

CULINARY

Board Members in Charge
Michael Poynter

Stephen Lee, Louisville, KY - Superintendent

Amount offered by Ky. State Fair.....\$3,428.00

<p>Entries close July 8; Location - East Hall Articles Accepted - See Rules 2 and 3 Articles Released - Monday, August 30 9:00 a.m. to 7:00 p.m.</p>
--

PLEASE NOTE: Entry requirements, rules and classes have changed. Please read the information in this section thoroughly and carefully.

RULES

1. See General Rules on pages 195-197.
2. The Culinary Department will be open to receive entries Saturday, August 14, from 10:00 a.m. to 5:00 p.m. and Sunday, August 15, from Noon to 5:00 p.m. **All preserved foods (canned goods) including dehydrated categories and Special Display - Decorated Cakes or Molds in both Open & Junior Divisions must be received by 5:00 p.m. Sunday, August 15.**
3. Baked goods, other food entries, and candy will also be accepted Monday, August 16, from 9:00 a.m. to 5:00 p.m. **Sturdy, disposable containers/plates must be used unless otherwise noted in class description.**
4. **Exhibitors will not be allowed to remove articles from this department until Monday, August 30 at 9:00 a.m. All items, including canned goods and containers, not called for by 7:00 p.m. Monday, August 30, will be given to a charitable organization.**
5. No **fresh or dried** fruit may be used as a garnish in any class. If fresh flowers are used as a garnish they must be an *edible* variety. For fair contest purposes a nut is not considered a fruit. Hot peppers used in any entry may not exceed 100,000 scoville units.
6. All exhibitors wishing to have exhibits in regular and special classes must enter two such items to be eligible for both. Except as otherwise stated, exhibitors may enter only one item per class.
7. If an entry has a specific class, a like item may not be entered elsewhere. Example: Italian Cream Cakes may only be entered in the Italian Cream Cake category.
8. Absolutely no one, except Culinary Department official workers and judges, will be permitted in area during judging.

9. All work must be by private individuals. No companies or corporations may enter in any class except for classes 99, 100 and 101.
10. **Recipes are not required to be turned in with your item at the time it is received for judging. However, should the superintendent and/or judges request a copy of the recipe from the entrant it must be provided to the fair in a timely manner before a ribbon or prize would be awarded to the entrant. EXCEPTION: Exhibitors entering in Division 3302, Class 49 and Class 50 are required to submit a recipe with their entry at the time it is received for judging.**

See Division 3314 for information on special contests.

RIBBONS and POINTS

Each winning entry will be awarded ribbons and points as follows: 15 points for blue ribbon; 10 points for red ribbon; 5 points for white ribbon; 3 points for pink ribbon; 1 point for yellow ribbon. Note: Not all ribbons are awarded in all classes.

SWEEPSTAKES AWARDS will be given as listed. However, after winning a sweepstakes award, three (3) fairs must pass (exclusive of winning year) before you are eligible for same. (Point ties will be broken by counting the number of blue ribbons. Exhibitor with most blue ribbons is determined the winner. If blue ribbons are equal, then red ribbons will be counted. If red ribbons are equal, then white ribbons will be counted. Only if white ribbons are also equal will duplicate prizes be awarded. If a cash prize is offered by a sponsor, the amount will be divided equally.)

PREMIUM AWARDS and ribbons will be mailed to winners.

SUPERINTENDENT’S AWARD: One entry will be chosen by the Culinary Superintendents as the Best of the Department. Winning entry will be one that exhibits exceptional creativity, uniqueness, and/or workmanship. Winner will receive a special rosette and \$50.

DIVISION 3301

BREADS

From Scratch/No Commercial Mixes May Be Used.

LOAF SIZE - Breads **MUST** be a minimum of about 5” x 9” (may be braided and/or round) but not larger than about 12 inches in diameter, width or length. No mini-loaves, mini-biscuits or mini-muffins may be entered.

Breads **MUST** be presented on **foil-lined cardboard** that is no larger than about 1 inch more than the entry itself. Securely fasten the entry tag by punching a small hole in the corner of the cardboard and attaching with string. *No bread may require refrigeration.*

JUDGING STANDARDS FOR BREADS

General Appearance	15
Proper Baking	10
Aroma	10
Flavor or Taste	30

Grain and Texture	20
Lightness	10
Color of Crumb	5
Total.....	100

YEAST

Class No.		1st	2nd	3rd
1	White	\$8	\$4	Rib
2	Rye, seeded or not	\$8	4	Rib
3	Marbled Rye	\$8	4	Rib
4	Whole Wheat (At least 50% Whole Wheat)	\$8	4	Rib
5	Mixed Grain - (Seed & Nut) (listed).....	\$8	4	Rib
6	Sally Lunn.....	\$8	4	Rib
7	Flat Bread, your favorite (6) (named).....	\$8	4	Rib
8	Batter, any Seasoning (named).....	\$8	4	Rib
9	Boston Brown Bread	\$8	4	Rib
10	Raisin.....	\$8	4	Rib
11	Greek Easter Bread with whole eggs	\$8	4	Rib
12	Coffee Cake.....	\$8	4	Rib
13	Dinner Rolls (6).....	\$8	4	Rib
14	Cinnamon Rolls (6).....	\$8	4	Rib
15	English Muffins (6)	\$8	4	Rib
16	Pretzels (6)	\$8	4	Rib

QUICK

17	Zucchini.....	\$8	4	Rib
18	Biscuits, Baking Powder (6).....	\$8	4	Rib
19	Biscuits, Buttermilk (6).....	\$8	4	Rib
20	Mexican - Style Corn Sticks (6).....	\$8	4	Rib
21	Scone (6) (named)	\$8	4	Rib
22	Your Favorite Fruit or Vegetable Bread (named).....	\$8	4	Rib
23	Your Favorite Gluten Free Muffins (6) named	\$8	4	Rib
24	Your Favorite Muffins (6) (named)	\$8	4	Rib
25	Your Favorite Cracker (6+) (named).....	\$8	4	Rib

BREAD SWEEPSTAKES

Exhibitor winning most points in Classes 1 through 25 will be awarded a Rosette and a piece from Louisville Stoneware.

