

# DEPARTMENT 125

## FOODS & NUTRITION

**No mixes, all items must be made from scratch. All classes marked "any other" must be labeled what type.**

### **Class A - Yeast Bread, Loaves & Rolls**

<u>Lot#</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	\$2	\$1.75	\$1.50	\$1.25

- 1 Bread, one loaf, white
- 2 Bread, one loaf, rye
- 3 Bread, one loaf, graham
- 4 Bread, one loaf, raisin unfrosted
- 5 Bread, one loaf, whole wheat
- 6 Bread, coffee
- 7 Bread, cinnamon
- 8 Rolls, plain or finger (three)
- 9 Rolls, fancy cinnamon (three)
- 10 Any other yeast bread
- 11 Bread Machine, white
- 12 Bread Machine, wheat

### **Class B - Quick Bread, Baking Powder or Soda**

<u>Lot#</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	\$2	\$1.75	\$1.50	\$1.25

- 1 Bread, date
- 2 Bread, nut
- 3 Bread, cherry
- 4 Bread, ginger
- 5 Bread, banana
- 6 Bread, cranberry

#### No Cupcake Wrappers on Muffins

- 7 Bran Muffins (three)
- 8 Plain Muffins (three)
- 9 Fruit Muffins (three)
- 10 Pumpkin Bread
- 11 Any other muffin (three)
- 12 Any other quick bread

### **Class C - Cakes (not from a mix)**

<u>Lot#</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	\$2.50	\$2.25	\$2	\$1.50

- 1 Decorated Cake (may use form)
- 1A Gingerbread house (kit)
- 1B Gingerbread (original design)

<u>Lot#</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	\$2	\$1.75	\$1.50	\$1.25

#### Not From A Mix

- 2 Angel, unfrosted
- 3 Sponge, unfrosted
- 4 Chiffon, unfrosted
- 5 Chocolate, unfrosted
- 6 White, unfrosted
- 7 Spiced, unfrosted
- 8 Fruit, unfrosted

- 9 Jelly Roll, unfrosted
- 10 Pound Cake, unfrosted
- 11 Donuts, Cake (three)
- 12 Donuts, Raised w/yeast (three)
- 13 Donuts, Drop (three)
- 14 Butter Cake

**Class D - Cookies (three on small plate)**

<u>Lot#</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	\$2	\$1.75	\$1.50	\$1.25

- 1 Chocolate, Chip
- 2 Chocolate, Drop
- 3 White, Drop
- 4 White, Rolled
- 5 Oatmeal, Drop (no raisins or nuts)
- 6 Ginger or Molasses, Rolled
- 7 Ginger or Molasses, Drop Frosted
- 8 Peanut Butter Cookies
- 9 Ice Box Cookies, Sliced
- 10 Filled Cookies
- 11 Fancy Asst. (two each of three kinds) - *Must be identified and recipes attached*
- 12 Spritz
- 13 Unfrosted Brownies
- 14 Date Bars
- 15 Fruit Bars
- 16 Rosettes
- 17 Asst. Bars (2 each of 3 kinds)
- 18 Unbaked Cookie
- 19 Any other cookie not listed
- 20 Pumpkin bar
- 21 Any other bar not listed

**Class E - Candy (three pieces)**

- 1 Fudge
- 2 Peanut Brittle
- 3 Divinity
- 4 Any other candy not listed

**Class F - Creative Cooking**

(must include recipe)

- 1 Creative Bar
- 2 Creative Cookie
- 3 Creative Bread
- 4 Creative Cake
- 5 Creative Pie (no custard)
- 6 Creative Candy

**Class G - Pies (individual size)**

<u>Lot#</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	\$2	\$1.75	\$1.50	\$1.25

- 1 Apple
- 2 Blueberry
- 3 Cherry
- 4 Raisin
- 5 Rhubarb
- 6 Any other berry or fruit pie

**Class H - Scandinavian Pastries****(three each)**

- 1 Kringler
- 2 Krumm Kaker
- 3 Fattigman
- 4 Sandbakkels
- 5 Flat Brod
- 6 Lefse

