

DEPARTMENT 25 – FOODS & NUTRITION (OPEN CLASS)

1. Exhibits must be brought in between 12 noon and 6:00 p.m. Wednesday. All exhibits must be in place by 6:00 p.m. Judging will begin Wednesday at 6:30 p.m. and all are welcome to be present and ask questions of the judge after items are judged.

2. Maximum of **15** entries per exhibitor. Limited to **5** entries per exhibitor per class. Only one entry permitted per class/lot number.

3. If entered in the wrong category or if directions have not been followed, exhibit will be judged lower.

4. **Regulation paper plates will be furnished. DO NOT COVER.**

5. No nuts or frosting permitted because it affects flavor and judging. No paper cups for cupcakes or muffins.

6. **EXHIBITS BECOME THE PROPERTY OF THE FAIR ASSOCIATION.**

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

Class A - Yeast Breads

Lot Numbers

- 101 Bread, white (1/4 loaf including end)
- 102 Bread, wheat or graham (1/4 loaf including end)
- 103 Bread, rye (1/4 loaf including end)
- 104 Raised Doughnuts (3)
- 105 Rolls, parker house, clover leaf, finger, or plain (3)
- 106 Yeast stolen or fruit bread (1/4 loaf or 4" square)
- 107 Yeast coffee cake (plain) – 4" square
- 108 Fancy yeast tea ring (1/4 piece of tea ring)
- 109 Sweet rolls, yeast – no fruit (3)
- 110 Sweet rolls, yeast, containing fruit (3)
- 111 Bread, using bread machine (1/4 loaf including end)

Class B - Cakes

Must not be from prepared cake mix.

Lot Numbers

- 101 Jelly roll, any filling (1/4 loaf)
- 102 Sponge cake (4" square)
- 103 Angel food cake (4" square – right side up)
- 104 Applesauce cake (4" x 4" square corner piece)
- 105 Chocolate cake (4" x 4" square corner piece)
- 106 Gingerbread cake (4" x 4" square corner piece)
- 107 Cupcakes (3)
- 108 Cake Doughnuts (3)
- 109 Cranberry cake (4" x 4" square corner piece)
- 110 Vegetable cake (carrot, zucchini, pumpkin, etc. – 4" x 4" square corner piece)
- 111 White cake (egg whites only – 4" x 4" square corner piece)
- 112 Yellow cake (with egg yolks – 4" x 4" square corner piece)

- 113 Poppy seed cake (4" x 4" square corner piece)
- 114 Spice cake (4" x 4" square corner piece)
- 115 Oatmeal cake (4" x 4" square corner piece)
- 116 Bundt cake (1/4 loaf)
- 117 Any other cake not listed above (4" x 4" square corner piece – identify item on entry tag)

Class C - Theme Baskets

Basket to include 3 Foods & Nutrition items in any combination of baked, canned, or dehydrated. Basket should be no larger than 12" in diameter and wrapped in clear plastic.

Lot Numbers

- 101 Holiday Theme Basket
- 102 Special Occasion Basket

Class D - Quick Breads – Without Yeast

Lot Numbers

- 101 Banana bread (1 mini loaf)
- 102 Date bread (1 mini loaf)
- 103 Pumpkin bread (1 mini loaf)
- 104 Zucchini bread (1 mini loaf)
- 105 Carrot bread (1 mini loaf)
- 106 Cornbread (4" x 4" square corner piece)
- 107 Cranberry bread (1 mini loaf or 4" x 4" square corner piece)
- 108 Combination bread (identify item on entry tag)
- 109 Muffins – bran (3)
- 110 Muffins – plain (3)
- 111 Muffins with fruit – cranberry (3)
- 112 Muffins with fruit – blueberry (3)
- 113 Quick coffeecake – plain (4" x 4" square corner piece)
- 114 Quick coffeecake – fruit (4" x 4" square corner piece)

Class E - Cookies

Rolled Cookies (use rolling pin)

Lot Numbers

- 101 Sorghum or molasses (3)
- 102 White cookies (3)
- 103 Any other variety not listed above, properly labeled (3)

