

DEPT. 25 – FOODS & NUTRITION

Building Supervisors – Tom and Renee Danhof

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Entry Deadline: August 15, 2018

Exhibits to be in Place: Monday, August 20th starting at 8 a.m. and before 6 p.m.

Judging: Tuesday, August 21st at 9 a.m.


Join us for the judging and hear the judge's comments.

Exhibits Dismissed: Sunday, August 26th from 5 – 7 p.m.

Items not picked up by 7p.m. will become the property of the Central Wisconsin State Fair.

Each entry must be the work of the individual entering the products. **Obvious entries of a product from the same "batch" will result in disqualification. (e.g. One loaf of bread cut in half and entered as two separate entries is not acceptable.)**

Baked goods will all be displayed until the close of the fair. Ribbons can be picked up at that time.

 The Red Star Yeast award will be awarded Red Star Yeast merchandise items to the winners in the yeast bread categories. To be eligible for the Red Star Yeast awards, exhibitors **MUST** use Red Star Yeast and attach an empty yeast packet to their entry.

An Over All Best of Show and Honorable Mention ribbon will be awarded in classes 1-5, 6, 7, 8, 9, 10-11, and 12-13. (No Premium)

FOOD PRESERVATION

All foods should be processed according to method and times listed in the most current University of Wisconsin food publications: <http://www.foodsafety.wisc.edu/preservation.html>

Canned items to be exhibited in official, standard and colorless pint or quart jars with self-sealing lids. Metal screw rings are to be removed from all jars prior to entry at the fair by exhibitor. Be sure lids are sealed. All canning should be within a year of fair showing. Jars judged without opening.

Jams and jellies **must** be exhibited in standard 1/2 pint jars. **Freezer or uncanned jams and jellies and refrigerator pickles will be disqualified.**

Dried foods may be exhibited in small glass containers or Ziploc bags.

No gingham covers or food coloring.

Prior to the fair, each exhibitor will receive a food preservation details tag (sample below). All canning or dehydrated item must have the official food preservation detailed tag attached to back of fair entry tag which must be attached to each canning jar or dehydrated item. **Tag information should be filled out before entry day. CLASS 1 – CANNED FRUITS**

↓ Premiums

1 st	2 nd	3 rd	4 th
\$1.75	\$1.50	\$1.25	\$1.00

Lot

1. Fruit juices (apple, cherry, peach or other) identify fruit used
2. Fruit pie filling (apple, cherry, peach, or other) identify fruit used
3. Applesauce
4. Blackberries, wild or tame
5. Blueberries
6. Cherries
7. Peaches, halved or sliced
8. Pears, halved or sliced
9. Plums, wild or tame
10. Red raspberries
11. Rhubarb
12. Strawberries

CLASS 2 – CANNED VEGETABLES & MEAT

↓ Premiums

1 st	2 nd	3 rd	4 th
\$1.75	\$1.50	\$1.25	\$1.00

1. Beets
2. Carrots
3. Beans, cut or whole
4. Corn, whole kernel, cut
5. Salsa
6. Sauerkraut
7. Spaghetti sauce
8. Soup mix
9. Tomatoes, whole
10. Tomatoes, stewed
11. Tomato juice
12. Any other vegetable not listed
13. Canned meat – pork, venison, beef, chicken

CLASS 3 – PICKLED VEGETABLES & FRUITS

↓ Premiums

1 st	2 nd	3 rd	4 th
\$1.75	\$1.50	\$1.25	\$1.00

Lot

1. Beets
2. Bread & Butter
3. Dill, uniform in size
4. Dill, cut
5. Green beans
6. Sweet pickles (no bread & butter)
7. Watermelon
8. Relish

CLASS 4 – JAMS, JELLIES, PRESERVES (standard ½ pint jar)

↓ Premiums

1 st	2 nd	3 rd	4 th
\$1.75	\$1.50	\$1.25	\$1.00

Lot

1. Apricot jam
2. Blackberry jam
3. Blueberry jam
4. Cherry jam
5. Peach jam
6. Plum jam
7. Raspberry jam
8. Strawberry jam
9. Any other jam, identified
10. Apple jelly
11. Elderberry jelly
12. Grape jelly
13. Raspberry jelly
14. Any other jelly, identified
15. Apple butter
16. Marmalade, any variety

CLASS 5 – DEHYDRATED FOODS

↓ Premiums

1 st	2 nd	3 rd	4 th
\$1.75	\$1.50	\$1.25	\$1.00

Lot

1. Apple slices, ½ cup
2. Banana chips, ½ cup
3. Fruit leather, 4”x4” strip
4. Peach slices, ½ cup
5. Pear slices, ½ cup
6. Carrots, ½ cup
7. Onion, ½ cup
8. Herb, ¼ cup (may be microwaved)
9. Meat, 3 pieces (indicate type of meat on food preservation details tag. e.g. beef, venison, etc.)

