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*Open Culinary Arts – Department A25*

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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:
  - a. online at <http://nwsfa.fairwire.com>
  - b. Payment is required to complete registration.
  - c. A registration worksheet with fee details is available on the website.
  - d. 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.
8. Premiums & Ribbons
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. Exhibitors must be amateurs except entrants in the Commercial class. An amateur is defined as someone who prepares food products for personal reasons, with no monetary compensation from any related source. Commercial enterprises and businesses are those deriving income from the sale of food products or from any related source
- B. All entries must be pre-registered.
- C. The use of prepared mixes (brownies, cake, pudding, etc.) is allowed only in Class J: Prepared Mixes.
- D. Each exhibit—except for Commercial—must include a clearly written or printed recipe that includes instructions and oven temperature. Do not include your name on the recipe but DO include your exhibit number. Commercial exhibitors are exempt from this requirement.
- E. Each baked exhibit shall be placed on a 7 or 9-inch white foam plate inserted in a clear zipper style bag. No paper plates as they absorb oil. The recipe should be placed in the bag, under the plate. Exhibit tag string should be inserted and taped to the plate, with the tag hanging outside and the zipper securely closed.
- F. An item and its recipe may be exhibited ONLY once by the same individual. Pick the best category; each item/recipe should be in only one class and one class. Class changes will be allowed only at the department supervisor's discretion.
- G. Plan Ahead. Bring items to the exhibit hall already cool, cut, plated, and ready for exhibit.
- H. All foods will be considered unsafe for consumption at the close of the fair, and will be disposed of, except for unopened canned goods.



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- I. Recipes will remain property of NWSF (Northern Wisconsin State Fair).
- J. How much to bring for each exhibit: See instructions for individual classes below.
- K. NOTE: Maple syrup and honey can be entered in Department A-16, Natural Sciences. Beer and wine can be entered Department A-21.

### Department Open Culinary Arts #25

**Premiums All Divisions**    1<sup>st</sup> =\$2.50    2<sup>nd</sup> =\$2.25    3<sup>rd</sup> =\$2    4<sup>th</sup> =\$1.50

#### Awards:

Best in Show - Baked Goods, Bars and Cookies	Ribbon
Best in Show - Baked Goods, Yeast, and Quick Breads	Ribbon
Best in Show - All other Baked Goods and Candy	Ribbon
Best in Show - Canned Goods, Preserves	Ribbon
Best in Show - Canned Goods, all other canned goods	Ribbon
Best in Show – Youth	Ribbon
Sweepstakes (one)	Rosette & \$15

### Baked Goods, Candy, and Confections Department Open Culinary Arts #25

#### Division A: Quick Breads-No Yeast - Class # - Description

- Bread exhibits shall consist of ½ of a standard size loaf, including end piece. No mini loaves accepted. Other exhibit requirements are specified.
- 1. Fruit bread (applesauce, cranberry, date, etc.)
- 2. Vegetable bread (pumpkin, zucchini, etc.)
- 3. Coffee cake- ½ of whole, including end piece if applicable
- 4. Muffins (bran, corn, fruit, vegetable, etc.) -3, no paper liners
- 5. Any other quick bread not listed (biscuits, cake donuts/fry cakes, cornbread, scones, etc.)-3

#### Division B: Yeast Breads-Oven and Bread Machine - Class # - Description

- Bread exhibits shall consist of ½ of a standard size loaf, including end piece. Other exhibit requirements are specified. No mini loaves accepted.
- 1. Bread, White
- 2. Bread, Whole Grain (oat, wheat, rye, etc.)
- 3. Artisan (sour dough, no knead, etc.)
- 4. Dinner Rolls, plain or fancy - 3
- 5. Sweet dough, coffee cake, or tea ring- ½ of whole, including end piece, or 4" wedge.
- 6. Sweet dough, rolls (cinnamon, caramel, fruit, etc.) - 3
- 7. Raised pastry (cronut, Danish, donut, etc.) - 3
- 8. Any other yeast bread not listed

#### Division C: Cookies - Class # - Description

- Exhibits shall consist of 3 pieces. No frosting unless noted; however, powdered sugar glaze may be used.
- 1. Chocolate Chip
- 2. Molasses
- 3. Oatmeal
- 4. Peanut Butter
- 5. Sugar
- 6. Fancy (filled, pinwheel, spritz, etc.) May be frosted.
- 7. Refrigerator (rolled, chilled, and sliced)
- 8. Rolled, cut out, and decorated (molasses, sugar, etc.) May be frosted.
- 9. Any other not listed

