



Department 25

Foods & Nutrition



Entries due	May 25	
Entries checked in	Tuesday of Fair	Noon – 6 pm
Judging - Foods	Tuesday of Fair	6:30 pm
Judging – Food Pres.	Wednesday of Fair	9:00 am
Exhibits released	Sunday of Fair	5 pm

Entry Information:

- Maximum of **35** entries per exhibitor in this department
- Only one entry per class/lot number is permitted.

Exhibit Information:

- Entries must be brought in between noon and 6 pm on Tuesday. All exhibits must be in place by 6 pm.
- Regulation paper plates will be furnished. **DO NOT COVER.**
- No nuts or frostings permitted – except in the candy category.
- No liners for cupcakes or muffins.
- If entered in the wrong category or if directions have not been followed, exhibit will be disqualified or given a lower placing at the discretion of the judge.
- All are welcome to be present and ask questions of the judge after items are judged.
- Exhibits become the property of the Fair Association.
- Premiums: \$2.50 - \$2.25 - \$2 - \$1.50

Classes A – I are judged Tuesday beginning at 6:30 pm

CLASS A – Yeast Breads

1. Bread, braided (1/4 loaf, including end)
2. Bread, rye (1/4 loaf, including end)
3. Bread, using bread machine (1/4 loaf, including end)
4. Bread, wheat or graham (1/4 loaf, including end)
5. Bread, white (1/4 loaf, including end)
6. Breadsticks (3)
7. Cinnamon bread (1/4 loaf, including end)
8. Fancy yeast tea ring (1/4 of tea ring)
9. French bread (1/4 loaf, including end)
10. Raised doughnuts (3)
11. Rolls, parker house, cloverleaf, finger, or plain (3)
12. Sourdough bread (1/4 loaf, including end)
13. Sweet rolls, yeast – no fruit (3)
14. Sweet rolls, yeast – with fruit (3)
15. Yeast coffee cake (plain) – 4” square
16. Yeast stollen or fruit bread (1/4 loaf or 4” square)

CLASS B – Cakes (Must NOT be from prepared cake mix)

20. Angel food cake (4” square – right side up)
21. Applesauce cake (4”x4” square corner piece)
22. Bundt cake (1/4 cake)
23. Cake Doughnuts (3)
24. Chocolate cake (4”x4” square corner piece)
25. Cranberry cake (4”x4” square corner piece)
26. Cupcakes (3)

27. Gingerbread cake (4”x4” square corner piece)
28. Jelly roll, any filling (1/4 loaf)
29. Oatmeal cake (4”x4” square corner piece)
30. Poppy seed cake (4”x4” square corner piece)
31. Spice cake (4”x4” square corner piece)
32. Sponge cake (4”x4” square corner piece)
33. Vegetable cake – carrot, zucchini, pumpkin, etc. (4”x4” square corner piece)
34. White cake – egg whites only (4”x4” square corner piece)
35. Yellow cake with egg yolks (4”x4” square corner piece)
36. Any other cake not listed above – identify item on entry tag

CLASS C – Quick Breads – without yeast

40. Biscuits (3)
41. Bread, Banana (1 mini loaf)
42. Bread, Carrot (1 mini loaf)
43. Bread – combination (1 mini loaf) identify on entry tag
44. Bread, Cranberry (1 mini loaf)
45. Bread, Date (1 mini loaf)
46. Bread, Pumpkin (1 mini loaf)
47. Bread, Zucchini (1 mini loaf)
48. Bread, any other quick bread (1 mini loaf)
49. Cornbread (4”x4” square corner piece)
50. Muffins, Blueberry (3)
51. Muffins, Bran (3)
52. Muffins, Cranberry (3)
53. Muffins, plain (3)
54. Muffins, any other (3)
55. Quick Coffeecake, fruit (4”x4” square corner piece)
56. Quick Coffeecake, plain (4”x4” square corner piece)
57. Scones (3)

CLASS D – Cookies

Bar Cookies are to be cut 2”x2”

60. Banana Bars – no chips (3)
61. Brownies (3)
62. Chocolate chip bars (3)
63. Date bars (3)
64. Granola (3)
65. Lemon (3)
66. Pumpkin Bars (3)
67. Zucchini (3)
68. No bake bar, any variety (3)
69. Any other variety not listed (3), identify on entry tag

