

# Department 25 – Foods & Nutrition

Judging TUESDAY at 6:30 PM

## Entry Information:

- Maximum of **30** entries per exhibitor.
- Maximum of **15** entries for Foods.
- Maximum of **15** entries for Food Preservation.
- Only one entry permitted per class/lot number.

## Exhibit Information:

- Exhibits must be brought in between Noon and 6 PM on Tuesday. All exhibits must be in place by 6 PM.
- Regulation paper plates will be furnished. DO NOT COVER.
- No nuts or frosting permitted – except in the candy category.
- No liners for cupcakes or muffins.
- If entered in the wrong category or if directions have not been followed, exhibit will be disqualified or given a lower placing at the discretion of the judge.
- All are welcome to be present and ask questions of the judge after items are judged.
- EXHIBITS BECOME THE PROPERTY OF THE FAIR ASSOCIATION.



Premiums: \$2 - \$1.75 - \$1.50 - \$1.25

## CLASS A – Yeast Breads

Lot Numbers

101. Braided bread (1/4 loaf, including end)
102. Bread, rye (1/4 loaf, including end)
103. Bread, using bread machine (1/4 loaf including end)
104. Bread, wheat or graham (1/4 loaf, including end)
105. Bread, white (1/4 loaf, including end)
106. Breadsticks (3)
107. Cinnamon bread (1/4 loaf, including end)
108. Fancy yeast tea ring (1/4 piece of tea ring)
109. French bread (1/4 loaf, including end)
110. Raised doughnuts (3)
111. Rolls, parker house, cloverleaf, finger, or plain (3)
112. Sourdough bread (1/4 loaf, including end)
113. Sweet rolls, yeast – no fruit (3)
114. Sweet rolls, yeast, containing fruit (3)
115. Yeast coffee cake (plain) – 4” square
116. Yeast stolen or fruit bread (1/4 loaf or 4” square



**CLASS B – Cakes** (Must not be from prepared cake mix.)

117. Angel food cake (4” square –right side up)
118. Applesauce cake (4” x 4” square corner piece)
119. Bundt cake (1/4 cake)
120. Cake Doughnuts (3)
121. Chocolate cake (4” x 4” square corner piece)
122. Cranberry cake (4” x 4” square corner piece)
123. Cupcakes (3)
124. Gingerbread cake (4” x 4” square corner piece)
125. Jelly roll, any filling (1/4 loaf)
126. Oatmeal cake (4” x 4” square corner piece)
127. Poppy seed cake (4” x 4” square corner piece)
128. Spice cake (4” x 4” square corner piece)
129. Sponge cake (1/4 cake)
130. Vegetable cake - carrot, zucchini, pumpkin, etc. (4” x 4” square corner piece)
131. White cake - egg whites only (4” x 4” square corner piece)
132. Yellow cake – with egg yolks (4” x 4” square corner piece)
133. Any other cake not listed above – identify item on entry tag (4” x 4” square corner piece)

## CLASS C – Quick Breads – without Yeast

134. Biscuits (3)
135. Bread – Banana (1 mini loaf)
136. Bread - Carrot (1 mini loaf)
137. Bread – combination – identify item on entry tag (1 mini loaf)
138. Bread - Cranberry (1 mini loaf)
139. Bread – Date (1 mini loaf)
140. Bread - Pumpkin (1 mini loaf)
141. Bread - Zucchini (1 mini loaf)
142. Bread – any other quick bread (1 mini loaf)
143. Cornbread (4” x 4” square corner piece)
144. Muffins – blueberry (3)
145. Muffins – bran (3)
146. Muffins – cranberry (3)
147. Muffins – plain (3)
148. Muffins – any other (3)
149. Quick coffeecake – fruit (4” x 4” square corner piece)
150. Quick coffeecake – plain (4” x 4” square corner piece)
151. Scones (3)



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**CLASS D – Cookies**

- ✓ “Any other variety” entries need kind identified on entry tag.
- ✓ BARS are to be cut 2” x 2”

**\*\*Bar Cookies** (all bars need to be 2” x 2” square)

- 152. Banana bars – no chips (3)
- 153. Brownies (3)
- 154. Chocolate chip bars (3)
- 155. Date bars (3)
- 156. Granola (3)
- 157. Lemon (3)
- 158. Pumpkin bars (3)
- 159. Zucchini (3)
- 160. No bake bar, any variety (3)
- 161. Any other variety not listed (3)