#### Division D: Bars - Class # - Description

- Exhibits shall consist of 3 pieces. Bars shall be cut into 2"X2" squares. No frosting: however powdered sugar glaze may be used.
- 1. Fruit (applesauce, date, lemon, etc.)
- 2. Vegetables (carrot, pumpkin, zucchini, etc.)
- 3. Brownies, chocolate
- 4. Brownies, any other variety (blondies, peanut butter, etc.)
- 5. Layer
- 6. No bake
- 7. Any other not listed

#### Division E: Candy - Class # - Description

- Exhibits shall consist of 3 pieces
- 1. Caramels, no coating and wrapped in waxed paper
- 2. Fudge, any variety (chocolate, peanut butter, etc.) 1"x1" squares
- 3. Nut (brittle, clusters, spiced, etc.)

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4. Truffles
5. Molded chocolate
6. Molded candy, any other variety (hard, melting wafers, mints, etc.).
7. Edible bombs
8. Popcorn (not plain) candied, caramel, etc.
9. Any other not listed

### Division F: Cakes- Class # - Description

- Cake exhibits shall consist of a 4"x4" corner piece of cake or wedge, right side up. No frosting: however powdered sugar glaze may be used.
1. Cake using fruit (applesauce, fruitcake, lemon, etc.)
  2. Cake using vegetables (carrot, rhubarb, zucchini, etc.)
  3. Chocolate or devil's food
  4. White or yellow
  5. Spice or gingerbread
  6. Angel food
  7. Tube (Bundt, other molded cakes, etc.)
  8. Cupcakes - 3, no paper liners
  9. Any other not listed

### Division G: Decorated Cakes, Whole or Cardboard Forms - Class # - Description

- Judging will be on decoration ONLY; therefore, cardboard or Styrofoam forms are allowed. No recipe(s) required.
1. Single layer cake or form
  2. Two-layer cake or form
  3. Tiered cake or form
  4. Cupcakes, baked-3, no paper liners
  5. Any other not listed (cake pop, etc.)

### Division H: Pies - Class # - Description

- Baked pies only. (No puddings, custards, meringues, or whipped cream.) All crusts and fillings shall be made from scratch.
  - Pie exhibits shall consist of one mini pie in 5" disposable pan or 3 pieces where applicable.
1. Apple
  2. Berry (blueberry, cranberry, mixed berry, etc.)
  3. Stone fruit (apricot, cherry, peach, etc.)
  4. Vegetables (green tomato, rhubarb, zucchini, etc.)
  5. Savory (empanada, pastie, etc.)
  6. Any other not listed (fried, mince/mincemeat, "mock," etc.)

### Division I: Ethnic Heritage - Class # - Description

- Exhibits should reflect unique ethnic heritage.
1. Yeast bread (julekacka, limpa, potica, etc.)-½ of standard size loaf, including end piece, or piece of comparable size where applicable
  2. Pastries (kolache, paczki, strudel, etc.)-3
  3. Cookies (alfajore, pfeffernusse, rosette, etc.)-3
  4. Cake (Black Forest/Kirsch torte, marzipan, gateau)-4"x4" corner piece of cake or wedge
  5. Any other not listed (aebleskiver, lefse, spanakopita, etc.)-3

### Division J: Prepared Commercial Mixes Class # - Description

- Exhibits shall be made using a prepared commercial mix (brownies, cake, pudding, etc.). Specify the mix used in the recipe. Please check other classes for amounts to be exhibited. No frosting: however, powdered sugar glaze may be used.
1. Any (quick bread, yeast bread, bars, cake, candy, cookies, pie, etc.).

### Division K: Specialty Diet Class # - Description

- Gluten free, keto, sugar free, vegan, etc. Check other classes for amounts to be exhibited.
1. Any (quick bread, yeast bread, bars, cake, candy, cookies, pie, etc.)

## Department Open Culinary Arts #25 - Canned Foods

### Rules & Regulations:

- A. All entries must be processed after the previous year's Northern Wisconsin State Fair
- B. A recipe with your exhibit number (not your name) shall accompany all canned goods. NEW: Attach completed food preservation label to recipe and attach recipe to the jar with a rubber band. Failure to present the recipe will result in disqualification.

