

**JUNIOR Fair Exhibit Guide NWSF 2025**  
**Department Junior Foods & Nutrition #25**

**By participating in the Northern Wisconsin State Fair, you agree to:**

1. Use only this year's Guide
2. Register online at <http://nwsfa.fairwire.com>
3. Pay fees at the time of online registration. A registration worksheet with fee details is available online.
4. Register All exhibits prior to the deadline.
  - Work must have been created by the exhibitor since August 1 of the previous year (during the past 11 months).
5. Respect all fair leadership including but not limited to: Department Leaders, volunteers, judges, employees, board members, etc.
6. Department Leaders have the right to remove deteriorating exhibits during the fair.
7. Read all the general information found at the beginning of the guide.
8. Follow the IAFE Code of Ethics and all ethics guidelines as set forth by the NWSFA Board.
9. Acknowledge the ATCP 160.07(1) rule regarding classes with only a few exhibits being moved into an 'Any Other' or Miscellaneous class at the time of judging.
10. Understand that large classes may be broken into heats.
11. Respect the decisions of the certified specialty judge. Junior Divisions will use the Danish system, with some modifications noted in specific department pages.
  - Judges MAY choose to award Best of Show or Judge's Choice ribbons to exceptional exhibits. State Fair rules will be followed.
12. Follow the schedule on page 1 of this Exhibit Guide or on our registration webpage.
13. Each worthy exhibit will receive a uniform premium of \$1.50 and a ribbon of the judge's choice.
14. Authorize the use of your image in pictures, audio, and video productions for the advertising and marketing needs of the NWSF.

**Items specific to this department exhibitors agree to:**

- Projects may only be entered once. May not be entered a second year.
- Posters may not be larger than 18x24
- All food will be considered unsafe for consumption at the end of the fair. And will be disposed of by the Department Leaders. Non-edible items or unopened canned goods can be picked up.

## **Department Junior Foods & Nutrition #25**

### **Cooking and Baking**

- Each exhibit shall be placed on a disposable plate inserted in a clear zipper style bag.
- **The recipe MUST be on a 3x5 notecard, placed in the bag, under the plate.**
- Exhibit tag string should be inserted in bag, and tag hang on outside.
- All exhibits shall be made from scratch with basic ingredients (not a package mix unless stated otherwise).
- Bring entire Cake or Bread for judging; a piece will be cut, and the rest returned.
- Muffins should have baking paper removed.
- All exhibits shall be made from scratch with basic ingredients (not a package mix unless stated otherwise).

**Division A** – Exhibitors completed grades 3-4

**Division B** – Exhibitors completed grades 5-6

**Division C** – Exhibitors completed grades 7-9

**Division D** – Exhibitors completed grades 10-13

### **Cooking and Baking - Class # - Description**

1. Cookies, chocolate chip, 3
2. Cookies, peanut butter, 3
3. Cookies, any other variety, 3
4. Brownie, unfrosted, 3
5. Brownie, microwaved, unfrosted, 3
6. Granola bar or snack, 1 cup in zipper bag
7. Trail Mix, 1 cup in zipper bag

