- 125.....A..... 11.....Any other cake not listed, identified



CLASS B — CAKE MIX MAGIC

- ◆ All recipes must use a boxed cake as one of the ingredients
- ◆ Entries must be more than just a boxed cake or cupcake, meaning that they must include more ingredients and preparation/baking steps than just those listed on the box
- ◆ All recipes must be submitted including ingredients and baking instructions
- 125.....B..... 1.....Bars (4)
- 125.....B..... 2.....Cake
- 125.....B..... 3.....Cupcake
- 125.....B..... 4.....Cookies (4)
- 125.....B..... 5.....Any other cake mix item not listed, identified

CLASS C — CANDIES

- 125.....C..... 1.....Candy hard, homemade (5 pieces)
- 125.....C..... 2.....Candy soft, homemade (5 pieces)
- 125.....C..... 3.....Candy, any other not listed & identified (5 pieces)

CLASS D — COOKIES

- 125.....D..... 1.....Bar cookies (4)
- 125.....D..... 2.....Chocolate chip cookies (4)
- 125.....D..... 3.....Chocolate drop cookies (4)
- 125.....D..... 4.....Filled cookies (4)
- 125.....D..... 5.....Molasses/ginger cookies (4)
- 125.....D..... 6.....Oatmeal cookies (4)
- 125.....D..... 7.....Peanut butter cookies (4)
- 125.....D..... 8.....Rolled cookie, unfrosted (4)
- 125.....D..... 9.....Sugar cookies, drop/pressed (4)
- 125.....D..... 10.....Any other cookie, identified(4)



CLASS E — DECORATED BAKERY

- ◆ Bakery judged on appearance
- 125.....E..... 1.....Decorated cake, fondant
- 125.....E..... 2.....Decorated cake, icing
- 125.....E..... 3.....Decorated cupcakes (6)
- 125.....E..... 4.....Decorated rolled cookies (6)

CLASS F — DOUGHNUTS

- 125.....F..... 1.....Cake, unfrosted (4)
- 125.....F..... 2.....Raised w/yeast, unfrosted (4)
- 125.....F..... 3.....Any other doughnut not listed, identified (4)

CLASS G — GLUTEN FREE BAKING

- 125.....G..... 1.....Bars (4)
- 125.....G..... 2.....Cookies (4)
- 125.....G..... 3.....Pie
- 125.....G..... 4.....Quick Bread
- 125.....G..... 5.....Yeast Bread
- 125.....G..... 6.....Any other gluten free baked item not listed, identified



CLASS H — PIES

- ◆ You can also enter the "Blue Ribbon Apple Pie Contest". . information on this contest can be found on page 25
- 125.....H..... 1.....Apple pie
- 125.....H..... 2.....Berry pie
- 125.....H..... 3.....Cherry pie
- 125.....H..... 4.....Pumpkin pie
- 125.....H..... 5.....Rhubarb pie
- 125.....H..... 6.....Any other pie not listed, identified

CLASS I — QUICK BREADS

- 125.....I..... 1.....Fruit or nut bread
- 125.....I..... 2.....Fruit or nut muffins (4)
- 125.....I..... 3.....Whole grain bread
- 125.....I..... 4.....Whole grain muffins (4)
- 125.....I..... 5.....Any other muffin (4)
- 125.....I..... 6.....Any other quick bread not listed, identified

CLASS J — YEAST BREADS

- ◆ Breads shall be hand, not machine, made
- 125.....J..... 1.....Coffee cake or tea ring
- 125.....J..... 2.....Fancy rolls (4)
- 125.....J..... 3.....Oatmeal bread (1)
- 125.....J..... 4.....Rye (1)
- 125.....J..... 5.....White (1)
- 125.....J..... 6.....Whole wheat or graham (1)
- 125.....J..... 7.....Whole wheat rolls (4)
- 125.....J..... 8.....Yeast rolls (4)
- 125.....J..... 9.....Any other yeast bread not listed, identified



Food preservation exhibitors shall use up-to-date home canning procedures. This fair will accept only exhibits that follow the safety procedures listed:

- ◆ All jars shall be labeled with: name of product, date reserved, method of preservation, type of pack (hot or cold) and processing time.
- ◆ All exhibits shall be in a standard clear jar, either pint or quart size, with a standard lid and screw band. Jellies and jams shall be entered in standard jelly glasses with self-sealing lid. NO paraffin!
- ◆ Low acid foods must be processed by pressure canner, example: low acid vegetables and meats. High acid foods may be processed by hot water bath process, example: fruits, pickles, tomatoes, and jams.
- ◆ Standard canning jars shall be used. Other food jars are not tempered to resist the heat of the canning process.

CLASS K — CONDIMENTS

- 125.....K..... 1.....Any jam, identified
- 125.....K..... 2.....Any jelly, identified
- 125.....K..... 3.....Fruit butter
- 125.....K..... 4.....Marmalade
- 125.....K..... 5.....Preserves
- 125.....K..... 6.....Any other condiment not listed, identified

CLASS L — DEHYDRATED FOODS

- ◆ All dried foods shall measure two cups, exhibited in a jar.
- 125.....L..... 1.....Dried fruit, identified
- 125.....L..... 2.....Dried vegetable, identified
- 125.....L..... 3.....Fruit leather
- 125.....L..... 4.....Herbs, identified (1 cup)
- 125.....L..... 5.....Jerky
- 125.....L..... 6.....Any other dehydrated food not listed

CLASS M — PICKLES

- 125.....M..... 1.....Bread and butter
- 125.....M..... 2.....Gherkin
- 125.....M..... 3.....Pickled fruit
- 125.....M..... 4.....Relishes
- 125.....M..... 5.....Sliced dill
- 125.....M..... 6.....Sweet sliced
- 125.....M..... 7.....Whole dill
- 125.....M..... 8.....Pickled vegetables, identified
- 125.....M..... 9.....Any other pickle not listed, identified



CLASS N — PRESERVED FRUITS

- 125.....N..... 1.....Apples, sliced
- 125.....N..... 2.....Applesauce, strained
- 125.....N..... 3.....Applesauce, unstrained
- 125.....N..... 4.....Blackberries
- 125.....N..... 5.....Blueberries
- 125.....N..... 6.....Cherries, pitted
- 125.....N..... 7.....Peaches, halved or sliced
- 125.....N..... 8.....Pears
- 125.....N..... 9.....Pie filling
- 125.....N..... 10.....Plums
- 125.....N..... 11.....Red raspberries
- 125.....N..... 12.....Rhubarb

