

**SECTION 11 - GRAPES**  
**Five Bunches**  
**1st - \$5, 2nd - \$4, 3rd - \$3**

- |             |                         |
|-------------|-------------------------|
| 1. Concord  | 9. Buffalo              |
| 2. Portland | 10. Price               |
| 3. Delaware | 11. Himrod (Seedless)   |
| 4. Lucille  | 12. Remaily (Seedless)  |
| 5. Fredonia | 13. Canadice (Seedless) |
| 6. Niagara  | 14. Steuben             |
| 7. Wordon   | 15. Reliance            |
| 8. Caco     |                         |

**SECTION 12 - GRAPE COLLECTION**  
**1st - \$10, 2nd - \$8, 3rd - \$6**

1. Five or more varieties  
 Five bunches each variety on five plates

**SECTION 13 - BERRIES**  
**1st - \$5, 2nd - \$4, 3rd - \$3**

- |                             |                        |
|-----------------------------|------------------------|
| 1. Blueberries, 1 pt.       | 4. Blackberries, 1 pt. |
| 2. Red Raspberries, 1 pt.   | 5. Everbearing         |
| 3. Black Raspberries, 1 pt. | Strawberries, 1 pt.    |

**CULINARY**

**Department 18**

**DOMESTIC ARTS BLDG.**

**Director in Charge: Paul Harris**  
 Assisted by: Paula Grant

**Culinary Entry Drop-Off: Tuesday, September 1 - Noon-7 p.m.**  
**Culinary Judging: 9 a.m. on Wednesday, September 2**

**Entries close at 4 p.m., Wednesday, August 12, 2020**

**RULES**

1. One entry per class.
2. Entries must remain in place until 8 p.m. Monday night, or until removed by committee. Exhibits must be picked up between 8-10 p.m. Monday, or 5-6:30 p.m. on Tuesday. Committee not responsible after this time.
3. Jar lids **MUST** be sealed and marked with current year in Magic Marker when entered on Tuesday.
4. No frozen jelly or jam.

Score Card:

PRODUCT:

Packing: Fullness, Attractiveness	10%
Uniformity: Size, Shape	15%
Color: Intensity, Evenness	15%
Texture: Overripe, Over, or Undercooked	20%

JUICE:

Clarity	15%
Consistency	10%
Proportion of product to juice	15%

**CULINARY PREMIUMS**

**One Rosette**

**Single entries (unless otherwise specified)**

**1st - \$5, 2nd - \$4, 3rd - \$3, 4th - \$2**

**GIFT PACK - SECTION 11**  
**1st - \$8, 2nd - \$7, 3rd - \$6**

Gift Pack judging: Container 40% - Contents 60%  
 Gift packs have to be 11" x 14" or smaller. Larger than this size will not be accepted.  
 Pint Size Canning Jars with Canning Lids (jars will not be opened).  
 Jars entered as single entries may not be entered as part of a display.

**SECTION 1 - CANNING & PRESERVING**  
**FRUITS - (Mason Jar Canning Pints)**

**Class**

- |                    |                        |
|--------------------|------------------------|
| 1. Blackberries    | 6. Raspberries, Black  |
| 2. Cherries, Sour  | 7. Applesauce          |
| 3. Cherries, Sweet | 8. Blueberries         |
| 4. Pears           | 9. Grape Juice         |
| 5. Peaches         | 10. Variety not listed |

**11. Best in Fruits - Rosette**

**SECTION 2 - VEGETABLES - (Mason Jar Canning Pints)**

- |                         |                        |
|-------------------------|------------------------|
| 1. Sauerkraut           | 8. Tomato Juice        |
| 2. Beans, green string  | 9. Vegetables For Soup |
| 3. Beans, yellow string | 10. Spaghetti Sauce    |
| 4. Corn                 | 11. Barbecue Sauce     |
| 5. Carrots              | 12. Stewed Tomatoes    |
| 6. Tomatoes             | 13. Variety not listed |
| 7. Beets                |                        |

