

# FOODS - Department J

## Sue Matney – Superintendent

- Exhibits must be entered and in place by 6 pm Wednesday.
- **All food must be entered on a plate or stiff cardboard and covered with plastic bag or cellophane.**
- No premium will be awarded when exhibit is not worthy, regardless of lack of competition. Awards of merit may be given at judges' discretion.
- No foods will be accepted made of package mixes (except decorated cakes).
- The stated amount of the product must be exhibited.
- The following categories apply:
  - Adult (18 year and over)
  - Senior Youth (13-17)
  - Juniors (6-12)
  - Pre-School Youth (5 & under) - ribbons only

Please Note - 4-Hers are welcome to exhibit in Open Class Foods but must not enter the exact same item exhibited in 4-H (i.e. a cake cut in half). All must be Wasco County residents.

- Exhibits must be entered between 9 am and 6 pm Wednesday. All exhibits will be released starting at 3 pm Sunday, NOT BEFORE. Items must be picked up by 5 pm. Any exhibit not claimed by 5 pm will be locked in the fair office.
- **Premiums: 1st-\$3; 2nd-\$2; 3rd-\$1**

### **BREADS (yeast)**

- 500 Loaf white bread
- 501 Loaf white batter bread
- 502 Loaf white sourdough bread
- 503 6 white rolls
- 504 6 sweet rolls
- 505 Loaf whole wheat bread
- 506 Loaf other dark bread (batter, rye, etc.)
- 507 6 dark rolls (white, wheat, etc.)
- 508 Raised doughnuts or maple bars
- 509 Bread machine white
- 510 Bread machine dark
- 510A 6 Cinnamon rolls
- 510B 6 Sticky Buns or rolls
- 510C 6 Baked doughnuts
- 510D Loaf Artisan or Old World breads

### **BREADS (not yeast)**

- 511 Loaf banana bread
- 512 Loaf zucchini bread
- 513 Cornbread
- 514 Gingerbread
- 515 6 baking powder biscuits
- 516 6 plain muffins
- 517 6 other muffins
- 518 Other breads
- 518A Coffee Cake or Tea Ring

## **CAKES**

**Enter cakes on cardboard or board covered with foil. NO PLATES.**

- Decorated cakes will follow the theme of the fair.
- Decorated cakes may be made from a package mix and are judged on form and decoration only.

519 Dark layer cake  
520 White layer cake  
521 Sponge cake, any variety  
522 German Chocolate  
523 Angel Food  
524 Carrot  
525 Bundt  
526 Pound cake

527 Jelly Roll  
527A Cupcakes  
528 Other  
529 Decorated (Jr. Division)  
530 Decorated (Sr. Division)  
530A Decorated (Commercial)  
530B Cheesecakes

## **COOKIES (6 of each)**

531 Drop cookies  
532 Rolled cookies  
533 Filled cookies  
534 Ice box cookies  
535 Pressed cookies  
536 Peanut butter cookies  
537 Oatmeal cookies  
538 Bar cookies  
539 Brownies  
540 Assorted fancy cookies (3 kinds, 2 of each)  
541 No bake cookies  
542 Other cookies

## **PIES**

543 Single crust pie  
544 Double crust pie  
545 Double crust fruit pie

## **CANDIES (6 pieces)**

546 Divinity  
547 Fudge  
548 Nut Brittle  
549 Chocolate coated  
550 Other

## **DRIED FOODS**

Products exhibited must have been prepared by the exhibitor during the past year. All products must be put in clear glass container with a sealable lid with ring and properly labeled.

Labels should contain the following information: variety of product, date dried, process used. Exhibits that do not meet the above regulations will be refused.

Scorecard used for dried foods:

- Texture, firm but tender - 25
- Flavor characteristic of product - 25
- Pack, attractively packed but not fancy. Clean jar, neatly labeled, airtight but easily opened - 25
- Color characteristic of product - 25

### DRIED FRUITS AND NUTS

551	Apricots
552	Bananas
553	Cherries
554	Berries
555	Apples
556	Peaches
557	Grapes
558	Italian Prunes
559	Cranberries
559A	English Walnuts
559B	Black Walnuts
559C	Hazelnuts
559D	Other

### DRIED VEGETABLES

560	Green Beans
561	Sweet Peppers
562	Onions
563	Zucchini
564	Tomatoes
565	Squash
566	Hot Peppers
567	Carrots
568	Potatoes
569	Mushrooms
570A	Cilantro
570B	Fruit Leather Rolls
570C	Other

### HERBS

571	Garlic
572	Parsley
573	Sage
574	Dill
575	Marjoram
576	Basil
577	Thyme
578	Oregano
579	Other
580	Dried Meats or Jerky (6 pcs)

### CANNED FOODS: JAMS, JELLIES, PRESERVES & PICKLES

Products exhibited must have been prepared by the exhibitor during the past year. The judge(s) reserve the right to open all canned goods.