Product: _____
Month/day/year canned: _____
Canning method (check one): hot pack <input type="checkbox"/> cold pack <input type="checkbox"/>
Processing method (check one): boiling water bath <input type="checkbox"/> pressure canner <input type="checkbox"/> pound pressure <input type="checkbox"/> dial <input type="checkbox"/> jiggle <input type="checkbox"/>
Processing time: quart <input type="checkbox"/> pint <input type="checkbox"/>
Recipe source: _____

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- C. Clear standard or regulation half pint, pint, or quart jars with two-piece lids, with rings removed are required. No wax permitted.
- D. All low acidic foods must be pressure canned. For further information on safely processing canned foods, contact the Chippewa County Extension Office, 715-726-7950. The UW Extension's Safe Food Preservation Series can be consulted by visiting <https://learningstore.extension.wisc.edu/collections/food-preservation-and-safety>.
- E. Hot-water bath processing is required.
- F. Open kettle canning methods are not acceptable
- G. Any canned goods passing the appearance test may be opened by the judge for final placing.
- H. If there are fewer than 3 entries in a class, they will be moved to "any other not listed" in the same class at the time of judging.
- I. Amount for each exhibit = 1 jar

### Division L: Canned Fruits - Class # - Description

- 1. Apples
- 2. Applesauce
- 3. Berries (blackberry, blueberry, grape, raspberry, etc.)
- 4. Stone fruit (cherry, plum, peach, etc.)
- 5. Any others not listed (fruit blends, pie filling, etc.)

### Division M: Preserves - Class # - Description

- Jams must contain mashed or whole fruit. Jellies must not contain pieces of fruit.
- 1. Berry jam (blueberry, raspberry, strawberry, etc.)
- 2. Stone fruit jam (cherry, plum, peach, etc.)
- 3. Any other jam not listed (fruit blend, marmalade, rhubarb, etc.)
- 4. Apple jelly
- 5. Berry jelly (boysenberry, cranberry, grape, etc.)
- 6. Stone fruit jelly (apricot, cherry, plum, etc.)
- 7. Any other jelly not listed
- 8. Miscellaneous (conserves, chutney, etc.)

### Division N: Canned Vegetables - Class # - Description

- 1. Tomatoes (cut or whole, seasoned, or unseasoned)
- 2. Tomato juice
- 3. Tomato sauce
- 4. Beans, any variety
- 5. Corn
- 6. Any other not listed

### Division O: Pickles, Relishes, and Sauerkraut - Class # - Description

- 1. Cucumber pickles, sour (spears and whole, fresh pack and fermented)
- 2. Cucumber pickles, sweet (spears and whole, fresh pack and fermented)
- 3. Fruit pickles (melon and melon rind, etc.)
- 4. Vegetable pickles, sour (beans, beets, peppers, etc.)
- 5. Vegetable pickles, sweet (beans, beets, peppers, etc.)
- 6. Any other pickle not listed
- 7. Cucumber relish
- 8. Fruit relish (cranberry, mango, peach, etc.)
- 9. Vegetable relish (corn, pepper, tomato, zucchini, etc.)
- 10. Sauerkraut
- 11. Any other relish not listed (chow-chow, kimchi, piccalilli, etc.)

### Division P: Miscellaneous Canned Foods - Class # - Description

- 1. Barbecue sauce
- 2. Meat, any variety
- 3. Salsa
- 4. Soup (including broth, stock, and chili)
- 5. Spaghetti sauce
- 6. Any other not listed (juice, ketchup, butters, syrup, etc.)

### Department Open Culinary Arts #25 - Other Classes & Contests

#### Division Q: Dehydrated Foods - Class # - Description

- Entries must be dried after the previous year's Northern Wisconsin State Fair. Exhibits shall be displayed in sealed, clear, zipper style sandwich bags clearly labeled with the following information: method of processing, date of drying, and length of processing time. Exhibits shall consist of 3 tablespoons or 3 pieces, as applicable.

- 1. Edible flowers (lavender, nasturtium, rose, etc.)
- 2. Fruits, any variety
- 3. Vegetable, any variety
- 4. Herbs and herb blends, any variety
- 5. Soup mix, any variety
- 6. Any other not listed

#### Division R: Meats and Fish - Class # - Description

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- Only amateur hobbyists are eligible to enter. Exhibits shall be displayed in sealed zipper style bags of suitable size, clearly labeled with a list of ingredients, processing method, and length of time, and date of processing.
- |                             |                             |
|-----------------------------|-----------------------------|
| 1. Dried jerky, any variety | 4. Smoked meat, any variety |
| 2. Sausage, any variety     | 5. Any other not listed     |
| 3. Smoked fish, any variety |                             |

### Division S: Same Recipe Challenge - Class # - Description

Open to amateur exhibitors aged 18+ only. All exhibitors will prepare the same recipe provided by the Northern Wisconsin State Fair.

