

DEPARTMENT 25 JUNIOR CLASS FOODS & NUTRITION

Supt. Julie Busch

FOOD PRESERVATION

- A. All exhibits will be judged face-to-face, Monday of Fair, from noon to 7 p.m. with a break at 3:30 p.m. The Youth Building will be open at 11:00 a.m. Numbers will be available at 11:45 a.m. After judging is finished, the building will close. Judging will take place in the 4-H Youth Building.
- B. Only one (1) exhibit will be allowed for each entry number.
- C. All entries are to be canned in clear glass pint or clear glass quart standard canning jars (**NO PLASTIC JARS**) and **PROPERLY LABELED** as to content, date of canning, and methods used in preparation and process. See example below:
 - a. Dill Pickles, 7/2/16
 - b. Hot Pack, 15 Minutes
 - c. Boiling Water Bath
- D. Jam or Jelly must be in a clear glass jar no larger than one (1) pint.
- E. All foods must have been canned since the last Fair.
- F. **NO FREEZER JAM ALLOWED**
- G. All entries must have the exhibitor's tags on before coming to the Fair.
- H. Limit of five (5) entries in Division 1 and 2. All jars should include a **NEW** lid and ring.
- I. Dried / dehydrated foods should be in air-tight, see-through containers with re-closeable lids. Label the type of food, drying time, and method used on the entry.
- J. All entries must be made by the exhibitor.
- K. **Members of the same family may not exhibit identical entries.** For example, if one child enters Apple Jelly, the other child may not enter that item, but he / she may enter Strawberry Jelly.
- L. **ANY ENTRY WILL BE DROPPED ONE (1) PLACE IF THE EXHIBITOR DOES NOT ADHERE TO ALL THE RULES**
- M. Canning jars, including rings and lids will be returned to the exhibitor at the designated release time. Claim checks are required for pick-up when all other 4-H Youth Building projects are released for pick-up.
- N. Jars may be opened upon judge's discretion.

Blue - \$2.00 Red - \$1.75 White - \$1.50 Pink - \$1.25

Division 1 – Canned Foods

Class No.	Entry
1	Applesauce
2	Berries / Cherries – Pitted
3	Peaches – Halves
4	Pears – Halves
5	Tomato Juice
6	Tomatoes – Whole or Quartered
7	Catsup
8	Salsa
9	Pizza Sauce
10	Spaghetti Sauce
11	Sweet Pickles
12	Bread & Butter Pickles
13	Dill Pickles – specify on label
14	Beets – Pickled
15	Green or Yellow Beans
16	Sweet Corn – Off Cob
17	Relish
18	Jelly – Any Variety – Label Type on Entry Tag
19	Jam – Any Variety – Label Type on Entry Tag

Division 2 – Dehydrated and Dried

Class No.	Entry
1	Any Fruit Leather – 6 pieces
2	Any Dried Fruit – ½ Cup
3	Beef Jerky – 6 pieces
4	Any Dried Vegetable – ½ Cup
5	Banana Chips – ½ Cup
6	Pasta – ¼ Pound
7	Any Other Entry – ½ Cup or ¼ Pound
8	Dried Herb – ½ Cup – Any Variety – Identify Herb and Method or Drying on Entry Tag

FOODS AND NUTRITION

- A. All exhibits will be judged face-to-face, Monday of Fair, from noon to 7 p.m. with a break at 3:30 p.m. The Youth Building will be open at 11:00 a.m. Numbers will be available at 11:45 a.m. After judging is finished, the building will close. Judging will take place in the 4-H Youth Building.
- B. **Exhibitor MUST provide a recipe with each entry on a 3" x 5" or 4" x 6" card. Recipe card will be returned to the exhibitor upon completion of judging.**
- C. Baked goods are to be **exhibited on firm, disposable plates of appropriate size** in order to display and save space, **enclosed in a clear plastic zipper seal bag.** (For example a Ziploc type bag). Cookies, candies, and pies should not be on a plate larger than 6". Entry tags must be firmly attached to the plate, not under the exhibit.
- D. No baked goods, or parts thereof, may be removed from the fair. Only entry tags for items with ribbon awards will be returned to the exhibitor. Exhibitors must present claim checks to receive ribbon awards (Outstanding / Spotlight / State Fair etc).
- E. Entries must be made entirely from scratch, unless otherwise stated.
- F. Entries will be limited to five (5) total entries among Divisions 3 – 14.
- G. Bread or rolls should not be greased after baking. No paper muffin cups.
- H. All cakes and brownies are to be entered unfrosted.
- I. All fudge entries must be cooked.
- J. **NO NUTS.**
- K. **Members of the same family may not exhibit identical entries.** For example if one child enters yellow cake, the other child may not, but he / she may enter white cake.
- L. **ANY ENTRY WILL BE DROPPED ONE (1) RIBBON PLACING IF EXHIBITOR DOES NOT ADHERE TO ALL THE RULES.**
- M. Taste testing will be done at the judge's discretion.
- N. **SPECIAL DAIRY AWARD** – Racine County Dairy Promotion, Inc will give a \$20.00 award to the OUTSTANDING product that uses 3 or more dairy products.

