

DEPARTMENT 25 – FOODS AND NUTRITION

Food entries may be brought in Wednesday between 10 AM and noon which might help them be more fresh for judging. Only articles of food, which are the product of the home kitchen, are eligible. No mixed may be used. All entries in Class A must be in a ziploc sandwich bag. All entries in Classes B-E must be on a paper plate in a small ziploc sandwich bag.

CLASS A – YEAST BREADS

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

1. White bread – ½ loaf
2. Whole wheat or graham bread – ½ loaf
3. Rye bread – ½ loaf
4. Raisin bread – ½ loaf
5. Parkerhouse, finger, or cloverleaf rolls – 3
6. Fancy rolls, cinnamon, etc – 3
7. Coffee cake, yeast – ½ loaf
8. Nationality bread, include card telling national origin and recipe – ½ loaf
9. Nationality rolls, include card telling national origin and recipe – 3

CLASS B – QUICK BREADS

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

10. Muffins, plain – 3
11. Bran Muffins – 3
12. Nut bread, no fruit – ½ loaf
13. Fruit bread – ½ loaf
14. Vegetable bread – ½ loaf
15. Steamed bread
16. Coffee cake – ½ cake

CLASS C – CAKES - All cakes unfrosted

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

17. Angel food cake – ¼ cake
18. Cupcakes – 3
19. White cake – ¼ cake
20. Chocolate or devil's food cake – ¼ cake
21. Poppy seed cake – ¼ cake
22. Cake made with fruit – ¼ cake
23. Carrot cake – ¼ cake

CLASS D – COOKIES, BARS, & DONUTS

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

24. Chocolate chip cookies, plain – 3
25. Oatmeal cookies, plain – 3
26. Chocolate cookies – 3
27. Peanut butter cookies – 3
28. Sugar cookies, rolled – 3
29. Ginger or molasses cookies – 3
30. Refrigerator cookies – 3
31. Filled cookies – 3
32. Spritz cookies – 3
33. Brownies, plain – 3
34. Brownies, fancy – 3
35. Date bars – 3
36. Nationality cookies or bars, include recipe and national origin – 3
37. Rosettes – 3

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

38. Cake doughnuts – 3
39. Raised doughnuts – 3

CLASS E – CANDY

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

40. Fudge, chocolate – three 1x1" pieces
41. Fudge, any other flavor – three 1x1" pieces
42. Penuche – three 1x1" pieces
43. Dipped chocolates – 5

CLASS F – FOOD PRESERVATION

All exhibits must be labeled, in a standard canning jar, and processed by recommended methods according to the most current UW-Extension publications.

Be sure to include the following information on your label:

- Product
- Date canned
- Method of processing (state whether boiling water or pressure cooker)
- Processing time

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

Canned Fruits and Vegetables

- In pint or quart jars with label information.
- All non-acid vegetables must be processed in pressure cooker.
- Indicate if acid is added.

- | | |
|------------------------------------|--|
| 43. Fruit syrup | 59. Beets |
| 44. Applesauce – sieved | 60. Carrots |
| 45. Applesauce – quarter or sliced | 61. Corn |
| 46. Blackberries | 62. Greens |
| 47. Blueberries | 63. Pumpkin |
| 48. Cherries – red | 64. Mixed vegetables for soup |
| 49. Cherries – white | 65. Tomatoes, quartered or halves (indicate water or juice packed) |
| 50. Peaches | 66. Tomatoes, whole (indicate water or juice packed) |
| 51. Pears | 67. Tomatoes, stewed (indicate water or juice packed) |
| 52. Plums | 68. Sauerkraut |
| 53. Apricots | 69. Salsa |
| 54. Mixed fruits | 70. Spaghetti Sauce, meatless |
| 55. Raspberries | 71. Tomato sauce |
| 56. Rhubarb | |
| 57. Beans, green | |
| 58. Beans, wax | |

Canned Meats

- In pint or quart jars with label information.
- All entries must be processed in pressure cooker.

- | | |
|-------------|-------------|
| 72. Pork | 75. Fish |
| 73. Chicken | 76. Venison |
| 74. Beef | |

Jellies

- In pint or quart jars with label information.
- All entries will be opened when judged.

- | | |
|---------------------|-----------------------|
| 77. Apple, any kind | 81. Blackberry |
| 78. Currant | 82. Strawberry |
| 79. Grape | 83. Other, wild fruit |
| 80. Raspberry | 84. Any other kind |

Preserves and Marmalades

- In pint or quart jars with label information.
- All entries will be opened when judged.

- | | |
|------------------|----------------------|
| 85. Apple butter | 90. Raspberry |
| 86. Grape | 91. Strawberry |
| 87. Plum | 92. Peach preserve |
| 88. Citron | 93. Orange marmalade |
| 89. Rhubarb | 94. Tomato preserve |

95. Mixed fruit of any kind

96. Any other kind

Pickles

- In pint or quart jars with label information.

97. Cucumber, sweet and sour
98. Cucumber, sweet
99. Cucumber, dill
100. Cucumber, bread and butter
101. Crabapple
102. Peach – whole
103. Mixed vegetable
104. Watermelon
105. Bean

106. Carrot
107. Beet
108. Pear
109. Green tomato
110. Cucumber relish
111. Any other vegetable relish
112. Chili sauce
113. Catsup

Dehydrated Foods

- All exhibits must be labeled in a small ziploc sandwich bag.
- Include the following information on your label:
 - Product
 - Date dried
 - Method of drying – oven, commercial dryer, homemade dehydrator
 - Drying time
 - Fresh weight or volume
 - Designate pretreatment to prevent oxidization or to sweeten

Fruits

114. Fruit leather – 5" square
115. Banana, plain – 7 slices
116. Apple, plain – 7 slices
117. Peaches – 7 slices
118. Pears – 7 slices
119. Strawberries – 7 slices
120. Berries – ¼ cup
121. Pineapple – 7 slices
122. Apricots – 7 slices

Vegetables

123. Peas – ¼ cup
124. Carrots, slices – ¼ cup
125. Beets, cubed – ¼ cup
126. Onions, chopped – ¼ cup
127. Celery, slices – ¼ cup
128. Corn – ¼ cup
129. Parsley – ¼ cup
130. Beans – ¼ cup
131. Thyme – ¼ cup
132. Any other vegetable – ¼ cup
133. Any other herb – ¼ cup

CLASS G – PIES

- No custard or cream pies, no meringue
- Enter a small pie or ¼ to ½ of a larger pie in an aluminum pie tin

134. Apple
135. Cherry

136. Any other fruit pie