

Entry Book No. 40.....FOOD FOR THE HOME

David C. Keller - Director in Charge

Confined to the County

Entries close September 26 at 4:00 p.m. Adult Exhibitor's Ticket \$25.00. Youth Exhibitor (Under 18 on 1/1/2023) \$12.00. The right is reserved to open any container. Exhibits will be accepted Saturday 10:00 a.m. to 6:00 p.m. and **12:00 noon to 6:00 p.m. Sunday of Fair week.** To be judged on Monday beginning at 8:00 am. Exhibitors are responsible for claiming their exhibits Sunday after the fair between 11:00 a.m. and 2:00 p.m. The Board will not be responsible for any broken dishes. **Candies, Breads and Cookies in plastic bags with slide fastener (no Press and Seal).** All items will be displayed for the duration of the fair. If you did not receive a placing and the items are not removed during the hours of release, they will be discarded by the fair board. **Entries limited to one per entry number. ENTRY TAGS MUST HAVE EXHIBITOR'S NAME. EACH ENTRY MUST HAVE THE INGREDIENTS LISTED ON THE BACK OF IT'S ENTRY TAG.**

A plaque of Best of Show entries will be given in memory of Sue Ann Benson for entries 17 to 62, entries 74 to 91, entries 109 to 121.
Winners of previous two years are ineligible.

CANDIES

LOIS WAUGH MEMORIAL CANDY AWARD
Sponsored by Sue Heavner Family for Entry No. 13
Variety of 5 different kinds of Homemade Candies. Winner of previous year ineligible.
3 Placings 1st-\$25 2nd-\$15 3rd-\$10

Entry 1 through 12 and 14, 6" plastic, or foam plate; **in a quart size plastic bag with a slide fastener**, no glass plates. Entry 13, 9" to 10" plastic, or foam plate: no glass plates.

Candy Cottage will donate a Gift Basket to the exhibitor winning the most money in Candies, entries 2 through 12. Winner of previous year is ineligible.

ENTRY NO.	CLASS	1	2	3
1.	NEW! Layered Mint Candy (4 pieces)		\$10.00 & Rosette	
	Suzie King Kehn will award \$10 plus a rosette to the 1st Place winner of Layered Mint Candy.			
2.	Divinity (4 pieces)	\$5.00	\$4.00	\$3.00
3.	Caramel (4 pieces)	5.00	4.00	3.00
4.	Hard Candy (glass candy jar)	5.00	4.00	3.00
5.	Light Fudge (4 pieces).....	5.00	4.00	3.00
6.	Dark Fudge (4 pieces).....	5.00	4.00	3.00
7.	Peanut Butter Fudge (4 pieces).....	5.00	4.00	3.00
8.	Mint Wafers (Plain round, 4 pieces).....	5.00	4.00	3.00
9.	Peanut Brittle (4 pieces)	5.00	4.00	3.00
10.	English Toffee with nuts (4 pieces).....	5.00	4.00	3.00
11.	Buckeyes (4 pieces)	5.00	4.00	3.00
12.	Favorite Candy (not listed)(4 pieces).....	5.00	4.00	3.00
13.	Variety of 5 different kinds of Homemade Candies (5 pieces each) (1st PLACE TO BE SOLD AT AUCTION)	10.00	8.00	6.00
14.	Flavored nuts, any variety or combination (1/2 cup)	5.00	4.00	3.00
15.	Caramel Corn (2 cups in a quart size plastic bag with a slide fastener).....	5.00	4.00	3.00
	Best of Show (Entries 2-12).....		Plaque & Rosette	

Entry Book No. 40 (Continued)

QUICK BREADS

Entries 16 through 19 display on 6" plastic or foam plates **in a quart or gallon size plastic bag with a slide fastener**. Entries 20 through 21 baked in 8" square pan, display 1/2 on cardboard **covered with own plastic wrap**. Entries 22 through 26 baked in pan size 5 3/4" x 3 1/4" x 2". Take out of pan **and place in a quart size plastic bag with slide fastener**. **INGREDIENTS MUST BE LISTED ON BACK OF ENTRY TAG**. NO COMMERCIAL MIXES.

ENTRY NO.	CLASS	1	2	3
16.	NEW! Strawberry/Peach Iced Muffins (6)		\$10.00 & Rosette	
	Suzie King Kehn will award \$10 plus a rosette to the 1st Place winner of Strawberry/Peach Muffins			
17.	Corn Meal Muffins (3)	\$5.00	\$4.00	\$3.00
18.	Blueberry Muffins (3)	5.00	4.00	3.00
19.	Biscuits, Baking Powder (3).....	5.00	4.00	3.00
20.	Coffee Cake	5.00	4.00	3.00
21.	Corn Bread	5.00	4.00	3.00
22.	Cinnamon Bread	5.00	4.00	3.00
23.	Zucchini Bread	5.00	4.00	3.00
24.	Banana Bread	5.00	4.00	3.00
25.	Pumpkin Bread	5.00	4.00	3.00
26.	Apple Bread	5.00	4.00	3.00
	Best of Show (Entries 17-26).....		Plaque & Rosette	

