

**DEPARTMENT 125**  
**OPEN CLASS FOODS & NUTRITION**

Supt. Linda Berndt      Supt. Katie Patterson

- A. The Open Class buildings will be open from 5 p.m. – 7 p.m. on Monday and 7 a.m. – 9 a.m. on Tuesday of fair to accept exhibits. Judging will begin at 9:00 a.m. on Tuesday. **No items will be accepted after judging begins.**
- B. Claim Checks must be presented to claim exhibits. Items must remain on display until 5:00 p.m. on Monday after fair. All items must be picked up between 5:00 p.m. and 7:00 p.m. on Monday after fair. All exhibits will be disposed of at the end of Fair with the exception of "Dummy Cake" exhibits.
- C. Each exhibitor will be permitted to submit only one entry in any one class. All entries in the department **MUST BE THE WORK OF THE EXHIBITOR**. No additional items may be added and changes will be allowed after June 16<sup>th</sup>.
- D. Please read each entry description carefully. Items entered under the wrong entry number may be disqualified. Each exhibitor must put entry tags securely on their own exhibits.
- E. Any item previously exhibited under an entry number at this Fair may not be exhibited again at this fair.
- F. No professionals may exhibit in this department.
- G. Judges have been carefully selected. All exhibitors submitting exhibits at the fair accept these Judges and agree to abide by their decisions. The decision of the judge will be final in all classes. Any exhibitor who attempts to interfere with the judge in any manner will forfeit all premiums awarded. Unworthy entries will not be placed by the judge. Judges are not permitted to show in a division they judge.
- H. No prizes will be awarded on articles not mentioned in this book.
- I. If an exhibit arrives late, and this exhibit receives a prize, the prize will be dropped one place. If a 4<sup>th</sup> prize is awarded to the late exhibit another exhibit will be selected by the judge for that placing.
- J. The officers and Superintendents in charge will take every precaution for the safe keeping of all items on exhibit after their arrival, but the Racine County Agricultural Society, Inc. will not be responsible for loss or damage that may occur.
- K. One **Outstanding Exhibitor** will be chosen in noted departments.
- L. Baked exhibits are to be exhibited only on a firm, disposable paper plate or tray of appropriate size to display and save space, enclosed in a clear plastic bag – preferably Zip Lock – with the exception of Frosted Cakes which are to be exhibited on Styrofoam plates with no covering. On all exhibits, please attach the entry tag to the plate and not under the exhibit.
- M. No commercial mixes are allowed in this department.
- N. No frosting will be allowed on any food item in this department with the exception of Divisions 4, 10, & where noted.
- O. IN this department, classes which say "any other" are only for items that are not eligible for prizes in previously listed classes. Duplications or variations are not eligible for prizes.

Blue - \$2.50      Red - \$2.25      White - \$2.00      Pink - \$1.75

**Division 1 – Yeast Breads and Rolls**

Loaf must measure at least 4" x 7". Please consider shrinkage.

Class No.	Entry	Quantity
1	Bubble Loaf or Monkey Bread - may use bundt pan and/or commercial pudding mix	1 Loaf
2	Cheese Yeast Bread	1 Loaf
3	Herb Yeast Bread	1 Loaf
4	Multiple Grain Yeast Bread – list grains on label	1 Loaf
5	Oatmeal Bread	1 Loaf
6	Onion Yeast Bread	1 Loaf
7	Raisin Bread – No Cinnamon	1 Loaf
8	Rye Bread	1 Loaf
9	Sourdough Bread – may be round loaf	1 Loaf
10	White Yeast Bread	1 Loaf
11	Whole Wheat Bread – over 25% whole wheat	1 Loaf
12	Carmel Pecan Rolls – unfrosted	Plate of 3
13	Cinnamon Rolls – unfrosted	Plate of 3

