

# DEPARTMENT OC 125–FOODS AND NUTRITION

Fair Year: 2019

## Entries must be made by July 31 of exhibit year.

- All baked goods become the property of the Calumet County Agricultural Association.
- All baked food and opened canned goods will be destroyed at the close of the fair.
- All baked foods should be thoroughly cooled before packaging for the fair.
- There may be only one person exhibiting food or canned goods from each household in a single lot.
- No packaged mixes or commercial baked products allowed.
- Frosting and nuts NOT allowed, except as noted.
- All entries must be on disposable, ready for display containers. (Containers will not be provided.) Exhibitor tags must be taped or tied to the outside of the package.

## After being judged, some foods may be sold at the 4-H Foods Auction.

### DIVISION 525–BAKED GOODS

Premiums: \$2.00-\$1.75-\$1.50-\$1.25

#### Cakes and Donuts

4"x4" exhibit piece – Must be a corner piece of cake.

##### Class No.

1. Angel food cake – (1/4 cake)
2. Banana cake – 4x4 piece
3. Carrot cake – 4x4 piece
4. Cake using a vegetable – 4x4 piece
5. Chiffon cake – 4x4 piece
6. Coffee cake – 4x4 piece
7. Devil's food cake – 4x4 piece
8. Honey cake – 4x4 piece
9. Marble cake – 4x4 piece
10. Poppy seed cake – 4x4 piece
11. Spice cake – 4x4 piece
12. Sponge cake – 4x4 piece
13. Raised donuts – 3

Frosting and Nuts permitted in the following:

14. Decorated cake for birthday
15. Decorated cupcakes for birthday – 3
16. Decorated cupcakes for Halloween – 3
17. Decorated cupcakes - no specific event – 3

#### Cookies and Bars

Cookies exhibited as plate of 3.

Bars are to be 2" square, plate of 3.

Frosting and Nuts not allowed, except as noted.

##### Class No.

30. Chocolate chip cookie – 3
31. Diabetic/ sugar free cookie – 3
32. Drop cookie – 3
33. Filled cookie – 3
34. Honey cookie – 3
35. Ice box cookie – 3
36. Macaroon, coconut cookie – 3
37. Molasses cookie – 3
38. Oatmeal cookie (no raisins) – 3
39. Oatmeal raisin cookie – 3
40. Peanut butter cookie – 3
41. Rolled white – cut out cookie – 3
42. Snickerdoodle cookie – 3
43. Spritz cookie – 3
44. Brownies – 3
45. Date bars – 3
46. Lemon bars – 3

Frosting and Nuts allowed in the following:

47. Pecan cookie – 3
48. Nut cookie, like macadamia – 3
49. Decorated Christmas cookie – 3
50. Decorated holiday cookie – non Christmas – 3
51. Brownies with nuts (no frosting) – 3
52. Granola bars – 3
53. Peanut squares – 3

#### Pies

Use small individual pie pans (Pot pie pan size).

No commercial pie fillings allowed.

##### Class No.

60. Apple pie – double crust
61. Blueberry pie – double crust
62. Berry pie – double crust
63. Cherry pie – double crust
64. Lemon pie
65. Peach pie – double crust
66. Pecan pie
67. Pumpkin pie
68. Any other pie, not listed; identified

#### Yeast Breads and Rolls

All breads should be one half (1/2) loaf, baked in a standard (5" x 8") bread loaf pan.

##### Class No.

75. Cinnamon raisin bread
76. Herb bread
77. Oatmeal bread
78. Rye bread
79. White bread
80. Whole or cracked wheat bread
81. Bread machine bread – any variety (no mixes) whole loaf
82. Any other yeast bread, not listed
83. Bagel – 3
84. Bread sticks – 3
85. Cinnamon rolls – 3
86. Hamburger buns -3

#### Quick Breads and Muffins

All quick breads should be one half (1/2) loaf if baked in a 4 1/2 " x 8 1/2 " loaf pan. Small loaf pans (3" x 6") are allowed – full loaf to be exhibited. No cupcake papers or liners are to be used with muffins. Muffins to be exhibited as plate of 3.