YEAST BREADS

Entries 35 through 39 Rolls on 8" plastic or foam plate. Entries 27 through 39 covered with plastic wrap. **ENTRIES 32,33, 35 AND 36 (1ST PLACE TO BE SOLD AT AUCTION). INGREDIENTS MUST BE LISTED ON BACK OF ENTRY TAG.**

ENTRY NO.	CLASS	1	2	3
27.	NEW! Raspberry Yeast Coffee Cake		\$10.00 & Rosette	
	Suzie King Kehn will award \$10 plus a rosette to the 1st Place winner of Raspberry Yeast Coffee Cake			
28.	White Loaf.....	\$5.00	\$4.00	\$3.00
29.	Round Cheese Bread.....	5.00	4.00	3.00
30.	Favorite Bread (Bread Machine).....	5.00	4.00	3.00
31.	Favorite Bread (not listed).....	5.00	4.00	3.00
32.	Coffee Cake (yeast, any shape).....	5.00	4.00	3.00
33.	Swedish Tea Ring	5.00	4.00	3.00
34.	6" Garlic Bread Sticks (6).....	5.00	4.00	3.00
35.	Cinnamon Rolls (5 baked individual)	5.00	4.00	3.00
36.	Pecan Rolls (5 baked individually).....	5.00	4.00	3.00
37.	Clover Leaf Rolls (5 individual).....	5.00	4.00	3.00
38.	Potato Rolls (5)	5.00	4.00	3.00
39.	Favorite Roll (not listed) (5).....	5.00	4.00	3.00
	Best of Show (Entries 28-39).....		Plaque & Rosette	

SWEDISH TEA RING AWARD
 Sponsored by Dave & Sherry Keller for Entry 33 Swedish Tea Ring Trophy + \$50.00.
 Last years winner is ineligible.

KING ARTHUR FLOUR - CINNAMON-CRISP COFFEE CAKE40. **ADULT (19 YRS. & OVER)**41. **YOUTH (18 YRS. & UNDER)****Ingredients****Filling-**

- 1/3 cup granulated sugar
- 2 teaspoons Vietnamese cinnamon*
- 2 tablespoons unsweetened cocoa, Dutch-process or natural

Crumbs -

- 1 cup King Arthur Unbleached All Purpose Flour
- 6 tablespoons granulated sugar
- 2 tablespoons confectioners' sugar, sifted if lumpy
- 2 teaspoons Vietnamese cinnamon*
- 1/4 teaspoon salt
- 6 tablespoons unsalted butter, cut into 1/2" cubes; at room temperature
- 1 teaspoon King Arthur Pure Vanilla Extract

* If using a different kind of cinnamon, increase to 1 tablespoon.

Cake-

- 2 cups King Arthur Unbleached All-Purpose Flour
- 3/4 cup granulated sugar
- 1 teaspoon baking powder
- 3/4 teaspoon salt
- 1/4 teaspoon baking soda
- 8 tablespoons unsalted butter, cut into 1/2" cubes; at room temperature.
- 2 teaspoons King Arthur Pure Vanilla Extract
- 2 large eggs
- 1 cup buttermilk or plain Greek yogurt. Whole milk or full-fat yogurt is preferred.

Glaze (optional)-

- 3/4 cup confectioners' sugar, sifted if lumpy
- pinch of cinnamon
- 2 to 3 teaspoons water

* Or dust with Snow White Non-Melting Sugar or confectioners' sugar.

1. Preheat the oven to 350°F. Prepare an 8" square pan with a parchment sling or reusable silicone liner, then lightly grease the sides of a pan. Alternatively, line a 9" cake pan with a round piece of parchment paper or round reusable liner and lightly grease the sides.
2. **To make the filling:** In a small bowl, combine the sugar, cinnamon and cocoa. Set aside.
3. **To make the crumbs:** Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a medium bowl, whisk together the flour, sugars, cinnamon, and salt. Add the butter and vanilla; toss to combine. Using a bowl scraper, fork, or your fingers, work in the butter until crumbs form and no dry spots remain. The crumbs should be irregular, ranging in size from a pea to walnut. Set aside.
4. **To make the cake:** In a large bowl or bowl of a stand mixer, combine the flour, sugar, baking powder, salt and baking soda. Add the butter and mix at low speed using an electric hand mixer or the flat beater attachment of a stand mixer until the mixture looks sandy, about 1 to 2 minutes. (This mixing method is called reverse creaming and is also known as the paste method).
5. Beat in the vanilla and eggs, then mix until no dry spots of flour remain. Stop the mixer and scrape the bowl and beater attachment as needed; the mixture will be thick.

Entry Book No. 40 (Continued)

