

# DEPARTMENT M CULINARY

Entries Close 5 p.m., the first Friday in August – Entry Fee in this Department – 3 Entries \$1.00

Every exhibitor must purchase an exhibitor's ticket at \$6.00.

## Canned Foods & Baked Goods

Date of processing must be on jars.

If an article is the only exhibit in a particular class and the Judges do not feel it merits a premium it will not be given one.

Only foods canned or preserved by the exhibitor can compete in this department.

All preserved food should be exhibited in standard containers and must have been canned within a year. Standard containers refer to glass jars. The size of the containers used is specified in each Section. Products canned with preservatives will be disqualified. **Culinary exhibits are allowed no more than 2 exhibits per class providing they are 2 different recipes, shapes/forms, etc.** If not, only 1 entry per class is permitted.

**Color** - As nearly as possible that of the natural fruit or vegetable. **Clearness** - Syrup or liquid clear and free from seeds. **Pack** - Arrangement with reference to symmetry and best use of space. As large proportion of solids to liquid as possible, uniformity of size and shape. **Containers** - Uniform and of size and shape practicable for the average home. **Texture** - Tender, but not overcooked. Uniformly ripened products. No defective or over-ripe fruits or vegetables. Only young and tender vegetables should be canned.

### Score Card

Appearance.....	40
Color.....	10
Clearness.....	10
Pack (arrangement and uniformity of size).....	20
Container.....	40
Container.....	10
Appropriateness.....	10
Neatness.....	10
Label.....	10
Quality of Contents.....	20
Texture.....	20
TOTAL SCORE.....	100

## Section 1 – Canned Fruits and Vegetables

Canned Fruits and Vegetables must be exhibited in Pint or Quart Jars. Put on Date of Processing

1<sup>st</sup> Premium: \$3.00 – 2<sup>nd</sup> Premium: \$2.00 – 3<sup>rd</sup> Premium: \$1.00

Class No.		Class No.	
Class 1	Pear	Class 15	Pumpkin
Class 2	String Beans	Class 16	Grapes
Class 3	Cauliflower	Class 17	Peaches
Class 4	Elderberry	Class 18	Peas
Class 5	Tomatoes	Class 19	Pie Plant or Rhubarb
Class 6	Apples	Class 20	Pineapple
Class 7	Blackberries	Class 21	Plums
Class 8	Cherries	Class 22	Mincemeat
Class 9	Carrots	Class 23	Raspberries, Red
Class 10	Corn	Class 24	Raspberries, Black
Class 11	Cranberries	Class 25	Strawberries
Class 12	Crab Apples	Class 26	Tomato Juice
Class 13	Currants	Class 27	Blueberries
Class 14	Prunes	Class 28	Beets

## Section 2 – Spiced Fruits

Spiced Fruits Must be Exhibited in Pint Jars

Class 1	Grapes	Class 5	Plums
Class 2	Pears	Class 6	Ginger Pear
Class 3	Currants	Class 7	Watermelon Rind
Class 4	Peaches		

## Section 3 – Pickled Vegetables

Pickled Vegetables Must be Exhibited in Pint or Quart Jars

Class 1	Green Tomatoes	Class 7	String Beans
Class 2	Sweet Cucumber	Class 8	Cauliflower
Class 3	Sour Cucumber	Class 9	Sliced Cucumber
Class 4	Dill	Class 10	Zucchini
Class 5	Beet	Class 11	Mixed Pickles – Clear Dressing
Class 6	Onion	Class 12	Mixed Pickles – Mustard Dressing
		Class 13	Peppers

## Section 4 – Condiments

Condiments Must be Exhibited in Pint Jars

Class 1	Chili Sauce	Class 5	Vinegar (All Varieties)
Class 2	Catsup	Class 6	Salsa
Class 3	Pepper Relish	Class 7	Pizza Sauce
Class 4	Relish	Class 8	Spaghetti Sauce

## Section 5 – Canned Meats

Canned Meats Must be Exhibited in Pint Jars

Class 1	Beef	Class 4	Lamb
Class 2	Veal	Class 5	Chicken or Turkey
Class 3	Venison	Class 6	Pork
		Class 7	Fish

