

Department 125 – Open Food and Nutrition

Rules

1. All exhibits shall be made from basic ingredients (not a package mix unless stated otherwise)
2. Entries should be brought on a 6-inch plate or an appropriate-sized disposable plate, in zip-lock bag.
3. Attach recipe with entry label to plate.
4. Bring (3) items on plate unless stated otherwise
5. No toppings or frostings are allowed on baked foods unless noted.
6. Perishable foods will not be returned, only tags and ribbons

Class A: Yeast Breads and Rolls

Lot No.

	<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
All lots	1.75	1.50	1.25	1.00

101. Bread, white, ¼ loaf with end
102. Bread, rye, ¼ loaf with end
103. Bread, whole wheat, ¼ loaf with end
104. Bread, any other yeast, ¼ loaf with end
105. Bread, raisin, ¼ loaf with end
106. Dinner rolls, 3
107. Plain buns, 3
108. Fancy cinnamon rolls, 3
109. Bagels, 3
110. Croissants, 3
111. French bread, 1 loaf
112. Kolache, with yeast, raised, 3
113. Kringle, ¼ loaf with end
114. White bread from machine, ¼ loaf
115. Whole wheat bread from machine, ¼ loaf
116. Rye bread from machine, ¼ loaf
117. Sourdough

Class B: Quick Breads

Lot No.

	<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
All lots	1.75	1.50	1.25	1.00

101. Corn bread, ½ loaf
102. Nut bread, ½ loaf
103. Bread using fruit (banana, applesauce, etc), ½ loaf
104. Bread using veggie (carrot, zucchini, etc), ½ loaf
105. Biscuits, 3
106. Muffins, plain, 3
107. Muffins, fruit, 3
108. Any other (identify)

Class C: Cakes and Cookies

Cake size: ¼ of cake unless otherwise stated

<u>Lot No.</u>		<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
	All lots	1.75	1.50	1.25	1.00
101.	Oatmeal cookies, 3				
102.	Molasses cookies, 3				
103.	Peanut butter cookies, 3				
104.	Chocolate cookies, 3				
105.	White sugar cookies, 3				
106.	Filled cookies, 3				
107.	Spritz cookies, 3				
108.	Decorated cookies, 3				
109.	Choco chip cookies, 3				
110.	No-bake cookies, 3				
111.	Snickerdoodles, 3				
112.	Sandwich cookies, 3				
113.	Gingerbread cookies, 3				
114.	Any other cookies, 3				
115.	Raised doughnuts, 3				
116.	Cake doughnuts, 3				
117.	Coffee cake, quick				
118.	Coffee cake, yeast				
119.	Chocolate cake				
120.	Sponge cake				
121.	White layer cake				
122.	Angel food cake				
123.	Chiffon cake				
124.	Spice cake				
125.	Carrot cake				
126.	Bundt cake				
127.	Pound cake				
128.	Pumpkin bars, 3				
129.	Brownies, 3				
130.	Cream puffs, 3				
131.	Any other cake				
132.	Any other bars, 3				

Class D: Cake Decorating

<u>Lot No.</u>		<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
	All lots	1.75	1.50	1.25	1.00
101.	Special Occasion				
102.	Novelty, adult				
103.	Novelty, child				
104.	Holiday				

- 105. Wedding
- 106. Decorated cupcakes

Class E: Pies

<u>Lot No.</u>		<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
	All lots	1.75	1.50	1.25	1.00
101.	Apple pie, 1 piece				
102.	Blueberry pie, 1 piece				
103.	Cherry pie, 1 piece				
104.	Peach pie, 1 piece				
105.	Raspberry pie, 1 piece				
106.	Strawberry pie, 1 piece				
107.	Pie shell				
108.	Any other pie, 1 piece				

Class F: Candy

<u>Lot No.</u>		<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
	All lots	1.75	1.50	1.25	1.00
101.	Fudge, 1" square				
102.	Divinity or sea foam				
103.	Peanut brittle				
104.	Caramels				
105.	Taffy				
106.	Any other candy, 3 pieces				

