

DIVISION - O
PANTRY STORES AND COOKING



Red Star Yeast will provide RED STAR merchandise items to be given as awards this year. To be eligible to win the Red Star Yeast prizes, contestants must use Red Star Yeast and Attach an empty packet or photo to their recipe entry. Prizes for 1st, 2nd & 3rd place in the yeast bread categories will be 1 - Insulated tote bag, 1 – instant read thermometer, 1 – tea towel

Senior Division is 16 years and older

Junior Division is 15 years and younger

Must be submitted by noon on Thursday, entries: home-made, no box mixes, only one entry per lot

SCORECARD – BREAD

Outer Appearance	30%
Internal Appearance	35%
Flavor, Odor and color	<u>35%</u>
	100%

CLASS 1 – BREAD – Exhibitor to submit baked goods; judge will cut a piece for entry

Lot No.

1. Cinnamon rolls – 4
2. Clover leaf rolls – 4
3. Crescent rolls – 4
4. Loaf white bread
5. Loaf graham bread
6. Loaf rye bread
7. Loaf whole wheat bread
8. Parker house rolls – 4
9. Plain rolls, white – 4
10. Plain rolls, dark – 4
11. Specialty bread (cheese, onion, herb)
12. Sweet roll other than cinnamon – 4
13. Bread Machine Loaf
14. Any other

1st 2nd
\$1.50 \$1.00

QUICK BREAD

CLASS 2 – SENIOR DIVISION

CLASS 3 – JUNIOR DIVISION

Lot No.

1. Baking Powder Biscuits – 4
2. Banana Bread
3. Cherry Bread

4. Coffee Bread
5. Corn Bread
6. Cranberry Bread
7. Date bread
8. Nut bread
9. Poppy Seed Bread
10. Pumpkin bread
11. Zucchini bread
12. Light muffins – 4
13. Dark muffins – 4
14. Any other

1st 2nd
 \$1.50 \$1.00

SCORECARD – CAKE

Outer Appearance 30%
 Internal Appearance 5%
 Flavor, Odor and color 35%
100%

CAKE – submit whole cake, a 4-inch square will be removed for judging, cake can be taken home.

CLASS 4 – SENIOR DIVISION

CLASS 5 – JUNIOR DIVISION

Lot No.

1. Angel Food
2. Bundt
3. Devil’s Food
4. Fruit Loaf
5. Gingerbread Cake
6. Jelly Roll
7. Nut Loaf
8. Sponge
9. White Loaf
10. Spice not to have fruit or nuts
11. Cupcakes - 4
12. Most Artistically Trimmed cake, any kind – cake and decorations must be edible, but cake will not be cut
13. Decorated Cupcakes
14. Any Other

1st 2nd
 \$1.50 \$1.00

SCORECARD – PIES

Top Crust:

Appearance – color, shape, evenness of bake	5%
Tenderness	10%
Texture for crust-crispness and flakiness	10%
Flavor	5%

Filling:

Appearance – thickness and consistency	20%
Eating quality – flavor and consistency	20%

Bottom Crust:

Appearance	5%
Tenderness	10%
Texture – crispness, flakiness	10%
Flavor	<u>5%</u>

100%

CLASS 6 – PIES

Small size requested – No custard pies

Lot No

1. Apple
2. Berry
3. Cherry
4. Mince
5. Peach
6. Pumpkin
7. Rhubarb
8. Any other

1st 2nd
\$1.50 \$1.00

SCORECARD – DOUGHNUTS AND COOKIES

Appearance	20%
Shape, regularity, thickness	20%
Texture, lightness, tenderness	25%
Taste	<u>35%</u>
	100%

COOKIES AND DOUGHNUTS – 4

CLASS 7 – SENIOR DIVISION

CLASS 8 – JUNIOR DIVISION

Lot No.

1. Light, rolled flat
2. Dark, rolled flat
3. Light, drop, plain
4. Dark, drop, plain
5. Brownies
6. Chocolate Chip
7. Date Bars
8. Filled Cookies
9. Fruit or nut cookies

10. Gingersnaps
 11. Lemon Bars
 12. Oatmeal Cookies
 13. Peanut Butter Cookies
 14. Pumpkin Bars
 15. Refrigerator Cookies
 16. Unbaked Cookies
 17. Any other bar
 18. Any other cookie
 19. Cake style doughnuts
 20. Raised doughnuts
- | | | |
|--|-----------------|-----------------|
| | 1 st | 2 nd |
| | \$1.50 | \$1.00 |

SCORECARD FOR CANDY

General Appearance	25%
Consistency or creamy quality	25%
Flavor	<u>50%</u>
	100%

CLASS 9 – CANDIES – 4 pieces needed

Lot No.

1. Carmel
2. Homemade chocolate fudge
3. Homemade divinity
4. Homemade mint
5. Homemade penuche
6. Peanut Butter
7. Any other

Best of Show Champion Class 1-9 Rosettes

	1 st	2 nd
	\$1.50	\$1.00

CANNED FRUIT AND VEGETABLES

Must be canned in past 12 months.

Colorless glass pint or quart mason jars are required and should be pressure cooked.

Low acid products must be processed in a pressure canner

Jars are not opened unless competition is close.

Rings on jars are required

1-inch space for starchy vegetables and meat

½ inch space for fruits

¼ inch space for jelly, jams and preserves

Jars are to be labeled with:

- a. What it is
- b. Date of processed
- c. Method used to process

SCORECARD – CANNED VEGETABLES

Appearance – neatness, label, container	35%
Pack	15%
Liquid – proportion 10, clearness and color 10	20%
Cooking	<u>15%</u>
	100%

CLASS 10 – CANNED VEGETABLES

Lot No.

