

**200 HOME ARTS DEPARTMENT  
FOOD AND NUTRITION**

Superintendents:

Canned goods will not be opened. Canned products will be judged according to uniform size, shape and color of the product, uniform and economical pack, clear liquid and firm solids

**201 CANNED VEGETABLE CLASS**

- 201-1 Asparagus
- 201-2 Beets
- Black-eyed Peas**
- 201-3 Black-eyed Peas (Shelled)
- 201-4 Black-eyed Peas (Snapped)
- 201-5 Cabbage
- Carrots**
- 201-6 Carrots, sliced
- 201-7 Carrots, whole
- 201-8 Green Chile
- 201-9 Corn
- 201-10 Okra
- 201-11 Peas, English
- 201-12 Peas, Summer
- String Beans**
- 201-13 String Beans, green
- 201-14 String Beans, waxed
- 201-15 Tomatoes
- 201-16 Zucchini
- 201-17 Any others not listed

**202 CANNED FRUIT CLASS**

- 201-1 Apples
- 202-2 Applesauce
- 202-3 Apricots
- 202-4 Cherries
- 202-5 Grapes
- 202-6 Peaches
- 202-7 Pears
- 202-8 Plums
- 202-9 Rhubarb
- 202-10 Any others not listed

**203 CANNED PICKLES CLASS**

- 203-1 Apples

- 203-2 Beets
- 203-3 Bread and Butter Pickles
- 203-4 Dill Green Beans
- 203-5 Dill Pickles
- 203-6 Green Tomatoes
  
- 203-7 Kosher Pickles
- 203-8 Pickled Peppers
- Sweet Cucumbers**
- 203-9 Sweet Cucumbers, whole
- 203-10 Sweet Cucumbers, sliced or chips
- 203-11 Zucchini
- 203-12 Any others not listed

**204 CANNED RELISHES CLASS**

- 204-1 Corn Relish
- 204-2 Cucumber Relish
- 204-3 Zucchini Relish
- 204-4 Green Tomato Relish
- 204-5 Any others not listed

**205 JAM CLASS**

**Class will be taste tested and judged on the following factors: soft fruit and syrup of a good bright color, thick and of good consistency**

- 205-1 Apricot Jam
- 205-2 Cherry Jam
- 205-3 Grape Jam
- 205-4 Peach Jam
- 205-5 Strawberry Jam
- 205-6 Any others not listed

**206 PRESERVES CLASS**

**Class will be taste tested and judged on the following factors: Fruit should be natural in color, transparent, plump pieces of fruit should hold their shape; syrup should be thick and clear**

- 206-1 Apple Preserves
- 206-2 Apricot Preserves
- 206-3 Cherry Preserves
- 206-4 Peach Preserves
- 206-5 Plum Preserves
- 206-6 Raspberry Preserves
- 206-7 Strawberry Preserves
- 206-8 Any others not listed

## **207 JELLY CLASS**

**Class will be taste tested and judged on the following factors: Jellies will be judged on the basis of clear, natural color and typical flavor, or sugar crystals and firm enough to hold shape, yet tender and quivery**

- 207-1 Apple Jelly
- 207-2 Cherry Jelly
- 207-3 Chili Jelly
- 207-4 Grape Jelly
- 207-5 Mint Jelly
- 207-6 Peach Jelly
- 207-7 Plum Jelly
- 207-8 Strawberry Jelly
- 207-9 Any others not listed

## **208 PRESERVED (DRIED) FOODS Jar size not to exceed 1 quart**

- 208-1 Fruits
- 208-2 Vegetable
- 208-3 Meat/Jerky
- 208-4 Herbs

# **HOME ARTS DEPARTMENT BAKING**

**Superintendent:**

### **AMATEURS ONLY**

All baked goods must be on paper plates and covered with plastic wrapping or placed in plastic bags: cookies, biscuits, buns, cupcakes, rolls, muffins, etc.

## **209 - YEAST BREAD**

- 209-1 Loaf (1)
  - 209-1-1 All White
  - 209-1-2 Whole Wheat
  - 209-1-3 Any others not listed
  
- 209-2 Rolls (4)
  - 209-2-1 Cinnamon Rolls
  - 209-2-2 Dinner Rolls
  - 209-2-3 Any others not listed

## **210 - MISCELLANEOUS BREAD**

- 210-1 Biscuits 3
- 210-2 Corn Bread 3 2" x 2" squares
- 210-3 Muffins 3
- 210-4 Tortillas 3
- 210-5 Any others not listed

## **211 - QUICK BREADS**

Baked in a loaf pan no smaller than 8 inches

- 211-1 Banana
- 211-2 Pumpkin
- 211-3 Fruit and/or nut
- 211-4 Any others not listed

## **212 - SPECIALTY BREADS**

Display on foil-covered cardboard 1"-3" larger than bread

- 212-1 Coffee Cake (Quick)
- 212-2 Coffee Cake (Yeast)
- 212-3 Holiday Bread
- 212-4 Any others not listed

## **213 - PIES**

Crusts should be golden brown, flaky and crisp eating, cut easily with fork or knife, but hold shape when served and have a pleasant flavor.

Fruit filling should be whole fruit or sizes of pieces suited to the fruit used.

Texture should be tender, but hold space. Flavor should be characteristic of fruit used; no starchy taste. No cream pies or whipped cream topping.

- 213-1 Fruit pie
- 213-2 Lemon Meringue Pie
- 213-3 Pecan Pie
- 213-4 Any others not listed

## **214 - CAKES**

Will be judged on appearance, lightness, texture, and in the case of iced cakes, consistency and appearance of icing. Flavor will be considered.

- 214-1 ICED CAKES (baked in layers or two or more)
  - 214-1-1 Chocolate
  - 214-1-2 White

- 214-1-3 Yellow
- 214-1-4 Banana
- 214-1-5 Spice or Carrot
- 214-1-6 Any others not listed

214-2 UN-ICED CAKES (baked in tube, bundt, loaf pan-  
no glaze)

- 214-2-1 Angel Food
- 214-2-2 Sponge
- 214-2-3 Spice or fruit
- 214-2-4 Pound
- 214-2-5 Chiffon
- 214-2-6 Any others not listed

**215 COOKIES - 4 PIECES**

Appearance: Uniform in size and shape

Lightness/Texture: Crisp, tender, even grain.

Flavor balanced: no taste of baking powder or soda

- 215-1 Drop cookies
- 215-2 Bar cookies
- 215-3 "Cutter" cookies
- 215-4 Any others not listed

**216 CANDY - 4 PIECES**

- 216-1 Caramels
- 216-2 Fudge
- 216-3 Pralines
- 216-4 Turtles
- 216-5 Any others not listed