Department 23
FOODS & NUTRITION

Superintendent: Monica Gerner 920-723-2663 & Robyn Ksicinski 920-988-8916

Exhibit drop off & judging	**Tuesday, July 7**	Noon-5pm
Exhibit Release	**Sunday, July 12**	6pm

(No vehicles on the grounds until 7pm)

Rules

a. Entry Fee: $.25 per class unless noted. Exhibitors may enter up to 5 entries per division, one per class. Substitutions are allowed only within the division entered after registration is closed.
b. If an exhibitor has a special need to where accommodation is desired, please notify fair management and superintendent.
c. Exhibits will be judged using both Face-to-Face and Danish methods. Exhibitors meet individually with the judge, explain their project, and leave it for review. The judge then ranks all projects in the class using the Danish placings chart (last page of the book).
d. All State of Wisconsin and Jefferson County Junior Fair rules apply.
e. After judging and photos have been taken, all perishable foods will be released to be taken home or disposed of. Foods displayed during the Fair will be disposed of at the end of fair by Superintendent.
f. To prevent spoilage when transporting use coolers (cold foods) or insulated containers (hot foods).
g. Display trays will be provided for all food entries at time of judging.
h. A microwave oven will be available for reheating during judging.
i. Exhibit recipe MUST be on a 3"x5" or 4"x6" card neatly written or typed so it can be easily read. Exhibitor will be marked down one placing without this recipe card.
j. Entries should be appropriate serving size as listed in class description. Refer to "My Plate" for serving size when dishing up items without serving sizes listed.
k. For food allergy dish: bring the original recipe, the modified recipe, and a paragraph describing how the original recipe would have affected a person with the food allergy.

***Premiums for All Foods Exhibits*:**
1st: $3.50; 2nd: $3.00; 3rd: $2.50; 4th: $2.00

Division A: Foods

Class **Description**

1. Cookies (3 all the same) NO BOX MIX
2. Bars (3 all the same) NO BOX MIX
3. Cupcakes/Muffins (3 all the same, frosted or unfrosted) NO BOX MIXES
4. ½ Cake (frosted or unfrosted) NO BOX MIXES
5. Quick Bread (no yeast)
6. Any Yeast Product with recipe (ex: 3 yeast rolls, 3 donuts, ¾ loaf bread)
7. 1 Slice of Pie (homemade crust, no canned filling, with recipe)
8. Homemade Candy (3 pieces, with recipe)
9. Favorite Prepared Item (Single Serving. ex: pizza, soup, salad, casserole, meat)
10. Slow Cooker Item (Single Serving)
11. Food Allergy Dish (with original & modified recipe + explanation)
12. Ethnic Dish (disclose origin, with recipe)
13. Homemade WI Dairy Dish (must include at least 3 dairy items, with recipe)
14. Food for Gifts (3 different handmade items with recipes, basket/container. Can include up to 2 store bought items in the basket)
15. Heart Healthy Snack or Appetizer Plate (3 varieties, 2 pieces each, with recipes)
16. Charcuterie Board (max 16" x 16", one item hand-prepared, include recipe)
17. Recipe File System (minimum of 5 prepared recipes; add 5 new each year)
18. Poster relating to Food Safety or Fitness (14" x 22")
19. Theme "Let the Good Times Grow" (any prepared food with an ingredient you grew)

Division B: Decorating

a. Class 1 and 2 -Exhibits must be real and will be displayed on trays provided.
b. Class 3 -Cakes
   - Entries should be dummy cakes using Styrofoam or cardboard, inverted cake pan form (any shape). Pans may be used as a base but shape or character pans may NOT be used as a dummy cake.
c. Maximum sizes:
   - Cakes and gingerbread buildings = 15"x15"
   - Round cakes = 20"
d. Must be on a 2 layer disposable cardboard covered by aluminum foil/freezer paper with shiny side out and be at least 1" – 1 ½" larger than cake border.
e. Borders should be frosting except on wedding cakes – artificial flowers are allowed.
f. Wedding cakes may have specialty bases.
g. Exhibitors wanting their cake exhibit (or accessories) MUST PICK IT UP NO LATER THAN 7 PM ON SUNDAY OF FAIR or it will be disposed of.

Class **Description**

1. Cookies, graham crackers or cupcakes – (3 items all decorated the same)
2. Cookies, graham crackers or cupcakes – (3 items all decorated differently)
3. Special Occasion or Holiday Themed Cake
4. Any Other Decorated Food Item (Gingerbread, pretzels, brownies, bars)
5. Table Decoration – not exceeding 18"x18"

Division C: Microwave Connections

a. Exhibit should be prepared before arrival at the Fair Park to be heated/reheated in a microwave oven at judging.
b. Exhibit must include a recipe with 1-2 techniques used on a 3"x5" or 4"x6" neatly written or typed card or it will be marked down one placing.
c. Remember when dishing up your item, refer to "My Plate" for serving sizes.

d. Exhibitors may enter up to 5 times. Each entry must be unique

Class Description

1. Microwaveable Foods: May enter up to 5 times

DIVISION D: FOOD PRESERVATION

a. Exhibits must be:
   - canned according to current USDA/UW-Extension procedures.
   - hot or cold packed ONLY! No food saver methods allowed.
   - 2 JARS: 1 - opened by judge (not for display) and 1 – for display during Fair (pick up at end of Fair).

b. Only regulation pint and quart jars will be accepted except for jelly/jam classes where regulation 1/2 pint or jelly glasses are accepted. All entries must be properly sealed and processed. NO FREEZER JAM OR JELLIES.

c. A 3"x5" information card with the below information MUST be securely attached to entry tags.
   - Item: Date Preserved:
   - Method of Preservation: (write HOT PACK or COLD PACK)
   - Method of Processing: (write BOILING WATER or PRESSURE CANNER)
   - Time of Processing:

d. Screw bands should be left on two-piece lids then removed before judging.

e. Superintendent reserves the right to destroy any product judged unsafe for human consumption.

f. Dried/Dehydrated Foods: 1 standard canning jar (1/2 pint) with re-closable lid. Labels should list type of food and drying method used.

g. Exhibits will be judged on uniformity, color and correct processing procedures

Class Description

1. Jelly: Gelatinous fruit spread containing no seeds or pieces of fruit/vegetable

2. Jam: Gelatinous fruit spread containing seeds and/or pieces of fruits/vegetables

3. Dried or dehydrated: Food with moisture reduced to a low level

4. Fruits

5. Vegetables

6. Pickled: Food that has been preserved in vinegar, brine, or a similar solution

7. Miscellaneous: Any preserved food that does not fit into any of the above categories. Example: vegetable relish, catsup/sauce, soup, canned meat, salsa, syrup