

**DEPT. 125 – BAKING & FOOD PRESERVATION**  
OPEN DIVISION

**DEPT. 225 – BAKING & FOOD PRESERVATION**  
SENIOR CITIZEN DIVISION



Superintendent: Kathy Kocken  
(920) 339-8557

**Entries Due:** July 15<sup>th</sup>  
**Entry Arrival:** Monday, 6 – 8 p.m. & Tuesday, 8:30 – 10 a.m.  
**Judging (Straight Style):** Tuesday, 10:30 a.m.  
**Release:** Sunday, 6:00 p.m.

IN ADDITION TO THE RULES LISTED BELOW, PLEASE REFER TO ALL THE RULES AND REGULATIONS LISTED IN THE FRONT SECTION OF THIS BOOK.

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**BROWN COUNTY DAIRY PROMOTION AWARD**

Brown County Dairy Promotion Committee will award 3 overall prizes to Open and Senior Division exhibitors entered into Dairy Food Promotion.

Grand Champion - \$30      Champion - \$25      Reserve Champion - \$15  
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**GENERAL RULES:**

1. Use a mini loaf pan measuring approximately 5 ¾" by 3" for quick bread and 5" by 9" loaf pan for yeast bread (excludes bread made in bread machine).\*
2. After pies are judged, a slice will be kept and the remainder may be picked up by the exhibitor.
3. Do not frost items unless indicated.
4. All angel food, sponge, and chiffon cakes should be set upright.
5. Members of the same family cannot exhibit food items in the same lot number, unless different recipes are used.
6. Muffins are not to be baked in paper muffin cups.
7. Class D cakes and Class F bars must be unfrosted.
8. Pumpkin is a vegetable.
9. All are welcome to be present and listen to comments from the judge.

**DIVISION 410 – YOUNG CHILDREN’S CATEGORY – 8 YEARS AND YOUNGER**

**DIVISION 411 – CHILDREN’S CATEGORY – 9-12 YEARS**

**DIVISION 412 – INTERMEDIATE CATEGORY – 13-17 YEARS**

**DIVISION 413 – ADULTS**

**DIVISION 443 – SENIOR CITIZENS (Dept. 225 ONLY)**

**PREMIUMS FOR DIVISIONS 410-413 & 443:**

		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>
CLASS	1-7:	\$3.50	\$3.00	\$2.50	\$2.00
CLASS	8-29:	\$2.50	\$2.25	\$2.00	\$1.50
CLASS	30-155:	\$2.00	\$1.75	\$1.50	\$1.25

**CLASS NO. (Use the Class Numbers Below for Each of the Divisions Listed above.)**

**DECORATED CAKES & COOKIES:** These cakes are judged on originality and decoration.

**CLASS NO.**

1. Decorated seasonal cake
2. Any other decorated cake
3. Decorated cupcakes (3)
4. Decorated cut-out cookies (3)
5. Decorated cake with fondant
6. Large pan cookie (8" or larger) can use foil pan with cookie displayed in pan
7. Any other decorated item not listed (state kind)

**YEAST BREADS AND ROLLS**

**CLASS NO.**

8. Rolls: parker house, clover or plain (3)
9. Sweet rolls, yeast – no fruit (3)
10. Sweet rolls, yeast – containing fruit (3)
11. Bread, white
12. Bread, oatmeal
13. Bread, rye
14. Bread, whole wheat
15. Raised donuts (3)
16. Bread, using bread machine
17. Any other yeast item not listed (state kind)

**PIES**

**CLASS NO.**

18. Double crust apple pie
19. Double crust cherry pie
20. Double crust berry pie
21. Single crust pumpkin pie
22. Raisin pie
23. Lemon meringue pie
24. Coconut cream pie
25. Custard pie
26. Any other pie not listed (state kind)

**THEME BASKETS**

**RULES**

1. Must include at least **two** food items with one item made by contestant
2. Label with theme and items in basket

**CLASS NO.**

27. Holiday theme basket
28. Special occasion basket
29. Any other theme basket

**QUICK BREADS**

**CLASS NO.**

30. Quick bread made with fruit, 1 loaf
31. Quick bread made with vegetable, 1 loaf
32. Biscuits (3)
33. Scones (3)
34. Quick coffee cake (4" by 4" square)
35. Any other quick bread not listed (state kind)

