

Florence County Fair Local Regulations for Youth 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. Youth Class is defined as:
 - Children under the age of 5, can only enter exhibits listed in Department 17a.
 - Children ages 5-6 may only enter exhibits listed in Department 17 Classes B through H.
 - Any child having completed first grade, through grade 12, may enter the rest of the exhibits Departments 1-16 and 18-34.
2. Additional entry forms are available online at 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. Youth Class Exhibits are judged under the Danish Judging System and Special Contest 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 Youth Class Exhibits.
13. There are additional rules and regulations for the Special Contest Exhibits, which can be found at 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
 - Pre-Registration is until August 11.
 - Entries will be accepted after August 10, 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 23. 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 23. 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
- 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.

YOUTH CLASS—Traditional Exhibits

- ◆ All Florence County youth, may enter exhibits in the fair. Youth class is defined as: any child having completed first grade, through grade 12, may enter the rest of the exhibits listed as Youth Class: Departments 1-16 and 18-34.
- ◆ Registration is FREE. If you have questions, you can call the fair at 906-282-9153.
- ◆ See page 3 of this book for information on how to enter exhibits.

DEPARTMENT 25: 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
- ◆ Posters should be size appropriate for display with maximum size of 14"x22"
- ◆ Premiums for Beginning Baker:
1st: \$2.00; 2nd: \$1.75; 3rd: \$1.50; 4th: \$1.25
- ◆ Premiums for Intermediate Baker & Educational/Informational Projects:
1st: \$2.50; 2nd: \$2.25; 3rd: \$2.00; 4th: \$1.75
- ◆ Premiums for Advanced Baker, Food Preservation & Decorated Bakery:
1st: \$3.00; 2nd: \$2.75; 3rd: \$2.50; 4th: \$2.25

CLASS A — BEGINNING BAKER (1-2 YEARS BAKING EXP)

- 25..... A..... 1 Bar cookies (4)
- 25..... A..... 2 Chocolate brownies, no frosting
- 25..... A..... 3 Drop cookies (4)
- 25..... A..... 4 Fruit snack (3-5 arranged)
- 25..... A..... 5 Muffins (4)
- 25..... A..... 6 My favorite recipe
- 25..... A..... 7 No bake cookies (4)
- 25..... A..... 8 Quick bread
- 25..... A..... 9 Quick bread coffee cake
- 25..... A..... 10 Vegetable snack (3-5 types)
- 25..... A..... 11 Any other food not listed, identified

CLASS B — INTERMEDIATE BAKER (3-4 YEARS BAKING EXP)

- 25..... B..... 1 Bar cookies (4)
- 25..... B..... 2 Cake, not frosted
- 25..... B..... 3 Chocolate brownies, no frosting
- 25..... B..... 4 Decorated cupcakes (3)
- 25..... B..... 5 Drop biscuits (4)
- 25..... B..... 6 Drop cookies (4)
- 25..... B..... 7 Homemade snack
- 25..... B..... 8 Low fat dessert
- 25..... B..... 9 Menu 1 day, food pyramid rule
- 25..... B..... 10 Muffins (4)
- 25..... B..... 11 My favorite recipe
- 25..... B..... 12 No bake cookies (4)
- 25..... B..... 13 Quick bread
- 25..... B..... 14 Rolled sugar cookies, not decorated
- 25..... B..... 15 White bread (not machine made)
- 25..... B..... 16 Any other food not listed, identified

CLASS C — ADVANCED BAKER (5+ YEARS BAKING EXP)

- 25..... C..... 1 Angel or sponge cake, 1/4
- 25..... C..... 2 Banana Bread
- 25..... C..... 3 Bar cookies (4)
- 25..... C..... 4 Chocolate brownies, no frosting
- 25..... C..... 5 Cinnamon rolls (4)
- 25..... C..... 6 Decorated cake

