

## Department 25 – Foods & Nutrition

Judging TUESDAY at 6:30 PM

- Exhibits must be brought in between Noon and 6 PM on Tuesday. All exhibits must be in place by 6 PM.
- All are welcome to be present and ask questions of the judge after items are judged.
- Maximum of **30** entries per exhibitor. Maximum of **15** entries for Foods and a maximum of **15** entries for Food Preservation. Only one entry permitted per class/lot number.
- 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.
- 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.
- 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)             | 109. French bread (1/4 loaf, including end)                |
| 102. Bread, rye (1/4 loaf, including end)                | 110. Raised doughnuts (3)                                  |
| 103. Bread, using bread machine (1/4 loaf including end) | 111. Rolls, parker house, cloverleaf, finger, or plain (3) |
| 104. Bread, wheat or graham (1/4 loaf, including end)    | 112. Sourdough bread (1/4 loaf, including end)             |
| 105. Bread, white (1/4 loaf, including end)              | 113. Sweet rolls, yeast – no fruit (3)                     |
| 106. Breadsticks (3)                                     | 114. Sweet rolls, yeast, containing fruit (3)              |
| 107. Cinnamon bread (1/4 loaf, including end)            | 115. Yeast coffee cake (plain) – 4” square                 |
| 108. Fancy yeast tea ring (1/4 piece of tea ring)        | 116. Yeast stolen or fruit bread (1/4 loaf or 4” square)   |

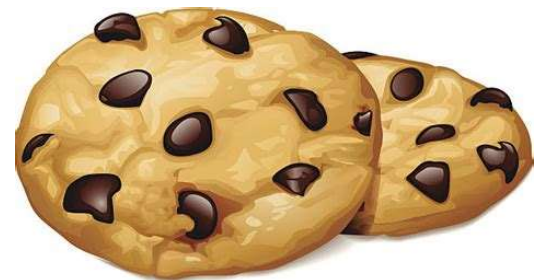
### CLASS B – Cakes (Must not be from prepared cake mix.)

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)

Department 25 continued

**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 or 4" x 4" square corner piece)
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)

*Department 25 continued*

**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 | 183. Double crust cherry pie   |
| 180. Cream puff shell, baked – no filling (3)          | 184. Double crust peach pie    |
| 181. Double crust apple pie                            | 185. Tart, any variety (3)     |
| 182. Double crust berry pie                            | 186. Turnover, any variety (3) |

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

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

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

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

**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 – Table Place Setting**

217. Place setting for special occasion  
(Christmas, Anniversary, Prom, Formal dinner)
218. Picnic place setting
219. Dessert entrée place setting
220. Any other place setting

*Place Setting must include:*

- Menu on a 4” x 6” card appropriate to the place setting
- Placemat/tablecloth
- Appropriate setting for the menu planned
- Centerpiece

## Department 25 – Foods Preservation

Judging on TUESDAY at 6:30 PM

- Only exhibits processed after last year's fair may be entered.
- Exhibitor MUST follow UWEX guidelines for processing food - <https://fyi.uwex.edu/safepreserving/recipes/>
- 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

*Department 25 - 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 mea

**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

- 301. Dried fruit leather (2 rolls, same fruit)
- 302. Dried fruit mix
- 303. Dried fruit - single
- 304. Dried herb
- 305. Dried herb mix
- 306. Dried meat
- 307. Dried powder, onion
- 308. Dried powder, garlic
- 309. Dried powder, tomato
- 310. Dried vegetable mix
- 311. Dried vegetable - single
- 312. Any other dried food, identify on entry tag

**CLASS P – Food Preservation Best Exhibit**

- 313. Best Exhibit



**Food Preservation  
Best Exhibit**

- Choose 4
- Jam or Jelly
- Fruit
- Vegetable
- Meat
- Tomato
- Dried item
- Pickle entry

