

DIVISION J – CULINARY

Julie Benrud Luhman – 651-923-5523

Entry Day: Monday, August 10th – 12 pm – 7pm

Exhibit Release: Sunday, August 16th – 11 am – 1 pm

General rules and regulations apply to this division.

1. No commercial mix may be used in this department unless otherwise stated.
2. Only one entry may be made per lot, except for the Youth and Gluten Free classes.
3. Championship and Honorable Mention ribbons may be awarded.

Premiums: \$2.00, \$1.50, \$1.00

Collections and displays: \$3.00, \$2.00, \$1.00

Kenyon Market is sponsoring gift certificates to be awarded to the top point earner in the adult, child and wine divisions.

Points: Champion: 10, Reserve Champion: 9

Honorable Mention: 7, Blue: 5, Red: 3, White: 1

Suggested Score Card for Baked Products

Appearance	- Size	5
	-Shape	5
	-Surface	5
	-Crust Color	5
	-Crumb Color	5
	-Lightness	10
	-Tenderness	10
	-Texture	10
	-Moisture Content	10
	-Flavor and Aroma	35

Total		100

CLASS 1 – YEAST BREADS

Whole loaf wrapped in plastic or 3 rolls/buns or doughnuts.

LOT #

1. Cinnamon bread
2. Cinnamon rolls
3. Coffee bread, fancy
4. Plain doughnuts
5. Oatmeal bread
6. Fancy rolls or buns
7. Plain rolls or buns
8. Rye bread
9. White bread
10. Whole wheat or graham bread
11. Caramel rolls
12. Sourdough
13. Not specified
14. Collection of 3 loaves of specialty bread (party bread, nationality bread, stolen, etc.)

15. Bread from bread making machine – must specify type of bread.

CLASS 2 – QUICK BREADS

One half loaf or 4"x4" minimum size or 3 pieces

LOT#

1. Scones
2. Banana Bread
3. Coffee Cake
4. Corn Bread/Cake
5. Plain Cake Doughnuts
6. Nut Bread
7. Fruit Bread
8. Fruit Muffins
9. Plain Muffins
10. Pumpkin Bread
11. Zucchini Bread
12. Chocolate Chip Muffins
13. Lemon Bread

14. Not Specified

CLASS 3 – UNLEAVENED BREADS

Entries should have 3 pieces

LOT #

1. Lefse
2. Flat Bread
3. Fry Bread
4. Not Specified

CLASS 4 – BUTTER CAKES

Unfrosted 4" section

LOT #

1. Chocolate or Devils food
2. Carrot
3. White
4. Yellow
5. Not Specified

CLASS 5 – SPONGE CAKES

Unfrosted 4" section

LOT #

1. Angel Food
2. Bundt
3. Chiffon
4. Not Specified

CLASS 6 – DECORATED CAKES

LOT #

1. Decorated cake, judged on decorations only, base may be artificial
2. Cupcakes (3), judged on decorations only
3. Cookies (3), judged on decorations only

CLASS 7 – BAR

Entries should have 3 bars

LOT #

1. Brownies, chocolate
2. Cherry
3. Layered
4. Lemon
5. Pumpkin
6. Toffee
7. Unbaked
8. Zucchini
9. Caramel
10. Peanut Butter
11. Date
12. Chocolate Chip
13. Not Specified
14. Oatmeal

CLASS 8 – DROP COOKIES

Entries should have 3 cookies

LOT #

1. Chocolate
2. Chocolate Chip
3. Oatmeal
4. Peanut Butter
5. Oatmeal Raisin
6. Unbaked
7. White
8. Diabetic
9. Molasses or Ginger
10. Chocolate Oatmeal
11. Oatmeal Chocolate Chip
12. Chocolate Chocolate chip
13. Monster Cookie
14. Not Specified

CLASS 9 – MOLDED COOKIES

Entries should have 3 cookies

LOT #

1. Gingersnaps
2. Snickerdoodles
3. Thumbprints
4. Pecan Tarts
5. Shortbread
6. Molded white
7. Kringle
8. Not Specified

CLASS 10 – PRESSED COOKIES

Entries should have 3 cookies

LOT #

1. Spritz
2. Not Specified

CLASS 11- REFRIGERATOR COOKIES

Entries should have 3 cookies

LOT#

1. Chocolate
2. Vanilla
3. Not Specified

CLASS 12 – ROLLED COOKIES

Entries should have 3 cookies

LOT #

1. Sugar
2. Filled turnovers
3. Not Specified

CLASS 13 – CHRISTMAS COOKIES

Entries should have 3 cookies

LOT #

1. Berlinerkränzer
2. Candy Cane
3. Fattigmand
4. Krumkake
5. Lebkuchen
6. Rosettes
7. Sandbakkels
8. Russian Tea Cakes
9. Not Specified

