

DEPARTMENT #15: Home Produced Products

1. All products must have been made by the exhibitor. Premiums will not be paid for commercial products.
2. Complete baked goods must be brought to the fair. After judging, the fair may display only a portion of the product for the fair event.
3. Baked goods become the property of the fair.

Please follow guidelines quarts vs pints in classes

Section 1: Baked Products

Section 1A - Quick Breads

Classes

- 3300 Baking Powder Biscuits - 6
- 3301 Corn Bread - 4 pieces
- 3302 Muffins - 6
- 3303 Nut or Fruit Bread – loaf

Section 1B - Yeast Breads - One Loaf

Classes

- 3305 Raisin Bread
- 3306 Rye Bread
- 3307 White Bread
- 3308 Whole wheat Bread

Section 1C - Rolls - 6 rolls

Classes

- 3310 Cinnamon rolls
- 3311 Doughnuts
- 3312 White rolls
- 3313 Whole wheat rolls
- 3314 Other

Section 1D - Butter Cakes, Iced

Classes

- 3315 Chocolate
- 3316 Spice
- 3317 White
- 3318 Yellow
- 3319 Other

Section 1E - Egg Cakes, not iced

Classes

- 3320 Angel food
- 3321 Chiffon
- 3322 Sponge
- 3323 Angel Food
- 3324 Other

Section 1F – Cupcakes - 6

Classes

- 3325 Chocolate
- 3326 Spice
- 3327 White
- 3328 Yellow
- 3329 Other

Section 1G - Pies - One crust pie

(no cream filling, custard, or meringue)

Classes

- 3330 Fruit Filling
- 3331 Other - Shoo-fly, Montgomery, etc

Section 1H - Pies - Two Crust Pie

Classes

- 3335 Apple
- 3336 Cherry
- 3337 Peach
- 3338 Blueberry
- 3339 Raisin

Section 1I - Candy 6 pieces

Classes

- 3345 Chocolate Covered
- 3346 Fudge
- 3349 Mints
- 3350 Peanut Brittle
- 3351 Other

Section 1J - Cookies - 6

Classes

- 3360 Bar Cookies
- 3361 Dropped Cookies
- 3362 Filled Cookies
- 3363 Pressed Cookies
- 3364 Rolled Cookies
- 3365 Sliced or ice box cookies
- 3366 Chocolate Chip

Section 1K - Miscellaneous Home Products

Classes

- 3370 Butter 1 pound
- 3371 Cheese 1½ pound
- 3372 Homemade soap - 6 pieces
- 3373 Noodles - 1 quart
- 3375 Potato Chips - 1 quart
- 3376 Salted Nuts - 1/2 pint
- 3377 Other

Section 2: Canned or Dried Products

1. Canned foods are to be judged on quality, general appearance and container.
2. Use standard, clear quart/pint glass jars for preserving and exhibiting fruits, vegetables, and meats.
3. Use two-piece self sealing lids (flat discs and metal screw bands) for sealing all jars of food.

Section 2A: Canned Fruits

1 quart

Classes

- 3400 Apples
- 3401 Applesauce
- 3402 Berries - Black, Blue, Elder

- 3403 Cherries
- 3404 Peaches
- 3405 Pears
- 3406 Plums
- 3407 Rhubarb
- 3408 Other

Section 2B: Canned Vegetables

1 quart

Classes

- 3415 Asparagus
- 3416 Beans
- 3417 Beets
- 3418 Broccoli
- 3419 Carrots
- 3420 Cauliflower
- 3421 Corn
- 3422 Dandelion
- 3423 Mixed Vegetables
- 3424 Peas
- 3425 Sauerkraut
- 3426 Tomatoes
- 3427 Vegetable Soup
- 3428 Other

Section 2C: Canned Meats

1 quart

Classes

- 3435 Beef
- 3436 Chicken
- 3437 Pork
- 3438 Sausage
- 3439 Scrapple
- 3440 Other
- 3441 Salmon – pint only

Section 2D: Pickles and Relishes

1 pint or 1 quart

Classes

- 3445 Beans
- 3446 Beets
- 3447 Cauliflower
- 3448 Chow-chow
- 3449 Cucumber - Dill
- 3450 Cucumber - Sweet
- 3451 Cucumber - Other
- 3452 Onions
- 3453 Peppers
- 3454 Relishes - Corn
- 3455 Relishes - Pepper
- 3456 Relishes - Other
- 3460 Catsup
- 3461 Sauces - Chili Sauce
- 3462 Sauces - Spaghetti
- 3463 Sauces – Other