CLASS 6 – YEAST BREADS

↓ Premiums

1 st	2 nd	3 rd	4 th
\$2.50	\$2.00	\$1.75	\$1.50

Lot

1. Bread, White (1/4 loaf including end - use standard bread pan approx. 9X5)
2. Bread, Wheat or Graham (1/4 loaf including end - use standard bread pan approx. 9X5)
3. Bread, Rye (1/4 loaf including end - use standard bread pan approx. 9X5)
4. Bread, Gluten Free (1/4 loaf including end - use standard bread pan approx. 9X5)
5. Bread, Artisan Whole Grain
6. Rolls, White (3)
7. Rolls, Whole Wheat (3)
8. Rolls, Gluten Free (3)
9. Fancy Rolls, such as Parkerhouse, Clover Leaf, or Finger (3)
10. Yeast Stollen or a Fruit Bread (1/4 loaf or 4” square) no frosting or nuts on yeast stollen or fruit bread
11. Holiday Bread Ring or Loaf (1/4 loaf or 4” square)
12. Yeast Coffee Cake, plain, streusel topping (4” square)
13. Fancy Yeast Tea Ring or any other fancy coffee cake (1/4 size)
14. Sweet Rolls yeast (3) no frosting, nuts or topping
15. Sweet Rolls yeast (3) containing fruit or nuts, no frosting
16. Bread – bread maker yeast, white (top ½ of loaf)
17. Bread – bread maker yeast, whole wheat (top ½ of loaf)
18. Bagels (3)
19. Donuts (3)

CLASS 7 – QUICK BREADS – WITHOUT YEAST

No frosting,. Breads must be prepared in standard size 9”x5” bread pan. Muffins are to be prepared in standard size muffin tins **displayed without paper baking cups**. No topping permitted.

↓ Premiums

1 st	2 nd	3 rd	4 th
\$2.00	\$1.75	\$1.50	\$1.25

Lot

1. Banana Bread (1/4 loaf including end - use standard bread pan approx. 9X5)
2. Coffee Cake (4” corner piece)
3. Pumpkin Bread (1/4 loaf including end - use standard bread pan approx. 9X5)
4. Zucchini Bread (1/4 loaf including end - use standard bread pan approx. 9X5)
5. Scones (3)
6. Corn Bread (9X13 pan, 4” corner piece)
7. Cranberry Bread (1/4 loaf including end - use standard bread pan approx. 9X5)
8. Donuts (3)
9. Muffins, Whole Wheat or Graham (3)
10. Muffins, Plain (3)

11. Muffins, Cranberry (3)
12. Muffins, Bran (3)
13. Muffins, Blueberry (3)

CLASS 8 – CAKES UNFROSTED – 4” Corner Piece

↓ Premiums

1 st	2 nd	3 rd	4 th
\$2.50	\$2.25	\$2.00	\$1.50

Cakes must not be from prepared cake mix.

Just plain – nothing added.

Lot

1. Jelly Roll (1/4 loaf)
2. Sponge Cake (measure from outside of cake to make 4” square or ¼ loaf)
3. Angel Food (measure from outside of cake to make 4” square or ¼ loaf)
4. Banana Cake (4” corner piece)
5. Chocolate Cake (4” corner piece)
6. Ginger Bread Cake (4” corner piece)
7. Cupcakes, light (3) (display without paper baking cups)
8. Cupcakes, chocolate (3), (display without paper baking cups)
9. Cranberry Cake (4” corner piece)
10. Vegetable Cake, carrot, zucchini, pumpkin, etc., (4” corner piece) no fruit added
11. Rhubarb Cake, may have sugar topping (4” corner piece)
12. Upside Down Cake (4” corner piece)
13. Yellow Cake, with egg yolks (4” corner piece)
14. Poppy Seed Cake (4” corner piece)
15. Spice Cake (4” corner piece)
16. Oatmeal Cake, may have sugar topping (4” corner piece)
17. Bundt Cake (1/4 loaf) identify type of cake (white, choc.)
18. Chiffon Cake, any kind (measure from outside of cake to make 4” square or 1/4 loaf)
19. Pound Cake (1/4 loaf)
20. Gluten Free Cake (4” corner piece) identify type of cake

CLASS 9 – CAKES DECORATED or Cardboard Forms

RULES

- **Amateurs only – An amateur makes less than 30% of their income from cake decorating.**
- Judging will be on decoration **ONLY** and this can be on cardboard or Styrofoam.
- All decoration material **must be edible**.