**Class I - Food Preservation - Vegetables**

Judging will be based on color, pack, method of canning. All non-acid vegetables & meats must be canned in a pressure canner. Boiling water bath treatment on tomatoes needs acid added. All canned products must be labeled with name of produce, method of processing and length of processing time. Approved methods should be used. Open kettle is not an approved method. Jelly must be in a standard jar with self sealing lid. No paraffin. **Entries will be judged using UW-Extension guidelines. These guidelines can be found at: [www.foodsafety.wisc.edu/preservation.html](http://www.foodsafety.wisc.edu/preservation.html) or call Marilyn at the UW-Extension office at 715-349-2151.**

<u>Lot#</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	\$2.50	\$2.25	\$2	\$1.50

- 1 Tomato Juice
- 2 Beets
- 3 Corn
- 4 Corn on Cob
- 5 Carrots
- 6 Mixed Vegetables
- 7 Peas
- 8 String Beans, Green
- 9 Wax Beans
- 10 Sauerkraut
- 11 Squash
- 12 Potatoes
- 13 Tomatoes, cut up
- 14 Tomatoes, whole
- 15 Ketchup
- 16 Salsa Sauce
- 17 Spaghetti Sauce
- 18 Any other vegetable

**Class J - Food Preservation - Fruit**

- 1 Applesauce
- 2 Apples, Crab
- 3 Apricots
- 4 Blackberries
- 5 Blueberries
- 6 Cherries, tame variety
- 7 Ground Cherries
- 8 Raspberries
- 9 Peaches
- 10 Rhubarb
- 11 Pumpkin
- 12 Plum, home grown
- 13 Plum, large blue
- 14 Pears
- 15 Strawberries
- 16 Compass Cherries

17 Pie Filling, any variety

18 Any other fruit

**Class K - Food Preservation - Jelly**

1 Apple

2 Crabapple

3 Grape

4 Cranberry

5 Plum

6 Strawberry

7 Blackberry

8 Chokecherry

9 Raspberry

10 Blueberry

11 Juneberry

12 Combination, two or more fruits

13 Any other jelly not listed

**Class L - Food Preservation -**

**Jam & Conserves**

1 Apple Butter

2 Blackberry Jam

3 Blueberry Jam

4 Raspberry Jam

5 Strawberry Jam

6 Juneberry Jam

7 Mixed Jam

8 Rhubarb Conserve

9 Citron or Watermelon preserves

10 Peach Preserves

11 Pear Preserves

12 Plum Preserves

13 Tomato Preserves

14 Any other jam or conserve

15 Marmalade

**Class M - Food Preservation - Pickles**

1 Beets

2 Carrots

3 Sweet Dill

4 Crab Apples

5 Chow Chow

6 Chili Sauce

7 Mustard

8 Onion

9 Cucumber, ripe sweet

10 Mixed Pickles

11 Watermelon

12 Dill Beans

13 Peppers

14 Dill

15 Green Tomato

16 Cucumbers, sweet

17 Chunk

18 Bread & Butter

- 19 Corn Relish
- 20 Tomato Relish
- 21 Cucumber Relish
- 22 Any other pickle product

**Class N - Food Preservation - Canned Meats**

- 1 Chicken
- 2 Meat Balls
- 3 Pork
- 4 Beef
- 5 Veal
- 6 Fish
- 7 Venison
- 8 Any other canned meat

**Class O - Food Preservation Dried Foods (must include ingredient list)**

- 1 Fruits
- 2 Vegetables
- 3 Jerky
- 4 Fruit Leather
- 5 Any other dried food
- 6 Bananas

**Class P - Food Preservation - Syrups**

- 1 Blueberry syrup
- 2 Any other syrup

<b>Canning Label</b>
Name of Product _____
Date Canned _____
Method of Preparation _____ Or _____
Hot Pack or Cold Pack
Method of Processing
Hot Water Bath ___ Pressure
Cooker _____
Time of Processing _____
Ingredients _____
_____