**14. Best in Vegetables - Rosette**

**SECTION 3- PICKLES AND RELISHES**  
**(Mason Jar Canning Pints)**

- |                     |                        |
|---------------------|------------------------|
| 1. Zucchini Pickles | 8. Pickle Relish       |
| 2. Cucumber, sweet  | 9. Zucchini Relish     |
| 3. Dill             | 10. Chili Sauce        |
| 4. Bread & Butter   | 11. Pickled Beets      |
| 5. Mixed Pickles    | 12. Pickled Beans      |
| 6. Yellow Peppers   | 13. Salsa              |
| 7. Corn Relish      | 14. Variety not listed |

**15. Best in Pickles - Rosette**

**SECTION 4 - BUTTER - (Mason Jar Canning Pints)**

- |          |                  |
|----------|------------------|
| 1. Apple | 3. Other Butters |
| 2. Peach |                  |

**4. Best in Butters - Rosette**

**SECTION 5 - JAMS AND PRESERVES**  
**(Jelly Glass Jar or Mason Pint Jar)**

- |                       |                                 |
|-----------------------|---------------------------------|
| 1. Marmalade          | 9. Plum                         |
| 2. Strawberry Rhubarb | 10. Cherry                      |
| 3. Blackberry         | 11. Grape                       |
| 4. Peach              | 12. Combination (2 fruits)      |
| 5. Raspberry, red     | 13. Pear                        |
| 6. Raspberry, black   | 14. Variety not listed          |
| 7. Strawberry         | 15. Reduced sugar - any variety |
| 8. Blueberry          |                                 |

**16. Best in Jams - Rosette**

**SECTION 6 - JELLY**  
**(Jelly Glass Jar or Mason Pint Jar)**

- |                    |                          |
|--------------------|--------------------------|
| 1. Apple           | 9. Cherry                |
| 2. Currant         | 10. Wine                 |
| 3. Black Raspberry | 11. Strawberry           |
| 4. Red Raspberry   | 12. Peach                |
| 5. Blackberry      | 13. Blueberry            |
| 6. Elderberry      | 14. Combination 2 fruits |
| 7. Grape           | 15. Vegetable            |
| 8. Mint            | 16. Variety not listed   |

**17. Best in Jellies - Rosette**

### SECTION 7 - DRIED - (Mason Jar Canning Pints)

- |                     |            |
|---------------------|------------|
| 1. Apples           | 5. Peppers |
| 2. Other Fruits     | 6. Onion   |
| 3. Corn             | 7. Tomato  |
| 4. Other Vegetables |            |

#### 8. Best of Dried

### SECTION 8 - DRIED HERBS (Jelly Glass Jar or Mason Pint Jar)

- |            |                |
|------------|----------------|
| 1. Dill    | 4. Sage        |
| 2. Basil   | 5. Oregano     |
| 3. Parsley | 6. Other Herbs |

#### 7. Best in Dried Herbs - Rosette

### SECTION 9 - CANNING BY PERSON OVER 70 YRS. (Mason Jar Canning Pints)

- |                             |                 |
|-----------------------------|-----------------|
| 1. Fruit - any variety      | 3. Pickle       |
| 2. Vegetables - any variety | 4. Jam or Jelly |

#### 5. Best in Person Over 70 - Rosette

### SECTION 10 - JUNIOR CANNING (9 To 12 Yrs.)

No Membership Or Exhibitor Ticket Required

Premiums: \$5, \$4, \$2, \$1  
(Mason Jar Canning Pints)

- |                |                   |
|----------------|-------------------|
| 1. Peaches     | 4. Dill Pickles   |
| 2. Applesauce  | 5. Strawberry Jam |
| 3. Green Beans | 6. Grape Jelly    |

#### 7. Best in Junior Canning - Rosette

### SECTION 11 - GIFT PACK

Premiums: 1st - \$8, 2nd - \$7, 3rd - \$6  
Best of - Rosette

1. Gift Pack - 5 Jars - All Pickles
2. Gift Pack - 5 Jars - All Jams
3. Gift Pack - 5 Jars - All Jellies

#### 4. Best of Gift Packs - Rosette

## BAKED GOODS

### Department 19

DOMESTIC ARTS BLDG.

