

OPEN CLASS FOOD AND NUTRITION

DEPARTMENT 25

Superintendent – Betty Kretsch

920-758-2472

1. Entry Day - Tuesday, August 19, 9:00 a.m. to 7:00 p.m.
2. Judging Day - Wednesday, August 20, at 9:00 a.m.
3. Release Day – Sunday, August 24, 7:00 p.m. to 9:00 p.m.
4. Fee - \$.10 per entry for each exhibitor, paid at registration.
5. Rules and Regulations are listed in the front of the Fair Book for all Open Class entries.
6. **Please attach entry tag to corner of tray and list ingredients, but not the amounts, on back of entry tag.**
7. Food must be brought in on small plastic disposable 5" trays and must be temporarily covered with plastic wrap.
8. Bring in amount and size as specified.
9. No mixes allowed.
10. Persons exhibiting from the same household in Food and Food Processing may not bring the same entries.
11. All baked food and opened canned goods will be destroyed at the close of the Fair.
12. All "Any other" items must be named on the registration blank.

CLASS A - DECORATED CAKES

*These must be dummy Cakes. Judged on Originality and Decoration; therefore, edible or inedible frosting can be used.

Premiums for 100-101 as follows: Blue Ribbon - \$2.50 Red Ribbon - \$2.25 White Ribbon - \$2.00 Pink Ribbon - \$1.50

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| 100. Decorated Seasonal Cake | 101. Any Other Decorated Cake |
| 102. Decorated Child's Cupcakes (3) | 103. Decorated Holiday Cupcakes, Not Christmas (3) |

CLASS B - CAKES

Scoring

Flavor	35
Texture & Grain	30
Outside Shape, Surface, Volume	25
<u>Color & Aroma</u>	<u>10</u>
TOTAL	100

1. List ingredients, but not the amounts, on the back of entry tag!
2. Corner Piece of Cake.
3. Cakes must be unfrosted, unless so stated to frost.

Premiums for 200-509 as follows: Blue Ribbon - \$2.00 Red Ribbon - \$1.75 White Ribbon - \$1.50 Pink Ribbon - \$1.25

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| 200. Banana Cake, 4 x 4" piece | 206. Carrot Cake, 4 x 4" piece | 212. Pumpkin Cake, 4 x 4" piece |
| 201. Angel Food, 1/4 Cake | 207. Spice, 4 x 4" piece | 213. Pound Cake, 1/4 cake |
| 202. Cake using fruit, 4 x 4" piece(no upside-down) | 208. Gingerbread, 4 x 4" piece | 214. White Cake, 4 x 4" piece |
| 203. Cake using a vegetable, 4 x 4" piece | 209. Powdered Jelly Roll, 4" piece | 215. Sunshine, 1/4 cake |
| 204. Chiffon, 1/4 cake | 210. Devils Food 4 x 4" piece | 216. Cake using Honey, 4 x 4" piece |
| 205. Peanut Squares, (2) | 211. Marble Cake, 4 x 4" piece | |

CLASS C - DONUTS

1. List ingredients, not the amounts, on the back of entry tag!

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| 300. Donuts, 3 (Raised, not sugared) | 302. Donuts, 3 (raised, bread machine) | 304. Apple Fritters, 31 |
| 301. Donuts, 3 (Baking Powder) | 303. Crullers, 3 | 305. Rosettes, 3 (No sugar-uncovered) |

OPEN CLASS FOOD AND NUTRITION
 DEPARTMENT 25 (CONT.)

