



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.

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

REGISTRATION: MARCH 17 – 28, 2025
 CHECK-IN: SATURDAY, APRIL 5, 2025 @ 12:3 PM
 JUDGING: SATURDAY, APRIL 5, 2025 @ 1PM
 JUDGING LOCATION: GREEN COUNTY JUSTICE CENTER



Rules & Instructions

- a) Exhibitors must register for this contest is March 17-28, 2025 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)

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. Bundt 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.).

FOODS REVUE (Class E-H)

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

REGISTRATION: FEBRUARY 10-25, 2025

CHECK-IN: SATURDAY, MARCH 1, 2025 @ 12:30 PM

JUDGING: SATURDAY, MARCH 1, 2025 @ 1 PM

JUDGING LOCATION: GREEN COUNTY JUSTICE CENTER

Foods Revue Rules and Instructions

- a) Exhibitors must register for this contest is February 10-25, 2025 using the FairEntry Link that will be found on the Fairground's website.
- b) Limit of 2 entries per member (Class E-H)
- c) 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.
- d) Classes G & H should bring a place setting (which includes a placemat or tablecloth, napkin, silverware, plate and glassware) PLUS bring a centerpiece.
- e) Classes E & F ONLY: Bring a place setting, which includes a placemat or tablecloth, napkin, silverware, plate and glassware. Do NOT bring a centerpiece.
- f) Provide a written menu for a meal which includes the dish you made.
- g) 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.
- h) 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.
- i) 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.
- j) 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)

FOODS EDUCATIONAL EXHIBITS

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

REGISTRATION: APRIL 22 – MAY 22, 2025

JUDGING: MONDAY, JULY 14, 2025 @ 8 - 10 AM (CHECK IN FOR THESE ITEMS IS WHEN THE ITEM IS JUDGED)

JUDGING LOCATION: FAIRGROUNDS EXHIBITION HALL

JUDGING STYLE: FACE-TO-FACE

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

- 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
- 43. Food Safety on Temperatures

CLASS J - Gr. 5-6

Lot

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

CLASS K - Gr. 7-9

Lot

- 48. Diabetic meal plan
- 49. Plan a poor nutrition meal and change it to a good nutrition meal
- 50. Cooking & Baking Journal with Explanation (foods you prepared this year)- with minimum of 7 journal entries
- 51. Food Safety on Food Storage

CLASS L - Gr. 10 and up

Lot

- 52. 7 day Meal Plan including costs of food
- 53. Exhibit of a good nutrition meal and a poor nutrition meal from any fast food menus
- 54. Cooking & Baking Journal with Explanation (new foods you prepared this year)-with minimum of 10 journal entries
- 55. Food Safety used in the Food Service Industry

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

REGISTRATION: APRIL 22 – MAY 22, 2025

JUDGING: MONDAY, JULY 14, 2024 @ 8 - 10 AM

(CHECK IN FOR THESE ITEMS IS WHEN THE ITEM IS JUDGED)

JUDGING LOCATION: FAIRGROUNDS EXHIBITION HALL

JUDGING STYLE: FACE-TO-FACE



Foods Preservation Rules and Instructions

- a) Only foods preserved, dehydrated, frozen by the member since August 1 of preceding year.
- b) Frozen Foods will be judged first.
- c) Each frozen exhibit MUST be one (1) package (at least 1 Cup). 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 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>.
- h) 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.
- 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
- m) All exhibits must be labeled with information from any of the three categories of labels provided

Labels to be used:

FOOD PRESERVATION – FROZEN Date Preserved _____ Blanching Time: _____ Pre-Treated: _____

FOOD PRESERVATION – DEHYDRATED Date Preserved _____ Time: _____ Pre-Treated: _____

FOOD PRESERVATION – CANNED 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: _____

CLASS M - Gr. 3-4

Lot

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

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

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

- 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

BAKED GOODS

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

REGISTRATION: APRIL 22 – MAY 22, 2025

CHECK-IN: MONDAY, JULY 14, 2025 @ 8-10:00 AM

JUDGING: MONDAY, JULY 14, 2024 @ 10:30 AM PROMPTLY

JUDGING LOCATION: FAIRGROUNDS EXHIBITION HALL

JUDGING STYLE: CONFERENCE

Baked Goods Rules and Instructions

- a) Recipe MUST be stapled to the entry tag.
- b) All exhibits will be displayed on a Styrofoam plate in a zip lock bag.
- c) 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.
- d) all entries must follow individual set rules

CLASS Q - Gr. 3-4

Lot

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

CLASS S - Gr. 7-9

Lot

116. Any rolled or pressed cookie, plate of 3 (unfrosted)
117. Homemade yeast bread, whole loaf
118. Dessert bars, oven-baked and exhibited in a 9"x9" pan

CLASS R - Gr. 5-6

Lot

113. Quick bread - any type - whole loaf
114. Dessert Bar - unbaked
115. Any molded/cookie cutter cookie, plate of 3

CLASS T - Gr. 10 and up

Lot

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

CONSUMER SAVVY

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

REGISTRATION: APRIL 22 – MAY 22, 2025

JUDGING: MONDAY, JULY 15, 2024 @ 11 AM – 1 PM (CHECK IN FOR THESE ITEMS IS WHEN THE ITEM IS JUDGED)

JUDGING LOCATION: FAIRGROUNDS EXHIBITION HALL

JUDGING STYLE: FACE-TO-FACE

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)

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 V - Gr. 7-9

Lot

140. What's the difference between need and want?

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