Department 123 Open Food & Nutrition

Superintendents: Alyssa Jaquith –920-723-9039 and Nichole Jaquith 920-222-9138

Optional Entry Card Pickup	June 22-June 26	12pm-4:30pm
Exhibit drop off:	Tues., July 7	9am-Noon
Judging:	Tues., July 7	1pm
Exhibit Release:	Sun., July 12	6pm

(No vehicles on the grounds until 7pm)

Rules:

a. Entry Fee: $0.50 per Class.
b. Exhibitors may enter unlimited times in the department, but only one time in each class.
c. All State of Wisconsin and Jefferson County Fair rules apply in addition to the following rules.
d. Exhibits should be in a pint or quart glass jars, except for jams/jellies which should be in ½ pint glass jars.
e. Resource Guide: Refer to Jefferson County Extension for up to date canning information.
f. After judging, all perishable foods will be released to be taken home (if exhibitor is present) or disposed of. Foods displayed during the Fair will be disposed of at the end of fair by Superintendent.
g. Display trays will be provided for all food entries at time of judging.
h. Canned goods require 2 jars: One for judging and one for display. Jars should include rings and label to identify the exhibitor.
i. Each item must come to the fair with a recipe. Recipe can be as small as 3"x5" note card.
j. Exhibitors may pickup their entry cards on the date listed above OR will pick them up on Exhibit drop off day(s). Pickup will be located in the Activity Center
k. Conference style judging, with Danish style placing. Exhibits will be judged in front of the assembled group, and placed using the Danish system. Danish chart with ribbon placings can be found in the back of the book. Attendance is optional.

Premiums for All Open Food Exhibits:

1st: $5.00; 2nd: $4.00; 3rd: $3.00; 4th: $2.00

Fruit Preservation

Division A1: Open
Division A2: Senior

Class	Description
1.	Applesauce
2.	Cherries - Red or Bing
3.	Rhubarb
4.	Raspberries/blueberries/strawberries
5.	Peaches
6.	Pears
7.	Any Other berry or fruit
8.	Sugar free item

Jam/Jelly Preservation

Division B1: Open
Division B2: Senior

Class	Description
1.	Strawberry Jam
2.	Raspberry Jam
3.	Any Other Jam - list fruit/vegetable used
4.	Grape Jelly
5.	Raspberry Jelly
6.	Any Other Jelly - list fruit/vegetable used
7.	Marmalade

Vegetable Preservation

Division C1: Open
Division C2: Senior

Class	Description
1.	Yellow wax beans
2.	Green beans cut
3.	Sweet Corn, off the ear
4.	Tomatoes
5.	Tomato juice
6.	Carrots
7.	Any Other vegetable – Specify on entry card

Pickles

Division D1: Open
Division D2: Senior

Class	Description
1.	Bread and Butter Pickles
2.	Dill pickles, non-fermented
3.	Dill pickles, fermented
4.	Sweet pickles
5.	Any Other pickle – Specify on entry card
6.	Any pickled vegetable – Specify on entry card

Miscellaneous Preservation

Division E1: Open
Division E2: Senior

Class	Description
1.	Vegetable relish – include
2.	Ketchup or sauce - include recipe
3.	Soup - include recipe
4.	Canned meat - include recipe
5.	Salsa – include recipe
6.	Syrup (any flavor)

Dried Foods

Division F1: Open
Division F2: Senior

Class **Description**

1. 3 dried fruits, 1 jar each
2. 3 dried vegetables, 1 jar each
3. 3 pieces fruit leather, 1 flavor in jar
4. Jerky - 6 pieces in jar with recipe
5. Soup Mix - 1 jar with recipe - must have at least 4 home dried ingredients - Specify (spices, veg. or pasta)

Cakes

Division G1: Open
Division G2: Senior

a. No Mixes
b. Bring ½ cake to judging. One slice will be cut for judging and display, remainder may be taken home after judging.
c. Unfrosted or layer cake: ½ cake unfrosted or layer cake with frosting, both the cake and frosting will be judged.
d. Decorated Cake: Should be dummy cake with Styrofoam or cardboard base for both sheet and layered

Class **Description**

1. Decorated Cake – Any Occasion, Holiday or Theme
2. Frosted Cake: Any, Identified, include recipe
3. Unfrosted Cake: Chiffon, Angel Food, Sponge, Butter
4. Unfrosted Cake – Bundt, Jelly Roll, Applesauce, Fruit
5. Unfrosted Cake – Any Other, Identified, include recipe

Cupcakes

Division H1: Open
Division H2: Senior

a. No Mixes

Class **Description**

1. Decorated Cupcake - Holiday or Theme - Plate of 3
2. Frosted Cup Cake – Plate of 3
3. Unfrosted Cup Cake – Plate of 3

Cookies

Division I1: Open
Division I2: Senior

a. No Mixes

Class **Description**

1. Decorated Cookie, Holiday or Theme – Plate of 3
2. Chocolate Chip Cookie – Plate of 3 (unfrosted)
3. Peanut Butter Cookie – Plate of 3 (unfrosted)
4. Sugar Cookie or Frosted – Plate of 3 (unfrosted)
5. Cookie Any Other Variety – Plate of 3 (include recipe)

Other Baking

Division J1: Open
Division J2: Senior

a. Pie: Mini, no bigger than 5" in diameter. One slice will be cut for judging and display, remainder may be taken home after judging.
b. Unfrosted or layer cake: ½ cake unfrosted or layer cake with frosting, both the cake and frosting will be judged.
c. Decorated Cake: Should be dummy cake with Styrofoam or cardboard base for both sheet and layered
d. No Mixes

Class **Description**

1. Brownie – Any Variety - Plate of 3 (frosted or unfrosted)
2. Bar – Any Variety – Plate of 3
3. Coffee Cake – Plate of 3
4. Cheesecake - Any Variety, Whole
5. Quick Bread – Any Variety, Specify, ½ Loaf
6. Yeast Bread – Any Variety, Specify, ½ Loaf
7. Sourdough - whole
8. Yeast Roll – 3 rolls, Sweet or Dinner
9. Pretzel – any variety
10. Donut – Plate of 3, Fried or Raised
11. Bread Machine Favorite – 1 Loaf – Specify & include recipe
12. Muffin – Plate of 3, (Grain, Fruit, Any other) Paper liner removed.
13. Fruit Pie - Whole
14. Pie Any Other - Whole
15. Fudge – Cooked or uncooked
16. Candy – Any Variety, Identify & include recipe
17. Gingerbread Decoration – any variety
18. Themed Item: "Let the Good Times Grow". Any item prepared with an ingredient grown in your garden

Exhibitors with Special Needs

Division K: Preservation
Division L: Dried Foods
Division M: Baked Goods
Division N: Cakes
Division O: Cupcakes
Division P: Cookies
Division Q: Other Baking

- Exhibitors may enter up to 5 entries in each division
- Each entry must be unique

Class **Description**

1. Exhibits in Divisions K-Q