CLASS 14 – PARTY DISPLAY

LOT #

1. Bars and cookies, minimum of 6 varieties

CLASS 15 – CANDY

Entries should have 3 pieces

LOT #

1. Almond
2. Caramels
3. Chocolate Fudge
4. Divinity
5. Mints
6. Peanut Brittle
7. Penuche
8. Toffee
9. Nut Goodies
10. Fudge, not chocolate
11. Party display of 6 varieties
12. Not Specified

CLASS 16 – PIES

No cream pies and small tins, if possible

LOT #

1. Apple
2. Berry
3. Blueberry
4. Cherry
5. Peach
6. Rhubarb
7. Not Specified
8. Apple crisp – 4" section

CLASS 17 – HONEY BAKING

At least half of sweetener must be honey.

Include recipe.

LOT #

1. Bars or cookies – entries should have 3
2. Cake – unfrosted 4" section

3. Buns or rolls – entries should have 3
4. Cinnamon rolls – entries should have 3
5. Not Specified

CLASS 18 – HOMEMADE WINES

Indicate date wine was bottled on wine bottle label.

SUGGESTED WINE SCORECARD

CLARITY/APPEARANCE: brilliance, luster	2
COLOR: depth & tint appropriate to class	2
AROMA/BOUQUET: distinct, developed	4
TOTAL ACIDITY: balance, appropriate for type	1
SWEETNESS: appropriate, balance	1
BODY/TEXTURE: appropriate, balance	2
TASTE/FLAVOR: mature or varietal	2
BITTERNESS/ACESCENCY: balance	1
FINISH/ASTRINGENCY: long lasting	1
GENERAL QUALITY	4

TOTAL:	20

LOT #

1. MN Red grape, dry
2. MN Red grape, semi-sweet
3. MN Red grape, sweet
4. MN White grape, dry
5. MN White grape, semi-sweet
6. MN White grape, sweet
7. Fruit, dry
8. Fruit, semi-sweet
9. Fruit, sweet
10. Red grape, dry
11. Red grape, semi-sweet
12. Red grape, sweet
13. White grape, dry
14. White grape, semi-sweet
15. White grape, sweet
16. Wild fruit, dry
17. Wild fruit, semi-sweet
18. Wild fruit, sweet
19. Sparkling wine
20. Not specified
21. Mead

CLASS 19 – MIXES (non-refrigerated only)

Premiums: \$2.00, \$1.50, \$1.00

LOT #1 Purchased mix used creatively. Specify mix used and exhibit a product made with the mix.

(ex: bars made from cake mix) Please include recipe.

LOT #2 Frozen bread dough used creatively. Specify dough used and exhibit a product made with dough (ex: monkey bread) Please include recipe.

General rules and regulations for canning.

1. Jars of fruits and vegetables will not be opened unless the competition is close. Entries must be labeled with the year canned.
2. Canned exhibits must be in standard glass jars.
3. Low acid foods should be canned using pressure canner. High acid foods may use either pressure canner or boiling water bath.
4. No freezer jams or paraffin sealed jars.
5. A canning showmanship ribbon may be awarded.

** USDA Complete Guide to Home Canning

www.nchfp.uga.edu or the University of Minnesota at 800.854.1678 or [How to preserve your own food | UMN Extension](#) or Ball Blue Book of Canning and Preserving

Suggested Score Card for Canned Goods

General Appearance	30
Product - Color	10
-Texture	10
Liquid (if applicable)	10
Uniformity of size & shape (if applicable)	10
Clearness (if applicable)	10
Sealing, container & method	10
Flavor (if applicable)	10
(Judges will decide whether to open) -----	
Total	100

CLASS 20 – CANNED FRUIT OR BERRIES**LOT #**

1. Apples, whole/pieces
2. Applesauce, mushy
3. Cherries
4. Peaches
5. Pears
6. Plums
7. Apple juice
8. Grape juice
9. Not specified
10. Display of 4 varieties
11. Pie filling

CLASS 21 – CANNED VEGETABLES**LOT #**

1. Asparagus
2. Beans
3. Beets
4. Carrots
5. Corn

6. Vegetable soup
7. Tomato juice
8. Tomato sauce
9. Tomatoes, stewed
10. Tomatoes, whole
11. Not specified
12. Soup, not specified

