

Department 25J

Foods and Nutrition

All exhibitors are required to follow Junior Division Rules

No entries accepted after entry deadline

--- PLEASE NOTE ---

Decorated Cookies – Cupcakes – Cakes --- ONLY --- May be brought in between

8:00 a.m. - 9:00 a.m. on Thursday - Judging Day

NO baked items, including decorated cakes, will be returned to the exhibitor at the end of the fair.

Pick up entry tags and ribbons at release time. All baked foods must be brought on a sturdy disposable plate enclosed in zip lock type bags EXCEPT for decorated entries that do NOT need to be in a bag or covered

Tie entry tag to plate - All baked exhibits must be made from scratch, except cakes for decorated cakes, or where specified "from a mix".

Decorations for cakes may not be commercially pre-formed decorations, but candies and other edible items are acceptable as a minor part of the decoration.

Grades determined as of Jan. 1st of this year

Reminders:

- All posters MUST be on 14" x 22" tag board
- All posters Must have a hole punched in the 2 top corners for hanging at the fair

Premiums: \$2.00 \$1.75 \$1.50 \$1.25

Class A --- Grades 3 - 4

Lots:

1. No-bake cereal cookies/bars, 3
2. Cupcakes from a mix, unfrosted, 3
3. Soft pretzels, 3
4. Standard drop cookies, 3
5. Display of measuring utensils, identified
6. Decorated cookies, 3
7. Decorated cupcakes, 3
8. Muffins, 3
9. Poster, showing the USDA Food Guide

Class B --- Grade 5-6

Lots:

1. Plain muffins, 3
2. Peanut butter cookies, 3
3. Rolled baking powder biscuits, 3
4. Yeast rolls any shape, 3
5. Decorated cake, any size, any shape
6. Quick fruit bread - 4" piece with heel - write type of bread on back of entry tag
7. Baked bar cookie - 3" square (no nuts or frosting)
8. Decorated cookies, 3
9. Decorated cupcakes, 3
10. Poster, of 4 entrees safe for box or sack lunch, include explanation of food safety reasons

Class C --- Grades 7 – 8

Lots:

1. Rolled baking powder biscuits, 3
2. Any quick bread (NOT pumpkin), 4" piece with heel - write type of bread on back of entry tag
3. Decorated cake, any size, any shape – using frosting
4. Brownies, unfrosted, 3" square
5. Pumpkin bread, 4" piece with heel
6. Yeast dinner rolls, 2 different shapes, 2 each (4 rolls total)
7. Pie crust for single crust pie, 1 small
8. Refrigerator cookies (no nuts), 3
9. Free formed creatively shaped bread using no pre-formed pans or molds
10. Decorated Cupcakes, 3
11. Decorated cake, any size, any shape – using fondant

Class D --- Grades 9-10

Lots:

1. White yeast bread, 4" piece with heel
2. Quick bread promoting a Wisconsin Ag product, 4" piece with heel Include recipe. Product must feature something other than a normal baking ingredient, i.e.: milk, butter, or eggs
3. Decorated cake, any size, any shape – using frosting

4. Rolled and cut cookies, 3
5. Two-crust fruit pie, 1/6 of pie
6. Candy, cooked, 3 pieces
7. Free form creatively shaped bread using no pre-formed pans or molds
8. Sponge cake, wedge that is 1/4 of cake
9. Decorated Cupcakes, 3
10. Decorated cake, any size, any shape – using fondant

Class E --- Grades 11 and Up

Lots:

1. Yeast bread using 2 flours (4"piece with heel)
2. International cookie, bring recipe, 3
3. International bread, bring recipe, (4"piece with heel)
4. Fruit filled rolled and cut cookies, 3
5. Decorated cake, any size, any shape – using frosting
6. Cinnamon rolls, 3
7. Croutons, any flavor, 1 cup, in a quart zip-lock bag
8. Homemade candy, 4 pieces
9. Two-crust fruit pie, 1/6 of pie
10. Free form creatively shaped bread using no pre-formed pans or molds
11. Decorated Cupcakes, 3
12. Decorated cake, any size, any shape – using fondant

Class F --- Food Preservation

Only standard, clear, pint or quart canning jars will be judged. Jams and jellies must use pint or ½ pint standard jars with 2-piece lids. Exhibits must have been preserved since the last fair. Jars must be labeled with the following information:

1. Name of product
2. Date preserved
3. Type of pack (hot or raw)
4. Method of processing (hot water bath or pressure canned)
5. Time processed
6. Pounds of pressure canned
7. Include recipe on a 3" x 5" card on which ingredients and amounts are listed

Use processing method and times according to the latest USDA publications.

Premiums: \$2.00 \$1.75 \$1.50 \$1.25

Grade Grade Grade (Grades determined as of
3-5 6-8 9 & Up Jan. 1st of this year)

Lots:

- | | | | |
|----|----|----|--|
| 1 | 30 | 60 | Tomatoes, whole or quartered |
| 2 | 31 | 61 | Tomato Juice |
| 3 | 32 | 62 | Green Beans |
| 4 | 33 | 63 | Whole Kernel Corn |
| 5 | 34 | 64 | Any Other Processed Vegetable |
| 6 | 35 | 65 | Rhubarb |
| 7 | 36 | 66 | Apples, whole or sliced |
| 8 | 37 | 67 | Pears, whole or sliced |
| 9 | 38 | 68 | Peaches, whole or sliced |
| 10 | 39 | 69 | Any Other Processed Fruit |
| 11 | 40 | 70 | Applesauce |
| 12 | 41 | 71 | Any Other Processed Fruit Sauce |
| 13 | 42 | 72 | Apple Butter |
| 14 | 43 | 73 | Any Other Processed Fruit Butter |
| 15 | 44 | 74 | Jam, any fruit |
| 16 | 45 | 75 | Jelly, any fruit |
| 17 | 46 | 76 | Low Sugar Jam or Jelly, any fruit,
name jelling agent |
| 18 | 47 | 77 | Pickles, dill, include recipe |
| 19 | 48 | 78 | Pickles, sweet, include recipe |
| 20 | 49 | 79 | Pickles, any other, include recipe |
| 21 | 50 | 80 | Any Canned Meat |
| 22 | 51 | 81 | Any Dried Meat - 1 cup container or bag, include method of drying & time dried |
| 23 | 52 | 82 | Any Dried Vegetable, 1 cup container, include method of drying & time dried |
| 24 | 53 | 83 | Any Dried Fruit, 1 cup container, include method of drying & time dried |
| 25 | 55 | 85 | Any Other Canned or Dried Food Not Listed |

Class G --- Place Settings**Lots:**

1. Informal Place Setting with Menu (Grades 3 - 7)
2. Formal Place Setting with Menu (Grade 8 and Up)
3. Exhibit Demonstrating at Least - 6 Styles of Napkin Folds

Class H --- Miscellaneous**Lots:**

1. Poster, 14"x22", of basic food group recommendations
2. Poster, 14"x22", explaining a recipe
3. Poster, 14"x22", showing food safety or sanitation practice in kitchen
4. Poster, 14"x22", menu and plan for 1 meal
5. Family Cook Book (not commercially published)
6. Recipe Box (1 box & a minimum of 25 recipes)
7. Theme gift basket / package, any occasion, baskets / packages must include at least 1 nutritious food item, no larger than 15" in diameter or 15" X 15" square
8. Food Gifts in a Jar and / or Mug (1 item)