

**2024
DEPARTMENT 125
OPEN CLASS FOODS & NUTRITION
PREMIUM LIST**

Supt. Janet Strasser

Supt. Judy Bratz

- 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.**
- 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 4th 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, Division 1 Class 15, & 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	Bread Sticks – Any Flavor – label on tag	Plate of 3 – each at least 6" long
13	Carmel Pecan Rolls – unfrosted	Plate of 3
14	Cinnamon Rolls – unfrosted	Plate of 3
15	Cinnamon Rolls – frosted	Plate of 3
16	Crescent Rolls – unfrosted	Plate of 3
17	Croissants	Plate of 3
18	Hamburger Buns	Plate of 3
19	Potato Rolls	Plate of 3
20	Rye Rolls	Plate of 3
21	Whole Wheat Rolls	Plate of 3
22	Danish Kringle – frosting optional	1 - 6" – 8" Piece
23	Focaccia	1 – 5"-6" Square
24	Kolaches – unfrosted	Plate of 3
25	Soft Pretzel	Plate of 3
26	Stollen or Sweet Yeast Bread – unfrosted	½ loaf OR 1 - 6"-8" piece
27	Yeast Coffeecake – cinnamon, fruit, or nut	½ Loaf
28	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 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

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	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	Better with Booze Cookie / Bar – any flavor – attach recipe – label type on tag
2	Chocolate Chip – sponsored by Nestlé .
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
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	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	Divinity / Seafoam	3 Pieces
3	English Toffee	3 Pieces
4	Fudge – Any Flavor – label type on tag	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 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	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 “Stars, Stripes, & Summer Nights” – must use dummy cake	
10	Sugar Molding	

Division 11 – It’s All the Same???

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**

*****Incentive Award*****

Blue Ribbon Winner in
Division 6 Class 12

Strawberry Rhubarb Pie

Will receive \$20.00

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

“STUFF THAT PUFF”

**Cream Puffs, Creamy filled Popovers,
Chocolate Eclairs, Filled Cheese Puffs
Got the Idea?**

Make it luscious, make it over the top, make it gorgeous!

See Specialty Contest Page for more Information and Entry Form

**2024
DEPARTMENT 125
OPEN CLASS FOOD PRESERVATION
PREMIUM LIST**

Supt. Sally Hagemann Supt. Karyn Hall

- A. The Open class building will be open from 5:00 pm – 7:00 pm on Monday of Fair Week and Tuesday from 7:00 am – 9:00 am to accept Food preservation/Canning. Food Preservation entries must be in place by 9:00 am Tuesday of Fair Week. Judging Day: 9:00 am on Tuesday.
- 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 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 exhibit 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 4th 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/2024, 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. All entries **MUST** have the ring left on the jar. No paraffin will be allowed.
- N. No freezer recipe products.
- O. All entries will be judged based on the current safety standards. Refer to the Ball/Kerr Canning and Preserving Book and/or UW-Extension Publications.

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

Division 12 – 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 13 – Canned Vegetables

Not to be opened unless judging requires opening

Class No.	Entry
1	Asparagus
2	Beans – Green – Cut
3	Beans – Wax – Cut
4	Beets
5	Corn – Whole Kernel – Cut from Cob
6	Mixed Vegetables
7	Peppers
8	Red Tomato Juice
9	Sauerkraut – Fermentation must be complete
10	Tomatoes – Whole or Quartered – canned in own juice
11	Any Other Canned Vegetable – labeled

Division 14 – 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.

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

Division 15 – 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.

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

Division 16 – 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.

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

7	Dessert Sauce – labeled
8	Fruit Sauce – labeled

Division 17 – Pickles, Relishes, and Others
Not to be opened unless judging requires opening

Class No.	Entry
1	Asparagus – Pickled
2	Beet 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 pickle
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
26	Any other Fruit Relish, not listed – Labeled

Division 18 – Other

Class No.	Entry
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

Division 19 – Dehydrated

Display in pint jars with label that includes the following:
 Name of Product
 Length of Dehydration
 Dehydration process (commercial dehydrator, air fryer, or oven)
 Must have at least ¾ cup of product displayed in a pint size jar

Class No.	Entry
1	Apples
2	Bananas
3	Grapes
4	Peaches
5	Pears
6	Cherries
7	Any Other Fruit – Named
8	Fruit Leather – Named
9	Cabbage
10	Carrots
11	Corn

12	Onions
13	Tomatoes
14	Zucchini
15	Mixed Vegetables for Soup or Stew – Name Vegetables
16	Any Other Vegetable – Named
17	Herbs – Named
18	Meat Jerky – Whole Meat – Named – attach card explaining pre-treatment
19	Meat Jerky – Ground Meat – Named – attach card explaining pre-treatment
20	Eggs

**OUTSTANDING EXHIBIT
OUTSTANDING EXHIBITOR**

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

*****Incentive Award*****

Blue Ribbon Winner in
Division 19 Class 20

Dehydrated Eggs

Will receive \$20.00