

Department 25 - Foods and Nutrition

Project Number 40401, 40402, 40403, 40404, 40391-40393

Superintendents: Georgianna Effenberger, Carrie Effenberger

Entry/Judging Day – 1 p.m. – 8 p.m. Thursday of the Fair
Entry/Judging Time – 1 p.m.-8 p.m., face to face judging only
Location – Exhibit Building
Check Out – Exhibits will be released after 6:30 p.m. on Sunday

Requirements:

- Youth eligible to exhibit in this department are those enrolled in a 4-H Food & Nutrition Project, or other youth groups carrying a similar program as their supervised project.
- All perishable food becomes the property of the Fair and will not be returned.
- All entries not entered correctly will be judged and placed in the pink ribbon group.
- The Fair provides exhibit plates.
- Exhibit the number of cookies, muffins, etc. indicated in ().
- Bring the whole pan or loaf of bread or cake. The item will be cut into the size needed for judging and the remainder will be returned to the exhibitor on entry day.
- Bring one whole pie, 1 quarter will be taken out and remainder will be sent home with exhibitor.
- Muffins are not to have paper liners on them.
- Frostings are not to be used except in the case of nationality foods.
- All sponge or angel food cakes must be made in a tube pan, bring the whole cake.
- Products frozen for storage and thawed for exhibit are acceptable.
- Decorating tools are to be used for decorated exhibits.
- A Styrofoam or other dummy form may be used in place of cake for decorating exhibits.
- Pull-apart breads: Bring whole loaf in pan. The item will be cut to size and remainder sent home with exhibitor.

Bread Machine requirements:

To exhibit in the bread machine class, product must be:

- Made and baked in bread machine
- Dough made in bread machine using dough cyler, shaped by exhibitor and baked in conventional oven

Red Star Yeast Awards:

A total of three awards – top three yeast entries. Judges may give consideration to different age classes.

Requirements: Must exhibit one yeast bread



Top Bread Machine Award

A total of three awards. Judges may give consideration to different age classes.

PREMIUMS	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
CLASSES A - H	2.50	2.25	2.00	1.75

CLASS A - QUICK BREADS & BISCUITS

Lot Numbers

1. Whole Grain Muffins (3)
2. Cornmeal Muffins (3)

3. Oatmeal Muffins (3)
4. Fruit Muffins (3)
5. Bran Muffins (3)
6. Any other muffin (3)
7. Zucchini Bread
8. Pumpkin Bread
9. Cranberry Bread
10. Banana Bread
11. Date Bread
12. Any other quick bread made with fruit
13. Any other quick bread made with vegetables
14. Waffles (1)
15. Pancakes (3)
16. Baking Powder Biscuits (3)
17. Coffee Cake
18. Crackers (3)
19. Cake Donuts (3)

CLASS B - YEAST BREAD AND ROLLS

1. White Bread
2. Whole Wheat Bread
3. Rye Bread
4. Any other yeast bread (identify)
5. Clover Leaf Rolls (3)
6. Dinner Rolls (3)
7. Croissant (2)
8. Bagel (2)
9. Bread Sticks (3)
10. Pretzels (2)
11. Raised Doughnuts (3)
12. Nationality Bread (Name and History of Bread)
13. Cinnamon Rolls (3)
14. Danish Kringle (Bring whole—1/4 will be cut)
15. Focaccia or Flat Bread
16. Any pull apart bread (bring whole pan, remainder will be sent home)
17. Any other yeast bread or roll (Loaf or 3 rolls)

CLASS C - BREAD MACHINE BREADS

1. White Bread
2. Wheat Bread
3. Whole grain bread
4. Fruit Bread
5. Any other bread
6. Cinnamon Rolls (3)
7. Pull-apart bread
8. Focaccia or other flat bread
9. Coffee Cake
10. Danish Pastry (3)
11. Breadsticks (3)
12. Rolls-shaped (3)
13. Croissants (3)
14. Nationality Bread (Name and History of bread)