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8. Seasoned snack mix, 1 cup in zipper bag
9. Vegetable snack mix, 1 serving in zipper bag
10. Muffins, any variety, 3
11. Pancakes, cold, 3
12. Pretzels, 3
13. Coffee Cake, any variety, whole cake
14. Cake, yellow, made from scratch, whole cake
15. Cake, chocolate, made from scratch, whole cake
16. Cake, white, made from scratch, whole cake
17. Cake, any other variety, whole cake
18. Cake, adapted recipe to lower fat, whole cake
19. Cupcakes, unfrosted, 3
20. Biscuits, baking powder, dropped, 3
21. Biscuits, baking powder, rolled, 3
22. Popovers, 3
23. Rolls, any variety, 3
24. Bread, any variety, whole loaf
25. Bread, quick bread, zucchini, 1 mini-loaf
26. Bread, quick bread, banana 1 mini-loaf
27. Bread, quick bread, cranberry 1 mini-loaf
28. Bread, quick bread, microwave, 1 mini-loaf
29. Bread, quick bread, any other 1 mini-loaf
30. Pie, crust, baked from scratch
31. Pie, double crust, apple (no canned filling or purchased crusts), 1 mini-sized
32. Pie, double crust, cherry (no canned filling or purchased crusts), 1 mini-sized
33. Mix, hot chocolate, 1 cup in zipper style bag
34. Master Mix, biscuit, 1 cup mix in zipper style bag, AND 3 baked biscuits
35. Master Mix, muffins, 1 cup mix in zipper style bag, AND 3 baked biscuits
36. Donuts, raised, 3
37. Donuts holes, 3
38. Rosettes, 3
39. Holiday Cookies, 3
40. Candy, fudge, 3 pieces
41. Candy, peanut brittle, 3 pieces
42. International cookie or bar, 3
43. International dessert, non-refrigerated, one 2x2 piece
44. International bread, 1 loaf
45. Lefsa, 2 rounds
46. Item made with honey
47. Item made with maple syrup
48. Poster on how to read food labels
49. Poster on Choose My Plate.
50. Poster on food safety rules
51. Poster or 5-page booklet on healthy snacks
52. Small basket of healthy snack foods
53. Theme Gift Basket- Basket to include at least two preserved food items (quarts or pints), dehydrated foods may be included. Nonperishable food items only. Basket not to exceed 11"x16"x15" and wrapped in clear plastic.
54. Poster on cooking substitutions, food and/or measurement.
55. Poster defining cooking terms
56. Booklet of family favorite recipes or handmade recipe book. Minimum of 3 categories each.
57. Any other item not listed above.

### **Foods & Nutrition**

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### Division E – Decorating - all Grades

- All exhibits shall be made from scratch with basic ingredients (not a package mix unless stated otherwise).

#### Class # - Description

1. Decorated cookies, 3
2. Decorated cupcakes, 3
3. Decorated layer cake, entire cake
4. Decorated sheet cake, entire cake
5. Decorated cake of original design, entire cake
6. Poster on cake decorating tips

### Division F - Food Preservation

- Up to 5 entries in Class F
- Fruits, vegetables, and meats may be exhibited in pint or quart jars.
- Jelly and jam may be exhibited in 1/2-pint jars.
- Pickles may be exhibited in pint jars.
- Canning jars must be clean.
- A regulation jar must be used for each exhibit (the name of the manufacturer is bound into the glass).
- All metal rings should be removed from jars prior to judging.
- All acid food must be processed in boiling water bath, including pickles.
- All non-acid food must be processed in a pressure canner.
- Pickles, jam, and jelly may be opened for judging.
- Any jar may be opened by judges if the contents are questionable.
- Judges may disqualify any exhibit.
- Foods canned by the exhibitor after the prior year's fair dates are eligible for exhibit.
- An index card or small paper containing the following information must accompany the exhibit:
  - o Class Number
  - o Date Canned
  - o Name of Product
  - o Method of Preparation: Hot Pack/Cold Pac
  - o Method of Processing: Boiling Water Bath or Pressure Canner (Weight used)
  - o Processing Time
  - o Lemon Juice (yes or no)

### Division F – Food Preservation - Class # - Description

1. Apple, quartered or halved
2. Applesauce
3. Cherries, pitted
4. Peaches
5. Rhubarb
6. Tomato juice
7. Tomatoes, whole or quartered
8. Black raspberries
9. Red raspberries
10. Other berries, fruits, or vegetables
11. Carrots
12. Corn
13. Green beans, cut
14. Vegetable relish
15. Yellow wax beans, cut
16. Beet pickles
17. Bread & butter pickles
18. Crab apple pickles
19. Dill pickles - fermented
20. Dill pickles - unfermented
21. Sweet pickles
22. Jam, any variety
23. Jelly, any variety
24. Dried food display - any 2 fruit or vegetables
25. Canned meats