

**SUNDAY YOUTH DIVISION
YOUTH BAKING**

Jr. Division—age 11 and under; Teen Division—age 12—18
BEST OF SHOW (SUNDAY) \$10 gift sponsored by
Dr. Charles Pfister, Orthodontist, Medina, OH

Section R—YOUTH QUICK BREADS—2 large slices on disposable plate covered in a clear plastic bag.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

CLASSES:

- | | |
|------------------|------------------|
| 1. Jr. Div. Any | 2. Teen Div. Any |
| Kind Quick Bread | Kind Quick Bread |

Section S—YOUTH PIES “ONE CRUST” - 2 slices on small plate covered in clear sealed plastic bag.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

CLASSES:

- | | |
|----------------------|-----------------------|
| 3. Jr. Div. Any Kind | 4. Teen Div. Any Kind |
|----------------------|-----------------------|

Section T—YOUTH CANDY—3 pieces on a small plate covered in clear sealed plastic bag.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

CLASSES:

- | | |
|----------------------|-----------------------|
| 5. Jr. Div. Any Type | 6. Teen Div. Any Type |
|----------------------|-----------------------|



**Dept. 14—HOME CULINARY:
THURSDAY**

SUPERINTENDENTS: Linda Keiper, Chair, (330) 304-6825, Paula Winrod, Assistant Chair; Janet Gommel, Carol Lintner, Esther Steidl, Judy Steidl, Sandy Steidl, Martha Vaughn, Sue Vendetti, and Donna Warden.

Entries accepted from 9:00 a.m.—NOON, Thurs., Aug. 1, 2024.
CLOSED Judging at 1:00 p.m. RULES: SEE DEPT 13

**THURSDAY YOUTH DIVISION
BAKED GOODS**

Jr. Division—age 11 and under; Teen Division—age 12—18
BEST OF SHOW (THURSDAY) \$10 gift sponsored by
Dr. Charles Pfister, Orthodontist, Medina, OH

NOTE: All baked goods to be judged on flavor, lightness, general appearance and crumb **(No box mixes please!)**

Section A—YOUTH CUPCAKES—Iced 6 on large disposable plate in clear sealed plastic container. **(REGULAR SIZE CUPCAKES ONLY)**

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

CLASSES:

1. Jr. Div.—any, identify flavor
2. Jr. Div.—filled, any label*
3. Teen Div.—any, identify flavor
4. Teen Div.—filled, any label*

Section B—YOUTH COOKIES—6 on a large disposable plate covered clear sealed plastic bag.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

CLASSES:

- | | |
|--------------------------------|---------------------------------|
| 1. Jr. Div. Peanut Butter Drop | 7. Teen Div. Peanut Butter Drop |
| 2. Jr. Div. Bar Fancy | 8. Teen Div. Bar Fancy |
| 3. Jr. Div. Oatmeal Drop | 9. Teen Div. Oatmeal Drop |
| 4. Jr. Div. Brownies, Plain | 10. Teen Div. Brownies, Fancy |
| 5. Jr. Div. Other than listed | 11. Teen Div. Other than listed |
| 6. Jr. Div. Decorated | 12. Teen Div. Decorated |

Section C—YOUTH PIES “TWO CRUST” - in clear disposable covered container.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

CLASSES:

1. Jr. Div.—Any, identify with picture
2. Teen Div.—Any, identify with picture
3. Youth with Adult helping – Any, identify flavor (Ex. parent, grandparent; photo to show judge) *

THURSDAY ONLY

Section D—SPECIAL RECIPE CONTEST

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

RULES:

1. To be brought on Thursday, August 3 from 9:00 a.m. to NOON
2. **MUST FOLLOW THE DIRECTIONS TO THE LETTER.**
3. Bring all bars in cut equal sizes in a disposable sealed container with a lid or in a sealable clear plastic gallon bag.
4. Pictures will be taken at the time of entry with your entry.
5. Ribbons & **BEST OF SHOW** gift cards **given to 1st-3rd in both Adult and Youth categories.** Trophy sponsored by Anthony Capretta, Auditor, Medina, OH

CLASS:

1. Special Recipe – Adult
2. Special Recipe – Youth (11 and under)

Quick & Easy Fruit Bars

Ingredients

Crust & Topping

- 1 cup granulated sugar
- 1 teaspoon baking powder
- 3 cups all-purpose flour
- ¼ teaspoon salt
- Finely grated zest of 1 small lemon, optional, but so good!
- 1 cup cold unsalted butter, cut into cubes
- 1 large egg
- ½ teaspoon pure vanilla extract

Filling

- Berry Jam either store bought or homemade approximately 12-16oz. depending upon taste or brand. Could be more.

