

# **Department 25 - Foods and Nutrition**

441, 442, 443, 444, 439A

## Superintendent: Sue Malingowski

Entry Day- 1 pm – 8 pm Wednesday before entry day of the fair Judging Day- Wednesday before entry day of the fair Judging Time- 1 p.m.- 8 p.m., face to face judging only Check Out- Begins at 4:00 p.m. on Sunday with loading of Steers from Sale of Champions to be leaving before all other animals. All animals must be removed by 6:30 p.m. except for the Swine that leave Monday morning.

#### ADDITIONAL RULES OF ENTRY

- 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:

(3)

- 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	1st	<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
- 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

#### **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)

## **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

# **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)

## CLASS E – CAKES

Lot Numbers:

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

## 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)

- 18. Crackers (3)
- 19. Cake Donuts (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)
- 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)
- 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)
- 6. Applesauce cake
- 7. Spice cake
- 8. Vegetable cakes (pumpkin, etc.)
- 9. Pound cake
- 10. Any other cake
- 4. Decorated cake with color flow
- 5. Tiered cake with separator no larger than a 10" base.
- 6. Cake with rolled fondant icing
- 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
- 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.

5. Raspberry

8. Any other pie

7. Nationality Pie (Name and History of Pie)

6. Peach

- 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>	4 <sup>th</sup>
	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 .