

Dept. 6-Food Preparation

1. No Cream Pies or items that require Refrigeration will be allowed.
2. Recipes must be attached to "Diabetic" food preparation entries.
3. Breads and cake may be exhibited that are made from a mix. They must be labeled "from mix" and will not be judged against "from scratch" products.
4. Breads or Cakes baked in a jar are NOT allowed.
5. Foods showing obvious signs of spoilage will be discarded.

Division 60: Food Preparation - Breads		
Class	Class Description	Points
01	Banana Nut Loaf, ½ loaf or 1 mini loaf	3-2-1
02	Biscuits - Baking Powder or Buttermilk	3-2-1
03	Cinnamon Rolls (3)	3-2-1
04	Cornbread	3-2-1
05	Cranberry Loaf - 1/2 Loaf or 1 Mini Loaf	3-2-1
06	Date Loaf - 1/2 Loaf or 1 Mini Loaf	3-2-1
07	Doughnuts, yeast - (3)	3-2-1
08	Doughnuts, cake - (3)	3-2-1
09	Muffins – Any Flavor – (3) (need to be labeled with flavor)	3-2-1
10	Pumpkin Loaf - 1/2 Loaf or 1 mini loaf	3-2-1
11	Sourdough Loaf - 1/2 loaf or 1 mini loaf	3-2-1
12	Sweet Rolls (3)	3-2-1
13	Wheat Yeast Bread, 1/2 load or 1 mini loaf	3-2-1
14	Wheat Yeast Rolls (3)	3-2-1
15	White Yeast Bread, 1/2 loaf or 1 mini loaf	3-2-1
16	White Yeast Rolls (3)	3-2-1
17	Zucchini Loaf - 1/2 loaf or 1 mini loaf	3-2-1
18	Wild Card Bread, not duplicated above	3-2-1
	Best of Show	
Division: 61 Food Preparation - Decorated Cakes		
Class	Class Description	Points
01	Decorated Cake	3-2-1
02	Decorated Wedding Cake	3-2-1
03	Decorated Cupcakes, any Theme (3)	3-2-1
04	Decorated Cake Pops	3-2-1
05	Wild Card Cake or Cupcake, not duplicated	3-2-1
	Best of Show	

Division 62: Food Preparation - Other Cakes & Cupcakes		
Class	Class Description	Points
01	Angel Food Cake 1/4 Cake	3-2-1
02	Apple Cake 1/4 Cake	3-2-1
03	Chocolate Cake 1/4 Cake	3-2-1
04	Pound Cake 1/4 Cake	3-2-1
05	Red Velvet Cake 1/4 Cake	3-2-1
06	White Cake 1/4 Cake	3-2-1
07	Yellow Cake 1/4 Cake	3-2-1
08	Chocolate Cup Cakes (3)	3-2-1
09	White Cup Cakes (3)	3-2-1
10	Yellow Cup Cakes (3)	3-2-1
11	Wild Card Cake or cupcake, not duplicated above	3-2-1
	Best of Show	
Division 63: Food Preparation - Candy		
Class	Class Description	Points
01	Caramels (3)	3-2-1
02	Divinity (3 pcs.)	3-2-1
03	Fudge (3 pcs.)	3-2-1
04	Peanut Brittle (3)	3-2-1
05	Holiday Candy Plate - 3-5 different candies	3-2-1
06	Wild Card Candy, not duplicated above (3)	3-2-1
	Best of Show	
Division: 64 Food Preparation- Cookies		
Class	Class Description	Points
01	Bar Cookies/Brownies (3)	3-2-1
02	Chocolate Chip Cookies (3)	3-2-1
03	Drop Cookies (3, molasses, oatmeal, peanut butter, etc)	3-2-1
04	No Bake Cookies (3)	3-2-1
05	Sugar Cookies (3)	3-2-1
06	Holiday Cookie Plate, 3-5 different cookies	3-2-1
07	Wild Card Cookies, not duplicated above	3-2-1
	Best of Show	
Division: 65 Food Preparation - Pies and Pastries		
Class	Class Description	Points
01	Fruit Pie - 1 slice or in small pie tin	3-2-1
02	Pecan Pie - 1 slice or in small pie tin	3-2-1
03	Fried Pie (2)	3-2-1
04	Wild Card Pie or Pastries	3-2-1
	Best of Show	

Division: 66 Food Preparation - Diabetic Baking		
<i>Class</i>	<i>Class Description</i>	Points
01	Bread, ½ loaf or 1 mini loaf	3-2-1
02	Cake, ¼	3-2-1
03	Candy (3 pcs.)	3-2-1
04	Cookies (3)	3-2-1
05	Wild Card Diabetic Baked Item, not duplicated	3-2-1
	Best of Show	
Division: 67 Food Preparation- Bread Machine		
<i>Class</i>	<i>Class Description</i>	Points
01	Dinner Rolls (3)	3-2-1
02	Loaf Bread - 1/4 Loaf	3-2-1
03	Sweet Rolls (3)	3-2-1
04	Wild Card Bread Machine Product not duplicated above.	3-2-1
	Best of Show	
Division: 68 Food Preparation - Snack Foods & Homemade Mixes		
<i>Class</i>	<i>Class Description</i>	Points
01	Sweet Snack Mix (2 cups in Bag)	3-2-1
02	Salty Snack Mix (2 cups in Bag)	3-2-1
03	Cereal Bars (3)	3-2-1
04	Wild Card Snack Food, not duplicated above	3-2-1
05	Homemade Bread Mix (in Jar)	3-2-1
06	Homemade Cake Mix (in Jar)	3-2-1
07	Homemade Cookie Mix (in Jar)	3-2-1
08	Wild Card Mix, not duplicated above (in jar)	3-2-1
	Best of Show	
Division: 69 Food Preparation- Place Settings		
Place settings will be judged using Emily Post table setting guidelines		
<i>Class</i>	<i>Class Description</i>	Points
01	Casual	3-2-1
02	Formal	3-2-1
03	Holiday	3-2-1
04	Kid's Party	3-2-1
05	Themed	3-2-1
	Best of Show	
Division: 610 Food Preparation: King Arthur Flour Contest		
<i>Class</i>	<i>Class Description</i>	
01	Youth (18 and under) Cupcakes or cake	Award
02	Adult (ages 19 and over) Cupcakes or cake	Award

Division: 620 Food Preparation: Imodene Floyd Junior Baking Contest (sponsored by Franklin EHC)		
	<ol style="list-style-type: none"> 1. Exhibitor must provide a legible recipe with entry 2. All exhibits must include 3 brownies on a disposable plate 	
<i>Class</i>	<i>Class Description</i>	
01	Juniors (3 – 19) - Brownies (2023)	Award

Division: 630 Food Preparation: Izard County EHC Baking Contest		
	<ol style="list-style-type: none"> 1. Exhibitor must provide a legible recipe with entry. 2. Exhibits for loaf bread must be presented in disposable mini loaf pan. 3. Non-loaf breads (pull-a-part etc) must be presented on a disposable plate. 4. Rolls – exhibit must include 3 rolls and presented on a disposable plate. 	
<i>Class</i>	<i>Class Description</i>	
01	Adults (over 19) - Bread (for 2023)	Award

Division: 640 Food Preparation: Cooking with Beef – Juniors		
	<ol style="list-style-type: none"> 1. Exhibitor can choose any beef recipe. 2. Exhibitor must provide a legible recipe with entry. 3. Entry must be brought in a disposable 6 x 6 pan. 	
<i>Class</i>	<i>Class Description</i>	
01	Cooking with Beef (Juniors)	Award