- 25..... C 7 Drop cookies (4)
- 25..... C 8 Fruit Muffin (4)
- 25..... C 9 Fruit pie
- 25..... C 10 My favorite recipe
- 25..... C 11 Rolled cookies (4 not frosted)
- 25..... C 12 Whole grain bread
- 25..... C 13 Yeast dinner rolls (4 shaped)
- 25..... C 14 Any other food not listed, identified

CLASS D — FOOD PRESERVATION

- ◆ This Fair will accept only exhibits that follow the guidelines listed
- ◆ 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 freezer jam or jellies.
- ◆ All jars shall be labeled with: name of product, date preserved, method of preservation, type of pack (hot or cold) and processing time.
- ◆ Dried/Dehydrated foods should be in standard canning jars. Label with type of food and drying method used.
- ◆ Exhibits will be judged on uniformity, color and correct processing procedures
- ◆ Food preservation exhibitors shall use up-to-date home canning procedures.
- ◆ 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. Dried foods shall measure 2 cups, exhibited in a jar.
- ◆ NO paraffin!
- ◆ Standard canning jars shall be used. Other food jars are not tempered to resist the heat of the canning process.

- 25..... D 1 Any other berries
- 25..... D 2 Apples, quartered or halved
- 25..... D 3 Applesauce
- 25..... D 4 Beans, green, cut
- 25..... D 5 Beans, yellow wax, cut
- 25..... D 6 Cherries, pitted
- 25..... D 7 Dried fruit (1 pint)
- 25..... D 8 Dried herb (1 cup)
- 25..... D 9 Dried vegetable (1 pint)
- 25..... D 10 Food preservation poster
- 25..... D 11 Fruit leather
- 25..... D 12 Greens
- 25..... D 13 Jam, any variety
- 25..... D 14 Jelly, any variety
- 25..... D 15 Jerky (1 pint) label meat type
- 25..... D 16 Pickles, beet
- 25..... D 17 Pickles, bread and butter
- 25..... D 18 Pickles, dill
- 25..... D 19 Pickles, dilly beans
- 25..... D 20 Pickles, sweet
- 25..... D 21 Raspberries, tame
- 25..... D 22 Raspberries, wild
- 25..... D 23 Rhubarb
- 25..... D 24 Sweet corn, cut off cob
- 25..... D 25 Tomato juice
- 25..... D 26 Tomatoes, whole or quartered
- 25..... D 27 Any other food preservation item not listed, identified

CLASS E — EDUCATIONAL/INFORMATIONAL FOOD PROJECTS

- 25..... E..... 1 Collection of 15-20 recipes copied by exhibitor
- 25..... E..... 2 Create a menu for a single meal used for a special diet (ex. Diabetic, high cholesterol, food allergies, etc.)
- 25..... E..... 3 Display or poster showing a country and telling of its food customs
- 25..... E..... 4 Display or poster on budgeting, shopping and meal planning for 1 week
- 25..... E..... 5 Display or poster on nutrition
- 25..... E..... 6 Display or poster on planning a menu for a party
- 25..... E..... 7 Picture of place setting for luncheon
- 25..... E..... 8 Poster about fitness & health
- 25..... E..... 9 Poster about my plate
- 25..... E..... 10 Poster teaching an idea related to food preparation
- 25..... E..... 11 Any other education/informational food project not listed

CLASS F — DECORATED BAKERY

- ◆ All entries must be home baked cake/cookies
- ◆ Cake/cookie box mixes are allowed in this class ONLY
- ◆ Decorated cakes will not be cut
- ◆ Display baked goods on flat surface out of pans

- 25..... F 1 Birthday cake decorated using fondant
- 25..... F 2 Birthday cake decorated using frosting
- 25..... F 3 Cookies, graham crackers or cupcakes (3 decorated the same)
- 25..... F 4 Cookies, graham crackers or cupcakes (3 differently decorated)
- 25..... F 5 Any other cake decorated using frosting
- 25..... F 6 Any other caked decorated using fondant
- 25..... F 7 Any article decorated using gingerbread as the base