Blue - \$2.00 Red - \$1.75 White - \$1.50 Pink - \$1.25

Division 3 – Cakes

½ Cake of an 8" or 9" round cake

Class No.	Entry
1	Yellow Cake
2	Chocolate Cake
3	Sponge Cake
4	Chiffon Cake
5	Angel Food Cake
6	Pound Cake
7	Microwave Cake
8	Cake from Mix
9	Any Other Cake made from Scratch

Division 4 – Cookies
3 Cookies on a 6" Firm Plate

Class No.	Entry
1	Chocolate Chip
2	Oatmeal
3	Refrigerator Cookie
4	Rolled Cookie – 3 of the Same Shape
5	Cookie Press Cookie – 3 Different Shapes
6	Brownies, Unfrosted – 4" x 4" Corner
7	Any Other Cookie
8	Any Other Bar Type Cookie – 4" x 4" Corner

Division 5 – Yeast Bread
½ Loaf of an 8" or 9" Loaf

Class No.	Entry
1	White
2	Rye or Whole Wheat
3	Bread made in a Bread Machine
4	Dinner Rolls – 3 Different Shapes
5	Cinnamon Rolls – 3
6	Dinner Rolls made in a Bread Machine – 3, No Mix
7	Pretzels
8	Raised Doughnuts - 3
9	Any other Yeast Bread – Not Listed Above – Label Type on Entry Tag
10	Any other Yeast Roll – Not Listed Above – Label Type on Entry Tag

Division 6 – Quick Breads
No larger than 6" Loaf

Class No.	Entry
1	Any Quick Bread – Label Type on Entry Tag
2	Any Muffin – 3 – Label Type on Entry Tag – No Paper Liners
3	Baking Powder Biscuits – 3
4	Coffee Cake with Streusel Topping – 4" x 4" Corner
5	Corn Bread – 4" x 4" Corner
6	Gingerbread – 4" x 4" Corner

Division 7 – Pies
4" or 5" Individual Foil Pans – On a 6" Firm Plate

Class No.	Entry
1	Fruit Pie – Label Type on Entry Tag
2	Pie Crust
3	Any Other Pie – Not Fruit – Label Type on Entry Tag

Division 8 – Product Made with Three (3) or more Dairy Products

Class No.	Entry
1	Cheesecake – Baked – Single Serving
2	Lasagna – 4" x 4" Corner Piece
3	Casserole – Single Serving – Display in Styrofoam Bowl
4	Any Other Single Serving – Label Type on Entry Tag

Division 9 – Miscellaneous

Class No.	Entry
1	Pizza Pockets – 2
2	Fruit Pizza from Scratch – 1/3 of 12" Pan
3	Homemade Peanut Butter – 1 Cup
4	Any Other Food Item – Not Listed Above – Single Serving
5	Food for Gifts – Basket or Container containing at least 2 different homemade food items and no more than 2 store bought food items – no alcoholic beverages – no larger than 12" x 12"
6	Any Gluten Free Baked Goods – 3 Cookies, ½ Cake, 6" Loaf Quick Bread, etc.
7	Any Sugar Free Baked Goods – 3 Cookies, ½ Cake, 6" Loaf Quick Bread, etc.