14	Cinnamon Rolls – frosted	Plate of 3
15	Crescent Rolls – unfrosted	Plate of 3
16	Croissants	Plate of 3
17	Hamburger Buns	Plate of 3
18	Potato Rolls	Plate of 3
19	Rye Rolls	Plate of 3
20	Whole Wheat Rolls	Plate of 3
21	Danish Kringle – frosting optional	1 - 6" – 8" Piece
22	Focaccia	1 – 5"-6" Square
23	Kolaches – unfrosted	Plate of 3
24	Soft Pretzel	Plate of 3
25	Stollen or Sweet Yeast Bread – unfrosted	½ loaf OR 1 - 6"-8" piece
26	Yeast Coffeecake – cinnamon, fruit, or nut	½ Loaf
27	Gluten Free Bread – include recipe	1 Loaf

### Division 2 – Quick Breads / Muffins

Small loaf, no larger than 6", no loaf will be accepted if cut to meet size requirement. No paper liners will be allowed on muffin entries.

Class No.	Entry	Quantity
1	Apple Strudel	1 Piece between 6" – 9"
2	Quick Coffeecake – baking powder or soda – no frosting, toppings, or fillings	½ Cake
3	Baking Powder Biscuits	Plate of 3
4	Blueberry Muffins	Plate of 3
5	Bran Muffins – label type of bran	Plate of 3
6	Chocolate Muffins	Plate of 3
7	Cornmeal Muffins	Plate of 3
8	Muffins – any other – labeled	Plate of 3
9	Muffins – plain	Plate of 3
10	Apple Bread - nuts optional	1 Loaf
11	Banana Nut Bread	1 Loaf
12	Carrot Bread – nuts optional	1 Loaf
13	Cranberry Bread – nuts optional	1 Loaf
14	Cornbread	Plate of 3 Servings
15	Date Nut Bread	1 Loaf
16	Gingerbread	1 Loaf
17	Lemon Poppy Seed Bread	1 Loaf
18	Pumpkin Bread – nuts optional	1 Loaf
19	Zucchini Bread – nuts optional	1 Loaf
20	Scones - any flavor - labeled	Plate of 3

### Division 3 – Cakes

Not Frosted – ½ Cake

Class No.	Entry	Quantity
1	Angel Food Cake	½ Cake
2	Applesauce Cake	½ Cake
3	Bundt Cake – labeled on tag	½ Cake
4	Chiffon Cake	½ Cake
5	Chocolate Cake	½ Cake
6	Jelly Roll – with jelly filling	½ Cake – no less than 5"
7	Plain Butter Cake	½ Cake
8	Pound Cake	½ Cake
9	Spice Cake	½ Cake

10	Sponge Cake	½ Cake
11	Up-Side Down Cake	½ Cake
12	White Cake	½ Cake
13	Cupcakes – White	Plate of 3 – paper cups
14	Cupcakes – Dark	Plate of 3 – paper cups

#### Division 4 – Cakes – Layered

Frosted – ½ Cake on a covered, plastic cake, domed plate  
May be garnished

Class No.	Entry
1	Banana Cake – suitable frosting
2	Carrot Cake – suitable frosting
3	Devil's Food Cake – white frosting
4	German Chocolate Cake – suitable frosting
5	Light Cake – chocolate frosting
6	Marble Cake – suitable frosting
7	Orange Cake – suitable frosting
8	Poppy Seed Cake – suitable frosting – no egg filling
9	White Cake – coconut frosting

#### Division 5 – Cookies & Bars

3 on a small, firm plate – **NO FROSTING**

Class No.	Entry
1	Chocolate Chip
2	Chocolate – dropped or molded
3	Coconut Macaroons – no meringue
4	Macarons – any flavor
5	Filled Cookie – label type on tag
6	Ginger Snap
7	Icebox – label type on tag
8	Nationality Cookie – label type on tag
9	Oatmeal with Raisins OR Craisins – dropped or molded
10	Peanut Butter
11	Pinwheel
12	Snickerdoodles
13	Soft Molasses
14	Sugar Free
15	Sugar – Soft – dropped or molded
16	Sugar – Cut Out – no frosting
17	Thumbprint – with jelly/jam filling
18	Blonde Brownie
19	Chocolate Brownie
20	Lemon Bars
21	Pumpkin Bars
22	Biscotti
23	Gluten Free cookie – include recipe

