

DEPARTMENT F
FOOD PREPARATION AND CANNING
SUPERINTENDENTS: Betty Gady
Helen Grewe

SPECIAL AWARDS

- A. The exhibitor with the most blue ribbons in Division 1 (Food Preparation) will receive 50 extra points. Award will be given to both the Adult and Junior winner.
- B. The exhibitor with the most blue ribbons in Division 2 (Canning) will receive 50 extra points. Award will be given to both the Adult and Junior winner.

WASHINGTON ASSOCIATION OF WHEAT GROWERS
BREAD BAKING CONTEST

Washington Association of Wheat Growers is offering to the Southeast Spokane County Fair exhibitors the following awards to be best overall exhibits in the Yeast Baking category:

OPEN CLASS DIVISION - ADULT

First Place	Cook Book and Rosette Ribbon
Second Place	Ribbon and Cook Book

YOUTH DIVISION - 4H and OPEN CLASS

First Place	Cook Book and Rosette Ribbon
Second Place	Ribbon and Cook book

PLEASE MARK ENTRY "WHEAT CONTEST" WHEN ENTERING.

All entries in this contest must contain some form of wheat. Baking entered in this contest will also be judged and receive points on the same basis as the baking entered in Division 1.

DIVISION 1
FOOD PREPARATION

CLASS A - POINT VALUE: Blue 15, Red 10, White 7

ALL OTHER CLASSES: Blue 10, Red 7, White 4

*Cream pies or any food item requiring
refrigeration will not be accepted *

Class A - Yeast Breads

- | | |
|--------------------------|-----------------------|
| 1. White | 7. Doughnuts (6) |
| 2. Salt rising | 8. Dinner Rolls (6) |
| 3. Graham or whole wheat | 9. Cinnamon Rolls (6) |
| 4. Rye | 10. Swedish Tea Ring |
| 5. Corn | 11. Butterhorns (3) |
| 6. Coffee Cake | 12. Misc. |

Class A-1 - Bread Machine Breads

- | | |
|----------|--------------|
| 1. White | 4. Rolls (6) |
| 2. Wheat | 5. Other |
| 3. Fruit | |

Class B - Quick Breads

- | | |
|--------------------------------|-------------------------|
| 1. Biscuits, baking powder (6) | 6. Muffins, bran (3) |
| 2. Biscuits, soda (6) | 7. Nut bread (1 loaf). |
| 3. Muffins, white (3) | 8. Fruit bread (1 loaf) |
| 4. Muffins, graham (3) | 9. Doughnuts, cake (6) |
| 5. Muffins, corn (3) | 10. Misc. |

Class C - Butter Cakes

(Half cakes may be entered)

- | | |
|-----------------------|--------------------------|
| 1. White, frosted | 6. Fruit, unfrosted |
| 2. Yellow, frosted | 7. Applesauce, unfrosted |
| 3. Spice, frosted | 8. Poundcake, unfrosted |
| 4. Chocolate, frosted | 9. Cupcakes |
| 5. Nut, unfrosted | 10. Misc. batter cake |

Class D - Sponge Cake

(Half cakes may be entered)

- | | |
|-------------------------|-------------------------|
| 1. Angelfood, unfrosted | 3. Gold cake, unfrosted |
| 2. Sponge, unfrosted | 4. Chiffon, unfrosted |

Class E - Decorated Cake

Cake will be judged for quality. Use edible base. Decorations must be edible; exception - dolls and candles. Gingerbread house **MUST** be made of gingerbread.

Points: Blue - 40 Red - 30 White - 20

- | | |
|----------------|----------------------|
| 1. Anniversary | 5. Gingerbread house |
| 2. Birthday | 6. Other |
| 3. Holiday | 7. Petits four (4) |
| 4. Novelty | |

Class F - Cookies

(Plate of 6)

- | | |
|--------------------------------|---------------------|
| 1. Drop | 6. Molded (by hand) |
| 2. Refrigerator | 7. No-bake |
| 3. Bar | 8. Holiday |
| 4. Pressed (with cookie press) | 9. Misc. |
| 5. Rolled (with rolling pin) | |

Class G - Pies

(Half pies may be entered)

- | | |
|------------|-----------|
| 1. Apple | 4. Cherry |
| 2. Apricot | 5. Peach |
| 3. Berry | 6. Misc. |

