# Foods Department Things You Eat & Drink 2023 Open Class Exhibitors Guide



# 2023 Kitsap Fair & Stampede August 23-27

Foods Department Entry Date: Sunday August 20th, 10:00 a.m. to 6:00 p.m. Presidents Hall, Kitsap Fairgrounds.

# NOTE: PIE CONTEST IS HELD SATURDAY OF FAIR. SEE SEPARATE CONTEST SECTION OF FOOD DEPARTMENT RULES

# **FOODS DEPARTMENT**

# Candias Lewis, Superintendent – candy\_lewis62@hotmail.com Jo Reaume, Assistant Superintendent – ream427@gmail.com

# **GENERAL OPEN CLASS DEPARTMENT RULES**

- 1. These rules apply to all departments in Open Class unless changes are noted under special department rules.
- 2. NO EXHIBITS MAY BE REMOVED FROM THE FAIRGROUNDS BEFORE 10:00 A.M., MONDAY FOLLOWING CLOSE OF THE FAIR.
- 3. Age break for exhibitors as follows: *(unless otherwise noted under special department rules)* 
  - Children 10 years and under
  - Junior 11 through 17 years
  - Adult 18 through 59 years
  - Sr. Citizen 60 years and over
- 4. Removal of any exhibit, prior to dismissal time, from display area will be seen as a final act and will result in immediate forfeiture of all premiums, points, and privileges by the exhibitor. Further, exhibitors may be suspended from future exhibiting at the Kitsap Fair.
- 5. No premium money will be paid in Open Class exhibit departments.
- 6. Each entry must be the work of the exhibitor.
- 7. Only one entry per lot number will be accepted from any one exhibitor, unless otherwise noted under special department rules.
- 8. No professional may enter any divisions except for Semi-Pro divisions within the Art and Photography sections.
- 9. Work entered at any previous time is not eligible.
- 10. Late entries CANNOT AND WILL NOT BE ACCEPTED. Please read the Exhibitor's Guide carefully.
- 11. Each exhibitor should check entry tag to insure it is marked properly as to each age group, division, class, and lot number.
- 12. Please do not bring in items that have no divisions or lot numbers, as they cannot be judged.
- 13. The Fair Board cannot be held responsible for loss or damage to entries. The utmost care will be exercised to protect all exhibits.
- 14. Rules and regulations exist to ensure fairness and equality in judging and are for the protection of the exhibitor. If you wish to see changes, please inform the department superintendent in writing so suggestions may be evaluated and included in future planning.
- 15. Each exhibitor will receive one 5-day admission pass to the Fair. This pass must be picked up on the day of entry. <u>One pass per exhibitor</u>. Exhibitors must provide an entry card or entry form, signed by the superintendent, to pick up their pass. Exhibitors will also be given the opportunity to purchase a 5-day parking pass at a reduced rate. This pass must be purchased on the day of entry

# SPECIAL FOOD DEPARTMENT RULES

- 1. Entry dates/times August 20, 2023, 10:00 am 6:00 pm, Presidents Hall.
- 2. All exhibitors must comply with the general rules of the Kitsap County Fair.
- 3. Display trays for baked goods will be available at the entry table.
- 4. Whole loaves & whole cakes are needed for judging purposes.
- 5. Rolls, cookies, and candy are exhibited four (4) to a display tray.
- 6. Because a refrigerated display case is not available, the following items will not be accepted:
  - a. Entries using custard
  - b. Entries using seven-minute frosting
  - c. Entries using whipped cream or whipped cream substitutes
  - d. Cheesecake
  - e. Pie Pie Contest held Saturday of Fair
  - f. Canning entries in mayonnaise or other non-standard jars
  - g. Paraffin-sealed jams & jellies
  - h. Cream cheese
- 7. Cakes must be on a sturdy piece of cardboard covered with foil. Do <u>not</u> bring cakes in tins or glass plates.
- 8. All canning must be in standard canning jars. Dehydrated entries must be placed in standard canning jars with rings. Entries in Mayonnaise or other non-standard jars will not be judged.
- 9. Wipe jars clean and remove rings before bringing canned items for entry.
- 10. Product must be labeled with date processed on lid. Labels on jars make judging difficult. Product must have been processed since last year's fair.
- 11. Paraffin seals are not acceptable on jams and jellies.
- 12. Processing methods should follow WSU and USDA recommendations. Current bulletins are available at K.C. WSU Extension Office (360) 228-7300.
- 13. All perishable foods will be disposed of after closing on the last day of Fair. <u>NO PERISHABLE FOODS</u> <u>WILL BE RETURNED</u>.
- 14. No professional entries of any kind will be accepted.

