

## DEPARTMENT 125 OPEN FOOD & NUTRITION



Superintendents – TBD  
Assistants – TBD

No more than one entry will be permitted in any item by open exhibitor, entries in the department will be confined to residents of the State of Wisconsin.

It is recommended that all food entries be brought in on Wednesday AM.

FOODS. All foods become the property of the Ag Society. Items not meeting requirements may be disqualified.

Rhubarb will be considered a fruit and pumpkin a vegetable for baked food and food preservation entries.

### Premiums:

1st \$2.00 2nd \$1.75 3rd \$1.50 4th \$1.25

**CLASS A – CAKE (not from a mix unless specified). Entire cake must be brought and cut at time of entry.**

#### Item No.

1. Chocolate or devils food cake, 4"x4", corner piece unfrosted
2. White cake, 4"x4", corner piece, unfrosted
3. Angel food cake, unfrosted, 1/4 cake upright
4. Sunshine cake, unfrosted, 1/4 cake, leavening added
5. Sponge cake, unfrosted, 1/4 cake, true sponge, no leavening added
6. Chiffon cake, 1/4 cake, unfrosted
7. Spice cake, 4"x4" corner piece (no nuts, no fruit)
8. Chocolate or devils food layer cake, 4" wedge-frosted
9. Cup cakes, light, unfrosted, 3
10. Cup cakes, dark, unfrosted, 3
11. Jelly Roll-1/2 roll
12. Gingerbread, 4"x4" corner piece
13. Cake from a mix, unfrosted, light, 4"x4" corner piece
14. Cake from a mix, unfrosted, dark, 4"x4" corner piece
15. Bundt cake from a mix, unfrosted, 1/4 cake
16. Angel food from a mix, unfrosted, 1/4 cake
17. Raised doughnuts, 3, unsugared
18. Cake doughnuts, 3, unsugared

### Premiums:

1st \$1.75 2nd \$1.50 3rd \$1.25 4th \$1.00

**CLASS B – COOKIES / BARS / MUFFINS / BISCUITS**

#### Item No.

1. White cookies, 3, rolled & cut
2. Dark cookies, 3, rolled & cut
3. Filled cookies, 3
4. Chocolate Chip cookies, 3
5. Refrigerator cookies, 3 (rolled, chilled, sliced)
6. Spritz cookies, 3
7. Cereal cookies, 3 (specify cereal used)
8. Chocolate brownies, 3, unfrosted, not from a mix
9. Sandbakkels, 3
10. Ethnic cookie, 3
11. Fruit bar, any fruit, 3
12. Muffins, any, 3
13. Drop biscuits, 3

### Premiums:

1st \$2.00 2nd \$1.75 3rd \$1.50 4th \$1.25

**CLASS C – BREAD AND ROLLS Breads must be whole loaves and will be cut at time of entry. Breads must be in loaf pan size of 8"x4" or 9"x5". This will show the full quality of the bread.**

#### Item No.

1. White bread-yeast
2. Whole wheat or graham bread-yeast
3. White bread, yeast, machine made
4. Whole wheat or graham bread, yeast, machine made

5. Rye bread-yeast
6. Raisin bread-yeast
7. Oatmeal bread-yeast
8. Yeast dinner rolls-3
9. Tea or coffee ring-yeast, 8 or 9" diameter, 1/3 of ring
10. Yeast coffee cake-sugar or streusel top, 4"x4" corner piece
11. Batter bread, white
12. Batter bread-dark
13. Bread made from commercial dough, white
14. Bread, made from commercial dough, wheat
15. Bread, other, label

# RED STAR



®

### RED STAR® YEAST AWARD

Red Star Yeast will provide RED STAR® merchandise items to be given as awards. To be eligible to win the RED STAR® Yeast prizes, contestants must use RED STAR® Yeast and attach an empty packet or photo to their recipe entry.

The Lesaffre Yeast Corporation will provide RED STAR® Yeast and coupons to all food exhibitors as food items are entered for competition.

### Premiums:

1st \$1.75 2nd \$1.50 3rd \$1.25 4th \$1.00

**CLASS D – QUICK BREADS Breads must be whole loaves, but small loaves (7"x3") are suggested. Cut the loaf in half.**

#### Item No.

1. Nut bread (indicate nut), loaf
2. Fruit bread (indicate fruit), loaf
3. Coffee cake, 4x4", corner piece
4. Vegetable bread (indicate vegetable), loaf

### Premiums:

1st \$1.75 2nd \$1.50 3rd \$1.25 4th \$1.00

**CLASS E – CANDY**

#### Item No.

1. Fudge-3 pieces, marshmallow recipe
2. Fudge-3 pieces, traditional recipe
3. Peanut brittle-3 pieces
4. Any other candy-3 pieces

### Premiums:

1st \$2.00 2nd \$1.75 3rd \$1.50 4th \$1.25

**CLASS F – PASTRY**

#### Item No.

1. Pastry shell-4" individual size, other than lard, include recipe

BEST OF SHOW – ROSETTE – FOODS & NUTRITION

## 2020 KING ARTHUR FLOUR BAKING CONTEST



OPEN TO: All Open Class Exhibitors

KING ARTHUR FLOUR PRIZES: Adult Category

- 1st place: \$40 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com
- 2nd place: \$25 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com
- 3rd place: King Arthur Flour Baker's Companion Cookbook

**RULES FOR ENTRY:**

1. Pre-enter with your fair entry.
2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
3. Contestant must enter an item from the list of options using a recipe of choice.
4. An entry tag will be provided for the exhibit item.
5. Must provide a legible recipe, with the entry, preferably typed on a 3"x5" or 4"x6" card
6. All entries must be cut and placed on fair provided disposable trays.
7. Failure to follow the rules may result in disqualification.
8. King Arthur Flour is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).

