

ATCP 160.71 – FOODS AND NUTRITION –
DEPARTMENT 25

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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.



CAKE REVUE - CANCELLED

Judged: Saturday, March 28, 1:00 p.m.
Green County Justice Center

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
- 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 - **CANCELLED**

Judging: Saturday, April 18, 1:00 p.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

CLASS E - FOODS REVUE, Gr. 3-4

Open to Foods & Exploring Members Grades 3-4

Lot LEVEL A

20. Breakfast muffins – plate of 3 (i.e. bran, blueberry)
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. Baked Pasta

CLASS G - FOODS REVUE, Gr. 7-9

Lot LEVEL C

26. Homemade Soup
27. Fruit based dessert
28. Stir Fry

CLASS H - FOODS REVUE, Gr. 10 and up

Lot LEVEL D

29. Homemade Pizza, including crust
30. International Meal – entrée and side
31. Using a Magazine Picture, Duplicate the Meal
32. Any dish prepared with a pressure cooker

FOODS EDUCATIONAL EXHIBITS

Judging: Friday – approx. 11:00am
(following Food Preservation & Baked Goods)
Exhibition Hall

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

Foods Revue Rules and Instructions

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

Conference Judged

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. Evaluate: Candy vs another snack
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. Proper table setting

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. Demonstration of any nutrition concept at least 3 minutes in length

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. Exhibit: Blanching vs. Non-Blanching of Vegetables



FOOD PRESERVATION

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

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

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) Posters can be no larger than 14"x22", and displays can be no larger than 28"x40".
- i) 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>.
- j) Exhibitors are encouraged to remove rings on sealed jars but won't be penalized if they forget.
- k) The right is reserved to open pickles/other products if method of preserving is doubtful and as a final method to judge the project.
- l) Jars should be clean, not sticky.
- m) Dehydrated foods are exhibited in zip closure bags OR in a canning jar with ring and lid

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 – DEHYDRATED

Date Preserved _____

Time: _____ Pre-Treated: _____

FOOD PRESERVATION – FROZEN

Date Preserved _____

Blanching Time: _____ Pre-Treated: _____

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

Judging: Friday – approx. 10:00am
(Following the judging of 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.

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

CLASS Q - BAKED GOODS, Gr. 3-4

Lot

- 110. Granola bars, plate of 3
- 111. Sugar cookies, any shape/no frosting, plate of 3
- 112. Fruit muffins, any fruit, plate of 3

CLASS R - BAKED GOODS, Gr. 5-6

Lot

- 113. Bundt Cake, unfrosted, not chocolate
- 114. Brownies from scratch – unfrosted, no nuts
- 115. Pineapple upside down cake from scratch

CLASS S - BAKED GOODS, Gr. 7-9

Lot

- 116. Fruit crisp, entire pan exhibited
- 117. Hand-made yeast bread, Whole loaf
- 118. Sticky bottom rolls – entire pan brought turned out on a plate or tray

CLASS T-BAKED GOODS, Gr. 10 and up

Lot

- 119. Angel Food or sponge cake from scratch
(bring entire cake for judging)
- 120. International/ethnic bread
- 121. Double crusted fruit pie, whole pie

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

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 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