

2024

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 19**, noon to 7pm, in the Exhibition building.
3. Judging Day – **Tuesday, August 20**, at 10am.
4. Release Day – **Sunday, August 25**, 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. 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 Preservation 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.

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 | 105. Decorated Gingerbread House, Must be Edible |
| 102. Decorated Seasonal Cupcakes (3) | |
| 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

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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 | 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

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, no paper liners | |
| 604. Coffee Cake, Streusel Topping, 4x4, no yeast | |
| 605. Pumpkin, no nuts, ½ of a small bread | |

CLASS G: COOKIES AND BARS

SCORING

Flavor	35
Shape	30
Texture & Grain	25
Color & Aroma	10
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	10
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. No rings with rust may be used.
 - 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 using the correct procedures and processing times.

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 pint jars.
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. No rings with rust may be used.
 - 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 using correct procedures and processing times.
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
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

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. No rings with rust may be used.
 - 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 using correct procedures and processing times.

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 (midgits)

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



2024 KING ARTHUR FLOUR BAKING CONTEST



CLASS L: KING ARTHUR 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. Entry Day – Sunday, August 25, 10am-1pm, Exhibition Building Office Area (unless prearrangements are made).
4. Judging Day – **Sunday, August 25 at 1:30pm**, Exhibition Building.
 - a. Judging based on the following criteria:

i. Taste	50 points
ii. Texture	25 points
iii. Overall Appearance + Creativity	25 points
Total	100 points
5. All entries must be submitted in a disposable board for judging.
6. Save the King Arthur Flour Bag or the UPC Label from the Flour Bag and Submit at Entry Time.
7. Failure to follow the rules may result in disqualification.
8. 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.
9. Entries will remain at the fair upon completion of judging.
10. Recipe – King Arthur Supersized, Super-Soft Chocolate Chip Cookies – [King Arthur Supersized, Super-Soft Chocolate Chip Cookies](#) or recipe listed below.

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



Ingredients:

Batter

- 2 cups (426g) light brown sugar, packed
- 2 teaspoons table salt
- 16 tablespoons (226g) unsalted butter, cut into 1" pieces
- 1/2 cup (113g) milk, whole preferred
- 2 3/4 cups (330g) King Arthur Unbleached Bread Flour, divided
- 2 large eggs, cold from the refrigerator
- 1 tablespoon King Arthur Pure Vanilla Extract
- 1 3/4 teaspoons baking powder
- 1/4 teaspoon baking soda
- 2 cups (340g) semisweet chocolate, preferably 60% to 65% cocoa content*

*Use chopped wafers or bars for best results; if using chocolate chips, chop them roughly before incorporating.

Yield: 116 to 177 large (4") cookies or 28 medium (3") cookies
Recipe located at kingarthurbaking.com/recipes/supersized-super-soft-chocolate-chip-cookies-recipe

Directions:

1. In large bowl, combine the brown sugar and salt. Set aside.
2. **To Brown the butter:** In a saucepan over medium-high heat, melt the butter. After several minutes, the butter will sizzle and may spatter. Continue to cook the butter, swirling the pan regularly, for about 5 to 7 minutes, until it's dark golden color and brown bits start collecting at the bottom of the pan; the butter will have stopped sizzling and may also have a layer of foam on the surface.
3. Once the butter is browned, immediately pour it over the sugar mixture (be sure to scrape out the brown bits at the bottom) and whisk vigorously to combine; this helps dissolve the sugar slightly and creates the shiny surface of the baked cookies. (The mixture will stay lumpy and won't become smooth at this point). Set the empty saucepan aside to cool slightly.
4. **To make the tangzhong:** In the same saucepan used to brown the butter, combine the milk with 3 tablespoons (23g) of the bread flour and whisk until no lumps remain.
5. Place the saucepan over low heat and cook the mixture, stirring regularly with a whisk and then a flexible spatula, until it's thickened, paste-like, and starts to come together into one mass, about 2 to 3 minutes.
6. Remove from the heat and transfer directly to the bowl with the butter and sugar. Whisk until mostly smooth; some lumps of the tangzhong mixture are OK.
7. Add the eggs and vanilla and continue whisking until smooth.

8. Weigh or measure the remaining 2 1/2 cups plus 1 tablespoon (307g) bread flour by gently spooning it into a cup, then sweeping off any excess. Add the bread flour to the bowl with the butter and sugar, then add the baking powder and baking soda. Using a whisk or flexible spatula, stir until well combined and no dry spots remain.
9. Place the bowl, uncovered, in the refrigerator and allow it to cool for 10 to 15 minutes.
10. While the batter is cooling, use a serrated knife to roughly chop the chocolate into coarse pieces. Avoid chopping the chocolate too fine, as small pieces will melt when mixed into the dough.
11. Remove the dough from the refrigerator and fold in the chopped chocolate. Cover the bowl and return to the refrigerator for 24 to 72 hours to allow the flavors to intensify.
12. **To bake the cookies:** When you're ready to bake, remove the chilled cookie dough from the refrigerator and let it rest at room temperature for about 10 to 15 minutes to allow it to warm up slightly. Meanwhile, preheat the oven to 350°F with a rack in the center.
13. Scoop the dough into 85g to 90g portions; a level [scone and muffin scoop](#) works well here. If you're scooping by hand, the mounds of dough should be about 2 1/4" in diameter. To make smaller cookies (that are still generous in size), scoop the dough into 50g portions using a [jumbo cookie scoop](#).
14. Arrange the scooped cookie dough on parchment-lined baking sheets, spacing them 3" to 4" apart. (Five dough balls fit perfectly on a [half-sheet pan](#)). The 90g cookies can be arranged in a 2-1-2 pattern; the 50g cookies can be arranged in a slightly staggered 4x2 pattern. For consistently shaped cookies, roll each piece of dough into a smooth ball before baking.
15. Bake the large (90g) chocolate chip cookies for 18 to 22 minutes or the smaller (50g) cookies for 15 to 18 minutes, until the edges are set and the cookies are browned, rotating the pan halfway through baking to ensure even browning. (For best results, bake one pan of cookies at a time). Remove the cookies from the oven and let them rest on the baking sheets until cool enough to handle, at least 15 minutes.
16. **Storage information:** Store leftover chocolate chip cookies, covered, for up to 5 days; their slightly crispy edges will soften and the cookies will maintain a soft texture. Freeze baked cookies for longer storage.