



**2025
DEPARTMENT 125
OPEN CLASS FOODS & NUTRITION
GENERAL RULES & GUIDELINES**



- A. The Open Class buildings will be open on Monday from 5:00 to 7:00 p.m. and Tuesday from 7:00 to 9:00 a.m. to accept exhibits. Judging will begin at 9:15 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. 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 16th.
- D. Please read each entry description carefully. Items entered under the wrong class will be disqualified. Each exhibitor must put entry tags securely on their own exhibits.
- E. No professionals may exhibit in this department.
- F. Any item previously exhibited under an entry number at this Fair may not be exhibited again at this Fair.
- 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 the department they judge.
- H. The officers and Superintendents in charge will take every precaution for the safekeeping of all items on exhibit after their arrival, however, the Racine County Agricultural Society, Inc. will not be held responsible for loss or damage that may occur.
- I. In this department, classes which say "any other" are only for items that are not eligible for prizes in other listed classes. Duplications or variations are not eligible for prizes.
- J. No prizes will be awarded for articles not mentioned in this Premium List.
- K. One **Outstanding Exhibitor** will be chosen in this department.
- 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 (provided by exhibitor) – 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 exceptions of Division 1 Class 15, Division 4, and Division 10.

**DEPARTMENT 125
OPEN CLASS FOODS & NUTRITION
2025 PREMIUM LIST**

Supt. Janet Strasser

Supt. Judy Bratz

Division 1 – Yeast Breads and Rolls

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

Blue - \$2.50

Red – \$2.25

White - \$2.00

Pink - \$1.75

Class No.	Entry	Quantity
1	Bubble Loaf or Monkey Bread – may use bundt pan and/or commercial pudding mix	1 Loaf
2	Challah Bread	1 Loaf
3	Cheese Yeast Bread	1 Loaf
4	Herb Yeast Bread	1 Loaf
5	Italian / French Bread	1 Loaf
6	Multiple Grain Yeast Bread – list grains on label	1 Loaf
7	Oatmeal Bread	1 Loaf
8	Onion Yeast Bread	1 Loaf
9	Raisin Bread – No Cinnamon	1 Loaf
10	Rye Bread	1 Loaf
11	Sourdough Bread – round loaf	1 Loaf
12	White Yeast Bread	1 Loaf
13	Whole Wheat Bread – over 25% whole wheat	1 Loaf
14	Bread Sticks – Any Flavor – label on tag	Plate of 3 – each at least 6" long
15	Carmel Pecan Rolls – unfrosted	Plate of 3
16	Cinnamon Rolls – unfrosted	Plate of 3
17	Cinnamon Rolls – frosted	Plate of 3
18	Crescent Rolls – unfrosted	Plate of 3
19	Croissants	Plate of 3
20	Hamburger Buns	Plate of 3
21	Potato Rolls	Plate of 3
22	Rye Rolls	Plate of 3
23	White Rolls	Plate of 3
24	Whole Wheat Rolls	Plate of 3
25	Danish Kringle – frosting optional	1 – 6" – 8" Piece
26	Focaccia	1 – 5" – 6" Piece
27	Kolaches – unfrosted	Plate of 3
28	Soft Pretzel	Plate of 3
29	Stollen or Sweet Yeast Bread – unfrosted	½ Loaf OR 1 – 6" – 8" Piece
30	Yeast Coffeecake – cinnamon, fruit, or nut	½ Loaf
31	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 to be used on muffin entries.

