

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

Supt. Judy Bratz                      Supt. Janet Strasser

- 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. The Linda Bratz Memorial Award will be awarded to the Outstanding Exhibitor in the Foods department.
- M. 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.
- N. No commercial mixes are allowed in this department.
- O. No frosting will be allowed on any food item in this department with the exception of Divisions 4, 10, & where noted.
- P. 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 – 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

<b>9</b>	Spice Cake	½ Cake
<b>10</b>	Sponge Cake	½ Cake
<b>11</b>	Up-Side Down Cake	½ Cake
<b>12</b>	White Cake	½ Cake
<b>13</b>	Cupcakes – White	Plate of 3 – paper cups
<b>14</b>	Cupcakes – Dark	Plate of 3 – paper cups

#### **Division 4 – Cakes – Layered**

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

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

#### **Division 5 – Cookies & Bars**

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

<b>Class No.</b>	<b>Entry</b>
<b>1</b>	Chocolate Chip
<b>2</b>	Chocolate – dropped or molded
<b>3</b>	Coconut Macaroons – no meringue
<b>4</b>	Macarons – any flavor – 2 Macaron cookies sandwiched together
<b>5</b>	Filled Cookie – label type on tag
<b>6</b>	Ginger Snap
<b>7</b>	Icebox – label type on tag
<b>8</b>	Nationality Cookie – label type on tag
<b>9</b>	Oatmeal with Raisins OR Craisins – dropped or molded
<b>10</b>	Peanut Butter
<b>11</b>	Pinwheel
<b>12</b>	Snickerdoodles
<b>13</b>	Soft Molasses
<b>14</b>	Sugar Free
<b>15</b>	Sugar – Soft – dropped or molded
<b>16</b>	Sugar – Cut Out – no frosting
<b>17</b>	Thumbprint – with jelly/jam filling
<b>18</b>	Blonde Brownie
<b>19</b>	Chocolate Brownie
<b>20</b>	Lemon Bars
<b>21</b>	Pumpkin Bars
<b>22</b>	Biscotti
<b>23</b>	Gluten Free cookie – include recipe
<b>24</b>	Any Other Bar – not listed above – may have frosting – include recipe and label type on tag

### 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

Class No.	Entry	Quantity
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 – Fair Theme – 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 4 Class 4

**German Chocolate Cake  
– suitable frosting**

**Will receive \$20.00**