

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 bread loaf pan measuring approximately 5" by 9".

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 standard bread loaf pan measuring approximately 5" by 9". 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. English toffee, 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. Kiwi slices
9. Mushroom slices
10. Pear slices
11. Raisin

12. Tomato slices
13. Zucchini slices

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

14. Basil
15. Celery
16. Chives
17. Cilantro
18. Dill
19. Herb mixture—contents identified
20. Lavender
21. Mint
22. Onion
23. Oregano
24. Parsley
25. Peppers
26. Rosemary
27. Sage
28. Soup mixture - contents identified
29. Tarragon
30. Thyme
31. 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

Premiums: \$2.50–\$2.25–\$2.00–\$1.50

Specifications:

- Exhibitors must be at least 21 years of age
- All wines must be home-made in non-commercial facilities by amateur wine makers
- Each entry must be bottled in common wine bottles with either cork, screw or crown cap
- Each bottle must be labeled with the following information:
 - A. Label according to lot number. One entry per lot number
 - B. Description of contents – Note especially variety of grape, such as Concord, Beta, etc.
 - C. Date (month, year) fermentation was begun
- Each person may enter one wine in each class number. Entries cannot be made in the same class number by more than one person from the same family.
- Exhibit one bottle per class number
- Bottles will be opened for tasting by the judge
- Contents of any opened bottles will be disposed of
- The Judges may select a wine, that in their opinion, deserves special recognition and award a Merit Award Ribbon. The Judges decisions are final.

Class No.

1. Dry berry – blackberry
2. Dry berry – cranberry
3. Dry berry – raspberry
4. Dry berry – strawberry
5. Dry berry – any other
6. Dry fruit – apple
7. Dry fruit – cherry
8. Dry fruit – pear
9. Dry fruit – rhubarb

10. Dry fruit – any other
11. Dry grape – red
12. Dry grape – white
13. Dry specialty – dandelion
14. Dry specialty – any other flower
15. Dry specialty – any vegetable
16. Dry wine blends
17. Sweet berry – blackberry
18. Sweet berry – cranberry
19. Sweet berry – raspberry
20. Sweet berry – strawberry
21. Sweet berry – any other
22. Sweet fruit – apple
23. Sweet fruit – cherry
24. Sweet fruit – pear
25. Sweet fruit – plum
26. Sweet fruit – rhubarb
27. Sweet fruit – any other
28. Sweet grape – red
29. Sweet grape – white
30. Sweet specialty – dandelion
31. Sweet specialty – any other flower
32. Sweet specialty – any vegetable
33. Sweet wine blends
34. Sparkling (any type; grape, fruit, etc.)
35. Any other wine
36. Label contest – provide empty bottle with label

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

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 by an amateur in a non-commercial facility.
4. Beer may be made from malt, hops, grains, fruit/vegetable/juice or any other product commonly used in making beer.
5. Each entry must be bottled in a clean, 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.
6. For more information on the entry categories, you can go to the BJCP Website www.bjcp.org/styles04/.
7. The Judges will select the prize entry in each Class, reserving the right to withhold any award, if in their opinion, the work submitted does not merit an award. The Judges decisions are final.

Class No.

1. American-style ales and lagers which include: American light/standard/premium; California Common (steam) Beer; Dark Lager; Malt Liquor; Blonde Ales; Cream Ales; American Pale Ales; American Brown Ales; Pre-prohibition Lagers; American Wheat Beers
2. Continental European style ales and light lagers which include: Czech (Bohemian)Pilsners; Scandinavian/Dutch Pilsners; German Pilsners; Munich Helles; Bavarian Weizen (wheat); Dortmunder Export; Kolsch; Berliner Weisse
3. Belgian and French Ales which include: Dubbel; Saison; Witbier; Strong Golden Ale; Trippel; Belgian Pale Ale; Biere de Garde; Strong Dark Ale; Lambic; Oud Bruin/Flanders Red
4. German-style Amber & Dark Beers which include: Altbier; Dunkelweizen (wheat); Eisbocks; Munich Dunkel; Octoberfest/Marzen; Welzenbock (wheat bock); Schwarzbier; Continental Dark; Doppelbocks; Bock Beers

5. British & Scottish-style Pale and Brown Ales which include:
British Bitters (all kinds); Brown Ales except American; British Pale Ales; India Pale Ale; Scottish Ales (all kinds)
6. British & Scottish-style Dark and Strong Beers which include:
Old Ales; Stouts; Barleywine; Poters; Strong Scotch Ale; Russian Imperial Stout
7. Specialty Beers which include:
Any fruit beers other than Belgian style lambics; Smoked Beers; Historical Beers; Any beers with spice/herb/vegetable added; Experimental Beers; American, English and Specialty IPAs
8. Beer Label Contest – Provide empty bottle with label

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)

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. Cascade
2. Centennial
3. Fuggle (specify US or UK)
4. Nugget
5. Wild or unknown variety
6. Other varietal hops (must specify variety and country of origin)