

DEPARTMENT 225
FOODS & NUTRITION

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
- 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

| Lot# | 1st | 2nd | 3rd | 4th |
|-------------|------------|------------|------------|------------|
| | \$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
- 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

| Lot# | 1st | 2nd | 3rd | 4th |
|-------------|------------|------------|------------|------------|
| | \$2 | \$1.75 | \$1.50 | \$1.25 |

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 Kringle
- 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: learningstore.uwex.edu/food-preservation-and-safety-c60.aspx or call Marilyn at the UW-Extension office at 349-2152.

| <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 Meats

4 Fruit Leather

5 Any other dried food

6 Bananas

Class P - Food Preservation - Syrups

1 Blueberry syrup

2 Any other syrup