Drop Cookies (drop with teaspoon)

70. Chocolate Chip cookies (3)
71. Chocolate drop cookies (3)
72. Macaroons (3)
73. No bake cookies (3)
74. Oatmeal cookies (3)
75. Any other variety no listed (3), identify on entry tag

Formed Cookies

76. Ginger cookies (3)
77. Peanut Butter cookies (3)
78. Any other formed cookie (3), identify on entry tag



Molded Cookies

- 79. Any molded cookie (3)

Rolled Cookies

- 80. Sorghum or molasses (3)
- 81. White cookies (3)
- 82. Any other variety not listed (3), identify on entry tag

Special Cookies

- 83. Ice box or refrigerator cookies (3)
- 84. International or ethnic cookies (3)
- 85. Pinwheel or checkerboard cookies (3)
- 86. Any other variety not listed (3), identify on entry tag

CLASS E – Pies and Pastries – pies should be in pie pans no larger than 5-6” on top of pie pan. No commercial products allowed.

- 90. Any single crust pie – identify item on entry tag
- 91. Cream puff shell, baked – no filling (3)
- 92. Double crust Apple pie
- 93. Double crust Berry pie
- 94. Double crust Cherry pie
- 95. Double crust Peach pie
- 96. Tart, any variety (3)
- 97. Turnover, any variety (3)

CLASS F – Candy – Nuts are allowed in candy

- 100. Caramels (3)
- 101. Chocolate candy (3)
- 102. Chocolate fudge (3)
- 103. Hard candy (3)
- 104. Mints (3)
- 105. Peanut brittle (3)
- 106. Sea foam or divinity (3)
- 107. Any other candy not listed, identify on entry tag (3)

CLASS G – Special Diet Baking – attach recipe

	Fat Free	Gluten Free	Sugar Free
Bar Cookies (3 – 2” x 2”)	110	117	124
Cake (4” x 4” corner piece)	111	118	125
Drop Cookies (3)	112	119	126
Quick Bread (1 mini loaf)	113	120	127
Rolled Cookies (3)	114	121	128
Single Crust Pie (no larger than 5-6”)	115	122	129
Yeast Bread (1/4 loaf, including end)	116	123	130

CLASS H – Additional Items

- 140. Any three-product dairy item
- 141. Charcuterie board, with meat
 - Limited to 10”x12”
 - 1 item must be hand prepared (include recipe)
- 142. Charcuterie board, without meat
 - Limited to 10”x12”
 - 1 item must be hand prepared (include recipe)
- 143. Cheesecake, baked
- 144. Homemade pretzels
- 145. Healthy homemade after school snack
- 146. Nutritional fun food
- 147. Seasonal fun food



Cake Decorating

CLASS I – Cake Decorating

- 175. Decorated cake (dummy cake, real frosting only)
- 176. Decorated special event cake for a child
- 177. Decorated special event cake for an adult
- 178. Decorated cookies (3) on a plate (max size 4” each)
- 179. Decorated cupcakes (3) using a minimum of 3 cake decorating techniques (made in cupcake papers)
- 180. Gingerbread structure (with kit)
- 181. Gingerbread structure (without kit)

Food Preservation



- Judged Wednesday at 9 am
- Only exhibits processed after last year’s fair may be entered.
- Exhibitor must follow USDA guidelines for processing food – <https://nchfp.uga.edu/resources/category/usda-guide>
- Pint or quart size jars may be exhibited – pints are preferred.
- Tape canning label (see below) to jar.
- All exhibits must be in standard clear (not tinted) jars to qualify for judging. Standard jars are those purchased specifically for canning purposes.
- Please remove screw bands. Jars must be clean, not sticky. Use canning jars in good condition.
- NO OPEN KETTLE CANNING ACCEPTED!!** This is not an accepted method of processing home canned foods.