CLASS 22 – JAMS OR MARMALADES**LOT #**

1. Peach
2. Strawberry
3. Plum
4. Raspberry, red
5. Raspberry, Black
6. Rhubarb
7. Apricot
8. Blueberry
9. Diabetic
10. Not specified
11. Gooseberry
12. Grape
13. Cherry
14. Orange
15. Combinations

CLASS 23 – BUTTERS**LOT #**

1. Apple butter
2. Plum butter

CLASS 24 – JELLIES OR PRESERVES**LOT #**

1. Apple
2. Apple combination
3. Blackberry
4. Blueberry
5. Cherry
6. Chokeberry, Aronia
7. Currant
8. Diabetic jelly
9. Elderberry
10. Gooseberry
11. Grape
12. Mint
13. Peach
14. Pear
15. Plum
16. Raspberry, red
17. Raspberry, Black
18. Strawberry

19. Pepper
20. Not specified
21. Rhubarb
22. Combination

CLASS 25 – PICKLES AND RELISHES

LOT #

1. Apple rings
2. Bean
3. Beets
4. Bread and butter pickles
5. Chutney fruit
6. Corn relish
7. Cucumber, relish
8. Cucumber, sweet
9. Cucumber, spicy
10. Dill
11. Relish, not specified
12. Salsa
13. Tomato relish
14. Tomato spaghetti sauce
15. Watermelon
16. Zucchini pickle
17. Not specified
18. Sauerkraut
19. Display of 4 varieties

CLASS 26 – CHILDREN 5 – 15 YEARS OLD

LOT #

1. Brownies – 3 bars
2. Carrot bars – 3 bars
3. Chocolate chip bars – 3 bars
4. Zucchini bars – 3 bars
5. Bars, not specified – 3 bars
6. Quick bread – 4" section or small loaf
7. Corn bread – 4" section or small loaf
8. Yeast bread
9. Bread, not specified
10. Cinnamon rolls – 3 rolls
11. Coffee cake – 4" section
12. Fruit muffins – 3 muffins
13. Muffins, not specified – 3 muffins
14. Decorated cake
15. Cake, not specified
16. Chocolate chip cookies – 3 cookies
17. Coconut cookies – 3 cookies
18. Gingersnaps – 3 cookies
19. Molasses cookies – 3 cookies
20. Monster cookies – 3 cookies
21. Oatmeal cookies – 3 cookies
22. Oatmeal chocolate chip cookies – 3 cookies

23. Oatmeal raisin cookies – 3 cookies
24. Peanut butter cookies – 3 cookies
25. Snickerdoodles – 3 cookies
26. Sugar cookies – 3 cookies
27. Cookies, not specified – 3 cookies
28. Caramel – 3 pieces
29. Fudge – 3 pieces
30. Candy, not specified – 3 pieces
31. Apple pie
32. Berry pie
33. Cherry pie
34. Pie, not specified
35. Fruit canning
36. Jam
37. Jelly
38. Pickles & relishes
39. Vegetable canning
40. Decorated cookie

CLASS 27 – AMERICAN DAIRY ASSOCIATION SPECIAL BAR CONTEST

Premium: \$10.00, \$7.50, \$5.00

The **Goodhue County American Dairy Association** sponsors this special class.

All entries must contain at least 2 dairy products and recipe must be included.

LOT #

1. Bars

CLASS 28 – GLUTEN FREE BAKED GOODS

LOT #

1. Yeast bread – whole loaf
2. Buns or rolls – 3 buns/rolls
3. Cinnamon rolls – 3 rolls
4. Yeast bread, not specified
5. Banana bread – 4" section or small loaf
6. Pumpkin bread – 4" section or small loaf
7. Corn bread – 4" section or small loaf
8. Flatbread – 3 pieces
9. Coffee cake – 4" section
10. Muffins – 3 muffins
11. Fruit muffins – 3 muffins
12. Quick bread, not specified
13. Flat Bread
14. Butter Cake – 4" section
15. Sponge Cake – 4" section
16. Cake, not specified – 4" section
17. Brownies – 3 bars

- | | |
|--|--|
| 18. Chocolate chip bars – 3 bars | 24. Snickerdoodles – 3 cookies |
| 19. Zucchini bars – 3 bars | 25. Thumbprints – 3 cookies |
| 20. Bars, not specified – 3 bars | 26. Sugar cookies – 3 cookies |
| 21. Chocolate chip cookies – 3 cookies | 27. Spritz – 3 cookies |
| 22. Peanut Butter cookies– 3 cookies | 28. Refrigerator cookies – 3 cookies |
| 23. Molasses cookies – 3 cookies | 29. Cookies, not specified – 3 cookies |