

DEPARTMENT 25 - FOODS AND NUTRITION

Only articles of food which are the product of the home kitchen will be eligible.

No mixes may be used. All entries in Class A must be in a zipper lock sandwich bag. All entries in Classes B through E must be on a paper plate in a small zipper lock sandwich bag.

CLASS A - YEAST BREAD

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

1. White bread (1/2 loaf)
2. Whole wheat or graham bread (1/2 loaf)
3. Rye bread (1/2 loaf)
4. Raisin bread (1/2 loaf)
5. Parkerhouse, finger, cloverleaf rolls (3)
6. Fancy rolls, cinnamon, etc. (3)
7. Coffee cake (yeast) (1/2 loaf)
8. Nationality bread, include card telling national origin and recipe (1/2 loaf)
9. Nationality rolls, include card telling national origin and recipe (3)

CLASS B - QUICK BREADS

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

10. Muffins, plain (3)
11. Bran muffins (3)
12. Nut bread (no fruit) (1/2 loaf)
13. Fruit bread (1/2 loaf)
14. Vegetable bread (1/2 loaf)
15. Steamed bread
16. Coffee cake (1/2 cake)

CLASS C - CAKES

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

All cakes unfrosted

17. Angel food cake (1/4 cake)
18. Cupcakes (3)
19. White cake (1/4 cake)
20. Chocolate or devil's food cake (1/4 cake)

- 21. Poppy seed cake (1/4 cake)
- 22. Cake made with fruit (1/4 cake)
- 23. Carrot cake (1/4 cake)

CLASS D - COOKIES, BARS, & DONUTS

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

- 24. Chocolate chip cookies, plain (3)
- 25. Oatmeal cookies, plain (3)
- 26. Chocolate cookies (3)
- 27. Peanut butter cookies (3)
- 28. Sugar cookies, rolled (3)
- 29. Ginger or molasses cookies (3)
- 30. Refrigerator cookies (3)
- 31. Filled cookies (3)
- 32. Spritz cookies (3)
- 33. Brownies, plain (3)
- 34. Brownies, fancy (3)
- 35. Date bars (3)
- 36. Nationality cookies or bars, include recipe and national origin (3)
- 37. Rosettes (3)

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

- 38. Cake doughnuts (3)
- 39. Raised doughnuts (3)

CLASS E - CANDY

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

- 40. Fudge, chocolate (three 1" x 1" pieces)
- 41. Fudge, any other flavor (3 - 1"x1" pieces)
- 42. Penuche (three 1" x 1" pieces)
- 43. Dipped chocolates (5)

CLASS F - FOOD PRESERVATION

All exhibits must be labeled, in a standard canning jar, and processed by recommended methods according to the most current UW-Extension publication.

Be sure to include the following information on your label:

Product

Date canned

Method of processing (state whether boiling water or pressure cooker).

Processing time

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

Canned Fruits and Vegetables

In pint or quart jars with label information. All non-acid vegetables must be processed in pressure cooker. Indicate if acid is added.

41. Fruit syrup
42. Applesauce (sieved)
43. Applesauce (quarter or sliced)
44. Blackberries
45. Blueberries.
46. Cherries (red)
47. Cherries (white)
48. Peaches
49. Pears
50. Plums
51. Apricots
52. Mixed fruits
53. Raspberries
54. Rhubarb
55. Beans, green
56. Beans, wax
57. Beets.
58. Carrots
59. Corn
60. Greens
61. Pumpkin
62. Mixed vegetables for soup
63. Tomatoes, quartered or halves (indicate water or juice packed)
64. Tomatoes, whole (indicate water or juice packed)
65. Tomatoes, stewed (indicate water or juice packed)
66. Sauerkraut
67. Salsa
68. Spagetti sauce, meatless
69. Tomato sauce

Canned Meats

In pint or quart jars with label information. All entries must be processed in pressure cooker.

- 70. Pork
- 71. Chicken
- 72. Beef
- 73. Fish
- 74. Venison

Jellies

In standard jelly or pint jars with label information. All containers will be opened when judged.

- 75. Apple, any kind
- 76. Currant
- 77. Grape
- 78. Raspberry
- 79. Blackberry
- 80. Strawberry
- 81. Other, wild fruit
- 82. Any other kind

Preserves and Marmalades

In standard jelly or pint jars with label information. All containers will be opened when judged.

- 83. Apple butter
- 84. Grape
- 85. Plum
- 86. Citron
- 87. Rhubarb
- 88. Raspberry
- 89. Strawberry
- 90. Peach conserve
- 91. Orange marmalade
- 92. Tomato preserve
- 93. Mixed fruit of any kind
- 94. Any other kind

Pickles

In pint or quart jars with label information.

95. Cucumber, sweet and sour
96. Cucumber, sweet
97. Cucumber, dill
98. Cucumber, bread and butter
99. Crabapple
100. Peach (whole)
101. Mixed vegetable
102. Watermelon
103. Bean
104. Carrot
105. Beet
106. Pear
107. Green tomato
108. Cucumber relish
109. Any other vegetable relish
110. Chili sauce
111. Catsup

Dehydrated Foods

All exhibits must be labeled in a small zipper lock sandwich bag. Include the following information on your label:

Product

Date dried

Method of drying, (oven commercial dehydrator, homemade dehydrator)

Drying time

Fresh weight or volume

Designate pretreatment to prevent oxidization or to sweeten

Fruit

112. Fruit leather, 5 inch square
113. Banana, plain 7 slices
114. Apple, plain, 7 slices
115. Peaches, 7 slices
116. Pears, 7 slices
117. Strawberries, 7 slices
118. Berries, 1/4 cup
119. Pineapple, 7 slices
120. Apricots, 7 halves

Vegetables

- 121. Peas, 1/4 cup
- 122. Carrots, slices, 1/4 cup
- 123. Beets, cubed, 1/4 cup
- 124. Onion, chopped, 1/4 cup
- 125. Celery, slices, 1/4 cup
- 126. Corn, 1/4 cup
- 127. Parsley, 1/4 cup
- 128. Beans, 1/4 cup
- 129. Basil, 1/4 cup
- 130. Thyme, 1/4 cup
- 131. Any other vegetable, 1/4 cup
- 132. Any other herbs, 1/4 cup

CLASS G – PIES

No custard or cream pies, no meringue

Enter a small pie or $\frac{1}{4}$ to $\frac{1}{2}$ of a larger pie baked in an aluminum pie tin

- 1. Apple
- 2. Cherry
- 3. Any other fruit pie