Be a Winner for the 2021 Fair!

- It's all about: PRESENTATION! PRESENTATION! PRESENTATION!
    - Be sure to present your entries attractively
    - Use egg wash (not water) on bread products
    - Bring muffins WITHOUT liners so judge can see your beautiful product
    - Put pies in clear glass containers—garage sales and thrift stores are GREAT places to find clear glass pie plates and pies bake best in glass than in foil
    - Use a cookie scoop for uniform cookies
    - Use FRESH ingredients (baking powder, flour, shortening, baking soda, yeast, nuts)
- Read the fair rules from the foods section to make your project entries
    - 3 cookies per plate in a zip lock bag
    - To cover larger items, get a plastic garment bag from the cleaners
    - Put small label on bottom of entry
    - Attach larger entry tag on top of product
    - Tape/staple recipe to back of entry tag
    - All entries must have a recipe attached to entry tag
    - Use a SAFE recipe
        - **No** cream cheese…WHATSOEVER!
        - If making homemade icing, use a buttercream recipe. Don't use a frosting recipe that calls for raw eggs
        - Make sure all eggs used in the recipe are thoroughly cooked in the final product
        - Finished products should not include perishable ingredients (fresh fruit, slices of jalapeno peppers, meat, chocolate ganache, lemon curd, sour cream filling, ricotta filling—anything that needs refrigeration)
        - All canning recipes should come from:
            - USDA
            - National Center for Home Food Preservation/So Easy to Preserve
            - Ball resources from the last 10 years
        - UNSAFE RECIPES—DON'T USE THESE:
            - Custard Pies (pumpkin, cheesecake0
            - Cream/Meringue Pies (coconut, chocolate, lemon, any flavor)
            - Strawberry Pie
            - Chiffon Pie
            - Canning recipes from magazines, family members, blogs, Pinterest
- Read your recipe
    - Know the difference between baking soda and baking powder
    - Measure correctly…and don't measure salt over your batter in the mixing bowl
    - Practice your recipe before you make your final entry product. This let's you share your practice products with others. ☺
- If you make a gift basket, be creative. Look through magazines, go to other fairs for ideas, watch the cooking shows on TV, look through Pinterest. There are a lot of ideas out there!
- And, as always…
    - Don't forget to ask questions if you have any
    - Smile, learn and enjoy learning about food
    - We love seeing you enter your fresh baked things at the fair!
- Please note, we are still in transition-mode with COVID-19 protocols. We're not sure where the fair location will be, but we are trying to find the safest setup to hold conference judging
- For more success tips, visit: https://www.rrc.k-state.edu/judging/index.html, https://www.geary.k-state.edu/county_fair/exhibit_resources/food%20safety.pdf

We still have lots of nice prizes for top winners!!!