

DEPARTMENT O – DAIRY AND CULINARY

Superintendent: TBD *Phone:*

TOTAL PREMIUMS: \$1,387.00

1. **ENTRIES IN THIS DEPARTMENT CLOSE WEDNESDAY JULY 24 AT 4:30 P.M.**
2. No entry fee will be charged in this Department. An Exhibitors ticket of \$8.00 must be purchased at the time of entry. Exhibitor's fee for children under the age of 9 years is \$2.00.
3. **ALL ENTRIES MUST BE IN PLACE BY 9:30 A.M. on WEDNESDAY, JULY 31 AND FRIDAY, AUGUST 2. Judging will begin at 10:00 A.M.**
4. Exhibitors will be allowed only one entry in any one class. All entries must be prepared by the exhibitor. Exhibitor tags should be securely fastened to the plate or container with string.
5. All Exhibitors must be age 9 or older with the exception of class 1609.
6. Commercial mixes, fillings and frostings are not acceptable.
7. **Single and Double crust pies are acceptable.**
8. Breads and coffee cakes should be exhibited on foil or paper covered cardboard, cut approximately one inch larger than exhibit. Small loaves of bread are acceptable.
9. Cookies and candies should be exhibited on a small paper plate approximately 7" in a zip lock bag. The exhibitor tag should be attached to the plate with string.
10. All canned goods must be processed in clear approved canning jars and sealed with a two-piece vacuum cap. Please do not remove jar rings. Label top or side of jar stating item name, month and year the item was canned; date can be anytime, August 2018 through August 2019. All jars must remain on exhibit until Sunday, August 4.
11. Cakes should be round or square and exhibited on white paper or foil covered plywood, Masonite or heavy cardboard approximately one inch larger than the cake. One layer cakes and commercial mixes are not acceptable. Cakes should be frosted with powdered sugar frostings except German Chocolate and Red Velvet cakes, which should be frosted according to the recipe. Cream Cheese frosting, commercial frosting, white chocolate frosting and garnishes are not acceptable. Decorator tips should not be used. (See cake Category)
12. Cake Classic Contest information for cake division 1681-1688 can be found following Department O class listings.
13. All entries that receive a ribbon must remain on exhibit until 3:00 P.M. Sunday, August 4. Early removal of entries will be cause for forfeiture of Prize Money.
14. Non-winning entries may be removed after judging with the exception of canned goods, decorated cakes and lunch box classes.
15. All entries should be removed by 5:00 P.M. Sunday, August 4.
16. Not responsible for lost or stolen articles.
17. To be eligible for "My Favorite Pie" an exhibitor must enter and exhibit a pie in classes #1597-1601.
18. **No entries fresh out of the oven, as it affects the quality of products.**
19. **Bakery proprietors are prohibited from entering baked categories.**

JUDGING WEDNESDAY, JULY 31, 2019 10:00 A.M.

DECORATED CAKE

1st- \$8.00, 2nd- \$7.00, 3rd- \$6.00, 4th- \$5.00

1596	Entries will be judged on appearance and will not be cut or considered for the Cake Classic Contest. Cake forms are recommended. Cake should not be taller than 9". Winner will receive an award from Wilton Enterprises.
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PIES

SEE RULE #7

1st- \$8.00, 2nd- \$7.00, 3rd- \$6.00, 4th- \$5.00

1597	Peach Pie	1599	Any Fruit Other Pie	1601	Apple Pie
1598	Cherry Pie	1600	Pecan Pie		

The New Herald News will present the Best of Show Pie Exhibitor with the Mike Fak Memorial Plaque.

PASTRY

1st- \$5.00, 2nd- \$4.00, 3rd- \$3.00, 4th- \$2.00

1602	Cream Puffs, Three baked and unfilled	1603	Pie Shell, Leave in Pie Pan
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QUICK BREADS

DO NOT LEAVE IN PAN
1st- \$6.00, 2nd- \$5.00, 3rd- \$4.00, 4th- \$3.00

1604	Banana Nut Bread	1606	Zucchini Bread, plain	1608	Muffins
1605	Coffee Cake	1607	Pumpkin Bread, plain		

A memorial plaque in honor of: Darla Runyon Former Superintendent in Department O.
Awarded to the Best in Show Exhibitor in Quick Bread Classes.

YEAST BREADS

NO MACHINE MADE BREAD
1st- \$7.00, 2nd- \$6.00, 3rd- \$5.00, 4th- \$4.00

1610	Loaf White Bread, Yeast	1613	Tea Ring, Yeast, Iced
1611	Loaf Raisin Bread, Yeast Un-iced	1614	Cinnamon Rolls, Yeast, Three Iced
1612	Loaf Whole Wheat Bread, Yeast	1615	Dinner Rolls, Yeast, Three

A memorial plaque in honor of Margaret Osborn, longtime exhibitor in Department O.
Awarded to the Best of Show Exhibitor in Yeast Bread Classes.

WHAT'S ALL THE BUZZ ALL ABOUT

COOKIES MADE WITH HONEY - NO ICING
1st- \$5.00, 2nd- \$4.00, 3rd- \$3.00, 4th- \$2.00

1616	Any Cookies made with Honey, Three
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Sasse's Honey will present a prize to the First Place Exhibitor.

COOKIES

NO ICING
1st- \$5.00, 2nd- \$4.00, 3rd- \$3.00, 4th- \$2.00

1617	Cookie Press Cookies, Three	1621	Ice Box Cookies, Three
1618	Sugar, Three Round, Rolled, Un-Iced	1622	Chocolate Chip Cookies, White or Dark, Three
1619	Oatmeal, Three, Drop, Plain	1623	Snickers Doodle, Three
1620	Fruit Drop Cookies, Three		

BOYS AND GIRLS

9 Years to 15 Years
1st- \$5.00, 2nd- \$4.00, 3rd- \$3.00, 4th- \$2.00

1624	Brownie, Plain, Three, No Icing	1625	M & M Cookies, Three
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Sorrento's will award a \$10.00 Gift Certificate to First Place Exhibitor.