- All products should be put in clear, clean standard type containers and must have standard lid with attached rubber seal, **But NO metal ring**, rust free, sealed, clean, and in good condition. (Kerr, Mason, Ball, etc. are considered standard). Can use ½ pint, pint, or quart jars.
- No other containers accepted
- **Use the following USDA Guidelines:**
- Non-acid and low-acid foods, such as meats, fish, poultry and all vegetables must be processed in a pressure cooker.
- Labels should be attached to top of lid and include: **variety of product, date canned pounds of pressure and length of time processed.** Entries without the above will be refused.

### CANNED FRUIT

581	Applesauce
582	Apricots
583A	Cherries, light
583B	Cherries, dark
584	Fruit Cocktail
585	Grapes
586	Peaches
587	Pears
588	Plums
589	Rhubarb
590	Other fruit
591	Fruit Juice

### CANNED FRUIT PIE FILLING

591A	Apple
591B	Red Pie Cherry
591C	Sweet Cherry
591D	Blueberries
591E	Marionberry
591F	Huckleberry
591G	Peach
591H	Strawberry Rhubarb
591I	Other

### CANNED VEGETABLES

592	Asparagus
593	Beets
594	Corn (not on cob)
595	Carrots
596	Peas
597	String Beans

### CANNED MEATS

602	Beef
602A	Beef Vegetable Soup
603	Chicken
603A	Chicken Soup
604	Fish
604A	Tuna

598 Tomatoes  
599 Mixed vegetables  
600 Other vegetables  
600A Canned Peppers  
600B Canned Vegetable Soups  
601 Vegetable juice

605 Salmon  
606 Mincemeat  
607 Other Meat

### **JELLIES**

**Must be sealed, not paraffin**

**Score for jelly:**

- Appearance - clarity and color - 20
- Container and seal - straight sided jars from which jelly will not unmold easily - 10
- Texture - consistency retains shape when removed from glass. Should quiver, be free from graininess, not sticky, tough or runny - 35
- Flavor - characteristic of fruit, not too sharp or sweet - 35

608 Apricot  
609 Apple  
610 Blackberry  
610A Blueberry  
611 Cherry  
612 Grape  
613 Mint

614 Peach  
615 Raspberry  
616 Strawberry  
617 Apricot-pineapple  
618 Huckleberry  
619A Hot Pepper Jelly  
619B Other Freezer Jellies

### **JAMS (1/2 pint or pint jar)**

**Must be sealed, not paraffin**

**“A” = freezer jam.**

**Score for jams or butters:**

- Texture - smooth, tender, thick, not moist, a jelly-like base in particular - 40
- Flavor - characteristic of fruit used, not too sweet, no suggestion of scorching - 40
- Color - not too dark, like the fruit from which it is made -10
- Appearance - neat clean container. **Labeled on lid including variety of product, process used, length of time processed, date processed**, or entry will be refused. - 5
- Free from mold - 5

620 Apricot  
621 Apple  
622 Blackberry  
622A Blackberry  
623 Blueberry  
623a Cherry  
624 Gooseberry  
624A Gooseberry  
625 Loganberry  
625A Loganberry  
626 Peach  
626A Peach

627 Raspberry  
627A Raspberry  
628 Strawberry  
628A Strawberry  
629 Boysenberry  
629A Boysenberry  
630 Apricot-Pineapple  
631 Huckleberry/Blueberry  
631A Huckleberry/Blueberry  
632 Marionberry  
632A Marionberry  
633 Other Jams

### **BUTTER**

634 Apricot  
635 Apple  
636 Peach  
637 Pear

### **PRESERVES**

641 Any Fruit

- 638 Plum
- 639 Rhubarb
- 640 Other

### **PICKLES (1/2 pt to 1 qt. jar)**

#### **Score for pickles and relishes:**

- Pack, attractive, practical - 10
- Liquid, clean, clear (except mustard pickles) - 10
- Free from spoilage - 10
- Color - natural, not too bright - 15
- Crisp, not soft, plump - 20
- Flavor characteristic of the product, not too sour, sweet or highly seasoned - 35