Instructions

1. Preheat oven to 375 degrees F. Line a 9x13 pan with foil or parchment, and butter or spray with non-stick spray.

For the crust and topping

1. Using a hand mixer or stand mixer fitted with the paddle attachment, combine granulated sugar, baking powder, flour, and salt. Add lemon zest, butter, egg, and vanilla. Beat on low speed until the butter is evenly distributed in small pieces and mixture is crumbly.
2. Dump a little more than half of the mixture into the bottom of the prepared pan. Use your hand or the bottom of a measuring cup to evenly press the dough into the pan.

Filling

1. Spread the filling over the crust, then crumble the remaining dough over the top of the berries.

Bake for approximately 40-45 minutes, until the top is light golden brown, and the fruit is bubbling. Transfer from the pan to a wire rack to cool completely. For the cleanest slices refrigerate before cutting.

2024 BAKERY AUCTION THURSDAY, AUGUST 1, 2024 6:00 P.M. at Bldg. #22

Please note that we have asked for a whole bakery item (not just pieces) for all Thursday entries so that the judge can taste a piece and we can auction off the rest.

All auction proceeds go back into the Home Department for improvements.



Section E—ONE CRUST PIES—In clear disposable sealed covered container.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

BEST OF SHOW \$10 gift sponsored by Nelson Family, Lafayette Twp., OH

CLASSES:

1. Dutch Apple
2. Any other, labeled
3. Cobbler – any, labeled*

REFRIGERATED PIES—in clear disposable covered container & sealed.

4. Banana Cream
5. Peanut Butter Cream
6. Any other refrigerated, identify flavor

Section F—CAKES—WHOLE cake in clear disposable sealed covered container. **NO CARDBOARD BOXES.**

NOTE: All baked goods to be judged on flavor, lightness, general appearance and crumb (**No box mixes please, No Saran Wrap!**)

PREMIUMS: 1st-\$8; 2nd-\$6; 3rd-\$4

BEST OF SHOW \$10 gift sponsored by Anthony Capretta, Auditor, Medina, OH

CLASSES:

1. Angel Food
2. Chiffon
3. Chocolate Layer
4. Banana Layer
5. Vegetable Cake
6. Red Velvet
7. Coffee Cake without yeast
8. Coffee Cake with yeast
9. Upside Down Cake, any
10. Spice Cake, any
11. Other not listed, labeled
12. Cake Pops (6) supported in Styrofoam.

Section G—COOKIES—6 on a large disposable plate covered in sealed plastic bag.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

BEST OF SHOW \$10 gift sponsored by Parker Hannifin, Wadsworth, OH

CLASSES:

1. Rolled, identify
2. Crop, w/ fruit and/or nuts
3. Peanut Butter
4. Molasses
5. Cake mix based, bar, fancy
6. No Bake, labeled w/ recipe
7. Brownies, fancy
8. Brownies, plain only
9. Chocolate Chip
10. Refrigerator
11. Filled Cookies, identify
12. Snickerdoodle
13. Other than listed, identify
14. Decorated Sugar—Flower*

Section H—ETHNIC BREADS/DESSERTS

NOTE: Please label entry with name of bread or dessert and country of origin. Place whole loaf of bread/dessert in clear disposable sealed container or plastic bag.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

BEST OF SHOW \$10 gift sponsored by Serenity Acres, Seville, OH

CLASSES:

1. Ethnic Breads/Rolls
2. Ethnic Desserts

Section I—TWO CRUST PIES—whole pie in a clear sealed covered disposable container, **NO CARDBOARD BOXES.**

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

BEST OF SHOW \$10 gift sponsored by Parker Hannifin, Wadsworth, OH

CLASSES:

1. Apple
2. Peach
3. Cherry
4. Other Non- Berry, labeled
5. Any Berry
6. Man's Apple Pie (must be baked **BY A MAN ONLY**)