6. If using buttermilk, slowly pour it into the mixture while the mixer is running on a low speed. If using Greek yogurt, add the yogurt all at once before starting to mix. Continue to stir until the batter is smooth. Stop to scrape the bowl and then mix again at low speed for 30 seconds.
7. **To assemble and bake the coffee cake:** Transfer half the batter into the prepared pan, spreading it all the way to the edges.
8. Sprinkle the filling evenly across the batter.
9. Transfer the remaining batter atop the filling and gently spread to the edges. (The batter will be pourable if you've used buttermilk; otherwise, transfer the thick batter by dolloping portions over the filling then use a spatula to smooth it out into an even layer.)It's ok if a little bit of the filling gets mixed into the top layer of batter.
10. Sprinkle the crumbs evenly over the batter and gently press to adhere.
11. Bake the cake for about 45 to 50 minutes, until it's set in the middle and light brown. (Check for doneness after 45 minutes and add additional time only as needed.) When it's done, a toothpick or pairing knife inserted into the center should come out with a few moist crumbs clinging to it.
12. Remove the cake from the oven and allow it to cool in the pan for 20 minutes. Prepare the glaze while the coffee cake is cooling, if using.
13. To make the glaze: In a small bowl, stir together the glaze ingredients until smooth, starting with smaller amounts of water. Add additional water as needed until the glaze is the consistency of molasses.
14. Remove the cake from the pan using the overhanging edges of parchment as handles to gently lift it out. (If you used a silicone liner or parchment round, run a nylon spreader or dull knife around the edges of the pan to loosen the cake and then gently tip it out.) Place the cake, still on the parchment if a sling was used, on a wire rack to cool slightly.
15. Drizzle the glaze over the cake, or finish by dusting with non-melting sugar or confectioners' sugar.
16. Storage information: Store leftover coffee cake, well wrapped, at room temperature for several days; freeze for longer storage.

Adult Placings- All winners will receive a gorgeous ribbon!

- 1st Place: \$75.00 gift certificate to the Baker's Catalogue / kingarthurfLOUR.com
- 2nd Place: \$50.00 gift certificate to the Baker's Catalogue / kingarthurfLOUR.com
- 3rd Place: \$25.00 gift certificate to the Baker's Catalogue / kingarthurfLOUR.com

Youth Placings-

- 1st Place: \$40.00 gift certificate to the Baker's Catalogue / kingarthurfLOUR.com
- 2nd Place: \$25.00 gift certificate to the Baker's Catalogue / kingarthurfLOUR.com
- 3rd Place: King Arthur Tote Bag

CAKES (To be cut for judging)

All Commercial Mixes are prohibited except Entry No. 60.

Cakes may be picked up on Monday after all judging is finished. One fourth of the cake will be kept to show, entries 42 through 62. Entries 46 through 54 must be a two layer cake. Entries 42 through 56 display on no larger than 10" plate or baker's cardboard circle which can be sold at auction. No paper plates, no cardboard plates or no pedestal cake plates will be accepted. No cakes will be transferred from one plate to another. **ENTRIES 43 THROUGH 62 (1ST PLACE TO BE SOLD AT AUCTION)** (excluding 63 through 72). **INGREDIENTS MUST BE LISTED ON THE BACK OF ENTRY TAG.**

ENTRY NO.	CLASS	1	2	3
42.	NEW! Pineapple Cream Cheese Cake (with icing)		\$10.00 & Rosette	
	Suzie King Kehn will award \$10plus a rosette to the 1st Place winner of Pineapple Cream Cheese Cake			

Entry Book No. 40 (Continued)

ENTRY NO.	CLASS	1	2	3
43.	Angel Food (no icing).....	\$5.00	\$4.00	\$3.00
44.	Orange Chiffon (no icing).....	5.00	4.00	3.00
45.	Chocolate Angel Food (iced)	5.00	4.00	3.00
46.	White Layer (iced).....	5.00	4.00	3.00
47.	Devil's Food.....	5.00	4.00	3.00
48.	Coconut Layer	5.00	4.00	3.00
49.	Applesauce.....	5.00	4.00	3.00
50.	Carrot.....	5.00	4.00	3.00
51.	Chocolate cake with caramel icing	5.00	4.00	3.00
52.	Spice.....	5.00	4.00	3.00
53.	Favorite 2 layer Cake (not listed) (no whipped topping)	5.00	4.00	3.00
	(attach recipe on 3" x 5" card)			
54.	Red Velvet (original icing).....	5.00	4.00	3.00
55.	German Chocolate (3 layers).....	5.00	4.00	3.00
	(only ice the top and between layers)			
56.	Bundt	5.00	4.00	3.00
57.	Pineapple Upside-down (baked in pan or dish 11" or smaller) cake must be removed from pan or dish and turned upside down	5.00	4.00	3.00
58.	Pound (no icing).....	5.00	4.00	3.00
59.	Plain Cheese (baked in 8" or 9" spring form pan).....	5.00	4.00	3.00
60.	Favorite Cheese (baked in 8" or 9" spring form pan).....	5.00	4.00	3.00
61.	Pumpkin Roll (8" slice).....	5.00	4.00	3.00
62.	Cake, any variation using a boxed cake mix. Iced (2 layers)....	5.00	4.00	3.00
	Best of Show (entries 43-62).....			Rosette

SPECIAL BAKING AND DECORATING

Any variation of a boxed cake mix may be used in entries 63 through 68, 71 & 72. Entries 63, 64, 66 and 67 not more than 12" in height. All baked articles must be on plates or baker's cardboard circle. "Not the same decoration for 2 consecutive years for entries 63 through 67, 71 & 72." Decoration must be completed before delivery. **INGREDIENTS MUST BE LISTED ON BACK OF ENTRY TAG.**

SPECIAL BAKING CREATIVITY AWARD BY JUNE & GREG THOMAS

\$20 plus Rosette will be awarded to the best decorated cake from any cake categories in entries 62 through 66, 70 and 71 based on originality and neatness. Cake sculpturing is encouraged over specialty pans.