#### Division 6 – Pies

In disposable pans –8" or less at the inside top edge.  
Crust must be homemade from scratch-rolled out  
No graham cracker crust

Class No.	Entry
1	Pie Shell
2	Apple Pie – 2 Crust

3	Blueberry pie
4	Berry Pie –any other one berry - label type on tag
5	Cherry Pie
6	Custard Pie
7	Lemon Meringue Pie
8	Peach Pie
9	Pecan Pie
10	Pumpkin Pie
11	Rhubarb Pie – no custard
12	Strawberry Rhubarb Pie – no custard
13	Triple Berry Pie
14	Any Other Single Fruit Pie – Not Listed Above – label type on tag
15	Any Other Two-Fruit Pie – Not Listed Above – label type on tag
16	Streusel Topped Pie with Any Filling – no eggs – label type on tag

### Division 7 – Candy

Exhibit small items on a small, firm plate and exhibit large items on a large, firm plate.

Class No.	Entry	Quantity
1	Caramels	3 Pieces
2	Chocolate Cooked Fudge – no marshmallow	3 Pieces
3	Divinity / Seafoam	3 Pieces
4	English Toffee	3 Pieces
5	Mints	3 Pieces
6	Nut Brittle – label type on tag	3 Pieces
7	Truffles – label type on tag	3 Pieces
8	Turtles	3 Pieces
9	Best Display of Candy – label on tag	3 Pieces of at least 4 Varieties
10	Caramel Corn	2 Cups in Zip Loc Bag
11	Cream Puffs – unfilled	Plate of 3
12	Fried Cakes – no yeast	Plate of 3
13	Popcorn Balls	3 Pieces
14	Raised Doughnuts – yeast	Plate of 3

### Division 8 – Healthy Foods

Class No.	Entry	Quantity
1	Granola Bars	Plate of 3
2	Low Sugar Granola Snack	1 Cup in Zip Loc Bag
3	Sugar Free Candy – label on tag	3 Pieces
4	Brown Bag Lunch – Nutritious – will be displayed on disposable platter	

### Division 9 – Refrigerated Items

All items should be exhibited on a disposable plate / platter and with the appropriate dippers.

Class No.	Entry	Quantity
1	Baked Cheesecake – label on tag	2 – 4 Servings
2	Unbaked Cheesecake – label on tag	2 – 4 Servings
3	Cold Cheese Dip – with appropriate dippers - label on tag	½ Cup Servings
4	Hot Dip – with appropriate dippers- label on tag	½ Cup Servings
5	Sour Cream or Dessert Dip – with appropriate dippers - label on tag	½ Cup Servings

**Division 10 – Decorated Cakes**

- A. A dummy cake must be used unless otherwise specified.
- B. Use any suitable frosting.
- C. Cakes must be on a sturdy base of covered cardboard.

Blue - \$10.00    Red - \$8.00    White - \$6.00    Pink - \$4.00

<b>Class No.</b>	<b>Entry</b>	<b>Quantity</b>
1	Decorated Cake – Any Occasion – must use dummy cake	
2	Decorated Cookies – Any Occasion or Holiday – real cookies	Plate of 5
3	Decorated Cup Cakes – real cake	Plate of 3
4	Decorated Sculptured Cake – real cake	
5	Decorated Gingerbread Structure – real gingerbread	
6	Decorated Holiday Cookies – 4 Distinctly Different Flavored Cookies	2 Cookies of each flavor
7	Decorated Tiered Cake – Any Occasion – must use dummy cake	
8	Decorated Cake with Fondant Frosting – must use dummy cake	
9	Decorated Cake – 2018 Fair Theme – Something to “CROW” About - must use dummy cake	
10	Sugar Molding	

