

HEALTHIEST BREAD CONTEST

Rules

1. This is absolutely the healthiest loaf of bread you can create.
2. This contest will be judged on appearance and description of ingredients only. No taste tests will be done unless a scoring tie occurs.
3. Judged Sat., July 31 at 2:00 pm - Armory.

	Adult	Youth
Healthiest Bread	G-2-21	G-2-22

"All American Cheesecake"

*Qualifies for Families at Fair Sweepstakes

Please check Master Schedule for arrival time.

Rules

1. This cheesecake should be your very best – your "claim to fame".
2. The superintendent may divide cheesecake in classes subject to the number and type of entries.
3. Your cheesecake may be any variety such as pumpkin, cherry, vanilla, chocolate, marble, New York style, key lime, etc.
4. Entries will be sampled by the fair guests after the contest.
5. Judged Sat., July 31 at 4:45 pm - Armory.

Cheesecake Contest	Adult	Youth
Cheesecake	G-2-23	G-2-24

DUTCH OVEN COOK-OFF: OPEN TO THE WORLD
CHAMPION PRIZE \$75.00
RESERVE CHAMPION \$50.00

Rules

1. Recipes are to be turned in to the culinary superintendent at check in.
2. Entrants are asked to share cooking techniques and recipes with spectators and generally share their enthusiasm for Dutch oven cooking.
3. Entrants will be judged by field judges on their manner of cooking, team dress, spectator interaction, presentation of dishes and by panel judges on the appearance and taste of the dishes. Only contestants and judges will be allowed in the cooking areas.
4. One to three people are allowed on each team. Entrants must be 8 years of age or older.
5. If a lone team member must leave the cooking area temporarily they must ask another participant or the superintendent to control their stations. For teams with more than one cook, only one member need be present at all times. Remember that only entrants are permitted in the cooking area.
6. The Cook Off will provide each team with a cooking preparation table. Culinary water is available, but contestants may bring their own container for hauling culinary water. The Cook Off will also provide a basin and paper towels for cleaning purposes, and table coverings. Entrants should take every precaution to maintain clean cooking areas. The Cook Off will provide sampling cups, plates, spoons, etc., for judging and for samples for the public.
7. In store-USDA approved wrapping must be used.
8. Products must be prepared on site; however flour, sugar, spices, etc., may be pre-measured.
9. The contestant must dispose of waste produced in the cooking process (e.g. drippings and trimmings). Examples of disposal containers could be a coffee can w/lid, metal bucket etc.
10. Head coverings are required; hat or scarf is sufficient. Try to dress fun so that the public will come to watch you.

Class:

Dutch oven Cook-off Dessert	G-3-1
Dutch oven Cook-off Main Dish	G-3-2
Dutch oven Cook-off Bread	G-3-3

CANNING
Premium Table #3
Labels for canned goods with entry blank.

Rules

1. Each jar needs a label; labels are available at the Fair Office. Please label your jars prior to delivering them for judging.
2. Canned products must have been canned no more than 12 months prior to the current fair entry day.
3. Entry must have been canned by the individual entering the item.
4. Use only standard canning jars for all canned goods. These jars must have standard canning seals such as Ball/Kerr canning jars. In order to qualify for Ball/Kerr special award, you must submit entries in Ball/Kerr jars.
5. All canned goods must be correctly labeled. Any incorrectly labeled items may be disqualified.
6. Jars will not be opened for judging.
7. Please read the Judge's Guide below.
8. Canning guides are available at the Fremont County Extension Office.

Judging Canned Goods

The following is a three step criteria for judging canned goods. The primary emphasis is on safety. Food not meeting requirements Outlined in Step 1 will be disqualified. Step 2 also pertains to safety; however, the items listed are not as critical as items in Step 1. Step 3. Evaluate the quality of the product.

Step one – A single "no" answer is grounds for disqualification.

1. Jar labeled with product name?
2. Jar labeled with process date?
3. Jar labeled with process method?
4. Jar labeled with process time?
5. Jar labeled with process place?
6. Jar adequately sealed?
7. Food processed using correct method?
8. Correct time/pressure for altitude?

Step two – Safety of product - 60%

1. Clean jar used?
2. Outside neck free from food deposits?
3. Standard jar used?
4. Standard seal used?
5. Headspace appropriate for product?
6. Absence of air bubbles?
7. Natural color appropriate for process time/method?
8. Arrangement of jar allows for heat penetration?

Step three – Quality of product – 40%

1. Firm, ripe produce used (none overripe)?
2. Correct proportion of product to liquid (if appropriate)?
3. Color liquid appropriate for product?
4. Uniform shapes and sizes?
5. All products are beneath liquid?
6. Pieces well arranged to space advantage but not over packed?