

OPEN CLASS FOODS & NUTRITION

Department 125 – Superintendent – Betty Kretsch – 920-758-2472

1. Entry Day – **Tuesday, August 23**, 9am to 7pm.
2. Judging Day – **Wednesday, August 24**, at 9am.
3. Release Day – **Sunday, August 28**, between **6:30pm and 8:30pm**.
4. Fee - \$.10 per entry for each exhibitor and paid at registration.
5. **Please attach entry tag to corner of tray and list ingredients, but not the amounts, on the back of the entry tag.**
6. Food must be brought in on small plastic disposable 5” trays and must be temporarily covered with plastic wrap.
7. Bring in amount and size as specified.
8. No mixes allowed.
9. Person exhibiting from the same household in Food and Food Processing may not bring the same entries.
10. All baked food and opened canned goods will be destroyed at the close of the fair.
11. All “any other” items must be named on the registration form.

CLASS A: DECORATED CAKES

1. These must be dummy cakes.
2. Judged on originality and decoration; therefore, edible or inedible frosting can be used.

Premiums for lot numbers 100-103:

Blue Ribbon - \$2.50 Red Ribbon - \$2.25 White Ribbon - \$2.00 Pink Ribbon - \$1.50

Lot Numbers:

- | | |
|-------------------------------------|---|
| 100. Decorated Seasonal Cake | 102. Any Other Decorated Cake |
| 101. Decorated Child’s Cupcakes (3) | 103. Decorated Holiday Cupcakes, no Christmas (3) |

CLASS B: CAKES

SCORING

Flavor	35
Texture	30
Outside Shape, Surface, & Volume	25
Color and Aroma	10
TOTAL	100

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

Premiums for lot numbers 200-509:

Blue Ribbon - \$2.00 Red Ribbon - \$1.75 White Ribbon - \$1.50 Pink Ribbon - \$1.25

Lot Numbers:

- | | | |
|---|------------------------------------|--------------------------------------|
| 200. Banana Cake, 4x4” piece | 205. Peanut Squares (2) | 212. Pumpkin Cake, 4x4” piece |
| 201. Angel Food, ¼ Cake | 206. Carrot Cake, 4x4” piece | 213. Pound Cake, ¼ Cake |
| 202. Cake using Fruit, 4x4” piece
(no upside down) | 207. Spice, 4x4” piece | 214. White Cake, 4x4” piece |
| 203. Cake using a Vegetable,
4x4” piece | 208. Gingerbread, 4x4” piece | 215. Sunshine, ¼ Cake |
| 204. Chiffon, ¼ Cake | 209. Powdered Jelly Roll, 4” piece | 216. Cake using Honey, 4x4”
piece |
| | 210. Devils Food, 4x4” piece | |
| | 211. Marble Cake, 4x4” piece | |

CLASS C: DONUTS

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

Lot Numbers:

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|--|---|--|
| 300. Donuts (3), raised – not
sugared | 302. Donuts (3), raised, bread
machine | 304. Apple Fritters (3) |
| 301. Donuts (3), baking powder | 303. Crullers (3) | 305. Rosettes (3), no sugar –
uncovered |

CLASS D: YEAST BREAD AND ROLLS

SCORING

Texture and Grain	35
Outside Shape, Surface, & Volume	30
Flavor & Aroma	25
Color	<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 the entry tag.

Lot Numbers:

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, 4x4" 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, no mixes

CLASS E: PIES AND SHELLS

1. Use small individual pie pans.
2. List ingredients, not the amounts, on the back of the entry tag.

Lot Numbers:

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

1. Size of Pan – min. 7 3/8" x 3 5/8" x 2 ½"; Max. 9 ½" x 5 ½" x 2 ½".
2. List ingredients, but not the amounts, on the back of the entry tag.

