

## DEPARTMENT B .....FOODS

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

### RULES

1. Baked goods must be displayed on rigid disposable plates and covered with clear re-sealable plastic bag.
2. All canned products and pickles must be in clear glass **regulation canning jars and properly sealed**. Canned products not in regulation jars (i.e. mayonnaise, peanut butter, pickle, etc.) will not be accepted. No paraffin on jelly.
3. Jellies, jams, preserves and pickles may be opened for judging.
4. Rings must be on jars.
5. General Rules and Regulations apply.
6. The Ball Blue Book recommendations will be used as the criteria when determining if a product is accepted for judging.
7. Baked goods that become visually unattractive will be discarded.
8. No canned foods will be accepted with rust on lids or rings.
9. Canned products not sealed will not be accepted for entry.
10. Canned foods judged on appearance only. Judges will not taste canned foods.

### SECTION I – BREADS

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

#### Standards

LOOKS: tender and good, even, golden brown color, good shape

TEXTURE: fine, even grain, small thin cell walls, light for size, crisp crust

CRUMB: creamy white, slightly moist, light and elastic, tender

FLAVOR: good, well-blended flavor, pleasing

#### CLASS

1. Three rolls
2. Light loaf bread (½ loaf)
3. Quick sweet bread (½ loaf or whole small loaf)
4. Yeast sweet bread (½ loaf or 3 rolls)
5. Three biscuits
6. Cornbread – two pieces
7. Cornbread – muffins or sticks (2)
8. Muffins (2)
9. Sourdough (½ loaf)
10. Scones
11. Anything made from canned biscuits



## SECTION II – SPECIAL BREAD CATEGORY (½ LOAF)

FIRST - \$10.00; SECOND - \$8.00; THIRD - \$5.00

All entries in this category must be made from the following recipe contributed by Mrs. Kenton Chittum.

2 tablespoons shortening	1 cup scalded milk
1 cup boiling water	1 yeast cake softened in
2 tablespoons sugar	¼ cup lukewarm water
2 teaspoons salt	6 to 6½ cups all-purpose bread flour

Put shortening, sugar and salt in a large bowl without a lid, or in top of large double broiler. Add liquids. Cool to lukewarm. Add yeast. Stir in 3 cups of flour. Mix thoroughly. Add 2 cups of flour, mix and add remaining flour gradually, using just enough to prevent sticking to the bowl.

Put the last ½ cup of flour on the mixing board or cloth and use some of it to dust the board very lightly, pushing the rest aside to work into the dough, if you need it. Turn the ball of dough out onto the board, leaving a clean bowl. Cover and let “rest” 10 minutes, which makes the dough easier to work with.

Knead, let rise, punch down and shape. Let rise until double in bulk (about one hour) and bake. Bake at 375° for 15 minutes and lower oven temperature to 350° and continue baking for 25 to 30 minutes. Your loaf should have a hollow sound when “plunked” on the top.

## SECTION III – SPECIAL CAKES (½ Cake)

PREMIUM: FIRST - \$10.00; SECOND - \$8.00; THIRD - \$5.00

1. All entries in this category must be made from an Devils food cake mix.
2. It may be changed any way desired by cook other than the quantity.
3. Cake will be judged on originality, taste, and appearance. Any frosting or filling may be included.
4. Recipe must be submitted with entry.



## SECTION IV – THEME CAKE – RED WHITE AND BLUE

PREMIUM: FIRST - \$10.00; SECOND - \$8.00; THIRD - \$5.00

1. Entries may be from scratch or boxed mix.
2. Entries may exhibit theme both inside and outside of cake
3. Entries will be cut
4. Cake will be judged on originality, taste, and appearance. Any frosting or filling may be included.

## SECTION V – SPECIAL ROLLS (Refrigerator Rolls)

PREMIUM: FIRST - \$10.00; SECOND - \$8.00; THIRD - \$5.00  
3 Rolls on Paper Plate in Plastic Bag

### INGREDIENTS

¾ C Hot Water  
½ C Sugar  
1 Tablespoon Salt  
3 Tablespoons Margarine  
1 C Warm Water  
2 Packs dry yeast  
1 Egg  
5 ¼ C Sifted Flour



Mix hot water, sugar, salt, margarine; cool until luke warm. Measure warm water into large bowl; sprinkle in yeast; stir until dissolved. Stir in lukewarm mixture, egg and 3 cups flour. Beat until smooth. Add the rest of the flour, mixing well. Place dough in greased bowl and brush top with soft margarine. Cover tightly with waxed paper or aluminum foil.

Refrigerate until doubled in bulk or until needed (4 days). To use pinch down, cut off the amount of dough required and form favorite shapes. Cover: let rise in warm draft-free place until doubled in bulk, about 1 hour. Brush with melted margarine. Bake in 400 degree oven about 10-15 minutes or until done.

## SECTION VI – ALL-AMERICAN APPLE PIE CONTEST

PREMIUM: FIRST - \$100.00; SECOND - \$50.00; THIRD - \$25.00

***Take in for PIES will be at 2:00 p.m on Saturday, September 15, 2018***

***Judging will be held at 3:00 p.m on Saturday, September 15, 2018***

***PIES will be taken at main exhibit building (A)***

1. 9 – 10 inch round PIE
2. Entries must be made from scratch. (Crusts and filling)
3. PIE will be judged on originality, taste and appearance.
4. Recipe must be submitted with entry.



