

**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
2. Wheat
3. Fruit

4. Rolls (6)
5. Other

***Class B - Quick Breads***

1. Biscuits, baking powder (6)
2. Biscuits, soda (6)
3. Muffins, white (3)
4. Muffins, graham (3)
5. Muffins, corn (3)

6. Muffins, bran (3)
7. Nut bread (1 loaf).
8. Fruit bread (1 loaf)
9. Doughnuts, cake (6)
10. Misc.

***Class C - Butter Cakes***

(Half cakes may be entered)

1. White, frosted
2. Yellow, frosted
3. Spice, frosted
4. Chocolate, frosted
5. Nut, unfrosted

6. Fruit, unfrosted
7. Applesauce, unfrosted
8. Poundcake, unfrosted
9. Cupcakes
10. Misc. batter cake

***Class D - Sponge Cake***

(Half cakes may be entered)

1. Angelfood, unfrosted
2. Sponge, unfrosted

3. Gold cake, 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   |
| 1. Anniversary    | 3. Holiday |
| 2. Birthday       | 4. Novelty |

- White - 20
5. Gingerbread house
  6. Other
  7. Petits four (4)

***Class F - Cookies***

(Plate of 6)

1. Drop
2. Refrigerator
3. Bar
4. Pressed (with cookie press)
5. Rolled (with rolling pin)

6. Molded (by hand)
7. No-bake
8. Holiday
9. Misc.

***Class G - Pies***

(Half pies may be entered)

1. Apple
2. Apricot
3. Berry

4. Cherry
5. Peach
6. Misc.

***Class H - Candy***

(Plate of 6)

1. Divinity
2. Fondant
3. Taffy
4. Caramels

5. Fudge
6. Penuche
7. Popcorn Treats
8. Misc.

***DIVISION 2***

***CANNING***

Point Value: Blue 7, Red 5, White 2

1. All jars must be standard canning jars, such as Kerr, Ball, etc.
2. Exhibits must be preserved since last years 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***

1. Apples
2. Applesauce
3. Apricots
4. Blackberries
5. Boysenberries
6. Cherries, sweet light
7. Cherries, sweet dark
8. Cherries, sour
9. Fruit juice, any variety
10. Gooseberries
11. Huckleberries
12. Loganberries
13. Peaches
14. Pears
15. Plums
16. Prunes
17. Raspberries
18. Rhubarb
19. Strawberries
20. Salad fruit or Fruit cocktail
21. Grapes
22. Pie Filling
23. Misc.

***Class B - Canned Vegetables***

1. Asparagus
2. Beets
  - (a) Baby
  - (b) Mature
3. Beans, green snap
4. Beans, yellow snap
5. Peas
6. Carrots
  - (a) Baby
  - (b) Mature
7. Corn, whole kernel
8. Corn, cream style
9. Greens
10. Onions
11. Sauerkraut
12. Squash or Pumpkin
13. Tomatoes
14. Tomato juice
15. Zucchini
16. Soup Mix
17. Misc.

***Class C - Canned Meats & Fish***

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

***Class D - Jams & Preserves***

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 preserved

***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

***Class E - Jelly***

1. Apple
2. Blackberry
3. Boysenberry
4. Crabapple
5. Grape
6. Dewberry
7. Huckleberry
8. Loganberry
9. Mint

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

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 20, Red 15, White 10