↓ Premiums

1 st	2 nd	3 rd	4 th
\$4.50	\$2.25	\$2.00	\$1.50

Lot

1. Character Cake using molded pan
2. Decorated Cake using decorator tips
3. Special Occasion Cake (no fondant)
4. Special Occasion Cake (using fondant)
5. Holiday Cake (no fondant)
6. Holiday Cake (using fondant)
7. Other Cake with Frosting
8. Cupcakes (3)

CLASS 10 – COOKIES & DECORATED COOKIES

NO FROSTING except under decorated lots.

Rolled means with a rolling pin.

↓ Premiums

1 st	2 nd	3 rd	4 th
\$2.00	\$1.75	\$1.50	\$1.25

Lot

1. Rolled Sorghum or Molasses Cookies (3)
2. Rolled White Cookies (3) no Imprint Cutters
3. Refrigerator Cookies (3)
4. Creamy Peanut Butter Cookies (3) no nuts
5. Oatmeal Cookies (3)
6. Chocolate Cookies (3)
7. Chocolate Chip Cookies (3)
8. Cereal Cookies (3) designate cereal used
9. M&M Cookies (3)
10. No Bake Cookies (3)
11. Snickerdoodles (3)
12. Macaroons(3)
13. Fruit Filled Cookies (3) identify fruit
14. Nationality Cookies (3) Label with cookie name and country of origin
15. Fancy Cookies - spritz, pinwheel, etc. (3)
16. Any kind of cookie using whole wheat flour (3)identify kind
17. Any kind of cookie using gluten free flour (3)identify kind
18. Decorated Christmas Cookies (3)
19. Decorated Holiday or Birthday Cookies (3)
20. Decorated theme other than Christmas Cookies (3)

CLASS 11 – BAR COOKIES (NO FROSTING)

↓ Premiums

1 st	2 nd	3 rd	4 th
\$2.00	\$1.75	\$1.50	\$1.25

Lot

1. Apple Bars, (3) Dough should be rolled thin and flaky like pie crust - **No crumb crust.**
2. Brownies, blond, (3)
3. Brownies chocolate (3)
4. Banana Bars (3)
5. Date Bars (3)
6. Chocolate Chip Bars (3)
7. Pumpkin Bars (3)
8. Carrot Bars (3)
9. Lemon Bars (3)

CLASS 12 – PIECE OF PIE ON 5” PLATE OR 5” MINI-PIE PAN

Double crust or lattice on all fruit pies. Pie crust must be homemade.

↓ Premiums

1 st	2 nd	3 rd	4 th
\$2.00	\$1.75	\$1.50	\$1.25

Lot

1. Apple Pie
2. Cherry Pie
3. Peach Pie
4. Blueberry Pie
5. Cranberry Pie
6. Pecan Pie

CLASS 13– CANDIES & SNACK MIXES

↓ Premiums

1 st	2 nd	3 rd	4 th
\$2.00	\$1.50	\$1.25	\$1.00

Lot

1. Fudge (3)
2. Caramel Candies (3), plain no coating – wrap in waxed paper.

3. Nut Brittle (3)
4. After Dinner Mints (3)
5. Dipped Candy (3)
6. Molded Candy (3)
7. Snack Mix, cereal base
8. Snack Mix, popcorn base
9. Snack Mix, organic or natural ingredients
10. Snack Mix, gluten free

CLASS 14 – Cranberry Item

Lot

1. Item prepared with sweetened dried cranberries

Special Awards

Sweetened Dried Cranberries Award sponsored by **Red River Cranberries** of Pittsville. Awarded to the best baked item using sweetened dried cranberries as an ingredient. 1st Place - \$35
2nd Place - \$20

If the winning entries used Red River Sweetened Dried Cranberries and staples the bag to their entry, they will receive an additional \$5 award.

Top Chef Award –Given to one exhibitor in Dept. 25. The winner will receive \$50 sponsored by **Norma Bymers Memorial Fund**. The winner of the award will be determined by total number of points an exhibitor receives based on their ribbon placings.

- Best of Show 6 points
- Honorable Mention 5 points
- Blue 4 points
- Red 3 points
- White 2 points
- Pink 1 point

The name of the winner will be posted by the Friday following judging.

Exhibitor Number _____
Class _____
Date Processed _____
Check those that apply: Boiling Water Bath _____ Pressure Canner _____ No. Pounds _____
Hot Pack _____ Raw Pack _____
Time _____
Processed _____
Method of _____
Dehydration _____
Pre-treatment _____
Used _____
Time _____
Dehydrated _____