

Department 825 – Foods and Nutrition

Department Requirements:

- No commercial mixes or frozen dough are to be used.
- All exhibits except canned food will be disposed of by the Fair.
- Cake exhibits shall consist of $\frac{1}{4}$ of a layer or loaf cake, or a 5 x 7 inch pan cake which must include a corner. All cakes are to be unfrosted. Loaf cake exhibits must include an end.
- Cookie and bar, cupcake, muffin, doughnut, yeast roll and similar exhibits shall consist of a plate of three items.
- Bring a whole loaf of quick and yeast breads to check in. Loaf will be cut to size needed with remainder returned to exhibitor.
- Bring a whole pie to check in. One quarter will be cut to exhibit.
- Candy exhibits shall consist of four pieces.
- Trays will be supplied for all foods except canned foods.
- Muffins should not be baked in paper liners

CLASS A - CAKES

Lot Numbers

1. Decorated Cakes **Premium Code E**
2. Decorated Cupcakes **Premium Code D**
- All other Class A cakes - Premium Code B**
3. Applesauce Cake
4. Vegetable Cake – Specify vegetable
5. Spice Cake
6. Oatmeal Cake
7. Cake with Honey
8. Angel Food Cake
9. White Cake
10. Chocolate Cake
11. Yellow Cake
12. Pound Cake
13. Sponge Cake
14. Any Other Cake - Identify

CLASS B – COOKIES AND BARS Premium Code B

- Identify name and country or culture of nationality cookies on 3 by 5 inch card

Lot Numbers

1. Decorated Cookie
2. Chocolate Chip Cookie
3. Peanut Butter Cookie
4. Oatmeal Cookie
5. Molasses Cookie
6. Brownies
7. Date Bar
8. White Rolled Cookie
9. Cookie Press (assorted shapes)
10. Refrigerator Cookie
11. Any Cookie Not Listed
12. Nationality Cookie - identify

CLASS C – QUICK BREADS Premium Code B

Lot Numbers

1. Zucchini Bread

2. Cranberry Bread
3. Banana Bread
4. Date Bread
5. Any Other Quick Bread not listed, properly labeled
6. Plain Muffins
7. Blueberry Muffins
8. Pumpkin Muffins
9. Any Other Muffin not listed, properly labeled
10. Baking Powder Biscuits
11. Coffee Cake
12. Cake Doughnuts

CLASS D – YEAST BREADS Premium Code B

- Identify name and country or culture of nationality bread on 3 by 5 inch card

Lot Numbers

1. White Bread
2. Whole Wheat Bread
3. Rye Bread
4. Any Other Whole Grain Bread - Identify
5. Sour Dough Bread
6. Stollen with fruit and/or nuts
7. Dinner Rolls – assorted shapes
8. Sweet Rolls – No Frosting
9. Kolache
10. Other Nationality Bread - Identify
11. Doughnuts
12. Bread mixed and baked in bread machine (any variety)
13. Any Other Yeast Bread, identify
14. Any Other Rolls, identify

CLASS E – PIES Premium Code B

Lot Numbers

1. Apple
2. Blueberry
3. Cherry
4. Custard
5. Lemon
6. Pumpkin
7. Belgian (any filling)
8. Any Pie Not Listed

CLASS F – CANDIES Premium Code A

Lot Numbers

1. Fudge
2. Penuche
3. Peanut Butter
4. Caramels
5. Molded Chocolate
6. Angel Candy
7. Candy Collection – 4 different kinds
8. Any Other Candy

FOOD PRESERVATION

- 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
- For the latest publications, contact the UW-Extension office at (920) 834-6845. If using recipe from these sources please bring a copy with your entry.
- 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:

<p><u>Product</u></p> <p>Date Canned: Mo. _____ Day _____ Year _____</p> <p>Method of Preparing (Check One) Hot Pack _____ Cold Pack _____</p> <p>Method of Processing (Check One)</p> <p>Boiling Water Bath _____</p> <p>Pressure Canner _____ Pounds pressure _____</p> <p>Dial _____ Jiggle _____</p> <p>Processing Time: Quart _____ Pint _____</p> <p>For tomatoes – list acidifier added _____</p> <p>Recipe Source:</p>
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- Appropriate head-space requirements must be followed.
 - Fruits: 1 inch
 - Vegetables: ½" to 1 inch
 - Jams & Jellies: ¼ 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)
 - Meats – pints or quarts
- All non-acid vegetables and meats must be canned in a pressure canner.
- Entries may be dried or canned.
- All food preservation exhibits in “any other” and collection lot numbers must include a 3 by 5 inch card identifying the vegetable(s), fruit(s), or meat used.
- 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 one cup in clear jar or pint zipper sealed bag, identifying contents on 3”x 5” card with date and process used and processing time.

CLASS G – CANNED FOODS - Premium Code A

FRUITS

Lot Numbers

1. Red raspberries
2. Tart cherries
3. Peaches
4. Pears
5. Apples
6. Applesauce
7. Pie filling
8. Any other canned fruit

VEGETABLES

Lot Numbers

9. Green Beans
10. Yellow beans
11. Beets,
12. Corn
13. Carrots
14. Peas
15. Tomatoes, whole
16. Tomatoes, stewed
17. Tomato Juice
18. Spaghetti Sauce
19. Mixed Vegetables
20. Any Other Vegetable not listed

PICKLES AND RELISHES

Lot Numbers

21. Dill Beans
22. Dill Pickles
23. Bread and Butter Pickles
24. Sweet Pickles
25. Gherkins
26. Beet Pickles
27. Piccalilli
28. Pickle Relish
29. Pepper Relish
30. Corn Relish
31. Tomato Relish
32. Zucchini Relish
33. Any Relish not listed - Identify
34. Fruit Salsa
35. Tomato Salsa
36. Any Other Pickled Vegetable - Identify

JELLIES, JAMS AND MARMALADES - Premium Code A

Lot Numbers

37. Apple Jelly
38. Blueberry Jelly
39. Cherry Jelly
40. Plum Jelly

41. Grape Jelly
42. Raspberry Jelly
43. Currant Jelly
44. Blackberry Jelly
45. Any Other Jelly not listed - Identify
46. Blueberry Jam
47. Strawberry Jam
48. Raspberry Jam
49. Peach Jam
50. Cherry Jam
51. Blackberry Jam
52. Grape Jam
53. Any Other Jam not listed - Identify
54. Apple Butter
55. Peach Butter
56. Any Other Fruit Butter - Identify
57. Orange Marmalade
58. Peach Marmalade
59. Any Other Marmalade

CANNED MEAT - Premium Code A

60. Stew Meat - Identify
61. Ground Meat products (i.e. Sloppy Joe mix, meat balls etc.)
62. Meat Pieces or Chunks - Identify
63. Any other canned meat – Identify

COLLECTIONS - Premium Code B

64. Collection of canned vegetables (4 jars) – displayed nicely – box, basket, etc - Identify
65. Collection of jams and jellies (4 jars) - displayed nicely – box, basket, etc - Identify

DRIED FOODS - Premium Code A

66. Any dried vegetable - Identify
67. Any dried fruit - Identify
68. Any dried herb - Identify
69. Any dried meat - Identify