

# 2021

## OPEN CLASS FOODS & NUTRITION

Department 125 –Superintendent Stephanie Binversie – 920-905-2557

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1. Open Class Registration Deadline – **July 15**.
2. Entry Day – **Tuesday, August 24**, 11am to 7pm, in the Exhibition building.
3. Judging Day – **Wednesday, August 25**, at 9am.
4. Release Day – **Sunday, August 29**, between 6pm and 7:30pm. Vehicle access begins at 6:30pm. **Exhibits released prior to release date and time will not receive premiums.**
5. Fee - \$.10 per entry for each exhibitor and paid at registration.
6. **Exhibitor is limited to one (1) entry or exhibit per lot number.**
7. **Please attach entry tag to corner of tray and list ingredients, but not the amounts, on the back of the entry tag.**
8. Food must be brought in on small plastic disposable 5" provided trays and must be temporarily covered with clear plastic wrap. No press and seal wrap.
9. Bring in amount and size as specified.
10. No mixes allowed. As a stand alone entry, box mixes allowed as an ingredient.
11. Person exhibiting from the same household in Food and Food Processing may not bring the same entries.
12. All baked food and opened canned goods will be destroyed at the close of the fair.
13. All "any other" items must be named on the registration form.

### Contest Opportunities

1. **King Arthur Flour Baking Contest – page 5-6**
  - a. **The King Arthur Baking Contest information will be available on June 1, 2021.**



**Please note – Red Star and Wilton have suspended contests. We apologize for any inconvenience.**

### CLASS A: DECORATED CAKES

1. These must be dummy cakes.
2. Judged on originality and decoration; therefore, edible or inedible frosting can be used.

#### Premiums for lot numbers 100-104:

Blue Ribbon - \$2.50      Red Ribbon - \$2.25      White Ribbon - \$2.00      Pink Ribbon - \$1.50

#### Lot Numbers:

- |                                      |  |
|--------------------------------------|--|
| 100. Decorated Child's Cupcakes (3)  | 103. Any Other Decorated Cake, Identify                    |
| 101. Decorated Seasonal Cake         | 104. Fondant Decorated Cake, Seasonal, Any Other, Identify |
| 102. Decorated Seasonal Cupcakes (3) |  |

### CLASS B: CAKES

1. List ingredients, but not the amounts, on the back of the entry tag.
2. Must be a corner piece of cake.
3. Cakes must be unfrosted, unless so stated to frost.

#### Premiums for lot numbers 200-509:

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

#### Lot Numbers:

- |  |  |   |
|--|--|---|
| 200. Angel Food, ¼ Cake                            | 206. Cheesecake, ¼ Cake, spring form pan | 214. Pound Cake, ¼ Cake                   |
| 201. Banana Cake, 4x4" piece                       | 207. Chiffon, ¼ Cake                     | 215. Powdered Jelly Roll, 4" piece        |
| 202. Cake using Fruit, 4x4" piece (no upside down) | 208. Devils Food, 4x4" piece             | 216. Pumpkin Cake, 4x4" piece             |
| 203. Cake using Honey, 4x4" piece                  | 209. Gingerbread, 4x4" piece             | 217. Spice Cake, 4x4" piece               |
| 204. Cake using a Vegetable, 4x4" piece            | 210. Gluten Free Cake, 4x4"              | 218. Sunshine, ¼ Cake                     |
| 205. Carrot Cake, 4x4" piece                       | 211. Marble Cake, 4x4" piece             | 219. White Cake, 4x4" piece               |
|  | 212. Peanut Squares (2), 4x4"            | 220. Any Other Cake, Not listed, Identify |
|  | 213. Poppy Seed Cake                     |   |

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## CLASS C: DONUTS

1. List ingredients, not amounts, on the back of the entry tag.

### Lot Numbers:

- |                                |   |
|--------------------------------|---|
| 300. Apple Fritters (3)        | 303. Donuts (3), raised, bread machine  |
| 301. Crullers (3)              | 304. Donuts (3), raised – not sugared   |
| 302. Donuts (3), baking powder | 305. Rosettes (3), no sugar – uncovered |

## CLASS D: YEAST BREAD AND ROLLS

### SCORING

Texture and Grain	35
Outside Shape, Surface, & Volume	30
Flavor & Aroma	25
Color	10
TOTAL	100

1. ½ of standard 1 ½ lb end of loaf of bread covered with plastic.
2. List ingredients, not the amounts, on the back of the entry tag.