Class H - Candy

(Plate of 6)

- | | |
|-------------|-------------------|
| 1. Divinity | 5. Fudge |
| 2. Fondant | 6. Penuche |
| 3. Taffy | 7. Popcorn Treats |
| 4. Caramels | 8. Misc. |

***DIVISION 2
CANNING***

Point Value: Blue 10, Red 7, White 4

1. All jars must be standard canning jars, such as Kerr, Ball, etc.
2. Exhibits must be preserved since last year's fair.
3. Screw ring should be removed from jars (except on pickles and sauerkraut)
4. Must label process method, time and pressure, hot or cold pack date and any unusual ingredients on bottom of jar.
5. All products must be preserved.
6. All Judging done according to latest USDA standards, Kerr or Ball canning book.

Class A - Canned Fruit Class B - Canned Vegetables

- | | |
|-----------------------------------|-----------------------|
| 1. Apples | 1. Asparagus |
| 2. Applesauce | 2. Beets |
| 3. Apricots | (a) Baby |
| 4. Blackberries | (b) Mature |
| 5. Boysenberries | 3. Beans, green snap |
| 6. Cherries, sweet light | 4. Beans, yellow snap |
| 7. Cherries, sweet dark | 5. Peas |
| 8. Cherries, sour | 6. Carrots |
| 9. Fruit juice, any variety | (a) Baby |
| 10. Gooseberries | (b) Mature |
| 11. Huckleberries | 7. Corn, whole kernel |
| 12. Loganberries | 8. Corn, cream style |
| 13. Peaches | 9. Greens |
| 14. Pears | 10. Onions |
| 15. Plums | 11. Sauerkraut |
| 16. Prunes | 12. Squash or Pumpkin |
| 17. Raspberries | 13. Tomatoes |
| 18. Rhubarb | 14. Tomato juice |
| 19. Strawberries | 15. Zucchini |
| 20. Salad fruit or Fruit cocktail | 16. Soup Mix |
| 21. Grapes | 17. Misc. |
| 22. Pie Filling | |
| 23. Misc. | |

Class C - Canned Meats & Fish

1. Beef
2. Clams
3. Chicken
4. Fish
5. Pork
6. Misc.

Class D & E - Jams & Preserves and Jelly

These items must be in standard jelly glasses or standard Kerr, Ball, half-pint or pint jars. All jars must be sealed with lid. They may be opened for judging. They must be properly labeled as to contents and date preserve

Class D - Jams & Preserves

1. Apricot
2. Apple Butter
3. Blackberry
4. Boysenberry
5. Crabapple
6. Cherry, sweet
7. Cherry, sour
8. Ground Cherry
9. Grape
10. Huckleberry
11. Loganberry
12. Peach
13. Pear
14. Plum
15. Prune
16. Raspberry, red
17. Raspberry, black
18. Strawberry
19. Marmalade
20. Rhubarb
21. Other

Class E - Jelly

1. Apple
2. Blackberry
3. Boysenberry
4. Crabapple
5. Grape
6. Dewberry
7. Huckleberry
8. Loganberry
9. Mint
10. Plum
11. Raspberry, red
12. Raspberry, black
13. Rhubarb
14. Strawberry
15. Syrup
16. Misc.

Class F - Pickles

1. Beet pickles
2. Bread and butter
3. Cucumber whole
4. Cucumber, chunk
5. Dill
6. Fruit pickles
 - (a) Watermelon
 - (b) Crabapple
 - (c) Other
7. Tomato relish
 - (a) Green (b) Ripe
8. Mixed relish
9. Sweet pickles
10. Tomato preserve
11. Ketchup
12. Zucchini pickles
13. Zucchini relish
14. Chili sauce
15. Corn relish
16. Salsa sauce
17. Sweet dills
18. Misc.

Class G - Dried Food

Display in a recloseable plastic bag. (Amount - 1\2 Cup)
Must be labeled with label that tells method of drying,
method of pre-treatment, date and kind of food.

1. Apples
2. Apricots
3. Bananas
4. Cherries
5. Citron
6. Fruit leather
7. Prunes
8. Other fruit
9. Corn
10. Peas
11. Beans
12. Mixed vegetables
13. Other vegetables
14. Herbs
15. Meat
16. Misc.

DIVISION 3

EDUCATIONAL DISPLAYS

Point Value: Blue 8, Red 6, White 4