

CLASS H. Posters/Displays/Gifts (Foods 4)

Poster/Display size: 22"x28"

- 1) Poster/display relating food to health and/or fitness
- 2) Poster/Display detailing food or kitchen safety best practices.
- 3) Recipe collection in box, binder or album. Minimum of 40 recipes.
- 4) Food for Gifts: a basket or container containing no more than two different homemade food items and no more than 2 store-bought items (no alcoholic beverages, no cellophane) All food items must be food safe at room temperature

CLASS I. Food Preservation

Eligible 4-H Project Area

Food Preservation

Regulations:

1. Limit of 5 entries in Food Preservation 1 (grades 3-6) and a limit of 10 entries in Food Preservation 2 (grades 7+).
2. All entries must have been canned after July 2024. The judge will mark the lid with the exhibit year.
3. Each entry must have a firmly attached 2"x3" label with the following information:
Class _____ Lot Number _____
Name of Product _____
Date Prepared _____
Method of Preparation (check):
Hot Pack _____ Cold Pack _____
Method of Processing (check):
Boiling Water Bath _____
Pressure Canner _____
Dehydration _____
Time of Processing _____
4. All cooked jams and jellies should be in 1 cup size jars with ring and lid. All freezer jam and jellies should be in appropriate containers. The judge may taste jam and jellies. Freezer jam will not be displayed at the Fair.
5. ****NEW THIS YEAR**** Aside from jam and jellies mentioned above, canned goods should have screw rings removed prior to judging.
6. Frozen fruit or vegetables will not be displayed at the Fair.
7. All work must be done by the member.
8. Follow current USDA/UW-Extension guidelines for the preservation of all foods.
9. Exhibitors in Foods 1 & 2 and/or Food Preservation 1, please note that you may enter any lots before lot 39.
10. Nut entries are not eligible

Food Preservation

- | 1
(Gr 3-6) | 2
(Gr 7+) | (No Cloverbuds) |
|---------------|--------------|--|
| 1) | 2) | Tomatoes (whole or quartered) - two jars |
| 3) | 4) | Cooked jam, any variety - one jar - one cup size |
| 5) | 6) | Cooked jelly, any variety - one jar - one cup size |
| 7) | 8) | Freezer jam or jelly, any variety - one cup size |
| 9) | 10) | Frozen vegetables of choice - one package |
| 11) | 12) | Frozen fruit of choice - one package - two jars |
| 13) | 14) | Dried fruit - one pint |
| 15) | 16) | Dried vegetables - one pint |
| 17) | 18) | Dried soup mix - one cup only |
| 19) | 20) | Fruit leather - two rolls |
| 21) | 22) | Dehydrated herbs - 1/2 cup only |
| 23) | 24) | Dried meat - one package |
| 25) | 26) | Any canned fruit of your choice - two jars |
| 27) | 28) | Applesauce - two jars |
| 29) | 30) | Rhubarb - two jars |
| 31) | 32) | **NEW THIS YEAR** Pickled and/or fermented product - 2 jars |
| 33) | 34) | Relish - one jar |
| 35) | 36) | Preserves/conserves - one jar - one cup size |
| 37) | 38) | Marmalade - one jar - one cup size |
| 39) | 40) | Honey extracted from comb and bottled |
| --- | 41) | Canned corn - two jars |

- 42) Canned carrots - two jars
- 43) Canned beans - two jars
- 44) Canned beets - two jars
- 45) Canned peas - two jars
- 46) Canned potatoes - two jars
- 47) Canned sauerkraut - two jars
- 48) ****NEW THIS YEAR**** Any other canned item not listed - two jars

CLASS J. Cake Decorating

Check-in

Monday: 2:30 p.m. - 5:45 p.m. Exhibition Hall A

Judging

Monday: 3:00 - 6:45 p.m. Individual Conference

Superintendents

Alicia Russell - (608) 712-1448
Caryn Goczeski - (608) 358-8338

Eligible 4-H Project Areas

Food Decorating

Regulations

1. **Must be enrolled in the Cake Decorating project.**
2. A total of 3 entries per exhibitor will be allowed.
3. Judged on decorating only.
4. All items placed on edible products such as cakes, cookies, cupcakes, ginger bread houses, etc. must be food safe.
5. Styrofoam "cake" is recommended. All Styrofoam cakes need to be reproducible for a real cake.
6. Exhibits will stay and be displayed at Fair.
7. Cake board cannot exceed 2" beyond cake. Entry will be marked down one placing if they exceed limitations.
8. Base board for all lots may not exceed 19".
9. Cupcakes or cookies (plate of 3) should be displayed on an appropriate-sized plate, not to exceed 1 1/2" beyond outside edge of cupcakes or cookies.

Grades

- 3-6 7+** (No Cloverbuds)
- 1) 2) Decorated cookies - 3 on a plate
 - 3) 4) Decorated cupcakes - 3 on a plate
 - 5) 6) Birthday Cake - (child, teens, or adults)
 - 7) 8) Holiday or Special Occasion Cake - (Thanksgiving, Christmas, Wedding, Graduation etc.)
 - 9) 10) Non-cake - (gum paste, molded sugar, gingerbread structure, etc.)
 - 11) 12) Novelty cakes - (cakes decorated primarily with candy, coconut, cookies, etc. and a maximum of one decorating tip)
 - 13) 14) Pull apart cupcake cake (must include a minimum of 10 cupcakes)

Special Awards and Sponsorships

Miller & Sons Supermarket - All ribbons. Award and rosette to Champion and rosette to Reserve Champion of designated classes.