BUTTER CREAM FROSTING DIVISION AWARD BY JUNE & GREG THOMAS

\$20 plus Rosette will be awarded to the best decorated cake from any cake categories in entries 63 through 67, 71 and 72 using traditional decorating tubes and butter cream icing and no fondant or specialty pans may be used. TO COMPETE IN BOTH OF THESE AWARDS, CAKE AND DECORATIONS MUST BE EDIBLE.

SPECIAL DECORATING AWARD BY ANONYMOUS

Winner of previous year ineligible. Entries 63 through 67, 71 & 72. \$20 plus Rosette for the person winning the most 1st place money in 2 or more entries (if a first place tie and exhibitor has other placing, the one with most money is the winner).

63.	Birthday Cake.....	\$10.00	\$8.00	\$6.00
64.	Best Designed and Decorated Cake.....	10.00	8.00	6.00
65.	Come to the Fair Cake	10.00	8.00	6.00
66.	Children's Party Cake.....	10.00	8.00	6.00
67.	Novelty Cake	10.00	8.00	6.00
68.	Cupcakes (4) (All decorations must be edible).....	5.00	4.00	3.00
69.	Party Cookies (Decorated) (4).....	5.00	4.00	3.00
70.	Christmas Cookies (Decorated) (4).....	5.00	4.00	3.00
71.	Wedding Cake.....	15.00	12.00	10.00

Entry Book No. 40 (Continued)

ENTRY NO.	CLASS	1	2	3
72.	Anniversary Cake	15.00	12.00	10.00

COOKIES

Four Cookies on a 6" plastic or foam plate in a quart size plastic bag with slide fastener. All Commercial Mixes are prohibited in Entry Numbers 73 to 88. INGREDIENTS MUST BE LISTED ON THE BACK OF ENTRY TAG.

ENTRY NO.	CLASS	1	2	3
73.	NEW! Macaroon Cookie Suzie King Kehn will award \$10 plus a rosette to the 1st place winner of Macaroon Cookie.			\$10.00 & Rosette
74.	Brownies (without nuts)	\$5.00	\$4.00	\$3.00
75.	Coconut Macaroons (plain)	5.00	4.00	3.00
76.	Chocolate	5.00	4.00	3.00
77.	White Macadamia.....	5.00	4.00	3.00
78.	Butterscotch	5.00	4.00	3.00
79.	Ginger.....	5.00	4.00	3.00
80.	Oatmeal.....	5.00	4.00	3.00
81.	Sugar (no icing)	5.00	4.00	3.00
82.	Sugar (iced).....	5.00	4.00	3.00
83.	Chocolate Chip.....	5.00	4.00	3.00
84.	Chocolate Chip (for men only).....	5.00	4.00	3.00
85.	Cake Mix Cookie	5.00	4.00	3.00
86.	Peanut Butter	5.00	4.00	3.00
87.	Bar (miscellaneous).....	5.00	4.00	3.00
88.	Orange	5.00	4.00	3.00
89.	Favorite Cookie (not listed)	5.00	4.00	3.00
	Best of Show (Entries 74-89).....			Plaque & Rosette

~ THE WELL ~
will award \$15.00 to 1st place winners and \$10.00 to 2nd place winners of (90) Gluten Free Cake and (91) Gluten Free Cookies.

90.	Gluten Free Layer Cake (recipe on 3"x5" attached card).....	5.00	4.00	3.00
91.	Gluten Free Cookie (recipe on 3"x5" attached card)	5.00	4.00	3.00

YOUTH BAKING DIVISION

Entry 92, 93, 94, 100 - 6" plastic or foam plate; in a quart size plastic bag with a side fastener, no glass plates. Entry 93 covered with plastic wrap. Entries 96 and 97 no larger than 10" plate or baker's cardboard circle. No paper plates, no cardboard plates or no pedestal cake plates will be accepted. Any variation of a boxed cake mix may be used in entries 98 and 99. Entry numbers 102 and 103 must be in a 9" to 10" cooled aluminum or glass pie pan. Must be covered with plastic wrap. NO CANNED PIE FILLING. PIES AND CAKES CAN BE PICKED UP AFTER JUDGING IF NOT GOING TO AUCTION. INGREDIENTS MUST BE LISTED ON BACK OF ENTRY TAG. All starred (*) 1st place winners go to auction.

MELANIE KELLER - IN MEMORY OF RICHARD KELLER
will award \$75.00 to 1st place winner, \$50.00 to 2nd place winner, and \$25.00 to 3rd place winner of the the most money in the Youth Baking Division, entries 92-103.

