

## OPEN CLASS FOODS & NUTRITION

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1. Open Class Registration Deadline – **July 15.**
2. Entry Day – **Tuesday, August 23**, 9am to 7pm, in the Exhibition building. **Please note the Special Olympics race will be running at 6pm. There will be no drive up traffic to the Exhibition building doors from 5:55pm to 6:10pm.**
3. Judging Day – **Wednesday, August 24**, at 9am.
4. Release Day – **Sunday, August 28**, between 6:30pm and 8:30pm.
5. Fee - \$.10 per entry for each exhibitor and paid at registration.
6. **Exhibitor is limited to one (1) entry or exhibit per lot number.**
7. **Please attach entry tag to corner of tray and list ingredients, but not the amounts, on the back of the entry tag.**
8. Food must be brought in on small plastic disposable 5" trays and must be temporarily covered with plastic wrap.
9. Bring in amount and size as specified.
10. No mixes allowed.
11. Person exhibiting from the same household in Food and Food Processing may not bring the same entries.
12. All baked food and opened canned goods will be destroyed at the close of the fair.
13. All "any other" items must be named on the registration form.

### CLASS A: DECORATED CAKES

1. These must be dummy cakes.
2. Judged on originality and decoration; therefore, edible or inedible frosting can be used.

#### Premiums for lot numbers 100-104:

Blue Ribbon - \$2.50      Red Ribbon - \$2.25      White Ribbon - \$2.00      Pink Ribbon - \$1.50

#### Lot Numbers:

- |                                     |  |
|-------------------------------------|--|
| 100. Decorated Seasonal Cake        | 103. Decorated Holiday Cupcakes, no Christmas (3)          |
| 101. Decorated Child's Cupcakes (3) | 104. Fondant Decorated Cake, Seasonal, Any Other, Identify |
| 102. Any Other Decorated Cake       |  |

### CLASS B: CAKES

#### SCORING

Flavor	35
Texture	30
Outside Shape, Surface, & Volume	25
Color and Aroma	<u>10</u>
TOTAL	100

1. List ingredients, but not the amounts, on the back of the entry tag.
2. Corner piece of cake.
3. Cakes must be unfrosted, unless so stated to frost.

#### Premiums for lot numbers 200-509:

Blue Ribbon - \$2.00      Red Ribbon - \$1.75      White Ribbon - \$1.50      Pink Ribbon - \$1.25

#### Lot Numbers:

- |  |                                    |   |
|--|------------------------------------|---|
| 200. Banana Cake, 4x4" piece                       | 206. Carrot Cake, 4x4" piece       | 214. White Cake, 4x4" piece               |
| 201. Angel Food, ¼ Cake                            | 207. Spice, 4x4" piece             | 215. Sunshine, ¼ Cake                     |
| 202. Cake using Fruit, 4x4" piece (no upside down) | 208. Gingerbread, 4x4" piece       | 216. Cake using Honey, 4x4" piece         |
| 203. Cake using a Vegetable, 4x4" piece            | 209. Powdered Jelly Roll, 4" piece | 217. Poppy Seed Cake                      |
| 204. Chiffon, ¼ Cake                               | 210. Devils Food, 4x4" piece       | 218. Cheesecake, ¼ Cake                   |
| 205. Peanut Squares (2)                            | 211. Marble Cake, 4x4" piece       | 219. Any Other Cake, Not listed, Identify |
|  | 212. Pumpkin Cake, 4x4" piece      |   |
|  | 213. Pound Cake, ¼ Cake            |   |

### CLASS C: DONUTS

1. List ingredients, not amounts, on the back of the entry tag.

#### Lot Numbers:

- |                                       |  |   |
|---------------------------------------|--|---|
| 300. Donuts (3), raised – not sugared | 302. Donuts (3), raised, bread machine | 304. Apple Fritters (3)                 |
| 301. Donuts (3), baking powder        | 303. Crullers (3)                      | 305. Rosettes (3), no sugar – uncovered |

## CLASS D: YEAST BREAD AND ROLLS

### SCORING

Texture and Grain	35
Outside Shape, Surface, & Volume	30
Flavor & Aroma	25
Color	<u>10</u>
TOTAL	100

1. ½ of standard 1 ½ lb end of loaf of bread covered with plastic.
2. List ingredients, not the amounts, on the back of the entry tag.

