

Department 25 - Foods and Nutrition

441, 442, 443, 444, 439A

Superintendent: Sue Malingowski

Entry Day- 1 pm – 8 pm Thursday of the fair

Judging Day- Thursday of the Fair

Judging Time- 1 p.m.- 8 p.m., face to face judging only

Check Out -- Exhibits will be released between 6:30 and 7:30 p.m. on Sunday

Requirements:

- Youth eligible to exhibit in this department are those enrolled in a 4-H Food & Nutrition Project, or other youth groups carrying a similar program as their supervised project.
- All perishable food becomes the property of the fair and will not be returned.
- All entries not entered correctly will be judged but will be placed in the pink ribbon group.
- The fair provides exhibit plates.
- Exhibit the number of cookies, muffins, etc. indicated by the number in parentheses.
- Bring the whole pan or loaf of bread or cake. The item will be cut into the size needed for judging and the remainder will be returned to the exhibitor on entry day.
- Bring one whole pie, 1 quarter will be taken out and remainder will be sent home with exhibitor.
- All entries in Classes A, B, C, D, E, and H must be made from scratch. No purchased dough or mixes allowed.
- Pies must be made with a homemade filling.
- Muffins are not to have paper liners on them.
- Frostings are not to be used except in the case of nationality foods.
- All sponge or angel food cakes must be made in a tube pan, bring the whole cake.
- Products frozen for storage and thawed for exhibit are acceptable.
- Decorating tools are to be used for decorated exhibits.
- A Styrofoam or other dummy form may be used in place of cake for decorating exhibits.
- Pull-apart breads: Bring whole loaf in pan. The item will be cut to size and remainder sent home with exhibitor.

Bread Machine requirements:

To exhibit in the bread machine class product must be:

- made and baked in bread machine, or
- dough made in bread machine using dough cycle, shaped by exhibitor and baked in conventional oven

PREMIUMS – All Classes	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	2.50	2.25	2.00	1.75

CLASS A - QUICK BREADS & BISCUITS

Lot Numbers:

1. Whole Grain Muffins (3)
2. Cornmeal Muffins (3)
3. Oatmeal Muffins (3)
4. Fruit Muffins (3)
5. Bran Muffins (3)
6. Any other muffin (3)
7. Zucchini Bread
8. Pumpkin Bread
9. Cranberry Bread
10. Banana Bread
11. Date Bread
12. Any other quick bread made with fruit
13. Any other quick bread made with vegetables
14. Waffles (1)
15. Pancakes (3)
16. Baking Powder Biscuits (3)
17. Coffee Cake
18. Crackers (3)
19. Cake Donuts (3)

CLASS B - YEAST BREAD AND ROLLS

Lot Numbers:

1. White Bread
2. Whole Wheat Bread
3. Rye Bread
4. Any other yeast bread (identify)
5. Clover Leaf Rolls (3)
6. Dinner Rolls (3)
7. Croissant (2)
8. Bagel (2)
9. Bread Sticks (3)
10. Pretzels (2)
11. Raised Doughnuts (3)
12. Nationality Bread (Name and History of Bread)
13. Cinnamon Rolls (3)
14. Danish Kringle (Bring whole—1/4 will be cut)
15. Focaccia or Flat Bread
16. Any pull apart bread (bring whole pan, remainder will be sent home)
17. Any other yeast bread or roll (Loaf or 3 rolls)

CLASS C - BREAD MACHINE BREADS

Lot Numbers:

1. White Bread
2. Wheat Bread
3. Whole grain bread
4. Fruit Bread
5. Any other bread
6. Cinnamon Rolls (3)
7. Pull-apart bread
8. Focaccia or Flat bread
9. Coffee Cake
10. Danish Pastry (3)
11. Breadsticks (3)
12. Rolls-shaped (3)
13. Croissants (3)
14. Nationality Bread (Name and History of bread)

CLASS D – COOKIES

Lot Numbers:

1. Molasses (drop) (3)
2. Chocolate Chips (drop) (3)
3. Oatmeal (drop) (3)
4. White cookies, rolled, cutout (3)
5. Molasses cookies, rolled, cutout (3)
6. Refrigerator cookies (shaped in roll and sliced) (3)
7. Peanut Butter (molded) (3)
8. Pressed cookies (3)
9. Date Bars (3)
10. Brownies (bar) (3)
11. Any bar not listed (3)
12. Gingersnaps (molded) (3)
13. Any other rolled cookie (3)
14. Any drop cookie not listed (3)
15. Any molded cookie not listed (3)
16. Any nationality cookie (Name and History of cookie) (3)

CLASS E – CAKES

Lot Numbers:

1. Devil's Food
2. Angel Food
3. Sponge Cake
4. White cake
5. Yellow cake

6. Applesauce cake
7. Spice cake
8. Vegetable cakes (pumpkin, etc.)
9. Pound cake
10. Any other cake

CLASS F - CAKE DECORATING

Lot Numbers:

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

CLASS G – CANDY

Lot Numbers:

1. Angel Food (3)
2. Fudge, 1" x 1" pieces (3)
3. Molded chocolate, dark/milk (3)
4. Sea Foam (3)
5. Peanut Brittle (3)
6. Caramels (3)
7. Hard candies (3)
8. Any other candy (3)
9. Candy collection - 4 different types - plate will be provided

CLASS H – PIES

Note: Pies must be made with homemade filling

Lot Numbers:

1. Apple
2. Pumpkin
3. Blueberry
4. Cherry
5. Raspberry
6. Peach
7. Nationality Pie (Name and History of Pie)
8. Any other pie

CLASS I – FOODS AND NUTRITION SELF-DETERMINED - Project Code 191

Self-determined project exhibits are records of projects not listed in the premium list or an expansion of a traditional project beyond limits of the project or in greater depth than the project outlines.

- Posters MUST be 14" x 22".
- Scrapbooks MUST be 8 ½"x 11" or 12" x 12".

PREMIUMS

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
2.50	2.25	2.00	1.75

Lot Numbers:

1. A poster promoting your self-determined project
2. An article made during current year with a 3 x 5 inch card attached identifying resources. The article should be of reasonable size to exhibit in the Expo building
3. A collection made during current year with a 3 x 5 inch card identifying work done
4. A scrapbook with story or essay, drawings, and photos of project work done during the current enrollment year.
5. Any other self-determined project not listed above.