



Entries Due:	July 15 th	Arrival:	Tuesday, 1:30 – 5:30 p.m.
		Judging (Face-to-face):	Tuesday, 1:30 – 6:00 p.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.

Frances Sabo Memorial Award
 The Frances Sabo Memorial will be awarding a \$20 gift card to the Grand Champion of Division 204 – Cake and Cookie Decorating as determined by the judges of the Foods & Nutrition Department.

GENERAL RULES:

EXHIBITOR:

1. Exhibitors must be enrolled in the Foods and Nutrition Project or doing similar work in another youth organization in order to exhibit/show.
2. Members of the same family cannot exhibit food items in the same lot number, unless different recipes are used.
3. **The whole cake or bread needs to be brought to the Fair. The whole cake or bread will be judged before they are cut. Superintendents will do the cutting and the remainder will be returned to the exhibitor.**
4. **If bringing cookies or bars, please use a small plate to exhibit the item.**
5. Please be aware that judging is based on more than taste testing. Food Standards, such as appearance and texture, may be used for judging before (or instead of) a taste test.

FOOD:

- Food Disposal:** Food Items will be disposed of after the fair.
- Food Transport:** Transport all foods in a safe manner. (Keep Hot Foods hot and Cold Foods cold.)
- Mixes:** Projects prepared from a mix will be disqualified with the exception of Class D-Cake & Cookie Decorating.
- Nuts:** Baked Goods May Contain Nuts
- Perishable Items:** Perishable items will be placed on display in a refrigerated case (if available), otherwise the item will be photographed and sent home.
- Posters:** All posters must be on a poster board no larger than 14" x 22".
- Recipe Cards:** Each food item must include the recipe printed on a 3" x 5" recipe card. Do not bring original recipe card – Please make a copy, THANKS!!!

PREMIUMS FOR:	1st	2nd	3rd	4th
DIV. 201-203:	\$2.00	\$1.75	\$1.50	\$1.25
DIV. 204:	\$3.50	\$3.00	\$2.50	\$2.00
DIV. 205-207:	\$2.00	\$1.75	\$1.50	\$1.25

DIVISION 201 – “EASY BITES” ----FOR 1-3 YEARS IN THE PROJECT

CLASS NO.

1. **Bar Cookies**, three 2 x 2 inch pieces

2. **Beverage**, either hot or cold, 1 cup
3. **Brownies**, three 2 x 2 inch pieces, not frosted
4. **Cereal Snack Mix**, 1 cup
5. **Chocolate Chip Cookies**, plate of 3
6. **Fruit Tray** with at least 5 different fruits & a dip
7. **Molasses Cookies**, plate of 3
8. **Muffins Any Type**, plate of 3 (No liners/paper cups)
9. **Nutritious Lunch** using 4-5 items including beverage; using Food Guide Pyramid for guidance; displayed on a tray.
10. **Oatmeal Cookies**, plate of 3
11. **Peanut Butter Cookies**, plate of 3
12. **Recipe Box** with 10 recipes indexed by category or alphabetically
13. **Vegetable Tray** with at least 5 different vegetables and a dip
14. Any other exhibit not listed above

DIVISION 202 – “TASTY TIDBITS” ----FOR 4-6 YEARS IN THE PROJECT

CLASS NO.

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| <ol style="list-style-type: none"> 1. Baking Powder Biscuits, 3 2. Cake made from scratch, unfrosted, 3 x 3 inch piece 3. Coffee Cake made from scratch, no yeast, 3 x 3 inch piece 4. Dairy Products Item: A food item made with at least 2 dairy products 5. Dried Fruit 6. Fruit Pizza, 3 x 3 inch piece 7. Fruit Salad, 1 cup 8. Homemade Pudding, ½ cup 9. Pie Crust, empty, use 8” pie plate | <ol style="list-style-type: none"> 10. Pretzels, 3 11. Pumpkin Bars, no frosting, 3 x 3 inch piece 12. Quick Bread, out of pan (3 x 5 x 2 loaf pan) 13. Recipe Box including 15 recipes showing variety of foods, indexed by category or alphabetically 14. Refrigerator Cookies, plate of 3 15. Rolled Cut Out Cookies, plate of 3 16. Table Setting including dinnerware, silverware, glass, centerpiece, placemat & napkin 17. Vegetable Pizza, 3 x 3 inch piece 18. Vegetable Salad, 1 cup 19. Any other exhibit not listed above |
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DIVISION 203 – “YOU’RE THE CHEF” ---FOR 7+ YEARS IN THE PROJECT

CLASS NO.