92.	Candy Dark Fudge (4 pieces) (ages 13-18 only)	5.00	4.00	3.00
93.	Corn Meal Muffins (3) (ages 6-12 only).....	5.00	4.00	3.00
94.	Corn Meal Muffins (3) (ages 13-18 only).....	5.00	4.00	3.00
95.	French Bread (ages 13-18 only).....	5.00	4.00	3.00
96.	*Cake, any variation using a boxed cake mix. Iced (2 layers).... (ages 13-18 only)	5.00	4.00	3.00
97.	*Chocolate Cupcakes, any variation using a boxed mix	5.00	4.00	3.00
	Iced plain (6) (ages 6-12 only)			

98. Best Designed and Decorated Cake (ages 13-18 only).....	7.00	6.00	5.00
(Award Donated by Candy Cottage)			
99. Come to the Fair Cake (ages 6-12 only)	7.00	6.00	5.00
(Award Donated by Candy Cottage)			
100. Oatmeal Cookies (4) (ages 6-12 only)	5.00	4.00	3.00
101. Peanut Butter Cookies (4) (ages 13-18 only)	5.00	4.00	3.00
102. *Cherry Double Crust Pie (ages 6-12 only)	5.00	4.00	3.00
103. *Apple Crumb Topping Pie (ages 13-18 only).....	5.00	4.00	3.00

104. SILVER SPOON AWARD (1 Entry)(Last year winner ineligible) **(FIRST PLACE TO BE SOLD AT AUCTION)***(Displayed 12 on no larger than 10" plate or bakers card board circle.)***ALMOND JOY COOKIES****Ingredients:**

1 cup packed light brown sugar
 1 cup granulated sugar
 1 cup (8 oz.) unsalted butter, softened
 2 large eggs
 1 teaspoon vanilla extract
 2 1/4 cups (about 9 5/8 oz.) all purpose flour
 1 teaspoon kosher salt
 1 teaspoon baking soda
 1 teaspoon baking powder
 2 1/2 cups sweetened chocolate chips
 1 cup sweetened shredded coconut
 1 cup lightly toasted sliced almonds

**Directions:****Step 1:**

Line a baking sheet with parchment paper. Beat brown sugar, granulated sugar, and butter with an electric mixer on medium speed until light and fluffy, about 3 minutes. Add eggs, 1 at a time, and beat just until blended. Add vanilla, and beat until blended.

Step 2:

Stir together flour, salt, baking soda, and baking powder in a large bowl. Gradually add flour mixture to butter mixture, and beat on low speed until fully incorporated, about 1 minute. Stir in chocolate chips, coconut, and almonds until evenly distributed. Cover and refrigerate dough 30 minutes or up to 1 hour.

Step 3:

Preheat oven to 350°F. Using a 1 1/4 cookie scoop or a tablespoon, drop cookie dough 2 inches apart onto the prepared baking sheet. Bake in preheated oven until lightly golden, 8 to 10 minutes. Cool on baking sheet on wire rack 5 minutes; transfer cookies to wire rack, and cool completely, about 30 minutes.

*Entry Book No. 40 (Continued)***105. ADULT (19 YRS. & OVER) DECORATED PUMPKIN CONTEST****106. YOUTH (18 YRS. & UNDER) DECORATED PUMPKIN CONTEST****SPONSOR: RUFF AND ASSOCIATES, C.P.A.****AWARDS**

1st Place \$125 2nd Place \$75 3rd Place \$25 Rosettes

Design Rules:

1. **ABSOLUTELY NO CARVED PUMPKINS.**
2. Pumpkins and decorations may not exceed 12 in. x 12 in. x 12 in.
3. All decorations and accessories **MUST** set on or be attached to the pumpkin.
4. A real pumpkin **MUST BE USED**, no artificial pumpkins allowed.
5. Decorations may be pinned, tied or glued to pumpkins. Participants may draw or paint on their entries, cover them or dress them up. Again, do not carve or hollow out your pumpkin.
6. No purchased pre-decorated pumpkins are allowed.
7. Entries must remain through the contest and until the end of the fair.
8. Attach exhibitors tag securely to pumpkin.
9. The Food for the Home Director reserves the right to dispose of any pumpkin that starts to rot before the end of the fair.
10. The decision of the judges will be final on all entries and awards.

Judging Criteria

Originality/creativity	25%	Overall appearance	25%
Adherece to design rules	25%	Degree of difficulty	25%

107. COOKIE JAR (Theme: "First Responders / Healthcare Heroes")**SPONSOR: POSTON PUMPKINS & MUMS****AWARDS**

1st Place \$100 2nd Place \$75 3rd Place \$50 Rosettes

Last year 1st place winner ineligible

To be judged Sunday at 6:30 pm.

Have Fun and Good Luck!! Container for Cookie Jar can either be homemade or store bought. Exhibitor must do all decorating on container personally. Container should be no larger that 12" x 15" (including decorations), must be functional and in good taste and must be used for storing cookies. Container must be able to be opened so all cookie varieties can be judged.

Jar must have an assortment of four (4) different kinds of cookies and four (4) of each kind, for a total of 16 cookies, two of each kind will be kept. Each type of cookie must be wrapped in groups of four. All cookies must be made and baked by the exhibitor. **Recipe must be included for each variety of cookie, typed on a separate 3" x 5" card for each recipe. Card must contain name of cookie and exhibitor's number.**

Judging will be as follows:

Overall Cookie Quality - 50%

Overall attractiveness of the jar and adherence to the theme - 50%

Entry Book No. 40 (Continued)

PIES

Must be in a 9" to 10" cooled aluminum or glass pan. Must be covered with own plastic wrap. **NO CANNED PIE FILLING. Pies may be picked up on Monday after all judging is finished.** 1 piece will be kept to show from those pies selling at the auction. **NO CANNED PIE FILLING. 1ST PLACE TO BE SOLD AT AUCTION. INGREDIENTS MUST BE LISTED ON BACK OF ENTRY TAG.**

