

DEPT. 125 – BAKING & FOOD PRESERVATION
OPEN DIVISION



Superintendent: Peggy Fritsch
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DEPT. 225 – BAKING & FOOD PRESERVATION
SENIOR CITIZEN DIVISION

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

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

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. Cakes and Bars must be unfrosted.
8. Pumpkin is a vegetable.
9. All are welcome to be present and listen to comments from the judge.
10. Judging starts at 10:30 AM, all items should be in place by 10:00 AM
11. On closing day of the fair, the building will be closed at 6:00 PM and reopened at 6:15 for items to be picked up.

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

YEAST BREADS AND ROLLS

CLASS NO.

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

PIES

CLASS NO.

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

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 | 29. Any other theme basket |
| 28. Special occasion basket | |

QUICK BREADS

CLASS NO.

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

MUFFINS

CLASS NO.

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

CAKES

CLASS NO.

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

COOKIES & BARS

46. White cake (3" by 3")

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 (3" by 3")
62. Chocolate chip bars (3" by 3")
63. Bar made with fruit(s) (3" by 3")
64. Bar made with vegetable(s) (3" by 3")
65. Any other variety (state kind) (3" by 3")

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) | 74. Caramels (3) |
| 71. Cereal candy (3) | 75. Angel food (3) |
| 72. Sea foam (3) | 76. Any other candy (state kind) (3) |
| 73. Peanut brittle (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.
4. Exhibitor should bring in the whole item, the judge will cut out a piece and judge it, after judging the remainder can be taken home. The slice will be displayed in a cooler case in the Foods area.

CLASS NO.

- | | |
|------------------------|--|
| 77. Bars (3" by 3") | 81. Cake (3" by 3") |
| 78. Cheesecake, whole | 82. Quick bread*, mini loaf or standard |
| 79. Cookies (3) | 83. Muffins (3) |
| 80. Dessert (3" by 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
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
- 97. Grape jelly
- 98. Current jelly
- 99. Cherry jelly
- 100. Strawberry jelly
- 101. Raspberry jam, red or black
- 102. Peach jam
- 103. Cherry jam

- 104. Blueberry jam
- 105. Freezer jam
- 106. Tomato spice jam
- 107. Combination jam using two or more fruits
- 108. Any other jelly not listed
- 109. Any other jam not listed

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.

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) | |