CLASS D - YEAST BREAD AND ROLLS

Scoring

Texture and Grain	35
Outside Shape, Surface & Volume	30
Flavor & Aroma	25
<u>Color</u>	<u>10</u>
TOTAL	100

1. ½ of standard 1 ½ lb. end of loaf of bread covered with plastic
 2. List Ingredients, not the amounts, on the back of entry tag!
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| 400. Clover Leaf Rolls, 3 | 409. Braided Seed Bread |
| 401. Poppy Seed Horns, Small, 3 | 410. White Bread |
| 402. Bagel, 2 | 411. Oatmeal Bread |
| 403. Bread Sticks, 3 | 412. Rye Bread, with Caraway |
| 404. Croissants, 2 | 413. Herb Bread |
| 405. Coffee Cake, Streusel Topping, 4 x 4' corner piece | 414. Cinnamon Bread |
| 406. Caramel Rolls, 2 | 415. Whole Wheat Bread |
| 407. Kolache, Fruit, 2 | 416. Any Other Yeast Bread |
| 408. Kolache, Poppy Seed, 2 | 417. Bread Machine bread, no mixes |

CLASS E - PIES AND SHELLS

1. Use Small Individual Pie Pans
 2. List ingredients, not the amounts, on the back of entry tag!
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| 500. Apple with a double crust, cover with plastic wrap, no commercial filling | 504. Peach, cover with plastic wrap, no commercial filling |
| 501. Apple, with crumb topping, cover with plastic wrap, no commercial filling | 505. Eclair or Cream Puff Shell - 2 of one kind |
| 502. Blueberry, cover with plastic wrap, no commercial filling | 506. Crumb Pie Shell, individual size, about 4" |
| 503. Cherry, cover with plastic wrap, no commercial filling | 507. Pie Shell, small, individual size, about 4" (name it) |
| | 508. Shaum Tortes, individual, 2 of any kind |
| | 509. Any Other Shell, (2 of any kind) or (4" pie shell) |

CLASS F - QUICK BREADS

Scoring

Texture & Grain	35
Outside Shape, Surface & Volume	30
Flavor	25
<u>Color & Aroma</u>	<u>10</u>
TOTAL	100

Size of Pan - Min. 7 3/8 " x 3 5/8 x 2 ½ "; Max. 9 ½ x 5 1/2 x 2 1/2. List Ingredients, but not the amounts, on the back of entry tag!
 Premiums for 600-924 as follows: Blue Ribbon - \$1.75 Red Ribbon - \$1.50 White Ribbon - \$1.25 Pink Ribbon - \$1.00

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| 600. Baking Powder Biscuits, 3 | 604. Quick Bread made with fruit, no nuts, 1/2 of a small quick bread, covered with plastic wrap. |
| 601. Bran Muffins, 3 | 605. Quick Bread made with vegetable, no nuts, 1/2 of a small quick bread, covered with plastic wrap. |
| 602. Cornmeal Muffins, 3 | 606. Quick Bread, any other, no nuts, 1/2 of a small bread, covered with plastic wrap. |
| 603. Any other Health Muffins, 3 | 607. Pumpkin, no nuts, ½ of a small bread, covered with plastic wrap |

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CLASS G - COOKIES AND BARS

Scoring

Flavor	35
Shape	30
Texture & Grain	25
<u>Color & Aroma</u>	<u>10</u>
TOTAL	100

- List ingredients, but not the amounts, on the back of the entry tag!
- Entries 700 to 923 must include three samples (3 cereal cookies, 3 chocolate cookies, etc.).

700. Brownies, Choc, with nuts (no frosting)	707. Decorated Christmas Cookies	714. Oatmeal Cookies
701. Brownies, any other (no frosting) No Choc	708. Decorated Holiday cookies, not Christmas	715. Vegetables bars
702. Cereal Cookies, baked	709. Filled Cookies, no bars	716. White Cookies, rolled, cut out
703. Chocolate Chip Cookies	710. Foreign cookies, identify nationality	717. Cookie using honey
704. Chocolate Cookies	711. Ginger or Molasses cookies	718. Granola Bars
705. Cookie Press cookies, assorted	712. Ice box cookies	719. Scones
706. Diabetic – sugar free cookies	713. Macaroon, coconut cookies	720. Nut cookies like Macadamia
		721. Peanut Butter / no peanuts

CLASS H - CANDY

List ingredients, not amounts, on the back of entry tag!

