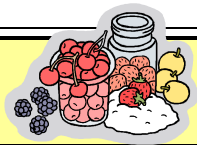


**DEPARTMENT 125
OPEN FOOD & NUTRITION**



Superintendents – Karen Broadhead and Martha Sesvold

No more than one entry will be permitted in any item by open exhibitor, entries in the department will be confined to residents of the State of Wisconsin.

FOODS. All foods become the property of the Ag Society. Items not meeting requirements may be disqualified.

Premiums:

1st \$2.00 2nd \$1.75 3rd \$1.50 4th \$1.25

CLASS A – CAKE (not from a mix unless specified). Entire cake must be brought and cut at time of entry.

Item No.

1. Chocolate or devils food cake, 4"x4", corner piece unfrosted
2. White cake, 4"x4", corner piece, unfrosted
3. Angel food cake, unfrosted, 1/4 cake upright
4. Sunshine cake, unfrosted, 1/4 cake, leavening added
5. Sponge cake, unfrosted, 1/4 cake, true sponge, no leavening added
6. Chiffon cake, 1/4 cake, unfrosted
7. Spice cake, 4"x4" corner piece (no nuts, no fruit)
8. Chocolate or devils food layer cake, 4" wedge-frosted
9. Cup cakes, light, frosted, 3
10. Cup cakes, dark, frosted, 3
11. Jelly Roll-1/2 roll
12. Gingerbread, 4"x4" corner piece
13. Cake from a mix, unfrosted, light, 4"x4" corner piece
14. Cake from a mix, unfrosted, dark, 4"x4" corner piece
15. Bundt cake from a mix, unfrosted, 1/4 cake
16. Angel food from a mix, unfrosted, 1/4 cake
17. Raised doughnuts, 3, unsugared
18. Cake doughnuts, 3, unsugared

Premiums:

1st \$1.75 2nd \$1.50 3rd \$1.25 4th \$1.00

CLASS B – COOKIES

Item No.

1. White cookies-3, rolled & cut
2. Dark cookies-3, rolled & cut
3. Filled cookies-3
4. Refrigerator cookies-3 (rolled, chilled, sliced)
5. Spritz cookies-3
6. Cereal cookies-3 (specify cereal used)
7. Chocolate brownies-3, unfrosted, not from a mix
8. Sandbakkels-3
9. Ethnic cookie-3

Premiums:

1st \$2.00 2nd \$1.75 3rd \$1.50 4th \$1.25

CLASS C – BREAD AND ROLLS Breads must be whole loaves and will be cut at time of entry.

Item No.

1. White bread-yeast
2. Whole wheat or graham bread-yeast
3. White bread, yeast, machine made
4. Whole wheat or graham bread, yeast, machine made
5. Rye bread-yeast
6. Raisin bread-yeast
7. Oatmeal bread-yeast
8. Yeast dinner rolls-3
9. Tea or coffee ring-yeast, 8 or 9" diameter
10. Yeast coffee cake-sugar or streusel top, 4"x4" corner piece
11. Batter bread, white
12. Batter bread-dark
13. Bread made from frozen dough, white
14. Bread, made from frozen dough, wheat
15. Bread, other, label

Premiums:

1st \$1.75 2nd \$1.50 3rd \$1.25 4th \$1.00

CLASS D – QUICK BREADS Breads must be whole loaves, but small loaves (7"x3") are suggested

Item No.

1. Nut bread (indicate nut), loaf
2. Fruit bread (indicate fruit), loaf
3. Coffee cake, 4x4", corner piece
4. Vegetable bread (indicate vegetable), loaf

Premiums:

1st \$1.75 2nd \$1.50 3rd \$1.25 4th \$1.00

CLASS E – CANDY

Item No.

1. Fudge-3 pieces, marshmallow recipe
2. Fudge-3 pieces, traditional recipe
3. Peanut brittle-3 pieces
4. Any other candy-3 pieces

Premiums:

1st \$2.00 2nd \$1.75 3rd \$1.50 4th \$1.25

CLASS F – PASTRY

Item No.

1. Pastry shell-4" individual size, other than lard, include recipe

BEST OF SHOW – ROSETTE – FOODS & NUTRITION

FOOD PRESERVATION

Exhibits may be in 1/2 pints, pint or quart jars, but standard jars and lids are required.

