

# PERISHABLE FOODS CONTEST

## SPECIAL RULES - READ CAREFULLY

This contest is designed for foods that are not suitable to be entered 24 hours or more prior to judging. Examples would include cream pies, warm dips, ice cream, gelato, cheesecake, soups, casseroles, dairy products and baked goods. If you are not sure if your entry qualifies for the Perishable Foods Contest, contact the Perishable Foods Superintendent.

Due to its increasing popularity, the Perishable Foods Contest has been divided into two separate competitions:

Junior entries (18 years or younger) will be entered and judged on Friday, September 15. Entries will be accepted at 9am and judged at 10am.

Adult entries (19 years and older) will be entered and judged on Saturday, September 16. Entries will be accepted at 9am and judged at 10am.

Foods should be brought in at the temperature at which they would be served. This can be done by using insulated containers and wrapping carefully.

Cakes and pies must be in/on disposable containers, such as paper or aluminum plates. Cookies should be on a paper plate. The containers should be properly labeled with product provided and ingredients used. Items that contain uncooked egg products will not be permitted.

Judging: Breads and related baked items will be judged on appearance of crust, crumb, flavor and texture. Cakes will be judged on appearance, texture, crumb and taste. Pies will be judged on appearance, flavor, texture of crust and of filling.

After submission and judging, all entries will be handled at the discretion of Perishable Foods Superintendent.

### **DIVISION 1 – BREADS**

Only whole loaves will be accepted. No mini loaves.

#### ***Class description***

001 – Yeast bread – non-machine made

002 – Yeast bread – machine made

003 – Non-yeast bread

### **DIVISION 2 – LOAF OR BUNDT CAKE**

Cake must be on disposable container such as cardboard or cake round.

Only whole cakes will be accepted.

### **DIVISION 3 – LAYER CAKE**

Only whole cakes will be accepted. No frosting with uncooked egg products permitted. Must have at least 2 8" layers.

## **DIVISION 4 – DECORATED CAKES**

### **SPECIAL RULES**

Anyone who sells cakes from home kitchens, teaches cake decorating, who is now teaching or has taught in the past is considered professional when more than 10% of his/her income is made from such activity. Professional entries will be for display only. This rule also applies to Bakery and Restaurant decorators. Decorated cakes of questionable subject or theme by the judges will not be judged or displayed. Cake separators are not considered part of the decoration on the cake. No frosting with uncooked egg products permitted. Decorated cakes must be movable and completely finished before bringing to the Perishable Foods Contest. Sheet cakes not to exceed 12"X 18".

### ***Class description***

004 – Professional

005 – Non Professional

## **DIVISION 5– COOKIES AND BROWNIES**

Six (6) each

## **DIVISION 6 – PIES**

Pies must be on/in a disposable container such as paper or aluminum plate.

## **DIVISION 7 – HOMEMADE CANDIES**

Amateurs Only (Not less than 7 pieces)

## **DIVISION 8 – MISCELLANEOUS BAKED GOODS**

For example, cupcakes, edible houses, doughnuts etc.

## **DIVISION 9 - BUTTERS, SAUCES, SOUPS**

## **DIVISION 10 - ICE CREAMS AND GELATOS**

## **DIVISION 11 - CASSEROLES, ETHNIC FOODS**

## **DIVISION 12 - APPETIZERS AND HORS D'OUVRES**