

**ATCP 160.71 – FOODS AND NUTRITION –
DEPARTMENT 25**

**Adult Superintendents: Pat Sleiter, Deb Myers,
Sharon Blohowiak, DarLyne Schneider**

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-B): Please see the Cake Revue and Foods revue letters that accompany the pre-fair online registration for these judging events.



CLASS A – CAKE REVUE

**Judged: Saturday, March 17, 2:00 p.m.
Green County Justice Center**

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
- f) Grades are as of January 1st of exhibit year.

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

**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.)

Open to Foods Members Grades 5-6: Foods Level B

4. Decorated mini cakes with theme (small cakes made with molds – NOT CUPCAKES (plate of three))
5. Decorated cookies using tips
6. Character cake from molds

Open to Foods Members Grades 7-9: Foods Level C

7. 3D cake design
8. Spring, Easter, or St. Patrick's Day theme cake
9. Cake covered and decorated with fondant

**Open to Foods Members Grades 10 & Up:
Foods Level D**

10. Three tier cake – member's own design
11. Cake with fondant (using advanced techniques)
12. Designed cupcake cake, with minimum of 24 cupcakes

CLASS B – FOODS REVUE

**Judging: Saturday, April 14, 9:00 a.m.
Green County Justice Center**

Conference Judged

Foods Revue Rules and Instructions

- a) One exhibit per member (not including educational exhibit). May exhibit only under one unit.
- 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

LEVEL A

Open to Foods & Exploring Members Grades 3-4

1. Breakfast muffins – plate of 3 (i.e. bran, blueberry)
2. Invent a snack
3. Breakfast or lunch wrap

LEVEL B

Open to Foods Members Grades 5-6

4. Any Main Dish Salad
5. Sub Sandwich
6. Picnic Meal

LEVEL C

Open to Foods Members Grades 7-9

7. Tailgate Party
8. Quick meal
9. Stir Fry

LEVEL D

Open to Foods Members Grades 10 and Up

10. Camp out Meal
11. International Meal – entrée and side
12. Using a Magazine Picture, Duplicate the Meal

CLASS C – FOODS EDUCATIONAL EXHIBITS

Judging: Friday – approx. 11:00am
(following Classes D and E)
Exhibition Hall

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

Foods Revue Rules and Instructions

- a) Limit of 1 entry
- b) Exhibit must be checked in on Tuesday of the Fair, between Noon – 7:00 PM.
- c) Poster can be no larger than 14"x22". Displays can be no larger than 28"x40".

Conference Judged

LEVEL A

Open to Foods & Exploring Members Grades 3-4

1. 2-day Food Journal with Explanation (foods eaten)
2. Evaluate: Candy vs another snack
3. Poster identifying foods and where they grow

LEVEL B

Open to Foods Members Grades 5-6

4. Compare 2 Side Dishes
5. Healthy Meal under \$15.00 with explanation
6. Proper table setting

LEVEL C

Open to Foods Members Grades 7-9

7. Diabetic meal plan
8. Plan a poor nutrition meal and change it to a good nutrition meal
9. Demonstration of any nutrition concept at least 3 minutes in length

LEVEL D

Open to Foods Members Grades 10 & up

10. 7 day Meal Plan including costs of food
11. 10. Display board of a good nutrition meal and a poor nutrition meal
12. Poster/Exhibit – Making career decisions in the Foods/Nutrition Field



- l) The right is reserved to open pickles/other products if method of preserving is doubtful and as a final method to judge the project.
- m) Jars should be clean, not sticky.
- n) Dehydrated foods are exhibited in zip closure bags OR in a canning jar with ring and lid

CLASS D – FOOD PRESERVATION

Judging: Friday – approx. 10:00am
Exhibition Hall
Frozen Foods will be judged first

Conference Judged

Foods Preservation Rules and Instructions

- a) Fair Association is not responsible for articles lost/stolen during fair.
- b) Class D exhibits must be checked in on Tuesday of the Fair, between Noon-7:00pm.
- 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 clear freezer bag or container.
- e) Frozen food will be judged first, and will be brought in the day of judging between 8:30 – 9:30 AM.
- f) Canning entries must be made in standard pint or quart jars, except for jams and jellies which can be half pints or jelly jars.
- g) An exhibit consists of one jar.
- h) Limit of 4 entries.
- i) Posters can be no larger than 14”x22”, and displays can be no larger than 28”x40”.
- j) Use standard canning instructions from the U.W. – Extension Food Preservation bulletins, available at the UW-Extension Office or online: <https://learningstore.uwex.edu/Food-Preservation-and-Safety-C60.aspx>.
- k) Exhibitors are encouraged to remove rings on sealed jars, but will not be penalized if they forget.