DIVISION 3302

CAKES

**From Scratch/No Commercial Mixes May Be Used,
Except in Class Number 49.**

Cakes **MUST** be presented on **foil-lined cardboard** which is no larger than about 1 inch more than the entry itself. **IMPORTANT:** Maximum size of any cake is about 13 inches in diameter, width and/or length, but no smaller than about 8-9 inches in diameter, width and/or length. Cakes noted as layer must be a minimum of 2 layers. Securely fasten the entry tag by punching a small hole in the cardboard and attaching with string. **(RECIPES ARE REQUIRED TO BE SUBMITTED WITH ENTRY FOR CLASSES 49 and 50.)**

JUDGING STANDARDS FOR LAYER AND FROSTED CAKES

Cake:	General Appearance	10
	Texture.....	30
Frosting and/or Filling:	Suitability	20
	Texture.....	15
	Flavor.....	25
TOTAL.....		100

JUDGING STANDARDS FOR NON FROSTED CAKES

Cake:	General Appearance	30
	Texture.....	30
	Flavor.....	40
TOTAL.....		100

- Cakes using fresh or dried fruit as garnish will not be accepted.
- Cakes in Class 30 through 50 can **not** require refrigeration.
- Cakes can **NOT** use FRESH whipped milk or whipped cream, Cool Whip®, or like topping in icing/frosting/filling.
- Cakes in class 30, 31, 32, 41, 42 and 46 must be 1/2 of an 8-inch minimum round cake - **not a loaf.**
- Jam Cakes can employ commercially made jam.

Class No.		1st	2nd	3rd	4th
30	Fruit Cake, Dark or Light (1/2 Cake).....	\$12	\$9	Rib	Rib
31	Mixed Nut Cake, No Frosting (1/2 Cake).....	\$12	9	Rib	Rib
32	Jam Cake, Caramel Frosting (1/2 Cake)(Layer)	\$12	9	Rib	Rib
33	Lemon Cake, Lemon Icing (Layer).....	\$12	9	Rib	Rib
34	Chiffon Cake, Frosted or Not.....	\$12	9	Rib	Rib
35	Pound Cake, No Frosting, not a loaf.....	\$12	9	Rib	Rib
36	Spice Cake, Any Frosting (Layer).....	\$12	9	Rib	Rib
37	Chocolate Cake, Chocolate Frosting (Layer).....	\$12	9	Rib	Rib
38	Angel Food Cake, No Frosting	\$12	9	Rib	Rib
39	Pumpkin Cake, Any Frosting (Layer).....	\$12	9	Rib	Rib
40	Walnut Cake, meringue icing (Layer).....	\$12	9	Rib	Rib
41	Hummingbird Bundt Cake, Cream Cheese Glaze (1/2 cake).....	\$12	9	Rib	Rib
42	Carrot Cake (cream cheese icing) (Layer) (1/2 cake).....	\$12	9	Rib	Rib
43	Yellow Cake, Any Frosting (Layer).....	\$12	9	Rib	Rib
44	Poppyseed Cake, Any Frosting	\$12	9	Rib	Rib
45	Red Velvet Cake (Layer).....	\$12	9	Rib	Rib
46	German Chocolate Cake (Layer) (1/2 cake)	\$12	9	Rib	Rib
47	Caramel Cake, Caramel Frosting (Layer)	\$12	9	Rib	Rib
48	Applesauce Cake, Cinnamon Frosting (Layer)..	\$12	9	Rib	Rib
49	Your Favorite Cake, Made with a Commercial Mix and Your Special Ingredients (Layer) (RECIPE REQUIRED).....	\$12	9	Rib	Rib
50	Your Favorite Cake, Any Kind Not Mentioned. Above or in Division 3307 Specialty Baking (Layer) (RECIPE REQUIRED)	\$12	9	Rib	Rib

CAKE SWEEPSTAKES

Exhibitor winning most points in Classes 30 through 50 will be awarded a Rosette and a piece from **Louisville Stoneware.**

DIVISION 3303

SMALL CAKES AND COOKIES

From Scratch/No Commercial Mixes May Be Used.

Small cakes **MUST** be presented on **foil-lined cardboard or sturdy foil-lined plate** no larger than about 1 inch more than the entry itself. Maximum size of any small cake is about 9 inches in diameter, width and/or length. Cupcakes, pastries, cookies and bars **MUST** be presented on a **sturdy, disposable 8-9 inch, foil-lined plate (no double plating).** Securely fasten the entry tag by punching a small hole in the corner of the cardboard and/or plate and attaching with string.

EXCEPTION: Entries in class 75 may be presented in any fashion desired provided the display does not exceed about 12 inches in diameter, length, width and/or height. Design must facilitate easy transport and movement by Fair staff.