1. Asparagus
2. Beets, small whole as a vegetable
3. Carrots
4. Peas
5. Peppers
6. Pumpkin
7. Sauerkraut
8. String Beans, Green
9. String Beans, Wax
10. Sweet Corn
11. Tomatoes
12. Tomato juice
13. Vegetable, Mixed
14. Any other for salad or soup
15. Any other

1 st	2 nd
\$1.50	\$1.00

SCORE CARD – CANNED FRUITS

Appearance – neatness, label, containers	35%
Pack	10%
Juice or Syrup – Proportion 5, cleanness 5, sugar content and flavor 5	15%
Cooking 5, Color 5	10%
Texture and Ripeness	20%
Flavor	<u>10%</u>
	100%

CLASS 11 – CANNED FRUITS

Lot No.

1. Apples
2. Apple Sauce
3. Apricots
4. Blackberries
5. Blueberries
6. Cherries
7. Gooseberries
8. Ground Cherry
9. Peaches
10. Pears
11. Plums, tame
12. Plums, wild
13. Raspberries, black
14. Raspberries, red
15. Rhubarb
16. Strawberries, tame
17. Any other

1 st	2 nd
\$1.50	\$1.00

SCORECARD FOR JELLY

Appearance, clearness	10%
Color	10%
Crystal	10%
Taste and Preservation of Natural Fruit Flavor	40%
Texture	20%
Container	<u>10%</u>
	100%

CLASS 12 – JELLY must have jam/jelly lids

Lot No.

1. Apple
2. Blackberry
3. Blueberry
4. Choke cherry
5. Cranberry
6. Cranberry, Highbush
7. Crab Apple
8. Currant
9. Grape
10. Pin Cherry
11. Plum
12. Raspberry
13. Rhubarb
14. Strawberry
15. Strawberry, Wild
16. Any other

1st 2nd
\$1.50 \$1.00

CLASS 13 – JAMS

Jams are whole fruit, slightly crushed; evenly distributed in syrup of jelly like brilliance and color, but slightly softer than jelly.

Lot No.

1. Apple Butter
2. Apricot
3. Apricot Butter
4. Blackberry
5. Blueberry
6. Gooseberry
7. Grape
8. Peach
9. Peach Butter
10. Plum
11. Plum Butter
12. Raspberry
13. Rhubarb
14. Strawberry
15. Wild Strawberry
16. Any other Jam
17. Any other butter

1st 2nd
\$1.50 \$1.00

CLASS 14 – PRESERVES

Preserve is fruit, whole if small, sectioned if larger, tender, transparent and plump in thick syrup of jelly like consistency, but not as thick as jelly.

Lot No.

1. Cherry
2. Ground Cherry
3. Peach
4. Pear
5. Pineapple
6. Plum
7. Strawberry
8. Tomato, red
9. Tomato, yellow
10. Any other

1 st	2 nd
\$1.50	\$1.00

CLASS 15 – MARMALADES AND CONSERVES

A conserve contains either small or large fruit or both combined and may have nuts and raisins

Lot No.

1. Dried Fruit Conserve
2. Grape Marmalade
3. Mixed Fruit Conserve
4. Peach Conserve
5. Plum Conserve
6. Orange Marmalade
7. Rhubarb Conserve
8. Watermelon Conserve
9. Any other

1 st	2 nd
\$1.50	\$1.00

SCORECARD – PICKLES AND RELISHES

Pack 10%
Color 15%
Flavor 35%
Firmness 20%
Acidity 20%
100%

CLASS 16 – PICKLES

Lot No.

1. Beans
2. Beets
3. Bread and Butter
4. Crabapple, sweet
5. Cucumber, green
6. Cucumber, ripe
7. Dill
8. Mustard
9. Peach
10. Pear
11. Sweet, mixed
12. Tomato, Green sweet
13. Watermelon
14. Any other

1st 2nd
\$1.50 \$1.00

CLASS 17 – RELISHES

Lot No.

1. Chili Sauce
2. Chow Chow
3. Corn Relish
4. Cucumber
5. Pepper relish
6. Piccalilli
7. Pizza sauce
8. Salsa
9. Spaghetti sauce
10. Tomato catsup
11. Any other relish

1st 2nd
\$1.50 \$1.00

SCORECARD – CANNED MEATS

Appearance: Neatness, label, container	10%
Pack	15%
Color	10%
Proportion of liquid and fat to meat	10%
Color to liquid	5%
Cooking	5%
Choice of product	10%
Flavor	<u>35%</u>
	100%

CLASS 18 – CANNED MEATS

1. Beef
 2. Chicken
 3. Fish
 4. Mince Meat
 5. Pork
 6. Sausage or meat balls
 7. Soup stock, kind labeled
 8. Any other
- 1st 2nd
\$1.50 \$1.00

CLASS 19 – HOME PRODUCTS

Lot No.

1. ½ dozen dark eggs
 2. ½ dozen colored eggs
 3. ½ dozen white eggs
 4. Extract comb honey, 1 pint
 5. Maple syrup in pint glass jars
 6. Soap, homemade
 7. Wine, homemade
 8. Any other
- 1st 2nd
\$1.50 \$1.00

Best of Show Champion Rosette Classes 10-19