Class No.	Entry	Quantity
1	Apple Strudel	1 – 6" – 9" Piece
2	Quick Coffeecake – baking powder or baking 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 on tag	Plate of 3
6	Chocolate Muffins	Plate of 3
7	Cornmeal Muffins	Plate of 3
8	Muffins – any other – label on tag	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	Sweet Bread – any other flavor – label on tag	1 Loaf
21	Scones – any flavor – label on tag	Plate of 3

Division 3 – Cakes

Not Frosted – ½ Cake of at least 8" diameter

Class No.	Entry	Quantity
1	Angel Food Cake	½ Cake
2	Applesauce Cake	½ Cake
3	Bundt Cake – label on tag	½ Cake
4	Chiffon Cake – label on tag	½ Cake
5	Chocolate Cake	½ Cake
6	Cake Roll – any type of appropriate 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, domed plate
May be garnished
At least 8" in diameter

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	Better with Booze Cookie / Bar – any flavor – attach recipe – label type on tag
2	Chocolate Chip – Traditional using milk, semi-sweet or dark chocolate chips - sponsored by Nestle .
3	Chocolate – dropped or molded
4	Coconut Macaroons – no meringue
5	Macarons – any flavor – 2 Macaron cookies sandwiched together, may be frosting filling
6	Filled Cookie – label type on tag
7	Ginger Snap
8	Icebox – label type on tag
9	Nationality Cookie – label type on tag
10	Oatmeal with Raisins OR Craisins – dropped or molded
11	Peanut Butter
12	Pinwheel
13	Snickerdoodles
14	Soft Molasses
15	Sugar Free
16	Sugar – Soft – dropped or molded
17	Sugar – Cut Out – no frosting, sprinkles, toppings – may be of various shapes
18	Thumbprint – with jelly / jam filling
19	Blonde Brownie
20	Chocolate Brownie
21	Lemon Bars
22	Pumpkin Bars
23	Biscotti

24	Gluten Free cookie – include recipe
25	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	Pie Shell – Gluten Free
3	Apple Pie – 2 Crust
4	Blueberry Pie
5	Berry Pie – any other one berry – label type on tag
6	Cherry Pie
7	Custard Pie
8	Lemon Meringue Pie
9	Peach Pie
10	Pecan Pie
11	Pumpkin Pie
12	Rhubarb Pie – no custard
13	Strawberry Rhubarb Pie – no custard
14	Triple Berry Pie
15	Any Other Single Fruit Pie – Not Listed Above – label type on tag
16	Any Other Two-Fruit Pie – Not Listed Above – label type on tag
17	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	Cereal Candy	3 Pieces
3	Divinity / Seafoam	3 Pieces
4	English Toffee	3 Pieces
5	Fudge – Any Flavor – label type on tag	3 Pieces
6	Mints	3 Pieces
7	Nut Brittle – label type on tag	3 Pieces
8	Truffles – label type on tag	3 Pieces
9	Turtles	3 Pieces
10	Best Display of Candy – label on tag	3 Pieces of at least 4 Varieties
11	Caramel Corn	2 Cups in Zip Loc Bag
12	Cream Puffs – unfilled	Plate of 3
13	Fried Cakes – no yeast	Plate of 3

14	Popcorn Balls	3 Pieces
15	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 by exhibitor	

Division 9 – Hot & Cold 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	Cheese Ball – with appropriate dippers - label on tag	
4	Cold Cheese Dip – with appropriate dippers – label on tag	½ Cup Servings
5	Hot Dip – with appropriate dippers – label on tag	½ Cup Servings
6	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	

Division 11 – Specials

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

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

Class No.	Entry	Quantity
1	Entry made from Recipe received at Exhibit Release the previous year (may request recipe from Superintendent)	4 or more servings
2	Favorite Baked Entry made from a Vintage Recipe – Recipe could be passed down from ancestor – attach copy of recipe	See above categories for serving size / amounts

**OUTSTANDING EXHIBIT
OUTSTANDING EXHIBITOR**

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

2025 INCENTIVE AWARD

Blue Ribbon Winner in

**Division 2
Class 14
Cornbread**

Will Receive \$20.00

*****NEW CULINARY CONTEST*****

“IT’S GROW TIME”

Create a Dessert (baked or unbaked) using at least one food product GROWN / RAISED by the exhibitor or purchased from a farm / roadside stand in Racine County

It could be anything from Corn Bread to Zucchini Cake . . .
the choices are endless!

See the Specialty Contest Page for more information and Entry Form