

Orangeburg County Fair

Food Conservation Department

Department Supervisor: Sylvia Wells
(803) 263-4634

Requirements

1. Canning exhibits and baked goods must be entered on Saturday, October 3, 2020 between 9 a.m. and 5 p.m., Sunday, October 4, 2020 between 1 p.m. and 5 p.m., or Monday, October 5, 2020 between 9 a.m. and 11 a.m.
2. All cookies and candies must be displayed in Zip-lock bags.
3. No articles having been previously exhibited or canned in previous years may be entered.
4. All canned products must be in clean standard jars as designated in the premium list – any not conforming to this regulation will be disqualified.
5. Exhibitors may enter only one exhibit in each category. Once jars are placed on exhibit, they will not be exchanged or moved.
6. No canned products having rusty lids may be exhibited.
7. Exhibitors are required to have cakes and bread wrapped in cellophane paper ready for placing.
8. Entries may be picked up between 5 p.m. and 6 p.m. the last Sunday of the fair. Any work that is not picked up during this time will be held at Orangeburg County Fairgrounds office for pick up until October 16, 2020. The fairgrounds office is only open on Wednesday and Thursdays between 5:30pm and 7:00pm. **NO ENTRY MAY BE REMOVED FROM THE FAIR PRIOR TO 5 p.m. the last Sunday of the fair.**

Miss Annie Award

One hundred dollars will be awarded in prizes to winning adults of Orangeburg and adjoining counties. Each exhibit must have 12 or more different varieties of fruits and vegetables. All entries must be in standard canning jars of one size (pints or quarts). This exhibit will be judged by the following scale:

Quality 30 points
Attractiveness 25 points
Variety 25 points
Quantity 20 points

Articles exhibited in open competition may not be shown in this exhibit. Awards will be made as follows: 1st Place - \$50 and Rosette; 2nd Place - \$25; 3rd Place - \$15; and 4th Place - \$10.

Do Your Canned Goods Pass This Test?

Overall Appearance:

- Good proportion of solid to liquid?
- Full pack with proper headspace?
- Liquid just covering solid?
- Free of air bubbles?
- Free of imperfection – stems, core, seeds?
- Good seals?
- Practical pack that is done quickly and easily?

Fruits and Vegetables:

- Pieces uniform in size and shape?
- Characteristic uniform color?
- Shape retained – not broken or mushy?
- Proper maturity?

Liquid or Syrup:

- Clear and free of sediment?

(1) Fruits and Vegetables

- | | |
|---|------------|
| A. Appearance (color and clearness) | 20 points |
| B. Uniformity (size, shape of product) | 20 points |
| C. Packing and Filling (head space and air bubbles) | 20 points |
| D. Maturity (ripe, but not over ripe) | 20 points |
| E. Container | 20 points |
| TOTAL | 100 points |

(2) Soft Spreads

- | | |
|-------------------------------------|------------|
| A. Appearance (color and clearness) | 20 points |
| B. Consistency | 20 points |
| C. Uniformity | 20 points |
| D. Flavor | 20 points |
| E. Container and Seal | 20 points |
| TOTAL | 100 points |

(3) Pickles

- | | |
|---|------------|
| A. Appearance (color and clearness) | 20 points |
| B. Uniformity (size, shape of product) | 20 points |
| C. Packing and Filling (head space and air bubbles) | 20 points |
| D. Maturity (ripe, but not over ripe) | 20 points |
| E. Container | 20 points |
| TOTAL | 100 points |

Family and Community Leaders Clubs

Open to Extension Homemakers Clubs Only

The exhibit to consist of 5 jars of one size (pints or quarts) from a club as follow: 2 jars of fruit, 1 jar of tomatoes, 2 jars of vegetables. 1st prize - \$10.00; 2nd prize - \$7.50; 3rd prize - \$5.00; 4th prize - \$4.00; and prizes of \$2.00 each for remaining exhibits.

Special Prize - Adults Only

Exhibit to consist of 4 quart jars - 2 jars fruit and 2 jars vegetables. 1st prize - \$7.50; 2nd prize - \$5.00; 3rd prize - \$3.00; and prizes of \$2.00 each for remaining exhibits.

King Arthur

Please see each company's paperwork for further information.

