

## **Florence County Fair Local Regulations for Open Class 2023:**

1. All Florence County residents are eligible to exhibit at the Fair. All Florence County residents over the age of 18 may enter in Open Class. All Florence County youth, may enter Youth Class exhibits in the fair. See Youth Class portion of the fair book for information on ages, categories, etc.
2. Additional entry forms are available online at [www.florencecountyfair.com](http://www.florencecountyfair.com).
3. Items should be made with a good clean wholesome nature—no vulgar or suggestive decorations will be allowed.
4. All exhibits shall remain on display for the duration of the fair.
5. Exhibit release is 4:00 p.m. Sunday. Removal of any or all exhibits before 4:00 p.m. Sunday will result in forfeiture of all premiums, as per Wisconsin State Regulations.
6. All exhibits at the fairgrounds are under the supervision of the Florence County Agricultural Society. Reasonable care will be taken to protect against loss, injury, or damage to exhibits; however, the exhibitor exhibits at his/her own risk.
7. Exhibits must be the work/craftsmanship of the exhibitor. Only exhibits not shown previously at the Florence County Fair may be entered this year.
8. Open Class Exhibits are judged under the Single Placing System.
9. State-registered judges are carefully selected: exhibitors agree to abide by the judges' decisions.
10. An exhibitor may enter only one item in each lot.
11. Violation of any Florence County Fair regulation shall result in forfeiture of premiums, and may result in being excluded from further competition.
12. Further rules and requirements may be found under each department. Although these local regulations are only listed on this page, they apply to all of the Open Class Exhibits.
13. There are additional rules and regulations for the Special Contest Exhibits, which can be found in the back of this book.

## **How to Enter Exhibits:**

- ◆ Registration is FREE.
- ◆ Registration Dates: If you have questions, you can call the fair at 906-282-9153 or email [florencecountyfair@hotmail.com](mailto:florencecountyfair@hotmail.com)
  - ◆ Pre-Registration is until August 11.
  - ◆ Entries will be accepted after August 11, but it is requested that after August 11, you email your entries or bring your entry form with you to the fair on August 23. All items must be registered and brought to the fair by August 23.
- ◆ Please note: It is easier and quicker for you to preregister all of the items you think you might be bringing and then cancel those items that weren't ready when you drop off your items.
- ◆ 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.
- ◆ Please schedule a time to drop off your items on August 24. Due to current social distancing guidelines, only 2-3 exhibitors will be allowed in the building to drop off items at one time. You will need to sign-up for a drop-off time between noon and 6 p.m. on Wednesday, August 24. If you preregister, you can indicate your time preference on the form. If you do not preregister, you will need to call or e-mail to setup an appointment to drop off your items.

Mail to: Jessica Klumpp, Executive Director  
P.O. Box 704  
Florence, WI 54121  
E-mail to: [florencecountyfair@hotmail.com](mailto:florencecountyfair@hotmail.com)
- ◆ Exhibits cannot be released before 4:00 p.m. on Sunday. Exhibits may be picked up between 4 and 6 p.m. on Sunday, August 27. You will be able to sign-up for a pick-up time when you drop off your exhibits. If this day and time does not work for picking up exhibits, please let us know when you bring your exhibits on Wednesday.
- ◆ There is a registration form on page 2. You may make copies or write on a blank sheet of paper. The same entry form can be used for kids (youth class), adults (open class) and special contest entries. Each individual must have their own form.

## OPEN CLASS — Traditional Exhibits

### **DEPARTMENT 125 — FOODS AND NUTRITION**

- ◆ All bakery items shall be “from scratch,” not from a mix, nor from machines. Premade fillings, frostings, toppings, crusts, etc. are not permitted.
- ◆ No items that require refrigeration will be permitted.
- ◆ No recipe may include a mix or premade item/ingredients 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:  
1<sup>st</sup>: \$2.50; 2<sup>nd</sup>: \$2.25; 3<sup>rd</sup>: \$2.00; 4<sup>th</sup>: \$1.50

### **CLASS A — CAKES**

- ◆ shall be from scratch, not box, and shall be unfrosted.
- 125..... A..... 1 .....Angel food cake
- 125..... A..... 2 .....Applesauce
- 125..... A..... 3 .....Chiffon cake
- 125..... A..... 4 .....Chocolate cake
- 125..... A..... 5 .....Fruitcake
- 125..... A..... 6 .....Jelly roll
- 125..... A..... 7 .....Spice cake or ginger bread
- 125..... A..... 8 .....Sponge cake
- 125..... A..... 9 .....White cake
- 125..... A..... 10 .....Yellow cake
- 125..... A..... 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: 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
- 125..... B..... 1 .....Bars (4)
- 125..... B..... 2 .....Cake
- 125..... B..... 3 .....Cupcake
- 125..... B..... 4 .....Cookies (4)
- 125..... B..... 5 .....Any other cake mix item not listed

### **CLASS C — CANDIES**

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

### **CLASS D — COOKIES**

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

- 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, id.