



## Food Department

**Superintendent:** Lorene Bartos

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**Phone:** 402-423-7541 or (C) 402-310-3481

**Online Registration Deadline:** Wednesday, August 3, 2016

**Check-In:** Monday, August 8<sup>th</sup>, 2:00pm-7:00pm, Lincoln Room

**Judging:** Tuesday, August 9<sup>th</sup>, 8:00am-1:00pm, Lincoln Room (Closed to Public)

**Show Times Open to Public:** Wednesday, August 10<sup>th</sup> – Saturday, August 13<sup>th</sup>, 10:00am-10:00pm

**Entry Fees:** None

**Premiums:** 1st place: \$5.00  
2nd place: \$4.00  
3rd place: \$3.00  
4th place - \$2.00 (only in Youth)  
Also Special Awards

**PREMIUM PAYOUTS** will only be paid during the release times at the Premium Payout Station. No payouts will be paid at any other time. If you do not collect your premiums during these times, you will forfeit your winnings!

**Release Times:** Because of limited space, all baked goods NOT placing may be picked up on Wednesday, August 10<sup>th</sup>. Non-placing baked entries not picked up by Wednesday at 9:00pm will be disposed of. All canned goods and baked goods which placed will be released on Saturday, August 13<sup>th</sup>, 9:00pm-10:30pm or Sunday, August 14<sup>th</sup>, 9:00am-NOON.

### SHOW RULES

Exhibitors may only enter in one division, Adult or Youth. The Youth Division is for youth ages 5-18 (as of January 1, 2016). Please put youth age on tags.

### BREAD

Bread must be one loaf, baked in a single bread pan, size 4"x8" or larger for white and whole wheat. Quick Bread sizes should be 3"x7" or larger. Pan or loaf size is optional for other kinds of bread. Rolls must be shown in groups of four attached, made in an 8x8 or 9x9 inch pan. All bread should be shown on a white paper plate or piece of cardboard that had been covered with white paper. Bread products must be secured in a plastic bag. Muffins, kolaches, etc. 4 on a plate.

### CAKES

May be exhibited on white paper plates, or cardboard covered with white paper. Must be frosted, unless otherwise specified. One slice of the cake from those placing will be used for display purposes. No cake mixes are allowed in any category except for Create-A-Cake and Decorated Cake.

### CANNED FRUITS & VEGETABLES

All products entered in this class shall be canned from August, 2015 through July, 2016. The entry must be in

quart or pint jars used for canning. PLEASE LEAVE JAR RINGS ON ALL JARS. All canned goods must remain in good condition during fair. Any article receiving a premium that does not comply with the above, loses the right to such premium. We require all classes be processed according to USDA guidelines. Jars must be labeled with (1) method of preservation, (2) altitude, (3) processing time, and (4) number of pressure if pressure canner used.

### **Secretary's Cookie Jar**

This entry consists of a gallon container of your choice, filled with assorted (at least six different kinds) of cookies. Bring one of each kind of cookie in a small box so the judge will not have to open the container. The first place cookies will be given to the Secretary of the Fair Board, Second place cookie will be given to the Treasurer of the Fair Board. Containers will be returned to the owners.

### **Cookies**

Four cookies on a white paper plate, secured with a plastic bag.

### **DRIED/DEHYDRATED**

This exhibit involves drying out the natural moisture present in all fruit, vegetables, etc. so that the enzymes which cause decay are inhibited. Exhibit in an unsealed pint or half-pint jar ONLY. Jar must be full. Please include lid and ring.

### **HOMEMADE CANDY**

Six pieces of candy on a small white paper plate secured with a plastic bag.

### **JAMS, JELLIES, & BUTTER**

All products entered in this class shall be canned from August, 2015 through July, 2016. Must be in jelly or half pint jars used for canning. PLEASE LEAVE JAR RINGS ON ALL JARS. Entries will be opened and judged on appearance, flavor and texture. WE REQUIRE ALL CLASSES BE PROCESSED ACCORDING TO USDA GUIDELINES.

Jams - Jams are crushed pieces of fruit suspended in its own jelly. All products entered in this class shall be canned from August, 2015 through July, 2016.

Jellies - Jellies are beautiful in color, translucent, tender enough to cut easily with a spoon, yet firm enough to hold its shape when turn from the glass. All products entered in this class shall be canned from August, 2015 through July, 2016.

### **JUICES**

All products entered in this class shall be canned from August, 2015 through July, 2016. Must be in quart jars used for canning. PLEASE LEAVE JAR RINGS ON ALL JARS. We require all classes be processed according to USDA guidelines.

### **PICKLES, RELISHES & SALSA**

All products entered in this class shall be canned from August, 2015 through July, 2016. Quarts and pints may be used. Jars must be canning jars. PLEASE LEAVE JAR RINGS ON ALL JARS. Entries will be opened and judged on appearance, flavor and texture. We require all classes be processed according to USDA guidelines. Attach a label with processing method and time.

### **PIES**

Use your own pie plates. All pies must be in 8" or 9" plates. Must be two crusts, unless otherwise noted. One slice of pie from those placing will be used for display purposes.