MEN OR BOYS

Years 9 and Older
1st- \$5.00, 2nd- \$4.00, 3rd- \$3.00, 4th- \$2.00

1626	Peanut Butter, Three
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Cookie classes in memory of Marian Hasley.

MISCELLANEOUS

1st- \$7.00, 2nd- \$6.00, 3rd- \$5.00, 4th- \$4.00

1627	Fruit Crisp approx. 8"x8" or 9"x9" leave in pan	1629	Corn Bread approx. 8"x8" or 9"x9"
1628	Jelly Roll, No whipped Filling	1630	Baking Powder Biscuits, Rolled (3)

**CANNED FOODS:
CANNED FRUIT (PINT OR QUART)**

SEE RULE #10

1st- \$4.00, 2nd- \$3.00, 3rd- \$2.00

1631	Apples	1634	Cherries	1637	Raspberries (red or black)
1632	Applesauce	1635	Peaches		
1633	Apricots	1636	Pears		

CANNED VEGETABLES (PINT OR QUART)

1st- \$4.00, 2nd- \$3.00, 3rd- \$2.00

1638	Beans, Yellow or Green String	1641	Corn	1644	Tomato Juice
1639	Beets	1642	Peas		
1640	Carrots	1643	Tomatoes		

VEGETABLE PICKLES (PINT OR QUART)

1st- \$4.00, 2nd- \$3.00, 3rd- \$2.00

1645	Bread and Butter	1647	Cucumber, Sweet	1649	Pickle Relish
1646	Cucumber, Dill	1648	Mixed, End of Garden		

SAUCES (ANY SIZE)

1st- \$4.00, 2nd- \$3.00, 3rd- \$2.00

1650	Salsa	1651	Barbecue Sauce	1652	Spaghetti Sauce	1653	Catsup
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PRESERVES (ANY SIZE)

1st- \$4.00, 2nd- \$3.00, 3rd- \$2.00

1654	Peach	1656	Plum	1658	Strawberry
1655	Pear Honey	1657	Raspberry (Red or Black)	1659	Orange Marmalade

JELLY (ANY SIZE)

1st- \$4.00, 2nd- \$3.00, 3rd- \$2.00

1660	Apple	1662	Grape	1664	Elderberry or any other kind
1661	Blackberry	1663	Plum		

JAM AND BUTTER (ANY SIZE)

1st- \$4.00, 2nd- \$3.00, 3rd- \$2.00

1665	Blackberry Jam	1667	Strawberry Jam	1669	Any Other Butter
1666	Raspberry Jam, Black or Red	1668	Apple Butter		

Apple Dental Center sponsors for the following Classes: 1601, Apple Pie; 1631, Apples; 1632, Apple Sauces; 1660, Apple Jelly; 1668 Apple Butter.

Lincoln IGA will Present "Special Awards" to the Best of Show in the Following seven categories: Canned Fruit, Canned Vegetables, Pickles, Sauces, Preserves, Jellies and Jam's-Butters.

JUDGING FRIDAY, AUGUST 2, 2019 10:00 A.M

CANDIES

1st- \$6.00, 2nd- \$5.00, 3rd- \$4.00, 4th- \$3.00

1670	Peanut Clusters, 3 Pieces	1674	Divinity 3 Pieces
1671	Peanut Brittle Candy, 3 Pieces	1675	Fudge, Use Marshmallow Cream, 3 Pieces
1672	Fudge, No Marshmallow Cream, 3 Pieces	1676	Assorted Candy, Minimum of 3 kinds, 3 Pieces
1673	Caramels Individually Wrapped, 3 Pieces		

SNACK FOODS

1st- \$6.00, 2nd- \$5.00, 3rd- \$4.00, 4th- \$3.00

1677	Pretzel Treat, plate of 3	1679	Trail Mix, 1 cup in Ziplock Bag
1678	Carmel Corn, 1 cup in Ziplock Bag	1680	No-Bake Cereal Treat, Three Pieces

CAKES

SEE RULE #11

1st- \$7.00, 2nd- \$6.00, 3rd- \$5.00, 4th- \$4.00

1681	German Sweet Chocolate, 3 Layer Traditional Frosting, Iced top and between layers	1685	Red Velvet, Traditional white cooked frosting, Iced completely
1682	Chocolate, Chocolate Frosting	1686	Chocolate, Chocolate Frosting (ages 10-19)
1683	White Butter, White Frosting	1687	Angel Food, Traditional Flavor, Not Frosted. Standard Loaf pan or tube
1684	Spice Cake, White Frosting	1688	Chiffon, any flavor, not frosted, standard loaf pan or tube

1. Entrants in Class 1686 will receive a Kristi Platchek monetary Memorial Gift Sponsored by her family.
2. A rosette will be presented to the Best of Show Cake Exhibitor.
3. Winners are eligible for the Logan County Cake Classic Contest.
4. See rules for Logan County Cake Classic Contest Department at the end of Department O Section.
5. Winners must be 10 years of age or older to qualify for baking in the Cake Classic.

All Premium Checks will be mailed. No Checks will be picked up on Sunday.



Thank you Mary Ellen Martin!

Mary Ellen has helped with the Dairy and Culinary Department since 1983!

She began as co-superintendent then served as the Superintendent from 1987 - 2018!

We appreciate your time and commitment to the Dairy and Culinary Department and the Logan County Fair!

From the Logan County Fair Association