## Jellies, Jams, Preserves, Conserves, Marmalades, Butters

*Most Frequently Asked Sweet Spread Questions*

- Why should cooked jelly be made in small batches?** If a larger quantity of juice is used, it will be necessary to boil it longer thus causing loss of flavor and darkening and toughening of jelly.
- Should jelly be boiled slowly or rapidly?** It should be boiled rapidly because long, slow boiling, destroys the pectin in the fruit juice.
- What do I do if there's mold on my gelled fruit product?** Discard all of the product. It used to be thought that it was safe to first scrape the mold off food and eat the remainder. It is now known that some molds produce toxins (poisons) that penetrate throughout the product, making it unsafe to just scrape off the mold and eat the rest of the sweet spread.
- Why did my gelled fruit product ferment, and what do I do with it?** Gelled fruit products may ferment because of yeast growth. This can occur if the product is improperly processed and sealed, or if the sugar content is too low. Fermented fruit products have a disagreeable taste. Discard them.
- Why can't jellies be sealed with paraffin?** In warm, humid climates like Missouri, mold growth is a common spoilage problem. It is necessary to process all sweet spreads in a simmering-water bath to destroy any mold spores that might have found their way into the jars during preparation and filling. Only jars sealed with two-piece lids can be processed. For this reason, paraffin should not be used.

**Standards:**

**Textures of Jellies** - Shape preserves when removed from mold; shape or angles retained when cut with a spoon; tender.

**Texture of Preserves** - Pieces of fruit firm and whole in a clear, soft jelly.

**Texture of Jams, Conserves, Butters** – Clear and of thick, but not a stiff consistency.

**Texture of Marmalades** - Small, thin pieces of fruit in a clear soft jelly.

### Score Card for Jellies, Jams, Preserves, Conserves, Marmalades, Butters

Color: 25, Clearness: 20, Container: 15, Texture: 40

Total: 100

1<sup>st</sup> Premium: \$3.00 – 2<sup>nd</sup> Premium: \$2.00 – 3<sup>rd</sup> Premium: \$1.00.

## Section 6 – Jams

Jams Must be Exhibited in ½ Pint or Pint Jars

Class No.	
Class 1	Blueberry
Class 2	Blackberry
Class 3	Currant
Class 4	Grape
Class 5	Peach

Class No.	
Class 6	Raspberry
Class 7	Plum
Class 8	Strawberry
Class 9	Rhubarb
Class 10	Miscellaneous

### Section 7 – Marmalades

Marmalades Must be Exhibited in ½ Pint or Pint Jars

Class 1	Grape	Class 4	Plum
Class 2	Peach	Class 5	Orange
Class 3	Pear	Class 6	Miscellaneous

### Section 8 – Conserves

Must be Exhibited in ½ Pint or Pint Jars

Class 1	Cherry	Class 6	Orange
Class 2	Peach	Class 7	Rhubarb
Class 3	Strawberry	Class 8	Miscellaneous
Class 4	Grape	Class 9	Applesauce
Class 5	Plum		

### Section 9 – Water Bath Processed Jellies

Jams Must be Screw Top Jelly Glasses (not jars)

1<sup>st</sup> Premium: \$3.00 – 2<sup>nd</sup> Premium: \$2.00 – 3<sup>rd</sup> Premium: \$1.00

Class 1	Apple	Class 7	Plum
Class 2	Cherry	Class 8	Quince and Apple
Class 3	Crab-apple	Class 9	Raspberry
Class 4	Miscellaneous	Class 10	Strawberry
Class 5	Currant	Class 11	Mint
Class 6	Grape	Class 12	Pepper

### Section 10 – Butters

Butters Must be Exhibited in Glasses ½ Pint or Pint Size

Class 1	Apple	Class 2	Grape	Class 3	Miscellaneous
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### Section 11 – Yeast and Quick Breads

**Standards: (1/2 Loaf)**

**Size and Shape** – Regular and uniform

**Crust** - Uniform golden brown, crisp in texture, with more or less glossy surface according to kind.

**Crumb** - Well-raised, equally light throughout; absence of heavy spots or streaks; not heavy for size; slightly moist; tender, fine, even grain; elastic when pressed lightly with finger.

