

OPEN CLASS — Traditional Exhibits

- ◆ All resident Florence County over the age of 18 may enter this category.
- ◆ Registration is FREE.
 - ◆ Pre-Registration is until August 10.
 - ◆ Those pre-registered will have their entry tags printed and waiting for them when they come to drop off their exhibits.
 - ◆ Pre-registered exhibitors may still add or remove items from their registration form when they bring their items to the fair.
 - ◆ Anyone pre-registered for their fair exhibits will receive a coupon for a free treat from Lydia's fair kitchen.
- ◆ Entries will be accepted after August 10, but it is requested that after August 10, you email your entries or bring your entry form with you to the fair on August 22.
- ◆ All items must be registered by August 22.

Mail to: **Jessica Klumpp, Executive Director**
P.O. Box 704
Florence, WI 54121

E-mail to: florencecountyfair@hotmail.com

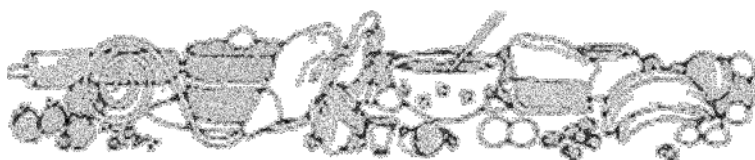
Traditional Exhibits that can be entered for Florence County Adults

DEPARTMENT 125 — FOODS AND NUTRITION

- ◆ All bakery items shall be "from scratch," not from a mix, nor from machines.
- ◆ No items that require refrigeration will be permitted.
- ◆ No recipe may include a mix unless otherwise noted
- ◆ Nuts and raisins are allowed, but the entry must clearly state that they are in the recipe
- ◆ Please be aware that judging is based on more than taste testing. Food Standards, such as appearance and texture, may be used for judging as well
- ◆ Food preservation entries shall follow USDA guidelines as listed in Department 125.
- ◆ Premiums for Department 125:
1st place: \$2.50; 2nd place: \$2.25; 3rd place: \$2.00; 4th place \$1.50

CLASS A — CAKES

- ◆ shall be from scratch, not box, and shall be unfrosted.
 - 125A 1 Angel food cake
 - 125A 2 Applesauce
 - 125A 3 Chiffon cake
 - 125A 4 Chocolate cake
 - 125A 5 Fruitcake
 - 125A 6 Jelly roll
 - 125A 7 Spice cake or ginger bread
 - 125A 8 Sponge cake
 - 125A 9 White cake
 - 125A 10 Yellow cake
 - 125A 11 Any other cake not listed



CLASS B — CAKE MIX MAGIC

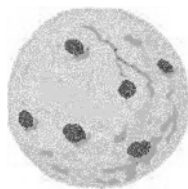
- ◆ All recipes must use a boxed cake as one of the ingredients
- ◆ Entries must be more than just a boxed cake or cupcake, meaning that they must include more ingredients and preparation/baking steps than just those listed on the box
- ◆ All recipes must be submitted including ingredients and baking instructions
 - 125B 1 Bars (4)
 - 125B 2 Cake
 - 125B 3 Cupcake
 - 125B 4 Cookies (4)
 - 125B 5 Any other cake mix item not listed

CLASS C — CANDIES

- 125C 1 Candy hard, homemade (5 pieces)
- 125C 2 Candy soft, homemade (5 pieces)
- 125C 3 Candy, any other not listed (5 pieces)

CLASS D — COOKIES

- 125D 1 Bar cookies (4)
- 125D 2 Chocolate chip cookies (4)
- 125D 3 Chocolate drop cookies (4)
- 125D 4 Filled cookies (4)



- 125..... D 5 Molasses/ginger cookies (4)
- 125..... D 6 Oatmeal cookies (4)
- 125..... D 7 Peanut butter cookies (4)
- 125..... D 8 Rolled cookie, unfrosted (4)
- 125..... D 9 Sugar cookies, drop/pressed (4)
- 125..... D 10 Any other cookie (4)

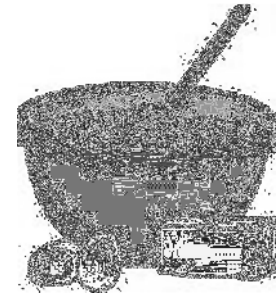


CLASS E — DECORATED BAKERY

- ◆ Bakery judged on appearance
- 125..... E 1 Decorated cake, fondant
- 125..... E 2 Decorated cake, icing
- 125..... E 3 Decorated cupcakes (6)
- 125..... E 4 Decorated rolled cookies (6)

CLASS F — DOUGHNUTS

- 125..... F 1 Cake, unfrosted (4)
- 125..... F 2 Raised w/yeast, unfrosted (4)
- 125..... F 3 Any other doughnut not listed (4)



CLASS G — GLUTEN FREE BAKING

- 125..... G 1 Bars (4)
- 125..... G 2 Cookies (4)
- 125..... G 3 Pie
- 125..... G 4 Quick Bread
- 125..... G 5 Yeast Bread
- 125..... G 6 Any other gluten free baked item not listed

