



<b>Entries Due:</b>	July 15 <sup>th</sup>	<b>Arrival:</b>	Tuesday, 1:30 – 5:30 p.m.
		<b>Judging (Face-to-face):</b>	Tuesday, 1:30 – 6:00 p.m.
		<b>Release:</b>	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 at the conclusion of 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:** Other than cereal snack mix, no food item can 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:** A recipe card (3 x 5 or 4 x 6) is required for ALL exhibits in Divisions 201, 202, and 203.
- Family Entries:** No members from the same family may enter the same lot number, except when the whole food product is state in the lot number. The same canned goods cannot be entered by two members of the same family.
- Quantity:** When quantity is not specified the whole product must be brought and a portion will be cut for exhibiting and the remaining product will be sent home with the exhibitor.
- Pan size:** Use standard loaf pan which will range in measurement from 8 ½ x 4 ½ x 2 ½ inches to 9 ¼ x 5 ¼ to 2 ½ inches.
- Small plates:** If bringing cookies or bars, please use a small plate to exhibit the item.

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

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

**4-H members must be enrolled in the Foods Project**

### **CLASS NO.**

1. Brownies, three 2 x 2 inch pieces
2. Cereal snack mix, 1 Cup
3. Fruit snack plate with at least 5 different fruits and a dip
4. Muffins, any type, plate of 3 (no liners/paper cups)
5. Chocolate Chip Cookies, plate of 3
6. Oatmeal raisin cookies, plate of 3
7. Vegetable snack plat with at least 5 different vegetables and a dip
8. Bar cookie, three 2 x 2 inch pieces, no frosting
9. Healthy snack
10. Any other exhibit not liste above

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

### **CLASS NO.**

1. Coffee cake made from scratch, no yeast, 3 x 3” piece
2. Pasta salad, 1 cup
3. Rolled cut out cookies, 3
4. Gluten free cookies, 3
5. Quick bread, whole loaf
6. Place setting (including placemat, plate, cup or Glass, silverware, centerpiece and menu)
7. Dairy Product Item, recipe must use at least 2 dairy products
8. Bread sticks made with yeast, 3
9. Vegetable pizza 3 x 3 pieces
10. Vegetable salad, 1 cup
11. Fruit salad, 1 cup
12. Casserole, 1 cup
13. 9 x 13 inch cake frosted, cake and frosting made from scratch
14. Any other exhibit not listed above

## **DIVISION 203 – “YOU’RE THE CHEF” ---FOR 7+ YEARS IN THE PROJECT**

### **CLASS NO.**

1. Angel Food, from scratch, bring whole cake
2. Coffee cake made from scratch with yeast, 3 x 3 inch piece
3. Bundt cake, bring whole cake
4. Candy, 3 pieces
5. Dessert (cheesecake using spring form pan, tarts, torte, etc.) bring whole dessert
6. Sweet rolls, 3
7. Gluten free item, bring whole item
8. Jelly roll, bring whole jelly roll
9. Fruit pie, any kind no canned filling, bring whole pie
10. Dinner Rolls, 3
11. Loaf of while bread, conventional, bring whole loaf
12. Loaf of white bread, bread machine, bring whole loaf
13. Loaf of whole wheat bread, conventional, bring whole load
14. Loaf of whole wheat bread, bread machine, bring whole loaf
15. Spritz cookies, 3
16. To layer cake, cake and frosting made from scratch, bring whole cake
17. Filled cookies, 3
18. Any international cookie, 3
19. Any international dessert, bring whole dessert
20. Any other exhibit not listed above

## **DIVISION 204 – CAKE AND COOKIE DECORATING**

### **RULES:**

1. All cakes must be decorated out of the baking pan on a suitable square or rectangular flat cardboard or wood surface covered with foil or freezer paper. Cookies and cupcakes can be brought on a tray.
2. Cakes must be frosted down to the board.
3. Use of cake/cookie mixes are allowed for this class ONLY.
4. All decorating must be done with decorating bags and tips. Wedding, anniversary, and specialty cakes may use pillars, dolls, dowls, etc.
5. Fondant is an approved cake decorating technique.
6. All decorated foods will become property of the Fair Association. Decorations and wood boards may be picked up after 6:00 PM Sunday of the fair. Decorated items will be discarded.

### **CLASS NO.**

1. Cake from molded pan, i.e.-animal, cartoon character, train (Not circle, square, rectangle or cut-out cake)
2. Cupcake cake, decorated and frosted cupcakes that form a shape such as a caterpillar or animal (Minimum 12 cupcakes) using minimum of decorating techniques
3. Decorated cake using rolled fondant
4. Cut out cake
5. Creative/theme cake no larger than 9"x13" and no taller than 14". Minimum of 3 cake decorating techniques used. Non frosting props and decorations are allowed.
6. Special occasion cake, two tiers with a separator, no larger than 10" base (tops and artificial leaves permitted) Minimum of five decorating techniques. (Advanced Level)
7. 8" or 9" double layered specialty cake. Minimum of three decorating techniques.
8. Decorated cupcakes, 3 cupcakes, minimum of 3 decorating techniques used, made in cupcake papers.
9. Decorated cut out cookies, 3 cookies, approximately 4" in size, minimum of 3 decorating techniques used.
10. Cookie bouquet using 3 or more decorated cookies placed in a vase or other similar container.
11. Gingerbread house – no kit allowed. Minimum of 3 cake decorating techniques.
12. Gingerbread House – Kit allowed. Minimum of 3 cake decorating techniques.
13. 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](http://www.uga.edu/nchfp/publications_usda.html)

- For the latest publications, contact the UW-Extension office. If using a recipe from these sources, please bring a copy with your entry.
- 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
- 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.**

- |                               |  |
|-------------------------------|--|
| 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.**

- |                            |                                      |
|----------------------------|--------------------------------------|
| 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)      |