### Lot Numbers:

- |   |                                      |
|---|--------------------------------------|
| 400. Bagel, 2   | 409. Herb Bread                      |
| 401. Braided Seed Bread                               | 410. Kolache, Fruit, 2               |
| 402. Bread Machine, no mixes                          | 411. Kolache, Poppy Seed, 2          |
| 403. Bread Sticks, 3                                  | 412. Oatmeal Bread                   |
| 404. Caramel Rolls, 2                                 | 413. Poppy Seed Horns, small, 3      |
| 405. Cinnamon Bread                                   | 414. Rye Bread with Caraway          |
| 406. Clover Leaf Rolls, 3                             | 415. White Bread                     |
| 407. Coffee Cake, Streusel Topping, 4x4" corner piece | 416. Whole Wheat Bread               |
| 408. Croissants, 2                                    | 417. Any Other Yeast Bread, Identify |

## CLASS E: PIES AND SHELLS

1. Use small individual pie pans.
2. List ingredients, not the amounts, on the back of the entry tag.

### Lot Numbers:

- |   |   |
|---|---|
| 500. Apple with a double crust, no commercial filling | 506. Pie Shell, small, individual size, about 4" (name it)    |
| 501. Apple, with crumb topping, no commercial filling | 507. Rhubarb, no commercial filling                           |
| 502. Blueberry, no commercial filling                 | 508. Shaum Tortes, individual, 2 of any kind                  |
| 503. Cherry, no commercial filling                    | 509. Any other Shell, 2 of any kind or 4" pie shell, Identify |
| 504. Crumb Pie Shell, individual size, about 4"       |   |
| 505. Éclair or Cream Puff Shell – 2 of one kind       |   |

## CLASS F: QUICK BREADS

### SCORING

Texture and Grain	35
Outside Shape, Surface, & Volume	30
Flavor & Aroma	25
Color	10
TOTAL	100

1. Size of Pan – min. 7 3/8" x 3 5/8" x 2 1/2"; Max. 9 1/2" x 5 1/2" x 2 1/2".
2. List ingredients, but not the amounts, on the back of the entry tag.

### Premiums for lot numbers 600-923:

Blue Ribbon - \$1.75      Red Ribbon - \$1.50      White Ribbon - \$1.25      Pink Ribbon - \$1.00

### Lot Numbers:

- |   |  |
|---|--|
| 600. Baking Powder Biscuits, 3, no paper liners   | 606. Quick Bread made with fruit, no nuts, ½ of a small quick bread      |
| 601. Bran Muffins, 3, no paper liners             | 607. Quick Bread, made with vegetable, no nuts, ½ of a small quick bread |
| 602. Cornmeal Muffins, 3, no paper liners         | 608. Quick Bread, any other, no nuts, ½ of a small bread, Identify       |
| 603. Any other Health Muffins, 3, Identify        |  |
| 604. Coffee Cake, Streusel Topping, 4x4, no yeast |  |
| 605. Pumpkin, no nuts, ½ of a small bread         |  |

## CLASS G: COOKIES AND BARS

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## SCORING

Flavor	35
Shape	30
Texture & Grain	25
Color & Aroma	<u>10</u>
TOTAL	100

1. List ingredients, but not the amounts, on the back of the entry tag.
2. Entries 700 to 726 must include three (3) samples (3 cereal cookies, 3 chocolate cookies, etc).

