

CULINARY

1. Limit of two (2) entries per class per exhibitor.
2. A 3x5 card listing all ingredients must be attached. Omit name of exhibitor. If no card is attached, item will NOT be judged.
3. Follow safe food handling procedures: Wash hands, thoroughly, with soap and warm water, including under fingernails and between fingers, before handling food; Do not prepare or handle food if ill (have diarrhea, are vomiting, have a sore throat with a fever, or have and *infected* cut or wound on your hands, wrists, or arms); Keep hands from touching nose or face, while preparing food.
4. After food preparation, these foods require refrigeration (temperature control) – a) dairy products, such as homemade cream cheese frosting and butter frosting, b) cheesecakes, c) pumpkin pies, d) cream pies.
5. No commercial package mixes or fillings allowed with the exception being Class 8 & 21. Baked goods must be transported on sturdy, disposable plates/trays AND completely covered in clear wrap or zip lock bags. Cakes and breads need to be out of baking pans.
6. During transport, foods requiring refrigeration, must arrive in a clean and sanitized (sanitize with 1 tsp chlorine bleach to 1 quart water, allow to air-dry) insulated cooler. Thoroughly cover and place with ice.
7. Entries presented as individual servings (for example: cupcakes, rolls, cookies), must have six (6) servings or pieces only.
8. Safe canning procedures must be followed. Time and method of process are to be in accordance with the National Center for Home Food Preservation, <http://nchfp.uga.edu> or refer to the current edition of the Ball Blue Book or Kerr Home Canning Guides, www.freshpreserving.com.

| DIVISION 1- BAKED GOODS | | | |
|---|------------------------------|----------------|--|
| CLASS # & NAME | | CLASS # & NAME | |
| 01. | Breads | 08. | Creations from mixes |
| 02. | Cakes | 09. | Pies |
| 03. | Cupcakes | 10. | Cheesecakes (baked or unbaked) |
| 04. | Cookies | 11. | Cake pops |
| 05. | Bars/brownies | 12. | Baked goods, other than listed |
| 06. | Cinnamon rolls/caramel rolls | 13. | Theme goodies- Christmas in July *Christmas cookies |
| 07. | Muffins | | |
| DIVISION 2-HEALTHY BAKED GOODS GLUTEN OR SUGAR FREE | | | |
| CLASS # & NAME | | CLASS # & NAME | |
| 14. | Breads | 20. | Muffins |
| 15. | Cakes | 21. | Creations from mixes |
| 16. | Cupcakes | 22. | Pies |
| 17. | Cookies | 23. | Cake pops |
| 18. | Bars/brownies | 24. | Cheesecakes (baked or unbaked) |
| 19. | Cinnamon rolls/caramel rolls | 25. | Baked goods, other than listed |
| DIVISION 3-PRESERVED | | | |
| CLASS # & NAME | | CLASS # & NAME | |
| 26. | Pickled (any vegetable) | 29. | Canned jams/jellies/preserves |
| 27. | Relish | 30. | Dehydrated foods- fruit, herbs, meat, etc. |
| 28. | Salsa | 31. | Preserved, other than listed |

- Culinary items are disposed of at the end of fair, you may pick up display stands on Monday during check out.
- If any food becomes non-perishable after being displayed for a few days, it may be disposed of, and a photograph of the food may be presented for the remainder of the Fair.
- Themed baked goods will be any Division 1/Class 13 representing Christmas cookies. Themed work will be judged on creativity, difficulty, and them.

