

## **DEPARTMENT 11 - FOODS**

Superintendent: Pam Krueger Open  
to youth and amateurs only.

Not more than one entry will be permitted in any one lot by one exhibitor, entries cannot be made in the same lot by more than one person from the same family. Family members must use different batches of dough for entries in the same lot. The judges have the right disqualify entries in the same lot if they feel they are made from the same dough.

In order to qualify for prizes, all entries must be checked out with the superintendent before removed from premises. Exhibits will be released at 6:00 p.m. on the last day of the Fair, and must be removed by 9:00 p.m. in the Horticulture and Fine Arts Building as the door will be locked.

Entries can be made between 9 a.m. and 6 p.m. on Entry Day. All exhibits must be the work of the exhibitor. Preserved products must have been canned since the last year's County Fair. Jars may be opened by judge. A champion & reserve champion ribbon, with premiums of \$5.00 & \$3.00, may be awarded in each class to outstanding exhibits. Please present exhibit on paper or other disposable plates.

### **CLASS 1 - YEAST BREADS**

Bring ½ regular size loaf or 4 inch end of loaf

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. White
2. Whole Wheat
3. White Machine
4. Wheat Machine
5. Other Machine
6. Graham Bread
7. Oatmeal Bread
8. Rye Bread
9. Baboli Bread
10. Raisin Bread
11. Multi Grain Bread
12. Foccocia Bread
13. Pumpernickel Bread
14. Buns 4
15. Clover Leaf Rolls, 4 rolls
16. Crescent Rolls, 4 rolls
17. Finger Rolls, 4 rolls
18. Parker House Rolls, 4 rolls
19. Sweet Cinnamon, orange, etc, 4 rolls
20. Sweet Frozen Dough, 4 rolls
21. Coffee Cake (4 inch square corner)
22. Coffee Cake Frozen Dough (square corner)
23. Tea Ring-4 inch of ring
24. Tea Ring Frozen Dough-4 inch of ring
25. Dinner Rolls Frozen Dough-4 rolls
26. Herb Bread
27. Any other Bread not listed

### **CLASS 2 - QUICK BREADS**

Bring ½ regular size loaf or 4 inch end of loaf

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Banana Bread
2. Fruit Bread
3. Corn Bread
4. Date Bread
5. Pumpkin Bread
6. Zucchini Bread
7. Rhubarb Bread
8. Poppyseed Bread
9. Cranberry Bread
10. Ginger Bread-4 inch square corner
11. Baking Powder Biscuits-4 biscuits
12. Any other quick bread

### **CLASS 3 - Muffins**

Bring 4 muffins

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Muffins, Plain
2. Muffins, Oatmeal
3. Muffins, Fruit
4. Muffins, Bran
5. Muffins, Poppyseed
6. Popovers
7. Any Other Muffins

### **CLASS 4 - BARS**

4 Bars Unfrosted. No Package Mixes

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Carrot
2. Date
3. Lemon
4. Peanut Butter
5. Pumpkin
6. Unbaked
7. Brownies
8. Banana
9. Any Other Bar Not Listed

### **CLASS 5 - CAKES-4" SQUARE**

No Frosting

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. White
2. Yellow
3. Spice
4. Chocolate
5. Angel Food, White
6. Angel Food, Chocolate
7. Sponge
8. Chiffon Cake
9. Chiffon, Chocolate
10. Jelly Roll
11. Cupcakes or Teacakes
12. Fruit
13. Carrot
14. Zucchini
15. Sponge/Sunshine
16. Coffee Cake
17. Any Other

### **CLASS 6 - COOKIES**

4 Cookies-Flour - No Frosting Premium:  
1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Chocolate Chip
2. Butter
3. Oatmeal
4. Ice Box
5. Filled
6. Peanut Butter
7. Drop, Light
8. Drop, Dark
9. Rolled, Light
10. Rolled, Dark
11. Ginger
12. Molasses
13. Honey
14. Snickerdoodle
15. Any other cookie

### **CLASS 7 - DOUGHNUTS**

Four Doughnuts

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Raised Donuts
2. Cake Donuts

### **CLASS 8 - PIES**

Bring a small pie or 1/6 of a large pie  
Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Apple
2. Cherry
3. Berry
4. Raisin
5. Peach
6. Rhubarb
7. Lemon
8. Blueberry
9. Ground Cherry
10. Mince
11. Raspberry
12. Cream Puff Shell (no filling) 4 puffs
13. Any Other

### **CLASS 9 - CANDIES**

4 pieces

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Fudge
2. Divinity
3. Peanut Brittle
4. Toffee
5. Mints
6. Caramels
7. Dipped Candies
8. Molded Candies (Not mints)
9. Any Other

### **CLASS 10 - CANNED FRUIT**

Premium: 1st 3.00 2nd 2.00 3rd 1.00

All Canned Goods should be in regulation Quart or Pint canning jars with regulation lids. Must have metal rings on jars. Label how long cooked. Use U.S.D.A. canning methods. For U.S.D.A. canning methods check a BALL or KERR canning information sheet. Open to youth or amateurs only, no professional or commercial exhibitors.