• **Small cakes and cookies using fresh or dried fruit as a garnish will not be accepted.**

• **Loaf cakes must be baked as loaves about 9 inch by 5 inch.**

Small cakes and cookies in Class 55 through 75 can not require refrigeration. The use of **FRESH** whipped milk or whipped cream, Cool Whip® or like topping in frosting/icing/filling is prohibited. **NO NO-BAKE COOKIES IN ANY CLASS.**

JUDGING STANDARDS FOR SMALL CAKES AND COOKIES

General Appearance.....	20
Texture.....	30
Flavor.....	30
Proper Baking.....	20
TOTAL.....	100

Class No.		1st	2nd	3rd
55	Loaf Cake with Fruit (Apples, Cherries, etc.)....	\$8	\$4	Rib
56	Upside-Down Cake, Pineapple (Cherry garnish may be used).....	\$8	4	Rib
57	Upside-Down Cake, Any Fruit Other Than Pineapple (named).....	\$8	4	Rib
58	Old-Fashioned Jelly Roll (6 slices) (named).....	\$8	4	Rib
59	Petit Fours, Iced (6).....	\$8	4	Rib
60	Cupcakes, Iced (6) (named).....	\$8	4	Rib
61	Blondies (6).....	\$8	4	Rib
62	Brownies (6).....	\$8	4	Rib
63	Lemon Tassie (6).....	\$8	4	Rib
64	Mexican Wedding Cookies (8).....	\$8	4	Rib
65	Your Favorite Shortbread Cookies (8).....	\$8	4	Rib
66	Your Favorite Sugar Cookies (8).....	\$8	4	Rib
67	Your Favorite Oatmeal Cookies (8).....	\$8	4	Rib
68	Your Favorite Chocolate Chip Cookies (8).....	\$8	4	Rib
69	Your Favorite Peanut Butter Cookies (8).....	\$8	4	Rib
70	Your Favorite Biscotti (8).....	\$8	4	Rib
71	Springerle Cookies (8).....	\$8	4	Rib
72	Fortune Cookies (8).....	\$8	4	Rib
73	Tuile Cigar Cookies (8).....	\$8	4	Rib
74	Your Favorite Cookie, Any Kind Not Mentioned (8) (named) NO NO-BAKE COOKIES	\$8	4	Rib
75	Most attractive display of decorated cookies.....	\$20	12	8

SMALL CAKES AND COOKIES SWEEPSTAKES

Exhibitor winning most points in Classes 55 through 75 will be awarded a Rosette and a piece of **Louisville Stoneware**.

DIVISION 3304

PIES

From Scratch/No Commercial Mixes Can Be Used.

From Scratch/No Commercial Pie Crusts Can Be Used.

Pies **MUST** be presented in **sturdy, disposable**, light-weight aluminum pie plates about 9 inches in diameter. No glass, pottery, heavy metal or ceramic containers will be accepted. Securely fasten the entry tag by

punching a small hole in the rim of the aluminum pie plate and attaching with string.

NOTE: Punch the hole in the pie pan prior to baking pie.

- **Pies using fresh or dried fruit as a garnish will not be accepted.**
- **Pies in classes 78 through 86 can NOT require refrigeration.**
- **No stack pies accepted. All pies must have crusts.**
- **No graham cracker, crushed cookie or crumb - type crusts in any class.**

*** Special Note: Entries in these classes must be presented in Cooled or refrigerated state. NO HOT PIES WILL BE ACCEPTED!**

JUDGING STANDARDS FOR PIES

General Appearance	20
Color/Filling	10
Thickness of Crust	10
Texture.....	40
Tenderness	20
Flakiness.....	10
Lightness	10
Flavor	40
Total	100

Class No.		1st	2nd	3rd
78	Apple Pie	\$10	Rib	Rib
79	Cherry Pie.....	\$10	Rib	Rib
80	Peach Pie.....	\$10	Rib	Rib
81	Strawberry-Rhubarb Pie	\$10	Rib	Rib
82	Blackberry Pie	\$10	Rib	Rib
83	Zesty Bean Pie.....	\$10	Rib	Rib
84	Pecan Pie.....	\$10	Rib	Rib
85	Shaker Lemon Pie.....	\$10	Rib	Rib
86	Chocolate Nut Pie.....	\$10	Rib	Rib
87	Chess Pie.....	\$10	Rib	Rib
88	Pumpkin Pie.....	\$10	Rib	Rib
89	Unexpected Ingredient Pie (named).....	\$10	Rib	Rib
90	Your Favorite Meringue Topped Pie (named).....	\$10	Rib	Rib
91	Your Favorite Fruit Tart - 8 or 9 inch square, named, must be baked, no refrigeration required	\$10	Rib	Rib
92	Hand Pie (2) hand pie with any Savory Filling REFRIGERATED, 6" max)(named).....	\$10	Rib	Rib
93	Favorite Pot Pie with Savory Filling (REFRIGERATED 6" max, named).....	\$10	Rib	Rib

PIE SWEEPSTAKES

Exhibitor winning most points in classes 78 through 93 will be awarded a Rosette and a piece from **Louisville Stoneware**.

DIVISION 3306

SPECIAL DISPLAY - DECORATED CAKES OR MOLDS

(See Rule 2 for receiving time)

Lightweight forms, dummies and/or styrofoam **must** be used. **No real cake.** However, all entries must be possible with real cake. No entries can require refrigeration. To facilitate handling and minimize damage - cakes should be placed on footed boards with sufficient space around the cake edges and designed to withstand several moves by Fair staff.