Premiums for lot numbers 600-923:

Blue Ribbon - \$1.75 Red Ribbon - \$1.50 White Ribbon - \$1.25 Pink Ribbon - \$1.00

Lot Numbers:

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

CLASS G: COOKIES AND BARS

SCORING

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

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

Lot Numbers:

700. Brownies, Chocolate, with nuts (no frosting)	712. Ice Box Cookies
701. Brownies, any other (no frosting), no Chocolate	713. Macaroon, Coconut Cookies
702. Cereal Cookies, baked	714. Oatmeal Cookies
703. Chocolate Chip Cookies	715. Vegetable Bars
704. Chocolate Cookies	716. White Cookies, rolled, cut out
705. Cookie Press Cookies, assorted	717. Cookie using Honey
706. Diabetic – Sugar Free Cookies	718. Granola Bars
707. Decorated Christmas Cookies	719. Scones
708. Decorated Holiday Cookies, not Christmas	720. Nut Cookies, like Macadamia
709. Filled Cookies, no bars	721. Peanut Butter, no peanuts
710. Foreign Cookies, identify nationality	722. Decorated Cookies, any other
711. Ginger of Molasses Cookies	

CLASS H: CANDY

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

Lot Numbers:

800. Angel Food, 3	804. Other Flavored, colored, molded chocolate, 3
801. Toffee, chocolate coated	805. Sea Foam, 3
802. Fudge, 1x1" pieces, no nuts, no marshmallow crème	806. Peanut Brittle, 3
803. Molded Chocolate, dark with milk, 3	807. Attractive Plate, 3 or more varieties, 6 pieces
	808. Any Other Candy not listed above

CLASS I: CANNED FRUITES AND VEGETABLES

SCORING

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

1. Use only standard untinted pint jars or quart jars (your preference).
2. All canned food must be labeled using the following outline:
 - a. Date Canned: M/D/Y
 - b. Time and Method of Processing
 - c. Rings must be left on all jars
 - d. Name of Product
3. **Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.**

Lot Numbers:

900. Applesauce, Chunky	909. Plums, Halves	918. Peas & Carrots
901. Apricots, Halves	910. Raspberries	919. Tomatoes, Chunky
902. Blackberries	911. Strawberries	920. Any Other, Identify
903. Blueberries	912. Beans, Green Cut	DRIED FRUITS & VEGETABLES
904. Cherries, Pitted	913. Beans, Wax Cut	921. Dried Fruits, 6-9 Pieces
905. Cherries, Whole	914. Carrots, Cut	922. Dried Vegetables, 6-9 Pieces
906. Mixed Fruit, Cocktail Type	915. Corn, Cut from Cob	923. Fruit Leather
907. Peaches, Halves	916. Mixed Vegetables	
908. Pears, Halves	917. Peas	

Premiums for lot numbers 100-212:

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 ½ pints, pint jars or quart jars (your preference).
2. All canned food must be labeled using the following outline:
 - a. Date Canned: M/D/Y
 - b. Time and Method of Processing
 - c. Rings must be left on all jars
 - d. Name of Product
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.

Lot Numbers:

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|----------------------|---|---|
| 100. Apple Jelly | 106. Honey Jelly – How much
honey must be listed | 112. Blueberry Jam |
| 101. Cherry Jelly | 107. Apricot Jam | 113. Strawberry Jam |
| 102. Currant Jelly | 108. Grape Jam | 114. Honey Jam – How much
honey must be listed |
| 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

SCORING

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

1. Use only standard untinted pint jars or quart jars (your preference).
2. All canned food must be labeled using the following outline:
 - a. Date Canned: M/D/Y
 - b. Time and Method of Processing
 - c. Rings must be left on all jars
 - d. Name of Product
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 used, but not the amounts, and the date canned on the back of the entry card.
6. Must be processed.

Lot Numbers:

- | | | |
|--|---|--|
| 200. Cucumber, Dill, 1 quart | 205. Pickled, Wax or Green
Beans, 1 pint | 209. Sweet Sour Pickles
(midgets) |
| 201. Cucumber, Chunk, Sweet, 1
pint | 206. Salsa, 1 pint | 210. Vegetable Relish, 1 pint,
identify |
| 202. Cucumber, Whole, Sweet, 1
pint | 207. Sauerkraut, 1 pint | 211. Any other Pickled Vegetable |
| 203. Cauliflower, Pickled, 1 pint | 208. Sweet Sour Pickles (long
slices) | 212. Spaghetti Sauce |
| 204. Pickled Beets, 1 pint | | |