##### Class No.

100. Banana bread (no nuts)
101. Banana nut bread
102. Cranberry bread
103. Lemon poppy seed bread
104. Pumpkin bread
105. Zucchini bread
106. Any other quick bread, identified
107. Baking powder biscuits – 3
108. Blueberry muffins – 3
109. Bran muffins – 3
110. Muffins with fruit – identified – 3
111. Muffins, any other – identified – 3



Red Star Yeast will provide RED STAR® Yeast and coupons for

all contestants in any of the food categories. The overall champions in the Yeast Breads and Rolls Section will also receive a gift from Red Star. To be eligible for these prizes, contestants must use Red Star Yeast and attach an empty packet or photo to their recipe entry.

### DIVISION 526–GLUTEN FREE BAKERY

Premiums: \$2.00-\$1.75-\$1.50-\$1.25

Include recipe with your entry.

##### Class No.

1. Cake, unfrosted (1/4 cake)
2. Cookies/bars, plate of 3
3. Breads/rolls – 1/2 loaf or plate of 3
4. Muffins, plate of 3

### DIVISION 527–SAUSAGE MAKING, SMOKED FISH, MEAT, DRIED MEAT

Entries in this division is for the hobbyist, not for business or professional makers. Attach a list of ingredients, how processed and time of processing. Snack sticks and dried jerky are to be exhibited in a ziplock bag.

Premiums: \$2.50-\$2.25-\$2.00-\$1.75

##### Class No.

1. Summer sausage – 1 stick
2. Snack sticks – 3
3. Wieners – 3
4. Smoked fish – identified
5. Smoked meat – identified
6. Dried beef jerky – 3 pieces
7. Dried turkey jerky – 3 pieces
8. Dried venison jerky – 3 pieces

### DIVISION 528–FERMENTED ITEMS

Entries should be exhibited in a proper container, pint jar with lid and ring preferred. Attach a list of ingredients and how processed to the entry tag.

Premiums: \$2.00-\$1.75-\$1.50-\$1.25

##### Class No.

1. Kombucha
2. Sauerkraut
3. Kimchi
4. Yogurt

### DIVISION 529–CANNED FOODS

Exhibitors must follow processing guidelines from the National Center for Home Food Preservation at <http://www.uga.edu/nchfp/>.

Exhibits must be in standardized clear glass canning jar (no green), with rings removed. No zinc or one-piece lids.

To be eligible for judging, the following label must be complete. Others will be disqualified.

Name of Product .....  
Date of Canned .....  
Method of Preparation .....  
Time of Processing .....  
Method of Processing .....

Jars may be opened at judge's discretion.

Premiums: \$2.00-\$1.75-\$1.50-\$1.25

##### Class No.

1. Applesauce
2. Apricots
3. Blackberries
4. Blueberries
5. Boysenberries
6. Cherries, unpitted
7. Peaches
8. Pears
9. Plums
10. Raspberries
11. Beets
12. Green cut beans
13. Tomatoes, whole in tomato juice
14. Tomatoes, cut not mentioned above
15. Tomato juice
16. Pickled beets
17. Dill pickles
18. Sweet/sour pickles
19. Sweet gherkin pickles
20. Pickled beans
21. Corn
22. Yellow beans
23. Peas
24. Relish
25. Salsa
26. Spaghetti sauce
27. Meat, any
28. Pie fillings, identify product
29. Any other canned item not mentioned above (list recipe name on entry tag)

### FRUIT PRESERVES

General Rules:

Half pint jelly glasses only. Glasses must be sealed (no paraffin seals) with rings removed. Jars may be opened at judge's discretion.