Decorated Bridal Cakes **MUST** be presented on commercially produced

forms or very sturdy foil-lined board. Entries can not exceed **16 inches** in diameter, length and/or width including any decoration extending from the cake and **28 inches** in height including ornamentation.

Also, Other Decorated Cakes **MUST** be presented on commercially produced forms or very sturdy foil-lined board and can not exceed **16 inches** in diameter, length and/or width including any decoration extending from the cake and **16 inches** in height including ornamentation.

JUDGING STANDARDS FOR DECORATED CAKES

Artistry.....	50
Practicality.....	25
Creativity.....	25
TOTAL.....	100

Note: Judging is based primarily on individual hand work and not on the application of purchased ornamentation.

Note: Any cake in any class may employ any technique.

Cakes in Theme Classes must match annual theme.

These Classes are Open to PROFESSIONAL/ADVANCED Cake Decorators

For purposes of this Kentucky State Fair contest you are considered a Professional/Advanced Cake Decorator if you make cakes and sell them, or are a cake instructor/teacher, consultant or bakery owner/operator or have skills so refined as to be determined by the Superintendent to be on a Professional/Advanced Level.

Class No.	1st
99 Bridal Cake.....	Plaque & Rosette
100 Birthday Cake.....	Plaque & Rosette
101 Theme Cake: Water.....	Plaque & Rosette

These Classes are Open to INTERMEDIATE Cake Decorators

For purposes of this Kentucky State Fair contest you are considered a Intermediate Cake Decorator if you have won a Blue Ribbon in the LIKE Beginner Category and/or demonstrate decorating skills indicating two or more years experience but do not sell more than (12) twelve cakes per year for profit.

Class No.	1st	2nd	3rd	4th
105 Bridal Cake.....	\$12	6 Rib	Rib	
106 Birthday Cake.....	\$12	6 Rib	Rib	
107 Theme Cake: Water.....	\$12	6 Rib	Rib	

These Classes are Open to BEGINNER Cake Decorators

For purposes of this Kentucky State Fair contest you are considered a Beginner if you do not sell cakes for profit, have less than two years of decorating experience and have not won a Blue Ribbon in the category you are entering.

Class No.	1st	2nd	3rd	4th
113 Bridal Cake.....	\$12	6 Rib	Rib	
114 Birthday Cake.....	\$12	6 Rib	Rib	
115 Theme Cake: Water.....	\$12	6 Rib	Rib	

SPECIAL CATEGORY - Class 116 - Decorated Holiday Cake is open to All Cake Decorators - A \$25 premium will be awarded to the Best Decorated Holiday Cake. This award is presented courtesy of the **DERBY CITY HALLMARK COLLECTORS CLUB.**

SPECIAL CATEGORY - Class 117 - Miniature Gingerbread House: Valentine Theme. Entry must be in the form of a house/cottage. All gingerbread parts must be homemade - no kits, graham crackers or cookies may be used to build the major structure. All components must be edible

- no wood, styrofoam or plastic. Candies must be unwrapped and free of inedible material such as lollipop sticks. Entries not to exceed about 8 inches in diameter, length, width and/or height including the stand on which the house is placed. Open to ALL cake decorators. A \$50.00 premium will be awarded to the Blue Ribbon-winning entry.

ROOKIE OF THE YEAR AWARD: A special plaque will be awarded to one (1) 1st time ribbon-winning entrant in Division 3306 as determined by the judges. This award is presented courtesy of **CREATIVE CONFECTIONS**, 8412 Hudson Lane, Louisville, KY

DIVISION 3307 SPECIALTY BAKING

From Scratch/No Commercial Mixes Can Be Used

Breads, cakes, pizzas and cheesecakes **MUST** be presented on **foil-lined cardboard** which is no larger than about 1-inch more than the entry itself. Cookies, small cakes, and/or candies **MUST** be presented on sturdy 8-9 inch *disposable* foil-lined plates. Pies **MUST** be presented as outline in Division 3304. Securely fasten entry tags by punching a small hole in the corner of the cardboard or plate/rim and attaching with string. No mini-breads, mini-cakes, or puddings - including bread puddings, flans and/or custards. SIZE REQUIREMENTS ARE THE SAME AS IN CULINARY DEPARTMENT OPEN CLASSES. PLEASE READ THEM.

Entries using fresh or dried fruit as a garnish will not be accepted.

JUDGING STANDARDS

The standards used for judging in Specialty Baking are the same standards as in the Open Classes of Breads, Cakes, Small Cakes and Cookies, and Pies.

JUDGING STANDARDS FOR PIZZA

General Appearance.....	20
Crust/Texture	30
Flavor/Creativity	30
Proper Baking	20
TOTAL.....	100

UNIQUE/ DIFFICULT BAKING

Class No.		1st	2nd	3rd
120	Chocolate Eclairs (4) (will be refrigerated)	\$15	Rib	Rib
121	Stollen-German Christmas Bread, 1/2 Loaf	\$15	Rib	Rib
122	French Macaroon (8) (named).....	\$15	Rib	Rib
123	Whoopie Pies (4) (named).....	\$15	Rib	Rib
124	Black Forest Gateau (will be refrigerated).....	\$15	Rib	Rib
125	Cherry/Almond Clafoutis	\$15	Rib	Rib
126	Checkerboard Cake (minimum 3 Layer) frosted, can not require refrigeration	\$15	Rib	Rib
127	Battenberg Cake, any flavor, commercial marzipan and jam may be used.....	\$15	Rib	Rib

PIZZA PIE

Pizzas entered in these classes (and in like Junior classes) can not exceed about 12-inches in diameter, length and/or width nor can be smaller than 8-inches in diameter, length or width. Entries in these classes must be presented in a cooled, REFRIGERATED state, they will be reheated for judging, then refrigerated through the run of the Fair.

