

2025

OPEN CLASS FOODS & NUTRITION

Department 125 – Superintendent – Sue Rusch – 920-901-1237

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Display plates can be picked up on August 11 from noon-8pm in the Exhibition Bldg or 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**. Register online at fair.manitowocountywi.gov.
2. Entry Day – **Monday, August 18**, noon to 7pm, in the Exhibition building.
3. Judging Day – **Tuesday, August 19**, at 10am.
4. Release Day – **Sunday, August 24**, between 6pm and 7:30pm. **Vehicle access will begin at 6:30pm through the northwest corner of the Main Parking lot (across the street from Meijer). Watch for signs. Line Up begins at 6:25pm.** Exhibits released prior to release date and time will not receive premiums.
5. Fee - \$.20 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. Bring in amount and size as specified.
9. All food must be exhibited on disposable trays furnished by Expo and provided on entry day of fair.
10. No mixes allowed. As a stand alone entry, box mixes allowed as an ingredient.
11. Person exhibiting from the same household in Open Class Foods & Nutrition 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 100-103 must be dummy cakes.
2. Judged on originality and decoration; therefore, edible or inedible frosting can be used.

Premiums for lot numbers 100-103:

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

Lot Numbers:

- | | |
|---|---|
| 100. Decorated Cupcakes (3), using Fair Theme | 102. Gingerbread House, Must be Edible |
| 101. Decorated Cake, using Fair Theme | 103. Any Other Decorated Item, 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, unless otherwise specified.
3. Cakes must be unfrosted, unless so stated to frost.

Premiums for lot numbers 200-403:

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

Lot Numbers:

- | | | |
|--|--|---|
| 200. Angel Food, ¼ Cake | 205. Devils Food, Layered, Frosted, 2 Slices | 209. Poppy Seed Cake, Frosted, 4x4" piece |
| 201. Cake using Fruit, 4x4" piece (no upside down) | 206. Gluten Free, Keto Cake, 4x4" piece | 210. Spice Cake, 4x4" piece |
| 202. Cake using Honey, 4x4" piece | 207. Jelly Roll, Powdered, 4" piece | 211. Any Other Cake, Not listed, Identify |
| 203. Cake using a Vegetable, 4x4" piece | 208. Layered Cake, Frosted, 2 Slices, Identify | |
| 204. Cheesecake, ¼ Cake | | |

CLASS C: 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:

- | | | |
|------------------------------|--------------------------------------|--------------------------------------|
| 300. Braided Bread | 303. Dinner Roll, Seeded or Unseeded | 306. White Bread |
| 301. Bread Machine, no mixes | 304. Kolache, Fruit, 2 | 307. Any Other Yeast Bread, Identify |
| 302. Breakfast Sweet Roll | 305. Rye Bread | |

Open Class Foods and Nutrition

Department 125

1 of 5

CLASS D: PIES AND SHELLS

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

Lot Numbers:

- | | |
|---|--|
| 400. Éclair – 2 Filled | 403. Pie Shell, individual size, Identify |
| 401. Fruit Pie, Double Crust, no commercial filling | 404. Shaum Tortes, individual, 2 of any kind |
| 402. Fruit Pie, Lattice or Crumb Top, no commercial filling | 405. Any other Shell, Identify |
| | 406. Pie, any other Filling, Identify |

CLASS E: QUICK BREADS

SCORING

Texture and Grain	35
Outside Shape, Surface, & Volume	30
Flavor & Aroma	25
Color	<u>10</u>
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 500-909:

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

Lot Numbers:

- | | |
|--|---|
| 500. Baking Powder Biscuits, 3 | 505. Quick Bread, made with vegetable, no nuts, 1/2 of a small loaf |
| 501. Cornmeal Muffins, 3 | |
| 502. Health Muffins, 3, Identify, no liner | 506. Quick Bread, any other, no nuts, 1/2 of a small loaf, Identify |
| 503. Muffins, Any Other, 3, Identify, No Liner | |
| 504. Quick Bread made with fruit, no nuts, 1/2 of a small loaf | |

CLASS F: COOKIES AND BARS

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. Entry amounts as follows: All items in the bars lots must include four (4) pieces. All entries in the cookie lots must include six (6) pieces.

Lot Numbers:

- | | |
|---|--|
| 600. Brownies, No Nuts, No Frosting | 611. Filled Cookies |
| 601. Blond Brownies, No Frosting, No Nuts | 612. Foreign Cookies, Identify Nationality |
| 602. Cereal Cookies, Baked | 613. Ginger or Molasses Cookies |
| 603. Chocolate Chip Cookies | 614. Gluten Free Cookie/Bar |
| 604. Chocolate Cookies | 615. Ice Box Cookies |
| 605. Coconut Cookies | 616. Oatmeal Cookies, Raisins |
| 606. Cookie using Honey | 617. Oatmeal Cookie, any other, Identify |
| 607. Cookie Press Cookies, assorted | 618. Peanut Butter Cookies |
| 608. Decorated Cookies, any other, Identify | 619. Rolled Cookie, Identify |
| 609. Diabetic – Sugar Free Cookies | 620. Scones |
| 610. Drop Cookie, Identify | |

CLASS G: CANDY

1. List ingredients, but not the amounts, on the back of the entry tag.
2. Entries must include six (6) pieces.

Lot Numbers:

- | | |
|--|--|
| 700. Dipped Pretzel Rods | 705. Sea Foam |
| 701. Fudge, no nuts, no marshmallow crème | 706. Toffee, chocolate coated |
| 702. Molded Chocolate | 707. Attractive Plate, 3 or more varieties, 3 pieces of each |
| 703. Other Flavored, colored, molded chocolate, Identify | 708. Any Other Candy, not listed above, Identify |
| 704. Peanut Brittle | |

