

2024 Northern WI State Fair ~ **Open** Fair Exhibit Guide
Department Open Culinary Arts #25

In 2024 this department will be relocated to Building C – which is air conditioned.

Important Information:

1. Click Here for Online Entry <http://nwsfa.fairwire.com>
2. **Use only this year's entry booklet.**
3. Schedule can be found online and on page 1. Exhibitors must inform themselves of the timeline for arrival, judging, and pick up.
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. When there are less than three exhibits entered in a class, the exhibit(s) may be moved to Miscellaneous at the time of judging. Learn more about this rule by researching DATCP, ATCP 160.07(1).
6. Exhibitors must be amateurs except entrants in the Commercial class. An amateur is defined as someone who prepares food products for personal reasons, with no monetary compensation from any related source. Commercial enterprises and businesses are those deriving income from the sale of food products or from any related source
7. All entries must be pre-registered.
8. The use of prepared mixes (brownies, cake, pudding, etc.) is allowed only in Class J: Prepared Mixes.
9. Each exhibit—except for Commercial—must include a clearly written or printed recipe that includes instructions and oven temperature. Do not include your name on the recipe but **DO** include your exhibitor number. Commercial exhibitors are exempt from this requirement.
10. Each baked exhibit shall be placed on a 7 or 9-inch white foam plate inserted in a clear zipper style bag. No paper plates as they absorb oil. The recipe should be placed in the bag, under the plate. Entry tag string should be inserted and taped to the inside of bag, with the tag hanging outside and the zipper securely closed.
11. An item and its recipe may be exhibited **ONLY** once by the same individual. Pick the best category; each item/recipe should be in only one class and one class. Class changes will be allowed only at the department supervisor's discretion.
12. Plan ahead. Bring items to the exhibit hall already cool, cut, plated, and ready for exhibit.
13. The department supervisor has the privilege of removing deteriorating exhibits during the fair.
14. All foods will be considered unsafe for consumption at the close of the fair, and will be disposed of, except for unopened canned goods.
15. Recipes will remain property of NWSF (Northern Wisconsin State Fair).
16. How much to bring for each entry: See instructions for individual classes below.
17. **NOTE:** Maple syrup and honey can be entered in Department A-16, Natural Sciences. Beer and wine can be entered Department A-21.
 - **This year's recipe includes Maple Syrup!**



Department Open Culinary Arts #25 Notice the new terminology Department – Division – Class
Premiums All Divisions 1st =\$2 2nd =\$1.75 3rd =\$1.50 4th =\$1.25

Awards:

Best in Show - Baked Goods, Candy & Confections	Ribbon
Best in Show - Canned Goods	Ribbon
Best in Show – Other	Ribbon
Sweepstakes	Rosette & \$15

Department Open Culinary Arts #19 Baked Goods, Candy, and Confections
Division A: Quick Breads-No Yeast - Class # - Description

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- Bread exhibits shall consist of ½ of a standard size loaf, including end piece. No mini loaves accepted. Other exhibit requirements are specified.

1. Fruit bread (applesauce, cranberry, date, etc.)
2. Vegetable bread (pumpkin, zucchini, etc.)
3. Coffee cake- ½ of whole, including end piece if applicable
4. Muffins (bran, corn, fruit, vegetable, etc.) -3, no paper liners
5. Any other not listed (biscuits, cake donuts/fry cakes, cornbread, scones, etc.)-3

Division B: Yeast Breads-Oven and Bread Machine - Class # - Description

- Bread exhibits shall consist of ½ of a standard size loaf, including end piece. Other exhibit requirements are specified. No mini loaves accepted.

1. Bread, White
2. Bread, Whole Grain (oat, wheat, rye, etc.)
3. Dinner Rolls, plain or fancy - 3
4. Sweet dough, coffee cake or tea ring- ½ of whole, including end piece, or 4" wedge.
5. Sweet dough, rolls (cinnamon, caramel, fruit, etc.) - 3
6. Raised pastry (cronut, Danish, donut, etc.) - 3
7. Any other bread not listed

Division C: Cookies - Class # - Description

- Exhibits shall consist of 3 pieces. No frosting unless noted; however, powdered sugar glaze may be used.

1. Chocolate Chip
2. Molasses
3. Oatmeal
4. Peanut Butter
5. Sugar
6. Fancy (filled, pinwheel, spritz, etc.) May be frosted.
7. Refrigerator (rolled, chilled, and sliced)
8. Rolled, cut out and decorated (molasses, sugar, etc.) May be frosted.
9. Any other not listed

Division D: Bars - Class # - Description

- Exhibits shall consist of 3 pieces. Bars shall be cut into 2"x2" squares. No frosting: however powdered sugar glaze may be used.