Class No.		1st	2nd	3rd
128	Classic Margherita Pizza Pie, any type crust	\$10	Rib	Rib
129	Pizza Pie made with no tomatoes, any type crust, with any combination of savory ingredients, named on entry tag	\$10	Rib	Rib
130	Your Favorite Pizza Pie, any type crust, with any combination of savory ingredients, named on entry tag	\$10	Rib	Rib

CLASSIC DESSERTS

Entries in these classes must be presented in a REFRIGERATED state and will remain refrigerated through the run of the Fair.

131	Tiramisu Bars (4).....	\$15	Rib	Rib
132	Italian Cream Cake, (Layer).....	\$15	Rib	Rib
133	Plain Cheesecake (no flavoring other than vanilla)	\$15	Rib	Rib
134	Swirl Cheesecake (any flavoring)	\$15	Rib	Rib
135	Favorite Cheesecake, other than Swirl or Plain.....	\$15	Rib	Rib

Note: Cheesecakes should be baked on foil-wrapped cardboard rounds that are fitted snugly into the locking rim of your springform pan. No need to transfer cake to bring to Fair.

SPECIALTY BAKING SPECIAL AWARDS

One entrant in class 120 through 127 will be awarded a Best of Class Rosette. One entrant in class 128 through 130 will be awarded a Silver Pizza Plate - inscribed Best Pizza Maker in Kentucky 2021. One entrant in class 131 through 135 will be awarded a Best of Class Rosette. One entrant in Specialty Baking will be awarded a Best of Show Rosette as determined by the judges and Superintendent.

DIVISION 3308

CANDIES

**From Scratch/No Commercial Mixes or Products -
All Entries Must Be Homemade**

Candies **MUST** be presented in sufficient bite-sized quantities (generally 1/2 pound or 8 pieces) for judging and displayed on **sturdy, disposable, foil-lined** plates or in standard commercial candy boxes not to exceed about 9 inches in diameter, length or width. No Zip-lock™ type plastic containers. Entries presented in tins, glass, ceramic or pottery will not be accepted. Securely fasten entry tag by punching a small hole in the plate or box and attaching with string.

EXCEPTION: Entries in Classes 153, 154 and 155 may be presented in any fashion desired provided the display does not exceed about 12 inches in diameter, length, width and/or height. Display must be designed to facilitate easy transport and movement by Fair Staff.

JUDGING STANDARDS FOR CANDIES

General Appearance	20
Texture	10
Flavor	20

Proper Ingredient Handling.....	10
Creativity.....	10
Artistry	30
TOTAL	100

Class No.		1st	2nd	3rd
140	Chocolate Covered Nuts and/or Fruits	\$12	Rib	Rib
141	Your Favorite Fudge (cut in pieces).....	\$12	Rib	Rib
142	Your Favorite Bon Bon - flavored with a liqueur (named)	\$12	Rib	Rib
143	Turtles with Scratch Caramels.....	\$12	Rib	Rib
144	Non-chocolate opera cremes	\$12	Rib	Rib
145	Nut Brittle (broken in pieces).....	\$12	Rib	Rib
146	Toffee, any type (broken in pieces).....	\$12	Rib	Rib
147	Bourbon Balls.....	\$12	Rib	Rib
148	Homemade Malted Milk Balls	\$12	Rib	Rib
149	Homemade Turkish Delight	\$12	Rib	Rib
150	Caramels	\$12	Rib	Rib
151	Cream/Pulled Candy.....	\$12	Rib	Rib
152	Your Favorite Truffle.....	\$12	Rib	Rib
153	Single Molded Chocolate Item.....	\$12	Rib	Rib
154	Molded and/or Hand Decorated Candy Display	\$15	Rib	Rib
155	Most Attractive Display of Assorted Homemade Candy.....	\$15	Rib	Rib

CANDY SWEEPSTAKES

Exhibitor winning most points in Classes 140 through 155 will be awarded a Rosette and a piece from **Louisville Stoneware**.

DIVISION 3309

PRESERVED FOODS: JELLIES, MARMALADES, JAMS, PRESERVES, BUTTERS AND DEHYDRATED FOODS

NEW 2021 RULE: For purposes of this State Fair contest all entries using canning jars must use jars that have raised embossed wording or design on the exterior of the jar. EXAMPLE: Kerr, Mason, Ball, Atlas, Golden Harvest and/or classic diamond or swirl pattern.

