

DEPARTMENT 125 OPEN FOOD & NUTRITION



Superintendents – Mary Schmidt

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.

It is recommended that all food entries be brought in on Wednesday AM.

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

Rhubarb will be considered a fruit and pumpkin a vegetable for baked food and food preservation entries.

Any items made as "gluten free" should have all ingredients listed with the entry. If a mix is used, this needs to be stated on the entry tag.

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, unfrosted, 3
10. Cup cakes, dark, unfrosted, 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 / BARS / MUFFINS / BISCUITS

Item No.

1. White cookies, 3, rolled & cut
2. Dark cookies, 3, rolled & cut
3. Filled cookies, 3
4. Chocolate Chip cookies, 3
5. Refrigerator cookies, 3 (rolled, chilled, sliced)
6. Spritz cookies, 3
7. Cereal cookies, 3 (specify cereal used)
8. Chocolate brownies, 3, unfrosted, not from a mix
9. Sandbakkels, 3
10. Ethnic cookie, 3
11. Fruit bar, any fruit, 3
12. Muffins, any, 3
13. Drop biscuits, 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 by exhibitor at time of entry. Exhibitor may take 1/2 loaf home after cutting. Breads must be in loaf pan size of 8"x4" or 9"x5". This will show the full quality of the bread.

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, 1/3 of ring
10. Yeast coffee cake-sugar or streusel top, 4"x4" corner piece
11. Batter bread, white
12. Batter bread-dark
13. Bread made from commercial dough, white
14. Bread, made from commercial 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 and will be cut by exhibitor at time of entry. Exhibitor may take 1/2 loaf home after cutting., but small loaves (7"x3") are suggested.

Item No.

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

Premiums:

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

CLASS FF – GLUTEN FREE BAKERY

Recipes are required for all items.

Item No.

1. Cake, unfrosted (1/4 cake)
2. Cookies/Bars, plate of 3
3. Breads/rolls, 1/2 loaf or plate of 3
4. Muffins, plate of 3



FOOD PRESERVATION exhibit regulations

1. All entries must be processed after the previous year's La Crosse Interstate Fair.
2. Exhibits may be in 1/2 pints, pint or quart jars, but standard jars and lids are required.
3. If there is doubt in the opinion of the judge, the jars may be opened.
4. If unsafe canning methods are used, food will be disqualified.
5. 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). Labels must be attached to the jar or attached with a separate tag (not the entry tag) using the below information and format.

Example:

Product:

Date Canned: Month Day Year

Method of Preparing (Check)

Hot Pack

Cold Pack

Method of Processing (Check)

Boiling Water Bath

Pressure Canner

Elevation (check)

Above 1000 Feet Elevation

Under 1000 Feet Evaluation

Processing Time: Quarts Pints

Premiums:

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

CLASS-G – FRUITS

Item No.

1. Applesauce – strained
2. Applesauce – chunky
3. Apples – sliced (with juice and sliced fruit)
4. Apricots
5. Blackberries (wild or tame)
6. Blueberries
7. Peaches
8. Cherries
9. Pears
10. Plums (wild or tame)
11. Black raspberries (wild or tame)
12. Red raspberries (wild or tame)
13. Rhubarb
14. Strawberries
15. Grape juice
16. Fruit pie filling
17. 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
12. Hamburger dill pickles
13. Any other pickled variety, label variety

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



2025 KING ARTHUR BAKING CONTEST



OPEN TO: All Open Class Foods Exhibitors
KING ARTHUR BAKING CONTEST PRIZES: Adult Category

- 1st place: \$75 gift certificate to shopping at kingarthurbaking.com
- 2nd place: \$50 gift certificate to shopping at kingarthurbaking.com
- 3rd place: \$25 gift certificate to shopping at kingarthurbaking.com
- All winners will also receive a gorgeous ribbon

RULES FOR ENTRY:

1. Pre-enter with your fair entry.
2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
3. Contestant may enter a recipe of choice or use one from the King Arthur website:
<https://www.kingarthurbaking.com/recipes/cowboy-cookies-recipe>
4. Must provide a legible recipe, with the entry, preferably typed on a 3"x5" or 4"x6" card
5. All entries must be placed on fair provided disposable trays.
6. Failure to follow the rules may result in disqualification.
7. King Arthur is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).

Criteria for judging of baked goods.

Taste.....	50 points
Overall Appearance + Creativity.....	25 points
Texture.....	<u>25 points</u>
TOTAL.....	100 points

Premiums:

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

CLASS N – KING ARTHUR BAKING CONTEST

Item No.

1. Cowboy Cookies (3)

NEW – 2025 Wisconsin County Fair...Cheesy Beer Bread Bash Contest

WI State Fair – Saturday, August 9, 2025

The winner will need to provide a loaf of their Digging Local...Cheesy Beer Bread in a standard loaf pan to WI State Fair.

Sponsored by the Wisconsin State Fair

Each County & District Fair can advance one Digging Local...Cheesy Beer Bread Baker to the statewide 2025 Wisconsin County Fair...Digging Local...Cheesy Beer Bread Bash contest to be held on Saturday, August 9, 2025

Let's celebrate Digging Local with your best cheesy beer bread! Must contain yeast. Let local flavors take center stage by showcasing your area craft brew and pair it with your regional legend-dairy cheese. No better way to dig into this beer bash than with two iconic Wisconsin staples – cheese and bread. Start crafting your award-winning loaf of cheese beer bread now!

La Crosse Interstate Fair Entry Process

- Make an exhibitor entry online in Blue Ribbon
- Contest is open to Youth and Adults and will be judged separately for fair premium placing.
- Top Blue from Youth and Open Class will compete to represent the county.

One winner from the fair will represent us at the Wisconsin State Fair, 2025 Wisconsin County Fair...Digging Local...Cheese Beer Bread Bash contest.

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

CLASS O – 2025 Wisconsin County Fair...Digging Local...Cheesy Beer Bread Bash Contest

Item No.

1. Cheesy Beer Bread
(1 standard loaf pan size of 9"x5" or 8 1/2"x4 1/2")

Rules for Entry:

- Please provide a copy of the recipe
- Recipe must be typed on 8 1/2" x 11"
- Recipe font size must be 12 point or 14 point
- If recipe is more than one page, use additional sheets of paper (single sided only) See sample below.
- All entries must be typed or they will be disqualified.
- All entries must be original to the baker entering them.
- No prepared mixes may be used.
- All bread entries must contain yeast.

Score Card for 2025 Wisconsin County Fair...Digging Local...Cheesy Beer Bread Bash

Taste	40
Use of Wisconsin Ingredients	35
Creativity	<u>25</u>
TOTAL	100

**Required format for Digging Local...Cheesy
Beer Bread recipe**

Baker Name _____	
County or District Fair Name _____	
Ingredients:	
_____	_____
_____	_____
_____	_____
Recipe:	

Must be on 8½” x 11“ paper

The Junior Division winner and Open Class will compete to represent the county at the WI State Fair. The county winner will receive 2 complimentary tickets to state fair and one parking pass valid for Saturday, August 9, 2025.

Awards provided by Wisconsin State Fair:

- 1st - \$200
- 2nd - \$100
- 3rd - \$50
- 4th - \$25

MARLEEN STELLO – FOODS & NUTRITION AWARD, CLASS A-F, FF and N-O (BAKING CLASSES)

BEST OF SHOW – ROSETTE – FOODS & NUTRITION