Section 2E: Spiced Fruits

1 pint or 1 quart

Classes

- 3465 Spiced Fruits - Apple
- 3466 Spiced Fruits - Peach
- 3467 Spiced Fruits - Pear
- 3468 Spiced Fruits – Other

Section 2F: Dried Fruits and Vegetables

Judged on quality and general appearance

1 pint or 1 quart

Classes

- 3470 Apples
- 3471 Corn
- 3472 Peaches
- 3473 Pears
- 3474 Plums
- 3475 Other

Section 2G: Juices

Judged on flavor, color and clarity

1 quart

Classes

- 3480 Apple
- 3481 Grape
- 3482 Tomato
- 3483 Other

Section 2H: Vinegars

1 quart

Classes

- 3485 Cider
- 3486 Other

Section 2I: Culinary Delights

Classes

- 3490 Fruit leather
- 3492 Tomato Sauce
- 3493 Salsa
- 3494 Other

Section 3: Home Cured Products

Classes

- 3500 Bacon, ½ pound
- 3501 Dried Beef, ½ pound
- 3502 Smoked sausage ½ pound
- 3503 Smoked shoulder or ham
- 3504 Other - Smoked or Cured

Section 4: Honey Spreads, Jams, Jellies, Marmalades, and Preserves

Definitions:

Jelly - Made from strained juice. Must be crystal clear & shimmering

Jam - Made from crushed or chopped fruit.

Butters - Made from cooked fruit pulp. May be fine texture.

Conserves - Jam like product containing two or more fruits and possibly nuts or raisins.

Marmalades - Small pieces of fruit or peel suspended in transparent jelly.

Preserves - Chunked pieces of fruit in a soft jelly base.

1. Canned foods are judged on quality, general appearance, and container. Refer to regulation on containers and lids listed in Section #2 Canned or Dried Products

2. Standard 1/2 or 1 pint containers may be used.

Section 4A: Butters

Classes

- 3510 Apple
- 3511 Apricot
- 3512 Cherry
- 3513 Grape
- 3514 Orange
- 3515 Peach
- 3516 Pear
- 3517 Plum
- 3518 Other

Section 4B: Honey Spreads

Classes

- 3520 Apple
- 3521 Pear
- 3522 Pineapple
- 3523 Other

Section 4C: Jams

Classes

- 3530 Blackberry
- 3531 Cherry
- 3532 Currant
- 3533 Peach
- 3534 Plum
- 3535 Raspberry
- 3536 Rhubarb
- 3537 Strawberry
- 3538 Other
- 3539 Blueberry
- 3540 Apricot

Section 4D: Jellies

Classes

- 3540 Apple
- 3541 Blackberry
- 3542 Cherry
- 3543 Currant
- 3544 Elderberry
- 3545 Grape
- 3546 Peach
- 3547 Pear

3548 Raspberry

3549 Rhubarb

3550 Strawberry

3551 Other

Section 4E: Marmalades

Classes

- 3555 Apricot
- 3556 Grape
- 3557 Orange
- 3558 Peach
- 3559 Pear
- 3560 Pineapple
- 3561 Plum
- 3562 Other

Section 4F: Preserves and Conserves

Classes

- 3565 Apricots
- 3566 Blueberry
- 3567 Cherry
- 3568 Peach
- 3569 Pear
- 3570 Pineapple
- 3571 Plum
- 3572 Strawberry
- 3573 Other

DEPARTMENT #17: Floral Exhibits

Refer to general rules

1. The use or display of artificial flowers is prohibited, and no premiums will be paid on them.
2. Plants will not be accepted for exhibition unless they have been grown in containers for 2 months.
3. The management will NOT undertake the task of returning exhibits, & will not be responsible for the return of exhibits. Baskets or containers must be supplied by the exhibitors, & will be given every possible care, but the management cannot assume responsibility for their safety.
4. Flowers or plants entered for competition must be of more than ordinary standard quality to be entitled to an award.
5. All entries must have been grown by exhibitors, except those in arrangement classes.
6. All entries should be presented on Wed, August 24 between 12 pm and 9 pm. The flowers will be judged on August 25 at 1 pm. Flowers may be removed on August 27 after 8 pm or August 28 between 8 am & 10 am.
7. The judge may recommend a special award for any meritorious exhibit not provided for in the schedule.
8. All entries must be easily moveable.

Section 1: Flowering House Plants

Classes

- 3701 African Violets - any color or bicolor. Single or double.