All jellies, marmalades, jams, preserves and butters must be processed and sealed according to U.S.D.A. standards. (Contact your local county extension agent if you have any questions about this process.) **Plastic lids may not be used. Metal caps required. No labels on jars. No colored jars.** Paraffin can not be used. REMINDER: Jellies must be clear with no particles or pieces. **Entries must be a minimum of 8 ounces, but may be in larger size regulation jars with lids and caps.** Entry tags should be securely tied to the jar, not to the lid or cap. **All entries must have been processed on or after August 19th of 2020.**

Dehydrated Foods **MUST** be in clear, one-quart Ziploc™ type bags. Affix small label to bag that states type of food, method of drying (oven, sun, dehydrator), and date processed. **ALL ITEMS MUST BE EDIBLE.**

JUDGING STANDARDS FOR JELLIES, MARMALADES AND JAMS

Clarity and Color.....	20
Consistency	40
Flavor.....	40
Total.....	100

JELLIES

Class No.		1st	2nd	3rd
160	Strawberry	\$7	\$4	Rib
161	Apple	\$7	4	Rib
162	Corn Cob Jelly (with cob).....	\$7	4	Rib
163	Grape, other than white grapes.....	\$7	4	Rib
164	Hot Pepper	\$7	4	Rib
165	Blackberry.....	\$7	4	Rib
166	Herb	\$7	4	Rib
167	Raspberry.....	\$7	4	Rib
168	Citrus (named).....	\$7	4	Rib
169	Any Jelly Not Mentioned Above (named).....	\$7	4	Rib
170	Special Display of Six Jelly Varieties.....	\$16	8	Rib

(Same size jars preferred - No baskets or other decorative containers - Jars only.)

MARMALADES AND JAMS

Class No.		1st	2nd	3rd
171	Orange Marmalade	\$7	\$4	Rib
172	Strawberry Jam.....	\$7	4	Rib
173	Any marmalade or jam not mentioned (named)	\$7	4	Rib

PRESERVES AND BUTTERS

JUDGING STANDARDS FOR PRESERVES AND BUTTERS

General Appearance	25
Fruit	
Syrup	
Color	
Consistency	30
Flavor.....	45
Total.....	100

Class No.		1st	2nd	3rd
174	Apple Butter	\$7	\$4	Rib
175	Pumpkin Butter.....	\$7	4	Rib
176	Tomato Preserves	\$7	4	Rib
177	Apricot Preserves.....	\$7	4	Rib
178	Strawberry Preserves	\$7	4	Rib
179	Peach Preserves	\$7	4	Rib
180	Cherry Preserves.....	\$7	4	Rib
181	Apple Preserves.....	\$7	4	Rib
182	Pear Preserves.....	\$7	4	Rib
183	Blackberry Preserves	\$7	4	Rib
184	Raspberry Preserves	\$7	4	Rib
185	Any preserves or butter not mentioned above (named).....	\$7	4	Rib
186	Conserve, Two or more Fruits with Nut Meats (Name of Conserves Should Indicate Predominating Fruit).....	\$7	4	Rib
187	Best Collection of Jams, Marmalades, Preserves and Butters (6 Jars - Same size jars preferred - No baskets or other decorative containers - Jars only.).....	\$16	8	Rib

JUDGING STANDARDS FOR DEHYDRATED FOODS

Color.....	20
Consistency & Texture.....	40
Creativity & Flavor	40
Total.....	100

188	Any Meat Jerky (6 strips) (named)	\$7	4	Rib
189	Any Vegetable (1 cup) (named).....	\$7	4	Rib
190	Fruit Leather (any flavor) (6 strips) (named).....	\$7	4	Rib
191	Soup Mix (1 cup) (named).....	\$7	4	Rib

192	Any Item Not Mentioned (1 cup) (named)	\$7	4	Rib
193	Hiker's Meal (consisting of 4 different items individually packed in quart bag) (named).....	\$7	4	Rib

JELLY, PRESERVES & DEHYDRATED FOODS SWEEPSTAKES

Exhibitor winning the most points in Classes 160 through 193 will be awarded a Rosette, \$50 courtesy of Mrs. Wages® and a gift basket of Mrs. Wages® Canning Mixes. Kent Precision Foods, Inc., makers of Mrs. Wages® Home Canning Mixes, is proud to recognize food preservationists, who like Mrs. Wages®, hold a high standard for quality ingredients and a belief that food preservation should be celebrated and shared.

DIVISION 3310

PRESERVED FOODS: CANNED FRUITS, VEGETABLES AND MEATS

NEW 2021 RULE: For purposes of this State Fair contest all entries using canning jars must use jars that have raised embossed wording or design on the exterior of the jar. EXAMPLE: Kerr, Mason, Ball, Atlas, Golden Harvest and/or classic diamond or swirl pattern.

All fruits, vegetables and meats must be processed and sealed according to U.S.D.A. standards. (Contact your local county extension agent if you have any questions about this process.) **Plastic lids can not be used. Metal caps required. No labels on jars. No colored jars.** Paraffin can not be used. **Entries must be a minimum of 8 ounces, but can be in larger regulation jars with lids and caps.** Entry tags must be securely tied to the jar, not to the lid or cap. No tomato juice may be entered in any class in this division. **All entries must have been canned on or after August 19th of 2020.**

NOTE: Any and all canned goods are subject to being opened for inspection by judges.