ENTRY NO.	CLASS	1	2	3
108.	New! Chocolate Pecan Pie	\$10.00 & Rosette		
	Suzie King Kehn will award \$10 plus a rosette to first place winner of chocolate pecan pie			
109.	Apple Double Crust.....	\$5.00	\$4.00	\$3.00
110.	Apple Crumb Topping	5.00	4.00	3.00
111.	Mince (NO MEAT)	5.00	4.00	3.00
112.	Peach	5.00	4.00	3.00
113.	Blackberry	5.00	4.00	3.00
114.	Black Raspberry	5.00	4.00	3.00
115.	Raisin	5.00	4.00	3.00
116.	Lemon Meringue	5.00	4.00	3.00
117.	Pecan	5.00	4.00	3.00
118.	Blueberry	5.00	4.00	3.00
119.	Rhubarb	5.00	4.00	3.00
120.	Mixed Berry.....	5.00	4.00	3.00
121.	Favorite Pie (not listed) (MUST HAVE 3" X 5" RECIPE CARD ATTACHED)	5.00	4.00	3.00
122.	President's Favorite Peach Pie.....		Rosette	
	(HANDMADE PIE BASKET DONATED BY NAN WOOD PLUS ROSETTE TO 1ST PLACE WINNER OF PRESIDENT'S FAVORITE PIE)			
	Best of Show (Entires 109-121)		Rosette	

Neither the management or employees of the Fairfield County Fair will be responsible for the sale of auction items or exhibits in "FOOD FOR THE HOME".

25TH ANNUAL BLUE RIBBON AUCTION

In Memory of Richard Keller

Monday, October 9 at 5:30 p.m. in Art Hall-Grange Wing.

RULES AND REGULATIONS

- 1) All first place winners, Candies entry 14, Cakes, entries 43 through 62 (entries 63 through 72 excluded), Youth Baking Division entries 96, 97, 102 and 103, Pies entries 109 through 122, and Silver Spoon Award Entry 104. Not mandatory that exhibitor be present.
- 2) The Fairfield County Fair is not responsible for plates sold with all auction items.
- 3) An exhibitor will not be allowed to auction more than three entries.
- 4) The Fair Board is not responsible for notifying winning exhibitors.
- 5) Proceeds from the auction will be as follows: 60% to exhibitor and 40% to the Fair Board to be used for improvements in the Art Hall.

SPECIAL CULINARY DAYS

123. FAIRFIELD'S FINEST FOODS CONTEST

**SPONSORED BY THE FRIENDLY BREMEN BANKING CENTER
A MEMBER OF THE VCNB FINANCIAL FAMILY**

First Prize \$150 Second Prize \$100 Third Prize \$50 Rosettes
First place winner from the 2022 Fairfield County Fair will not be eligible to enter.

Special Ingredient: Lemon

- Create an original dessert recipe using Lemon. **The taste of the lemon should be the predominant flavor of the dessert.**
- Recipe must be typed on an 8-1/2 x 11 inch sheet of paper with exhibitor number and name of your recipe. **Do not include exhibitor's name - any recipe with exhibitor's name will be disqualified.**
- Recipes must be original and list all ingredients with measurements and state preparation instructions with baking/cooking times.
- All recipes become property of Fairfield County Agricultural Society. They reserve the right to edit, adapt, copyright and publish any or all entries in any media form or in any manner without further compensation. Winners consent to the use of their name and/or photograph for publicity purposes without further compensation by either Fairfield County Agricultural Society or The Friendly Bremen Banking Center.
- **Deliver prepared entries between 12:30 and 1:30 pm. Tuesday. Entries will be judged Tuesday at 2:00 p.m. in Art Hall-Grange Wing.**
- Placing entries will be displayed as space allows. Pick up non-winning entries after judging.
- The judges' decision is final in all matters relating to this contest. Entries will be judged on taste - 50%, overall visual appeal/plating - 20%, appearance of food - 20% and creativity/originality in use of citrus - 10%.
- Directors and spouses, office staff, Food for the Home Department employees of Fairfield County Agricultural Society and employees of The Friendly Bremen Banking Center or any office of Vinton County National Bank are not eligible to participate.
- This competition is for amateur bakers only.
- Contest open to residents of Fairfield County only.

124. PORK RECIPE (Created)

WE WANT WOW NOW PORK RECIPE RALLY

Last year's 1st place winner ineligible.

**SPONSORS: NED BLACK & SONS, MIKE & SUE HEAVNER, BAY FOOD MARKET, AND
BERNADETTE GORBY, HOWARD HANNA REALTY SERVICES.**

AWARDS

1st Place - \$150 2nd Place \$125 3rd Place \$75 4th Place \$50 Rosettes

WOW your friends, family and the fair's judges. A recipe rally to seek the most flavorful, fuss-free pork recipes in Ohio. **Combine fresh pork with up to 8 other ingredients** for a convenient and memorable main dish that say WOW! The top three entries - picked for flavor, convenience and presentation.

RULES OF THE CONTEST

- **The recipe should include fresh pork (as the only meat) plus no more than 8 other ingredients.** Salt, pepper, water, and cooking spray or oil (small amounts),

Entry Book No. 40 (Continued) Pork Recipe (Continued)

will not count as ingredients.

