

FOODS DIVISION I-VI

CHAIRMAN: Christine Pickens

CHECK-IN DATE: Saturday, September 9, 2017

CHECK-IN TIME: 8:00A.M. - 10:00A.M.

Judging will begin promptly at 10:00

All Exhibitors will need to return approximately @ 12:00 to view placement of their exhibits.

All interviews will begin approximately @ 12:30. Please dress in proper attire for interviews.

All Final placements will need to stay for interviews. If you are not present when your name is called for interviews you will forfeit your chances for placement.

Those who did not make the Finals may pick up their exhibits and leave building.

1. This division is subject to all General Rules of the East Montgomery County Fair.
 2. All entries in **Divisions I-VI** must submit recipes, including mixing and baking instructions, printed or typed on **3"x5" index card** with the registration forms. You may write on both sides of the recipe card & use as many cards as necessary.
 3. Only disposable dishes will be accepted.
 4. **ANY ENTRIES REQUIRING REFRIGERATION WILL NOT BE ACCEPTED.**
 5. **Exhibitor name MUST NOT appear ANYWHERE on the food item, recipe card, or on any entry.**
 6. ALL food products **MUST** be covered with DISPOSABLE CLEAR TRANSPARENT WRAP unless special rules apply. (See specific division rules)
 7. Doilies or decorations SHALL NOT be added to food displays. Decorations could lead to disqualification.
 8. Exhibitors may have only one (1) entry in each division.
 9. If you are unable to determine which division (I thru VI) your exhibit should be placed in, then you may want to consider entering another recipe.
 10. **DIVISIONS I THROUGH V: TO ALL EXHIBITORS THAT MAKE THE SALE WITH A CAKE, COOKIES, CANDY, PIE OR BREAD. THE FOOD MUST BE FRESH THE DAY OF THE AUCTION. THE EXHIBITOR MUST MAKE A MINIMUM OF THREE (3) CAKES, THREE (3) PIES, THREE (3) LOAVES OF BREAD, THREE (3) DOZEN COOKIES, THREE (3) BATCHES OF CANDY OR THREE (3) CANNED GOODS TO PRESENT TO THE BUYERS. YOU ARE ALSO ENCOURAGED TO MAKE SAMPLES FOR THE BUYERS TO TASTE AND THE CONTAINERS FOR THE SALE SHOULD BE DECORATED AS WELL.**
- ❖ **ATTENTION: DECORATED CAKES ARE INCLUDED IN THE HANDICRAFT DIVISION VIII AND WILL BE JUDGED WITH THAT DIVISION. IF AN EXHIBITOR MAKES GRAND OR RESERVE CHAMPION WITH A DECORATED CAKE, THE EXHIBITOR MUST MAKE ANOTHER CAKE FOR THE AUCTION.**

FOODS

DIVISION I-VI

DIVISION I – CAKES: NO PREPARED MIXES, all cakes & icing must be made from scratch. Cakes must be on a **STIFF, DISPOSABLE** surface and **MUST BE COVERED WITH SOME TYPE OF PAPER OR FOIL OR MAY BE IN A DISPOSABLE PAN AND COVERED WITH CLEAR TRANSPARENT PLASTIC WRAP.** Item must be covered with a clear transparent wrap or a disposable clear plastic cover. Cupcakes and cake balls will be accepted. However, all must be of the same recipe and icing. They must be on an 8” minimum – 10” maximum stiff disposable plate and covered with clear transparent plastic wrap or placed (plate included) in a clear zip lock bag.

DIVISION II – COOKIES: No prepared mixes. All cookies must be on an 8” minimum – 10” maximum stiff disposable plate and must consist of enough pieces to properly fill the plate and must be fully covered with a clear transparent plastic wrap or placed (plate included) in a clear zip lock baggie. Bars and brownies will be considered cookies.

DIVISION III – CANDY: No prepared mixes. All candies must be on an 8” minimum – 10” maximum stiff disposable plate and must consist of enough pieces to properly fill the plate and must be fully covered with a clear transparent plastic wrap or placed (plate included) in a clear zip lock baggie.

DIVISION IV – PIES: No prepared mixes. Pies must be covered with a clear transparent plastic wrap or disposable clear plastic lid. All crust must be made from scratch and piecrust recipe must accompany the entry card. **NO ENTRIES REQUIRING REFRIGERATION WILL BE ACCEPTED.**

1. Pies in Crust-Pie must be in a foil pie pan approximately 8” – 10” in diameter and covered with clear transparent plastic wrap or disposable clear plastic lid.
2. Fried Pies – Enough to fill 8” minimum – 10” maximum stiff disposable plate and covered with clear transparent plastic wrap or placed (plate included) in a clear zip lock baggie.
3. Pie Tarts- Individual tarts make enough to fill 8” minimum – 10” maximum stiff disposable plate covered with transparent wrap or placed (plate included) in a clear zip lock baggie. Tart baked in approximately 9” tart pan and placed on an 8” minimum – 10” maximum stiff disposable plate and covered with clear transparent plastic wrap or placed (plate included) in a clear zip lock baggie.

DIVISION V – BREADS: No prepared mixes. All Breads **MUST** be made by hand – **NO BREAD MACHINES**

- All rolls, biscuits, doughnuts, muffins, cornbread, etc., must be on an 8” minimum – 10” maximum stiff disposable plate and must consist of enough pieces to properly fill the plate and must be fully covered with a clear transparent plastic wrap or placed (plate included) in a clear zip lock baggie.
- Large fancy breads must be on a stiff surface that does not exceed the dimension of the exhibit by approximately 1” minimum – 3” maximum on any side or corner and **WHICH HAS BEEN COVERED WITH SOME TYPE OF DISPOSABLE PAPER OR FOIL.**
- Loaves of bread must be removed from pan & placed in a plain clear transparent plastic bag that can easily be opened and closed.

DIVISION VI – CANNED FOODS: All entries must be in an 8oz. minimum – 16 oz. maximum standard jar made especially for canning. The jar should be clean and **LABELED ON THE SIDE OF THE JAR** as to the contents and the date in was prepared. The lids and rims must be standard and free of rust. Any jar not sealed will be disqualified. **PROCESSING AND CANNING INSTRUCTIONS MUST BE INCLUDED ON RECIPE CARD.** All entries must be processed in canner or hot water bath, whichever is applicable. No decoration is to be added to the jar.