**Flavor** - Sweet and nutty; no suggestion of sourness or taste of baking soda.

#### Score Card of Yeast Bread, Quick Bread, Cakes and Cookies

<b>General Appearance</b> .....	<b>10</b>
Size.....	5
Shape.....	5
<b>Crumb</b> .....	<b>40</b>
Lightness.....	10
Moisture.....	10
Color.....	10
Grain.....	10
<b>Flavor</b> .....	<b>35</b>
Odor.....	10
Taste.....	25
<b>Crust</b> .....	<b>15</b>
Color.....	5
Texture.....	5
Depth.....	5

**100**

1<sup>st</sup> Premium: \$3.00 – 2<sup>nd</sup> Premium: \$2.00 – 3<sup>rd</sup> Premium: \$1.00

### Breads

**(PLEASE BRING IN PLASTIC BAGS)**

**Standards for Breads (1/2 Loaf)**

Class No.		Class No.	
Class 1	White yeast bread	Class 13	Sweet rolls (2 specimens)
Class 2	Whole wheat yeast bread	Class 14	Wholewheat rolls (2)
Class 3	Rye bread	Class 15	White yeast rolls (2)
Class 4	Salt rising bread	Class 16	Plain muffins (2)
Class 5	Corn bread	Class 17	Corn muffins (2)
Class 6	Pumpkin bread	Class 18	Bran muffins (2)
Class 7	Brown bread (steamed)	Class 19	Baking powder biscuits (2)
Class 8	Brown bread (baked)	Class 20	Swedish tea ring (1/2 ring)
Class 9	Banana bread	Class 21	Coffee cake (1/2 cake)
Class 10	Zucchini bread	Class 22	Baked goods using

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|----------|-------------------|----------|-------------------|
| Class 11 | Cranberry bread   | Class 23 | potatoes          |
| Class 12 | Other quick bread |          | Fruit muffins (2) |

## Section 12 –Cakes

**Standards: ¼ cake**

1<sup>st</sup> Premium: \$3.00 – 2<sup>nd</sup> Premium: \$2.00 – 3<sup>rd</sup> Premium: \$1.00

**Size** - Medium. If layer cake, layers should be uniform in thickness.

**Shape** - Level of very slightly rounded.

**Color** - Cakes made with fat: golden brown, sponge cakes: light brown.

**Crust** - Cakes made with fat: tender, smooth and thin; sponge: rough and slightly sugary.

**Flavor** - No decided taste of shortening, egg or flavoring.

**Texture** – Cakes made with fat: light, tender and easily broken; fine and uniform grain; sponge cakes, light, tender and velvety; no signs of doughiness, fine-grained.

**Moisture** - Slightly moist but elastic when pressed with the finger.

**Frosting** - Smooth and glossy in appearance, not granular; spongy (if cooked) not brittle; not so soft as to be sticky; mild in flavor; not highly colored.

**Angel food cake should not be frosted.**

### PLEASE BRING IN PLASTIC BAGS

Class No.		Class No.	
Class 1	Chocolate Loaf (unfrosted)	Class 13	Sponge in Deep Pan
Class 2	Gingerbread (unfrosted)	Class 14	Chocolate Layer (any filling)
Class 3	Sour Cream	Class 15	Coconut Layer (any filling)
Class 4	Applesauce	Class 16	Nut Layer
Class 5	Coconut Cream	Class 17	Spice Loaf (unfrosted)
Class 6	Jelly Roll	Class 18	White Loaf (unfrosted)
Class 7	Lemon Layer	Class 19	Cup Cakes (1/2 dozen)
Class 8	Maple Nut		Best Decorated
Class 9	Orange Layer	Class 20	*Best Decorated Layer Cake
Class 10	Angel Food	Class 21	Chiffon Cake
Class 11	Fruit in Deep Pan (unfrosted)	Class 22	Zucchini Cake
Class 12	Rhubarb Cake	Class 23	*Best Decorated Sheet Cake
		Class 24	Cheesecake

(\*Layer Cake – Real Cake or Form, Sheet Cake must be 9 x 13 at least 2" high real or form).