#### Lot Numbers:

400. Clover Leaf Rolls, 3	409. Braided Seed Bread
401. Poppy Seed Horns, small, 3	410. White Bread
402. Bagel, 2	411. Oatmeal Bread
403. Bread Sticks, 3	412. Rye Bread with Caraway
404. Croissants, 2	413. Herb Bread
405. Coffee Cake, Streusel Topping, 4x4" corner piece	414. Cinnamon Bread
406. Caramel Rolls, 2	415. Whole Wheat Bread
407. Kolache, Fruit, 2	416. Any Other Yeast Bread
408. Kolache, Poppy Seed, 2	417. Bread Machine, no mixes

## CLASS E: PIES AND SHELLS

1. Use small individual pie pans.
2. List ingredients, not the amounts, on the back of the entry tag.

#### Lot Numbers:

500. Apple with a double crust, cover with plastic wrap, no commercial filling	504. Rhubarb, cover with plastic, no commercial filling
501. Apple, with crumb topping, cover with plastic wrap, no commercial filling	505. Éclair or Cream Puff Shell – 2 of one kind
502. Blueberry, cover with plastic wrap, no commercial filling	506. Crumb Pie Shell, individual size, about 4"
503. Cherry, cover with plastic wrap, no commercial filling	507. Pie Shell, small, individual size, about 4" (name it)
	508. Shaum Tortes, individual, 2 of any kind
	509. Any other Shell, 2 of any kind or 4" pie shell

## CLASS F: QUICK BREADS

### SCORING

Texture and Grain	35
Outside Shape, Surface, & Volume	30
Flavor & Aroma	25
Color	<u>10</u>
TOTAL	100

1. Size of Pan – min. 7 3/8" x 3 5/8" x 2 ½"; Max. 9 ½" x 5 ½" x 2 ½".
2. List ingredients, but not the amounts, on the back of the entry tag.

#### Premiums for lot numbers 600-923:

Blue Ribbon - \$1.75      Red Ribbon - \$1.50      White Ribbon - \$1.25      Pink Ribbon - \$1.00

#### Lot Numbers:

600. Baking Powder Biscuits, 3	605. Quick Bread, made with vegetable, no nuts, ½ of a small quick bread, covered with plastic wrap
601. Bran Muffins, 3	606. Quick Bread, any other, no nuts, ½ of a small bread, covered with plastic wrap
602. Cornmeal Muffins, 3	607. Pumpkin, no nuts, ½ of a small bread, covered with plastic wrap
603. Any other Health Muffins, 3	608. Coffee Cake, Streusel Topping, 4x4, no yeast
604. Quick Bread made with fruit, no nuts, ½ of a small quick bread, covered with plastic wrap	

## CLASS G: COOKIES AND BARS

### SCORING

Flavor	35
Shape	30
Texture & Grain	25
Color & Aroma	<u>10</u>
TOTAL	100

1. List ingredients, but not the amounts, on the back of the entry tag.
2. Entries 700 to 724 must include three (3) samples (3 cereal cookies, 3 chocolate cookies, etc).

#### Lot Numbers:

700. Brownies, Chocolate, with nuts (no frosting)	713. Macaroon, Coconut Cookies
701. Brownies, any other (no frosting), no Chocolate	714. Oatmeal Cookies, Raisins
702. Cereal Cookies, baked	715. Oatmeal Cookie, any other
703. Chocolate Chip Cookies	716. White Cookies, rolled, cut out
704. Chocolate Cookies	717. Cookie using Honey
705. Cookie Press Cookies, assorted	718. Granola Bars
706. Diabetic – Sugar Free Cookies	719. Scones
707. Decorated Christmas Cookies	720. Nut Cookies, like Macadamia
708. Decorated Holiday Cookies, not Christmas	721. Peanut Butter, no peanuts
709. Filled Cookies, no bars	722. Decorated Cookies, any other
710. Foreign Cookies, identify nationality	723. Drop Cookie, Identify
711. Ginger of Molasses Cookies	724. Rolled Cookie, any other, identify
712. Ice Box Cookies	