Canned Goods for Adults

(Standard Canning Jar - Heat Sealed - No Paraffin)

1st prize - \$3.00; 2nd prize - \$2.00; 3rd prize - \$1.00

Fruits (Standard Quart or Pint)

1. Peaches
2. Pears
3. Apples
4. Figs
5. Blackberries
6. Blueberries
7. Applesauce
8. Other Fruit

Vegetables (Standard Quart or Pint)

9. Okra
10. Tomatoes
11. Carrots
12. String beans
13. Beets
14. Field Peas
15. English Peas
16. Squash
17. Sauerkraut
18. Butterbeans
19. Corn
20. Other Vegetables

Pickles (Standard Quarts or Jars)

21. Cucumber (cut)
22. Cucumber (whole)
23. Beet
24. Artichoke
25. Green Tomato
26. Pear
27. Okra
28. Green Beans

29. Squash
30. Peach
31. Watermelon
32. Onion
33. Chow Chow
34. Bread and Butter
35. Pepper
36. Jalapeño

37. Zucchini
38. Pimento
39. Other Pickles

Relishes (Standard Quart or Pint)

40. Pepper
41. Chili Sauce
42. Cucumber
43. Tomato/Catsup
44. Artichoke
45. Pear
46. Corn
47. Summer Salsa
48. Other Relishes

Jams (Standard Quart or Pint)

49. Pear Honey
50. Peach
51. Plum
52. Blackberry
53. Apple
54. Strawberry
55. Grape
56. Other Jams

Preserves (Standard Quart or Pint)

- 57. Plum
- 58. Fig
- 59. Pear
- 60. Peach
- 61. Watermelon
- 62. Strawberry
- 63. Grape
- 64. Apricot
- 65. Nectarine
- 66. Other Preserves

Conserves (Standard Quart or Pint)

- 67. Peach
- 68. Pea
- 69. Apple
- 70. Fig
- 71. Grape Chutney
- 72. Marmalade
- 73. Other Conserves

Jellies (In Standard Glasses or Pints)

- 75. Strawberry
- 76. Blackberry
- 77. Grape
- 78. Apple
- 79. Plum
- 80. Crabapple

- 81. Pepper
- 82. Other Jellies

Juices (In Standard Glasses or Pints)

- 83. Blackberry
- 84. Tomato
- 85. Grape
- 86. Wines, Cordials

Fruit Butter (Standard Quarts or Pints)

- 87. Apple
- 88. Peach
- 89. Other Fruit Butter

Honey and Syrup (Should be in Sterile Canning Jars but NO Processing is needed)

- 90. Syrup
- 91. Comb Honey
- 92. Strained Honey

Eggs

- 93. 1 Dozen Eggs - Uniform Size and Color

Miscellaneous

- 94. Miscellaneous Items



KING ARTHUR FLOUR BAKING CONTEST

www.kingarthurfLOUR.com

King Arthur Flour is looking for your best and most delicious frosted cupcake. Be sure and make them from scratch - no cake mixes or prepared frostings allowed. Creativity is strongly encouraged so get baking with King Arthur Flour and you could be the blue ribbon winner!

ENTRY DEADLINE: MONDAY, OCTOBER 5, 2020 BY 11:00 A.M.

DATE OF CONTEST: MONDAY, OCTOBER 5, 2020 AT 2:00 P.M.

PRIZES:

1st place: \$30 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com

2nd place: King Arthur Flour Baker's Companion Cookbook

3rd place: King Arthur Flour Standard Bread Loaf Pan

1st, 2nd, and 3rd place winners will also receive ribbons.

CONTEST RULES

1. Cupcakes **must** use King Arthur Flour and be made from scratch. No cake mixes or prepared frostings.
2. Judging will be based on: Taste (50%), Creativity (25%), and Texture (25%).
3. Contestants may submit more than one type of cupcake, but only one entry per participant can win.
4. This contest is open to amateur bakers of all ages.
5. Fair committee selects judges; judges' decisions are final.
6. Entry will need to serve 3 judges.
7. No team entries, this contest is for individual competition.

