



## ATCP 160.71 – FOODS AND NUTRITION – DEPARTMENT 25

**Please see the Judging Schedule for dates and times.**

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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 the 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. Requests for reasonable accommodations for disabilities or limitations should be made in writing to the Green County Fair Office as early as possible prior to these contests so that proper arrangements can be made.



### **CAKE REVUE (Class A-D)**

**Saturday, April 30, 2022**  
**2:00 - 3:30 PM**

**Rooms 1-3, Green County Justice Center, Monroe**

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

- a) **Exhibitors must register for this contest by Sunday, April 24, 2022** using the following link: <https://forms.gle/DmMNAxQYpCuXsLPWA>
- b) Must decorate cakes and cookies. (Please – **NO** styrofoam)
- c) Cakes must be frosted by the youth.
- d) Limit of 2 entries per exhibitor (Class A-D)
- e) Grades are as of January 1<sup>st</sup> of exhibit year.

- f) 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** **Conference Judging**

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.) Can use frosting or fondant.

### **CLASS B - CAKE REVUE, Gr. 5-6**

#### **Foods Level B**

**Lot** **Conference Judging**

4. Decorated single layer mini cakes with the same theme (plate of 3). Mini cakes are either 3" or 4" in diameter and not large cupcakes.
5. Double layer cake, round or square, up to 9" – do your own thing. All toppings must be edible (candy, gumpaste, coconut, chips, nuts, etc.) Can use frosting or fondant.
6. Character cake from a mold - decorated with a star tip.

### **CLASS C - CAKE REVUE, Gr. 7-9**

#### **Foods Level C**

**Lot** **Conference Judging**

7. Create your own 3D cake not from molds.
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

#### Lot

#### Conference Judging

10. Two tier cake, round or square, base tier no larger than 9". All toppings must be edible (candy, gumpaste, coconut, chips, nuts, etc). Can use frosting or fondant.
11. Rolled Cake - member's own design
12. Decorated double layer cake (minimum) using advanced techniques (example: drip cake, carved cake advanced frosting technique, etc.).

## FOODS REVUE (Class E-H)

*Saturday, March 26, 2022*

*2:00 - 3:30 PM*

*Rooms 1-3, Green County Justice Center, Monroe*

### Foods Revue Rules and Instructions

- a) Exhibitors must register for this contest by **Sunday, March 20, 2022** using the following link: <https://forms.gle/6MNidwGe4PZXaWXp7>
- b) Limit of 2 entries per member (Class E-H)
- c) Grades are as of January 1<sup>st</sup> of exhibit year.
- d) **Entries must be submitted online with your regular Green County Fair entries in order to receive premium.**
- e) Be prepared to explain to the judge and others why you chose the food that you did and how you prepared the food, including what ingredients and equipment you used.
- f) Using a place or table setting is required as part of a Foods Revue exhibit. Please read the place setting expectations specific to your grade category. Your place setting should be set up so that it is facing the judge. Set up your display at the Foods Revue with **NO HELP FROM PARENTS OR LEADERS.**
- g) The exhibitor should make every effort to maintain food safety standards prior to serving the food (keep hot foods hot and cold foods cold). The judge reserves the right to decide whether to sample a food as part of the judging process.

- h) Bring a copy of the recipe to the Foods Revue event. Recipes should be printed neatly or typed on one side of paper or cards.

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

## CLASS E - FOODS REVUE, Gr. 3-4

### *Open to Foods & Exploring Members Grades 3-4*

Display your food item using a place setting, including napkin, silverware, plate and glassware.

DO NOT bring a tablecloth, placemat, or centerpiece.

#### Lot LEVEL A

#### Conference Judging

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

## CLASS F - FOODS REVUE, Gr. 5-6

Bring a place setting, including a placemat or tablecloth, napkin, silverware, plate and glassware. DO NOT bring a centerpiece.

Provide a written menu for a meal which includes the dish you made.

#### Lot LEVEL B

#### Conference Judging

23. Any Main Dish Salad
24. Skillet meal – breakfast, lunch or dinner
25. Pizza - minimum 12" - any choice of topping(s)

## CLASS G - FOODS REVUE, Gr. 7-9

Bring the table service you will need, including dishes, silverware, tablecloth/placemat, napkin, and a centerpiece.