Premiums: \$2.00-\$1.75-\$1.50-\$1.25

**Jellies**

- 30. Apple
31. Cherry
32. Peach
33. Grape
34. Raspberry
35. Strawberry
36. Plum
37. Currant
38. Any other not mentioned above (list recipe name on entry tag)

**Jams**

- 39. Apple
40. Cherry
41. Peach
42. Grape
43. Strawberry
44. Raspberry
45. Plum
46. Currant
47. Any other not mentioned above (list recipe name on entry tag)

**Fruit Butters**

- 48. Apple
49. Cherry
50. Peach
51. Pear
52. Plum
53. Pumpkin
54. Any other Fruit Butter, identify product

**Syrups**

Containers will be opened. Jars must have ring or screw top lid. Can be exhibited in either pine or half pint jar

- 55. Blueberry
56. Cherry
57. Raspberry
58. Strawberry
59. Any other syrup not listed, identified

**DIVISION 530-CANDY**

- Nuts allowed in candy.
Premiums: \$2.00-\$1.75-\$1.50-\$1.25
1. Chocolate fudge candy - plate of 3
2. Honey candy, plate of 3
3. Caramels - plate of 3
4. White fudge - plate of 3
5. Sea foam - plate of 3
6. Peanut brittle - plate of 3
7. Sauerkraut - plate of 3
8. Peanut butter balls - plate of 3
9. Peanut clusters - plate of 3
10. Raisin clusters - plate of 3
11. Any other candy, not listed - plate of 5 (list recipe name on entry tag)

**DIVISION 531-DRIED FOODS**

- Premiums: \$2.00-\$1.75-\$1.50-\$1.25
Entries must be dried after last year's fair.
To be eligible for judging the following label must be complete. Others will be disqualified.
Method of Processing
Date of Drying
Time of Processing

**Exhibit six pieces in a plastic ziplock sandwich or snack size bag.**

- Class No.
1. Apple slices
2. Apricot
3. Banana slices
4. Blueberry
5. Carrot slices
6. Cherry
7. Cranberry
8. Fruit leather
9. Jerky
10. Kiwi slices
11. Mushroom slices
12. Pear slices

- 13. Raisin
14. Tomato slices
15. Zucchini slices

**Exhibit 2 tablespoons in a ziplock sandwich or snack size bag.**

- 16. Basil
17. Chives
18. Cilantro
19. Dill
20. Fennel
21. Herb mixture-contents identified
22. Lavender
23. Marjoram
24. Mint
25. Onion
26. Oregano
27. Parsley
28. Peppers
29. Rosemary
30. Sage
31. Savory
32. Soup mixture - contents identified
33. Tarragon
34. Thyme
35. Any other dried food, not listed, correctly identified (list items on entry tag)

**DIVISION 532-DAIRY FOOD PROMOTION**

- Premiums: \$2.00-\$1.75-\$1.50-\$1.25
Entries must contain at least 2 dairy products (1/2 cup each or more). Sweetened condensed milk does not count as a dairy product. Recipe index card (4"x6") with complete instructions and ingredients must be attached. Dairy products must be underlined with a red marker. No restrictions on frosting, nuts, etc. All recipes become property of the Calumet County Fair Association and may be publicized after the fair. Dairy foods promotion items may be sold at the 4-H foods auction.

- Entries must be packaged in disposable containers.
Class No.
1. Bars (3), 2"x2"
2. Torte (3), 2"x2"
3. Pie, 1/4 pie
4. Pizza, 1/4 of 9-12" pie
5. Dip, 8 oz. container
6. Cheesecake

**DIVISION 533-HOMEMADE WINES**

- Specifications:
1. Each entry must be bottled in common wine bottles with either cork, screw, or crown cap.
2. Each bottle must be labeled with the following information:
a. Label according to lot number
b. Description of contents. Note especially variety of grape such as Concord, Beta, etc.
c. Name and address of maker.
d. Date (month, year) fermentation was begun.
3. Each person may enter one wine in each class no. Entries cannot be made in the same class no. by more than one person from the same family.
4. Exhibit one bottle per class number.

