

# 2026

## OPEN CLASS FOODS & NUTRITION

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

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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. Open Class Registration Deadline – **July 15**. Register online at [fair.manitowocountywi.gov](http://fair.manitowocountywi.gov).
2. Entry Day – **Monday, August 24**, starting at noon and **MUST be in place no later than 7pm**, in the Exhibition building.
3. Judging Day – **Tuesday, August 25**, at 10am.
4. Release Day – **Sunday, August 30**, 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**. We encourage all exhibitors to **pick up trays prior to entry day** to eliminate back-up on entry day. Trays will still be 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 Classes A through J:

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.

#### 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                            | 304. Kolache, Fruit, 2         | 309. Any Other Yeast Bread, Identify |
| 301. Bread Machine, no mixes                  | 305. Rye Bread                 |                                      |
| 302. Breakfast Sweet Roll, 3 rolls            | 306. Sourdough, Full Loaf      |                                      |
| 303. Dinner Roll, Seeded or Unseeded, 3 rolls | 307. Sourdough, Use of Discard |                                      |
|   | 308. White Bread               |                                      |

Open Class Foods and Nutrition

Department 125

## 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.

### 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                                       | 506. Quick Bread, any other, no nuts, 1/2 of a small loaf or 3 of any other item, Identify |
| 502. Health Muffins, 3, Identify, no liner                     |  |
| 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 **and scones** lots must include three (3) 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 three (3) 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                                      |  |

## 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		

## 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. 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 |                                     |

## 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 2026 Manitowoc County Fair. Entries in this class will bring larger premiums to the first four (4) places.
2. Entries will be judged at 12:00 pm (noon) on August 25.

### Premiums for Class K:

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

### Lot Numbers:

109. Decorated Sugar Cookies – six (6) Heart Shaped Cookies on Decorative Plate.
110. Red Velvet Cupcake, Five (5) Frosted on Decorative Plate
111. Raspberry White Chocolate Scone with Glaze on Decorative Plate.
112. Fair Themed Place Setting for One.



# 2026 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 30, 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	25 points
<b>Total</b>	<b>100 points</b>
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 Strawberry Swirl No-Knead Brioche](#) 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

	<b>King Arthur Strawberry Swirl No-Knead Brioche</b>							
	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 33%;">PREP</th> <th style="width: 33%;">BAKE</th> <th style="width: 33%;">TOTAL</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">28 mins</td> <td style="text-align: center;">45 to 50 mins</td> <td style="text-align: center;">3 hrs 58 mins</td> </tr> </tbody> </table>	PREP	BAKE	TOTAL	28 mins	45 to 50 mins	3 hrs 58 mins	
PREP	BAKE	TOTAL						
28 mins	45 to 50 mins	3 hrs 58 mins						
	<b>Yield - 1 loaf, 16 servings</b>							
<b>Instructions:</b> <ol style="list-style-type: none"> <li>1. <b>To make the dough:</b> Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a large bowl, whisk together the flour, salt, sugar, and yeast. In a separate large bowl, combine the melted butter, water, and milk. Add the egg and whisk to combine. Pour the wet ingredients into the dry. If you have a stand mixer, beat at medium speed with the beater blade for 1 minute. If you don't have a mixer, just stir-stir-stir with a big spoon or dough whisk until everything is combined—the dough will be wet and sticky. Cover the bowl with a tea towel or plastic wrap and let the dough rise in a warm spot for 1 1/2 to 2 hours, until doubled in bulk.</li> <li>2. <b>To assemble:</b> When the dough has risen, use a dough scraper or two forks to pull the dough from the edges of the bowl and press it down into the center, turning the bowl as you go until you've gone all the way around. Divide the dough in half and form each half into a 6" round. Let the dough rest for 20 minutes without touching it.</li> <li>3. Place a rack in the center of the oven and preheat it to 375°F. Generously sprinkle your work surface with flour. Grease a 9"x5" loaf pan.</li> <li>4. Transfer one dough ball to the work surface and gently stretch it from the center out into an 8"x11" oval or rectangle.</li> <li>5. Spread half of the jam over the rectangle. Starting from one short end of the oval/rectangle, roll the dough tightly into a coil. Repeat with the second round. Lay one rolled coil over the other to make a plus sign. Twist the ends around each other to create a spiral. Transfer the spiral to the prepared pan. Brush the top with egg wash; don't cover the pan.</li> <li>6. Let the dough rise in a warm, draft-free spot for 15 to 20 minutes, until it's crested the rim of the pan.</li> <li>7. Bake the bread for 45 minutes, until the top is golden brown and firm to the touch. Remove it from the oven and turn it out onto a cooling rack. Let it cool for 20 minutes before slicing.</li> <li>8. Store bread, well wrapped, at room temperature for several days; freeze for longer storage.</li> </ol>		<b>Ingredients:</b> <p><b>Dough</b></p> <ul style="list-style-type: none"> <li>• 3 1/4 cups (390g) King Arthur Unbleached All-Purpose Flour</li> <li>• 1 teaspoon (6g) table salt</li> <li>• 3 tablespoons (35g) granulated sugar</li> <li>• 2 teaspoons active dry yeast or instant yeast</li> <li>• 3 tablespoons (43g) unsalted butter, melted</li> <li>• 3/4 cup plus 2 tablespoons to 1 cup (199g to 227g) water, lukewarm*</li> <li>• 1/4 cup (57g) milk, whole preferred</li> <li>• 1 large egg</li> </ul> <p>*Use the smaller amount of water during the summer or under humid conditions; the larger amount in winter, or when the weather's dry and cold</p> <p><b>Filling</b></p> <ul style="list-style-type: none"> <li>• 3/4 cup (255g) of your favorite strawberry jam</li> </ul> <p><b>Egg Wash</b></p> <ul style="list-style-type: none"> <li>• 1 large egg, beaten with 1 tablespoon water</li> </ul>						