**Criteria for judging of baked goods.**

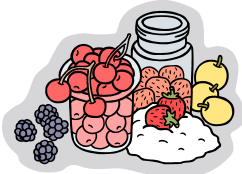
Taste.....	50 points
Overall Appearance + Creativity.....	25 points
Texture.....	25 points
<b>TOTAL.....</b>	<b>100 points</b>

**Premiums:**

**1st \$2.00 2nd \$1.75 3rd \$1.50 4th \$1.25**

**CLASS N – KING ARTHUR FLOUR CONTEST**

- Item No.
1. Cinnamon bread, 1/2 loaf
  2. Biscotti (3)
  3. Corn Muffins (3)



**FOOD PRESERVATION exhibit regulations**

1. All entries must be processed after the previous year's La Crosse Interstate Fair.
2. Exhibits may be in 1/2 pints, pint or quart jars, but standard jars and lids are required.
3. If there is doubt in the opinion of the judge, the jars may be opened.
4. If unsafe canning methods are used, food will be disqualified.
5. Rings should be removed from jars.

Current USDA and University Extension canning procedures must be followed.

**Tomato products waterbath canned must indicate type and amount of acid.**

**All jars must be labeled (including jams and jellies).** Labels must be attached to the jar or attached with a separate tag (not the entry tag) using the below information and format.

Example:

**Product:**

**Date Canned: Month Day Year**

**Method of Preparing (Check)**

- Hot Pack  
 Cold Pack

**Method of Processing (Check)**

- Boiling Water Bath  
 Pressure Canner

**Elevation (check)**

- Above 1000 Feet Elevation  
 Under 1000 Feet Evaluation

**Processing Time: Quarts Pints**

**Premiums:**

**1st \$1.75 2nd \$1.50 3rd \$1.25 4th \$1.00**

**CLASS-G – FRUITS**

- Item No.
1. Applesauce – strained
  2. Applesauce – chunky
  3. Apples – sliced (with juice and sliced fruit)
  4. Apricots
  5. Blackberries (wild or tame)
  6. Blueberries
  7. Peaches
  8. Cherries
  9. Pears
  10. Plums (wild or tame)
  11. Black raspberries (wild or tame)
  12. Red raspberries (wild or tame)
  13. Rhubarb
  14. Strawberries
  15. Grape juice
  16. Fruit pie filling
  17. Any other variety of fruit, label variety

**CLASS H – VEGETABLES**

- Item No.
1. Asparagus
  2. Green beans
  3. Yellow beans
  4. Sweet corn (whole kernel cut from cob)
  5. Carrots
  6. Beet greens (1/2 pint jar accepted)
  7. Peas
  8. Spinach (1/2 pint jar accepted)
  9. Sauerkraut
  10. Swiss chard (1/2 pint jar accepted)
  11. Tomato juice
  12. Tomato sauce
  13. Salsa
  14. Tomatoes (whole and in juice)
  15. Tomatoes-cut
  16. Meatless spaghetti sauce
  17. Mixed vegetables for soup or stew
  18. Any other variety of vegetable, label variety

**CLASS I – MEAT**

- Item No.
1. Beef/Venison (indicate)
  2. Chicken
  3. Pork
  4. Fish
  5. Any other variety of meat, label variety
  - 6.

**CLASS J – JELLY**

- Item No.
1. Apple
  2. Blackberry
  3. Strawberry
  4. Raspberry
  5. Plum
  6. Grape
  7. -Any other variety of jelly, label variety

**CLASS K – JAM**

- Item No.
1. Blackberry
  2. Grape
  3. Plum
  4. Raspberry
  5. Strawberry
  6. Orange marmalade
  7. Peach
  8. Apple butter

9. Any other variety of jam, label variety

#### **CLASS L – PICKLES**

##### **Item No.**

1. Crabapple pickles
2. Peach or pear pickles
3. Beet pickles
4. Dill pickles-fresh pack
5. Bread and butter pickles
6. Cucumber pickles, sweet
7. Vegetable relish-list vegetables used
8. Watermelon or ripe cucumber pickles
9. Dilly beans
10. Dilled cauliflower
11. Brussel sprouts

#### **CLASS M – DRIED FOODS**

**1/4 cup measurement, or as listed after herbs, should be displayed in sealed, clean, clear plastic bag. Contents will be discarded at close of fair.**

##### **Item No.**

1. Corn
2. Onions
3. Carrots
4. Peppers
5. Any other vegetable not listed, label variety
6. Apples
7. Peaches
8. Cherries
9. Any other fruit not listed, label variety
10. Apple leather
11. Banana chips
12. Tomato leather
13. Any other fruit or vegetable leather or chip not listed, label variety
14. Parsley, 1/4 cup
15. Dill, 1/4 cup
16. Chives, 1/4 cup
17. Any other herb or seasoning not listed, label variety, 1/4 cup