

DEPARTMENT 20 – CULINARY- NEW LOCATION FLORAL HALL

Superintendent - Joan Till-Born - 507-358-1999

PRE-ENTRY REGISTRATION: Deadline is July 22, 2026

ENTRY DAY: Monday, July 27, 2026

ENTRY TIME: 10:00 a.m. - 7:00 p.m.

RELEASE DATE: Sunday, July 27, 2026
4:00 –6:00 pm

**ENTRIES ARE TO BE MADE BY MAIL OR
ON-LINE. GO TO OUR WEBSITE,
www.olmstedcountyfair.com FOR ENTRY FORM
AND INSTRUCTIONS
Entries also accepted on entry day**

RULES AND REGULATIONS

- Items are brought to **FLORAL HALL**
- All articles exhibited must be the product of the exhibitor.
- An Exhibitor may make only one entry in any lot.
**ENTRIES CANNOT BE MADE IN THE SAME LOT
OR LOTS BY MORE THAN ONE PERSON FROM
THE SAME FAMILY,** with the exception of the Junior
Division.
- ONLY ARTICLES WHICH ARE THE PRODUCT OF
THE "HOME" KITCHEN WILL BE ELIGIBLE**
- Cakes will not be accepted on any plate or dish that has to
be returned to the owner.
- All products to be on 6" paper plate and covered with clear
plastic bag.

General Score Card for:

Yeast and Quick Breads

Egg and Butter Cakes

Cookies, Doughnuts and Pies

Food Safety Processing	25
General Appearance	20
Product Quality	20
Flavor and Aroma	<u>35</u>
Total	100

Class 100- YEAST BREAD

½ Loaf (standard size)

Standard Size Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

- | | |
|---|---------------------|
| 1 | Bread – White |
| 2 | Bread – Whole Wheat |
| 3 | Bread – Rye |
| 4 | Bread – Raisin |
| 5 | Oatmeal |
| 6 | Sourdough |

- | | |
|----|----------------------------|
| 7 | Bread – with Additions |
| 8 | French Bread – ½ Loaf |
| 9 | Gluten Free Bread – ½ Loaf |
| 10 | Unspecified |

Class 110 – MACHINE BREAD

Small Loaf

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No

- | | |
|----|----------------------------|
| 1 | Bread – White |
| 2 | Bread – Whole Wheat |
| 3 | Bread – Rye |
| 4 | Bread – Raisin |
| 5 | Oatmeal |
| 6 | Sourdough |
| 7 | Bread – with Additions |
| 8 | French Bread – ½ Loaf |
| 9 | Gluten Free Bread – ½ Loaf |
| 10 | Unspecified |

Class 120- SWEET DOUGHS - YEAST

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

- | | |
|----|-----------------------------------|
| 1 | Coffee Cake (1/2) |
| 2 | Cinnamon Swirl Bread (1/2) |
| 3 | Dinner Rolls – Any type (3) |
| 4 | Buns (3) |
| 5 | Yeast Doughnuts – Plain (3) |
| 6 | Bundt Type Coffee Cake (2" slice) |
| 7 | Sourdough Buns (3) |
| 8 | Sweet Rolls w/Fruit/Nuts (3) |
| 9 | Sweet Rolls |
| 10 | Gluten Free Rolls (3) |
| 11 | Unspecified. |

Class 130 – QUICK BREADS

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

- | | | | |
|---|-----------------------------------|----|---------------------------|
| 1 | Baking Powder | 9 | Muffins-Bran (3) |
| | Biscuits (3) | | |
| 2 | Bread-Banana-1/2 Loaf | 10 | Muffins-Blueberry (3) |
| 3 | Bread-Date-1/2 Loaf | 11 | Muffins-Corn (3) |
| 4 | Gingerbread-4" Square | 12 | Muffins-Oat Bran (3) |
| 5 | Bread-Nut (No Fruit)-
1/2 Loaf | 13 | Muffins-Plain (3) |
| 6 | Bread-Pumpkin-1/2
Loaf | 14 | Muffins-Poppy Seed
(3) |

