

Department 25 - Foods and Nutrition

441, 442, 443, 444, 439A

Superintendents: Georgianna Effenberger, Kaye Effenberger

Requirements:

1. 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.
2. All perishable food becomes the property of the Fair and will not be returned.
3. No food entries will be accepted after 8:00 p.m. on entry day.
4. All entries not entered correctly will be judged and placed in the pink ribbon group.
5. Exhibit plates are provided by the Fair.
6. Exhibit the number of cookies, muffins, etc. indicated ().
7. For cakes and breads, bring the whole pan or loaf. The item will be cut into the size needed for judging and the remainder will be returned to the exhibitor on entry day.
8. Bring one whole pie, 1 quarter will be taken out and remainder will be sent home with exhibitor.
9. Muffins are not to have paper liners on them.
10. Frostings are not to be used except in the case of nationality foods.
11. All sponge or angel food cakes must be made in a tube pan, bring the whole cake.
12. Products frozen for storage and thawed for exhibit are acceptable.
13. Decorating tools are to be used for decorated exhibits.
14. A Styrofoam or other dummy form may be used in place of cake for decorating exhibits.

15. Bread Machine requirements:

- a. Loaf is made and baked in bread machine
- b. Dough made in bread machine using dough cycler, shaped by exhibitor and baked in conventional oven
- c. Pull-apart breads: Bring whole loaf in pan. The item will be cut to size and remainder sent home with exhibitor.

Red Star Yeast Awards:

A total of three awards - one for each class

Requirements: Must exhibit one yeast bread



PREMIUMS		<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
CLASS A	Grades 3-5	2.00	1.75	1.50	1.25
CLASS B	Grades 6-8	2.50	2.25	2.00	1.75
CLASS C	Grades 9 & up	3.00	2.75	2.50	2.25

QUICK BREADS & BISCUITS

Lot Numbers

- | | |
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| <ol style="list-style-type: none"> 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 | <ol style="list-style-type: none"> 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) |
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16. Baking Powder Biscuits (3)
17. Coffee Cake
18. Crackers (3)
19. Cake Donuts (3)

YEAST BREAD AND ROLLS

20. White Bread
21. Whole Wheat Bread
22. Rye Bread
23. Any other yeast bread (identify)
24. Clover Leaf Rolls (3)
25. Dinner Rolls (3)
26. Croissant (2)
27. Bagel (2)
28. Bread Sticks (3)
29. Pretzels (2)
30. Raised Doughnuts (3)
31. Nationality Bread (Name and History of Bread)
32. Cinnamon Rolls (3)
33. Danish Kringle (Bring whole—1/4 will be cut)
34. Focaccia or Flat Bread
35. Any pull apart bread (bring whole pan, remainder will be sent home)
36. Any other yeast bread or roll (Loaf or 3 rolls)

BREAD MACHINE

37. White Bread
38. Wheat Bread
39. Whole grain bread
40. Fruit Bread
41. Any other bread
42. Cinnamon Rolls (3)
43. Pull-apart bread
44. Focaccia or Flat bread
45. Coffee Cake
46. Danish Pastry (3)
47. Breadsticks (3)
48. Rolls-shaped (3)
49. Croissants (3)
50. Nationality Bread (Name and History of bread)

COOKIES

51. Molasses (drop) (3)
52. Chocolate Chips (drop) (3)
53. Oatmeal (drop) (3)
54. White cookies, rolled, cutout (3)
55. Molasses cookies, rolled, cutout (3)

56. Refrigerator cookies (shaped in roll and sliced) (3)
57. Peanut Butter (molded) (3)
58. Pressed cookies (3)
59. Date Bars (3)
60. Brownies (bar) (3)
61. Any bar not listed (3)
62. Gingersnaps (molded) (3)
63. Any other rolled cookie (3)
64. Any drop cookie not listed (3)
65. Any molded cookie not listed (3)
66. Any nationality cookie (Name and History of cookie) (3)

CAKES

67. Devil's Food
68. Angel Food
69. Sponge Cake
70. White cake
71. Yellow cake
72. Applesauce cake
73. Spice cake
74. Vegetable cakes (pumpkin, etc.)
75. Pound cake
76. Any other cake

CAKE DECORATING

77. Decorated cookie (3)
78. Decorated cupcakes or mini pan (3)
79. Decorated cake (simple, or from a molded pan)
80. Decorated cake with color flow
81. Tiered cake with separator no larger than a 10" base.
82. Cake with rolled fondant icing

CANDY

83. Angel Food (3)
84. Fudge, 1" x 1" pieces (3)
85. Molded chocolate, dark/milk (3)
86. Sea Foam (3)
87. Peanut Brittle (3)
88. Caramels (3)
89. Hard candies (3)
90. Any other candy (3)
91. Candy collection - 4 different types - plate will be provided

PIES

92. Apple

93. Pumpkin
94. Blueberry
95. Cherry
96. Raspberry
97. Peach
98. Nationality Pie (Name and History of Pie)
99. Any other pie