**MUFFINS**

**CLASS NO.**

36. Muffins made with fruit (3)
37. Muffins made with vegetable(s) (3)
38. Muffins made with bran (3)
39. Any other muffin (state kind) (3)

**CAKES**

**CLASS NO.**

40. Jelly roll, any filling (1/4 loaf)
41. Sponge cake, (4" by 4")
42. Angel food cake (1 cake)
43. Chocolate cake (4" by 4")
44. Cake made with vegetable(s) (4" by 4")
45. Cake made with fruit(s) (4" by 4")
46. White cake (4" by 4")
47. Yellow cake (4" by 4")
48. Spice cake (4" by 4")
49. Bundt cake (1/4 cake)
50. Cupcakes (3)
51. Any other cake (state kind)

## **COOKIES & BARS**

### **CLASS NO.**

#### Rolled Cookies (use rolling pin)

52. Sugar cookies (3)
53. Gingerbread (3)
54. Any other variety not listed above (3)

#### Drop Cookies

55. Oatmeal cookies (3)
56. Peanut butter cookies (3)
57. Chocolate drop cookies (3)
58. Chocolate chip cookies (3)
59. Molasses or Ginger cookies (3)
60. Any other variety (state kind) (3)

#### Bar Cookies

61. Brownies (4" by 4")
62. Chocolate chip bars (4" by 4")
63. Bar made with fruit(s) (4" by 4")
64. Bar made with vegetable(s) (4" by 4")
65. Any other variety (state kind) (4" by 4")

#### Special Cookies

66. Ice box or refrigerator cookies (3)
67. International or ethnic cookies (3)
68. Pinwheel or checkerboard cookies (3)
69. Any other variety (state kind) (3)

## **CANDY**

### **CLASS NO.**

70. Chocolate fudge (3 1" by 1" pieces)
71. Cereal candy (3)
72. Sea foam (3)
73. Peanut brittle (3)

74. Caramels (3)
75. Angel food (3)
76. Any other candy (state kind) (3)

**DAIRY FOOD PROMOTION:** Sponsored by The Brown County Dairy Promotion Committee additional cash prizes: Grand Champion - \$30, *Champion* - \$25, *Reserve Champion* - \$15.

### **RULES**

1. Entry must include at least two (2) REAL dairy ingredients
2. Recipe card with ingredients and complete instruction must be attached. Dairy products must be highlighted.
3. No restrictions on frostings, nuts, or other additions.

### **CLASS NO.**

77. Bars (4" by 4")
78. Cheesecake, whole
79. Cookies (3)
80. Dessert (4" by 4")

81. Cake (4" by 4")
82. Quick bread\*
83. Muffins (3)
84. Any other dairy food item (state kind)

## **FOOD PRESERVATION**

### **GENERAL RULES:**

1. Only exhibits processed after last year's fair may be entered. All canned foods shall be processed in standard clear glass canning jars with self-sealing, two-piece lids.
2. All vegetables, fruits, juices, jams, jellies, etc., shall be processed using research based food preservation instructions from these resources:
  - Current Ball Blue Book
  - National Center for Home Food Preservation <http://www.uga.edu/nchfp/index.html>
  - University of WI-Extension <http://foodsafety.wisc.edu/preservation.html>
  - USDA's Complete Guide to Home Canning [http://www.uga.edu/nchfp/publications\\_usda.html](http://www.uga.edu/nchfp/publications_usda.html)
3. For the latest publications, contact the UW-Extension office. If using a recipe from these sources, please bring a copy with your entry.
4. Appropriate head-space requirements must be followed:

- Fruits: 1 inch
- Vegetables: ½ inch to 1 inch
- Jams & Jellies: ¼ inch
- Pickles: ½ inch
- Meat: 1 inch

