



**Foods Rules and Instructions**

1. Read the **General Fair Rules & Instructions** document!
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 Food and Nutrition 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.

**CAKE REVUE (Class A-D) Premiums: \$3.00 \$2.75 \$2.50 \$2.25**

REGISTRATION: MARCH 21 – APRIL 5, 2024

CHECK-IN: SATURDAY, APRIL 13, 2024 @ 12:3 PM

JUDGING: SATURDAY, APRIL 13, 2024 @ 1PM

JUDGING LOCATION: GREEN COUNTY JUSTICE CENTER



**Rules & Instructions**

- a) Exhibitors must register for this contest between March 21, 2024 and April 5, 2024 using the FairEntry Link that will be found on the Fairground’s website.
- b) Must decorate cakes and cookies. (Please – **NO** styrofoam)
- c) All decorations, toppings and supports **MUST** be edible
- d) Cakes must be frosted by the youth.
- e) Limit of 2 entries per exhibitor (Class A-D)
- 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**

Lot **Conference Judging**

1. Decorated cookies (plate of three)
2. Decorated cupcakes (plate of three)
3. Any other single layer cake up to 9”.

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

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. Bunt Cake (frosted or unfrosted)
6. Character cake from a mold - decorated with a star tip.

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

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 +**

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. Cake Roll - exhibitors own design
12. Decorated double layer cake (minimum) using advanced techniques (example: drip cake, carved cake advanced frosting technique, etc.).

# Department 25 – Foods & Nutrition

ATCP 160.71

SEE INDIVIDUAL CLASSES  
FOR REGISTRATION, CHECK-IN, & JUDGING INFORMATION  
JUDGING STYLE: DANISH & CONFERENCE

Superintendents: Pat Sleiter – [sleiter@tds.net](mailto:sleiter@tds.net), Deb Myers – [april18@tds.net](mailto:april18@tds.net),  
DarLyne Schneider- [darschneider20@gmail.com](mailto:darschneider20@gmail.com), Heidi Rufer [heididessert@yahoo.com](mailto:heididessert@yahoo.com)

**FOODS REVUE (Class E-H) Premiums: \$3.00 \$2.75 \$2.50 \$2.25**

**REGISTRATION: FEBRUARY 1-16, 2024**

**CHECK-IN: SATURDAY, FEBRUARY 24, 2024 @ 12:30 PM**

**JUDGING: SATURDAY, FEBRUARY 24, 2024 @ 1 PM**

**JUDGING LOCATION: GREEN COUNTY JUSTICE CENTER**

## Foods Revue Rules and Instructions

- a) Exhibitors must register for this contest between February 1, 2024 and February 16, 2024 using the FairEntry Link that will be found on the Fairground's website.
- b) Limit of 2 entries per member (Class E-H)
- c) **Entries must be submitted online with your regular Green County Fair entries in order to receive premium.**
- d) 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.
- e) Classes G & H should bring a place setting (which includes a placemat or tablecloth, napkin, silverware, plate and glassware) PLUS bring a centerpiece.
- f) Classes E & F ONLY: Bring a place setting, which includes a placemat or tablecloth, napkin, silverware, plate and glassware. Do NOT bring a centerpiece.
- g) Provide a written menu for a meal which includes the dish you made.
- h) 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.
- i) 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.
- j) All food exhibits MUST bring a copy of the exhibit recipe to the Foods Revue event. Recipes should be printed neatly or typed on one side of paper or cards.
- k) Paper or plastic place settings are allowed in lots 20-22

### CLASS E - Gr. 3-4

Lot

**Conference Judging**

20. Mini Pizzas (size: 3-6 inch) - plate of 2 any toppings
21. Homemade cooked pudding (two ½ cup servings)-any flavor
22. Deviled eggs – plate of 3

### CLASS F - Gr. 5-6

Lot

**Conference Judging**

23. Any Main Dish Salad (bring whole salad, with one serving presented)
24. Quiche
25. Meal in a bowl (must contain a protein, vegetable, and a whole grain)

### CLASS G - Gr. 7-9

Lot

**Conference Judging**

26. Homemade Soup of any kind (bring at least 1 quart of soup, with one serving presented)

27. Grazing board (only lot 27 exempt from Class G place setting rule) - at least 5 items, with at least 3 made from scratch (may include dips). Examples: breakfast, appetizer, or dessert boards
28. Family favorite main dish meal (bring whole main dish, with one serving presented)