CLASS D – COOKIES

1. Molasses (drop) (3)
2. Chocolate Chips (drop) (3)
3. Oatmeal (drop) (3)

4. White cookies, rolled, cutout (3)
5. Molasses cookies, rolled, cutout (3)
6. Refrigerator cookies (shaped in roll and sliced) (3)
7. Peanut Butter (molded) (3)
8. Pressed cookies (3)
9. Date Bars (3)
10. Brownies (bar) (3)
11. Any bar not listed (3)
12. Gingersnaps (molded) (3)
13. Any other rolled cookie (3)
14. Any drop cookie not listed (3)
15. Any molded cookie not listed (3)
16. Any nationality cookie (Name and History of cookie) (3)

CLASS E - CAKES

1. Devil's Food
2. Angel Food
3. Sponge Cake
4. White cake
5. Yellow cake
6. Applesauce cake
7. Spice cake
8. Vegetable cakes (pumpkin, etc.)
9. Pound cake
10. Any other cake

CLASS F - CAKE DECORATING

1. Decorated cookie (3)
2. Decorated cupcakes or mini pan (3)
3. Decorated cake (simple, or from a molded pan)
4. Decorated cake with color flow
5. Tiered cake with separator no larger than a 10" base.
6. Cake with rolled fondant icing

CLASS G - CANDY

1. Angel Food (3)
2. Fudge, 1" x 1" pieces (3)
3. Molded chocolate, dark/milk (3)
4. Sea Foam (3)
5. Peanut Brittle (3)
6. Caramels (3)
7. Hard candies (3)
8. Any other candy (3)
9. Candy collection - 4 different types - plate will be provided

CLASS H - PIES

1. Apple
2. Pumpkin
3. Blueberry
4. Cherry
5. Raspberry
6. Peach
7. Nationality Pie (Name and History of Pie)
8. Any other pie

Department 25 – Food Preservation

Project Numbers 40501 – 40503

Superintendent: Kay Effenberger

Entry Day – 1 pm – 8 pm Thursday of the Fair
Judging Day– Thursday of the Fair
Judging Time – 1 p.m.-8 p.m., face to face judging only
Check Out – Exhibits will be released after 6:30 pm on Sunday

Requirements:

- Youth enrolled in a 4-H, FHA, FFA, or other youth group in a supervised food preservation project are eligible to participate in this project.
- Only exhibits processed after last year's fair may be entered. All canned food shall be processed in standard clear glass canning jars with self-sealing, two-piece lids.
- All vegetables, fruits, juices, jams, jellies, etc., shall be processed using USDA complete guide to home canning or UW-Extension Food Preservation Publications. For the latest publications, contact the UW-Extension office at (920) 834-6845. Or visit http://www.uga.edu/nchfp/publications/publications_home.html for approved recipes. If using recipe from this source, please bring a copy with your entry.
- All jars must be properly labeled.

Example Label:

Product: _____
Date Canned: Mo _____ Day _____ Year _____
Method of Preparing (Check One) Hot Pack ____ Cold Pack ____
Method of Processing (Check One) Boiling Water Bath _____
Pressure Canner _____ Pounds pressure _____
Dial _____ Jiggle _____
Processing Time: Quart _____ Pint _____
Recipe Source: _____

- Appropriate head-space requirements must be followed.

Fruits:	1 inch
Vegetables:	½" to 1 inch
Jams & Jellies:	1/4 inch
Pickles:	½ inch
Meat:	1 inch
- The size of Mason canning jar and product must meet USDA Guidelines:

Fruits, vegetables-	pints or quarts (exception: corn only in pint jars)
Tomatoes-	pints or quarts
Jams or Jellies-	half pints (no pints)
Meats-	pints or quarts
- All non-acid vegetables and meats must be canned in a pressure canner.
- Entries may be dried or canned.
- Judge will disqualify entries with incorrect canning times or procedures.
- Members of the same family will not be allowed to enter an item in the same class.
- Dried foods – bring ¼ cup in clear jar or pint zipper sealed bag, identifying contents on 3"x 5" card with date and process used and processing time.