CLASS H — PIES

- ◆ You can also enter the "Blue Ribbon Apple Pie Contest". . . information on this contest can be found on page 25
- 125..... H 1 Apple pie
- 125..... H 2 Berry pie
- 125..... H 3 Cherry pie
- 125..... H 4 Pumpkin pie
- 125..... H 5 Rhubarb pie
- 125..... H 6 Any other pie not listed

CLASS I — QUICK BREADS

- 125..... I 1 Fruit or nut bread
- 125..... I 2 Fruit or nut muffins (4)
- 125..... I 3 Whole grain bread
- 125..... I 4 Whole grain muffins (4)
- 125..... I 5 Any other muffin (4)
- 125..... I 6 Any other quick bread



CLASS J — YEAST BREADS

- ◆ Breads shall be hand, not machine, made
- 125..... J 1 Coffee cake or tea ring
- 125..... J 2 Fancy rolls (4)
- 125..... J 3 Oatmeal bread (1)
- 125..... J 4 Rye (1)
- 125..... J 5 White (1)
- 125..... J 6 Whole wheat or graham (1)
- 125..... J 7 Whole wheat rolls (4)
- 125..... J 8 Yeast rolls (4)
- 125..... J 9 Any other yeast bread not listed

Food preservation exhibitors shall use up-to-date home canning procedures. This fair will accept only exhibits that follow the safety procedures listed:

- ◆ All jars shall be labeled with: name of product, date reserved, method of preservation, type of pack (hot or cold) and processing time.
- ◆ All exhibits shall be in a standard clear jar, either pint or quart size, with a standard lid and screw band. Jellies and jams shall be entered in standard jelly glasses with self-sealing lid. NO paraffin!
- ◆ Low acid foods must be processed by pressure canner, example: low acid vegetables and meats. High acid foods may be processed by hot water bath process, example: fruits, pickles, tomatoes, and jams.
- ◆ Standard canning jars shall be used. Other food jars are not tempered to resist the heat of the canning process.

CLASS K — CONDIMENTS

- 125.....K..... 1.....Any jam, identified
- 125.....K..... 2.....Any jelly, identified
- 125.....K..... 3.....Fruit butter
- 125.....K..... 4.....Marmalade
- 125.....K..... 5.....Preserves
- 125.....K..... 6.....Any other condiment not listed, identified

CLASS L — DEHYDRATED FOODS

- ◆ All dried foods shall measure two cups, exhibited in a jar.
- 125.....L..... 1.....Dried fruit, identified
- 125.....L..... 2.....Dried vegetable, identified
- 125.....L..... 3.....Fruit leather
- 125.....L..... 4.....Herbs, identified (1 cup)
- 125.....L..... 5.....Jerky
- 125.....L..... 6.....Any other dehydrated food not listed



CLASS M — PICKLES

- 125.....M..... 1.....Bread and butter
- 125.....M..... 2.....Gherkin
- 125.....M..... 3.....Pickled fruit
- 125.....M..... 4.....Relishes
- 125.....M..... 5.....Sliced dill
- 125.....M..... 6.....Sweet sliced
- 125.....M..... 7.....Whole dill
- 125.....M..... 8.....Pickled vegetables, identified
- 125.....M..... 9.....Any other pickle not listed, identified

CLASS N — PRESERVED FRUITS

- 125.....N..... 1.....Apples, sliced
- 125.....N..... 2.....Applesauce, strained
- 125.....N..... 3.....Applesauce, unstrained
- 125.....N..... 4.....Blackberries
- 125.....N..... 5.....Blueberries
- 125.....N..... 6.....Cherries, pitted
- 125.....N..... 7.....Peaches, halved or sliced
- 125.....N..... 8.....Pears
- 125.....N..... 9.....Pie filling
- 125.....N..... 10.....Plums
- 125.....N..... 11.....Red raspberries
- 125.....N..... 12.....Rhubarb
- 125.....N..... 13.....Strawberries
- 125.....N..... 14.....Any other preserved fruit not listed, identified



CLASS O — PRESERVED VEGETABLES

- 125.....O..... 1.....Beans, green, cut
- 125.....O..... 2.....Beans, yellow, cut
- 125.....O..... 3.....Any other bean not listed, identified
- 125.....O..... 4.....Beet greens
- 125.....O..... 5.....Beets
- 125.....O..... 6.....Cabbage
- 125.....O..... 7.....Carrots
- 125.....O..... 8.....Mixed vegetables
- 125.....O..... 9.....Peas
- 125.....O..... 10.....Sauerkraut
- 125.....O..... 11.....Spinach
- 125.....O..... 12.....Sweet corn, whole kernel, cut/cob
- 125.....O..... 13.....Swiss chard
- 125.....O..... 14.....Tomato juice
- 125.....O..... 15.....Tomato paste
- 125.....O..... 16.....Tomato sauce
- 125.....O..... 17.....Tomatoes, cut
- 125.....O..... 18.....Tomatoes, whole
- 125.....O..... 19.....Any other preserved vegetable not listed, identified

