

Department 41 – YOUTH CULINARY ARTS

- Exhibitors may be no more than 19 years of age as of January 1 of the current fair year.
- Danish system of judging; ribbons will be given for placings 1-3.

Section 1 – Foods and Nutrition

- Exhibits must be prepared from scratch. An exhibit will consist of four pieces with the exception of breads which will be one small or large loaf. Recipes must be included.

Class	1	Bread, yeast
	2	Bread, yeast, bread machine
	3	Bread, fruit and nut
	4	Bread, any other quick bread
	5	Coffee bread, yeast
	6	Decorated coffee bread, yeast
	7	Dinner rolls, yeast
	8	Sweet rolls, yeast
	9	Biscuits
	10	Bars
	11	Brownies
	12	Cake, chocolate, unfrosted
	13	Cake, other butter type, unfrosted
	14	Cake, sponge type, unfrosted
	15	Cake, decorated
	16	Candy
	17	Fudge
	18	Cookies, drop
	19	Cookies, rolled
	20	Cookies, molded
	21	Cookies, no bake
	22	Cupcakes, unfrosted
	23	Cupcakes, decorated
	24	Doughnuts
	25	Muffins
	26	Pie
	27	Any other baked item
	28	Microwave bars
	29	Microwave bread
	30	Microwave cake
	31	Microwave candy
	32	Microwave cookies

33	Microwave fudge
34	Microwave, any other
35	Grandma's Recipe -- Recreate Grandma's recipe; must include a copy of her original recipe and your revised version.
36	Exceptional entry per judge Rosette

Section 2 – Food Preservation

- Exhibits must be in uncolored glass, must be the work of the exhibitor, and must have been preserved since last year's fair.
- Pint or quart jars may be used.
- All exhibits must be labeled as follows: product, date canned, packing method used (cold or hot pack), processing method used (water bath or pressure canner), and processing time

Class	1	Applesauce
	2	Jam
	3	Jelly
	4	Fruit
	5	Pickles
	6	Relish
	7	Vegetable
	8	Meat or fish
	9	Maple Syrup
	10	Any other canned item
	11	Exceptional entry per judge Rosette