7	Bread-Vegetable (Zucchini or Carrot)- 1/2 Loaf	15	Muffins-Any Other (3) Gluten Free (Any Type) (3)
8	Cake Doughnuts (3)- Plain	17	Scones -(3) Any Unspecified

BEST OF SHOW– BREAD BAKING

Class 140 - CAKES

4" Square – Not a Corner Piece – Unfrosted

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Sponge	9	Cup Cakes-Chocolate (3)
2	Jelly Roll (2" Slice)	10	Vegetable Type Cake Carrot, Pumpkin etc.
3	White Cake	11	Bunt Cake (2" slice)
4	Yellow Cake	12	Cheesecake (Any Type) (one Slice)
5	Chocolate	13	Angel Food
6	Spice	14	Unspecified
7	Cake with Fruit or Nuts	15	
8	Cup Cakes – white (3)		

Class 150 – COOKIES AND BARS (3 COOKIES OR BARS)

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Chocolate Brownie	14	Snickerdoodle
		15	No-Bake Drop Cookie
2	Date Bar	16	No-Bake Low-Fat Cookie
3	Any Other Bar Cookie	17	Peanut Butter Drop
4	Rolled – Ginger/Molasses	18	Original Recipe (Any type)
5	Rolled – White	19	Holiday Cookie – rolled
6	Rolled – Fruit Filled	20	Holiday Cookie (Any type)
7	Any Other Rolled Cookies	21	Unspecified
8	Chocolate Drop		
9	Ginger Drop / Molasses		
10	Fruit or Nut drop		
11	Oatmeal Drop		
12	Any other Drop		
13	Chocolate Chip		

BEST OF SHOW– BAKING

Class 160 – ETHNIC BAKING

Please label each exhibit with Ethnic background (Norwegian, German, etc.); along with the name, use of exhibited item, and the recipe.

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Fattigman (3)	10	Kolache (3)
2	Krumkake (3)	11	Other Bar
3	Sandbakkelse (3)	12	Other Cookie
4	Rosettes (3)	13	Other Bread
5	Julekage	14	Pizelles (3)
6	Kuchen	15	Kaansekage
7	Stollen	16	Baklava
8	Lefse (3)	17	Unspecified
9	Swedish Tea Ring		

BEST OF SHOW – ETHNIC BAKING

Class 165 – DECORATED CAKES

Judged on Decorating Only

Frosting must be edible. Theme Open. Cake Forms preferred.

-judged on frosting and decorating only

Sheet Cake Size – 9 x 13. Layer Cake – 2 9" Rounds.

Cup Cakes –3

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Sheet Cake – Amateur	5	Doll Cake – Amateur
2	Sheet Cake – Professional	6	Doll Cake – Professional
3	Layer Cake – Amateur	7	Cup Cakes – Amateur
4	Layer Cake – Professional	8	Cup Cakes – Professional

BEST OF SHOW RIBBON – DECORATED CAKES

Class 166 – DECORATED CAKES

YOUTH Ages 7-11

Lot Numbers and Premiums SAME as Class 165

(State Age on Entry Form)

Frosting must be edible. Theme Open. Cake Forms allowed

Sheet Cake Size – 9 x 13. Layer Cake – 2 9" Rounds.

Cup Cakes –3

Class 167 – DECORATED CAKES

JUNIOR Ages 12-16

Lot Numbers and Premiums SAME as Class 165

(State Age on Entry Form)

Frosting must be edible. Theme Open. Cake Forms allowed

Sheet Cake Size – 9 x 13. Layer Cake – 2 9" Rounds.

Cup Cakes –3

BEST OF SHOW – DECORATED CAKES –

Youth & Junior

All decorated cakes will be displayed in a refrigerated case if necessary.

Class 168 - PIES

Must be made from scratch. No frozen or packaged pastry, no prepared pie filling.

One Slice on a disposable plate.

