Wallace County Fair, Back in Full Swing!!!

Let’s Get Excited and make this year a Great Fair.

I know everyone in Wallace County has talents they could share at our county fair. So start working on those projects so they will be done by fair time.

We will be getting our Wallace County Fair books soon, so drop by our Extension office and pick one up. The next step is to look through the book to see what you could possibly take to the county fair. I know for sure there are plenty of great cooks in our county as well as many other talents you could share with others. Let’s have a GRAND SHOW this year at the County Fair.

When baking for the county fair, let’s look at Food Safety measures to make sure know one gets sick.

Every time you cook, it is a science experiment! Not all recipes are appropriate for the fair so let’s be smart about food safety. Questions you might ask yourself are: Does it require refrigeration? Would you eat this food at room temperature? Will this product hold up to it’s standard when it is judged or displayed?

Foods NOT safe or Recommended for County Fairs: Icings and frostings made with raw eggs — Cream cheese frostings — Chocolate ganache — Heavy cream frostings — Lemon curd — Fresh fruit or vegetable as garnish — Dairy based fillings such as cream cheese, sour cream or ricotta cheese — Pies-Custard, Cream/meringue, Fresh strawberry or Chiffon — Bread or cake baked in a canning jar — Contains hard liquor, beer, wine — Baked in clay flower pots, not food grade — Bacon or meat — No raw flour-no bake cookies.

Most Common Baking Problems

- Incorrect ingredient measurements
- Overmixing and Under mixing
- Oven problems
- Wrong oven temperature
- Under baked or Overbaked
- Baking pan issues
- Greasing pan to much
- Wrong size of pan or Type of pan.

The other food category at the fair are the canned foods that you preserve from your garden crops.

Food safety is very important for food preservation exhibits at the county fair and the Kansas State Fair. Good practices must be followed while preserving your food items. For any fair entry, always read the rules in the fair book for details on what and how food preservation exhibits should be entered.

There is a judge’s Guide for Foods and Nutrition Exhibits that you could ask about at your local Extension Office.

There are many other projects you could enter in the County Fair. Some of those are: Quilting projects, Photos, Woodworking, Arts and Crafts and Sewing projects. You could also set up a booth if there is something you want to share or for an educational purpose.

So get started and please share your talents with others in our communities. See you at the FAIR!!!