**Each jar must be properly labeled with label on top of lid and include the following: product, date processed, method of processing; if pressure-cooked, time processed and pounds of pressure used.**

- |                           |                        |
|---------------------------|------------------------|
| 642 Sweet, chunk or whole | 648 Hot Pepper Dills   |
| 643 Dill                  | 648A Fruit Pickles     |
| 644 Beet                  | 648B Asparagus Pickles |
| 645 Mixed pickles         | 648C Carrot Pickles    |
| 646 Bread & Butter        | 648D Bean Pickles      |
| 647 Mustard               |                        |

### **RELISHES AND SAUCES**

- |                  |                           |
|------------------|---------------------------|
| 649 Sweet relish | 653 Chili Sauce           |
| 649A Dill Relish | 654 Spaghetti Sauce       |
| 650 Salsa        | 655 Tomato base BBQ Sauce |
| 650A Fruit Salsa | 655A Mustard Sauce        |
| 651 Zucchini     | 656 Fruit BBQ Sauce       |
| 652 Tomato       | 657 Other                 |

### **HEALTH FOOD IDEAS**

- 658 Breads
- 659 Cereals

660 **2017 Muirhead Canning's Best Applesauce Dish Contest** at the Wasco County Fair Naturally, at the beginning of harvest time, our mouths start watering for the area's fruit. The Pacific Northwest grows some of the finest apples in the world and we'd like to celebrate that! They're the seasonal cook's best friend in colder months, starring poached or baked on a dessert plate, perking up green salads and cheese courses. For this contest, we want all of the above (and more)! Experienced cooks and beginners alike are encouraged to enter their favorite applesauce dish.

#### **INSTRUCTIONS FOR ENTRY**

- Entrants will be in two age divisions: Kids (up to age 18) and Adults (19+)
- This is for any applesauce recipe you dream up!

- Limit two entries per person.
- Use at least one can of Hood-Crest Applesauce from Muirhead Canning.
- Bring your dish (on a non-breakable plate!), your recipe(s), and your smiles to the Wasco County Fair in time for the open class entries (see the Fair's website for details: <https://goo.gl/2rHm53>).
- Recipe must be typed (or legibly printed) and must include proof of purchase from Muirhead Canning's Hood-Crest Tree Ripened Applesauce (receipt or even just the label attached will work!).
- The dishes entered in the contest must be ready to eat.
- Any recipe you submit automatically becomes authorized for the Wasco County Fair and Muirhead Canning to use for future publication & promotion.
- All dishes must be made from scratch.
- Dishes will be judged on Deliciousness, Delightfulness, & Creativity.
- Prizes will be awarded as Gift Certificates from Muirhead Canning, redeemable for any goods the cannery makes!
- The winner of each age division will be awarded a grand prize of \$75.

Not sure where to start? Try their website! Be sure to come visit them as they can this year for a tour (5267 Mill Creek Rd in The Dalles, right up Mt Hood St.) & try out some of their fantastic canned fruits, fruit spreads, and maple syrup. They'll treat you to the taste of days gone by when canned fruits taste every bit as good as fresh from the tree. Give them a call ([541.298.1660](tel:541.298.1660)) to schedule the tour so they can make sure you arrive when they're canning. They use the old ways of canning and bottling fruit, so it's really interesting to see and or video.  
<http://www.muirheadcanning.com/>

### **Special Award - The Best "All Around Food" Entry:**

The Judge will pick the Best "All Around" Food Entry in the Foods Divisions for this award. All rules listed at the beginning of this section apply. The Best of Wasco County winner shall receive a Grand Champion ribbon and \$25.00 (to be picked up when you pick up your premium) - **sponsored by Bob & Vicki Sallee.**

### **QUEEN OR KING OF THE KITCHEN CONTEST**

1. All Adult open class food entries will be considered for this award.
2. Award will be made on the basis of having the highest number of first places in open class food classes.
3. 2015 & 2016 winner(s) not eligible for the award this year. In case of a tie, 2nd and 3rd placing's will be counted.
4. Winner's awards will be announced at Fair.

### **JR. QUEEN OR JR. KING OF THE KITCHEN CONTEST**

1. All Senior Youth and Juniors open class food entries will be considered for this award.
2. Award will be made on the basis of having the highest number of first places in open class food classes.
3. Winner's awards will be announced at Fair.