

Department 825 – Foods and Nutrition & Food Preservation Adult Open Division

Superintendent: Carol Andrews



Entry Times & Dates – 4 p.m. - 7 p.m. Monday of the Fair and 9 a.m. - 11 a.m. on Tuesday of the Fair
NO OPEN CLASS ENTRIES WILL BE ACCEPTED AFTER 11 A.M. ON TUESDAY.

Judging Time & Day – 1 p.m. on Tuesday of the Fair

Location – Exhibit Building

Check Out – Exhibits will be released between 4:30 p.m. to 6 p.m. on Sunday of the Fair

ADDITIONAL RULES OF ENTRY

- Exhibitors in this Department must be aged 20-61 as of January 1st of the fair year.
- Exhibitors in this Department must be an Oconto County Resident.
- All exhibits must have been created by the exhibitor.
- Only one exhibit may be entered under each lot number.

<u>PREMIUMS:</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	2.50	2.25	2.00	1.50

REQUIREMENTS:

- All perishable food becomes the property of the fair and will not be returned
- Canned foods can be returned to the exhibitor
- All entries not entered correctly will be judged but will be placed in the pink ribbon group
- The fair provides exhibit plates. Please do not bring your own plates/dishware (unless specifically noted) to be left with your display as they will be disposed of after the fair
- Exhibit the number of cookies, muffins, etc. indicated by the number noted in each lot number
- All entries must be made from scratch, except for Class B - Cake Decorating. No purchased dough, commercial mixes, etc. are allowed
- Frostings cannot be used, except for Class B - Cake Decorating.
- Products frozen for storage and thawed for exhibit are acceptable

CLASS A – CAKES, COOKIES, BREADS, PIES AND CANDIES

REQUIREMENTS:

- **Breads:** Bring the whole loaf or pan of bread, the item will be cut into the size needed for judging, remainder will be returned to the exhibitor on entry day
- **Cakes:** Bring the whole pan of cake, the item will be cut into the size needed for judging, remainder will be returned to the exhibitor on entry day
- **Muffins:** Cannot have paper liners on them
- **Pies:** Bring one whole pie in the pan, one quarter will be taken out, remainder will be sent home with the exhibitor. Pies must be made with a homemade filling

Lot Numbers:

1. Cake, applesauce
2. Cake, any variety
3. (3) Cupcakes, any variety
4. (3) Cookie, any variety
5. (3) Bars, any variety

6. (3) Muffin, any variety
7. Quick bread, any variety
8. Yeast bread, any variety
9. Pie, any variety
10. (4) Candy, any variety

CLASS B - CAKE DECORATING

REQUIREMENTS:

- Decorating tools are to be used for entries in this class
- A Styrofoam or other dummy form may be used in place of cake for entries in this class
- Cakes should be on a base no larger than 10 inches and not exceed more than 2 tiers

Lot Numbers:

1. (3) Decorated cookies
2. (3) Decorated cupcakes or mini pan
3. Decorated cake (simple or from a molded pan)
4. Decorated cake with color flow
5. Two (2) tiered cake with separator, no larger than a 10" base
6. Decorated cake with rolled fondant icing

CLASS C - FOOD PRESERVATION

REQUIREMENTS:

- Only exhibits processed after last year's fair may be entered
- **Household entry limitation:** Only one exhibit may be entered under each lot number per household
- All entries in this department shall be processed using research-based food preservation instructions from one of the following resources:
 - Ball Blue Book, most recent edition
 - National Center for Home Food Preservation <http://www.uga.edu/nchfp/index.html>
 - University of WI-Extension <http://foodsafety.wisc.edu/preservation.html>
 - USDA's Complete Guide to Home Canning http://www.uga.edu/nchfp/publications/publications_usda.html
- A copy of the processing instructions used must accompany each entry
- For the latest publications, contact the UW-Extension office at (920) 834-6845
- Judge will disqualify entries with incorrect canning times or procedures
- **Canning Entry Requirements (Lots 1-5):**
 - All canned food shall be processed in standard clear glass canning jars with self-sealing lids
 - The size of canning jars must meet USDA Guidelines:
 - Fruits - pints or quarts
 - Vegetables - pints or quarts
 - Corn - pint jars only
 - Jams or Jellies - half pints (no pints)
 - Meats - pints or quarts
 - Appropriate headspace requirements must be followed:
 - Fruits: - 1 inch
 - Vegetables: - 1/2 to 1 inch
 - Jams & Jellies: - 1/4 inch
 - Pickles: - 1/2 inch
 - Meat: - 1 inch
 - All non-acidic vegetables must be canned in a pressure canner
 - All jars must have rings removed
 - **Labels:**
 - All jars must be properly labeled with a tie-on label
 - **Stick-on labels attached to the jar or lid are not allowed**

- All jars must be properly labeled following the '**Example Label**' below:

<u>EXAMPLE LABEL</u> Product: _____ Date Canned: MM: ____ DD: ____ YY: ____ Method of Preparing (Check one): ☐ Hot Pack ☐ Cold Pack Method of Processing (Check one): ☐ Boiling Water Bath ☐ Pressure Canner • Pounds of Pressure: _____ • Dial: _____ • Jiggle: _____ Processing Time (Check one): ☐ Quart: _____ ☐ Pint: _____ Recipe Source: _____
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- **Dried Food Entry Requirements (Lot 6):**
 - Bring 1/4 cup of your food sample in a lidded standard clear glass pint jar or a sandwich-sized zipper seal bag
 - Each entry must include a 3" x 5" index card (used in place of a label) with contents, process date, process used, and processing time

Lot Numbers:

1. Any canned fruit
2. Any canned vegetable
3. Any pickle or relish
4. Any jam, jelly, fruit butter or marmalade
5. A collection of canned jams and jellies, 4 jars displayed nicely in a box, basket, etc.
6. Any dried vegetable, fruit or herb