8. The cooking contest coordinator and/or contest sponsor reserves the right to make any changes or decisions prior to or during the contest as deemed necessary. Their decision will be final.
9. King Arthur Flour is widely available in local grocery stores. For product information, recipe ideas, and store locations go to: www.kingarthurfLOUR.com

DAY OF CONTEST

1. Entries will be received from Sunday, OCTOBER 4, 2020, 1:00pm – 4:00pm and Monday, OCTOBER 5, 2020, 9:00am – 11:00am in the Exhibit Building.
2. Judging will begin at 2:00 P.M. on Monday, OCTOBER 5, 2020.
3. Entries may be brought in any type of container (preferably disposable). Orangeburg County Fair shall not be responsible any loss or damaged containers.
4. Entries must be prepared at home.
5. If you have any questions or concerns, please contact that fair office at (803) 534-0358 or via email orangeburgfair@gmail.com.



KING ARTHUR FLOUR CUPCAKE BAKING CONTEST www.kingarthurfLOUR.com

ENTRY FORM KING ARTHUR FLOUR BAKING CONTEST

NAME: _____

MAILING ADDRESS: _____

TELEPHONE NUMBER: _____

EMAIL ADDRESS: _____

Send to: Orangeburg County Fair, PO Box 726, Orangeburg, SC 29116 or submit with entry.

YOUTH

OPEN TO ALL YOUTH

Ages 9 – 19

1ST
\$3.00

2ND
\$2.00

3RD
\$1.00

(Food Preservation – Standard Canning Jars – Heat Sealed – No Paraffin)

FRUITS

1. Apples
2. Figs
3. Peaches
4. Pears
5. Blueberries
6. Blackberries
7. Other Fruit

VEGETABLES

8. String Beans
9. Okra
10. Beets
11. Squash
12. Carrots
13. Tomatoes
14. Field Peas
15. English Peas
16. Other Vegetables

PICKLES

17. Cucumber
18. Mixed
19. Beet
20. Peach
21. Chow Chow
22. Artichoke
23. Green Tomatoes
24. Bread & Butter

25. Corn Relish
26. Other Pickles

PRESERVES

27. Fig
28. Peaches
29. Pear
30. Strawberry
31. Grape
32. Plum
33. Other Preserves

JAMS

34. Peach
35. Blackberry
36. Strawberry
37. Pear Honey
38. Other Jam

JELLY

39. Grape
40. Plum
41. Apple
42. Peach
43. Blackberry
44. Other Jelly

45. Miscellaneous

JUNIOR/YOUTH CATEGORY

(Age 15 or under as of October 5, 2020)

KING ARTHUR FLOUR FROSTED CUPCAKES

25 – King Arthur Cupcakes

- 1 – MUST use King Arthur Flour.
2. Three Cupcakes per entry.
3. Taste: 50 points Appearance: 25 points Texture: 25 points **Total: 100 points**

ENTRY DEADLINE: MONDAY, OCTOBER 5, 2020 BY 11:00 A.M.

DATE OF CONTEST: MONDAY, OCTOBER 5, 2020 AT 2:00 P.M.

PRIZES:

1st place: \$30 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com

2nd place: King Arthur Flour Baker's Companion Cookbook

3rd place: King Arthur Flour Standard Bread Loaf Pan

1st, 2nd, and 3rd place winners will also receive ribbons.

CONTEST RULES

1. Cupcakes **must** use King Arthur Flour and be made from scratch. No cake mixes or prepared frostings.
2. Judging will be based on: Taste (50%), Creativity (25%), and Texture (25%).
3. Contestants may submit more than one type of cupcake, but only one entry per participant can win.
4. This contest is open to amateur bakers of all ages.
5. Fair committee selects judges; judges' decisions are final.
6. Entry will need to serve 3 judges.
7. No team entries, this contest is for individual competition.

8. The cooking contest coordinator and/or contest sponsor reserves the right to make any changes or decisions prior to or during the contest as deemed necessary. Their decision will be final.
9. King Arthur Flour is widely available in local grocery stores. For product information, recipe ideas, and store locations go to: www.kingarthurfour.com

DAY OF CONTEST

1. Entries will be received from Sunday, OCTOBER 4, 2020, 1:00pm – 4:00pm and Monday, OCTOBER 5, 2020, 9:00am – 11:00am in the Exhibit Building.
2. Judging will begin at 2:00 P.M. on Monday, OCTOBER 5, 2020.
3. Entries may be brought in any type of container (preferably disposable). Orangeburg County Fair shall not be responsible any loss or damaged containers.
4. Entries must be prepared at home.
5. If you have any questions or concerns, please contact that fair office at (803) 534-0358 or via email orangeburgfair@gmail.com.



