

**Foods Department  
Baking and Food Preservation  
2025 Open Class Exhibitors Guide**



**2025 Kitsap Fair & Stampede  
August 20-24**

**Foods Department Entry Date:** Sunday August 17th, 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 an exhibit in any department unless allowed by individual department rules.
9. Work entered at any previous Kitsap Fair 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 Kitsap Fair 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, 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 17, 2025, 10:00 am – 6:00 pm, Presidents Hall.
2. All exhibitors must comply with the general rules of the Kitsap County Fair.
3. Display tray/plate for baked goods will be available at the entry table.
4. Whole loaves & whole cakes are needed for judging purposes.
5. Cakes must be on a sturdy piece of cardboard covered with foil. Do not bring cakes on plates.
6. Small items i.e. Rolls, cookies, candy and scones are exhibited four (4) to a display tray.
7. Because a refrigerated display case is not available, the following items will not be accepted:
  - a. No entries that require refrigeration
  - b. Entries using custard, seven minute or cream cheese frosting, whipped cream or whipped cream substitutes.
  - c. Cheesecake
  - d. No fresh fruit
8. All canning entries must be in regular and wide mouth threaded, mason-type, home canning jars with self sealing lids. Ball and Kerr brand mason jars are long standing recommended brands with interchangeable lids. Other brands are acceptable including: Mainstays (Wal-Mart brand), Atlas and Golden Harvest that meet recommended home canning criteria.
9. Wipe jars clean and remove the rings, before bringing canned items for entry.
10. Salsa entries must include the source and a copy of your recipe to assure adequate acidity for food safety.
11. Product must be labeled with date processed on lid and no labels on the jars. Product must have been processed since last year's fair.
12. Paraffin seals are not acceptable on jams and jellies.
13. Processing methods should follow USDA recommendations as requirements continually change with research. Current bulletins are available at K.C. WSU Extension Office (360) 228-7300.
14. Dehydrated entries must be placed in zip top bag, quart or sandwich size. This allows judging of texture, appearance and dryness.
15. No professional entries of any kind will be accepted.
16. 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. Senior     60 and over
5. Just the Two of Us      Open to children 9 & under w/ adult supervision
6. Amateur                  Decorated cakes only (***see special rules for decorated cakes***)

## 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 Biscuits
- Lot 5 Scones
- Lot 6 Miscellaneous

### Class 4 Cakes

- Lot 1 White
- Lot 2 Pound/Bundt
- Lot 3 Applesauce
- Lot 4 Carrot
- Lot 5 Chocolate
- Lot 6 German Chocolate
- Lot 7 Miscellaneous
- Lot 8 Cupcakes

### Class 5 Gluten Free, Dairy Free, Sugar Free, or Fat Free

- Lot 1 Cookies
- Lot 2 Cakes
- Lot 3 Muffins
- Lot 4 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 Decorating Skills

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 Theme

- Lot 1 Any baked item depicting the Fair the theme

### Class 11 Homemade, Unbaked cookies

no refrigeration needed, open to children 4 - 9 years only

## FOOD PRESERVATION

### JUDGES SCORING FOR THE FOOD PRESERVATION SECTION

#### CANNED GOODS:

- Safety - Headspace, jars, bubbles or cloudiness no non recommended ingredients 1-10 points
- Quality – Color, size, floating pieces or mushiness 1-10 points
- Attractiveness – Consistency & appropriateness of size, absence of matter i.e. peels, pits, clean jars 1-10 points

#### DEHYDRATED GOODS:

- Color – Characteristic of product and Uniform in size 1-10 Points
- Size & Shape – Uniform 1-10 Points
- Texture – No visible moisture, no foreign matter, uniformly dry throughout.
- Fruit and leathers are pliable and leathery 1-10 Points

All canned products must be preserved to USDA standards and recommended time and procedures for processing must be followed. All canning entries must be in regular or wide mouth threaded, mason-type, home canning jars with self sealing lids. Only items done accordingly will be judged.

1. Product was prepared by entrant since the last fair.
2. **Rings must be removed.**
3. Low acid foods (vegetables, meat, fish, and poultry) must be pressure canned or dried.
4. **Salsa entries must include the source and a copy of your recipe to assure adequate acidity for food safety.**
5. Proper head space for correct processing.
6. Dehydrated and freeze dried entries must be in a zip top bag.

## 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
- Lot 3 Miscellaneous

**Class 7 Jams, Jellies**

- Lot 1 Jam (up to 4 different items)
- Lot 2 Jelly (up to 4 different items)
- Lot 3 Miscellaneous
- Lot 4 Low Sugar
- Lot 5 Syrup
- Lot 6 Butters
- Lot 7 Conserve

**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 Freeze Dried Fruit**

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

**Class 10 Dehydrated Vegetables**

- 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 Herb
- Lot 10 Miscellaneous

**Class 11 Freeze Dried Vegetables**

- 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 Herb
- Lot 10 Miscellaneous

**Class 12 Dehydrated Other**

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

**Class 13 Freeze Dried Other**

- Lot 1 Candy
- Lot 2 Miscellaneous

# FOOD DEPARTMENT BAKING CONTESTS

## PIE BAKING

Barbara Culley, Superintendent  
bpculley@aol.com

### 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:** TBD

**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.