

# JUNIOR Exhibit Guide



July 8 - 12,  
2026

Northern Wisconsin State Fair  
225 Edward Street, Chippewa Falls, W 54729  
715-723-2861 [www.nwsfa.com](http://www.nwsfa.com)

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## Junior Foods & Nutrition ~ Department B25

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**All exhibitors are expected to be familiar with and follow all expectations covered at the beginning of this guide: Topics include:**

1. Exhibit Guide: Use only this year's guide. Follow the schedule listed on page 1.
2. Method of Registration:
  - online at <http://nwsfa.fairwire.com>
  - Payment is required to complete registration.
  - A registration worksheet with fee details is available on the website.
  - All work must be created by the exhibitor since August 1 of the previous year (within the past 11 months).
  - By registering to exhibit at the Fair you authorize the use of your image (photo, audio, or video) for NWSF advertising and marketing.
3. Perks of Registering
4. Exhibit Tags: Should be attached to the exhibit prior to drop off.
5. Registration: Changes, Additions, Substitutions and Refunds.
6. Exhibit Arrival / Drop-Off:
7. Judging:
  - DATCP allows classes with low entry numbers to be merged into an 'any other' class at the time of judging. Large classes may be divided.
  - The decision of the certified judge is final.
  - Junior Divisions will utilize the Danish system, with modifications as noted on specific department pages.
8. Premiums & Ribbons
  - a. Exceptional exhibits may receive a Judge's Choice ribbons per State Fair rules or a Best of Show ribbon for Departments that are not eligible for the State Fair.
9. Parking & Entry to the Grounds
10. Removal of Exhibits
11. Camping
12. Leadership Structure
13. Ethics for Non-Animal Exhibits (Open 14–28 & Junior 10–33) Show respect to everyone.
14. Guidelines for Livestock Exhibits — Open (01–11) & Junior (01–13)
15. Ethics for livestock exhibits Open 01-11 & Junior 01-13 .
16. NATIONAL CODE OF SHOW RING ETHICS – I.A.F.E.
17. Liability Information

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

- A. Projects may only be entered once. May not be entered a second year.
- B. Posters may not be larger than 18x24
- C. 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.
- D. Not State Fair eligible. Best of Show ribbon(s) may be awarded.

**Department Junior Foods & Nutrition #25**

**Premiums**

1<sup>st</sup> =\$2    2<sup>nd</sup> =\$1.75    3<sup>rd</sup> =\$1.50    4<sup>th</sup> =\$1.25

**Cooking and Baking**

- Each exhibit shall be placed on a disposable plate inserted in a clear zipper style bag.

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

### **Foods & Nutrition**

**Division E – Decorating** – completed grades 3-13

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- All decorations must be edible.
- Cakes may be real or foam forms.

### 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:
  - Class Number
  - Date Canned
  - Name of Product
  - Method of Preparation: Hot Pack/Cold Pac
  - Method of Processing: Boiling Water Bath or Pressure Canner (Weight used)
  - Processing Time
  - Lemon Juice (yes or no)

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

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