Labels to be used:

FOOD PRESERVATION – CANNED

Date Preserved _____

Processing:

Pressure Canner OR Hot Water Bath

Hot Pack OR Cold Pack:

Time: _____ Pressure: _____

Recipe source: _____

FOOD PRESERVATION – FROZEN

Date Preserved _____

Blanching Time: _____ Pre-Treated: _____

FOOD PRESERVATION – DEHYDRATED

Date Preserved _____

Time: _____ Pre-Treated: _____

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

Level A – Grades 3-4

Lot

1. Freeze a Fruit
2. Freezer Jam
3. Dehydrated leafy Herb (i.e. Parsley)
4. Dehydrated Apple slices using dehydrator
5. Dehydrated Fruit Leather, 1 fruit

CLASS E – BAKED GOODS

Level B – Grades 5-6

Lot

6. Freeze a vegetable
7. Applesauce, frozen
8. Dehydrated Bananas using dehydrator
9. Poster: Blanching vs. Non-Blanching of Vegetables
10. Dried Fruit Leather, two or more ingredients
11. Fresh Packed or Quick Process Pickles
12. Microwave Jam
13. Freezer Jam
14. Jam with Pectin
15. Salsa, Frozen

Level C – Grades 7-9

Lot

16. Fermented/Cured Pickles
17. Canned Salsa
18. Canned Fruit Gr. 7-9
19. Dehydrated Vegetable
20. Dehydrated Meat
21. Frozen Main Dish
22. Jelly, no pectin
23. A display of 3 different spreadable fruit preserves (may be a jam, jelly, preserve, conserve, marmalade, or chutney or butter)

Level D – Grades 10 & up

Lot

24. Canned Vegetable
25. Spaghetti Sauce (no meat)
26. Canned Fruit Gr. 10 & up
27. Fruit Pie Filling
28. Pickled Vegetable
29. Bread and Butter Pickle
30. Pressure Canned Tomatoes

Judging: Friday – approx. 10:00am
(Following the judging of Class D: Food Preservation)
Exhibition Hall

Conference Judged

Baked Goods Rules and Instructions

- a) All exhibits must be homemade from scratch.
- b) Recipe **MUST** be stapled to the entry tag.
- c) All exhibits will be displayed on a Styrofoam plate in a zip lock bag. (Can pick up at Extension office or on Tuesday in Exhibition Hall, near the Foods & Flowers Department.)
- d) **You are to pick up your entry tickets (Noon-6:30pm).**
- e) **Baked goods must be brought and checked in between 8:30-9:30am on Friday, at the Foods Department display.**
- f) Bring whole pan/loaf (any size acceptable). Only a portion is kept for fair exhibition, the rest may be taken home by the exhibitor when judging is complete.
- g) Limit two entries per exhibitor.

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

Grades 3-4

Lot

1. Granola bars, plate of 3
2. Oatmeal cookies, plate of 3
3. Bran muffins, plate of 3

Grades 5-6

4. Bundt Cake, unfrosted, not chocolate
5. Brownies from scratch – unfrosted, no nuts
6. Chocolate cake from scratch, replace oil with applesauce, unfrosted

Grades 7-9

7. Banana Bread, Whole loaf
8. Hand-made yeast bread, Whole loaf
9. Cinnamon yeast rolls - unfrosted, plate of 3

Grades 10 and Up

10. Angel Food Cake from scratch (bring entire cake for judging)
11. International/ethnic bread
12. Double crusted fruit pie, whole pie

Lot **Open to Members Grades 10 and Above –
Consumer Roadmap – Level C**

13. Where products are manufactured
14. Comparing different economies with U.S.
15. Checking website information accuracy
16. Comparing TV, radio ads to print
17. Interviewing a shop owner
18. Product complaint letter
19. True costs of owning a car

CLASS F – CONSUMER SAVVY

Judging: Friday at approx.11:00 a.m.

(Following the judging of Class C: Foods Educational Exhibits)

Exhibition Hall

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

Lot **Open to Grades 3-6 – The Consumer in Me –
Level A**

1. Poster or display of different shopping styles
2. Prepare a sample shopping list
3. Savings plan
4. Spending habits log
5. Comparing costs of similar products
6. Cyber consumerism: researching shopping sites

Lot **Open to Members Grades 7-9 – Consumer
Wise – Level B**

7. Consumer manners, customs
8. Role of personal values in decision-making
9. Planning for a major purchase
10. Impact of advertising on children
11. Create an ad
12. Comparing results of search engines