All canning Exhibits must be labeled with the following information:

Name of product	<i>Sliced carrots</i>
Date processed	<i>September 10, 2025</i>
Method of preparation (hot/cold)	<i>Hot pack</i>
Method of processing:	
1. Hot water bath or canner	<i>Pressure canned</i>
2. Pounds of pressure (if pressure canned)	<i>11 pounds</i>
3. Minutes of processing	<i>25 minutes (pint)</i>

PLEASE tape canning label to jar

CLASS J – Canned Fruit

- 200. Apples
- 201. Applesauce
- 202. Blackberries
- 203. Blueberries
- 204. Cherries, pitted
- 205. Peaches
- 206. Pears
- 207. Plums
- 208. Raspberries, red or black
- 209. Rhubarb, sauce
- 210. Strawberries
- 211. Fruit pie filling, identify on entry tag
- 212. Any other fruit not listed, identify on entry tag



CLASS K – Canned Vegetables

- 213. Asparagus
- 214. Beets
- 215. Carrots
- 216. Corn
- 217. Green Beans
- 218. Mixed vegetable soup
- 219. Mixed vegetables
- 220. Salsa, Fruit – identify on entry tag
- 221. Salsa – vegetable, identify on entry tag
- 222. Sauerkraut
- 223. Tomatoes
- 224. Tomatoes – Barbeque sauce
- 225. Tomatoes – Catsup
- 226. Tomatoes – Chili sauce
- 227. Tomatoes – Juice
- 228. Tomatoes – Spaghetti sauce
- 229. Yellow beans
- 230. Any other vegetable not listed, identify on entry tag
- 231. Any other vegetable soup, identify on entry tag

CLASS L – Pickles and Relishes

- 240. Beet Pickles
- 241. Bread & Butter pickles, sliced
- 242. Corn relish
- 243. Cucumber dill pickles, sliced
- 244. Cucumber dill pickles, whole
- 245. Cucumber dill pickles, spears
- 246. Cucumber sweet pickles, sliced
- 247. Cucumber sweet pickles, whole
- 248. Cucumber sweet pickles, spears
- 249. Dilly beans
- 250. Mixed vegetable relish
- 251. Pickle relish – use more pickles
- 252. Any other pickle not listed, identify on entry tag

CLASS M – Jams & Jellies

- NO freezer jams or jellies
- Containers may be opened when judged
- Use standard jars with self-sealing lids
- Jams & jellies should be in half-pint jars

- 260. Jam – Blueberry
- 261. Jam – Cherry
- 262. Jam – Peach
- 263. Jam – Raspberry, red or black
- 264. Jam – Strawberry
- 265. Jam – any other not listed, identify on entry tag
- 266. Jelly – Apple or crabapple
- 267. Jelly – Cherry
- 268. Jelly – Currant
- 269. Jelly – Grape
- 270. Jelly - Floral
- 271. Jelly – any other not listed, identify on entry tag
- 272. Marmalade, any fruit
- 273. Butter, Apple

- 274. Butter, any other fruit, identify on entry tag

CLASS N – Canned Meats

- List additional ingredients on back of entry tag, if applicable
- 280. Beef
- 281. Chicken
- 282. Chili
- 283. Pork
- 284. Venison
- 285. Any other canned meat

CLASS O – Dehydrated Foods

- Exhibits must be brought in zip-lock bags of ½ pint jars (approx. ½ cup)
- Entries must be dried after last year’s fair
- Each exhibit MUST be marked with
 - ✓ Name of product
 - ✓ Date of drying
 - ✓ Process used
 - ✓ Approx. length of drying time
- 290. Dried fruit leather (2 rolls, same fruit)
- 291. Dried fruit mix
- 292. Dried fruit – single
- 293. Dried herb
- 294. Dried herb mix
- 295. Dried meat
- 296. Dried powder, onion
- 297. Dried powder, garlic
- 298. Dried powder, tomato
- 299. Dried vegetable mix
- 300. Dried vegetable – single
- 301. Any other dried food, identify on entry tag

CLASS P – Freeze Dried Foods

- 350. Freeze dried Fruit
- 351. Freeze dried Vegetable
- 352. Freeze dried, any other

CLASS Z – Food Preservation

Best Exhibit

- 400. Best Exhibit

For Best Exhibit Choose 4:

- Dried item
- Fruit
- Jam or Jelly
- Meat
- Tomato
- Pickled item
- Vegetable

