

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 frosting permitted.
- If nuts are used, please specify on entry tag.
- 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)



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 – Additional Items

- 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.
- 217. Cheesecake, baked (any flavor) – 11" round, ¼ of cheesecake
- 218. Homemade pretzels – plate of 3
- 219. Healthy homemade after school snack – individual serving
- 220. Nutritional fun food – plate of 3 or individual serving

- 221. Seasonal fun food – plate of 3 or individual serving



CLASS I – Decorated Cakes

- 275. Decorated cake (dummy cake, real frosting only)
- 276. Decorated special event cake for a child
- 277. Decorated special event cake for an adult
- 278. Decorated cookies (3) on a plate (max. size 4" each)
- 279. Decorated cupcakes (3), using a minimum of 3 cake decorating techniques (made in cupcake papers)
- 280. Gingerbread Structure

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, crushed
- 324. Tomatoes, whole
- 325. Tomatoes – Barbeque Sauce
- 326. Tomatoes – Catsup
- 327. Tomatoes – Chili Sauce
- 328. Tomatoes – Juice
- 329. Tomatoes – Juice blend, identify ingredients
- 330. Tomatoes – Spaghetti Sauce
- 331. Yellow beans
- 332. Any other vegetable not listed, identify on entry tag
- 333. Any other vegetable soup



CLASS L – Pickles and Relishes

- Pickles should be in quart jars.

- 334. Beet pickles
- 335. Bread & Butter Pickles, sliced
- 336. Corn relish
- 337. Cucumber dill pickles, sliced
- 338. Cucumber dill pickles, spears
- 339. Cucumber dill pickles, whole
- 340. Cucumber sweet pickles, sliced
- 341. Cucumber sweet pickles, spears
- 342. Cucumber sweet pickles, whole
- 343. Dilly Beans
- 344. Mixed vegetable relish
- 345. Pickle relish – use more pickles
- 346. 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 half-pint jars with self-sealing lids.

- 347. Jam - Blueberry
- 348. Jam - Cherry
- 349. Jam - Peach
- 350. Jam - Raspberry, red or black
- 351. Jam – Strawberry



- 352. Jam, any combination of 2 fruits, identify fruits
- 353. Jam, any combination of 3 or more fruits, identify
- 354. Jam – any other not listed, identify on entry tag
- 355. Jelly – Apple or crabapple
- 356. Jelly - Cherry
- 357. Jelly - Currant
- 358. Jelly- Grape
- 359. Jelly, any combination of 2 fruits, identify
- 360. Jelly, any combination of 3 or more fruits, identify
- 361. Jelly – any other not listed, identify on entry tag
- 362. Marmalade, any fruit

CLASS N – Canned Meat

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

- 363. Beef
- 364. Chicken
- 365. Chili
- 366. Pork
- 367. Venison
- 368. 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



- 369. Dried fruit leather (2 rolls, same fruit)
- 370. Dried fruit mix
- 371. Dried fruit - single
- 372. Dried herb
- 373. Dried herb mix (identify herbs used)
- 374. Dried meat
- 375. Dried powder, onion
- 376. Dried powder, garlic
- 377. Dried powder, tomato
- 378. Dried vegetable mix (identify vegetables used)
- 379. Dried vegetable - single
- 380. Any other dried food, identify on entry tag

CLASS P – Food Preservation Best Exhibit

- 381. Best Exhibit



Choose 4 of the following:

Jam or Jelly, Fruit, Vegetable, Meat, Tomato, Dried item, or Pickle entry.

