

DEPARTMENT - P FOODS



Mrs. Marlene Malcolm...481-5104...Superintendent
Noreen Wall...506-4408...Assistant Superintendent

[REGISTRATION FORM](#) *(click here)*

[ENTRY RULES](#) *(click here)*

Registration Deadline...NOON, SEP 20, 2018

Exhibit Drop off...1:00 PM - 5:00 PM, SEP 22, 2018

Exhibit Pick-up...2:00 PM – 3:30 PM, SEP 31, 2018

NO MIXES ACCEPTED, ALL EXHIBITS MUST BE MADE FROM SCRATCH.

- ***Only TWO entries per exhibitor per class.***

SECTION 1 BREADS

Bread scorecard:

30 Points..... Exterior, browning of crust, symmetry,
Tenderness of crust, and volume.

70 Points..... Interior, texture, lightness, fineness,
And Uniformity of crumb

100 Points Total

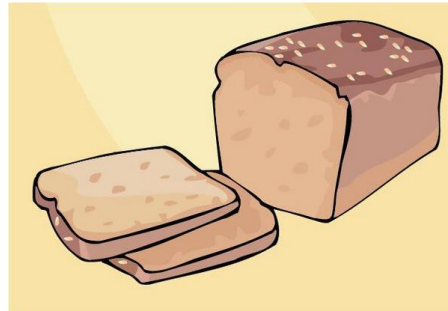
PREMIUMS

1ST 2ND 3RD

\$5 Ribbon Ribbon

Class No.

1. Loaf, yeast white
2. Loaf, Whole Grain
3. Loaf, quick bread
4. Loaf, sour dough
5. Loaf, cinnamon, yeast
6. Banana Nut
7. Pumpkin
8. Zucchini
9. Cheese
10. Coffee Cake
11. Rolls, yeast
12. Rolls, Cinnamon, yeast
13. Biscuits (6)
14. Corn Muffins (6)
15. Flour Muffins (6)
16. Other Muffins (6)
17. Corn Bread (must be made from scratch)
18. Decorated Cup Cakes



SECTION 2 CAKES

- A portion of cakes must be left on display all week.
- No eggs or milk may be used in icing or fillings.
- Only 1/2 cake is required per entry.

Cakes - Iced scorecard:

10 Points.....General appearance
15 Points.....Frostings and fillings
30 Points.....Texture (lightness, grain)
45 Points.....Flavor
100 Points Total

Cakes - Not Iced scorecard:

25 Points.....General appearance
30 Points.....Texture (lightness, grain)
45 Points.....Flavor
100 Points Total

PREMIUMS

1ST 2ND 3RD

\$10 Ribbon Ribbon

Class No.

1. Pound cake – no icing
2. Pound cake, chocolate – no icing
3. Nut cake
4. Layered cake, chocolate
5. Layered cake, coconut
6. Angel Food cake
7. Carrot
8. Gingerbread
9. Red Velvet
10. Other
11. Decorated Cup Cakes



PREMIUMS

1ST 2ND 3RD

\$10 Ribbon Ribbon

12. Best Decorated (may use false base)
13. Best Decorated (may not use false base)

**SECTION 3
COOKIES**

- Six (6) of each must be exhibited.

Cookies scorecard:	
50 Points.....	Flavor and texture
25 Points.....	Consistency of quality
25 Points.....	General appearance
100 Points Total	

PREMIUMS

1ST 2ND 3RD

\$5 Ribbon Ribbon

Class No.

1. Molded or pressed
2. Bar
3. Drop, other
4. Brownies
5. Oatmeal, drop
6. Chocolate Chip
7. Peanut butter, pressed
8. Sugar
9. Sugar, decorated
10. Other



SECTION 4 CANDIES

- Twelve (12) of each must be exhibited.

Candies scorecard:	
50 Points.....	Flavor and texture
25 Points.....	Consistency or quality
25 Points.....	General appearance
100 Points Total	

PREMIUMS

1 ST	2 ND	3 RD
\$5	Ribbon	Ribbon

Class No.

1. Fudge
2. Divinity
3. Peanut Brittle
4. Other Candy



SECTION 5 PIES

- Must be homemade crust.

PREMIUMS

	1ST	2ND	3RD
	\$6	Ribbon	Ribbon

Class No.

1. Apple Pie
2. Pecan Pie
3. Coconut Pie
4. Other



SPECIAL AWARD

Best Food Item in Show.....\$10 & Rosette