## Section 13–Pies

**Standards: 1/2 Pie**

1<sup>st</sup> Premium: \$3.00 – 2<sup>nd</sup> Premium: \$2.00 – 3<sup>rd</sup> Premium: \$1.00

### Score Card for Pies

<b>General Appearance</b> .....	<b>20</b>
Color.....	10
Crust.....	10
<b>Crust</b> .....	<b>40</b>
Texture.....	25
Flavor.....	15
<b>Filling</b> .....	<b>40</b>

**100**

Class No.		Class No.	
Class 1	Lemon Meringue	Class 8	Raisin
Class 2	Mince Meat (meat)	Class 9	Squash
Class 3	Mince Meat (green tomato)	Class 10	Chiffon
Class 4	Apple	Class 11	Cherry
Class 5	Grape	Class 12	Peach
Class 6	Berry	Class 13	Rhubarb
Class 7	Pumpkin		

## Section 14 – Cookies (3 each)

1<sup>st</sup> Premium: \$2.00 – 2<sup>nd</sup> Premium: \$1.00

**Standards: Cookies**

**(PLEASE BRING IN PLASTIC BAGS ON 6: PAPER PLATE)**

**Size** – Not over 4 inches in diameter. **Shape**- Uniform.

**Color** – Delicately browned. **Flavor** – Not too intense.

**Texture and Grain** – This depends on type of cookie; thin rolled cookies should be crisp; others should have even grain and be somewhat moist.

Class No.		Class No.	
Class 1	Oatmeal	Class 10	Fruit
Class 2	Ice Box	Class 11	Ginger
Class 3	Filled	Class 12	Spice
Class 4	Peanut Butter	Class 13	Sugar
Class 5	Chocolate Chip	Class 14	Hermits
Class 6	Macaroons	Class 15	Graham
Class 7	Brownie	Class 16	Fried Cakes
Class 8	Molasses	Class 17	Novelty (Christmas, etc.)
Class 9	Chocolate	Class 18	No Bake
		Class 19	Miscellaneous

Class No.		1 <sup>st</sup> .	2 <sup>nd</sup>
Class 20	Collection – 2 each – 5 or more varieties	\$3.00	\$2.00

## Section 15 – Candies

1<sup>st</sup> Premium: \$2.00 – 2<sup>nd</sup> Premium: \$1.00

Class No.		Class No.	
Class 1	Maple Fudge	Class 6	Pinoche
Class 2	Chocolate Fudge	Class 7	Best display asst. candies, ¼ pound box
Class 3	Divinity	Class 8	Peanut Butter
Class 4	Fondant	Class 9	Miscellaneous
Class 5	Candied fruit peel		

## Section 16 – Apiary Products

All products exhibited in this department except Queen Bees must be raised and produced by the exhibitor. 5 entries for \$1.00, plus Exhibitor's ticket.

Class No.		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
Class 1	Three 1 lb. glass jars extracted honey – dark	3.00	2.00	1.00
Class 2	Three 1 lb. glass jars extracted honey – white	3.00	2.00	1.00
Class 3	Three 1 lb. glass jars extracted honey – amber	3.00	2.00	1.00
Class 4	Three sections comb honey – white	3.00	2.00	1.00
Class 5	Three sections comb honey – amber	3.00	2.00	1.00
Class 6	Three section comb honey – buckwheat	3.00	2.00	1.00

### Apiary Products (Continued)

Class No.		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
Class 7	Three round sections comb honey – any color	3.00	2.00	1.00
Class 8	Cut Comb – Any color (3 boxes)	3.00	2.00	1.00
Class 9	Chunk Comb – Any color (3 jars)	3.00	2.00	1.00
Class 10	One and one-half to two lbs. cake wax	3.00	2.00	1.00
Class 11	Beeswax Candles (3)	3.00	2.00	1.00
Class 12	Cream Honey – Glass or Cup (3)	3.00	2.00	1.00
Class 13	One frame observation hive of bees and Queen	7.00	4.00	2.00

## Section 17 – Maple Products

1<sup>st</sup> Premium: \$3.00 – 2<sup>nd</sup> Premium: \$2.00

Judged on standard density. Color should be as labeled. Taste pleasant, definite maple.

Class No.	
Class 1	Table grade A – light amber – 1 pt.
Class 2	Table Grade A – med. Amber – 1 pt.
Class 3	Table Grade A – dark amber – 1 pt.
Class 4	Maple Sugar Candy – 6 pieces
Class 5	Maple Cream – ½ pint
Class 6	Display of Maple Products