**\*\*Drop Cookies** (drop with teaspoon)

- 162. Chocolate chip cookies (3)
- 163. Chocolate drop cookies – plain (3)
- 164. Macaroons (3)
- 165. No bake cookies (3)
- 166. Oatmeal cookies (3)
- 167. Any other variety not listed (3)

**\*\*Formed Cookies**

- 168. Ginger cookies (3)
- 169. Peanut Butter cookies (3)
- 170. Any other formed cookie (3)

**\*\*Molded Cookies** (made in a form or mold)

- 171. Any molded cookie (3)

**\*\*Rolled Cookies** (use a rolling pin)

- 172. Sorghum or molasses (3)
- 173. White cookies (3)
- 174. Any other variety not listed (3)

**\*\*Special Cookies**

- 175. Ice box or refrigerator cookies (3)
- 176. International or ethnic cookies (3)
- 177. Pinwheel or checkerboard cookies (3)
- 178. Any other variety not listed (3)



**CLASS E – Pies and Pastries** – Pies should be in pie pans no larger than 5-6” on top of pie pan. No commercial products allowed.

- 179. Any single crust pie – identify item on entry tag
- 180. Cream puff shell, baked – no filling (3)
- 181. Double crust apple pie
- 182. Double crust berry pie
- 183. Double crust cherry pie
- 184. Double crust peach pie
- 185. Tart, any variety (3)
- 186. Turnover, any variety (3)

**CLASS F – Candy** – Nuts are allowed in candy

- 187. Caramels (3)
- 188. Chocolate candy (3)
- 189. Chocolate Fudge (3)
- 190. Hard candy (3)
- 191. Mints (3)
- 192. Peanut brittle (3)
- 193. Sea foam or divinity (3)
- 194. Any other candy not listed, identify on entry tag (3)



**CLASS G – Special Diet Baking** – attach recipe

- 195. Fat Free – Bar cookies (3 – 2” x 2” pieces)
- 196. Fat Free – Cake (4” x 4” square corner piece)
- 197. Fat Free – Drop cookies (3)
- 198. Fat Free – Quick bread (1 mini loaf)
- 199. Fat Free – Rolled cookies (3)
- 200. Fat Free – Single crust pie (no larger than 5” – 6”)
- 201. Fat Free – Yeast Bread (1/4 loaf, including end)
- 202. Gluten Free – Bar cookies (3 – 2” x 2” pieces)
- 203. Gluten Free – Cake (4” x 4” square corner piece)
- 204. Gluten Free – Drop cookies (3)
- 205. Gluten Free – Quick bread (1 mini loaf)
- 206. Gluten Free – Rolled cookies (3)
- 207. Gluten Free – Single crust pie (no larger than 5” – 6”)
- 208. Gluten Free – Yeast Bread (1/4 loaf, including end)
- 209. Sugar Free – Bar cookies (3 – 2” x 2” pieces)
- 210. Sugar Free – Cake (4” x 4” square corner piece)
- 211. Sugar Free – Drop cookies (3)
- 212. Sugar Free – Quick bread (1 mini loaf)
- 213. Sugar Free – Rolled cookies (3)
- 214. Sugar Free – Single crust pie (no larger than 5” – 6”)
- 215. Sugar Free – Yeast Bread (1/4 loaf, including end)



Department 25 continued

**CLASS H – Three-product Dairy Item**

216. Any three-product dairy item.
- An entrée, cookie, bar, cheesecake, appetizer, dip, candy, or any other not listed
  - Identify by attaching recipe card (3" x 5") with complete instructions and dairy ingredients highlighted.

**CLASS I – Decorated Cakes**



217. Decorated cake (dummy cake, real frosting only)
218. Decorated cookies (3) on a plate (max. size 4" each)
219. Decorated cupcakes (3), using a minimum of 3 cake decorating techniques (made in cupcake papers)

**Department 25 – Foods Preservation**

Judging on WEDNESDAY at 9:00 AM

- Only exhibits processed after last year's fair may be entered.
- Exhibitor MUST follow UWEX guidelines for processing food - <https://learningstore.extension.wisc.edu/collections/food-preservation-and-safety>
- Pint or quart quantities may be exhibited but pints are preferable.
- All exhibits must be in standard clear (not tinted) jars to qualify for judging. Standard jars are those purchased specifically for canning purposes.
- Please remove screw bands. Jars must be clean, not sticky. Use canning jars in good condition.
- NO OPEN KETTLE CANNING ACCEPTED!! This is not an accepted method of processing home canned foods.