Dept. 15 HOME—WINE & BREW

Section J—CANDY—6 pieces on disposable plate in clear sealed plastic bag.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

BEST OF SHOW \$10 gift sponsored by **Buehler's Forest Meadows, Medina, OH**

CLASSES:

1. Chocolate Fudge, plain
2. Peanut Butter Fudge, nuts
3. Any other kind
4. Any Brittle

Section K—CUPCAKES—6 cupcakes in a sealed plastic container.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

BEST OF SHOW \$10 gift sponsored by **Janet Gommel, Seville, OH**

CLASSES:

1. Yellow with chocolate icing
2. Chocolate with white icing
3. Other flavor with choice of icing, labeled
4. Decorated—any flavor/design of your choice
5. Filled center – any label*

Section L—GLUTEN FREE—put what is specified in a clear disposable sealed bag or container.

NOTE: Need recipe and item labeled for judges to read.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

BEST OF SHOW \$10 gift sponsored by **Keiper Family, Seville, OH**

CLASSES:

1. Cookies (6 on a disposable plate)
2. Pie, any (whole)
3. Cake, any (whole)
4. Bread, any (whole)

Section M—KETO—put what is specified in a clear disposable sealed bag or container.

NOTE: Need recipe and item labeled for judges to read.

PREMIUMS: 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

BEST OF SHOW \$10 gift certificate sponsored by **Buehler's Forest Meadows, Medina, OH**

CLASSES:

1. Cookies (6 on a disposable plate)
2. Pie, any (whole)
3. Cake, any (whole)
4. Bread, any (whole)

Section N—HUMMUS—1 oz. sample for judging, labeled.

PREMIUMS: 1st-\$5; 2nd-\$4; 3rd-\$3; 4th-\$2

BEST OF SHOW \$20 gift sponsored by **Janet Gommel, Seville, OH**

CLASSES:

1. Hummus, any variety
2. Roasted Red Pepper
3. Garlic

SUPERINTENDENTS: Pam Oberholtzer, Chair, (330) 242-4056; Lori Berger, Assistant Chair; Heidi Kodicovic.
PRE-ENTRY REGISTRATION: ENTRIES CLOSE JULY 20, AT 4:00 p.m. MAIL ENTRIES MUST BE POST MARKED BY JULY 13, 2024.

PROCEDURE FOR ENTERING PROJECT: Exhibitor must purchase a Membership, Season or Mini Ticket. Please pick up tags for your projects at the Fair Office. Make sure there is a tag for each project. If a tag is missing report it to the Fair Office immediately. Attach tags prior to bringing items to Bldg. #22 during specific times.

ENTRIES: Sunday, July 28 from 2:00—5:00 p.m.

JUDGING: Sunday, July 28 after close of entries. The building will be closed.

DISMISSAL TIME: Sunday, August 4 from 8:00—9:00 p.m.

RULES:

1. Wines may be made from grapes, other fruit, berries, vegetables, grains, other suitable ingredients or blends of these.
2. Ingredients may be fresh, dried, canned, concentrated or otherwise preserved.
3. Wines should be amateur-homemade by the process of fermentation and must not be blended with commercial wines.
4. Wines appropriate for fortification may be fortified with suitable commercial spirits.
5. Only one bottle may be entered in each class.
6. Exhibits should be submitted in clear or colored smooth glass bottles of approximately 26 ounces (4/5 quart) capacity.
7. Bottles should have nearly straight sides and a top which can be removed without tools except for a corkscrew.
8. Bottles should be filled within 1" or 2" of the fully installed top or cork and must not be overfilled.
9. Wines should be clear and free of flotation particles (not cloudy).
10. Table wine should be free of effervescence.
11. Any wine considered unfit will not be judged.
12. Bottles for judging cannot be labeled with vineyard or producer names.
13. Please label non-grape wines with fruits etc. used.
14. Any exhibitor wishing to take their wine home after judging must bring an extra bottle of same color water for display. If not replaced, bottles will be emptied. A label may be on the replacement bottle. After judging, the judge will discuss the wines with the exhibitors if they wish. If a ribbon is awarded it must be left on the extra bottle for display.
15. All wine entered in this department must be made by the exhibitor named. If a family makes them together, only one member may be the exhibitor and winner.
16. Please make sure your entry is correct. No changes will be made on day of entry.