Provide a written menu for a meal which includes the dish you made.

#### Lot LEVEL C

#### Conference Judging

26. Homemade Soup of any kind
27. Fruit based dessert (example: cobbler)
28. Quiche of any kind

## CLASS H - FOODS REVUE, Gr. 10 & up

Provide the menu and recipes of the product(s) made.

All items must be made from scratch.

Bring table service, including dishes, silverware, tablecloth/placemat, napkin, centerpiece, and a beverage.

Lot LEVEL D **Conference Judging**

29. Pot Pie
30. International Meal – entrée and side
31. Meringue pie of any flavor
32. Any dish prepared with a pressure cooker or instant pot

## FOODS EDUCATIONAL EXHIBITS

**Please see the Judging Schedule for date and time.**

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 **Conference Judging**

40. 2-day Food Journal with Explanation (foods eaten)
41. Cooking & Baking Journal with Explanation (foods made)
42. Poster of a single table setting

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

Lot LEVEL B **Conference Judging**

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 **Conference Judging**

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 you prepared this year)

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

Lot LEVEL D **Conference Judging**

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 (new foods you prepared this year)



## FOOD PRESERVATION

**Please see the 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 the fair.
- b) Only foods preserved, dehydrated, frozen by the member since July 1 of preceding year.
- c) Each frozen exhibit MUST be one (1) package (at least 1/2 pint). Must be a clear freezer bag or container.
- d) Canning entries must be made in standard pint or quart jars, except for jams and jellies which can be half pints or jelly jars.
- e) An exhibit consists of one jar.
- f) Posters can be no larger than 14"x22", and displays can be no larger than 28"x40".
- g) Use standard canning instructions from the UW-Madison – Extension Food Preservation bulletins, available at the Extension Office or online: <https://learningstore.extension.wisc.edu/collections/food-preservation-and-safety> .
- h) Exhibitors are encouraged to remove rings on sealed jars but won't be penalized if they forget.
- i) 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.
- j) Jars should be clean, not sticky.
- k) 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

**Conference Judging**

60. Freeze a Fruit (example: strawberry, peach, blueberry, etc.)
61. Freezer Jam of any kind
62. Dehydrated Herb
63. Dehydrated fruit slices
64. Dehydrated Fruit Leather, use any kind of fruit

## CLASS N - FOOD PRESERVATION, Gr. 5-6

- Lot** **Conference Judging**
- 70. Freeze a vegetable
  - 71. Applesauce, frozen
  - 72. Dehydrated fruit 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 or canned
  - 79. Exhibit of 3 different spreadable fruit preserves  
(may be a jam, jelly, preserve, conserve,  
marmalade, chutney, or butter)

## CLASS O - FOOD PRESERVATION, Gr. 7-9

- Lot** **Conference Judging**
- 90. Fermented/Cured Pickles
  - 91. Canned Salsa
  - 92. Canned Fruit
  - 93. Dehydrated Vegetable
  - 94. Dehydrated Meat
  - 95. Frozen Main Dish
  - 96. Canned Vegetable
  - 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** **Conference Judging**
- 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 the 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** **Conference Judging**
- 110. Granola bars, plate of 3
  - 111. Any 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** **Conference Judging**
- 114. Quick bread - any type - whole loaf – will be cut at judging
  - 115. Brownies – unfrosted, no nuts - 9x9 pan maximum
  - 116. Any molded/cookie cutter cookie, plate of 3
  - 117. Pretzels - yeast, plate of 3

## CLASS S - BAKED GOODS, Gr. 7-9

- Lot** **Conference Judging**
- 118. Any rolled or pressed cookie, plate of 3 (unfrosted) (example pinwheel, krumcake, etc)
  - 119. Hand-made yeast bread, whole loaf – will be cut at judging
  - 120. Chocolate cake 9” round maximum - will be cut at judging
  - 121. Any single crust pie, whole pie - will be cut at judging

## CLASS T-BAKED GOODS, Gr. 10 and up

- Lot** **Conference Judging**
- 122. Angel Food or sponge cake - will be cut at judging
  - 123. International/ethnic bread
  - 124. Yeast dinner rolls, display of 3
  - 125. Double crusted fruit pie, whole pie - will be cut at judging

## CONSUMER SAVVY

**Please see the 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