

2026

JUNIOR FAIR FOODS & NUTRITION

Department 25 – Superintendent – Barb Ebert – 920-758-2137

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Display plates can be picked up on August 18 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. Judging Day (Individual Conference Judging) – **Monday, August 24**, from noon-6pm in the Exhibition Building.
2. Release Day – **Sunday, August 30**, between 6pm and 7:30pm. Vehicle access begins at 6:30pm. **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.
3. No changes will be allowed after registration forms are submitted.
4. **Four (4) entries or exhibits per class per exhibitor.**
5. **One (1) entry per exhibitor per lot number.**
6. **THE COMPLETE RECIPE WITH QUANTITIES OF INGREDIENTS AND DIRECTIONS LISTED MUST ACCOMPANY ALL ENTRIES, EXCEPT THOSE MADE FROM A MIX.**
7. 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.
8. Entry tags must be securely attached to the plate.
9. NO MIXES allowed except where stated. No frostings on toppings, except decorated cakes or cookies.
10. All food exhibits will be disposed at the close of the fair.
11. Members of the same family cannot enter the same entry numbers (example: sisters cannot both bring brownies).

CLASS A: SIX EASY BITES – Grades 3-4

Premiums for Classes A through E are as Follows:

Blue Ribbon - \$3.00

Red Ribbon - \$2.75

White Ribbon - \$2.50

Pink Ribbon - \$2.25

Lot Numbers:

- | | |
|---|--|
| 100. Brownies from a mix, unfrosted, 4"x4" corner piece | 107. Peanut Butter Cookies (3) |
| 101. Cake from mix, unfrosted, 4"x4" corner piece | 108. Poster – 14"x22", emphasizing nutrition |
| 102. Chocolate Chip Cookies (3) | 109. Recipe Box or Book with 10 recipes – variety of foods |
| 103. Cookies or Bars, No-Bake (3) | 110. Relish Dish – 3 different relishes, on a serving dish |
| 104. Drop, molded, or bar baked cookies (3) | 111. Any other food exhibit not listed, identify. |
| 105. Muffins (3) – no paper liners, any kind, identify | |
| 106. Oatmeal Drop Cookies (3) | |

CLASS B: TASTY TIDBITS – Grades 5-6

Lot Numbers:

- | | |
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| 112. Bag Lunch – 4 items including a beverage | 125. Poster – 14"x22", showing kitchen safety |
| 113. Baking Powder Biscuits (3) or other no yeast biscuit (3) | 126. Quick Coffee Cake with Streusel Topping – 4"x4" corner |
| 114. Bread Machine Bread, ½ loaf, no mix | 127. Recipe Box or Book with 20 recipes – variety of foods |
| 115. Bread Machine Dinner Rolls (3), no mix | 128. Refrigerator Cookies (3) |
| 116. Brownies, chocolate or blonde – unfrosted (3) | 129. Rolled Cookies (3), of the same shape |
| 117. Cake, unfrosted, 4"x4" corner piece | 130. Single Serving – either a salad, vegetable dish, or fruit dish on an individual serving dish or plate |
| 118. Chocolate Chip Cookies (3) | 131. Small Casserole Dish made with hamburger, baked |
| 119. Cup Cakes (3), unfrosted in paper liners | 132. Uncooked frozen mini pizza (1) – use pita bread, English muffin, bagel, or already prepared crust (no larger than 7" in diameter) with toppings of your choice. |
| 120. Decorated Cookies (3) – judged on decoration – does not have to be a home baked cookie | 133. Any other food exhibit not listed, identify. |
| 121. Granola Bars (3) | |
| 122. Mystery Muffins (3) – no paper liners | |
| 123. No yeast, any shape pretzels (3), shaped, stick or nugget or rolled biscuits (no drop biscuits). | |
| 124. Pizza Pockets (2) | |

CLASS C: YOU'RE THE CHEF – Grades 7-9

Lot Numbers:

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|---------------------------------|---|
| 134. Baking Powder Biscuits (3) | 137. Cake using a vegetable or fruit – 4"x4" corner piece (no upside-down cake) |
| 135. Bread Sticks (3) | 138. Cookie Press Cookies, 3 different shapes. |
| 136. Cheesecake, ¼ cake | |

Junior Fair Foods and Nutrition

Department 25

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139. Corn Bread, 4"x4" corner piece
140. Decorated Cookies or Cupcakes – judged on decoration (3) – Standard size (NOT mini)
141. Easy Cheesy Lasagna – 4"x4" corner piece
142. Food Safety Poster – 14"x22"
143. Fruit Leathers (3)
144. Fruit Pizza from scratch, 1/3 of a 12" pan
145. Muffins, using a fruit (3) – no paper liners
146. Non-perishable international food product, Identify
147. One package of non-perishable invented snack such as dried fruit, granola bar, brownie, fudge, fruit leather, popcorn snack, trail mix, Identify
148. Pizza, from scratch, 1/3 of a 12" pan
149. Plate lunch, using 1 dairy product, but not to include a glass of milk
150. Poster – 14"x22", showing a full day's menu providing for good nutrition
151. Pretzels (3)
152. Quick Bread, ½ of a small nut bread pan
153. Recipe Box or Book with 25 recipes – creative dishes and/or desserts
154. Rolled Cookies, 3 of the same shape, uniform
155. Yeast bread (can be loaf, braid, but not rolls) using a specialty grain such as whole wheat, rye, oat bran or sweet bread such as tea ring.
156. Yeast breadsticks or yeast rolls, 3, (any shape, medium size – not a sweet roll).
157. Yeast Dinner Rolls, 3 different shapes, no bread machine
158. Any other food exhibit not listed, identify.

CLASS D: FOODWORKS – Grades 10-13

Lot Numbers:

159. Angel Food Cake – ¼ cake
160. Candy, any kind – 3 pieces
161. Cheesecake, baked – 4" wedge (plain)
162. Decorated Cake, use a dummy form, will be judged on decoration only.
163. Decorated Cookies or Cupcakes (3), to be judged on decoration only
164. Gingerbread or Candy – decorated house
165. Homemade Peanut Butter (1 cup)
166. International Main Dish – must include recipe and nationality
167. Kolache (3)
168. Non-perishable food product for a special occasion or catered meal (such as an appetizer, holiday food, fruit cake, special occasion cake, altered recipe product).
169. Plate lunch containing essentials of a balanced dinner, include menu and place setting
170. Prepare a healthy snack for a child (single serving)
171. Raised Donuts (3)
172. Rye or Whole Wheat Yeast Bread, 1/3 loaf, no bread machine
173. Scrapbook of recipes for leftover foods
174. Single or Double Crust Baked Fruit Pie, small individual size, about 4"
175. Single Pastry Shell, individual size about 4"
176. Single Serving – either salad, vegetable dish, or fruit dish
177. Sour Cream Coffee Cake, 4"x4" corner piece
178. Sponge Cake, ¼ cake
179. Upside-Down Cake – 4"x4" corner piece
180. White Yeast Bread, 1/3 loaf, no bread machines
181. Yeast Cinnamon Rolls (3), no bread machines
182. Yeast Dinner Rolls, 3 different shapes, no bread machine
183. Any other item not listed, identify.

CLASS E: FOOD PRESERVATION

1. Same rules apply as listed in Food and Nutrition.
2. Food Preservation exhibits must be shown in standard canning jars with rings on.
3. Jams and Jellies must be in standard jelly jars, but no larger than standard pint jars with self-sealing cover – no paraffin.
4. **All jars must be labeled using the following outline:**
 - Name of Product
 - Date Processed
 - Method of Preparation (hot or cold pack)
 - Method of Processing (boiling water bath or pressure canner)
 - Time of Processing
5. Total Jars Canned for Family by Exhibitor
6. Limit of four (4) entries in the food preservation class.

