



ATCP 160.71 – FOODS AND NUTRITION – DEPARTMENT 25

Please see Judging Schedule for dates and times.

**Adult Superintendents: Pat Sleiter
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Foods Rules and Instructions

1. Exhibitors and their families are responsible for reading and complying with the Junior Fair General Rules & Instructions.
2. All Educational Exhibits will also be placed on display in Exhibition Hall during the Green County Fair. They can be picked up at the House Plants and Flowers exhibit at the close of the Green County Fair.
3. Fair Entry Form: Since premium money is given for Cake and Foods Revue, please remember to include your entry when filling out your fair entry form.
4. Cake Revue & Foods Revue (CLASS A-H): Please see the Cake Revue and Foods revue letters that accompany the pre-fair online registration for these judging events.
5. **Class I-W: Each entry should have a 3"x5" card which describes:**
 - a. Exhibitor grade and number of years in project
 - b. Steps taken to complete this exhibit.
 - c. What have you learned or practiced in completing this exhibit.



CAKE REVUE

Please see Judging Schedule for date and time.

Premiums \$ 3.00 \$ 2.75 \$ 2.50 \$ 2.25

Conference Judged

- a) Open only to those members enrolled in Foods.

- b) Must decorate cakes and cookies. (Please – **NO** styrofoam)
- c) Cakes must be frosted.
- d) Exhibitors are invited to bring up to three (3) pieces of measuring equipment, utensils or unique tools that were used in making the item. This is for educational purposes and will not be part of the judging criteria.
- e) Limit of 2 entries per member (Class A-D)
- f) Grades are as of January 1st of exhibit year.
- g) **Entries must be submitted online with your regular Green County Fair entries in order to receive premium.**

CLASS A - CAKE REVUE, Gr. 3-4

Open to Foods & Exploring Members Grades 3-4

Foods Level A

Lot

1. Decorated cookies (plate of three)
2. Decorated cupcakes (plate of three)
3. Any other single layer cake up to 9" – do your own thing. All toppings must be edible (candy, coconut, chips, nuts, etc.)

CLASS B - CAKE REVUE, Gr. 5-6

Foods Level B

4. Decorated mini cakes (5" or less) with theme (plate of 3). Mini cakes are either 3" or 4" in diameter.
5. Double layer cake, round or square, up to 9" – do your own thing. All toppings must be edible (candy, coconut, chips, nuts, etc.)
6. Character cake from molds

CLASS C - CAKE REVUE, Gr. 7-9

Foods Level C

7. 3D cake design
8. Any holiday themed cake – think outside the box.
9. Cake covered and decorated with fondant

CLASS D-CAKE REVUE, Gr. 10 and up

Foods Level D

10. Three tier cake – member's own design
11. Cake with fondant (using advanced techniques)
12. Decorated double layer cake (minimum) using advanced techniques (example: drip cake).

FOODS REVUE

Please see Judging Schedule for date and time.

Conference Judged

Foods Revue Rules and Instructions

- a) Limit of 2 entries per member (Class E-H)
- b) Posters must be no larger than 14"x22", and displays must be no larger than 28"x40", unless otherwise stated.
- c) Grades are as of January 1st of exhibit year.
- d) Foods Revue judging will be Pre-fair.
- e) **Entries must be submitted online with your regular Green County Fair entries in order to receive premium.**

Premiums \$ 3.00 \$ 2.75 \$ 2.50 \$ 2.25

CLASS E - FOODS REVUE, Gr. 3-4

Open to Foods & Exploring Members Grades 3-4

Lot LEVEL A

20. Mini Pizzas - plate of 2
21. Invent a snack
22. Breakfast or lunch wrap

CLASS F - FOODS REVUE, Gr. 5-6

Lot LEVEL B

23. Any Main Dish Salad
24. Skillet meal – breakfast, lunch or dinner
25. Mini Pizzas - plate of 2

CLASS G - FOODS REVUE, Gr. 7-9

Lot LEVEL C

26. Homemade Soup
27. Fruit based dessert
28. Breakfast quiche

CLASS H - FOODS REVUE, Gr. 10 & up

Lot LEVEL D

29. Pot Pie
30. International Meal – entrée and side
31. Any meringue pie
32. Any dish prepared with a pressure cooker

FOODS EDUCATIONAL EXHIBITS

Premiums \$ 2.00 \$ 1.75 \$ 1.50 \$ 1.25

Rules and Instructions

- a) Posters can be no larger than 14"x22". Displays can be no larger than 28"x40".