- Any brand or cut of fresh pork counts (i.e. chop, loin, rib, roast, tenderloin, or other.)
- Recipes should meet all the contest requirements. Entries (fully prepared prior to delivery) will be judged at the fair based on 3 “WOW NOW” FACTORS: Flavor 50% Convenience 30% Presentation 20%
- Any age contestant may enter, one recipe per person.
- **Recipe must be on an 8-1/2 by 11 inch sheet of paper with exhibitor number and the name of your recipe.**
- **Do not include exhibitor’s name - any recipe with exhibitor’s name will be disqualified.**
- Upon submission, all recipes become the property of the Fairfield County Agricultural Society (FCAS), which have the right to publish, promote or advertise the recipes and the contestant names and photos without compensation.
- Deliver prepared entries between 9:30 - 10:30 a.m. Thursday, October 12, 2023.
- To be judged Thursday at 11:00 a.m. in Art Hall-Grange Wing.
- Placing will be displayed as space allows. Non-winning entries to be picked-up after judging.
- FCAS and OPPC are not responsible for lost or disqualified recipes or entries. The judges’ decisions are final.
- The directors and spouses, office staff and Food for the Home Department employees of FCAS are not eligible to participate.
- Confined to Fairfield County residents only.

For cooking tips and other information, visit www.TheOtherWhiteMeat.com

125. **DYNAMIC BEEF DISH** (Confined to Fairfield County Residents)

Last year’s 1st place winner ineligible

SPONSOR: EVERSOLE ANGUS in memory of Denslow Eversole, FEEDER CREEK VETERINARY SERVICES, BERNADETTE GORBY, HOWARD HANNA REALTY SERVICES and BAY FOOD MARKET

are sponsoring beef recipes that provide an enjoyable eating experience.

AWARDS

1st Place \$125 2nd Place \$100 3rd Place \$75 4th Place \$50 Rosettes

The recipe should include beef (as the only meat) plus no more than 9 other ingredients (not including water or plain salt and pepper). Types of recipes may include, but are not limited to main dishes, one-dish meals, sandwiches or wraps, pasta and stir-fry dishes.

- Recipes should meet all the contest requirements. Entries (fully prepared prior to delivery). Will be judged as follows: Taste 50% Appearance 20% Convenient Preparation and Cooking 30%
- **Recipe must be on an 8-1/2” by 11” sheet of paper with exhibitor number and the name of your recipe. Do not include exhibitor’s name - any recipe with exhibitor’s name will be disqualified.**
- Any age contestant may enter, one recipe per person.
- Deliver prepared entries between 9:30 - 10:30 a.m. Wednesday, October 11, 2023.
- To be judged Wednesday at 11:00 a.m. in Art Hall-Grange Wing.
- The judges’ decisions are final.
- Directors and spouses, office staff and Food for the Home Department employees of FCAS are not eligible to participate.
- Placing will be displayed as space allows. Non-winning entries to be picked-up after judging.

Entry Book No. 40 (Continued)

CANNED GOODS

All lids marked with a permanent marker.

All canned goods must be cleaned or they will not be judged. **All canned goods with double lids or not cooled and sealed will be disqualified by the Judge.** All entries 126 through 146 must be in standard quart or pint glass jars with new lids.

PETTY CONCESSIONS
will award a BASKET for the Best of Show in entries 126-189.
First place winners from the past two years will not be eligible.

CANNED VEGETABLES

ENTRY NO.	CLASS	1	2	3
126.	Tomatoes.....	\$5.00	\$4.00	\$3.00
127.	Tomato Juice	5.00	4.00	3.00
128.	Corn.....	5.00	4.00	3.00
129.	Green Beans	5.00	4.00	3.00
130.	Beets (plain)	5.00	4.00	3.00
131.	Beets (pickled).....	5.00	4.00	3.00
132.	Carrots.....	5.00	4.00	3.00
133.	Mixed Vegetables	5.00	4.00	3.00
134.	Peppers (plain)	5.00	4.00	3.00
135.	Sauerkraut	5.00	4.00	3.00
136.	Any canned vegetable (not listed above) (labeled)	5.00	4.00	3.00

Best of Show (Entries 126-136)..... Rosette
 PETTYS CONCESSIONS will award Rosette plus \$10.00 Best of Show in entries 126-136

CANNED FRUITS

137.	Applesauce.....	5.00	4.00	3.00
138.	Peaches.....	5.00	4.00	3.00
139.	Plums.....	5.00	4.00	3.00
140.	Cherries (red sour).....	5.00	4.00	3.00
141.	Cherries (red sweet)	5.00	4.00	3.00
142.	Red Raspberries.....	5.00	4.00	3.00
143.	Black Raspberries.....	5.00	4.00	3.00
144.	Pears	5.00	4.00	3.00
145.	Any Canned Fruit (not listed above) (labeled)	5.00	4.00	3.00
146.	Variety of Canned Fruits (4 jars).....	5.00	4.00	3.00

Best of Show (Entries 137-145)..... Rosette
 PETTYS CONCESSIONS will award Rosette plus \$10.00 Best of Show in entries 137-145

JAMS

All standard pint or half pint jelly glasses with new lids, no paraffin.