1. Fruit (applesauce, date, lemon, etc.)
2. Vegetables (carrot, pumpkin, zucchini, etc.)
3. Brownies, chocolate
4. Brownies, any other variety (blondies, peanut butter, etc.)
5. Layer
6. No bake
7. Any other not listed

Division E: Candy - Class # - Description

- Exhibits shall consist of 3 pieces

1. Caramels, no coating and wrapped in waxed paper
2. Fudge, any variety (chocolate, peanut butter, etc.)
3. Nut (brittle, clusters, spiced, etc.)
4. Truffles
5. Molded, chocolate
6. Molded, any other variety (hard, melting wafers, mints, etc.).
7. Edible bombs
8. Popcorn (not plain) candied, caramel, etc.
9. Any other not listed

Division F: Cakes- Class # - Description

- Cake exhibits shall consist of a 4"x4" corner piece of cake or wedge, right side up. No frosting: however powdered sugar glaze may be used.

1. Cake using fruit (applesauce, fruitcake, lemon, etc.)

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2. Cake using vegetable (carrot, rhubarb, zucchini, etc.)
3. Chocolate or devil's food
4. White or yellow
5. Spice or gingerbread
6. Angel food
7. Tube (Bundt, other molded cakes, etc.)
8. Cupcakes - 3, no paper liners
9. Any other not listed

Division G: Decorated Cakes, Whole or Cardboard Forms - Class # - Description

- Judging will be on decoration ONLY; therefore, cardboard or Styrofoam forms are allowed. No recipe(s) required.

1. Single layer cake or form
2. Two-layer cake or form
3. Tiered cake or form
4. Cupcakes, baked-3, no paper liners
5. Any other not listed (cake pop, etc.)

Division H: Pies - Class # - Description

- Baked pies only. (No puddings, custards, meringues, or whipped cream.) All crusts and fillings shall be made from scratch.
- **CHANGE: Pie exhibits shall consist of one mini pie in 5" disposable pan or 3 pieces where applicable.**

1. Apple
2. Berry (blueberry, cranberry, mixed berry, etc.)
3. Stone fruit (apricot, cherry, peach, etc.)
4. Vegetable (green tomato, rhubarb, zucchini, etc.)
5. Savory (empanada, pastie, etc.)
6. Any other not listed (fried, mince/mincemeat, "mock," etc.)

Division I: Ethnic Heritage - Class # - Description

- Exhibits shall reflect unique ethnic heritage.

1. Yeast bread (julekacka, limpa, potica, etc.)-½ of standard size loaf, including end piece, or piece of comparable size where applicable
2. Pastries (kolache, paczki, strudel, etc.)-3
3. Cookies (alfajore, pfeffernusse, rosette, etc.)-3
4. Cake (Black Forest/Kirsch torte, marzipan, gateau)-4"x4" corner piece of cake or wedge
5. Any other not listed (aebleskiver, lefse, spanakopita, etc.)-3

Division J: Prepared Commercial Mixes

- Exhibits shall be made using a prepared commercial mix (brownies, cake, pudding, etc.). Specify the mix used in the recipe. Please check other classes for amounts to be exhibited. No frosting: however, powdered sugar glaze may be used.

Class # - Description

1. Any (quick bread, yeast bread, bars, cake, candy, cookies, pie, etc.).

Division K: Specialty Diet

- Gluten free, keto, sugar free, vegan, etc. Check other classes for amounts to be exhibited.

Class # - Description

1. Any (quick bread, yeast bread, bars, cake, candy, cookies, pie, etc.)

Department Open Culinary Arts #19 - Canned Foods

Rules & Regulations:

- All entries must be processed after the previous year's Northern Wisconsin State Fair
- A recipe with your exhibitor number (not your name), processing time, method and date shall accompany all canned goods. Attach recipe to the jar with a rubber band. Failure to present the card will result in disqualification.
- Clear standard or regulation half pint, pint or quart jars with two-piece lids are required. No wax permitted.

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- All low acidic foods must be pressure canned. For further information on safely processing canned foods, contact the Chippewa County Extension Office, 715-726-7950.
- Hot water bath processing is required.
- Open kettle canning methods are not acceptable
- Any canned good passing the appearance test may be opened by the judge for final placing.
- If there are fewer than 3 entries in a class, they will be moved to “any other not listed” in the same class at the time of judging.
- Amount for each entry=1 jar

Division L: Canned Fruits - Class # - Description

1. Apples
2. Applesauce
3. Berries (blackberry, blueberry, grape, raspberry, etc.)
4. Stone fruit (cherry, plum, peach, etc.)
5. Any others not listed (fruit blends, pie filling, etc.)

