

**Foods Department
Baking and Food Preservation
2024 Open Class Exhibitors Guide**



**2024 Kitsap Fair & Stampede
August 21-25**

Foods Department Entry Date: Sunday August 18th, 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

Superintendent: Jo Reaume 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. One pass per exhibitor. 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 18, 2024, 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, seven minute frosting, whipped cream or whipped cream substitutes.
 - b. Cheesecake
 - c. No entries that require refrigeration.
 - d. Cream cheese.
7. Cakes must be on a sturdy piece of cardboard covered with foil. Do not bring cakes in tins or glass plates.
8. All canning must be in standard canning jars. Product is canned in Ball® Home Canning Jar and sealed with Ball® Two-Piece Vacuum Cap or canned in Kerr® Home Canning Jar and sealed with Kerr® Two-Piece Vacuum Cap.
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. Dehydrated entries must be placed in zip top bag, quart or sandwich size.
14. No professional entries of any kind will be accepted.
15. All perishable foods will be disposed of after closing on the last day of Fair. NO PERISHABLE FOODS WILL BE RETURNED.

DIVISIONS OF ENTRY

- | | |
|-----------------------|---|
| 1. Youth | 10 & under |
| 2. Junior | 11 – 17 years |
| 3. Adult Ages | 18 – 59 |
| 4. Golden Age | 60 years & over |
| 5. Just the Two of Us | Open to children 9 & under w/ adult supervision |
| 6. Amateur | Decorated cakes only (<i>see special rules for decorated cakes</i>) |

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 Tart
- Lot 2 Miscellaneous

Class 3 Quick Breads

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

Class 4 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 5 Gluten Free Baked Products

- Lot 1 Cookies
- Lot 2 Cakes
- Lot 3 Muffins/Breads
- Lot 4 Miscellaneous

Class 6 Cookies (Unbaked items are NOT allowed in this Class)

- Lot 1 Oatmeal
- Lot 2 Drop
- Lot 3 Snicker Doodles
- Lot 4 Spritz
- 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 7 Candy

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

Class 8 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 9 Just the Two of Us

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

Class 10 "S"

- Lot 1 Any baked item depicting the Fair theme.

General guidelines for Judging canning

All canned products must be preserved to USDA standards and recommended time and procedures for processing must be followed. Product is canned in Ball® Home Canning Jar and sealed with Ball® Two-Piece Vacuum Cap or canned in Kerr® Home Canning Jar and sealed with Kerr® Two-Piece Vacuum Cap. Only items done accordingly will be judged.

- Product was prepared by entrant since the last fair.
- **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.
- Proper head space for correct processing.

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 Dill
- Lot 2 Sweet
- Lot 3 Bread and Butter
- 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 Salsa
- 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 Fruit, leathery (no moisture)

- Lot 1 Apple
- Lot 2 Apricot
- Lot 3 Berry
- Lot 4 Cherry
- Lot 5 Peach
- Lot 6 Plum or Prune
- Lot 7 Miscellaneous

Class 9 Dehydrated Vegetables (1/4 cup)

- Lot 1 Peas
- Lot 2 Peppers
- Lot 3 Onion
- Lot 4 Mushrooms
- Lot 5 Radish
- Lot 6 Beans
- Lot 7 Corn
- Lot 8 Carrots
- Lot 9 Herbs
- Lot 10 Miscellaneous

Class 10 Dehydrated Other

- Lot 1 Meat
- Lot 2 Fish
- Lot 3 Soup mix
- Lot 4 Miscellaneous

FOOD DEPARTMENT BAKING CONTESTS

PIE BAKING

Barbara Culley, Superintendent

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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 **not** 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.