

DIVISION J – CULINARY

Entry Day: Monday, August 8th – Noon -7:00pm
Exhibit Release: Sunday, August 14th – 11 am - 1 pm

General rules and regulations for 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 in Class 26.
3. Championship and Honorable Mention ribbons may be given.

Premiums: \$2.00, \$1.50, \$1.00
Collections and displays: \$3.00, \$2.00, \$1.00

Gift certificates will 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

<i>Appearance</i>	- Size	5
	-Shape	5
	-Surface	5
	-Crust Color	5
	-Crumb Color	5
<i>Lightness</i>		10
<i>Tenderness</i>		10
<i>Texture</i>		10
<i>Moisture Content</i>		10
<i>Flavor and Aroma</i>		10

<i>Total</i>		100

CLASS 1 – YEAST BREADS

Whole loaf wrapped in plastic or 3 rolls/buns or doughnuts.
A “Best of Show Yeast Baking” will be picked from lots 1-14.

LOT #

1. Cinnamon bread
2. Cinnamon rolls
3. Coffee bread, fancy
4. Plain doughnuts
5. Oatmeal bread
6. Gluten-free bread

7. Fancy rolls or buns
8. Plain rolls or buns
9. Rye bread
10. White bread
11. Whole wheat or graham bread
12. Caramel rolls
13. Sourdough
14. Not specified
15. Collection of 3 loaves of specialty bread (party bread, nationality bread, stolen, etc.)
16. Bread from bread making machine – must specify type of bread.

CLASS 2 – QUICK BREADS

One half loaf or 4”x4” minimum size or 3 specimens.

LOT#

1. Baking Powder Biscuit
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. Cream Puff
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” square

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.

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. Short-bread
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)

LOT # (please limit to small tins if possible)

1. Apple
2. Berry
3. Blueberry
4. Cherry
5. Peach
6. Rhubarb
7. Not Specified

CLASS 17 – HONEY AND HONEY BAKING

LOT #

1. Single comb of honey
2. One jar of extracted honey
** In lots 3-7 the recipe is to be attached and honey must be prominent part of product.
3. Bars or cookies – entries should have 3
4. Cake (unfrosted) 4” section
5. Buns or rolls – entries should have 3
6. Cinnamon rolls – entries should have 3
7. Not Specified

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

CLASS 18 – HOMEMADE WINES

Indicate date wine was bottled on wine bottle label.

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

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 a pressure canner. High acid foods may use either a pressure canner or boiling water bath.
 4. No freezer jams or paraffin sealed jars.
 5. A canning showmanship ribbon may be awarded.
- ** U of MN Extension Food Safety Home Canning website at: www.extension.umn.edu/food/food-safety/preserving/canning/

Suggested Score Card for Canned Goods

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

CLASS 20 – CANNED FRUIT OR BERRIES

LOT #

1. Apples, whole/pieces
2. Applesauce, mushy
3. Cherries
4. Peaches
5. Pears
6. Rhubarb
7. Raspberries
8. Strawberries
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
5. Rhubarb
6. Apricot
7. Blueberry
8. Diabetic
9. Not specified
10. Gooseberry
11. Grape
12. Ground cherry
13. Orange
14. Combinations

CLASS 23 – BUTTERS AND SYRUPS

LOT #

1. Apple butter
2. Plum butter
3. Maple syrup
4. Butter – not specified
5. Syrup – not specified

CLASS 24 – JELLIES OR PRESERVES

LOT #

1. Apple
2. Apple combination
3. Blackberry
4. Blueberry
5. Cherry
6. Chokeberry
7. Currant
8. Diabetic jelly

9. Elderberry
10. Gooseberry
11. Grape
12. Mint
13. Peach
14. Pear
15. Plum
16. Raspberry
17. Strawberry
18. Not specified

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, sweet and 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 15 AND UNDER

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. Ginger snaps – 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 will sponsor this special class.

All entries must contain at least 2 dairy products.
The recipe must be included on a 3" x 5" card.

LOT # 1

1. Bars