### CLASS H - Gr. 10 & up

Lot

**Conference Judging**

29. Double crusted Pot Pie-any protein (bring whole pie, judge will instruct when to cut and serve)
30. Picture Recipe – replicate a pictured recipe. Must bring along the picture for judging.
31. Charcuterie board - (only this lot 31 exempt from Class H place setting rule above) - at least 10 items, with at least 5 made from scratch (may include dips). Examples: breakfast, appetizer, tailgating or dessert boards
32. Any main dish prepared with a pressure cooker or instant pot (bring entire main dish, with one serving presented)

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### FOODS EDUCATIONAL EXHIBITS

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

REGISTRATION: APRIL 20 – MAY 20, 2024

CHECK-IN: MONDAY, JULY 15, 2024 @ 8-10:30 AM

JUDGING: MONDAY, JULY 15, 2024 @ 11 AM

JUDGING LOCATION: FAIRGROUNDS EXHIBITION HALL

### Rules and Instructions

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

#### CLASS I - Gr. 3-4

Lot **Conference Judging**

40. 2-day Food Journal with Explanation (foods eaten)
41. Cooking & Baking Journal with Explanation (foods made)- with minimum of 5 journal entries
42. Poster of a single table setting

#### CLASS J - Gr. 5-6

Lot **Conference Judging**

43. Compare 2 Side Dishes (nutrition, cost, and preparation time comparison)
44. Healthy Meal under \$15.00 with explanation
45. Cooking & Baking Journal with Explanation (foods made)- with minimum of 5 journal entries

#### CLASS K - Gr. 7-9

Lot **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)- with minimum of 7 journal entries

#### CLASS L - Gr. 10 and up

Lot **Conference Judging**

49. 7 day Meal Plan including costs of food
50. Exhibit of a good nutrition meal and a poor nutrition meal from any fast food menus
51. Cooking & Baking Journal with Explanation (new foods you prepared this year)-with minimum of 10 journal entries

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DarLyne Schneider- [darschneider20@gmail.com](mailto:darschneider20@gmail.com), Heidi Rufer [heididessert@yahoo.com](mailto:heididessert@yahoo.com)

**FOOD PRESERVATION Premiums: \$2.00 \$1.75 \$1.50 \$1.25**

**REGISTRATION: APRIL 20 – MAY 20, 2024**

**CHECK-IN: MONDAY, JULY 15, 2024 @ 8-10:30 AM**

**JUDGING: MONDAY, JULY 15, 2024 @ 11 AM**

**JUDGING LOCATION: FAIRGROUNDS EXHIBITION HALL**



## Foods Preservation Rules and Instructions

- Only foods preserved, dehydrated, frozen by the member since August 1 of preceding year.
- Frozen Foods will be judged first.
- Each frozen exhibit MUST be one (1) package (at least 1 Cup). Must be a clear freezer bag or container.
- Canning entries must be made in standard pint or quart jars, except for jams and jellies which can be half pints or jelly jars.
- An exhibit consists of one jar.
- Posters can be no larger than 14"x22", and displays can be no larger than 28"x40".
- Use standard canning instruction from any USDA approved source, including UW-Madison - Extension Food Preservation bulletins, available at the Extension Office or online:  
<https://learningstore.extension.wisc.edu/collections/food-preservation-and-safety>.
- Please be aware that Hot Water Bath or Steam Canners can be used for high acid foods (like most jams, jellies, fruits, pickles and salsa), but a Pressure canner must be used for low acid foods, such as meats and vegetables.
- Exhibitors are encouraged to remove rings on sealed jars but won't be penalized if they forget.
- 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.
- Jars should be clean, not sticky.
- Dehydrated foods are exhibited in zip closure bags OR in a canning jar with ring and lid
- All exhibits must be labeled with information from any of the three categories of labels provided

Labels to be used:

<b>FOOD PRESERVATION – FROZEN</b>
Date Preserved _____
Blanching Time: _____ Pre-Treated: _____

<b>FOOD PRESERVATION – DEHYDRATED</b>
Date Preserved _____
Time: _____ Pre-Treated: _____

<b>FOOD PRESERVATION – CANNED</b>
Date Preserved: _____
Processing Methods: <input type="checkbox"/> Pressure Canner <input type="checkbox"/> Hot Water Bath <input type="checkbox"/> Steam Canner <input type="checkbox"/> Hot Pack <input type="checkbox"/> Cold Pack
Time: _____ Pressure: _____
Recipe Source: _____

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### CLASS M - Gr. 3-4

Lot **Conference Judging**

60. Frozen Fruit (example: strawberry, peach, blueberry, etc.)-1 Cup
61. Freezer Jam of any kind-1 jar or container
62. Dehydrated Herb - ½ Cup
63. Dehydrated fruit -1 Cup
64. Dehydrated Fruit Leather, use any kind of fruit- minimum of 5 pieces