JUDGING STANDARDS FOR CANNED GOODS

Proper Equipment and Utilization.....	20
Quality of Contents	30
Appropriate Headspace	20
Canning Quality/Creativity	30
Total.....	100

Class No.		1st	2nd	3rd
194	Apples.....	\$8	\$4	Rib
195	Applesauce.....	\$8	4	Rib
196	Blackberries.....	\$8	4	Rib
197	Cherries.....	\$8	4	Rib
198	Peaches.....	\$8	4	Rib
199	Pears.....	\$8	4	Rib
200	Raspberries.....	\$8	4	Rib
201	Any fruit not mentioned above (named).....	\$8	4	Rib
202	Asparagus.....	\$8	4	Rib
203	Butter Beans/Limas.....	\$8	4	Rib
204	Green Beans, cut or snap.....	\$8	4	Rib
205	Okra & Tomatoes.....	\$8	4	Rib
206	Corn.....	\$8	4	Rib
207	Peas & Carrots.....	\$8	4	Rib

208	Succotash (Butter Beans and Corn Combination)	\$8	4	Rib
209	Your Favorite Soup Mixture (named).....	\$8	4	Rib
210	Tomatoes, Red.....	\$8	4	Rib
211	Tomatoes, other than red.....	\$8	4	Rib
212	Any Vegetable not mentioned above (named).....	\$7	5	Rib
213	Meat or Poultry.....	\$7	5	Rib
214	Fish or Seafood.....	\$7	5	Rib
215	Best Collection of Vegetables (To consist of 4 different vegetables.) Same size jars preferred - No baskets or other decorative containers - Jars only.	\$15	8	Rib
216	Best Collection of Fruits (To consist of 4 different fruits) Same size jars preferred - No baskets or other decorative containers -Jars only ...	\$15	8	Rib
217	Representative Meal (To consist of not less than 5 nor more than 9 jars.) Example: Relish, Meat, 2 Vegetables, Pickles, Fruit	\$15	8	Rib

CANNING SWEEPSTAKES

Exhibitor winning most points in classes 194 through 217 will be awarded a Rosette and a \$50 giftcard, courtesy of **HEIMERDINGER CUTLERY COMPANY**, 4207 Shelbyville Road, Louisville, KY. The exhibitor will also receive a Rosette, \$50 courtesy of Mrs. Wages® and a gift basket of Mrs. Wages® Canning Mixes. Kent Precision Foods, Inc., makers of Mrs. Wages® Home Canning Mixes, is proud to recognize food preservationists, who like Mrs. Wages®, hold a high standard for quality ingredients and a belief that food preservation should be celebrated and shared.

DIVISION 3311

PRESERVED FOODS: PICKLES AND RELISHES

NEW 2021 RULE: For purposes of this State Fair contest all entries using canning jars must use jars that have raised embossed wording or design on the exterior of the jar. **EXAMPLE:** Kerr, Mason, Ball, Atlas, Golden Harvest and/or classic diamond or swirl pattern.

All pickles and relishes must be processed and sealed according to U.S.D.A. standards. (Contact your local county extension agent if you have any questions about this process.) **Plastic lids can not be used. Metal caps required. No labels on jars. No colored jars.** Paraffin can not be used. **Entries must be a minimum of 8 ounces, but may be in larger regulation jars with lids and caps.** Entry tags must be securely tied to the jar, not to the lid or cap. Jars will be opened and entries tasted. **All entries must have been processed on or after August 19th of 2020.**

JUDGING STANDARDS FOR PICKLES AND RELISHES

Crispness/Clarity/Creativity	35
Flavor.....	50
Color.....	15
Total.....	100

Class No.		1st	2nd	3rd
220	Peach Pickle.....	\$8	\$4	Rib
221	Lime Pickles, any type (named)	\$8	4	Rib
222	Mixed Pickles, Sweet	\$8	4	Rib
223	Mixed Pickles, Sour.....	\$8	4	Rib
224	Pickled Mixed Vegetables	\$8	4	Rib
225	Pickled Beets	\$8	4	Rib
226	Pickled Okra	\$8	4	Rib
227	Cucumber Pickle, Sweet.....	\$8	4	Rib
228	Cucumber Pickle, Dill	\$8	4	Rib
229	Cucumber Pickle, Sweet & Spicy	\$8	4	Rib
230	Cucumber Pickle, Bread & Butter.....	\$8	4	Rib

231	Any Pickle not mentioned above (named).....	\$8	4	Rib
232	Chili Sauce.....	\$8	4	Rib
233	Salsa with Tomatoes, no Hot Peppers.....	\$8	4	Rib
234	Salsa, with Tomatoes.....	\$8	4	Rib
235	Kimchi, any variety (named)	\$8	4	Rib
236	Chow Chow	\$8	4	Rib
237	Pickled Relish.....	\$8	4	Rib
238	Corn Relish.....	\$8	4	Rib
239	Chutney (named).....	\$8	4	Rib
240	Any Relish not mentioned (named).....	\$8	4	Rib
241	Collection of Pickles and Relishes (To consist of 6 different varieties of pickles and relishes. Same size jars preferred. - No baskets or other decorative containers - Jars only.).....	\$15	8	Rib

PICKLES AND RELISHES SWEEPSTAKES

Exhibitor winning most points in classes 220 through 241 will receive a Rosette, \$50 courtesy of Mrs. Wages® and a gift basket of Mrs. Wages® Canning Mixes. Kent Precision Foods, Inc., makers of Mrs. Wages® Home Canning Mixes, is proud to recognize food preservationists, who like Mrs. Wages®, hold a high standard for quality ingredients and a belief that food preservation should be celebrated and shared.