Open Class Foods and Nutrition

Department 125

CLASS H: 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. 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:

800. Canned Berries, Identify	806. Peaches, Halves	812. Spaghetti Sauce
801. Carrots, Cut	807. Pears, Halves	813. Tomato Juice
802. Cherries, Pitted	808. Peas	814. Tomatoes, Chunky
803. Cherries, Whole	809. Plums, Halves	815. Any Other, Identify
804. Corn, Cut from Cob	810. Salsa	
805. Mixed Vegetables	811. Sauerkraut	

DRIED FRUITS & VEGETABLES

816. Dried Fruits, 6-9 Pieces, Identify	817. Dried Vegetables, 6-9 Pieces, Identify	818. Fruit Leather, 6-9 Pieces, Identify
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CLASS I: PICKLES

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. 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:

900. Cucumber, Dill, 1 quart	905. Pickled, Wax or Green Beans	907. Sweet Sour Pickles (midgets)
901. Cucumber, Chunk, Sweet	906. Sweet Sour Pickles (long slices)	908. Vegetable Relish, identify
902. Cucumber, Whole, Sweet		909. Any other Pickled Vegetable, Identify
903. Cauliflower, Pickled		
904. Pickled Beets		

2025

CLASS J: JELLIES AND JAMS

1. Use only standard untinted $\frac{1}{2}$ 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.

Premiums for lot numbers 100-108:

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

Lot Numbers:

- | | | |
|------------------------|-------------------------|-------------------------------------|
| 100. Apple Jelly | 104. Mint Jelly | 108. Any other Jam/Jelly not listed |
| 101. Berries, Jelly | 105. Rhubarb Jam | |
| 102. Berries, Jam | 106. Stone Fruit, Jam | |
| 103. Freezer Jam/Jelly | 107. Stone Fruit, Jelly | |



NEW FOR 2025 CLASS K: INCENTIVE CLASSES



1. The Incentive Class is a special category designated to bring out the creativity of our exhibitors. We have identified four (4) items for the 2025 Manitowoc County Fair. Entries in this will bring larger premiums to the first four (4) places.

Premiums for lot numbers 109-112:

Blue Ribbon - \$10.00 Red Ribbon - \$7.00 White Ribbon - \$5.00 Pink Ribbon - \$3.00

Lot Numbers:

109. Rock N' Cheesecake; Fair Theme in Flavoring – must include receipt listing ingredients, Full Cake to be presented.
110. Soda Pop Jelly – must include recipe listing ingredients.
111. Date Nite (Nut) Bread – must include recipe listing ingredients.
112. Cookie Made Popular in the Rock N' Roll Era – must include recipe listing ingredients.



2025 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 24 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 card 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 Giant Hostess Cupcake Cake](#) 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

	King Arthur Giant Hostess Cupcake Cake					
	<table><thead><tr><th>PREP</th><th>TOTAL</th></tr></thead><tbody><tr><td>30 mins</td><td>1 hour</td></tr></tbody></table>	PREP	TOTAL	30 mins	1 hour	
PREP	TOTAL					
30 mins	1 hour					
	Yield - one 8" layer cake					
Instructions: 1. To make the filling: In a large bowl or the bowl of a stand mixer, beat all the ingredients until smooth. Set aside 2 tablespoons (about 25g) of the filling in a small bowl; you will use this for the icing. 2. To assemble the cake: Using a large serrated knife, cut the cake in half horizontally to create 2 layers. Place the top layer, cut side up, on a serving plate. Dollop the filling over it and spread evenly with a small offset spatula, leaving a 1/2" border around the edges. 3. Place the bottom layer, cut-side down, on top of the first (the bottom of the baked cake will now be on the top) and gently press to adhere, smushing the filling all the way to the edges. Set aside while you prepare the ganache. 4. To make the ganache: In a microwave-safe bowl or measuring cup, combine the cream and chocolate and heat in 20-second increments, at 50% power, stirring after each, until smooth. Chill in the refrigerator, uncovered, for 10 to 15 minutes, until the ganache is the consistency of molasses. (Partially cooling will help the ganache coat the top of the cake without dripping down the sides.) 5. To make the icing: Add the cream, 1/2 teaspoon at a time, to the reserved filling, mixing with a spatula until thoroughly combined. Aim for a consistency that's thin enough to pipe but thick enough to hold its shape. Transfer to a parchment cornet or plastic bag. 6. Once the ganache has cooled, pour it over the center of the cake and use a small offset spatula to spread it just to the edges. Be sure to spread the ganache slowly to prevent it from dripping down the sides of the cake. 7. Cut the tip off the cornet (or cut a corner off the plastic bag) to make a small hole, then pipe a single looped line of icing across the top of the cake. (For the cleanest slices, wait for the ganache to set, about 2 hours; you can speed up the process by transferring the cake to the refrigerator to set.) 8. Storage information: Store the cake, covered, at room temperature for up to 4 days; freezing is not recommended.			Ingredients:			
Filling • 1 cup (128g) marshmallow Fluff or 1 cup (123g) marshmallow crème, store-bought* • 3/4 cup (138g) vegetable shortening* • 3/4 cup (85g) confectioners' sugar, sifted if lumpy • 1 teaspoon King Arthur Pure Vanilla Extract • 1/8 teaspoon table salt Cake • 1 Every-Occasion Chocolate Cake, prepared as an 8" round and fully cooled Ganache • 1/4 cup (57g) heavy cream • 1/3 cup (57g) semisweet chocolate wafers or semisweet chocolate, chopped* Icing • 1 to 2 teaspoons heavy cream • 2 tablespoons (about 25g) prepared filling						