If there is doubt in the opinion of the judge, the jars may be opened. If unsafe canning methods are used, food will be disqualified.

Rings should be removed from jars.

Current USDA and University Extension canning procedures must be followed.

Tomato products waterbath canned must indicate type and amount of acid.

All jars must be labeled (including jams and jellies).

Example:

Product:

Date Canned: Month Day Year

Method of Preparing (Check) Hot pack

Cold Pack

Method of

Processing (Check) Boiling Water Bath

Pressure Canner

Processing Time: Quarts Pints

Labels should be taped on the jar or it will not be judged.

Items not meeting requirements may be disqualified.

Premiums:

1st \$1.75 2nd \$1.50 3rd \$1.25 4th \$1.00

CLASS-G – FRUITS

Item No.

1. Applesauce-strained
2. Applesauce-sliced
3. Apricots
4. Blackberries (wild or tame)
5. Blueberries
6. Peaches
7. Cherries
8. Pears
9. Plums (wild or tame)
10. Black raspberries (wild or tame)
11. Red raspberries (wild or tame)
12. Rhubarb
13. Strawberries
14. Grape juice
15. Fruit pie filling
16. Any other variety of fruit, label variety

CLASS H – VEGETABLES

Item No.

1. Asparagus
2. Green beans
3. Yellow beans
4. Sweet corn (whole kernel cut from cob)
5. Carrots
6. Beet greens (1/2 pint jar accepted)
7. Peas
8. Spinach (1/2 pint jar accepted)
9. Sauerkraut
10. Swiss chard (1/2 pint jar accepted)
11. Tomato juice
12. Tomato sauce
13. Salsa
14. Tomatoes (whole and in juice)
15. Tomatoes-cut
16. Meatless spaghetti sauce
17. Mixed vegetables for soup or stew
18. Any other variety of vegetable, label variety

CLASS I – MEAT

Item No.

1. Beef/Venison (indicate)
2. Chicken
3. Pork
4. Fish
5. Any other variety of meat, label variety

CLASS J – JELLY

Item No.

1. Apple
2. Blackberry
3. Strawberry
4. Raspberry
5. Plum
6. Grape
7. -Any other variety of jelly, label variety

CLASS K – JAM

Item No.

1. Blackberry
2. Grape
3. Plum
4. Raspberry
5. Strawberry
6. Orange marmalade
7. Peach
8. Apple butter
9. Any other variety of jam, label variety

CLASS L – PICKLES

Item No.

1. Crabapple pickles
2. Peach or pear pickles
3. Beet pickles
4. Dill pickles-fresh pack
5. Bread and butter pickles
6. Cucumber pickles, sweet
7. Vegetable relish-list vegetables used
8. Watermelon or ripe cucumber pickles
9. Dilly beans
10. Dilled cauliflower
11. Brussel sprouts

CLASS M – DRIED FOODS

1/4 cup measurement, or as listed after herbs, should be displayed in sealed, clean, clear plastic bag. Contents will be discarded at close of fair.

Item No.

1. Corn
2. Onions
3. Carrots
4. Peppers

5. Any other vegetable not listed, label variety
6. Apples
7. Peaches
8. Cherries
9. Any other fruit not listed, label variety
10. Apple leather
11. Banana chips
12. Tomato leather
13. Any other fruit or vegetable leather or chip not listed, label variety
14. Parsley, 1/4 cup
15. Dill, 1/4 cup
16. Chives, 1/4 cup
17. Any other herb or seasoning not listed, label variety, 1/4 cup



RED STAR® YEAST AWARD

The Lesaffre Yeast Corporation will provide RED STAR® Yeast and coupons to all food exhibitors as food items are entered for competition. In addition a RED STAR® flexible cutting board, a RED STAR® apron, and a RED STAR® measuring beaker will be awarded for the outstanding bread exhibits.



Fresh Preserving
AWARD



BALL® Fresh Preserving AWARD

Presented by:

BALL® & KERR® Fresh Preserving PRODUCTS

Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts, so First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories.

A panel of judges will select the two best entries submitted by an adult for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® or Ball® Collection Elite® jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® Pectin must be provided at time of entry.

Entries designated First Place from each category will receive the following:

- Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) three-Dollar (\$3) Coupon for Ball® Pectin Products.

Entries designated Second Place from each category will receive the following:

- One (1) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) three-Dollar (\$3) Coupon for Ball® Pectin Products.