Division 10 – Candy Making

3 Pieces of candy on a 6" firm plate

BASIC INSTRUCTIONS OF ITEM REQUIRED

Class No.	Entry
1	First Entry
2	Second Entry
3	Third Entry

Division 11 – Healthy and Nutritious

Class No.	Entry
1	Healthy School Lunch – 4 items, including beverage
2	Any Baked item from a Recipe that has been Altered for Better Nutrition – include a 3" x 5" card with ingredients were changed, what the replacement was and why
3	Healthy Snack or Appetizer – Single Serving on / in an appropriate disposable dish
4	Menu for One Day using the Food Pyramid as a Guide – on a 8 ½" x 11" piece of paper
5	Granola Bars – Plate of 3
6	Low Sugar Granola Snack – 1 Cup in Zipper Seal Bag
7	Trail Mix – 1 Cup in Zipper Seal Bag

Division 12 – Posters and Non-Edible

Class No.	Entry
1	Food Safety Poster – 14" x 22"
2	Healthy Foods Poster – 14" x 22"
3	Recipe Box or Book – decorated with at least 20 recipes from a Variety of Foods
4	Place Setting with Meal Plan – setting should not be any larger than 15" x 20"
5	Foods Pyramid Poster (specific to the individual) – 14" x 22" include a brief description of the person the food pyramid is for (height, weight, etc)
6	Create a TV Dinner – include instructions for preparing – picture cut outs should be used in place of real food

CAKE DECORATING

- A. All exhibits will be judged face-to-face, Monday of Fair, from noon to 7 p.m. with a break at 3:30 p.m. The Youth Building will be open at 11:00 a.m. Numbers will be available at 11:45 a.m. After judging is finished, the building will close. Judging will take place in the 4-H Youth Building.
- B. Beginners must use a cake base for at least one product. Pans **MAY NOT** be used as a "dummy" base.
- C. Each exhibitor may enter up to three (3) different entries in Divisions 13 and 14. Only one (1) exhibit in each entry number.
- D. Sugar molds, cookies, graham crackers, and cupcakes may be exhibited on heavy disposable plates. All other items **must be exhibited on COVERED, DOUBLE-LAYERED CAKE BOARDS OR COVERED PLYWOOD BOARDS.** Cake boards cannot exceed 2" beyond cake and the base cannot be larger than a 15" x 20" board. **Entry tags must be firmly attached to the top of the plate / board.**
- E. Only the real cake base needs to be frosted in Buttercream frosting. Star tip cakes do not need to be pre-frosted. Buttercream frostings must have a stabilizer in the mix. Canned frosting (i.e. Betty Crocker / Pillsbury) will not be permitted.
- F. No items will be returned to the exhibitor, with the exception of cake boards, Styrofoam cake bases and special ribbon awards. If you wish to have your cake board or cake base returned, please make a note on the upper left hand side on the front of your entry tag. Your claim check is required to receive ribbon awards (Outstanding / Spotlight / People's Choice, etc)
- G. **ANY ENTRY WILL BE DROPPED ONE (1) RIBBON PLACE IF THE EXHIBITOR DOES NOT ADHERE TO ALL THE RULES.**
- H. Entries will be judged on decorating only.

Division 13 – Beginner (1 – 3 Years in Project)

Blue - \$2.00 Red - \$1.75 White - \$1.50 Pink - \$1.25

Class No.	Entry
1	Decorated Cake using Star Tip as the Main Tip – on Flat Cake or Molded Cake
2	3-D Mold with 90% Royal Icing used in Decoration – on 6" plate
3	Decorated Cupcakes – 3 - decorated with same top design
4	Decorated Cookies or Graham Crackers – 3 - decorated with same top design
5	Molded Pan Cake
6	Cake – Copied from picture / publication – bring book / picture along to judging
7	Cut-Out Cake or Cake Sculpture
8	Decorated Cake with Top and Bottom Border – Plus Top Design on Flat or Layer Cake
9	A Design made using 6 or more Cupcakes
10	Any Article of Gingerbread
11	Any Other Cake or Candy Item

Division 14 – Advanced (4 or more years in project)

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

Class No.	Entry
1	3-D Molded Cake
2	Decorated Cake using Star Tip as main tip – Own Design – must have Top and Bottom Border plus Top Design
3	Decorated Wedding Cake up to 3-Tiers
4	Decorated Any Other Occasion 2-Tiered Cake
5	Decorated 2-Layer Cake – Top and Bottom Border plus Top Design
6	Decorated Cake using Color Flow
7	3-D Sugar Mold – all Edible Decorating
8	Gingerbread Item
9	Cake copied from Picture / Publication – bring book / picture along to judging
10	Article of Royal Icing – Non-Color Flow
11	A Design made using 7 or more Cupcakes
12	Decorated Cookies – 6 – each decorated with the same top design
13	Decorated Cupcakes – 6 – each decorated with the same top design
14	Any other Decorated Cake – not including cookies or cupcakes