**OUTSTANDING EXHIBIT  
OUTSTANDING EXHIBITOR**

**RIBBON ONLY – LIMIT 7  
RIBBON ONLY – LIMIT 1**

**\*\*\*Incentive Award\*\*\***

Blue Ribbon Winner in  
Division 5 Class 11  
**Pinwheel cookies – plate of 3**

**Will receive \$20.00**

## DEPARTMENT 125 OPEN CLASS FOOD PRESERVATION

Supt. Sally Hegemann      Supt. Karyn Hall

- A. The Open class building will be open from 3 p.m. – 6 p.m. on Sunday before fair to accept exhibits. Judging will begin on Monday.
- B. Claim checks must be presented to claim exhibits. Items must remain on display until 5:00 p.m. on Monday after fair. All items must be picked up between 5:00 p.m. and 7:00 p.m. Monday after fair.
- C. Each exhibitor will be permitted to submit only one entry in any one class. All entries in the department **MUST BE THE WORK OF THE EXHIBITOR**. No additional items may be added and changes will not be allowed after June 16<sup>th</sup>.
- D. Please read entry description carefully. Items entered under the wrong entry number may be disqualified. Each exhibitor must put entry tags securely on their own exhibits.
- E. No professionals may exhibits in this department.
- F. Judges have been carefully selected. All exhibitors submitting exhibits at the fair accept these Judges and agree to abide by their decisions. The decision of the judge will be final in all classes. Any exhibitor who attempts to interfere with the judge in any manner will forfeit all premiums awarded. Unworthy entries will not be placed by the judge. Judges are not permitted to show in a division they judge.
- G. No prizes will be awarded on articles not mentioned in this book.
- H. If an exhibit arrives late, and this exhibit receives a prize, the prize will be dropped one place. If a 4<sup>th</sup> prize is awarded to the late exhibit another exhibit will be selected by the judge for that placing.
- I. The officers and Superintendents in charge will take every precaution for the safe keeping of all items on exhibit after their arrival, but the Racine County Agricultural Society, Inc. will not be responsible for loss or damage that may occur.
- J. One **Outstanding Exhibitor** will be chosen in noted departments.
- K. In this department, classes which say "any other" are only for items that are not eligible for prizes in the listed classes. Duplications or variations are not eligible for prizes.
- L. Each jar is to be properly labeled on the lid – not on the ring – as to content, date of canning, and method used in preparation and processing. For Example: Peaches, Jul/2015, Raw Pack, Thin Boiling Syrup, Boiling Water Bath, 25 Minutes.
- M. All canning is to be in standard type jars with a **NEW** 2-part lid including ring. No paraffin will be allowed. All jars must have the ring left on the jar.
- N. No freezer and/or refrigerator recipe products.
- O. All entries will be judged based on the University of Wisconsin – Extension Publications – "Wisconsin Safe Food Preservation Series" Booklet Guidelines.

Blue - \$2.50      Red - \$2.25      White - \$2.00      Pink - \$1.75

### Division 11 – Canned Fruit

Class No.	Entry
1	Any Canned Fruit Pie Filling – labeled
2	Applesauce
3	Blackberries
4	Cherries – pitted
5	Peaches
6	Pears
7	Plums
8	Raspberries – Red or Black
9	Any Other Canned Fruit – labeled
10	Any Other Canned Fruit Juice - labeled

### Division 12 – Canned Vegetables

Not to be opened unless judging requires opening

Class No.	Entry
1	Asparagus
2	Beans – Green – Cut

<b>3</b>	Beans – Wax – Cut
<b>4</b>	Beets
<b>5</b>	Corn – Whole Kernel – Cut from Cob
<b>6</b>	Mixed Vegetables
<b>7</b>	Peppers
<b>8</b>	Red Tomato Juice
<b>9</b>	Sauerkraut – Fermentation must be complete
<b>10</b>	Tomatoes – Whole or Quartered – canned in own juice
<b>11</b>	Any Other Canned Vegetable – labeled

#### Division 13 – Jellies

- A. Jars will be opened for judging.
- B. Must include method of processing and type of pectin.
- C. Jars are to be no larger than one pint.

