

DEPT 25 – FOODS & NUTRITION, PRESERVATION, & FOODS REVUE

General Rules

1. Foods Fair will be held on the Saturday before the St. Croix County Fair in the commercial exhibits building on the fairgrounds. All food exhibits will be conference judged from Noon – 3 p.m. **Cake Decorating and the Foods Revue will be held on the second Saturday in June. Location and time to be determined.**
2. All exhibits must be ready to be judged 30 minutes prior to end time. If not in place exhibits will not be judged.
3. Non-perishable items such as cookbooks, canned foods, record book sheets, etc. will kept and displayed at the St. Croix County Fair.
4. Tables will be provided for you to get your items ready for judging. **Exhibitors must make and plate their own exhibits. Exhibitors must supply their own serving utensils and disposable plates.**
5. All food preparation shall be made from basic ingredients. Packaged foods not allowed unless included in recipe. Members of the same family should make separate batches of food.
6. Exhibit Suggestions: 3 cookies, 3 bars sized 2x2, 3 muffins or rolls, 4” corner of cake or 1/4 of round cake, 1/2 loaf of bread, 2 cups granola or snack mix, 3 pieces of candy, 1 serving or salad, soup, sandwich, entrée, recipe book, menu plan, poster (14”x22”), essay or anything related to food careers or safety, etc.
7. All Food entries must include recipe. Classes C and D must have nutritional breakdown of item. A suggested nutritional calculator website is www.verywellfit.com
8. An exhibitor is limited to 8 exhibits in Foods & Nutrition Class A, B, C, and D.

Foods & Nutrition

Premiums: Blue (1.75) Red (1.50) White (1.25) Pink (1.00)

Class A – Grade 3-5

Class B – Grade 6-7

Class C – Grade 8-9

Class D – Grade 10-13

Lot No

- | | | |
|---------------------------|---------------------------|---------------------------|
| 1. Exhibit made by member | 4. Exhibit made by member | 7. Exhibit made by member |
| 2. Exhibit made by member | 5. Exhibit made by member | 8. Exhibit made by member |
| 3. Exhibit made by member | 6. Exhibit made by member | |

Reserve Champion & Champion – Ribbon for each Class

Reserve Grand Champion & Grand Champion Foods & Nutrition – Rosette (Classes A-D)

Class E – Foods Revue

Premiums: Blue (3.00) Red (2.50) White (2.25) Pink (2.00)

Cloverbuds receive a Participation Ribbon

Rules: Check with Extension Office for Full Rules

1. Held the second Saturday in June, time and place to be determined. All tables are to be set up by judging time by exhibitor, doors will be open 1/2 hour prior to judging. Any late setups will be dropped on ribbon placement. Cloverbuds DO NOT set up a table & settings. Judging will begin at 9AM.
2. All tables MUST stay in place until judging is completed, except Cloverbuds.
3. Cloverbuds bring a nutritious snack & recipe and tell the judge how you made it & why it is nutritious.
4. Bring the following with you: card table, table covering (place mat or cloth), dishes, silverware, glass for one table setting (only bring those utensil items used in your menu), centerpiece, menu card (list all food and beverage served), Recipe card (list recipe of the item you made), One menu item to be judged, this can be food or drink. No beverages on table unless it is the item to be judged.
5. Each exhibitor should set up their own table setting without parents’ assistance.
6. Keep hot food hot and cold food cold. There will be a refrigerator available but, no stove, oven, or microwave. Exhibitor may bring electric cookware (hot plate, crock pot, etc.)

Lot No

- | | | | |
|---------------|-------------------------|-------------------------|--------------------|
| 1. Cloverbuds | 2. Exhibitors Grade 3-5 | 3. Exhibitors Grade 6-8 | 4. Exhibitors 9-13 |
|---------------|-------------------------|-------------------------|--------------------|

Reserve Champion & Champion Foods Revue (Each Lot) – Ribbon

Reserve Grand Champion & Grand Champion Foods Revue (Over All) – Rosette

Foods Preservation

Premiums: Blue (1.75) Red (1.50) White (1.25) Pink (1.00)

Rules:

1. Open to exhibitors enrolled in Food Preservation project and must be work of this fair year.
2. All items are conference judged at Foods Fair, Saturday before St. Croix County Fair and kept for display at fair.
3. Standard jars such as Kerr, Ball, Atlas, etc must be used (no mayonnaise jars, etc). All jars must be properly labeled using labels like the sample below. Unlabeled exhibits will be dropped one ribbon placing.
4. Use the label below on all food preservation exhibits, additional pages can be found in back of this book.

Name of Product: _____
Date Processed: _____
Boiling Water Bath: Y / N _____ Time _____
Steam Pressure in lbs: _____ Time _____
Type of Pack: Hot / Cold
Source of Canning Guidelines _____
Year of Guideline Book _____ (2009 or later)

5. Use approved times for processing from WI-University Extension brochures or the Ball Canning books published after 2009. Only USDA approved methods of canning will be accepted and judged. Recipes for Salsa need what the recipe source is and if acid was added.
6. All canning rings MUST be removed.
7. **Exhibit suggestions:** Canned fruits, vegetables, pickles, jams, jellies, tomato products, dried foods, beef jerky, etc

Class G – Grade 3-6

Class H – Grade 7-13

Lot No

- | | | | |
|----------------------|----------------------|----------------------|-----------------------|
| 1. Exhibit by member | 4. Exhibit by member | 7. Exhibit by member | 10. Exhibit by member |
| 2. Exhibit by member | 5. Exhibit by member | 8. Exhibit by member | |
| 3. Exhibit by member | 6. Exhibit by member | 9. Exhibit by member | |

Reserve Champion & Champion Food Preservation – Ribbon – (Each Class)

Reserve Grand Champion & Grand Champion Foods Preservation – Rosette (Classes G-H)

Cake Decorating

Premiums: Blue (3.00) Red (2.50) White (2.25) Pink (2.00)

Rules:

1. **Judged Second Saturday in June. Location and time to be determined.**
2. Members must be enrolled in the Cake Decorating projects.
3. All decorations should be on a real cake and silk flowers are acceptable.
4. Must bring frosting / fondant recipe, unless using purchased fondant.

Class I – Grade 3-5

Class J – Grade 6-7

Class K – Grade 8-9

Class L – Grade 10-13

Lot No

- | | |
|--|--|
| 1. Decorated Cookie (3 small/1 big) | 6. Decorated Special Occasion item - original design |
| 2. Decorated 3 Cupcakes | 7. Wedding Cake |
| 3. Decorated Holiday/Birthday item - mold | 8. Gingerbread House |
| 4. Decorated Holiday/Birthday item - original design | 9. Fondant |
| 5. Decorated Special Occasion item - mold | |

Reserve Champion & Champion – Ribbon – (Each Class)

Reserve Grand Champion & Grand Champion Cake Decorating – Rosette (Classes I-L)