Premiums: \$2.50-\$2.25-\$2.00-\$1.50

- Class No.
1. Dry red grape
2. Sweet red grape
3. Dry white grape
4. Sweet white grape
5. Rose-dry or sweet (grape)
6. Sweet fruit (including rhubarb, no berries)
7. Dry fruit (including rhubarb, no berries)
8. Dry berry
9. Sweet berry
10. Dry or sweet specialty (including flowers, vegetables)
11. Sparkling (any type: grape, fruit, etc.)
12. Any other wine-include blends of fruit and grape, fruit and berry, etc.

Wine Judging Score Card
CLARITY: brilliance, luster
COLOR: depth & tint appropriate to class
AROMA & BOUQUET young or aged: pleasant & developed
FREEDOM from sulphite odor
TOTAL ACID to the taste: tartness or bitterness
TANNIN: proper astringency
SUGAR: suitable of type
BALANCE of sugar, alcohol & acid fits class
GENERAL FLAVOR: taste & aftertaste is appropriate
BODY & FINISH: fits type
OVER-ALL IMPRESSION
Total Points

A Trophy will be awarded to the overall winner and award of merit ribbon.

**DIVISION 534-HOMEMADE BEER**

- Premiums: \$2.50-\$2.25-\$2.00-\$1.50
Rules and Regulations:
1. Exhibitor needs to enter two bottles of beer for each entry.
2. All exhibitors must be 21 years of age or older.
3. All beer must be homebrewed in non-commercial facilities.
4. First place winners in each class no. will compete for champion.
5. Beer may be made from malt, hops, grains, fruit/vegetable/juice or any other product commonly used in making beer.
6. Each entry must be bottled in a clear, brown, or green bottle with at least a 12 ounce capacity. We prefer they have no raised-glass brand name lettering and printed caps are blacked out.
7. All entrants must be labeled with the BJCP style and number on the crown or bottle. For more information you can go to the BJCP (Beer Judge Certification Program) website at www.bjcp.org

**Class No.**

- 1. Pale Malty Beers which include: American and International Lagers, Munich Helles, Festbier, Helles Bock, and Cream and Blonde Ales.
2. Amber and Brown Malty Beers which include: Märzen, Rauchbier, Dunkles Bock, Dark Mild, Scottish Light, Heavy and Export, Irish Red, Kentucky Common, and All Brown ales.
3. Pale Bitter Beers which include: Czech Pale Lagers, German Leichtbier and Pils, Helles Exportbier, Kölsch, Pale Kellerbier, British, Australian and American Pale Ales, and Pre-Prohibition Lagers.
4. Amber Bitter Beers which include: Czech Amber and Vienna Lager, Altbier, Amber Kellerbier, English Bitters, American Amber Ale, and California Common
5. Dark Beers which include: International and Czech Dark Lager, Munich Dunkel, Schwarzbier, All Styles of Porters, All Styles of Stout (Except Imperial)
6. Wheat and Rye Beers which include: American Wheat Ale, Weissbier, Dunkles Weissbier, Weizenbock, Berliner Weisse, Lambic, Gueuze, Fruit Lambic, Witbier, Gose, Piwo Grodziskie, Lichtenhainer, Roggenbier, Sahti.
7. Belgian and French Style Ales which include: Flanders Red, Oud Bruin, Belgian Pale and Blonde Ales, Bière de Garde, Saison, Belgian Dark and Golden Strong Ales, Trappist-Style Single, Dubbel, and Tripel Ales.
8. India Pale Ales which include: American and English style IPAs, Double IPA, and Specialty IPAs (Belgian, Black, Brown, Red, Rye, and White).
9. Strong Beers which include: Doppelbock, Eisbock, British and American Strong Ales, Old Ale, Wee Heavy, English and American Style Barleywines, Imperial Stout, Wheatwine.
10. Specialty Beers which include: American Wild Ales, Fruit Beer, Spiced Beer, Alternative

Fermentables Beer, Smoked Beer, Wood Beer, All Other Specialty Beer. All specialty beers must be labeled with base-beer style and what change makes it a specialty beer.