Lot Numbers:

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| 184. Apples, quartered or halved | 194. Jam, any variety, including Freezer Jam | 202. Sweet Corn, cut from the cob |
| 185. Applesauce | 195. Jelly, any variety | 203. Sweet Pickles |
| 186. Beets, pickled | 196. Other berries, vegetables, or fruit | 204. Tomato Juice |
| 187. Black Raspberries | 197. Peaches, halved | 205. Tomatoes, whole or quartered |
| 188. Bread and Butter Pickles | 198. Pears, halved | 206. Yellow Wax Beans, cut |
| 189. Carrots, cut | 199. Red Raspberries | 207. Any other item not listed, identify |
| 190. Cherries, pitted | 200. Rhubarb | |
| 191. Crab Apples, pickled | 201. Salsa | |
| 192. Dill Pickles | | |
| 193. Green Beans, cut | | |

CLASS F: SUPERINTENDENTS' CHOICE

Lot Numbers:

208. Table Place Setting for one (1) using the fair theme.



2026 KING ARTHUR FLOUR BAKING CONTEST



CLASS G: KING ARTHUR BAKING CONTEST

1. Open to all residents of Manitowoc County age division Junior/Youth, through age 17.
2. Entry Fee – \$3.00. This fee will be applied at checkout under the Blue Ribbon Software.
3. Entry Day – Sunday, **August 30** from 10am-1pm, Exhibition Building Office Area (unless prearrangements are made).
4. Judging Day – Sunday, **August 30 at 1:30pm**, Exhibition Building.
 - a. Judging based on the following criteria:

i. Taste	50 points
ii. Texture	25 points
iii. Overall Appearance + Creativity	<u>25 points</u>
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 Heart Shaped Classic Cut Out Cookies](#) or recipe listed below.

Premiums for lot number 100:

- Blue Ribbon \$40 Gift Certificate
- Red Ribbon \$25 Gift Certificate
- Yellow Ribbon King Arthur Logo Tote Bag

Lot Number:

100. King Arthur

	<p>King Arthur Heart Shaped Classic Cut-Out Cookies</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">PREP</th> <th style="text-align: left;">BAKE</th> <th style="text-align: left;">TOTAL</th> </tr> </thead> <tbody> <tr> <td>30 mins</td> <td>10-12 mins</td> <td>1 hr 10 mins</td> </tr> </tbody> </table> <p>Yield - 2 to 3 dozen cookies, depending on size</p>	PREP	BAKE	TOTAL	30 mins	10-12 mins	1 hr 10 mins	
PREP	BAKE	TOTAL						
30 mins	10-12 mins	1 hr 10 mins						
<p>Instructions:</p> <ol style="list-style-type: none"> 1. In a large bowl, beat together the shortening, butter, sugars, salt, baking powder, and vanilla. 2. When thoroughly blended, add the egg, beating until fluffy. 3. In a medium bowl, whisk together the flour and cornstarch. Add to the butter mixture, stirring until thoroughly combined. 4. Divide the dough in half. Shape each half into a disk, wrap well, and refrigerate for 30 minutes. 5. Preheat the oven to 350°F. Lightly grease two baking sheets, or line them with parchment. 6. Place the chilled dough on a lightly floured surface and roll it 1/8" thick. 7. Cut with heart-shaped cookie or biscuit cutters, spacing the cookies quite close together on the prepared baking sheets; they won't spread much. 8. Bake the cookies for about 10 minutes, until they're very lightly browned on the edges. 9. Remove the cookies from the oven and cool them on racks. 10. Store cookies in an airtight container at room temperature for up to one week; freeze for longer storage. The dough may also be frozen: wrap the disks airtight and freeze for up to three months; thaw to room temperature before using. 		<p>Ingredients:</p> <ul style="list-style-type: none"> • 1/2 cup (91g) vegetable shortening • 8 tablespoons (113g) unsalted butter, at room temperature • 1/2 cup (107g) light brown sugar or dark brown sugar, packed • 1/2 cup (99g) granulated sugar • 1/2 teaspoon table salt • 1 teaspoon baking powder • 2 teaspoons King Arthur Pure Vanilla Extract • 1 large egg • 2 1/2 cups (300g) King Arthur Unbleached All-Purpose Flour • 1/2 cup (56g) cornstarch 						