Drop Cookies (drop with teaspoon)

Lot Numbers

- 104 Oatmeal cookies with raisins (3)
- 105 Oatmeal cookies without raisins (3)
- 106 Peanut butter cookies (3)
- 107 Chocolate drop cookies – plain (3)
- 108 Chocolate chip cookies (3)
- 109 Any other variety not listed above (3) – identify type on entry tag

Bar Cookies

Lot Numbers

- 110 Brownies (3)
- 111 Banana bars (no chips) (3)
- 112 Date bars (3)
- 113 Chocolate chip bars (3)

- 114 Pumpkin bars (3)
- 115 Any other variety not listed above (3) – identify type on entry tag

Class F - Pies

Pies should be in aluminum foil pans (acceptable pot pie size). No commercial products allowed.

Lot Numbers

- 101 Double crust apple pie
- 102 Double crust cherry pie
- 103 Double crust berry pie
- 104 Double crust peach pie
- 105 Any single crust pie – identify item on entry tag

Food Preservation

1. Only exhibit processed after last year's fair may be entered. Exhibitor **MUST** follow UWEX guidelines for processing food. These bulletins can be purchased at the Extension Office for a fee or check web site <http://cecommerce.uwex.edu/> (select 1-Home and Family; 2-Food & Nutrition; 3- Food Preservation, Safety, Storage).

2. 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.

3. **ALL EXHIBITS must be labeled with the following information:**

Example:

Name of product	Sliced carrots
Date processed	Sept 10, 2005
Method of preparation (hot/cold)	Hot pack
Method of processing	
1. Hot water bath or canner	Pressure canner
2. Lbs of pressure if canner	11 lbs
3. Minutes of processing	25 minutes (pint)

NO OPEN KETTLE CANNING ACCEPTED!!! This is NOT an accepted method of processing home canned foods.

Class G - Canned Fruit

Lot Numbers

- 101 Apples
- 102 Applesauce
- 103 Blackberries
- 104 Blueberries
- 105 Cherries, pitted
- 106 Peaches
- 107 Pears
- 108 Plums
- 109 Raspberries, red or black
- 110 Rhubarb, sauce
- 111 Strawberries
- 112 Any other fruit not listed, identify on tag

Class H - Canned Vegetables

Lot Numbers

- 101 Green beans
- 102 Yellow beans
- 103 Beets
- 104 Carrots
- 105 Corn
- 106 Mixed vegetable soup
- 107 Mixed vegetables
- 108 Sauerkraut
- 109 Tomatoes
- 110 Tomato juice
- 111 Salsa
- 112 Any other vegetable not listed, identify on tag

Class I - Pickles and Relishes

Lot Numbers

- 101 Cucumber dill pickles, whole
- 102 Cucumber dill pickles, sliced
- 103 Cucumber sweet pickles, whole
- 104 Cucumber sweet pickles, sliced
- 105 Beet pickles
- 106 Any other pickle not listed, identify on tag
- 107 Corn relish
- 108 Pickle relish – use more pickles
- 109 Mixed vegetable relish

Class J - Jams & Jellies

Containers may be opened when judged. Use standard jars with self-sealing lid or paraffin. If paraffin, include a cover for jar. No freezer jams or jellies.

Lot Numbers

- 101 Apple or crabapple jelly
- 102 Grape jelly
- 103 Currant jelly
- 104 Strawberry jam
- 105 Raspberry jam, red or black
- 106 Peach jam
- 107 Any other jelly or jam not listed, identify on tag

Class K - Dehydrated Foods

Exhibits must be brought in zip lock bags or ½ pint jars. 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

Lot Numbers

- 101 Single dried fruit (approx. ½ cup)
- 102 Dried fruit mix (approx. ½ cup)
- 103 Single dried vegetable (approx. ½ cup)
- 104 Dried vegetable mix (approx. ½ cup)
- 105 Dried herb
- 106 Dried meat
- 107 Fruit leather
- 108 Any other dried food – identify item on entry tag