## CLASS H: CANDY

1. List ingredients, but not the amounts, on the back of the entry tag.

#### Lot Numbers:

800. Angel Food, 3	804. Other Flavored, colored, molded chocolate, 3
801. Toffee, chocolate coated	805. Sea Foam, 3
802. Fudge, 1x1" pieces, no nuts, no marshmallow crème	806. Peanut Brittle, 3
803. Molded Chocolate, dark with milk, 3	807. Attractive Plate, 3 or more varieties, 6 pieces
	808. Any Other Candy not listed above

## CLASS I: CANNED FRUITS AND VEGETABLES

### SCORING

Clearness and Color	45
Uniform Product	30
Proportion of Solid and Liquid	15
Fullness	<u>10</u>
TOTAL	100

1. Use only standard untinted pint jars or quart jars (your preference).
2. All canned food must be labeled using the following outline:
  - a. Date Canned: M/D/Y
  - b. Time and Method of Processing
  - c. Rings must be left on all jars
  - d. Name of Product
3. **Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.**

#### Lot Numbers:

900. Applesauce, Chunky	908. Pears, Halves	916. Mixed Vegetables
901. Apricots, Halves	909. Plums, Halves	917. Peas
902. Blackberries	910. Raspberries	918. Peas & Carrots
903. Blueberries	911. Strawberries	919. Tomatoes, Chunky
904. Cherries, Pitted	912. Beans, Green Cut	920. Any Other, Identify
905. Cherries, Whole	913. Beans, Wax Cut	
906. Mixed Fruit, Cocktail Type	914. Carrots, Cut	
907. Peaches, Halves	915. Corn, Cut from Cob	

## DRIED FRUITS & VEGETABLES

921. Dried Fruits, 6-9 Pieces, Identify

922. Dried Vegetables, 6-9 Pieces, Identify

923. Fruit Leather

### Premiums for lot numbers 100-213:

Blue Ribbon - \$1.75

Red Ribbon - \$1.50

White Ribbon - \$1.25

Pink Ribbon - \$1.00

## CLASS J: JELLIES AND JAMS

1. Use only standard untinted ½ pints, pint jars or quart jars (your preference).
2. All canned food must be labeled using the following outline:
  - a. Date Canned: M/D/Y
  - b. Time and Method of Processing
  - c. Rings must be left on all jars
  - d. Name of Product
3. **Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.**
4. All contents, if opened, will be destroyed at the close of the fair.
5. Jellies & jams must also be processed.
6. Honey entries – must list the amount of honey used in the product.
7. List the ingredients used, but not the amounts, and the date canned on the back of the entry card.

### Lot Numbers:

100. Apple Jelly

101. Cherry Jelly

102. Currant Jelly

103. Grape Jelly

104. Mint Jelly

105. Raspberry Jelly

106. Honey Jelly – How much honey must be listed

107. Apricot Jam

108. Grape Jam

109. Peach Jam

110. Rhubarb Jam

111. Raspberry Jam

112. Blueberry Jam

113. Strawberry Jam

114. Honey Jam – How much honey must be listed

115. Freezer Jam/Jelly

116. Any other Jam/Jelly not listed

## CLASS K: PICKLES

### SCORING

Clearness and Color	45
Uniform Product	30
Proportion of Solid and Liquid	15
Fullness	<u>10</u>
TOTAL	100

1. **Use only standard untinted pint jars or quart jars (your preference).**
2. All canned food must be labeled using the following outline:
  - a. Date Canned: M/D/Y
  - b. Time and Method of Processing
  - c. Rings must be left on all jars
  - d. Name of Product
3. **Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.**
4. All contents, if opened, will be destroyed at the close of the fair.
5. List the ingredients used, but not the amounts, and the date canned on the back of the entry card.
6. Must be processed.

### Lot Numbers:

200. Cucumber, Dill, 1 quart

201. Cucumber, Chunk, Sweet

202. Cucumber, Whole, Sweet

203. Cauliflower, Pickled

204. Pickled Beets

205. Pickled, Wax or Green Beans

206. Salsa

207. Sauerkraut

208. Sweet Sour Pickles (long slices)

209. Sweet Sour Pickles (midgets)

210. Vegetable Relish, identify

211. Any other Pickled Vegetable

212. Spaghetti Sauce

213. Tomato Juice