Premium Food Preservation Award by Altrista Corp.

BALL® “BRING OUT YOUR BEST™”

YOUTH FOOD PRESERVATION AWARDS presented by:

BALL® & KERR® HOME CANNING

To promote the art of home canning, and to honor youths who excel at art of home canning, Ball® & Kerr® Home Canning is offering First Place Youth Award categories.



the

Judges will select the best entry submitted by a youth in Fruit, Vegetable, Pickle and Soft Spread categories canned in Ball® Jars sealed with Ball® Bands with Dome® Lids or Ball® Collection Elite™ Decorative Bands with Dome® Lids, or canned in Kerr® Jars sealed with Kerr® Bands with Self-Sealing® Lids or Ball® Collection Elite™ Decorative Bands with Dome® Lids. In addition, selections of the best entry submitted by a youth in the Soft Spreads category will be limited to entries prepared using one of the Ball® Fruit Jell® Pectins: Regular, No Sugar Needed, or Liquid. The best entry from each category will receive the following:

**Two (2) Five Dollar Coupons (\$5.00) of Ball® or Kerr® Home Canning Products. NOTE: The UPC from the Fruit Jell™ package must accompany the product.

PREMIUMS	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
CLASSES AA -- FF	2.50	2.25	2.00	1.75

CLASS AA - CANNED FRUIT

Lot Numbers

1. Applesauce
2. Apricots
3. Blackberries, Tame or Wild
4. Blueberries
5. Cherries
6. Peaches
7. Pears
8. Plums, red or blue
9. Raspberries, red, tame
10. Rhubarb, no coloring
11. Fruit salsa or Chutney, any
12. Fruit Pie Filling, any
13. Any other fruit not listed

CLASS BB - CANNED VEGETABLES

Lot Numbers

1. Beans, cut green
2. Beets
3. Carrots
4. Salsa (pint or half pint)
5. Sauerkraut
6. Spaghetti sauce (no meat)
7. Tomato Catsup
8. Tomato Juice
9. Tomato, stewed
10. Tomato, whole or quartered
11. Mixed vegetables
12. Any other vegetables not listed

CLASS CC - JAMS AND JELLIES

Lot Numbers

1. Apple Jelly
2. Blueberry Jelly
3. Currant Jelly
4. Grape Jelly
5. Raspberry Jelly
6. Peach Jam
7. Blueberry Jam
8. Plum Jam
9. Raspberry Jam
10. Strawberry Jam
11. Marmalade, any
12. Cherry Jelly
13. Blackberry Jelly
14. Any other jelly not listed
15. Apple Butter
16. Peach Butter
17. Pumpkin Butter
18. Two fruit jam, Strawberry/Rhubarb, etc.
19. Three fruit jam, Triple Berry, etc.
20. Any other jam not listed
21. Conserves

CLASS DD - PICKLES AND RELISHES

Lot Numbers

1. Beet pickles
2. Bread and Butter pickles
3. Dill pickles
4. Sweet Gherkin or chunk pickles
5. Any other pickle not listed
6. Cucumber relish
7. Zucchini relish
8. Pepper Relish
9. Fruit Salsa
10. Vegetable Salsa
11. Tomato Relish
12. Chili Sauce

CLASS EE - DRIED FOOD

Exhibit must include 1/4 cup of product in clear jar or pint-sized, clear zipper locked bag and 3"x 5" card with product identity, date and process used, and processing time.

Lot Numbers

1. Dried fruit
2. Dried fruit mixed
3. Dried herbs
4. Dried meats
5. Dried vegetable
6. Fruit leather (2 rolls/same fruit)

CLASS FF - CANNED MEAT (wild game, beef, pork, poultry, fish)

Lot Numbers

1. Stew Meat
2. Ground Meat products (i.e. Sloppy Joe mix, meat balls, etc.)
3. Meat Pieces or chunks
4. Any other canned meat