Food Preservation

This fair will accept only exhibits that follow directions below:

1. All canned goods must be labeled and follow UWEX recommended procedures. Please fill out a label (available at the Rusk County Extension office) and attach to the jar. No jars will be judged without a complete label.
2. All canned food must follow current UWEX recommended procedures. Be sure to obtain UWEX food preservation list of brochures.
3. LOW ACID FOODS need to be processed by pressure canner. All vegetables need to be pressure canned. Because of new low acid varieties, follow recommended use of adding lemon juice to product before processing.
4. HIGH ACID FOODS need to be processed by hot water bath process. Example - all fruits and pickles.
5. Standard canning jars (one which has the name of the manufacturer bonded into the glass) must be used. Other food jars are not tempered to resist the heat of the canning process.
6. Remove all screw bands on canned goods.
7. Pint jars are preferable.
8. Entries must have been prepared later than the opening date of last year's fair.
9. Any jar improperly sealed or showing signs of spoilage will be removed from the exhibit.
10. Jars may be opened for judging.

Class G: Jelly and Jam

Must be in approved canning jars and must have label attached.

<u>Lot No.</u>		<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
	All lots	1.75	1.50	1.25	1.00
101.	Blackberry jam				
102.	Raspberry jam				
103.	Strawberry jam				
104.	Apple jelly				
105.	Grape jelly				
106.	Plum jelly				
107.	Any other jam				
108.	Any other jelly				
109.	Blueberry jam				
110.	Peach jam				
111.	Freezer jam				

Class H: Canned Fruits

Must be in approved canning jars and must have label attached.

<u>Lot No.</u>		<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
	All lots	1.75	1.50	1.25	1.00
101.	Applesauce				
102.	Berries, any				
103.	Cherries				
104.	Peaches				
105.	Pears				
106.	Plums				
107.	Any other				

Class I: Canned Vegetables

Must be in approved canning jars and must have label attached.

<u>Lot No.</u>		<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
	All lots	1.75	1.50	1.25	1.00
101.	Asparagus				
102.	Beans				
103.	Beets				
104.	Carrots				
105.	Mixed vegetables				
106.	Peas				
107.	Sauerkraut				
108.	Corn off the cob				
109.	Tomatoes, stewed				
110.	Tomato juice				
111.	Tomato, salsa				
112.	Any other				

Class J: Pickles and Relish

Must be in approved canning jars and must have label attached.

<u>Lot No.</u>		<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
	All lots	1.75	1.50	1.25	1.00
101.	Pickled beets				
102.	Pickles, bread and butter				
103.	Pickles, dill				
104.	Pickles, sweet				
105.	Relish, any vegetable				
106.	Relish, any kind				

Class K: Dehydration

All exhibits must be labeled in a small, tightly closed, clear plastic food storage bag. Please include the following information on your label: Product, Date dried, Method of drying (oven, commercial dehydrator, homemade dehydrator), Drying time, and Fresh weight or volume.

<u>Lot No.</u>		<u>Blue</u>	<u>Red</u>	<u>White</u>	<u>Pink</u>
	All lots	1.75	1.50	1.25	1.00
101.	Apple, plain, 7, slices				
102.	Banana, 7 slices				
103.	Berries, ¼ cup				
104.	Pears, 7 slices				
105.	Peaches, 7 slices				
106.	Pineapple, 7 slices				
107.	Strawberries, 7 slices				
108.	Fruit leather, 5-inch sq				
109.	Any other fruit				
110.	Beans, ¼ cup				
111.	Beets, cubed, ¼ cup				
112.	Carrots, sliced, ¼ cup				
113.	Celery, sliced, 1/4 cup				
114.	Corn, 1/4 cup				
115.	Onion, chopped, 1/4 cup				
116.	Peas, 1/4 cup				
117.	Any other veggie, ¼ cup				
118.	Parsley, ¼ cup				
119.	Any herb, ¼ cup				
120.	Trail mix, 3 different				
121.	Meat jerky				
122.	Dry soup mix, ¼ cup				