

2023 SOUTHEASTERN YOUTH FAIR KITCHEN SHOW

- **COORDINATOR:** Crystal Hurst (352-303-1060)
- **ENTRY DEADLINE/IMPORTANT DATES:** Refer to Calendar of Events for all important dates

1. The SEYF Rules & Regulations apply to this show.
2. A teacher, leader, or parent is responsible for ensuring exhibits were produced by the exhibitor between March 2022 and February 2023.
3. All items entered in the Kitchen Show must fit in one of the shows categories and classes shown on page two of this document. No items will be allowed for display only.
 - a. Based on the number of entries, the Show Coordinator may create and/or combine categories/classes.
 - b. Each class is divided into Junior, Intermediate and Senior divisions.
 - c. Exhibitors may enter only ONE item in each category.
4. ALL EXHIBITS (AND ALL PARTS OF THE EXHIBIT) MUST BE EDIBLE FOR HUMAN CONSUMPTION. (See special rules for Decorative Cakes Class.)
5. ALL Exhibits require a 3x5 card complete with recipe, showing ingredients and step-by-step instructions leading to the completed product. Recipes will be removed and kept after judging.
6. Box or convenience mixes (i.e., cake, biscuit, brownie, muffin, quick bread mixes, etc.) will be permitted as a base for a food entry if it is prepared with at least three (3) ingredients not included on the standard box instructions (i.e., fruit, nuts, Jell-O, chocolate chips, caramels, peanut butter, coconut, pudding mix, grated vegetable, etc.)
7. No items requiring refrigeration, warming or additional cooking will be accepted. Examples of food items not acceptable include (but are not limited to) items prepared with whipped cream or cream cheese, fresh fruits or vegetables, breads with broccoli and/or meats, etc.)
8. Exhibits should be attractively arranged on *DISPOSABLE PLATES and securely covered with clear plastic wrap. Please DO NOT use decorative containers, ribbons, etc. to display your entries.) See classes section for specific amounts to be entered.
9. All exhibits become the property of the Fair. A portion will be used for display. The remainder may be sold as a fundraiser for the Kitchen Show.
10. All exhibits will remain on display for the entire Fair; however, the Fair reserves the right to discard food items that have deteriorated and become unattractive for display.
11. For safety reasons, all foods, with the exception of Creative Foods and Food Preservation items, will be disposed of at the close of the Fair.
12. Exhibits for the Creative Foods and Food Preservation and all awards not picked up on the designated day and time will be forfeited and become property of the SEYF.
13. The SEYF will assume no responsibility or liability for the damage or loss of articles exhibited. Supervision will be provided during Fair hours.

AWARDS

14. The Show Coordinator reserves the right to withhold awards if there is not sufficient competition or if, in the opinion of the judges, the quality of work does not merit an award.
15. Premiums may be awarded after all sponsorships have been collected and all expenses have been paid on individual shows and events.
16. All awards will be in Junior, Intermediate and Senior divisions in each show.
 - Best of Show (one awarded per show, not per division)
 - Best of Class
 - Best of Category (Prepared Foods only)
 - All exhibitors will receive a participation ribbon

PREPARED FOODS SHOW

1. All General Rules listed on page one apply to this show.
2. See below for classes/categories of entries for the Prepared Foods Show.

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CREATIVE FOODS SHOW

1. All General Rules listed on page one apply to this show.
2. See below for classes/categories of entries for the Creative Foods Show.
3. For Decorative Cakes-Class I, Styrofoam cake forms MUST be used instead of actual cake. All other parts of the cake decorations must be edible.
4. Creative Foods exhibits not picked up at the designated day and time will be discarded.

FOOD PRESERVATION SHOW

1. All General Rules listed on page one apply to this show.
2. See below for classes/categories of entries for the Food Preservation Show.
3. Prior to preparing any foods for the Food Preservation Show, please obtain current food preservation bulletin from the Extension office for current processing methods and times.
4. Fruit and vegetable exhibits must be in standard clear pint or quart glass jars.
5. Jams, pickles and preserves may be in half-pint, pint, or quart jars.
6. Jellies must be in standard half-pint or pint jelly containers. Do not use paraffin.
7. All jars must be labeled on the bottom with the following information: name of exhibitor, class and category, date of packing and method used. Any product not labeled or incorrectly process will be disqualified. See Nchfp.uga.edu
8. Food Preservation exhibits not picked up at the designated day and time will be discarded.

PLEASE NOTE: Prepared foods will not be consumed until the following morning of turn in. Prepared foods will be judged on presentation, texture and flavor. Some quick breads are best fresh out of the oven. However judges will be mindful of when prepared.

PREPARED FOODS:		
Class 1 - Breads 1) Quick Breads – Biscuits (6) 2) Quick Breads – Muffins (6) 3) Quick Breads – Loaf 4) Yeast Breads – 1 loaf or 6 rolls 5) Donuts (6) 6) Miscellaneous	Class 2 – Cakes (whole) 1) Shortened or Butter Pound Cake 2) Loaf, Layer or Sheet Cake 3) Cupcakes or Pops (6) 4) Miscellaneous	Class 3– Cookies or Candy (6 required) 1) Clusters 2) Drop 3) Fudge 4) Hard 5) Confection 6) Mold 7) Bar 8) Miscellaneous

CREATIVE FOODS:		
Class 1 – Decorative Cakes	Class 2 – Decorative Cookies	Class 3 – Decorative Miscellaneous, Sugar Designs (more for display than eating)

FOOD PRESERVATION:		
Class 1 – Canned Vegetables, Pickled Vegetables, Relishes, or Salsa’s	Class 2 – Canned Fruits, Preserves, Conserves, Jams, Jellies, Marmalades	Class 3 – Dehydrated Fruits, Vegetables, Dehydrated Meats or Miscellaneous