#### **LOTS**

1. Apples
2. Apricots
3. Blueberries
4. Cherries
5. Crab Apples
6. Gooseberries
7. Ground Cherries
8. Peaches
9. Pears
10. Plums, Tame
11. Plums, Wild
12. Raspberries, Red
13. Raspberries, Black
14. Rhubarb
15. Strawberries
16. Apple Sauce
17. Pear Sauce
18. Display of 5 jars canned fruit, 5 varieties  
Premium: 1st 4.00 2nd 3.00 3rd 2.00
19. Any other

### **CLASS 11 - JELLIES**

Premium: 1st 3.00 2nd 2.00 3rd 1.00

Must be in regulation jelly glasses.

NOTE: Jelly jars and paraffin and the absence of a heat treatment may result in mold growth and toxin production in the jelly. Persons continuing to use paraffin/no water bath method should be aware of the potential health risk. **No frozen exhibits.** Open to youth or amateurs only, no professional or commercial exhibitors.

#### **Lots**

1. Apple
2. Cherry
3. Currant
4. Elderberry
5. Grape
6. Plum
7. Raspberry
8. Strawberry-Apple
9. Display of 5 Jars of Jellies, 5 Varieties  
1st 4.00 2nd 3.00 3rd 2.00
10. Any Other

### **CLASS 12 - JAMS OR PRESERVES**

Must Be in Regulation Jelly Glasses

Premium: 1st 3.00 2nd 2.00 3rd 1.00 Open to youth or amateurs only, no professional or commercial exhibitors.

#### **Lots**

1. Apple
2. Apricot
3. Gooseberry
4. Green Pepper Jam
5. Ground Cherry
6. Peach
7. Plum
8. Raspberry
9. Rhubarb
10. Strawberry
11. Tomato
12. Display of 5 Varieties, Premium: 1st 4.00 2nd 3.00 3rd 2.00
13. Any Other

### **CLASS 13 - PICKLES**

Premium: 1st 3.00 2nd 2.00 3rd 1.00

All Canned Goods should be in regulation canning jars with regulation lids. Must have metal rings on jars. Use U.S.D.A. canning methods. For U.S.D.A. canning methods check a BALL or KERR canning information sheet.

#### **Lots**

1. Apple
2. Bean
3. Beet
4. Bread and Butter
5. Cucumber, Dill
6. Cucumber, Sweet

### **CLASS 14 – RELISHES**

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **Lots**

1. Catsup
2. Chili Sauce
3. Corn
4. Uncooked
5. Cooked
6. Salsa
7. Spaghetti Sauce
8. Beet
9. Zucchini
10. Display of 5 Varieties 1st 4.00 2nd 3.00 3rd 2.00
11. Any Other

### **CLASS 15 - CANNED VEGETABLES**

Premium: 1st 3.00 2nd 2.00 3rd 1.00

All Canned Goods should be in regulation canning jars with regulation lids. Must have metal rings on jars. Use U.S.D.A. canning methods. For U.S.D.A. canning methods check a BALL or KERR canning information sheet.

#### **Lots**

1. Asparagus
2. Beans, green
3. Beans, yellow
4. Beets
5. Carrots
6. Cauliflower
7. Corn
8. Mixed Vegetables
9. Peas
10. Tomatoes, Whole
11. Tomatoes, Stewed
12. Soup
13. Pumpkin
14. Squash
15. Potatoes
16. Display of 5 Varieties 1st 3.00 2nd 2.50

### **CLASS 16 – MEATS**

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **Lots**

1. Beef
2. Pork
3. Chicken
4. Sausage
5. Pickled Fish
6. Mince Meat
7. Meat Balls
8. Display of 5 Varieties 1st 4.00 2nd 3.00 3rd 2.00
9. Any Other

### **CLASS 17 - MISCELLANEOUS**

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Honey, Comb, 3 sections
2. Honey, Extracted 1 quart
3. Sorghum, 1 quart
4. Canned Sauerkraut
5. Lard
6. Hard Soap, 1 pound (bar only)
7. Homemade Noodles
8. Canned Baked Beans
9. Maple Syrup
10. Soft Soap
11. Pie Filling
12. Other

### **CLASS 18 - WINE ENTRY**

Wines may be entered in clear bottles (25-34 oz) labels should include wine makers name, address, type of wine & vintage year.

