

DIVISION J – CULINARY

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Entry Day: Monday, August 7th – Noon -7:00pm Exhibit Release: Sunday, August 13th – 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

Koplin's Village 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

<i>Appearance</i>	<i>Size</i>	5
	<i>Shape</i>	5
	<i>Surface</i>	5
	<i>Crust color</i>	5
	<i>Crumb color</i>	5
<i>Lightness</i>		10
<i>Tenderness</i>		10
<i>Texture</i>		10
<i>Moisture Content</i>		10
<i>Flavor and Aroma</i>		35
<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" may be picked from lots 1-14.

Firebrick Bread is sponsoring an extra premium to the winners.

LOT #

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

7. Fancy rolls orbuns
8. Plain rolls orbuns
9. Ryebread
10. Whitebread
11. Whole wheat or grahambread
12. Caramelrolls
13. Sourdough
14. Notspecified
15. Collection of 3 loaves of specialty bread (party bread, nationality bread, stolen,etc.)
16. Bread from bread making machine – must specify type ofbread.

CLASS 2 – QUICK BREADS

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

LOT#

1. Baking PowderBiscuit
2. Banana Bread
3. CoffeeCake
4. Corn BreadCake
5. Plain CakeDoughnuts
6. NutBread
7. FruitBread
8. FruitMuffins
9. PlainMuffins
10. Pumpkin Bread
11. ZucchiniBread
12. Chocolate Chip Muffins
13. LemonBread
14. NotSpecified

CLASS 3 – UNLEAVENED BREADS

Entries should have 3 pieces.

LOT #

1. Lefse
2. FlatBread
3. Fry Bread
4. NotSpecified

CLASS 4 – BUTTER CAKES (unfrosted) 4" square

LOT #

1. Chocolate or Devilsfood
2. Carrot
3. White
4. Yellow
5. NotSpecified

CLASS 5 – SPONGE CAKES

(unfrosted) 4" section

LOT #

1. AngelFood
2. Bundt
3. Chiffon
4. NotSpecified

CLASS 6 – DECORATEDCAKES/COOKIES

LOT #

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

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. PeanutButter
11. Date
12. ChocolateChip
13. NotSpecified
14. Oatmeal

CLASS 8 – DROPCOOKIES

Entries should have 3 cookies.

LOT #

1. Chocolate
2. ChocolateChip
3. Oatmeal
4. PeanutButter
5. OatmealRaisin
6. Unbaked
7. White
8. Diabetic
9. Molasses orGinger
10. ChocolateOatmeal
11. Oatmeal ChocolateChip
12. Chocolate Chocolate chip
13. MonsterCookie
14. Not Specified

CLASS 9 – MOLDED COOKIES

Entries should have 3 cookies.

LOT #

1. Gingersnaps
2. Snickerdoodles
3. Thumbprints
4. PecanTarts
5. Short-bread
6. Molded White
7. Kringle
8. NotSpecified

CLASS 10 – PRESSED COOKIES

Entries should have 3 cookies.

LOT #

1. Spritz
2. NotSpecified

CLASS 11- REFRIGERATOR COOKIES

Entries should have 3 cookies.

LOT#

1. Chocolate
2. Vanilla
3. NotSpecified

CLASS 12 – ROLLED COOKIES

Entries should have 3 cookies.

LOT #

1. Sugar
2. Filled turnovers
3. NotSpecified

CLASS 13 – CHRISTMAS COOKIES

Entries should have 3 cookies.

LOT #

1. Berlinerkranzer
2. CandyCane
3. Fattigmand
4. Krumkake
5. Lebkuchen
6. Rosettes
7. Sandbakkels
8. Russian TeaCakes
9. NotSpecified

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. ChocolateFudge
4. Divinity
5. Mints
6. PeanutBrittle
7. Penuche
8. Toffee
9. NutGoodies
10. Fudge, not chocolate
11. Party display of 6varieties
12. NotSpecified

CLASS 16 PIES (no creampie)

LOT # (please limit to small tins if possible)

1. Apple
2. Berry
3. Blueberry
4. Cherry
5. Peach
6. Rhubarb
7. Notspecified
8. Apple crisp – 4” section

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. NotSpecified

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. Sparklingwine
20. Notspecified
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 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: [Preserving and preparing food safely | UMN Extension](#)

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. 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 pickles
17. Not specified
18. Sauerkraut
19. Display of 4 varieties

CLASS 26 – CHILDREN 15 AND UNDER

LOT#

1. Brownies – 3bars
2. Carrot bars – 3bars
3. Chocolate chip bars – 3bars
4. Zucchini bars – 3bars
5. Bars, not specified – 3bars
6. Quick bread – 4” section or smallloaf
7. Corn bread – 4” section or smallloaf
8. Yeastbread
9. Bread, not specified
10. Cinnamon rolls – 3rolls
11. Coffee cake – 4”section
12. Fruit muffins – 3 muffins
13. Muffin – not specified – 3muffins
14. Decorated cake
15. Cake, not specified
16. Chocolate chip cookies – 3cookies
17. Coconut cookies – 3cookies
18. Gingersnaps – 3cookies
19. Molasses cookies – 3cookies
20. Monster cookies – 3cookies
21. Oatmeal cookies – 3cookies
22. Oatmeal chocolate chip cookies – 3cookies
23. Oatmeal raisin cookies– 3cookies
24. Peanut butter cookies – 3cookies
25. Snickerdoodles – 3cookies
26. Sugar cookies – 3cookies
27. Cookies, not specified– 3cookies
28. Caramel – 3 pieces
29. Fudge – 3pieces
30. Candy, not specified – 3pieces
31. Applepie

32. Berry pie
33. Cherry pie
34. Pie, not specified
35. Fruitcanning
36. Jam
37. Jelly
38. Pickles & relishes
39. Vegetablecanning
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 with the entry.

LOT#

1. Bars