# **DIVISIONS OF ENTRY**

| Youth              | 10 & under   |
|--------------------|--|
| Junior             | 11 – 17 years  |
| Adult Ages         | 18 – 59  |
| Golden Age         | 60 years & over  |
| Just the Two of Us | Open to children 9 & under w/ adult supervision              |
| Amateur            | Decorated cakes only (see special rules for decorated cakes) |

# **BEST OF CATEGORY JUDGING GUIDELINES**

# Best of Category: Soft Spreads Award

- 1. The product was prepared and submitted by an adult/youth/child.
- 2. Product is any variety soft spread.
- 3. Product is canned in Ball<sup>®</sup> Home Canning Jar and sealed with Ball<sup>®</sup> Two-Piece Vacuum Cap or canned in Kerr<sup>®</sup> Home Canning Jar and sealed with Kerr<sup>®</sup> Two-Piece Vacuum Cap.
- 4. Product meets all requirements from the general judging guidelines page.

### JUDGES SCORING FOR THE BAKING SECTION:

- Inside of baked item. Judged on density, texture, and tenderness. 1-10 points
- Outside of baked item. Judged on appearance, size, and shape. 1-10 points
- Flavor and aroma. 1-10 points

# BAKING

#### Class 1 Yeast Dough

- Lot 1 Dinner Rolls
- Lot 2 Sweet Rolls
- Lot 3 White Bread
- Lot 4 Dark Bread
- Lot 5 Coffee Bread
- Lot 6 Bread Machine
- Lot 7 Miscellaneous

#### Class 2 Pastry Dough

- Lot 1
- Lot 2 Miscellaneous

Tart

#### Class 3 Bread and Jam

• Lot 1 Entry of one loaf of any type of bread with one jar any type of jam

#### Class 4 Quick Breads

- Lot 1 Banana
- Lot 2 Zucchini
- Lot 3 Muffins
- Lot 4 Miscellaneous

### Class 5 Cakes

- Lot 1 White
- Lot 2 Pound
- Lot 3 Applesauce
- Lot 4 Carrot
- Lot 5 Chocolate
- Lot 6 German Chocolate
- Lot 7 Miscellaneous
- Lot 8 Personal Cakes

#### Class 6 Gluten Free Baked Products

- Lot 1 Cookies
- Lot 2 Cakes
- Lot 3 Muffins/Breads

## Class 7 Cookies (Unbaked items are NOT allowed in this Class)

- Lot 1 Oatmeal
- Lot 2 Miscellaneous Drop
- Lot 3 Snicker Doodles
- Lot 4 Sprits
- Lot 5 Rolled
- Lot 6 Bar
- Lot 7 Peanut Butter
- Lot 8 Decorated
- Lot 9 Chocolate Chip
- Lot 10 Brownies
- Lot 11 Sugar
- Lot 12 Miscellaneous

#### Class 8 Candy

- Lot 1 Fudge
- Lot 2 Brittle
- Lot 3 Molded
- Lot 4 Miscellaneous

#### Class 9 Unbaked Cookies

• Lot 1 Open to children 4 – 9 years only

# Class 10 Decorated Cakes

Due to limited space, cakes must be no larger than 12 inches x 14 inches and no higher than 18 inches

- Lot 1 Butter Cream
- Lot 2 Gingerbread Houses
- Lot 3 Miscellaneous
- Lot 4 Fondant

#### Class 11 Just the Two of Us

• Lot 1 Open to children 9 years and under with adult supervision

# Class 12 "S"

• Lot 1 Any baked item depicting theme

# General guidelines for canning

All canned products must be preserved to USDA standards and recommended time and procedures for processing must be followed. Only items done accordingly will be judged.

