

DEPT. 25 – FOODS & NUTRITION

Renee Danhof – Superintendent – 715-305-7847

Entry Deadline: August 15

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

Judging: Tuesday at 9 a.m.

Exhibits Dismissed: Sunday of the fair from 6 - 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.

An Over All Best of Show and Honorable Mention ribbon will be awarded in classes 1-2, 3-5, 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>

All canned items must be exhibited in standard, clear glass canning jars. 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.

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.**

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 _____

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. Salsa
5. Sauerkraut
6. Spaghetti sauce
7. Soup mix
8. Tomatoes, whole
9. Tomatoes, stewed
10. Tomato juice
11. Any other vegetable not listed

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. Relish
8. Any other pickled item – identified

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. Raspberry jam
7. Strawberry jam
8. Any other jam, identified
9. Apple jelly
10. Elderberry jelly
11. Grape jelly
12. Raspberry jelly
13. Any other jelly, identified
14. Apple butter

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. 3x7 or larger)
2. Bread, Wheat or Graham (1/4 loaf including end - use standard bread pan approx. 3 x 7 or larger)
3. Bread, Rye (1/4 loaf including end - use standard bread pan approx. 3 x 7 or larger)
4. Bread, Gluten Free (1/4 loaf including end - use standard bread pan approx. 3 x 7 or larger)- indicate flour used
5. Bread, Artisan Whole Grain
6. Rolls, White (3)
7. Rolls, Whole Wheat (3)
8. Fancy Rolls, such as Parkerhouse, Clover Leaf, or Finger (3)
9. Yeast Stollen or a Fruit Bread (1/4 loaf or 4" square) no frosting or nuts on yeast stollen or fruit bread
10. Holiday Bread Ring or Loaf (1/4 loaf or 4" square)
11. Yeast Coffee Cake, plain, streusel topping (4" square)
12. Fancy Yeast Tea Ring or any other fancy coffee cake (1/4 size)
13. Sweet Rolls yeast (3) no frosting, nuts or topping
14. Sweet Rolls yeast (3) containing fruit or nuts, no frosting
15. Bread – bread maker yeast, white (top ½ of loaf)
16. Bread – bread maker yeast, whole wheat (top ½ of loaf)
17. Bagels (3)

CLASS 7 – QUICK BREADS – WITHOUT YEAST

No frosting,. Breads must be prepared in standard size 3" x 7" or larger bread pan. Muffins are to be prepared in standard size muffin tins displayed without paper baking cups. Toppings allowed only where listed.

★ 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. 3 x 7 or larger)
2. Coffee Cake (4" corner piece) – toppings allowed
3. Pumpkin Bread (1/4 loaf including end - use standard bread pan approx. 3 x 7 or larger)
4. Zucchini Bread (1/4 loaf including end - use standard bread pan approx. 3 x 7 or larger)
5. Scones (3)
6. Corn Bread (4" corner piece)
7. Cranberry Bread (1/4 loaf including end - use standard bread pan approx. 3 x 7 or larger)
8. Muffins, Whole Wheat or Graham (3)
9. Muffins, Plain (3)
10. Muffins, Cranberry (3)
11. Muffins, Bran (3)
12. 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, white or yellow (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. Yellow Cake, with egg yolks (4” corner piece)
13. Poppy Seed Cake (4” corner piece)
14. Spice Cake (4” corner piece)
15. Oatmeal Cake, may have sugar topping (4” corner piece)
16. Bundt Cake (1/4 loaf) identify type of cake (white, choc.)
17. Chiffon Cake, any kind (measure from outside of cake to make 4” square or 1/4 loaf)
18. Gluten Free Cake (4” corner piece) identify type of cake and flour used

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

CLASS 10 – COOKIES & DECORATED COOKIES

NO FROSTING except under decorated, fancy cookies, or nationality lots.

★ **Premiums**

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

Lot

1. Cut-out Sorghum or Molasses Cookies (3) (no imprint cutters)
2. Cut-out 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. Gingersnaps (3)
11. No Bake Cookies (3)
12. Snickerdoodles (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 & flour used

CLASS 11 – BAR COOKIES (NO FROSTING OR POWDERED SUGAR)

★ **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. Lemon Bars (3)

CLASS 12 – ONE-SIXTH SLICE OF WHOLE PIE OR 5” MINI-PIE PAN

Double crust or lattice on all fruit pies. Pie crust and filling 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. Pecan Pie
- 6.

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. After Dinner Mints (3)
4. Dipped Candy (3)
5. Cereal Base Snack Mix
6. Popcorn Base Snack Mix
7. Organic or Natural Ingredients Snack Mix
8. Gluten Free Snack Mix, indicate flour used

CLASS 14 – Cranberry Item

No restrictions on frosting nuts or other additions.
Identify items used and include the recipe.

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 prepared item using sweetened dried cranberries as an ingredient. 1st Place - \$35
2nd Place - \$25
3rd Place - \$15
4th Place - \$10
5th Place - \$ 5

If the 1st place entry uses 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. In order to allow many the opportunity to receive the Top Chef Award, starting in 2024 an exhibitor can win only once in a 5 year period.

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.