### Lot Numbers:

700. Brownies, Chocolate, with nuts (no frosting)	713. Foreign Cookies, Identify Nationality
701. Brownies, no nuts (no frosting)	714. Ginger or Molasses Cookies
702. Blond Brownies, any other (no frosting), no Chocolate, Identify	715. Gluten Free Cookie/Bar
703. Cereal Cookies, baked	716. Granola Bars
704. Chocolate Chip Cookies	717. Ice Box Cookies
705. Chocolate Cookies	718. Macaroon, Coconut Cookies
706. Cookie using Honey	719. Nut Cookies, like Macadamia
707. Cookie Press Cookies, assorted	720. Oatmeal Cookies, Raisins
708. Diabetic – Sugar Free Cookies	721. Oatmeal Cookie, any other, Identify
709. Decorated Christmas Cookies	722. Peanut Butter, no peanuts
710. Decorated Holiday Cookies, not Christmas	723. Scones
711. Decorated Cookies, any other, Identify	724. White Cookies, rolled, cut out
712. Filled Cookies, no bars	725. Drop Cookie, Identify
	726. Rolled Cookie, any other, Identify

## CLASS H: CANDY

1. List ingredients, but not the amounts, on the back of the entry tag.
2. Entries must include three (3) pieces.

### Lot Numbers:

800. Angel Food	804. Peanut Brittle
801. Fudge, 1x1" pieces, no nuts, no marshmallow crème	805. Sea Foam
802. Molded Chocolate	806. Toffee, chocolate coated
803. Other Flavored, colored, molded chocolate, Identify	807. Attractive Plate, 3 or more varieties, 6 pieces
	808. Any Other Candy, not listed above, Identify

## CLASS I: CANNED FRUITS AND VEGETABLES

### SCORING

Clearness and Color	45
Uniform Product	30
Proportion of Solid and Liquid	15
Fullness	<u>10</u>
TOTAL	100

1. Use only standard untinted pint jars or quart jars (your preference).
2. All canned food must be labeled using the following outline:
  - a. Date Canned: M/D/Y
  - b. Time and Method of Processing
  - c. Rings must be left on all jars
  - d. Name of Product

### 3. Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.

#### Lot Numbers:

900. Applesauce, Chunky	907. Cherries, Pitted	914. Peas
901. Apricots, Halves	908. Cherries, Whole	915. Peas & Carrots
902. Beans, Green Cut	909. Corn, Cut from Cob	916. Plums, Halves
903. Beans, Wax Cut	910. Mixed Fruit, Cocktail Type	917. Raspberries
904. Blackberries	911. Mixed Vegetables	918. Strawberries
905. Blueberries	912. Peaches, Halves	919. Tomatoes, Chunky
906. Carrots, Cut	913. Pears, Halves	920. Any Other, Identify

## DRIED FRUITS & VEGETABLES

- |   |   |  |
|---|---|--|
| 921. Dried Fruits, 6-9 Pieces, Identify | 922. Dried Vegetables, 6-9 Pieces, Identify | 923. Fruit Leather, 6-9 Pieces, Identify |
|---|---|--|

### Premiums for lot numbers 100-213:

Blue Ribbon - \$1.75      Red Ribbon - \$1.50      White Ribbon - \$1.25      Pink Ribbon - \$1.00

## CLASS J: JELLIES AND JAMS

1. Use only standard untinted ½ pints, pint jars or quart jars (your preference).
2. All canned food must be labeled using the following outline:
  - a. Date Canned: M/D/Y
  - b. Time and Method of Processing
  - c. Rings must be left on all jars
  - d. Name of Product
3. **Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.**
4. All contents, if opened, will be destroyed at the close of the fair.
5. Jellies & jams must also be processed.
6. Honey entries – must list the amount of honey used in the product.
7. List the ingredients used, but not the amounts, and the date canned on the back of the entry card.

### Lot Numbers:

- |                        |  |                                     |
|------------------------|--|-------------------------------------|
| 100. Apricot Jam       | 107. Grape Jelly                                 | 112. Raspberry Jam                  |
| 101. Apple Jelly       | 108. Honey Jam – How much honey must be listed   | 113. Raspberry Jelly                |
| 102. Blueberry Jam     | 109. Honey Jelly – How much honey must be listed | 114. Rhubarb Jam                    |
| 103. Cherry Jelly      | 110. Mint Jelly                                  | 115. Strawberry Jam                 |
| 104. Currant Jelly     | 111. Peach Jam                                   | 116. Any other Jam/Jelly not listed |
| 105. Freezer Jam/Jelly |  |                                     |
| 106. Grape Jam         |  |                                     |

## CLASS K: PICKLES

### SCORING

Clearness and Color	45
Uniform Product	30
Proportion of Solid and Liquid	15
Fullness	10
<b>TOTAL</b>	<b>100</b>

1. **Use only standard untinted pint jars or quart jars (your preference).**
2. All canned food must be labeled using the following outline:
  - a. Date Canned: M/D/Y
  - b. Time and Method of Processing
  - c. Rings must be left on all jars
  - d. Name of Product
3. **Current canning recommendations from USDA which are available at the Manitowoc County Extension Office.**
4. All contents, if opened, will be destroyed at the close of the fair.
5. List the ingredients used, but not the amounts, and the date canned on the back of the entry card.
6. Must be processed.

