DEPARTMENT 61 – CULINARY ARTS (FOOD)

* All food must be made from scratch, unless otherwise stated.
* All food exhibitors can use a mix as an ingredient in a food project, but ONLY First (1st) time exhibitors can use a mix/canned fillings and/or box pastry mix as their food project.
* NEW RULE: All food exhibits must be accompanied by the new 8 ½ x 11 Recipe Card. This card MUST include the Exhibitor’s Name, club, fair class, name of recipe, ingredients, recipe directors and a colored picture of the finished product. This will be displayed during fair week instead of the exhibit. A recipe card template is available at http://msue.anr.msu.edu/county/montcalm/4_h_fair_information
* Alcohol may not be used as an ingredient.
* All exhibits must be entered in a zip-lock bag and on a small paper plate to be provided by exhibitor.
* Cake, pie, quick bread and yeast bread exhibits – whole item judged with one (1) piece or 2” slice left for exhibit in zip-lock bag on small paper plate, the remainder taken home after judging.
* Cream or Custard pies and casseroles must be removed after judging, leaving the recipe card and ribbon for display.
* Exhibitor may use microwave equipment, but must list use on entry and recipe card(s).
* Prepared and displayed food(s). Snack In ‘Healthy. Members/Leader packet for beginners available at MSU Montcalm Extension Office.

DIVISION 1 – BEGINNER FOODS (AGES 9 – 10)
Class #
6100 Beginner Foods – First Project
6101 Beginner Foods – Second Project
6102 Beginner Foods – Third Project

DIVISION 2 – INTERMEDIATE FOODS (AGES 11 – 13)
Class #
6103 Intermediate Foods – First Project
6104 Intermediate Foods – Second Project
6105 Intermediate Foods – Third Project

DIVISION 3 – ADVANCED FOODS (AGES 14 – 19)
Class #
6106 Advanced Foods – First Project
6107 Advanced Foods – Second Project
6108 Advanced Foods – Third Project

DIVISION 4 – HOLIDAY FOODS (AGES 9 – 19)
* May NOT use a dummy cake or boxed frosting.
* For Decorated Cupcake and Cake classes a boxed cake mix can be used, but only for these classes.
Class #
6109 Decorated Cupcakes – 1st Year Exhibitor
6110 Decorated Cake – 1st Year Exhibitor
6111 Decorated Cake – 2nd Year Exhibitor
6112 Decorated Cake – 3rd Year or more Exhibitors
6113 Molded Candy – 3 pieces, 2 different kinds
6114 Cooked Homemade Candy – 3 pieces, 2 kinds
6115 Other Novelty Items (Ginger Bread House, etc.)

DIVISION 5 – INTERNATIONAL FOODS (AGES 9 – 19)
Class #
6116 Foreign Yeast Bread or Sweet Rolls
6117 Three (3) Foreign Cookies or Baked Product except bread or rolls

DIVISION 6 – HERITAGE FOODS (AGES 9 – 19)
Class #
6118 Corn, Wheat, Rye, Buckwheat and Sourdough Bread
6119 Food Prepared from Old Recipe

DIVISION 7 – OUTDOOR COOKING (AGES 9 – 19)
Class #
6120 Educational Exhibit to include one or more of the following: A properly packed picnic basket (omit food, but explain method of safe food storage and transport) two (2) pieces of homemade equipment for use on a campfire or a poster and 3-D exhibit.

DIVISION 8 – MISCELLANEOUS (AGES 9 – 19)
Class #
6121 Recipe Modification – Adapt recipe for healthy diet. Original and modified recipe must be exhibited.
6122 Educational Exhibit (food preparation, table settings, equipment, comparison prices and other learning experiences including outdoor meals and equipment) items and/or posters may be used. Refer to material available at MSU Montcalm Extension office.
6123 Food Safety Exhibit – Proper food storage; food preparation techniques, items, notebook, and/or posters to be used.
6124 Meat Product Foods – Prepare a dish using at least one pound of Beef, Goat, Lamb, Pork, Rabbit, Poultry or Veal.
6125 Dairy Product Foods – Prepare a dish using at least two (2) of the following dairy products: Milk, Cheese, Yogurt, Cream, Cottage Cheese, Sour Cream or Ice Cream. Or prepare a hard or soft cheese.
6126 Mix in a Container – Must bring the mix to display recipe and the finished product.

DIVISION 9 – FOOD PRESERVATION/ FREEZING
* All freezing exhibits taken home after judging.
* Exhibits should be in a visible container.

BEGINNERS (AGES 9 – 10)
Class #
6127 One (1) package fruit or vegetable
6128 One (1) package cookies
DIVISION 9 – FOOD PRESERVATION/ FREEZING (Continued)

INTERMEDIATE (AGES 11 – 13)

Class #
6129 Two (2) packages fruits or vegetables – 2 kinds
6130 Two (2) jars jam or jelly – 2 varieties
6131 Two (2) packages baked products – 2 kinds
6132 Homemade frozen salad, fruit, or dessert

ADVANCED (AGES 14 – 19)

Class #
6133 Three (3) packages fruits or vegetables – 3 kinds
6134 Three (3) jars jam or jelly – 3 varieties
6135 Three (3) packages baked products – 3 kinds
6136 Homemade frozen salad, fruit or dessert

MISCELLANEOUS (AGES 9 – 19)

Class #
6137 Educational Exhibit on freezing, include poster and other materials

DIVISION 10 – FOOD PRESERVATION/ CANNING

* Each exhibitor should select uniform containers of the same size and kind (pint size recommended).
* The exhibit must be prepared since last year’s 4-H Fair.

BEGINNERS (AGES 9 – 10)

Class #
6138 Two (2) jars – 2 varieties

INTERMEDIATE (AGES 11 – 13)

Class #
6139 Three (3) jars – 3 varieties.

ADVANCED (AGES 14 – 19)

Class #
6140 Four (4) jars – 4 varieties.

MISCELLANEOUS (AGES 9 – 19)

Class #
6141 Educational Exhibit on canning, include poster and other materials.

DIVISION 11 - FOOD PRESERVATION/ OTHER DEHYDRATION (AGES 9 – 19)

Class #
6142 Two packages of fruits, vegetables and/or meat – 2 kinds
6143 Educational Exhibit on dehydration