DIVISION 3312

JUNIOR CULINARY - LEVEL ONE EXHIBIT

These classes are open to anyone ages 9 - 13 as of August 1 of the current year. All the same rules as set forth for Open Classes govern this division. Check the corresponding Open Classes to determine size limitations, presentation and/or processing requirements. Entries in this category must be the sole work of the exhibitor. No refrigeration may be required except in Class 257 and 258. **No commercial mixes can be used unless specifically noted in the class.**

BREADS				
Class No.		1st	2nd	3rd
245	My Best Bread, any loaf, rolls (6), biscuits (6) or muffins (6) (named).....	\$10	\$5	Rib
CAKES				
246	My Best Cake made with a Commercial Mix, Frosted or Not (named).....	\$10	5	Rib
247	My Best Cake made from Scratch, Frosted or Not (named).....	\$10	5	Rib
SMALL CAKES & COOKIES				
248	Cupcakes made with a Commercial Mix, Any Frosting (6)...	\$10	5	Rib
249	Cupcakes made from Scratch, Any Frosting (6).....	\$10	5	Rib
250	My Best baked Cookie (named) (8).....	\$10	5	Rib
251	Brownies made with a Commercial Mix (6).....	\$10	5	Rib
252	Brownies made from Scratch (6).....	\$10	5	Rib
PIES				
253	Fruit Pie made with Commercial Crust & Filling.....	\$10	5	Rib
254	My Best Pie made from Scratch (named).....	\$10	5	Rib

PIZZA

- 255 My Best Pizza (May not exceed about 12 inches in diameter, length and/or width)* (No all fruit pizzas)..... \$10 5 Rib
 *Judging standards and rules for Junior Pizza are the same as those outlined in Division 3307.

CANDIES

- 256 My Best Candy (1/2 Pound or 8 pieces)..... \$10 5 Rib

SPECIAL DISPLAY - DECORATED CAKES OR MOLDS

(See Culinary Rule 2 for receiving time and date)

The use of Styrofoam molds is required as the cakes will be judged on decoration and creativity only; they will not be cut or tasted.

- 257 Birthday Cake..... \$10 5 Rib
 258 Theme Cake: Water \$10 5 Rib

Special Award: One exhibitor in this division will receive a Best of Show Rosette as determined by the judges and the Superintendent.

DIVISION 3313

JUNIOR CULINARY - LEVEL TWO EXHIBIT

These classes are open to anyone ages 14 - 17 as of August 1 of the current year. All the same rules as set forth for Open Classes govern this division. Check the corresponding Open Classes to determine size limitations, presentation and/or processing requirements. Entries must be the sole work of the exhibitor. No refrigeration may be required **except** in Class 285, 286 and 287. **NO COMMERCIAL MIXES OR CRUSTS CAN BE USED.**

BREADS

Class No.		1st	2nd	3rd
276	Bread, Yeast.....	\$10	\$5	Rib
277	Yeast Dinner Rolls, Any Type (6).....	\$10	5	Rib
278	Biscuits, Baking Powder (6).....	\$10	5	Rib
279	Any Quick Bread not mentioned (named).....	\$10	5	Rib

CAKES

280	My Best Cake, Any Frosting (Layer).....	\$10	5	Rib
281	Pound or Bundt Cake, No Icing, Loaf Style or Round.....	\$10	5	Rib

SMALL CAKES AND COOKIES

282	Brownies (6).....	\$10	5	Rib
283	Cupcakes, Iced (6).....	\$10	5	Rib
284	My Best Baked Cookie (8) (named).....	\$10	5	Rib

PIES

285	My Best Pie (named).....	\$10	5	Rib
286	My Best Savory Calzone (named).....	\$10	5	Rib

PIZZA

- 287 My Best Pizza (May not exceed about 12 inches in diameter, length and/or width)* (No all fruit pizzas) \$10 5 Rib
 *Judging standards and rules for Junior Pizza are the same as those outlined in Division

CANDIES

288	My Best Fudge, with or without nuts (1/2 Pound or 8 pieces)	\$10	5	Rib
289	My Best Candy (1/2 Pound or 8 pieces).....	\$10	5	Rib

SPECIAL DISPLAY - DECORATED CAKES OR MOLDS
(SEE RULE 2 FOR RECEIVING TIME)

The use of Styrofoam molds is required, as the cakes will be judged on decoration and creativity only; they will not be cut or tasted.

Class No.		1st	2nd	3rd
290	Birthday Cake.....	\$10	\$5	Rib
291	Theme Cake: Water.....	\$10	5	Rib

JELLIES, MARMALADES, JAMS, PRESERVES AND BUTTERS

292	Any Jelly (named).....	\$10	\$5	Rib
293	Any Marmalade (named).....	\$10	5	Rib
294	Any Jam (named).....	\$10	5	Rib
295	Any Preserves (named).....	\$10	5	Rib
296	Any Butter (named).....	\$10	5	Rib

CANNED FRUITS AND VEGETABLES

297	Best Collection demonstrating the art of canning. Fruits and vegetables consisting of a minimum of 4 different fruits and/or vegetables with a maximum of 8 jars. Same size jars. No baskets or other decorative containers. Jars only.	\$10	\$5	Rib
-----	--	------	-----	-----

PICKLES, RELISHES AND DEHYDRATED FOODS

298	Salsa, with Tomatoes.....	\$10	\$5	Rib
299	Pickled Relish.....	\$10	5	Rib
300	My Best Pickles (named)	\$10	5	Rib
301	Any Meat Jerky (named).....	\$10	5	Rib
302	Any Fruit Roll Up or Leather (named).....	\$10	5	Rib
303	Any Dehydrated Food Not Mentioned (named)	\$10	5	Rib

Level Two Junior Sweepstakes

Exhibitor winning most sweepstakes points in classes 276-303 will receive a Rosette and a piece from **Louisville Stoneware**.