## SECTION VII – VIRGINIA EGG COUNCIL CONTEST

2018 Berry Delicious Egg Recipe Contest at the County Fair



1. The recipe must include a minimum of four eggs and some type of berries.
2. Ingredients must be listed in the order of use.
3. Directions, cooking time & temperature, pan type and size, and servings must be included.
4. If toppings, frostings or fillings are used, those recipes must be included.
5. Recipes will become the property of the Virginia Egg Council.
6. Recipes will be prepared and presented for judging at local county fairs.

1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winners will receive gift bags from the VA Egg Council and a chance to compete for top state honors at the State Fair Of Virginia on September 29<sup>th</sup>, 2018.

### Prizes at STATE Level on September 29, 2018

- 1<sup>st</sup> - \$350 plus a year's supply of Egglard's Best Eggs
- 2<sup>nd</sup> - \$250 plus 6 months' supply of Egglard's Best Eggs
- 3<sup>rd</sup> - \$150 plus 6 months' supply of Egglard's Best Eggs

## SECTION VIII - CAKES

PREMIUMS: FIRST - \$5.00; SECOND - \$4.00; THIRD - \$3.00

Standards: Level or slightly rounded and uniform in thickness, light, tender, fine and uniform grain. Slightly moist Icing – smooth texture, good flavor and appropriate for cake. This does not apply to decorated cakes. No mixes.

### CLASS

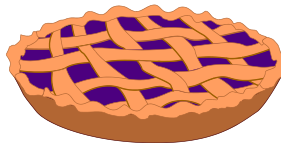
1. Pound or chiffon cake – ½ cake
2. Decorated cakes – Appearance only. Mock forms may be used. Will not cut or taste.
3. 4 cake pops – displayed on form/covered.

## SECTION IX – PIES

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

### CLASS

1. Fruit Pie (For example, fruit, cherry, apple, peach, etc.)
2. Fried Pies (same list as above)
3. Tarts

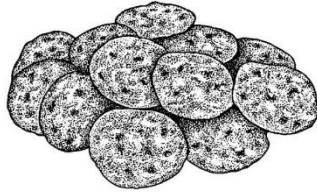


## SECTION X – COOKIES

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

### CLASS

1. Brownies – three
2. Other Bar Type Cookies – three
3. Dropped Cookies - three
4. Pressed or Shaped – three



## SECTION XI – CANDY

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

Smooth consistency, free of crystals, characteristics of type.

### CLASS

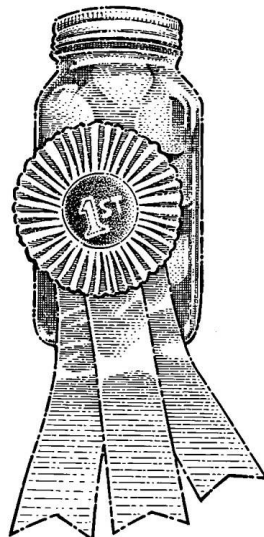
1. Assortment – three varieties, two of each
2. Chocolate fudge – three pieces
3. Peanut butter fudge – three pieces
4. Mints – three pieces
5. Divinity and Sea foam – three pieces
6. Miscellaneous – three pieces

## SECTION XII– CANNED FOODS

PREMIUMS: FIRST - \$3.00; SECOND - \$2.00; THIRD - \$1.00

### CLASS

1. Apple jelly
2. Crabapple jelly
3. Blackberry jelly
4. Grape jelly
5. Raspberry jelly
6. Hot pepper jelly
7. Miscellaneous jelly
8. Peach preserves
9. Strawberry preserves
10. Miscellaneous preserves
11. Blackberry jam
12. Raspberry jam
13. Strawberry jam
14. Miscellaneous jam
15. Apple butter – crock pot
16. Apple butter – long cooked
17. Whole sweet cucumber pickles
18. Cubed sweet cucumber pickles
19. Sliced sweet cucumber pickles
20. Whole sour cucumber pickles



21. Sliced sour cucumber pickles
22. Dill pickles
23. Pickled Peppers
24. Squash or Zucchini pickles
25. Dilly beans or okra
26. Bread and Butter pickles
27. Miscellaneous pickled vegetables
28. Cucumber relish
29. Chow-Chow
30. Pepper relish
31. Miscellaneous relish
32. Pickled beets
33. Sweet potatoes
34. Green beans (cut)
35. Corn
36. Whole tomatoes
37. Stewed tomatoes
38. Tomato juice
39. Tomato sauce
40. October beans
41. Miscellaneous pepper
42. Kraut (jars must be sealed)
43. Soup mixture
44. Miscellaneous vegetables
45. Apples
46. Applesauce
47. Pears
48. Peaches
49. Grape juice
50. Miscellaneous fruit
51. Molasses and syrups
52. Spaghetti Sauce
53. Sauce (Ketchup, Barbeque, hot, etc)
54. Dehydrated fruit or vegetables
55. Salsa
56. Meats
57. Dried herbs