Division M: Preserves - Class # - Description

- Jams must contain mashed or whole fruit. Jellies must not contain pieces of fruit.
1. Berry jam (blueberry, raspberry, strawberry, etc.)
 2. Stone fruit jam (cherry, plum, peach, etc.)
 3. Any other jam not listed (fruit blend, marmalade, rhubarb, etc.)
 4. Apple jelly
 5. Berry jelly (boysenberry, cranberry, grape, etc.)
 6. Stone fruit jelly (apricot, cherry, plum, etc.)
 7. Any other jelly not listed
 8. Miscellaneous (conserves, chutney, etc.)

Division N: Canned Vegetables - Class # - Description

1. Tomatoes (cut or whole, seasoned, or unseasoned)
2. Tomato juice
3. Tomato sauce
4. Beans, any variety
5. Corn
6. Any other not listed

Division O: Pickles, Relishes, and Sauerkraut - Class # - Description

1. Cucumber pickles, sour (spears and whole, fresh pack and fermented)
2. Cucumber pickles, sweet (spears and whole, fresh pack and fermented)
3. Fruit pickles (melon and melon rind, etc.)
4. Vegetable pickles, sour (beans, beets, peppers, etc.)
5. Vegetable pickles, sweet (beans, beets, peppers, etc.)
6. Any other pickle not listed
7. Cucumber relish
8. Fruit relish (cranberry, mango, peach, etc.)
9. Vegetable relish (corn, pepper, tomato, zucchini, etc.)
10. Sauerkraut
11. Any other relish not listed (chow chow, kimchi, piccalilli, etc.)

Division P: Miscellaneous Canned Foods - Class # - Description

1. Barbecue sauce
2. Meat, any variety
3. Salsa
4. Soup (including broth, stock, and chili)
5. Spaghetti sauce
6. Any other not listed (juice, ketchup, butters, syrup, etc.)

Department Open Culinary Arts #19 - Other Classes & Contests

Division Q: Dehydrated Foods - Class # - Description

- Entries must be dried after the previous year’s Northern Wisconsin State Fair. Exhibits shall be displayed in sealed, clear, zipper style sandwich bags clearly labeled with the following information:

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method of processing, date of drying, and length of processing time. Exhibits shall consist of 3 tablespoons or 3 pieces, as applicable.

1. Edible flowers (lavender, nasturtium, rose, etc.)
2. Fruits, any variety
3. Vegetable, any variety
4. Herbs and herb blends, any variety
5. Soup mix, any variety
6. Any other not listed

Division R: Meats and Fish - Class # - Description

- Only amateur hobbyists are eligible to enter. Exhibits shall be displayed in sealed zipper style bags of suitable size, clearly labeled with a list of ingredients, processing method, and length of time, and date of processing.
1. Dried jerky, any variety
 2. Sausage, any variety
 3. Smoked fish, any variety
 4. Smoked meat, any variety
 5. Any other not listed

Division S: Same Recipe Challenge Class # - Description

- Open to amateur exhibitors age 18+ only. All exhibitors will prepare the same recipe provided by the Northern Wisconsin State Fair.

1. Same Recipe Challenge

The **2024** recipe is "Soft Gingerbread No.3" A favorite Christmas cookie in four generations of the contributor's family.

- This recipe appears in an 1882 cookbook produced by the Ladies Aid Society of Zion Episcopal Church, renamed United Episcopal Church, in Chippewa Falls, WI. It was contributed by Cornelia Stanley, wife of L. C. Stanley, prominent Chippewa Falls businessman, banker, lumberman and real estate developer.
- Think of this like a technical challenge in The Great British Baking Show. You will need to convert 19th century measurements to those of the present day. (A little Googling will help.) You will also need to determine pan size, oven temperature and baking time.
- Your entry must include your adapted recipe, complete with converted measurements, pan size, oven temperature and bake time.
- OF NOTE: The 1882 cookbook was a huge success. Sold throughout Wisconsin and Minnesota, the cookbook raised enough money to build the rectory, completed in 1887, and donate thousands of dollars to help the poor in the community.

One coffeecupful of molasses (New Orleans), one teacupful of light brown sugar, one teacupful of sour cream, four teacupfuls of sifted flour, three tablespoonfuls of melted butter, one tablespoonful of ginger, one teaspoonful of lemon extract, one teaspoonful of salt, two eggs, one-third cupful of sour milk, one teaspoonful of soda; bake in a small dripping pan in a moderate oven.

Division T: Local Product Culinary Challenge - Class # - Description

- Open to amateur exhibitors age 18+ only.
 - Entries must include this local product: **2024: Maple Syrup.**
 - Entries must include a clearly written or printed recipe that includes exhibitor number (no name); complete instructions so that the item can be replicated; and the variety/varieties of this years' local product that were used.
1. Local Product Challenge. Any baked, canned, dehydrated or smoked food item.