KING ARTHUR FLOUR CUPCAKE BAKING CONTEST

www.kingarthurfour.com

ENTRY FORM KING ARTHUR FLOUR BAKING CONTEST

NAME: _____

MAILING ADDRESS: _____

TELEPHONE NUMBER: _____

EMAIL ADDRESS: _____

Send to: Orangeburg County Fair, PO Box 726, Orangeburg, SC 29116 or submit with entry.

4-H and YOUTH FOODS

Work must be done by YOUTH (Ages 9 thru 19)

CANDY	1 ST	2 ND	3 RD
1. Chocolate Fudge – 12 pieces -----	\$2.00	\$1.50	\$1.00
2. Divinity Fudge – 12 pieces			
3. Other			

BREAD

4. Rolls – 12
5. Cookies – 12

CAKE

6. Sponge -----	\$5.00	\$4.00	\$3.00
7. Caramel			
8. Pound			
9. Chocolate			
10. Fruit Cake-----	\$10.00	\$8.00	\$5.00
11. Decorative Cakes			
12. Other Cakes-----	\$5.00	\$4.00	\$3.00

PIES

13. Apple-----	\$6.00	\$4.00	\$2.00
14. Cherry			
15. Coconut Custard			
16. Lemon Meringue			
17. Pecan			
18. Pumpkin			
19. Sweet Potato			
20. Chocolate			
21. Cheese Cake			
22. Other			

KING ARTHUR CUPCAKES – See next page for information and prizes

BAKED PREPARED FOOD DEPARTMENT

ADULT – GENERAL – OPEN TO ALL HOMEMAKERS

YEAST BREAD SCORE CARD

Exterior

Uniform Browning of Crust (for Bread and Rolls) or Attractiveness.....	10 Points
Of Decoration (for Sweet Bread and Sweet Rolls).....	5 Points
Symmetry.....	5 Points
Tender of Crust.....	5 Points
Volume – Light in Weight in Proportion to Size.....	10 Points

Interior

Texture.....	5 Points
Lightness.....	5 Points
Fineness and Uniformity of Crumb.....	10 Points
Uniform Color.....	5 Points
Moistness without sogginess.....	5 Points
Flavor.....	10 Points
TOTAL.....	100 Points

Bread

	1 st	2 nd	3 rd
1. Loaf of Bread-----	\$3.00	\$2.00	\$1.00
2. Rolls – 12			

Cake Score Card

General Appearance.....	10 Points
Frosting and Filling.....	15 Points
Texture (Lightness, Grain).....	30 Points
Flavor.....	45 Points
TOTAL.....	100 Points

	1 st	2 nd	3 rd
CAKES			
3. Cookies – 12.....	\$2.00	\$1.50	\$1.00
4. Fruit Cake.....	\$10.00	\$8.00	\$5.00
5. Sponge.....	\$5.00	\$4.00	\$3.00
6. Pound			
7. Chocolate Layer			
8. Caramel Layer			
9. Carrot Cake			
10. Other.....	\$5.00	\$4.00	\$3.00
10a. Decorative Cakes.....	\$10.00	\$8.00	\$5.00

CANDIES 12 Pieces Score Card

Flavor.....	50 Points
Consistency or Creamy Quality.....	25 Points
General Appearance.....	25 Points
TOTAL.....	100 Points

CANDY	1st	2nd	3rd
11. Fudge Candy – 12 pieces	\$2.00	\$1.50	\$1.00
12. Divinity Fudge			
13. Mints			
14. Other Candies			

PIES

To be 8" or 9" standard size and displayed under refrigeration.
ALL crusts must be made from scratch.

SCORE CARD

General Appearance.....	25 Points
Texture of Crust or	25 Points
Filling.....	25 Points
Flavor.....	25 Points
TOTAL.....	100 Points

PIES	1 st	2 nd	3 rd
15. Apple.....	\$6.00	\$4.00	\$2.00
16. Cherry			
17. Coconut Custard			
18. Lemon Meringue			
19. Pecan - Traditional			
20. Pecan - Other			
21. Pumpkin			
22. Sweet Potato			
23. Chocolate Meringue			
24. Lemon Ice Box			
25. Cheese Coke, Plain			
26. Cheese Cake, Other			