Premium:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

- | | |
|---|------------------------------------|
| 1 | Apple |
| 2 | Cherry |
| 3 | Other Fruit (Peach, Rhubarb, Etc.) |
| 4 | Pumpkin |
| 5 | Pecan |

Class 170 – PIE CRUST

Premiums

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

- | | |
|---|--|
| 1 | Baked Shell – on Disposable Pan – Made with Lard |
| 2 | Baked Shell – on Disposable Pan – Made with Other Shortening |

Class 180 – HONEY BAKING

Premiums

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

- | | | | |
|---|--------------------------|---|--|
| 1 | Honey Bread – ½ Loaf | 3 | Honey Cookies (3) |
| 2 | Honey Quick Bread ½ Loaf | 4 | Honey Cake (4" square) |
| | | 5 | Machine Bread made with honey (1/2 loaf) |

Class 190 – HOME MADE CANDY (3)

Premiums

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

- | | | | |
|---|--------------------------------------|---|----------------|
| 1 | Caramels | 5 | Peanut Brittle |
| 2 | Divinity | 6 | Unspecified |
| 3 | Fudge - Variety of Three (3) Flavors | | |
| 4 | Mints | | |

Class 195 – Child and Adult

Open to children 3-6 with the help of a relative, sibling parent, grandparent etc.

Class 196 – Child and Adult

Open to children 7-10 with the help of a relative, sibling, parent, grandparent, etc.

Premiums

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

- | | | | |
|---|-------------------------|----|----------------------------|
| 1 | Brownie – Any Type | 10 | No-Bake Drop cookie |
| 2 | Date Bar | 11 | No-Bake Low Fat Bars |
| | | 12 | Macaroons |
| 3 | Any other Bar Cookie | 13 | Original Recipe (Any Type) |
| 4 | Rolled – Holiday Cookie | 14 | Holiday Cookie Drop |
| 5 | Any other Rolled Cookie | 15 | Unspecified |
| 6 | Chocolate Chip | | |
| 7 | Oatmeal Drop | | |
| 8 | Peanut Butter | | |
| 9 | Any other Drop Cookie | | |

Class 200 – 295 – JUNIOR FOODS

Exhibitors: Ages 7 – 16 State Age on Entry Tag

Entry Date: Monday, July 24 10:00 am – 8:00 pm

Class 200 – YEAST BREAD

Lot Numbers and Premiums same as Class 100

Class 210 – MACHINE BREAD

Lot Numbers and Premiums same as Class 110

Class 220 – SWEET DOUGHS-YEAST

Lot Numbers and Premiums same as Class 120

Class 230 – QUICK BREAD

Lot Numbers and Premiums same as Class 130

Class 240 - CAKES

Lot Numbers and Premiums same as Class 140

Class 250 – COOKIES AND BARS

Lot Numbers and Premiums same as Class 150

Class 260 – ETHNIC BAKING

Lot Numbers and Premiums same as Class 160

Class 268 - PIES

Lot Numbers and Premiums same as Class 168

Class 280 – HONEY BAKING

Lot Numbers and Premiums same as Class 180

Class 290 – HOMEMADE CANDY

Lot Numbers and Premiums same as Class 190

Class 268 - PIES

Lot Numbers and Premiums same as Class 168

Class 280 – HONEY BAKING

Lot Numbers and Premiums same as Class 180

Class 290 – HOMEMADE CANDY

Lot Numbers and Premiums same as Class 190

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DEPARTMENT 26 – FOOD PRESERVATION