800. Angel Food, 3	805. Sea Foam, 3
801. Toffee, chocolate coated	806. Peanut Brittle, 3
802. Fudge, 1 x 1"pieces, no nuts, no marshmallow creme	807. Attractive plate, 3 or more varieties, 6 pieces
803. Molded chocolate, dark/milk, 3	808. Any other candy not listed above
804. Other flavored, colored, molded chocolate, 3	

CLASS I - CANNED FRUITS AND VEGETABLES

- Use only standard untinted pint jars or quart jar (your preference.) * Rings must be left on all jars.
- All canned food must be labelled using the following outline: * Name of Product
* Date Canned M/D/Y
* Time and Method of Processing

3. Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.

Scoring

Clearness and Color	45
Uniform Product	30
Proportion of Solid and Liquid	15
<u>Fullness</u>	<u>10</u>
TOTAL	100

900. Applesauce, chunky	908. Pears, halves	917. Peas
901. Apricots, halves	909. Plums, halves	918. Peas & Carrots
902. Blackberries	910. Raspberries	919. Tomatoes, chunky
903. Blueberries	911. Strawberries	920. Any other, identify
904. Cherries, pitted	912. Beans, green cut	DRIED FRUITS & VEGETABLES
905. Cherries, whole	913. Beans, wax cut	921. Dried fruits, 6-9 pieces
906. Mixed Fruit, cocktail type	914. Carrots, cut	922. Dried Vegetables, 6-9 pieces
907. Peaches, halves	915. Corn, cut from cob	923. Fruit Leather
	916. Mixed Vegetables	

OPEN CLASS FOODS AND NUTRITION
DEPARTMENT 25 (CONT.)

Premiums for Class J&K 100-211 as follows: Blue Ribbon - \$1.75 Red Ribbon - \$1.50 White Ribbon - \$1.25 Pink Ribbon - \$1.00

CLASS J - JELLIES AND JAMS

1. Use only standard untinted 1/2 pints, pint jars or quart jar (your preference.) * Rings must be left on all jars.
2. All canned food must be labelled using the following outline:
 - * Name of Product
 - * Date Canned M/D/Y
 - * Time and Method of Processing
- 3. Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.**
4. All contents, if opened, will be destroyed at the close of the Fair.
5. Jellies & jams must also be processed.
6. Honey entries must list the amount of honey used in the product!
7. List the ingredients used, but not the amounts, and the date canned on the back of the entry card.

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|----------------------|-----------------------------------|-------------------------------------|
| 100. Apple Jelly | 106. Honey Jelly, how much honey? | 112. Blueberry Jam |
| 101. Cherry Jelly | 107. Apricot Jam | 113. Strawberry Jam |
| 102. Currant Jelly | 108. Grape Jam | 114. Honey Jam, how much honey? |
| 103. Grape Jelly | 109. Peach Jam | 115. Freezer jam/jelly |
| 104. Mint Jelly | 110. Rhubarb Jam | 116. Any other jam/jelly not listed |
| 105. Raspberry Jelly | 111. Raspberry Jam | |

CLASS K – PICKLES

1. Use only standard untinted pint jars or quart jar (your preference.) * Rings must be left on all jars.
2. All canned food must be labelled using the following outline:
 - * Name of Product
 - * Date Canned M/D/Y
 - * Time and Method of Processing
- 3. Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.**
4. All contents, if opened, will be destroyed at the close of the Fair.
5. List the ingredients, not the amounts, on the back of the entry tag!
6. Must be processed.
7. Date canned. M/D/Y

Scoring

Clearness & Color	45
Uniform of product	30
Proportion of Solid & Liquid	15
<u>Fullness & Flavor</u>	<u>10</u>
TOTAL	100

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|-------------------------------------|--|---|
| 200. Cucumber, Dill, 1 quart | 204. Pickled Beets, 1 pint | 208. Sweet Sour Pickles (long slices) |
| 201. Cucumber, Chunk, sweet, 1 pint | 205. Pickled, Wax or Green Beans, 1 pint | 209. Sweet Sour Pickles (midget) |
| 202. Cucumber, whole, sweet, 1 pint | 206. Salsa, 1 pint | 210. Vegetable Relish, 1 pint, identify |
| 203. Cauliflower, pickled, 1 pint | 207. Sauerkraut, 1 pint | 211. Any Other pickled vegetable |