

Department Junior Foods & Nutrition #25

Important Information:

1. Click here for online entry <http://nwsfa.fairwire.com>
2. Schedule can be found online and on page 1. Judging times are subject to change based on entry count, and judges' schedule.
3. **Only use this year's Exhibitors Guide.**
4. General information that pertains to all departments can be found online and starting on page 2. It is the exhibitor's responsibility to follow all expectations.
5. By participating in the Northern Wisconsin State Fair, you agree to follow the Code of Ethics set forth by the NWSFA Board. Mistreatment of any animal will not be tolerated. Any exhibitor or person found mistreating animals during the exhibition will be dismissed from the fairgrounds with loss of premiums.
6. By participating you authorize the use of your image in pictures, audio, and video productions for advertising and marketing needs of the NWSF.
7. Judging & awards:
 - All entries will be judged by certified specialty judges using the Danish system.

Types of judging:

- **Face-to-Face:** Used for two departments.
 - B10(A) small animals, a.k.a. pocket pets. These animals are at the fairgrounds only for their conference with the judge. Ribbons will be given at the time of conferencing. Exhibitors may choose to display a picture of the animal the ribbon in the Youth building.
 - B17 Younger Youth grade K-2. Exhibitors individually discuss their project with a judge, learning the strengths and weaknesses of their project. All exhibitors in this department earn a multi-colored ribbon when they meet with the judge.
 - **Conference:** Used for all other Junior non-animal departments. The exhibitors conference with a judge, who may ask youth questions about their project and use the knowledge as well as the quality of the exhibit to place the entries according to the Danish method.
 - **Danish Method:** The judge will award ribbons AFTER all items have reviewed. This process determines the quantity of each place ribbon that can be awarded in that class. For example: if there are 15 items in a class, then only 3 may receive a blue, up to 7 may receive a red, up to 11 may receive a white, and up to 15 may receive a pink.
 - Classes may be further divided at the discretion of the judge.
 - Additional ribbons MAY be given at the judge's discretion and may include either a Judge's Choice ribbon (following State Fair rules) OR a Best in Show ribbon.
8. The department supervisor has the privilege of removing deteriorating exhibits during the fair.
 9. **Premiums:** Each worthy exhibit will receive a uniform premium of \$1.50.

Department Junior Foods & Nutrition #25 Notice the new terminology Department – Division – Class

- Work must have been created by the exhibitor since August 1 of the previous year (during the past 11 months).
- School projects done for a grade may not be entered.
- Projects may only be entered once. May not be entered a second year.
- Posters may not be larger than 18x24
- All food will be considered unsafe for consumption at the close of the fair. And will be disposed of by the department superintendent. Non-edible items or unopened canned goods can be picked up after 4pm on the last day of the fair.

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Cooking and Baking

- Each exhibit shall be placed on a disposable plate inserted in a clear zipper style bag.
- The recipe should be placed in the bag, under the plate.
- Entry tag string should be inserted in bag, and tag hang on outside.
- All exhibits shall be made from scratch with basic ingredients (not a package mix unless stated otherwise).
- Bring entire Cake or Bread for judging; a piece will be cut, and the rest returned.
- Muffins should have baking paper removed.
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Division A – Exhibitors completed grades 3-4

