

## 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.

- Chocolate or devils food cake, 4"x4", corner piece unfrosted
- White cake, 4"x4", corner piece, unfrosted
- Angel food cake, unfrosted, 1/4 cake upright
- Sunshine cake, unfrosted, 1/4 cake, leavening added
- Sponge cake, unfrosted, 1/4 cake, true sponge, no leavening added
- Chiffon cake, 1/4 cake, unfrosted
- Spice cake, 4"x4" corner piece (no nuts, no fruit)
- Chocolate or devils food layer cake, 4" wedge-frosted
- Cup cakes, light, unfrosted, 3
- Cup cakes, dark, unfrosted, 3
- Jelly Roll-1/2 roll
- Gingerbread, 4"x4" corner piece
- Cake from a mix, unfrosted, light, 4"x4" corner piece
- Cake from a mix, unfrosted, dark, 4"x4" corner piece
- Bundt cake from a mix, unfrosted, 1/4 cake
- Angel food from a mix, unfrosted, 1/4 cake
- Raised doughnuts, 3, unsugared
- 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.

- White cookies, 3, rolled & cut
- Dark cookies, 3, rolled & cut
- Filled cookies, 3
- Chocolate Chip cookies, 3
- Refrigerator cookies, 3 (rolled, chilled, sliced)
- Spritz cookies, 3
- Cereal cookies, 3 (specify cereal used)
- Chocolate brownies, 3, unfrosted, not from a mix
- Sandbakkels, 3
- Ethnic cookie, 3
- Fruit bar, any fruit, 3
- Muffins, any, 3
- 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.

- White bread-yeast
- Whole wheat or graham bread-yeast
- White bread, yeast, machine made
- Whole wheat or graham bread, yeast, machine made

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

### 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.

- Nut bread (indicate nut), loaf
- Fruit bread (indicate fruit), loaf
- Coffee cake, 4x4", corner piece
- Vegetable bread (indicate vegetable), loaf

### Premiums:

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

**CLASS E – CANDY**

#### Item No.

- Fudge-3 pieces, marshmallow recipe
- Fudge-3 pieces, traditional recipe
- Peanut brittle-3 pieces
- Any other candy-3 pieces

### Premiums:

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

**CLASS F – PASTRY**

#### Item No.

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

BEST OF SHOW – ROSETTE – FOODS & NUTRITION



### FOOD PRESERVATION exhibit regulations

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



## 2021 KING ARTHUR BAKING CONTEST



OPEN TO: All Open Class Foods Exhibitors  
KING ARTHUR BAKING CONTEST PRIZES: Adult Category

- 1st place: \$75 gift certificate to shopping at kingarthurbaking.com
- 2nd place: \$50 gift certificate to shopping at kingarthurbaking.com
- 3rd place: \$25 gift certificate to shopping at kingarthurbaking.com
- All winners will also receive a gorgeous ribbon

**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 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.....	<u>25 points</u>
TOTAL.....	100 points

**Premiums:**

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

**CLASS N – KING ARTHUR BAKING CONTEST**

Item No.

1. Cinnamon bread, 1/2 loaf
2. Biscotti (3)
3. Corn Muffins (3)

**NEW – 2021 Wisconsin County Fair Pie Classic**

WI State Fair – Saturday, August 14, 2021

*Sponsored by the Wisconsin State Fair*



The county winner will receive 2 complimentary tickets to state fair and one parking pass valid for Saturday, August 14.

Awards at the State Fair Pie Classic:

- 1<sup>st</sup> - \$200
- 2<sup>nd</sup> - \$100
- 3<sup>rd</sup> - \$50
- 4<sup>th</sup> - \$25

Score Card for Wisconsin County Fair Pie Classic

Taste	40
Use of Wisconsin Ingredients	35
Creativity	<u>25</u>
TOTAL	100

La Crosse Interstate Fair Entry Process

- Make an exhibitor entry online in blue ribbon
- Contest is open to Youth and Adults combined
- One winner from the fair will represent us at the Wisconsin County Fair Pie Classic

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

**CLASS O – WISCONSIN COUNTY FAIR PIE CLASSIC**

Item No.

1. Standard Pie