Director in Charge: Paul Harris  
Assisted by: Ann Blair (440-668-1771)  
Chambers and Mindy White

Baked Goods Section 1-5 Drop-Off: Tuesday, September 1  
10 a.m.-5 p.m. with judging to follow

Baked Goods Section 6-13 Drop-Off: Wednesday, September 2  
10 a.m.-5 p.m. with judging to follow

Entries close at 4 p.m., Wednesday, August 12, 2020

#### RULES

1. One entry per class.
2. No names on exhibitor tags, boxes or bags displaying items.
3. All exhibitors are required to submit recipes with their entries for judges' reference and for the Auxiliary Cookbook. Please note if you do not want published or given out.
4. Entries must follow display rules as follows: Sections 1-5, 9-12 need to be displayed on disposable plates in a ziploc or tie bag. Sections 6 & 7 must be in a disposal pie box, cake box or cupcake container. Pies, cakes and cupcakes in Section 9, 12 & 13 need to be in a disposal pie box, cake box or cupcake container.
5. All entries must be made from scratch. No mixes permitted including Jr. & Teen classes.

6. A portion of all items entered will be displayed with the remainder being sent to charitable organizations.
7. Displayed items cannot be returned and will be discarded after the fair. Decorated "dummy" cakes can be returned to the exhibitor with their claim ticket.
8. No premium will be awarded if the exhibit is considered unworthy by the judge. All judges decisions are final.
9. Entries must remain in place until 8 pm Monday night or until removed by the Baked Goods Dept. Pick up ribbons 8-9:30 p.m. Monday or 5-6:30 p.m. Tuesday.

All Premiums: 1st - \$5, 2nd - \$4, 3rd - \$3  
(Unless Otherwise Specified)

### SECTION 1 - YEAST BAKING

Special prizes donated by **RED STAR** ★

Winners selected by Judges Choice

- |                            |  |
|----------------------------|--|
| 1. White Bread - Loaf      | 8. Sweet Bread (Loaf or Braided)   |
| 2. Whole Wheat Bread -     |  |
| 3. Rye Bread - Round Loaf  | 9. Ethnic class with yeast - tarts, donuts, horns, etc. 6 on a plate. State nationality. |
| 4. Dinner rolls - 1/2 doz. | 10. Herb Yeast - state variety   |
| 5. Sweet Rolls - 1/2 doz.  | 11. Misc. Yeast - state variety  |
| 6. Pecan Rolls - 1/2 doz.  |  |
| 7. Tea Ring                |  |

#### 12. Best In Yeast Baking - All firsts competing - Rosette

### SECTION 2 - MISCELLANEOUS BREADS

NO YEAST - FULL SIZE LOAF PAN

- |                   |   |
|-------------------|---|
| 1. Zucchini Bread | 5. Pumpkin Bread                              |
| 2. Banana Bread   | 6. Lemon Bread                                |
| 3. Nut Bread      | 7. Other Miscellaneous Breads - state variety |
| 4. Apple Bread    |   |
8. Best in Miscellaneous Breads - All First Competing - Rosette

### SECTION 3 - MUFFINS/SCONES

Muffins (6 on a plate, baked in muffin tin or paper cups)  
Scones (6 on a plate)

- |                     |                                 |
|---------------------|---------------------------------|
| 1. Blueberry Muffin | 5. Apple/Cinnamon Muffin        |
| 2. Bran Muffin      | 6. Banana Muffin                |
| 3. Cornmeal Muffin  | 7. Misc. Muffins, state variety |
| 4. Oatmeal Muffin   |                                 |

#### 8. Best In Muffins - All First Competing - Rosette

- |                           |                                 |
|---------------------------|---------------------------------|
| 9. Lemon Poppyseed Scones | 11. Orange Cranberry Scones     |
| 10. Blueberry Scones      | 12. Misc. Scones, state variety |

#### 13. Best in Scones - All First Competing - Rosette

### SECTION 4 - CANDY (6 Pieces)

Cut candy small enough and make molds small enough to fit  
6 pieces on a 6" plate.

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 1. White/Swirl Fudge          | 6. Peanut Brittle                 |
| 2. Chocolate Fudge            | 7. Caramels                       |
| 3. Peanut Butter Fudge        | 8. Buckeyes                       |
| 4. Misc. Fudge, state variety | 9. Molded Chocolate, any color    |
| 5. Turtles                    | 10. Favorite Candy, state variety |

#### 11. Best in Candy - All First Competing - Rosette

