

2023

OPEN CLASS FOODS & NUTRITION

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

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Display plates will be provided on entry day when exhibitor brings items to the fair. A work table will be provided to place items on plate.

1. Open Class Registration Deadline – **July 15.**
2. Entry Day – **Monday, August 21**, 11am to 7pm, in the Exhibition building.
3. Judging Day – **Tuesday, August 22**, at 10am.
4. Release Day – **Sunday, August 27**, 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. All food must be exhibited on small disposable plates except baked dishes and salad entries which will be judged and taken home. Trays will be furnished by the Expo and provided on entry day of the fair.
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



CLASS A: DECORATED CAKES

1. Lot Numbers 100-104 must be dummy cakes.
2. Lot Number 105 must be edible.
3. Judged on originality and decoration; therefore, edible or inedible frosting can be used.

Premiums for lot numbers 100-105:

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

Lot Numbers:

- | | |
|---|--|
| 100. Decorated Child’s Cupcakes (3) | 104. Fondant Decorated Cake, Seasonal, Any Other, Identify |
| 101. Decorated Seasonal Cake | |
| 102. Decorated Seasonal Cupcakes (3) | 105. Decorated Gingerbread House, Must be Edible |
| 103. Any Other Decorated Cake, Identify | |

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) | 220. Any Other Cake, Not listed, Identify |
| | 213. Poppy Seed Cake | |

Open Class Foods and Nutrition

Department 125

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	<u>10</u>
TOTAL	100

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

Lot Numbers:

- | | |
|---|--------------------------------------|
| 400. Bagel, 2 | 410. Herb Bread |
| 401. Braided Seed Bread | 411. Kolache, Fruit, 2 |
| 402. Bread Machine, no mixes | 412. Kolache, Poppy Seed, 2 |
| 403. Bread Sticks, 3 | 413. Oatmeal Bread |
| 404. Caramel Rolls, 2 | 414. Poppy Seed Horns, small, 3 |
| 405. Cinnamon Bread | 415. Rye Bread with Caraway |
| 406. Cinnamon Rolls, 3 | 416. White Bread |
| 407. Clover Leaf Rolls, 3 | 417. Whole Wheat Bread |
| 408. Coffee Cake, Streusel Topping, 4x4" corner piece | 418. Any Other Yeast Bread, Identify |
| 409. Croissants, 2 | |

CLASS E: PIES AND SHELLS

- Use small individual pie pans.
- 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	<u>10</u>
TOTAL	100

- 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".
- 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, 1/2 of a small quick bread |
| 601. Bran Muffins, 3, no paper liners | 607. Quick Bread, made with vegetable, no nuts, 1/2 of a small quick bread |
| 602. Cornmeal Muffins, 3, no paper liners | 608. Quick Bread, any other, no nuts, 1/2 of a small bread, Identify |
| 603. Any other Health Muffins, 3, Identify, no paper liners | |
| 604. Coffee Cake, Streusel Topping, 4x4, no yeast | |
| 605. Pumpkin, no nuts, 1/2 of a small bread | |

CLASS G: COOKIES AND BARS

SCORING

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

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

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

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

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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

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

Lot Numbers:

100. Apricot Jam
 101. Apple Jelly
 102. Blueberry Jam
 103. Cherry Jelly
 104. Currant Jelly
 105. Freezer Jam/Jelly
 106. Grape Jam

107. Grape Jelly
 108. Honey Jam – How much honey must be listed
 109. Honey Jelly – How much honey must be listed
 110. Mint Jelly
 111. Peach Jam

112. Raspberry Jam
 113. Raspberry Jelly
 114. Rhubarb Jam
 115. Strawberry Jam
 116. Any other Jam/Jelly not listed

CLASS K: PICKLES

SCORING

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

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

Lot Numbers:

200. Cucumber, Dill, 1 quart
 201. Cucumber, Chunk, Sweet
 202. Cucumber, Whole, Sweet
 203. Cauliflower, Pickled
 204. Pickled Beets
 205. Pickled, Wax or Green Beans

206. Salsa
 207. Sauerkraut
 208. Spaghetti Sauce
 209. Sweet Sour Pickles (long slices)
 210. Sweet Sour Pickles (midgets)

211. Tomato Juice
 212. Vegetable Relish, identify
 213. Any other Pickled Vegetable, Identify



2023 KING ARTHUR FLOUR BAKING CONTEST



CLASS L: KING ARTHUR FLOUR BAKING CONTEST

1. Open to all residents of Manitowoc County age division Adults, age 18 and above.
2. Entry Fee – \$5.00. This fee will be applied at checkout under the Blue Ribbon Software.
3. Judging Day – **Sunday, August 27 at 1:30pm**, Exhibition Building.
 - a. Judging based on the following criteria:

i. Taste	50 points
ii. Overall Appearance + Creativity	25 points
iii. Texture	25 points
Total	100 points
4. All entries must be submitted in a disposable box for judging.
5. Save the King Arthur Flour Bag or the UPC Label from the Flour Bag and Submit at Entry Time.
6. Failure to follow the rules may result in disqualification.
7. Premiums are paid by gift certificate to the Baker's Catalogue/kingarthurfLOUR.com. King Arthur Flour and the Manitowoc County Fair are not responsible for lost or misplaced prizes/ribbons including gift cards.
8. Entries will remain at the fair upon completion of judging.
9. Preparation of the Birthday Coffee Cake found at [King Arthur Birthday Coffee Cake](#).

Premiums for lot number 100:

- Blue Ribbon \$75 Gift Certificate
- Red Ribbon \$50 Gift Certificate
- Yellow Ribbon \$25 Gift Certificate

Lot Number:

- 100. King Arthur Birthday Coffee Cake