147.	Strawberry Jam.....	5.00	4.00	3.00
148.	Black Raspberry Jam.....	5.00	4.00	3.00
149.	Red Raspberry Jam.....	5.00	4.00	3.00
150.	Blackberry Jam.....	5.00	4.00	3.00
151.	Apple Butter	5.00	4.00	3.00

Entry Book No. 40 (Continued)

ENTRY NO.	CLASS	1	2	3
152.	Pear Butter	5.00	4.00	3.00
153.	Tomato Butter	5.00	4.00	3.00
154.	Peach Butter	5.00	4.00	3.00
155.	Grape Butter	5.00	4.00	3.00
156.	Grape Marmalade.....	5.00	4.00	3.00
157.	Strawberry Preserves	5.00	4.00	3.00
158.	Tomato Preserves	5.00	4.00	3.00
159.	Peach Preserves	5.00	4.00	3.00
160.	Any jams, fruit butters, marmalades, and preserves (not listed above) (labeled)	5.00	4.00	3.00
Best of Show (Entries 147-160).....			Rosette	
161.	Variety of any of the above Jams (4).....	5.00	4.00	3.00

PETTYS CONCESSIONS will award Rosette plus \$10.00 Best of Show in entries 147-160

JELLIES

Shown in standard pint or half pint jelly glasses with metal lids. No. paraffin.

162.	Black Raspberry	5.00	4.00	3.00
163.	Red Raspberry.....	5.00	4.00	3.00
164.	Blackberry	5.00	4.00	3.00
165.	Grape	5.00	4.00	3.00
166.	Crab Apple	5.00	4.00	3.00
167.	Apple	5.00	4.00	3.00
168.	Peach	5.00	4.00	3.00
169.	Jalapeno	5.00	4.00	3.00
170.	Any jelly (not listed above) (labeled)	5.00	4.00	3.00
Best of Show (Entries 162-170).....			Rosette	
171.	Variety of any of the above Jellies (4).....	5.00	4.00	3.00

PETTYS CONCESSIONS will award Rosette plus \$10.00 Best of Show in entries 162-170

PICKLES

To be shown in standard quart or pint glass jars with new lids.

172.	Whole Cucumber Pickles.....	5.00	4.00	3.00
173.	Mustard Pickles	5.00	4.00	3.00
174.	Dill Pickles	5.00	4.00	3.00
175.	Zucchini Pickles.....	5.00	4.00	3.00
176.	Bread and Butter Pickles	5.00	4.00	3.00
177.	Mixed Vegetable Pickles.....	5.00	4.00	3.00
178.	Sweet Pickles	5.00	4.00	3.00
179.	Not Listed Above (labeled)	5.00	4.00	3.00
Best of Show (Entries 172-179).....			Rosette	
180.	Variety of any of the above Pickles (4)	5.00	4.00	3.00

Entry Book No. 40 (Continued)

MISCELLANEOUS

To be shown in standard quart or pint glass jars with new lids.

ENTRY NO.	CLASS	1	2	3
181.	Maple Syrup (pint mason jar).....	\$5.00	\$4.00	\$3.00
182.	Tomato Sauce	5.00	4.00	3.00
183.	Tomato Catsup	5.00	4.00	3.00
184.	Salsa.....	5.00	4.00	3.00
185.	Corn Salad.....	5.00	4.00	3.00
186.	Barbecue Relish	5.00	4.00	3.00
187.	Pepper Relish	5.00	4.00	3.00
188.	Pickle Relish	5.00	4.00	3.00
189.	Not Listed Above - Canned Item (labeled).....	5.00	4.00	3.00
	Best of Show (Entries 181-189).....		Rosette	
	Best of Show - Overall Canned Foods		Rosette	
	Entries 126 - 202 Except entries 146, 161, 171, 180, 203 and 204			

DEHYDRATED DRIED FOODS

Standard pint glass jars with new lids
(labeled with names) 1 pint each - Entries 190-196

PETTY CONCESSIONS
will award a BASKET for the Best of Show in entries 190-204.
First place winners from the past 2 years will not be eligible.

190.	Apples.....	5.00	4.00	3.00
191.	Peaches.....	5.00	4.00	3.00
192.	Pears	5.00	4.00	3.00
193.	Peas	5.00	4.00	3.00
194.	Corn.....	5.00	4.00	3.00
195.	Beans	5.00	4.00	3.00
196.	Green Beans	5.00	4.00	3.00
197.	Celery Leaves (1/2 pint glass jar)	5.00	4.00	3.00
198.	Parsley (1/2 pint glass jar)	5.00	4.00	3.00
199.	Oregano (1/2 pint glass jar)	5.00	4.00	3.00
200.	Basil (1/2 pint glass jar)	5.00	4.00	3.00
201.	Dried Hot Peppers (1/2 pint glass jar).....	5.00	4.00	3.00
202.	Any Dehydrated Dried Food not listed.....	5.00	4.00	3.00
203.	Home Made Noodles (dry) hand cut (2 cups in a quart size plastic bag with slide fastener)	5.00	4.00	3.00
204.	Variety of Herbs (4) (1/2 pint glass jar).....	5.00	4.00	3.00
	Best of Show (Entries 190-202).....		Rosette	
	PETTYS CONCESSIONS will award Rosette plus \$10.00 Best of Show in entries 190-202			