

Open Show Foods Department 3

General Information

1. 4-H members should enter all items under appropriate age division and experience in the 4-H department. Entries from 4-H members will NOT be eligible for the State Fair when entered in this category.

2. Recipes are required for all entrees. Recipes can be handwritten, photo copies, or printed. Recipes should be on note cards no bigger than 4"x6". The recipe must include the member's name and age. Recipes will be available to pick up at the end of the fair when exhibits are released.

No mixes allowed.

3. Exhibits should be entered using a disposable pan or plate and covered with clear plastic or a clear self-sealing bag.

4. Food Safety: Exhibits are on display for several days. Please think about FOOD SAFETY! Items that require refrigeration will not be accepted, judged, or displayed as exhibits must be safe to eat when entered, whether they are tasted or not. Glazes, frostings and other sugar-based toppings are considered safe due to their high sugar content. Egg glazes on yeast breads and pie crusts BEFORE baking are acceptable. Eggs incorporated into baked goods and crusts are considered safe. The following food ingredients are considered unsafe for fair exhibits and will be disqualified:

- Egg or cream fillings and cream cheese frostings

Any meat item including meat jerky, imitation meat bits (bacon bits, pepperoni, etc.)

- Melted cheese on top of food exhibit (cheese mixed into baked goods is considered safe and will be accepted)

- Uncooked fruit toppings (i.e., fresh fruit tart).

5. Smaller baked items (rolls, cookies, biscuits, muffins, scones etc.) place 3 items for each entree.

6. Large baked items (cakes, loaves etc.) enter ¼ of the item. Breads will be displayed as an end-cut, cut from top crust to bottom.

7. Candy any recipe, 3 pieces of candy on a paper plate or ½ cup. No items containing cream cheese will be accepted (Example: cream cheese mints). Candy may be cooked or not cooked; dipped, molded, made in the microwave or other methods of candy preparation.

8. The use of alcoholic beverages in the preparation or production of food exhibits must be notated on entry.

Open Bread

Division 301 - All entries except Cloverbuds

Division 302 - Cloverbuds

Place exhibits in plastic bags to reduce drying out. Loaves must be baked in standard sized baking pans.

Class

1. Yeast Breads - 1/2 Loaf

2. Quick Breads - 1/2 Loaf

Open Cakes

Division 303 - All entries except Cloverbuds

Division 304 - Cloverbuds

Wrap exhibit in clear plastic food wrap to prevent drying out. Put cakes on covered cardboard about 1" larger than cake - no glass plates.

Class

1. 1/4 Cake

2. Professional

3. Decorated Cake

Open Cookies

Division 305 - All entries except Cloverbuds

Division 306 - Cloverbuds

Each exhibit to consist of 3 cookies, each cookie to be wrapped in clear plastic food wrap to prevent drying out.

Class

1. Set of 3 Cookies

2. Professional

3. Decorated Cookies

Open Pies

Division 307 - All entree except Cloverbuds

Division 308 - Cloverbuds

Wrap exhibit in plastic bag to prevent drying out.

Aluminum foil pie plates only - no glass containers.

Class

1. Whole Pies

Open Candies

Division 309 - All entries except Cloverbuds

Division 310 - Cloverbuds

Each exhibit to consist of 3 pieces of candy. Wrap each piece in plastic food wrap to prevent drying out.

Class

1. Candies

Food Preservation

1. 4-H members should enter all items under appropriate age division and experience in the 4-H department. Entries from 4-H members will NOT be eligible for the State Fair when entered in this category.

2. All foods must have been prepared since the last State Fair.

3. All canned food must have a label with the following information: Name of product, Date preserved, Method of preservation (pressure canner, water bath canner or dried), Type of pack (raw pack or hot pack), Altitude (and altitude adjustment, if needed), Processing time, Number of pounds of pressure (if pressure canner used), Drying method and drying time (for dried food exhibits), Recipe and source of recipe (if a publication, include name and date).

Current USDA guidelines for food preservation methods MUST be followed. Suggested sources of recipes include:

- 4-H Food Preservation Manuals (Freezing, Drying, Boiling Water Bath Canning, Pressure Canning)
- USDA Guide to Home Canning
https://nchfp.uga.edu/publications/publications_usda.html
- Ball Blue Book (published after 2009) or online:
<https://www.freshpreserving.com/recipes>
- Preserving Food in Wyoming
<https://www.tetoncountywy.gov/DocumentCenter/View/726/Preserving-Fruit-PDF>

4. Current USDA processing methods and altitude adjustments must be followed for all food preservation. Jam, preserves and marmalades, fruit, tomatoes and pickled products must be processed in a boiling water bath. Tomatoes may be processed in a pressure canner. All non-acid vegetables and meats must be processed in a pressure canner. Improperly canned or potentially hazardous food items will be disqualified. Spoiled or unsealed container disqualifies entry.

5. Standard canning jars (half-pint, pint, quart) must be used for all canned exhibits. (The brand name, such as Ball or Kerr, imprinted on the side of the jar identifies a standard jar) All jars must have two piece metal canning lids (flat and band) Re-usable lids and one piece lids are not allowed. Decorative storage containers which have a rubber seal are not acceptable for canning exhibits.

6. All canned goods will be exhibited without rings. Transport canned goods with rings on, remove them at the fair and keep rings with you. Rings must be removed for judging.

7. Two (2) jars must be supplied of any item entered for preserved foods.

8. Preserved foods will not be opened at the fair for tasting by the judge unless a tie breaker is needed. If jars are opened, the exhibitor will be notified and entree will be placed in a refrigerator.

9. More than one item can be entered per class, if the entries display different skills learned.

Open Jelly

Division 311 - All entries except Cloverbuds

Division 312 - Cloverbuds

Class

1. Jelly

Open Preserves, Marmalades, Butter & Jam

Division 313 - All entries except Cloverbuds

Division 314 - Cloverbuds

Class

1. Jams
2. Butters
3. Marmalades
4. Preserves

Open Canned Vegetables

Division 315 - All entries except Cloverbuds

Division 316 - Cloverbuds

Class

1. Canned Vegetables
2. Canned Vegetable Juice or Sauce

Open Canned Fruit

Division 317 - All entries except Cloverbuds

Division 318 - Cloverbuds

Class

1. Canned Fruit
2. Canned Fruit Juice
3. Syrup

Open Canned Meat

Division 319 - All entries except Cloverbuds

Division 320 - Cloverbuds

Indicate date canned and type of meat on label.

Class

1. Canned Meat

Open Pickles and Relishes

Division 321 - All entries except Cloverbuds

Division 322 - Cloverbuds

Indicate date canned on label.

Class

1. Pickles
2. Relishes
3. Other

Open Dried Food

Division 323 - All entries except Cloverbuds

Division 324 - Cloverbuds

Place exhibit on a disposable paper plate, in a ziploc bag & label each entry as to contents & date made.

Class

1. Dried Fruit - 3 pieces
2. Dried Vegetables - 1/4 Cup
3. Dried & Smoked Meats - 3 pieces
4. Dried Herbs - 1/4 cup
5. Any Other Dried Food - 1/4 Cup
6. Honey - 1 pound jar