5. All jars must be properly labeled.

**Example Label:**

Product: _____	
Date Canned: Mo. _____	Day _____ Year _____
Method of Preparing (Check One): Hot Pack _____	
Cold Pack _____	
Method of Processing (Check One):	
Boiling Water Bath _____	
Pressure Canner _____	Pounds pressure _____
Dial _____	Jiggle _____
Processing Time: Quart _____ Pint _____	
Recipe Source: _____	

**CANNED FRUIT**

**CLASS NO.**

- |                      |                               |
|----------------------|-------------------------------|
| 85. Apples           | 91. Plums                     |
| 86. Applesauce       | 92. Raspberries, red or black |
| 87. Blackberries     | 93. Rhubarb sauce             |
| 88. Cherries, pitted | 94. Strawberries              |
| 89. Peaches          | 95. Any other fruit           |
| 90. Pears            |                               |

**JAMS & JELLIES**

**CLASS NO.**

- |                                  |   |
|----------------------------------|---|
| 96. Apple or crabapple jelly     | 104. Blueberry jam                            |
| 97. Grape jelly                  | 105. Freezer jam                              |
| 98. Current jelly                | 106. Tomato spice jam                         |
| 99. Cherry jelly                 | 107. Combination jam using two or more fruits |
| 100. Strawberry jelly            | 108. Any other jelly not listed               |
| 101. Raspberry jam, red or black | 109. Any other jam not listed                 |
| 102. Peach jam                   |   |
| 103. Cherry jam                  |   |

## CANNED VEGETABLES

### CLASS NO.

- |      |              |      |                                  |
|------|--------------|------|----------------------------------|
| 110. | Beans, waxed | 116. | Tomatoes                         |
| 111. | Beans, green | 117. | Tomato juice                     |
| 112. | Beets        | 118. | Tomato salsa                     |
| 113. | Carrots      | 119. | Fruit salsa                      |
| 114. | Corn         | 120. | Any other vegetable (state kind) |
| 115. | Peas         |      |                                  |

## PICKLES

### CLASS NO.

- |      |                        |      |                                  |
|------|------------------------|------|----------------------------------|
| 121. | Cucumber, dill         | 127. | Sweet & sour pickles, long slice |
| 122. | Cucumber, chunk, sweet | 128. | Sweet & sour pickles, midgets    |
| 123. | Cucumber, whole, sweet | 129. | Vegetable relish                 |
| 124. | Asparagus              | 130. | Chutney                          |
| 125. | Beets                  | 131. | Any other pickle (state kind)    |
| 126. | Dilly beans            |      |                                  |

## ANY OTHER FOOD

### CLASS NO.

- |      |                 |      |                                  |
|------|-----------------|------|----------------------------------|
| 132. | Sauerkraut      | 136. | Fruit pie filling                |
| 133. | Canned meat     | 137. | Conserve                         |
| 134. | Spaghetti sauce | 138. | Any other food item (state kind) |
| 135. | Soup            |      |                                  |

## DEHYDRATED FOOD

### GENERAL RULES:

1. Only exhibits processed after last year's fair may be entered.
2. Exhibit ½ cup of dehydrated fruits or vegetables.
3. Dehydrated foods will not be returned to exhibitor.
4. All exhibits must be properly labeled.

### Example Label:

Class: _____
Name of Product: _____
Date dehydrated: Mo. _____ Day _____ Year _____
Pretreatment, if necessary (explain what was done & why): _____
Method of dehydration (solar is not recommended): _____

**CLASS NO.**

- |                                   |   |
|-----------------------------------|---|
| 139. Apple                        | 148. Tomatoes                               |
| 140. Bananas                      | 149. Other vegetable (label contents)       |
| 141. Strawberries                 | 150. Parsley                                |
| 142. Peaches                      | 151. Chives                                 |
| 143. Other fruit (label contents) | 152. Celery leaves                          |
| 144. Carrots                      | 153. Other herbs (label contents)           |
| 145. Mushrooms (state variety)    | 154. Fruit leather (1 piece)                |
| 146. Onions                       | 155. Meat jerky (label contents) (2 strips) |
| 147. Peppers (state variety)      |   |