*Judging Criteria:*

1. Appropriateness of classification. Does the entry belong in the class no. and style consistent with the BJCP description.
2. Aroma (malt, hops, esters, other aromatics)
3. Appearance (color, clarity, head)
4. Flavor (appropriate to style)
5. Mouthfeel (body, carbonation, warmth, creaminess & other palate sensations)
6. Drinkability (overall impression)
7. Judge will select the prize entry in each class no., reserving the right to withhold any award, if in their opinion the work submitted does not merit an award. The judge's decisions are final.

**Each exhibitor in the Homemade Beer Division will receive one Home Brew Extract Kit compliments of Briess Malting & Ingredients Co., Chilton.**

**Award of Merit Ribbon and trophy will be awarded.**

**DIVISION 535-HOPS**

Must include vine, leaves, and hop cones; free of insect damage and disease.

Premiums: \$2.00-\$1.75-\$1.50-\$1.25

**Class No.**

1. Amarillo
2. Brewer's Gold (specify US or German)
3. Cascade
4. Centennial
5. Chinook
6. Fuggle (specify US or UK)

7. Galena
8. Hallertau (specify US, German, or NZ)
9. Golding (specify Kent, Styrian, or US)
10. Northern Brewer (specify US or German)
11. Nugget
12. Perle (specify US or German)
13. Saaz (specify US or Czech)
14. Tettngang (specify US or German)
15. Willamette
16. Other varietal hops (must specify variety AND country of origin)
17. Wild or unknown variety

**DIVISION 536-CALUMET COUNTY FAIR BEER & WINE BOTTLE LABEL DESIGN COMPETITION**

**Rules:**

1. Each label shall be submitted mounted on an 8-1/2x11 entry form which can be downloaded from the county fair website or picked up at the fair office.
2. Beer label size shall not exceed 3.5 inches x 4.75 inches (portrait or landscape orientation).
3. Wine label size shall not exceed 4.0 inches x 5.0 inches (portrait or landscape orientation).
4. Shape of label is irrelevant as long as overall length/width does not exceed size as noted in Rules 1 and 2.
5. The use of commercially-produced label stock for home beer & wine making is acceptable, including labels that contain pre-printed graphics/borders.
6. Label must be flat, may or may not have been removed from the bottle.
7. Label cannot be a commercial beer label.
8. Depiction of full nudity is prohibited. Tasteful depiction of partial nudity (above the waist) is allowed. The decision as to whether depicted art is

*considered tasteful shall be solely at the discretion of the fair committee. The decision of the fair committee is final and may not be appealed.*

9. Profanity is prohibited. The tasteful use of the following words MAY be allowed:
  - "Damn" and its variants (ex: damned, damnation)
  - "Hell"

*The decision as to whether the use of profane words is considered tasteful shall be solely at the discretion of the fair committee. The decision of the fair committee is final and may not be appealed.*

**REMEMBER: The fair is a FAMILY event. Your artwork may be viewed by children. The fair committee reserves exclusive right to exclude entries which are deemed inappropriate, regardless of their adherence to the rules of this contest.**

10. Each label shall be accompanied by a short paragraph describing a bit about the artwork and its inspiration. Description shall not exceed 250 words.
11. Commercial artwork used in the design is allowed but must be acknowledged in the label description.

Judging Criteria: All labels will be judged on the following criteria:

- Creativity (5 points)
- Originality (5 points)
- Artistic quality (10 points)

**DIVISION 536-BEER/WINE LABELS**

Premiums: \$2.00-\$1.75-\$1.50-\$1.25

**Class No.**

1. Beer Label
2. Wine Label

Calumet County Fair  
Beer & Wine Bottle Label Design Competition

Label Entry Form

Fair entry tag here

Attach Beer/wine label here

Beer Label

Wine Label

Commercial artwork used (describe):

Label Description: