

8. Dried foods should include the name of the product, pretreatment, method of drying, total drying time, name of additional ingredients, and date.
9. You are welcome to watch the judging that begins at 1:00pm. A portion of your food exhibit entered in classes 200-900 (except for classes 400-403 and first place in class 900) will be sold after the judging. Bake Sale 4:00 pm. The money derived will be donated to the Logan County 4-H Foundation.
10. A new class may be added in any area where there are 3 new entries.

Premium awards will be given.

Special Award =Judge's Choice in Pantry Stores- Ribbon & \$15 premium

Division: Canned Fruit

Classes:

- | | |
|-------------------|---------------|
| 1- Apples | 6- Pears |
| 2- Apricots | 7- Plums |
| 3- Berries | 8- Rhubarb |
| 4- Sweet Cherries | 9- Applesauce |
| 5- Peaches | 10- Misc. |

Champion and Reserve Champion of Canned Fruit – Ribbons

Division: Canned Vegetables

Classes:

- | | |
|------------------------|-----------------------------|
| 20- Beets | 24- Tomato Sauce |
| 21- Beans | 25- Carrots |
| 22- Tomatoes | 26- Misc. Canned Vegetables |
| 23- Tomatoes & Chilies | |

Champion and Reserve Champion of Canned Vegetables – Ribbons

Division: Jelly/Jam/Preserves

Classes:

- | | |
|---|-------------------------|
| 40- Apple Jelly in standard jelly glass | 45- Strawberry Jam |
| 41- Berry Jelly in standard jelly glass | 46- Berry Jam |
| 42- Grape Jelly in standard jelly glass | 47- Other Jam/Preserves |
| 43- Other Jelly in standard jelly glass | 48- Butter |
| 44- Peach Jam | 49- Marmalade |

Champion and Reserve Champion of Jelly/Jam/Preserves – Ribbons

Division: Pickles/Relishes/Salsa

Classes:

- | | |
|---------------------------------|----------------------------------|
| 50- Beets | 55- Relish |
| 51- Cucumber (Bread and Butter) | 56- Other fruit/vegetable relish |
| 52- Cucumber (Dill) | 57- Picante Sauce (Salsa) |
| 53- Cucumber (Sweet) | 58- Cinnamon |
| 54- Fruit Pickles | 59- Misc. Pickles/Relishes |

Champion and Reserve Champion of Pickles/Relishes/Salsa – Ribbons

Division: Dried Foods

Classes:

- | | |
|--------------------------|---|
| 100- Fruit (6 pieces) | 103- Fruit/Vegetable Leather (6 pieces) |
| 101- Vegetable (1/4 cup) | 104- Misc. Dried Foods |

Champion and Reserve Champion of Dried Foods – Ribbons

Division: Bread

Classes:

- | | |
|--------------------------------|---------------------------------|
| 200- White Bread loaf | 208- Vegetable Quick Bread |
| 201- Whole Wheat Bread | 209- Zucchini Quick Bread |
| 202- Unkneaded Batter Bread | 210- Pumpkin Quick Bread |
| 203- Rye Bread | 211- Other Quick Bread |
| 204- Coffee Cake (not over 9") | 212- Plain Muffins (Plate of 3) |

**Department O-A
PANTRY STORES**
Entries: 7:30-10:30am
Judging: 1:00pm

Project Exhibit Rules

1. See General Rules for Open Class Consumer Science.
2. Any exhibit may be tested to the satisfaction of the judge. Jelly, jam, pickles & salsa will be opened. No food items which would not be safe to eat at the time of judging or which need refrigeration will be accepted.
3. All canned goods should be in clean, standard canning jars. All preserved foods must be labeled with the name of the product, date canned, and method of canning including time and processing method. Review up-to-date guidelines for food preservation. All vegetables must be pressure canned. All baked goods should be on disposable plates and covered with an appropriate zip-lock bag.
4. Jam, jelly, conserves, preserves, marmalades, etc. must be exhibited in standard jelly jars sealed with a flat and ring. No paraffin.
5. Jams and jellies must be processed in a boiling water bath according to USDA/CSU guidelines. Include processing time and method on the label.
6. Pies & Coffeecakes must be exhibited in disposable aluminum pans.
7. Canned food products must have been canned since the last Logan County Fair.