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| <ol style="list-style-type: none"> 1. Angel Food, from scratch, unfrosted, 1/6 of a cake 2. Any International Dessert 3. Any International Entrée 4. Bread Sticks, 3 5. Bundt Cake, glazed, 1/6 cake 6. Candy, 3 pieces 7. Casserole, 2 cups 8. Cream Puff, 1 9. Dessert (cheesecake using spring form pans, tarts, torte, etc.) Does not include cakes, bars or cookies. 10. Dinner Rolls, 3 11. Display of Menus for 2 full days (6 meals) using Food Guide Pyramid guidelines 12. Food for a Special Diet (diabetic, low salt, etc.) 13. Fried Donut, 3 14. Frosted Cake, frosting and cake made from scratch | <ol style="list-style-type: none"> 15. Fruit Pie, any kind (no canned filling), 1/6 pie, 8” pie pan or larger 16. Hors d’oeuvres, 3 different kinds 17. Jelly Roll, 2 inch slice 18. Lasagna, 4” x 4” piece 19. Pasta Salad, 2 cups 20. Poster comparing cost of eating out to cost of eating at home 21. Raised Donut, 3 22. Recipe Box including 20 recipes showing a variety of foods. Indexed by category or alphabetically 23. Spritz Cookies, plate of 3 24. Sweet Rolls, 3 on a plate 25. Vegetable Side Dish, 2 cups 26. Whole Wheat Yeast Bread, 1 loaf 27. Yeast Bread (Bread Machine), 1 loaf 28. Yeast Bread (Conventional Method), 1 loaf 29. Any other exhibit not listed above |
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DIVISION 204 – CAKE AND COOKIE DECORATING

RULES:

1. Display baked goods on flat surface, out of pans, except large cookies.
2. All entries must be home baked cake/cookies. Cake/cookie box mixes are allowed in this class ONLY.
3. Decorating Techniques Using Cake Decorating Bags are encouraged.
4. Decorated cakes will NOT be cut.
5. All cakes and cookies are judged at the fair and displayed. **After the fair the food will be disposed of.**

CLASS NO.

1. Cake from Character, Molded or Shaped Pan (Not Circle, Square, Rectangle or Cut-Out Cake)
2. Cupcake Cake (Decorated and Frosted Cupcakes that Form a Shape such as a Monkey, Owl, Caterpillar, etc...)
3. Cut-Out Cake
4. Decorated Cupcakes, Plate of 3
5. Decorated Cut-Out Cookies, Plate of 3
6. Decorated cake using Fondant
7. Double Layer Cake (8" or Larger)
8. Flat Cake (8" or Larger)
9. Gingerbread Creation
10. Large Pan Cookie (8" or Larger). Can Use Foil Pan.
11. Layered Cake (2 or More Layers) Not Using Separators
12. Layered Cake (2 or More Layers) Using Separators or Pillars
13. Plate of 5 Different Formed Flowers, Labeled
14. Any Other Exhibit not Listed Above

DIVISION 205 – THEMED GIFT BASKETS

GENERAL RULES:

1. Baskets or Packages must include at least one nutritional food item. Non-food items may be included.
2. Baskets or Packages can not exceed 12" x 12".
3. Baskets or Packages will be judged on creativity, theme, colors and how items relate to the theme.
4. Baskets or Packages will be released on Sunday at 6:00 pm.

CLASS NO.

1. Breakfast
2. Birthday
3. Get Well
4. Sundae
5. Any other occasion not listed above

DIVISION 206 – 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
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: _____

CLASS NO.

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| 1. Applesauce | 9. Pears |
| 2. Beans | 10. Peas |
| 3. Cherries, pitted | 11. Salsa |
| 4. Dill pickles | 12. Sweet corn |
| 5. Jam, any variety (cooked) | 13. Sweet pickles |
| 6. Jam, any variety (freezer) | 14. Tomato juice |
| 7. Jelly, any variety | 15. Tomatoes |
| 8. Peaches | 16. Any other exhibit not listed above |

DIVISION 207- 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.

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|----------------------------|--------------------------------------|
| 1. Apples | 8. Peppers |
| 2. Bananas | 9. Tomatoes |
| 3. Strawberries | 10. Carrots |
| 4. Peaches | 11. Corn |
| 5. Fruit Leather (1 piece) | 12. Other vegetable (label contents) |
| 6. Other fruit | 13. Parsley |
| 7. Onions | 14. Other herb (label contents) |