<b>Class No.</b>	<b>Entry</b>
<b>1</b>	Crabapple or Apple – labeled
<b>2</b>	Current – Red
<b>3</b>	Grape
<b>4</b>	Mint Jelly
<b>5</b>	Plum
<b>6</b>	Raspberry – Red or Black
<b>7</b>	Combination of Two Fruits – identify on label
<b>8</b>	Any other Jelly not Listed - labeled

#### Division 14 – Fruit Jam – Cooked

- A. Jars will be opened for judging.
- B. Must include method of processing and type of pectin.
- C. Jars are to be no larger than one pint.

<b>Class No.</b>	<b>Entry</b>
<b>1</b>	Cherry
<b>2</b>	Grape
<b>3</b>	Peach
<b>4</b>	Raspberry – Red or Black
<b>5</b>	Strawberry
<b>6</b>	Two or More Fruit Jams – labeled
<b>7</b>	Any Other Single Fruit Jam – labeled
<b>8</b>	Marmalade – labeled
<b>9</b>	Apple Butter or Other Butter - labeled

#### Division 15 – Preserves

- A. Jars will be opened for judging.
- B. Must include method of processing and type of pectin.
- C. Jars are to be no larger than one pint.

<b>Class No.</b>	<b>Entry</b>
<b>1</b>	Cherry
<b>2</b>	Peach
<b>3</b>	Plum
<b>4</b>	Raspberry – Red or Black
<b>5</b>	Strawberry
<b>6</b>	Any Other Fruit Preserve or Fruit Sauce not Listed Above - labeled

#### Division 16 – Pickles, Relishes, and Others

Not to be opened unless judging requires opening

<b>Class No.</b>	<b>Entry</b>
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1	Asparagus – Pickled
2	Beef Pickles
3	Catsup
4	Chili Sauce
5	Chutney – Labeled on Jar
6	Corn Relish
7	Dill Cucumbers – Sliced
8	Dill Cucumbers – Spears
9	Dill Cucumbers – Whole
10	Dilly Beans
11	Mixed Vegetables – Labeled
12	Pickled Beans
13	Pizza Sauce
14	Salsa – Any Variety – Labeled
15	Sliced Bread and Butter Pickles
16	Soup – Containing NO Meat – List Ingredients on Tag
17	Spaghetti Sauce
18	Spiced Fruit – such as Apples, Pears, Peaches
19	Sweet Green Cucumbers
20	Watermelon Pickles
21	Zucchini Pickles
22	Combination of Two or More Pickled Vegetables
23	Any Other Pickle – Not Listed Above – Labeled
24	Any Other Sauce – Not Listed Above – Labeled
25	Any Other Vegetable Relish – Not Listed Above - Labeled

**Division 17 – Other**

<b>Class No.</b>	<b>Entry</b>
1	Honey – 1 Pint – Clear Glass Jar
2	Maple Syrup – 1 Pint – Clear Glass Jar
3	Bees Wax – 1 Molded – 1 Cup or Larger Size

**OUTSTANDING EXHIBIT**  
**OUTSTANDING EXHIBITOR**

**RIBBON ONLY – LIMIT 5**  
**RIBBON ONLY – LIMIT 1**

**\*\*\*Incentive Award\*\*\***

Blue Ribbon Winner in  
 Division 11 Class 8  
**Raspberries – Red or Black**

**Will receive \$20.00**



## New competition Beer & Wine

### Homemade Wine Division

- A. Bring a bottle of wine – one each per class you wish to enter to the Open Class Home Economics Building by 6:00 p.m. on Friday of Fair Week.
- B. Entrant must be 21 years old to enter.
- C. Entries may not be made in the same entry number by more than one member of the same family.
- D. Each entry must be bottled in common wine bottles with either cork, screw, or crown cap.
- E. Each entry bottle must be labeled with the following information:
  - a. Label according to Class and entry number.
  - b. Description of Contents – especially variety of **grape** such as Concord, Beta, etc.
  - c. Name and Address of maker.
  - d. Date (month and year) fermentation began.