205- Dinner Rolls (Plate of 3)
206- Sweet Rolls
(Plate of 3 or Yeast Coffee Cake)
207- Fruit Quick Bread

213- Fruit Muffins (Plate of 3)
214- Muffins (made by-12yr old) (Plate of 3)
215- Homemade Noodles (1 cup)
216- Bread Machine-Any Recipe
217 - Misc. Bread

Champion and Reserve Champion of Bread – Ribbons

Division: Cake

Classes:

301 - Chocolate (Butter, no icing, single layer)	305 – Cake Style Brownies (no frosting)
302 - Any Other Single Layer Cake	306 – Cupcakes (Plate of 3, no icing; made by - 12yr. old)
303 - Cupcakes (Plate of 3)	307 - Misc. Cake
304- Jelly Roll (No icing)	

Champion and Reserve Champion of Cake – Ribbons

Division: Decorated Cakes
(Judged 100% on decoration)

Classes:

400 - Beginner with less than 1 year of experience
401 - Cake decorator who is less than 18 years of age
402 - Intermediate with more than one year's experience, who does not sell cakes
403 - Advanced who sells cakes, teaches, or has won an intermediate class
404 – Decorated Cupcakes

Champion and Reserve Champion of Decorated Cakes – Ribbons

Division: Pies

Classes:

500- Apple
501 - Cherry
502 - Any other (No cream or custard-base)

Champion and Reserve Champion of Pies - Ribbons

Division: Cookies

Classes:

600- Chocolate Chip (Plate of 3)	604- Other cut or molded (Plate of 3)
601- Other Drop (Plate of 3)	605- No-Bake Cookies (Plate of 3)
602- Bar Cookies (Plate of 3)	606- Fudge-style Brownies
603- Rolled Sugar Cookies (Plate of 3)	607- Modified Recipe (Low sugar, fat, sodium) (Submit original and altered recipe with cookies)
	608- Misc. (Plate of 3)

Champion and Reserve Champion of Cookies, Sr. Division- Ribbons

Child Division (Ages 6-9)

650- Drop or Molded (Plate of 3)
651- Fudge-style Brownies, No frosting
(Plate of 3)
652- Chocolate Chip (Plate of 3)
653- No Bake Cookies

Child Division (Ages 10-12)

675- Drop or Molded (Plate of 3)
676- Brownies (Plate of 3)
677- Chocolate Chip (Plate of 3)
678- No Bake Cookies (Plate of 3)

Champion and Reserve Champion of Cookies, Jr. Division – Ribbons

Division: Candy

Classes:

800 - Chocolate Fudge (3 Pieces)	803 - Other (3 Pieces)
801 - Non-chocolate Fudge (3 Pieces)	804 - Microwave Candy
802 - Divinity (3 Pieces)	

Champion and Reserve Champion of Candy – Ribbons

Division: The Commissioners' Cookie Jar

Project Exhibit Rules

1. The jar shall contain a minimum of three varieties with 6 cookies each.
2. A sample of each variety should be placed within easy reach of the judge outside the cookie jar for judging.
3. Judging will take place at 1:00pm with Pantry Store judging and is open to the public.
4. All cookies from the cookie jars (except for first place) will be removed from jars & sold at the Pantry Store Bake Sale at 3:00 pm. The class will be judged 60% on the contents and 40% on the creativity of the container.
5. The jars will remain on display throughout fair week and will be released to the exhibitor on Sunday (except for first place.)
6. Copyrighted characters and slogans are not allowed.

Classes:

900 - Commissioners' Cookie Jar

Champion and Reserve Champion of Commissioners' Cookie Jar – Ribbons