### Lot Numbers:

- |                                  |                                       |  |
|----------------------------------|---------------------------------------|--|
| 200. Cucumber, Dill, 1 quart     | 206. Salsa                            | 211. Tomato Juice                          |
| 201. Cucumber, Chunk, Sweet      | 207. Sauerkraut                       | 212. Vegetable Relish, identify            |
| 202. Cucumber, Whole, Sweet      | 208. Spaghetti Sauce                  | 213. Any other Pickled Vegetable, Identify |
| 203. Cauliflower, Pickled        | 209. Sweet Sour Pickles (long slices) |  |
| 204. Pickled Beets               | 210. Sweet Sour Pickles (midgets)     |  |
| 205. Pickled, Wax or Green Beans |                                       |  |



# 2021 KING ARTHUR FLOUR BAKING CONTEST



DATE : August 27, 2021

TIME : 12:00 pm

LOCATION AT FAIR GROUNDS :

Exhibition Building – East End of the Manitowoc County Fairgrounds

**OPEN TO: All residents of Manitowoc County in the following age divisions :**  
Junior/Youth (through age 17); Adults (age 18 and above)

## **ADULT CATEGORY PRIZES PROVIDED BY KING ARTHUR FLOUR:**

- 1<sup>st</sup> place: \$75 gift card redeemable at [kingarthurbaking.com](http://kingarthurbaking.com)
- 2<sup>nd</sup> place: \$50 gift card redeemable at [kingarthurbaking.com](http://kingarthurbaking.com)
- 3<sup>rd</sup> place: \$25 gift card redeemable at [kingarthurbaking.com](http://kingarthurbaking.com)

## **YOUTH CATEFORY PRIZES PROVIDED BY KING ARTHUR FLOUR:**

- 1<sup>st</sup> place: \$40 gift card redeemable at [kingarthurbaking.com](http://kingarthurbaking.com)
- 2<sup>nd</sup> place: \$25 gift card redeemable at [kingarthurbaking.com](http://kingarthurbaking.com)
- 3<sup>rd</sup> place: King Arthur Tote Bag

**All winners will also receive a gorgeous ribbon**

## **RULES:**

1. *Pre-entry registration (entry form follows)*
2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when exhibitor submits the entry.
3. Contestant must follow the determined category and use own recipe
  - For the junior/youth entry the recipe for Ultra-Vanilla Cupcakes with Easy Vanilla Frosting: 8 cupcakes to be presented.
  - For the Adult entry the recipe for Chocolate Fudge Bundt Cake is to be presented. The whole cake is to be presented for judging.
4. Recipes can be found at [Kingarthurbaking.com/recipes](http://Kingarthurbaking.com/recipes)
5. An entry form must accompany the entry.
6. All entries must be submitted on a disposable container for judging – plastic preferred, not paper
7. Suggested criteria for baked good:

Taste	50 points
Overall Appearance + Creativity	25 points
Texture	<u>25 points</u>
<b>TOTAL</b>	<b>100 points</b>
8. Failure to follow the rules may result in disqualification.
9. King Arthur Flour is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).



# 2021 KING ARTHUR FLOUR BAKING CONTEST



## ENTRY FORM KING ARTHUR FLOUR BAKING CONTEST

Name:

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Mailing Address:

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Telephone number:

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Check the one that applies: youth  adult

Entry Fee: youth \$3.00 adult \$5.00

Send to or submit with entry and fee to:

Manitowoc County Fair Baking Contest  
Attn: Nancy Newberg  
PO Box 1011  
Manitowoc, WI 54221-1011

**\*\* This entry must be received no later than Friday August 13, 2021 at the Manitowoc County Expo Office or postmarked by Saturday, August 14, 2021. \*\***