### CLASS N - Gr. 5-6

Lot **Conference Judging**

70. Frozen vegetable- 1 jar or container
71. Applesauce, frozen- 1 jar or container
72. fruit using dehydrator (any kind)-1 Cup
73. Dried Fruit Leather, two or more ingredients- minimum 5 pieces
74. Fresh Packed or Quick Process Pickles-1 jar
75. Freezer Jam- 1 jar or container
76. Jam made with Pectin-1 jar
77. Salsa, Frozen or canned-1 jar
78. Exhibit of 3 different spreadable fruit preserves (may be a jam, jelly, preserve, conserve, marmalade, chutney, or butter)

### CLASS O - Gr. 7-9

Lot **Conference Judging**

90. Fermented/Cured Pickles- 1 jar
91. Canned Salsa-1 jar
92. Canned Fruit-1 jar
93. Dehydrated Vegetable-1 Cup
94. Dehydrated Meat-1 Cup
95. Frozen Main Dish- served in a 9"x13" pan
96. Canned Vegetable-1 jar
97. Exhibit of 3 different spreadable fruit preserves (may be a jam, jelly, preserve, conserve, marmalade, or chutney or butter)

### CLASS P - Gr. 10 and up

Lot **Conference Judging**

100. Canned Vegetable- 1 jar
101. Spaghetti Sauce (no meat)-1 jar
102. Canned Fruit -1 jar
103. Fruit Pie Filling-1 jar
104. Pickled Vegetable-1 jar
105. Bread and Butter Pickle-1 jar
106. Canned Tomatoes-1 jar

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### BAKED GOODS Premiums: \$2.00 \$1.75 \$1.50 \$1.25

REGISTRATION: APRIL 20 – MAY 20, 2024

CHECK-IN: MONDAY, JULY 15, 2024 @ 8-10:30 AM

JUDGING: MONDAY, JULY 15, 2024 @ 11 AM

JUDGING LOCATION: FAIRGROUNDS EXHIBITION HALL

#### Baked Goods Rules and Instructions

- Recipe MUST be stapled to the entry tag.
- All exhibits will be displayed on a Styrofoam plate in a zip lock bag.
- Exhibits requiring a whole pan to be brought in: during judging a piece will be taken out for the judge and exhibiting. The rest will be sent home.
- all entries must follow individual set rules

#### CLASS Q - Gr. 3-4

- | Lot  | Conference Judging                 |
|------|------------------------------------|
| 110. | Sugar Cookie, plate of 3           |
| 111. | Muffins, any type, plate of 3      |
| 112. | Cornbread – 9" pan square or round |

#### CLASS R - Gr. 5-6

- | Lot  | Conference Judging   |
|------|--|
| 113. | Quick bread - any type - whole loaf – will be cut at judging |
| 114. | Dessert Bar - unbaked  |
| 115. | Any molded/cookie cutter cookie, plate of 3                  |

#### CLASS S - Gr. 7-9

- | Lot  | Conference Judging   |
|------|--|
| 116. | Any rolled or pressed cookie, plate of 3 (unfrosted) (example pinwheel, krumkake, etc) |
| 117. | Homemade yeast bread, whole loaf – will be cut at judging                              |
| 118. | Dessert bars, oven-baked and exhibited in a 9"x9" pan                                  |

#### CLASS T- Gr. 10 and up

- | Lot  | Conference Judging   |
|------|--|
| 119. | Angel Food or sponge cake - bring whole cake; a slice will be cut at judging |
| 120. | Specific Holiday Bread   |
| 121. | Yeast dinner rolls, display of 6   |
| 122. | Double crusted fruit pie, whole pie - will be cut at judging                 |

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### CONSUMER SAVVY Premiums: \$2.00 \$1.75 \$1.50 \$1.25

REGISTRATION: APRIL 20 – MAY 20, 2024

CHECK-IN: MONDAY, JULY 15, 2024 @ 8-10:30 AM

JUDGING: MONDAY, JULY 15, 2024 @ 11 AM

JUDGING LOCATION: FAIRGROUNDS EXHIBITION HALL

#### Consumer Savvy Rules and Instructions

- a) One entry per lot.
- b) Posters can be no larger than 14"x22", and displays can be no larger than 28"x40".

#### CLASS U - Gr. 3-6

##### Lot

130. Prepare a sample shopping list
131. Spending habits log
132. Comparing costs of similar products (example: name brand vs. generic)

#### CLASS V - Gr. 7-9

##### Lot

140. What's the difference between need and want?
141. What is it going to take to make a major purchase
142. Setting your goals for the future (including cost and career choice)

#### CLASS W - Gr. 10 and up

##### Lot

150. Knowing where products are manufactured
151. Comparing local shopping ads
152. True costs of owning a vehicle