Premium: 1st 4.00 2nd 3.00 3rd 2.00

#### **LOTS**

1. Apple
2. Beet
3. Blueberry
4. Carrot
5. Cherry
6. Chokecherry
7. Dandelion
8. Dessert Wine
9. Elderberry
10. Grape, Purple
11. Grape, Red
12. Grape, White
13. Grape, Other
14. Peach
15. Plum
16. Raspberry
17. Rhubarb
18. Strawberry
19. Wheat
20. Not Specified (Named)

### **CLASS 19 - HOMEMADE BEER**

One 12oz bottle or larger. Each bottle should be labeled with a description of the beer along with the month and date it was brewed.

Premium: 1st 4.00 2nd 3.00 3rd 2.00

#### **LOTS**

1. Ale, Dark
2. Ale, Light
3. Bock
4. Stout
5. Porter
6. IPA
7. Lager, Dark
8. Lager, Light
9. Wheat

10. Cider
11. Mead
12. Other

### **CLASS 20 - DRINKING JUICE**

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Tomato
2. Apple
3. Grape
4. Other

### **CLASS 21 - DECORATIVE CAKE, CUPCAKES, COOKIES**

Only decoration is judged

Premium: 1st 4.00 2nd 3.00 3rd 2.00

#### **LOTS**

1. Fancy Frosted Cake
2. Cupcakes-4
3. Cookies-4
4. Sally Ann Frosted-4
5. Gingerbread House
6. Cakepops-4
7. Not Specified

### **CLASS 22 - DEHYDRATED OR DRIED FOOD**

To be exhibited in unsealed half pint colorless glass jars

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Apples
2. Apricots
3. Bananas
4. Beans
5. Carrots
6. Onions
7. Peppers
8. Snacks
9. Soup Mix
10. Any Other Fruit
11. Any Other Vegetable
12. Display of 5 Varieties

### **CLASS 23 - DRIED HERBS**

To be exhibited in unsealed half pint colorless glass jars

Premium: 1st 3.00 2nd 2.00 3rd 1.00

#### **LOTS**

1. Mint
2. Chives
3. Rosemary
4. Thyme
5. Oregano
6. Basil
7. Dill Seed
8. Not Specified

**CLASS 24-CHILDREN 11 & UNDER**

**CLASS 25-CHILDREN 12-15**

**CLASS 26-SENIOR DIVISION (70 OR OLDER)**

**CLASS 27-SPECIAL DIET**  
**(GLUTEN FREE, DIABETIC,**  
**ETC)**

Premium: 1st 3.00 2nd 2.00 3rd 1.00

Children under 11 will be conferenced judged throughout the day. Once youth has entered their exhibit they will be directed to the conference judging table. Exhibits must be prepared and presented by the child.

**LOTS for Classes 24-27**

1. Yeast Breads-½ regular size loaf or 4in end
2. Quick Breads-½ regular size loaf or 4in end
3. Bread Machine Breads-½ regular size loaf or 4in end
4. Cakes-4 inch Square (no frosting)
5. Cookies-4
6. Donuts-4
7. Caramel Rolls, Sweet-4 rolls
8. Pies-one pie (any size)
9. Candies-4 pieces
10. Canned Fruit-See class 10 for rules
11. Jellies-See Class 11 for rules
12. Jams or Preserves-See Class 12 for rules
13. Pickles-See Class 13 for rules
14. Relishes
15. Canned Vegetables-See Class 15 for rules
16. Meats
17. Decorative Cakes
18. Dehydrated Foods-Exhibit in unsealed half pint jar
19. Dried Herbs-Exhibit in unsealed half pint jar
20. Decorated Cookies-4
21. Decorated Cupcakes-4
22. Bars-4
23. Muffins-4
24. Other

**CLASS 28-HERITAGE BAKING-**  
**INCLUDE RECIPE**

Breads-Bring ½ loaf or 4 inch end of loaf; ¼ of a ring or a 4 sq. inch corner of a coffee cake.

Premium: 1st 3.00 2nd 2.00 3rd 1.00

**LOTS**

1. Pfeffernuesse-4
2. Fattigmands-4
3. Ethnic Bread-Sweet
4. Ethnic Bread-Other
5. Hot Cross Buns-4
6. Kolaches-4
7. Lefse-2
8. Rosettes-4
9. Sandbakelse-4
10. Baklava
11. Krumkaka-4
12. Biscotti-4, 3 ¼ inch slices
13. Scones-4

14. Strudel
15. Ethnic Cookies-4
16. Churros-4
17. Tres Leches
18. Any Other Item Not Listed