**ALL Canning Exhibits must be labeled with the following information**



Name of product	Sliced carrots
Date processed	September 10, 2018
Method of preparation (hot/cold)	Hot pack
Method of processing:	
1. Hot water bath or canner	Pressure canner
2. Pounds of pressure (if pressure canned)	11 pounds
3. Minutes of processing	25 minutes (pint)

**CLASS J – Canned Fruit**

Lot Numbers

- 301. Apples
- 302. Applesauce
- 303. Blackberries
- 304. Blueberries
- 305. Cherries, pitted
- 306. Peaches
- 307. Pears
- 308. Plums
- 309. Raspberries, red or black
- 310. Rhubarb, sauce
- 311. Strawberries
- 312. Fruit pie filling
- 313. Any other fruit not listed, identify on entry tag



**CLASS K – Canned Vegetables**



- 314. Beets
- 315. Carrots
- 316. Corn
- 317. Green beans
- 318. Mixed vegetable soup
- 319. Mixed vegetables
- 320. Salsa – Fruit, identify on entry tag
- 321. Salsa – Vegetable, identify on entry tag
- 322. Sauerkraut
- 323. Tomatoes
- 324. Tomatoes – Barbeque Sauce
- 325. Tomatoes – Catsup
- 326. Tomatoes – Chili Sauce
- 327. Tomatoes - Juice
- 328. Tomatoes – Spaghetti Sauce
- 329. Yellow beans
- 330. Any other vegetable not listed, identify on entry tag
- 331. Any other vegetable soup



**CLASS L – Pickles and Relishes**

- 332. Beet pickles
- 333. Bread & Butter Pickles, sliced
- 334. Corn relish
- 335. Cucumber dill pickles, sliced
- 336. Cucumber dill pickles, whole
- 337. Cucumber sweet pickles, sliced
- 338. Cucumber sweet pickles, whole
- 339. Dilly Beans
- 340. Mixed vegetable relish
- 341. Pickle relish – use more pickles
- 342. Any other pickle not listed, identify on entry tag

**CLASS M – Jams & Jellies**

- No freezer jams or jellies
- Containers may be opened when judged
- Use standard jars with self-sealing lids.
- Half pint or pint size



- 343. Jam - Blueberry
- 344. Jam - Cherry
- 345. Jam - Peach
- 346. Jam - Raspberry, red or black
- 347. Jam – Strawberry
- 348. Jam – any other not listed, identify on entry tag
- 349. Jelly – Apple or crabapple
- 350. Jelly - Cherry

- 351. Jelly - Currant
- 352. Jelly- Grape
- 353. Jelly – any other not listed, identify on entry tag
- 354. Marmalade, any fruit

**CLASS N – Canned Meat**

(Use standard jars with self-sealing lids – pint or quart size)

- 355. Beef
- 356. Chicken
- 357. Chili
- 358. Pork
- 359. Venison
- 360. Any other canned meat

**CLASS O – Dehydrated Foods**

- Exhibits must be brought in zip-lock bags or ½ pint jars – approximately ½ cup
- Entries must be dried after last year’s fair
- Each exhibit must be marked with:
  - ✓ Name of product
  - ✓ Date of drying
  - ✓ Process used
  - ✓ Approximate length of time



- 361. Dried fruit leather (2 rolls, same fruit)
- 362. Dried fruit mix
- 363. Dried fruit - single
- 364. Dried herb
- 365. Dried herb mix
- 366. Dried meat
- 367. Dried powder, onion
- 368. Dried powder, garlic
- 369. Dried powder, tomato
- 370. Dried vegetable mix
- 371. Dried vegetable - single
- 372. Any other dried food, identify on entry tag

**CLASS P – Food Preservation Best Exhibit**

- 373. Best Exhibit



**Food Preservation  
Best Exhibit**

Choose 4

- Jam or Jelly
- Fruit
- Vegetable
- Meat
- Tomato
- Dried item
- Pickle entry