CLASS I - FOODS EDUCATIONAL EXHIBITS, Gr. 3-4

Open to Foods & Exploring Members Grades 3-4

Lot LEVEL A

40. 2-day Food Journal with Explanation (foods eaten)
41. Cooking & Baking Journal with Explanation (foods made)
42. Exhibit identifying foods and where they grow

CLASS J - FOODS EDUCATIONAL EXHIBITS, Gr. 5-6

Lot LEVEL B

43. Compare 2 Side Dishes
44. Healthy Meal under \$15.00 with explanation
45. Cooking & Baking Journal with Explanation (foods made)

CLASS K - FOODS EDUCATIONAL EXHIBITS, Gr. 7-9

Lot LEVEL C

- 46. Diabetic meal plan
- 47. Plan a poor nutrition meal and change it to a good nutrition meal
- 48. Cooking & Baking Journal with Explanation (foods made)

CLASS L - FOODS EDUCATIONAL EXHIBITS, Gr. 10 and up

Lot LEVEL D

- 49. 7 day Meal Plan including costs of food
- 50. Exhibit of a good nutrition meal and a poor nutrition meal
- 51. Exhibit – Making career decisions in the Foods/Nutrition Field
- 52. Cooking & Baking Journal with Explanation (foods made)



FOOD PRESERVATION

Please see Judging Schedule for date and time.

Frozen Foods will be judged first

Premiums \$ 2.00 \$ 1.75 \$ 1.50 \$ 1.25

Foods Preservation Rules and Instructions

- a) The Fair Association is not responsible for articles lost/stolen during fair.
- b)
- c) Only foods preserved, dehydrated, frozen by the member since July 1 of preceding year.
- d) Each frozen exhibit **MUST** be one (1) package (at least 1/2 pint). Must be a clear freezer bag or container.
- e) Canning entries must be made in standard pint or quart jars, except for jams and jellies which can be half pints or jelly jars.
- f) An exhibit consists of one jar.

- g) Posters can be no larger than 14"x22", and displays can be no larger than 28"x40".
- h) Use standard canning instructions from the U.W. – Extension Food Preservation bulletins, available at the UW-Extension Office or online: <https://learningstore.extension.wisc.edu/collections/food-preservation-and-safety> .
- i) Exhibitors are encouraged to remove rings on sealed jars but won't be penalized if they forget.
- j) The right is reserved to open pickles/other products if the method of preserving is doubtful and as a final method to judge the project.
- k) Jars should be clean, not sticky.
- l) Dehydrated foods are exhibited in zip closure bags OR in a canning jar with ring and lid

Labels to be used:

<p align="center">FOOD PRESERVATION – CANNED</p> <p>Date Preserved _____</p> <p>Processing: Pressure Canner <u>OR</u> Hot Water Bath Hot Pack <u>OR</u> Cold Pack: Time: _____ Pressure: _____ Recipe source: _____</p>

<p align="center">FOOD PRESERVATION – FROZEN</p> <p>Date Preserved _____</p> <p>Blanching Time: _____ Pre-Treated: _____</p>

<p align="center">FOOD PRESERVATION – DEHYDRATED</p> <p>Date Preserved _____</p> <p>Time: _____ Pre-Treated: _____</p>

CLASS M - FOOD PRESERVATION, Gr. 3-4

Lot

- 60. Freeze a Fruit
- 61. Freezer Jam
- 62. Dehydrated leafy Herb (i.e. Parsley)
- 63. Dehydrated Apple slices using dehydrator
- 64. Dehydrated Fruit Leather, 1 fruit