- Standard canning jars and lids are required. Rings must be removed.
- Low acid foods (vegetables, meat, fish, and poultry) must be pressure canned or dried.
- Salsa entries must include the source and a copy of your recipe to assure adequate acidity for food safety

# **FOOD PRESERVATION**

#### **Class 1** Vegetables

- Lot 1 String Beans
- Lot 2 Carrots
- Lot 3 Corn
- Lot 4 Tomatoes
- Lot 5 Mushrooms
- Lot 6 Asparagus
- Lot 7 Beets
- Lot 8 Miscellaneous

#### Class 2 Fruit

- Lot 1 Apples
- Lot 2 Applesauce
- Lot 3 Apricots
- Lot 4
  Berries
- Lot 5 Cherries
- Lot 6 Peaches
- Lot 7 Pears
- Lot 8 Plums and Prunes
- Lot 9
  Fruit Cocktail
- Lot 10 Pie Filling
- Lot 11 Miscellaneous

#### Class 3 Pickles

- Lot 1
- Lot 2 Sweet
- Lot 3 Bread and Butter

Dill

- Lot 4 Combination
- Lot 5 Beets
- Lot 6 Dill Beans
- Lot 7 Asparagus
- Lot 8 Miscellaneous

#### Class 4 Relishes

- Lot 1 Corn
- Lot 2 Cucumber
- Lot 3 Zucchini
- Lot 4 Miscellaneous

#### Class 5 Hodge Podge

- Lot 1 Miscellaneous Sauce
- Lot 2 Sauerkraut
- Lot 3 Juice
- Lot 4 Vinegar
- Lot 5 Soup
- Lot 6 Sa/sa
- Lot 7 Miscellaneous

# Class 6 Meat (Smoked Salmon will be accepted)

- Lot 1 Meat
- Lot 2 Seafood (Smoked Salmon will be accepted)
- Lot 3 Miscellaneous

# Class 7 Jams, Jellies

- Lot 1 Jam (up to 10 different items)
- Lot 2 Jelly (up to 10 different items)
- Lot 3 Miscellaneous

# Class 8 Dehydrated

- Lot 1 Fruit
- Lot 2 Fruit Combo
- Lot 3 Vegetable
- Lot 4 Vegetable Combo
- Lot 5 Herbs
- Lot 6 Meat
- Lot 7 Fish
- Lot 8 Soup Mix
- Lot 9 Miscellaneous

# Class 9 Honey

Foods Department Entry Date: Sunday August 20, 10:00 am - 6:00 pm in the Presidents Hall, Kitsap Fairgrounds.

- Lot 1 Wildflower
- Lot 2 Blackberry
- Lot 3 Miscellaneous

#### **EXTRACTED HONEY**

Must be submitted in 1-Pint, wide-mouth, unembellished, Kerr canning jar with blank lid Entries will be judged on:

- Cleanliness of presentation (clean jar without spillage, clean lid)
- Clarity of honey (free from obvious particles and bubbles or foam)
- Moisture content must be < 18.7%
- No crystallization
- Aroma (clean, fresh, unspoiled honey smell)

#### **CHUNK HONEY**

Must be submitted in 1-Pint, wide-mouth, unembellished, Kerr canning jar

Entries will be judged on:

- Cleanliness of presentation (clean jar without spillage, clean lid)
- Clarity of honey (free from obvious particulates and bubbles or foam)
- Moisture content of honey must be < 18.7%
- No crystallization
- Aroma (clean, fresh, unspoiled honey smell)
- Evenly cut edges
- Wax must be free from debris and travel stains
- Less than 2% uncapped comb

\*ALL entries must be the product of entrant's apiary and must have been produced within the last 12 months prior to the show.

**NO** identifying labels.

# FOOD DEPARTMENT BAKING CONTESTS

# PIE BAKING Christina Younger, Superintendent

### **CONTEST RULES**

- 1. The contest will be held Saturday of Fair.
- 2. No entry fee for the contest.
- 3. Entries limited to Fruit or Berry pies.
- 4. Recipe must **<u>not</u>** include whipped cream, non-dairy whipped cream, or cream cheese.
- 5. Fair and its official are not responsible for pie pans, disposable pans are recommended.
- 6. Pies are available for pick up after awards are presented.
- 7. Two (2) crust or double crust pies only.
- 8. Ribbons will be awarded.
- 9. Premium monies will not be awarded.
- Location: Community Stage located behind the Kitsap Pavilion

Entry Time: Saturday of Fair, 10:00 a.m. to 11:30 a.m.

Judging: Saturday of Fair, 11:30 a.m. to 1:00 p.m.

Awards: Saturday of Fair, 1:00 p.m.