PRE-ENTRY DEADLINE: Friday, July 16, 2026

ENTRY DATE: Monday, July 21, 2026

10:00 am – 7:00 pm

RELEASE DATE: Sunday, Aug 2, 2026

4:00 – 6:00 pm

RULES AND REGULATIONS

1. Bring entries to the Horticulture Building.
2. Exhibits must be in half- pint, pint, or quart jars.
WHOLE CUCUMBER PICKLES MAY BE IN 2 QUART JARS.
3. IRREGULAR OR COLORED JARS WILL NOT BE ACCEPTED
4. There will be only one entry by a person in a lot
5. All meats and vegetables must have been canned in a pressure cooker
6. Any exhibits passing the appearance test may be opened and tasted by the judge for final placing
7. Exhibits from previous years cannot be shown
8. TWO PIECE LIDS ARE MANDATORY per standard set be the canning industry. LEAVE RINGS ON.
9. All recipes, procedures and times followed must be according to current USDA and/or University of Minnesota Home Food Preservation Guidelines. Call the Answerline: 1-800-854-1678 or search <https://extension.umn.edu/food-safety/preserving-and-preparing>
10. ALL EXHIBITS MUST BE LABELED WITH CONTENTS, METHOD OF PREPARATION AND PROCESSING TIME. EXHIBITS WITHOUT LABEL WILL NOT BE ACCEPTED.
11. When low acid vegetables (carrots, peppers, onions) are combined with tomatoes (or higher acid vegetables), they must be pressure canned.
12. Always use an up to date cookbook. Old canning recipes can be hazardous to your health.
13. NO FREEZER OR REFRIGERATOR JAMS OR JELLIES.
14. Check www.homecanning.com for videos, more information, etc.

SCORE CARD

Appearance, Sealing, Container, Packing	50
Color	25
Product Quality	<u>25</u>
TOTAL	100

Class 120 - PICKLES

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Pickled Fruit	13	Zucchini
2	Bread and Butter	14	Mixed Pickles
3	Beet	15	Cucumbers with Hot Peppers
4	Cucumber Dill	16	Sweet Dill
5	Cucumber Sweet	17	Garlic
6	Cucumber Ripe	18	Green Tomato
7	Onion	19	Kosher
8	Peach	20	Sweet Pepper
9	Pear	21	Hot Pepper
10	Bean-Green/Yellow	22	Vegetable (one or mixed)
11	Watermelon	23	Unspecified
12	Carrot		

Class 130 - RELISHES

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Catsup	6	Fruit
2	Salsa	7	Cranberry
3	Cucumber	8	Pepper Relish
4	Vegetable	9	Unspecified
5	Corn		

Class 135 - SAUCES

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Spaghetti	4	Barbecue
2	Barbeque	5	Chili
3	Horse Radish	6	Tomato Sauce
		7	Unspecified

Class 140 - MEAT

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Beef	4	Mince Meat
2	Chicken	5	Fish
3	Pork	6	Unspecified

Class 150 - FRUITS

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Apples - Sliced	11	Strawberries
2	Apricots	12	Blueberries
3	Cherries - Bing	13	Pie Mix
4	Cherries - Ground	14	Apple Sauce
5	Cherries – Pie	15	Fruit Cocktail
6	Peaches	16	Blackberry
7	Pears	17	Rhubarb
8	Plums	18	Nectarine
9	Raspberries - Black	19	Unspecified
10	Raspberries - Red		

Class 160 - Vegetables

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Asparagus	12	Tomatoes w/ Onion & Peppers
2	Beans - Green	13	Tomato Soup
3	Beans - Wax	14	Sauerkraut
4	Beets	15	Potatoes
5	Carrots	16	Pumpkin
6	Corn – Cream Style	17	Squash - Summer
7	Corn – Whole Kernel	18	Squash- Winter
8	Greens –Any Kind	19	Peppers
9	Mixed for Soup	20	Tomatoes -Stewed
10	Peas	21	Unspecified
11	Tomatoes - Whole		

Class 170 - JUICE

Premiums

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Grape	5	Chokecherry
2	Apple	6	Tomato
3	Raspberry	7	Unspecified
4	Elderberry		

Class 180 - SPECIAL

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

More Than One Variety per Lot May Be Entered In Each of The Following Lots, but Must Be Labeled

Lot No.