Class No.	Entry
1	Dry Red Grape
2	Sweet Red Grape
3	Dry White Grape
4	Sweet White Grape
5	Rose – Dry or Sweet – Grape
6	Dry Fruit – including Rhubarb – no Berries
7	Sweet Fruit – including Rhubarb – no Berries
8	Dry Berry
9	Sweet Berry
10	Dry or Sweet Specialty – including flowers / vegetables
11	Sparkling – any type grape, fruit, etc.
12	Any Other Wine – including blends of Fruit & Grape, Fruit & Berry, etc.

### Homemade Beer Division

- A. Bring two bottles of beer- two bottles for each class you wish to enter to the Home Economics Building by 6:00 p.m. on Friday of Fair Week.
- B. Entrant must be 21 years old to enter.
- C. Entrant must enter two bottles of beer for each entry number.
- D. Entries may not be made in the same entry number by more than one member of the same family.
- E. All beers must be home-brewed by an amateur and in non-commercial facilities.
- F. Beer may be made from malt, hops, grains, fruit/vegetables/juice or any other product commonly used in making beers.
- G. Each entry must be bottled in a clean brown or green bottle with a minimum capacity of 10 oz. We prefer bottles have no raised-glass brand name lettering and printed caps are blacked out.
- H. Each entry bottle must be labeled with the following information:
  - a. Label according to class and entry number.
  - b. Description of contents as well as type of beer.
  - c. Name and address of maker.
- F. For more information on the seven categories please visit the BJCP website at [www.bjcp.org](http://www.bjcp.org).

Class No.	Entry	
1	American Style Ales & Lagers	American Light / Standard / Premium Malt Liquor, Dark Lager, Pre-Prohibition Lagers, Blonde Ales, American Wheat Beers, Cream Ales, American Pale Ales, California Common (steam) Beers, American Brown Ales
2	Continental European Style Ales & Light Lagers	Czech (Bohemian) Pilsners, German Pilsner, Scandinavian / Dutch Pilsner, Dortmunder Export, Munich Helles, Kolsch, Bavarian Weizen (wheat), Berliner Weisse
3	Belgian & French Ales	Dubbel, Trippel, Strong Golden Ale, Strong Dark Ale, Biere de Garde, Oud Bruin / Flanders Red, Lambric, Witbier, Saison, Belgian Pale Ale

<b>4</b>	German-Style Amber & Dark Beers	Altbiers, Oktoberfest / Marzen, Munich Dunkel, Continental Dark, Schwarzbier, Bock Beers, Weizenbock (wheat bock)
<b>5</b>	British & Scottish-Style Pale & Brown Ales	British Bitters (all kinds), Scottish Ales (all kinds), India Pale Ale, Brown Ales (except American Nut Brown)
<b>6</b>	British & Scottish-Style Dark & Strong Beers	Old Ale, Porters, Stouts, Strong Scottish Ale, Barleywine, Russian Imperial Stout
<b>7</b>	Specialty Beers	Any fruit beers other than Belgian-Style Lambics, Any beer with Spice / Herb / Vegetable added, Smoked Beers, Experimental Beers, Historical Beers
<b>8</b>	Ciders	Standard and Specialty Ciders, Perry (must state on label sweetness – dry, semi-sweet, or sweet, carbonation – still, petillant, or sparkling) and Strength (hydromel, standard, or sack) unless the Style Guidelines state otherwise (BJCP Guidelines)