CLASS N - FOOD PRESERVATION, Gr. 5-6

Lot

- 70. Freeze a vegetable
- 71. Applesauce, frozen
- 72. Dehydrated Bananas using dehydrator
- 73. Dried Fruit Leather, two or more ingredients
- 74. Fresh Packed or Quick Process Pickles
- 75. Microwave Jam
- 76. Freezer Jam
- 77. Jam with Pectin
- 78. Salsa, Frozen

CLASS O - FOOD PRESERVATION, Gr. 7-9

Lot

- 90. Fermented/Cured Pickles
- 91. Canned Salsa
- 92. Canned Fruit
- 93. Dehydrated Vegetable
- 94. Dehydrated Meat
- 95. Frozen Main Dish
- 96. Jelly, no pectin
- 97. Exhibit of 3 different spreadable fruit preserves
(may be a jam, jelly, preserve, conserve,
marmalade, or chutney or butter)

CLASS P - FOOD PRESERVATION, Gr. 10 and up

Lot

- 100. Canned Vegetable
- 101. Spaghetti Sauce (no meat)
- 102. Canned Fruit
- 103. Fruit Pie Filling
- 104. Pickled Vegetable
- 105. Bread and Butter Pickle
- 106. Pressure Canned Tomatoes

BAKED GOODS

Please see Judging Schedule for date and time.

Baked Goods Rules and Instructions

- a) All exhibits must be homemade from scratch and the work of the exhibitor.
- b) Recipe **MUST** be stapled to the entry tag.
- c) All exhibits will be displayed on a Styrofoam plate in a zip lock bag. **Baked goods may be brought in before 9:00 a.m. the day of judging.**

Premiums \$ 2.00 \$ 1.75 \$ 1.50 \$ 1.25

CLASS Q - BAKED GOODS, Gr. 3-4

Lot

- 110. Granola bars, plate of 3
- 111. Any drop cookie, plate of 3
- 112. Muffins, any type, plate of 3
- 113. Pretzels - baking powder, plate of 3

CLASS R - BAKED GOODS, Gr. 5-6

Lot

- 114. Quick bread - any type - ½ loaf
- 115. Brownies – unfrosted, no nuts - 4x4 inch piece with edge
- 116. Any molded cookie, plate of 3
- 117. Pretzels - yeast, plate of 3

CLASS S - BAKED GOODS, Gr. 7-9

Lot

- 118. Any rolled cookie, plate of 3 (unfrosted)
- 119. Hand-made yeast bread, 1/2 loaf
- 120. Chocolate cake - ¼ of cake
- 121. Any single crust pie, ¼ of pie

CLASS T-BAKED GOODS, Gr. 10 and up

Lot

- 122. Angel Food or sponge cake - ¼ of cake
- 123. International/ethnic bread
- 124. Yeast dinner rolls, display of 3
- 125. Double crusted fruit pie, 1/4 of pie

CONSUMER SAVVY

Please see Judging Schedule for date and time.

Premiums \$ 2.00 \$ 1.75 \$ 1.50 \$ 1.25

Consumer Savvy Rules and Instructions

- a) Exhibitors must be enrolled in the Foods or Consumer Savvy Project
- a) One entry per lot.
- b) Posters can be no larger than 14"x22", and displays can be no larger than 28"x40".
- b) Fair Association not responsible for any articles that are lost or stolen at the fair

CLASS U - CONSUMER SAVVY, Gr. 3-6

Lot Level A

- 130. Exhibit of different shopping styles
- 131. Prepare a sample shopping list
- 132. Savings plan
- 133. Spending habits log
- 134. Comparing costs of similar products
- 135. Cyber consumerism: researching shopping sites

CLASS V - CONSUMER SAVVY, Gr. 7-9

Lot Level B

- 140. Consumer manners, customs
- 141. Role of personal values in decision-making
- 142. Planning for a major purchase
- 143. Impact of advertising on children
- 144. Create an ad
- 145. Comparing results of search engines

CLASS W - CONSUMER SAVVY, Gr. 10 and up

Lot Level C

- 150. Where products are manufactured
- 151. Comparing different economies with the U.S.
- 152. Checking website information accuracy
- 153. Comparing TV, radio ads to print
- 154. Interviewing a shop owner
- 155. Product complaint letter
- 156. True costs of owning a car