#### 1. Same Recipe Challenge

The <b>2026</b> recipe is "Sour Cream Raisin Bars"	
<b>INGREDIENTS:</b>	
<b>Bars</b> 2 cups raisins 1 ½ cups water 1 ½ cups all-purpose flour 1 ½ cups old-fashioned rolled oats 1 cup firmly packed brown sugar ¾ cup butter, softened 1 tsp. baking soda	<b>Filling</b> 1 ½ cups sour cream 1 cup granulated sugar 3 large eggs, yolks only 3 tbsp. cornstarch
<b>HOW TO MAKE:</b>	
<ul style="list-style-type: none"> <li>Preheat oven to 350°.</li> <li>Place raisins and water in 2-quart saucepan. Cook over medium heat 10-12 minutes or until raisins are soft and plump. Drain. Set aside and allow to cool 30 minutes.</li> <li>Combine flour, oats, brown sugar, butter and baking soda in bowl. Beat at medium speed, scraping bowl often, until mixture resembles coarse crumbs. Press 3 cups crumb mixture into bottom of ungreased 9x13" pan.</li> <li>Combine granulated sugar, sour cream, egg yolks and cornstarch in 2-quart saucepan. Cook over low heat, stirring occasionally, 15-20 minutes or until mixture comes to a boil. Boil 1 minute. Remove from heat. Stir in raisins.</li> <li>Spread filling over crumb crust. Sprinkle with remaining crumb mixture. Bake 25-35 minutes or until lightly browned. Cool completely. Cut into bars.</li> </ul>	

### Division U: Commercial - Class # - Description

- Commercial exhibitors earn income from the sale of food products or from any related source. Recipes are not required.
1. Quick bread, any variety-½ standard size loaf, including end. No mini loaves.
  2. Muffins, any variety - 3, no paper liners
  3. Scones, any variety - 3
  4. Yeast bread, any variety-½ standard size loaf, including end. No mini loaves.
  5. Yeast pastries (cronut, danish, donut, etc.)-3
  6. Sweet rolls (cinnamon, caramel, fruit, etc.)-3
  7. Cookies, rolled, cut out, and decorated-3
  8. Cookies, any other not listed-3
  9. Brownies, chocolate – 2, 2"x2"
  10. Brownies, any other variety (blondies, peanut butter, etc.) - 3, 2"x2"
  11. Bars, any kind variety (not brownies) - 3, 2"x2"
  12. Fudge, any variety - 3 pieces 1"x1"
  13. Truffles, any variety - 3
  14. Chocolate, molded - 3
  15. Edible bombs, any variety - 3
  16. Decorated cake or form-whole (judged strictly on decoration)
  17. Decorated cupcakes, baked - 3, no paper liners
  18. Pie, fruit, any variety-whole 8" or 9", single or double crust

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19. Gluten free, any baked good variety (see similar classes for quantity and size)

20. Vegan, any baked good variety (see similar classes for quantity and size)

### Division V: Youth Culinary Arts - Class # - Description

- Exhibitors must be aged 14 years or under.
  - **Youth who are also entered into Junior Fair will pay an additional registration fee for the Open Class Department.**
  - No frosting except under rolled, cut-out and decorated cookies and decorated cake and cupcakes; however, powdered sugar glaze may be used.
  - The incorporation of prepared mixes is allowed.
1. Quick Bread, any variety ½ standard size loaf, including end. No mini loaves.
  2. Muffins, any variety - 3, no paper liners
  3. Yeast bread, any variety ½ standard size loaf, including end. No mini loaves.
  4. Sweet rolls (cinnamon, caramel, fruit, etc.) - 3
  5. Cookies, rolled, cut-out, and decorated - 3
  6. Cookies, any other not listed - 3
  7. Bars, brownies (blondies, chocolate, peanut butter, etc.) - 3, 2"x2"
  8. No bake cookies or bars, any variety - 3 cookies, 3 bars 2"x2"
  9. Fudge, any variety - 3 pieces 1"x1"
  10. Candy, (no fudge) - 3 pieces
  11. Cake, any variety - 4"x4" corner piece or wedge, no frosting; however, powdered sugar glaze may be used
  12. Cake, decorated. Baked cake or inedible form. Judging is on decoration only.
  13. Cupcakes, decorated. Baked cupcakes only. Judging is on decoration only. - 3
  14. Pie, any baked variety – one 5" mini pie