

## Department 725 – Foods and Nutrition

### Department Requirements:

- All exhibits must be the work of the exhibitor
- Commercial mixes or frozen dough may not be used.
- All exhibits except canned foods will be disposed of by the Fair.
- Bring the whole loaf of yeast and quick breads, and cakes. The item will be cut into the size needed for judging and the remainder will be returned to the exhibitor at check-in on entry day.
- Cakes, cupcakes, and cookies must be unfrosted except where decoration is specified.
- Muffins are not to have paper liners on them.
- A Styrofoam or other form may be used in place of cake for decorated cake exhibits.
- Cookie and bar, cupcake, and similar exhibits shall consist of a plate of three items.
- Candy exhibits shall consist of four pieces.
- Trays will be supplied for all foods except canned foods.

### All Classes - Premium Code D

#### CLASS A – Cakes, Cookies, Breads, Pies, Candies

Lot Numbers:

1. Decorated cake
2. Applesauce cake
3. Any other cake
4. Decorated cupcakes
5. Any other cupcakes
6. Decorated cookies
7. Any other cookie
8. Any bar
9. Any quick bread
10. Any muffin
11. Any yeast bread
12. Any pie
13. Any candy

#### CLASS B – Food Preservation – Premium Code D

##### Food Preservation Requirements:

- Only exhibits processed after last year's Fair may be entered. All canned food shall be processed in standard clear glass canning jars with self-sealing, two-piece lids.
- All vegetables, fruits, juices, jams, jellies, etc., shall be processed using research based food preservation instructions from these resources:
  - Ball Blue Book – latest 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](http://www.uga.edu/nchfp/publications/publications_usda.html)
- For the latest publications, contact the UW-Extension office at (920) 834-6845.
- **All jars must have rings removed and be properly labeled with a tie-on label.**
- **Stick-on labels on jar or lid are not allowed.**

**Example Label:**

Product:_____
Date Canned: Mo.____ Day____ Year_____
Method of Preparing (Check One) Hot Pack ____ Cold Pack ____
Method of Processing (Check One)
Boiling Water Bath_____
Pressure Canner _____ Pounds pressure_____
Dial_____ Jiggle_____
Processing Time: Quart_____ Pint_____
Recipe Source:

- Appropriate head-space requirements must be followed.
  - Fruits: 1 inch
  - Vegetables: ½" to 1 inch
  - Jams & Jellies: 1/4 inch
  - Pickles: ½ inch
  - Meat: 1 inch
- The size of Mason canning jar and product must meet USDA Guidelines:
  - Fruits, vegetables- pints or quarts (exception: corn only in pint jars)
  - Tomatoes- pints or quarts
  - Jams or Jellies- half pints (no pints)
- All non-acid vegetables must be canned in a pressure canner.
- Entries may be dried or canned.
- Judge will disqualify entries with incorrect canning times or procedures.
- Members of the same family will not be allowed to enter an item in the same class.
- Dried foods – bring ¼ cup in clear jar or pint zipper sealed bag, identifying contents on 3"x 5" card with date and 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. Any collection of canned jams and jellies. (4 jars displayed nicely in a box, basket, etc.)
6. Any dried vegetable, fruit or herb