Division U: Commercial - Class # - Description

- Commercial exhibitors earn income from the sale of food products or from any related source. Recipes are not required.
1. Quick bread, any variety-½ standard size loaf, including end. No mini loaves.
 2. Muffins, any variety - 3, no paper liners
 3. Scones, any variety - 3

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4. Yeast bread, any variety-½ standard size loaf, including end. No mini loaves.
5. Yeast pastries (cronut, danish, donut, etc.)-3
6. Sweet rolls (cinnamon, caramel, fruit, etc.)-3
7. Cookies, rolled, cut out, and decorated-3
8. Cookies, any other not listed-3
9. Brownies, chocolate – 2, 2"x2"
10. Brownies, any other variety (blondies, peanut butter, etc.) - 3, 2"x2"
11. Bars, any kind variety (not brownies) - 3, 2"x2"
12. Fudge, any variety - 3 pieces
13. Truffles, any variety - 3
14. Chocolate, molded - 3
15. Edible bombs, any variety - 3
16. Decorated cake or form-whole (judged strictly on decoration)
17. Decorated cupcakes, baked - 3, no paper liners
18. Pie, fruit, any variety-whole 8" or 9", single or double crust
19. Gluten free, any baked good variety (see similar classes for quantity and size)
20. Vegan, any baked good variety (see similar classes for quantity and size)

Division V: Youth - Class # - Description

- Exhibitors must be aged 14 years or under.
 - **Youth who are also entered into Junior Fair will pay an additional entry fee for the Open Class Department.**
 - No frosting except under rolled, cut-out and decorated cookies and decorated cake and cupcakes; however, powdered sugar glaze may be used.
1. Quick Bread, any variety ½ standard size loaf, including end. No mini loaves.
 2. Muffins, any variety - 3, no paper liners
 3. Yeast bread, any variety ½ standard size loaf, including end. No mini loaves.
 4. Sweet rolls (cinnamon, caramel, fruit, etc.) - 3
 5. Cookies, rolled, cut-out, and decorated - 3
 6. Cookies, any other not listed - 3
 7. Bars, brownies (blondies, chocolate, peanut butter, etc.) - 3, 2"x2"
 8. No bake cookies or bars, any variety - 3 cookies, 3 bars 2"x2"
 9. Fudge, any variety - 3 pieces
 10. Candy, (no fudge) - 3 pieces
 11. Cake, any variety - 4"x4" corner piece or wedge, no frosting; however, powdered sugar glaze may be used
 12. Cake, decorated. Baked cake or inedible form. Judging is on decoration only.
 13. Cupcakes, decorated. Baked cupcakes only. Judging is on decoration only. - 3
 14. Pie, any baked variety – one 5" mini pie

Division W: Heirloom Foods Competition 2024 - Class # - Description

1. Heirloom Foods Competition
 - We are looking for your favorite from-scratch foods from your family or group and the recipes and stories behind them. Make the cookies no Christmas can be without, Dad's hunting shack stew, or your church's favorite fundraiser or potluck dish. Your entry will consist of your food item, a 500-word story about it, and the recipe complete with instructions. Points will be awarded for presentation, so you are encouraged to gussy up your entry with photographs, mementos, special liners, etc.
 - The Heirloom Foods Competition will be judged live in front of an audience in Building C. This event begins at 4pm on Thursday of fair week, see page 1 for schedule details.
 - Exhibits may be checked in starting at 3:00.
 - Exhibits **MUST** be in the building by 3:30.
 - Plan to stick around and enjoy the fun!
 - Special cash prizes!
 - 1st place-\$75
 - 2nd place-\$50

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- 3rd place-\$25
- Judging criteria:
- Taste 50%
- History/heritage 30%
- Presentation 20%

Requirements:

- Entrants must be amateurs. Adults and Youth are both invited to participate.
- One entry per person. Entries must not be exhibited elsewhere at the fair.
- Recipes must be at least 25 years old. Recipes must include exact measurements (no rounded amounts, no handfuls, etc.). Be sure to include thorough instructions, pan size(s), oven temperature, and baking time. **DO NOT** include your name on the recipe but **DO** include your exhibitor number.
- No prepared commercial mixes are allowed.
- The story about your entry should be typed or clearly written on an 8 ½ x 11" sheet of paper. Include information about your entry's history, origin, ethnicity if applicable, what it means to you and your family/group, and any other interesting information you would like to share.
- Recipes become the property of NWSF.
- The winning entries (or picture of) and story will be exhibited. Other entries will be taken home with the exhibitor.