

DEPARTMENT 225

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, one loaf, coffee
- 7 Bread, one loaf, 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 Food, 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

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

Class D - Cookies (three on small plate)

- 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 included
- 12 Spritz
- 13 Unfrosted Brownies
- 14 Date Bars
- 15 Fruit Bars
- 16 Rosettes
- 17 Asst. Bars (two each of three kinds)
- 18 Unbaked Cookie
- 19 Any other cookies, not listed
- 20 Pumpkin bar
- 21 Any other bar not listed

Class E - Candy

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

Class F - Creative Cooking

(must include recipes)

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

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Class G - Pies (individual size)

- 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 & 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 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>
	\$1.75	\$1.50	\$1.25	\$1

- 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 & Conserve

- 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

Canning Label
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 _____
