

# DEPARTMENT - P FOODS



Mrs. Linda Alston...803-494-9291... Superintendent

[REGISTRATION FORM](#) *(click here)*

[ENTRY RULES](#) *(click here)*

**Registration Deadline...NOON, OCT 12, 2023**

**Exhibit Drop off...1:00 PM - 5:00 PM, OCT 14, 2023**

**Exhibit Pick-up...2:00 PM – 3:30 PM, OCT 23, 2023**

***NO MIXES ACCEPTED; ALL EXHIBITS MUST BE MADE FROM SCRATCH.***

- ***Only ONE entry per exhibitor per class.***

## SECTION 1 BREADS

### **Bread scorecard:**

30 Points..... Exterior, browning of crust, symmetry,  
Tenderness of crust, and volume.

70 Points..... Interior, texture, lightness, fineness,  
And Uniformity of crumb

100 Points Total

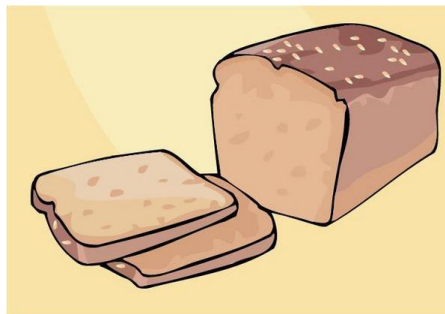
## PREMIUMS

1<sup>ST</sup> 2<sup>ND</sup> 3<sup>RD</sup>

\$5 Ribbon Ribbon

### Class No.

1. Loaf, yeast white
2. Loaf, Whole Grain
3. Loaf, quick bread
4. Loaf, sour dough
5. Loaf, cinnamon, yeast
6. Banana Nut
7. Pumpkin
8. Zucchini
9. Cheese
10. Coffee Cake
11. Rolls, yeast
12. Rolls, Cinnamon, yeast
13. Biscuits (6)
14. Corn Muffins (6)
15. Flour Muffins (6)
16. Other Muffins (6)
17. Corn Bread (must be made from scratch)\_
18. Decorated Cup Cakes
19. Other



## SECTION 2 CAKES

- A portion of cakes must be left on display all week.
- No eggs or milk may be used in icing or fillings.
- Only 1/2 cake is required per entry.

### Cakes - Iced scorecard:

10 Points.....General appearance  
15 Points.....Frostings and fillings  
30 Points.....Texture (lightness, grain)  
45 Points.....Flavor  
100 Points Total

### Cakes - Not Iced scorecard:

25 Points.....General appearance  
30 Points.....Texture (lightness, grain)  
45 Points.....Flavor  
100 Points Total

**PREMIUMS**

**1<sup>ST</sup> 2<sup>ND</sup> 3<sup>RD</sup>**

**\$10 Ribbon Ribbon**

**Class No.**

1. Pound cake – no icing
2. Pound cake, chocolate – no icing
3. Nut cake
4. Layered cake, chocolate
5. Layered cake, coconut
6. Angel Food cake
7. Carrot
8. Gingerbread
9. Red Velvet
10. Other
11. Decorated Cup Cakes



**PREMIUMS**

**1<sup>ST</sup> 2<sup>ND</sup> 3<sup>RD</sup>**

**\$10 Ribbon Ribbon**

12. Best Decorated (may use false base)
13. Best Decorated (may not use false base)

**SECTION 3  
COOKIES**

- Six (6) of each must be exhibited.

**Cookies scorecard:**

50 Points.....Flavor and texture  
25 Points.....Consistency of quality  
25 Points.....General appearance  
100 Points Total

**PREMIUMS**

**1<sup>ST</sup> 2<sup>ND</sup> 3<sup>RD</sup>**

**\$5 Ribbon Ribbon**

**Class No.**

1. Molded or pressed

2. Bar
3. Drop, other
4. Brownies
5. Oatmeal, drop
6. Chocolate Chip
7. Peanut butter, pressed
8. Sugar
9. Sugar, decorated
10. Other



## SECTION 4 CANDIES

- Twelve (12) of each must be exhibited.

<b>Candies scorecard:</b>	
50 Points.....	Flavor and texture
25 Points.....	Consistency or quality
25 Points.....	General appearance
100 Points Total	

### PREMIUMS

1 <sup>ST</sup>	2 <sup>ND</sup>	3 <sup>RD</sup>
\$5	Ribbon	Ribbon

#### Class No.

1. Fudge
2. Divinity
3. Peanut Brittle
4. Other Candy



## SECTION 5 PIES

- Must be homemade crust.

**PREMIUMS**

**1ST 2ND 3RD**

**\$6 Ribbon Ribbon**

**Class No.**

- 1. Apple Pie
- 2. Pecan Pie
- 3. Coconut Pie
- 4. Other



**SPECIAL AWARD**

Best Food Item in Show.....\$10 & Rosette