1	Lard- Home Rendered - Pint
2	Container of Horseradish
3	Container of Herb Vinegar
4	Container of Home Dried Fruits

5	Container of Home Dried Vegetables
6	Container of Home Dried Herbs
7	Container of Home Dried Grains
8	Container of Home Dried Meats

Jam and Jelly

Score Card Appearance (Sealing, Label)

Sealing, container, packing	30
Color	35
Clearness	<u>35</u>
TOTAL	100

Class 190 - JELLIES

STANDARD HALF- PINT OR PINT JELLY GLASSES

NO ODD JARS WILL BE ACCEPTED

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Apple	10	Rhubarb
2	Cherry	11	Gooseberry
3	Currant	12	Choke Cherry
4	Grape	13	Blackberry
5	Raspberry	14	Vegetable
6	Plum	15	Rhubarb w/ Addition
7	Herb	16	Black Raspberry
8	Strawberry	17	Crabapple
9	Elderberry	18	Unspecified

Class 200 - JAM

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

A soft spread made by combining crushed or chopped fruits with sugar and cooking to form a gel. Commercial pectin may or may not be added. Jams can be made with a single fruit or with a combination of fruits. They should be firm but spreadable. Jams do not hold shape of the jar. (Definition from homecanning.com)

Jams are whole fruits, slightly crushed, evenly distributed in syrup of jell- like brilliance and color but slightly softer than jelly.

Lot No.

1	Apricot	10	Blueberry
2	Apple Butter	11	Cherry
3	Grape	12	Blackberry
4	Rhubarb	13	Ground Cherry
5	Raspberry	14	Rhubarb w/ Additions
6	Strawberry	15	Black Raspberry
7	Peach	16	Orange Marmalade
8	Vegetable	17	Peach Marmalade
9	Plum	18	Unspecified

Class 210 - PRESERVES

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

A soft spread in which the fruit is preserved with sugar so it retains its shape and is transparent, shiny, tender and plump. The syrup varies from thickness of honey to that of soft jelly. A true preserve does not hold its shape when spooned from the jar.

(Definition from homecanning.com)

Preserves consist of fruit pulp run through a sieve, sugar added and cooked until it forms a paste of good consistency for spreading. Spices may be added.

Lot No.

1	Apricot	6	Tomato
2	Peach	7	Gooseberry
3	Plum	8	Vegetable
4	Raspberry	9	Unspecified
5	Strawberry		

Class 215 – SYRUPS –

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1	Strawberry	4	Raspberry
2	Blueberry	5	Unspecified
		6	Maple
3	Peach		

Class 220 – JR. FOOD PRESERVATION

Premiums:

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

General Rules and Regulations Apply.

Exhibitors Age 16 and Under.

Please State your age on entry tag.

Lot No.

1	Pickles - Dill	8	Jelly
2	Pickles- Sweet	9	Jam
3	Other Pickles	10	Preserves
4	Meat	11	Juice
5	Fruit	12	Unspecified
6	Vegetables		
7	Dried Item		
	(fruit/herb/vegetables)		

NEW LOCATOION – FLORAL HALL

Deadline for Pre-Entries: Wednesday, July 22, 2026

Use for Horticulture & Crops, Domestic Arts, Culinary & Food Preservation, Hobbies, and Wine

(NOTE: Do not use this form for Livestock, Photography, Fine Arts, Talent Show or FFA Entries)

*Please completely fill in your name and mailing address. This form is for mail-in entries and it can be filled out on your computer. If you need more space, complete this page again to continue until you have everything listed; number each page and print before exiting as information you have entered will not be saved. Send one copy to us and keep one copy for yourself. Entries are to be mailed to **Olmsted County Fair, Open Class Entries, 1403 Third Ave SE, Rochester, MN 55904**. Each individual exhibitor must complete a separate form; also a separate form is needed for each department. Check your Department rules for limits on how many lots you can enter.*

Entries can also be made online using the Blue Ribbon link on <http://www.olmstedcountyfair.com/open-class/>

Exhibitor Name _____ (Premium check will be issued in this name)

Street Address _____ City, State, Zip _____ Phone _____ - _____ - _____

E-mail _____

Dept. #	Class #	Lot/Sublot	Description of Exhibit

Exhibitor Signature _____ Date _____