Division B – Exhibitors completed grades 5-6

Division C – Exhibitors completed grades 7-9

Division D – Exhibitors completed grades 10-13

Cooking and Baking - Class # - Description

1. Cookies, chocolate chip, 3
2. Cookies, peanut butter, 3
3. Cookies, any other variety, 3
4. Brownie, unfrosted, 3
5. Brownie, microwaved, unfrosted, 3
6. Granola bar or snack, 1 cup in zipper bag
7. Trail Mix, 1 cup in zipper bag
8. Seasoned snack mix, 1 cup in zipper bag
9. Vegetable snack mix, 1 serving in zipper bag
10. Muffins, any variety, 3
11. Pancakes, cold, 3
12. Pretzels, 3
13. Coffee Cake, any variety, whole cake
14. Cake, yellow, made from scratch, whole cake
15. Cake, chocolate, made from scratch, whole cake
16. Cake, white, made from scratch, whole cake
17. Cake, any other variety, whole cake
18. Cake, adapted recipe to lower fat, whole cake
19. Cupcakes, unfrosted, 3
20. Biscuits, baking powder, dropped, 3
21. Biscuits, baking powder, rolled, 3
22. Popovers, 3
23. Rolls, any variety, 3
24. Bread, any variety, whole loaf
25. Bread, quick bread, zucchini, 1 mini-loaf
26. Bread, quick bread, banana 1 mini-loaf
27. Bread, quick bread, cranberry 1 mini-loaf
28. Bread, quick bread, microwave, 1 mini-loaf
29. Bread, quick bread, any other 1 mini-loaf
30. Pie, crust, baked from scratch
31. Pie, double crust, apple (no canned filling or purchased crusts), 1 mini-sized
32. Pie, double crust, cherry (no canned filling or purchased crusts), 1 mini-sized
33. Mix, hot chocolate, 1 cup in zipper style bag
34. Master Mix, biscuit, 1 cup mix in zipper style bag, AND 3 baked biscuits
35. Master Mix, muffins, 1 cup mix in zipper style bag, AND 3 baked biscuits

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36. Donuts, raised, 3
37. Donuts holes, 3
38. Rosettes, 3
39. Holiday Cookies, 3
40. Candy, fudge, 3 pieces
41. Candy, peanut brittle, 3 pieces
42. International cookie or bar, 3
43. International dessert, non-refrigerated, one 2x2 piece
44. International bread, 1 loaf
45. Lefsa, 2 rounds
46. Item made with honey
47. Item made with maple syrup
48. Poster on how to read food labels
49. Poster on Choose My Plate.
50. Poster on food safety rules
51. Poster or 5-page booklet on healthy snacks
52. Small basket of healthy snack foods
53. Theme Gift Basket- Basket to include at least two preserved food items (quarts or pints), dehydrated foods may be included. Nonperishable food items only. Basket not to exceed 11"x16"x15" and wrapped in clear plastic.
54. Poster on cooking substitutions, food and/or measurement.
55. Poster defining cooking terms
56. Booklet of family favorite recipes or handmade recipe book. Minimum of 3 categories each.
57. Any other item not listed above.

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Division E – Decorating - all Grades

- All exhibits shall be made from scratch with basic ingredients (not a package mix unless stated otherwise).

Class # - Description

1. Decorated cookies, 3
2. Decorated cupcakes, 3
3. Decorated layer cake, entire cake
4. Decorated sheet cake, entire cake
5. Decorated cake of original design, entire cake
6. Poster on cake decorating tips

Division F - Food Preservation

- Up to 5 entries in Class F
- Fruits, vegetables, and meats may be exhibited in pint or quart jars.
- Jelly and jam may be exhibited in 1/2-pint jars.
- Pickles may be exhibited in pint jars.
- Jars must be clean.
- A regulation jar must be used for each exhibit (the name of the manufacturer bound into the glass).
- All metal rings should be removed from jars prior to judging.
- All acid food must be processed in boiling water bath, including pickles.
- All non-acid food must be processed in pressure canners.
- Pickles, jam, and jelly may be opened for judging.
- Any jar may be opened by judges if the contents are questionable.
- Judges may disqualify any exhibit.
- Foods canned by the exhibitor after the prior year's fair dates are eligible for exhibit.
- An index card or small paper containing the following information must accompany the exhibit:
 - o Class Number
 - o Date Canned

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- Name of Product
- Method of Preparation: Hot Pack/Cold Pac
- Method of Processing: Boiling Water Bath or Pressure Canner (Weight used)
- Processing Time
- Lemon Juice (yes or no)

Division F – Food Preservation - Class # - Description

1. Apple, quartered or halved
2. Applesauce
3. Cherries, pitted
4. Peaches
5. Rhubarb
6. Tomato juice
7. Tomatoes, whole or quartered
8. Black raspberries
9. Red raspberries
10. Other berries, fruits, or vegetables
11. Carrots
12. Corn
13. Green beans, cut
14. Vegetable relish
15. Yellow wax beans, cut
16. Beet pickles
17. Bread & butter pickles
18. Crab apple pickles
19. Dill pickles - fermented
20. Dill pickles - unfermented
21. Sweet pickles
22. Jam, any variety
23. Jelly, any variety
24. Dried food display - any 2 fruit or vegetables
25. Canned meats