

## OPEN CLASS — Traditional Exhibits

All resident Florence County over the age of 18 may enter this category. Registration is FREE by mail by August 11. Registration after August 11 is \$5.00 per exhibitor regardless of the number of entries. All items must be registered by August 23.

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**Florence, WI 54121**

### 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.

#### CLASS A - QUICK BREADS

125	A	1	Whole grain muffins (4)	2.00	1.75	1.50	1.25
125	A	2	Plain muffins (4)	2.00	1.75	1.50	1.25
125	A	3	Any other muffin (4)	2.00	1.75	1.50	1.25
125	A	4	Biscuits (4)	2.00	1.75	1.50	1.25
125	A	5	Fruit or nut bread	2.00	1.75	1.50	1.25
125	A	6	Any other quick bread	2.00	1.75	1.50	1.25

#### CLASS B - COOKIES

125	B	1	Molasses/ginger cookies (4)	2.00	1.75	1.50	1.25
125	B	2	Sugar cookies, drop/pressed (4)	2.00	1.75	1.50	1.25
125	B	3	Peanut butter cookies (4)	2.00	1.75	1.50	1.25
125	B	4	Oatmeal cookies (4)	2.00	1.75	1.50	1.25
125	B	5	Chocolate chip cookies (4)	2.00	1.75	1.50	1.25
125	B	6	Chocolate drop cookies (4)	2.00	1.75	1.50	1.25
125	B	7	Filled cookies (4)	2.00	1.75	1.50	1.25
125	B	8	Bar cookies (4)	2.00	1.75	1.50	1.25
125	B	9	Rolled cookie, unfrosted (4)	2.00	1.75	1.50	1.25
125	B	10	Any other cookie (4)	2.00	1.75	1.50	1.25

#### CLASS C - CANDIES

125	C	1	Candy hard, homemade (5 pieces)	2.00	1.75	1.50	1.25
125	C	2	Candy soft, homemade (5 pieces)	2.00	1.75	1.50	1.25

#### CLASS D - CAKES

\* shall be from scratch, not box, and shall be unfrosted.

125	D	1	White cake	2.00	1.75	1.50	1.25
125	D	2	Yellow cake	2.00	1.75	1.50	1.25
125	D	3	Chocolate cake	2.00	1.75	1.50	1.25
125	D	4	Angel food cake	2.00	1.75	1.50	1.25
125	D	5	Sponge cake	2.00	1.75	1.50	1.25
125	D	6	Chiffon cake	2.00	1.75	1.50	1.25
125	D	7	Applesauce	2.00	1.75	1.50	1.25
125	D	8	Spice cake or ginger bread	2.00	1.75	1.50	1.25
125	D	9	Jelly roll	2.00	1.75	1.50	1.25
125	D	10	Fruitcake	2.00	1.75	1.50	1.25
125	D	11	Any other cake not listed	2.00	1.75	1.50	1.25

#### CLASS E - DECORATED BAKERY

\*Bakery judged on appearance.

125	E	1	Decorated cake	2.50	2.25	2.00	1.75
125	E	2	Decorated cupcakes (6)	2.00	1.75	1.50	1.25
125	E	3	Decorated rolled cookies (6)	2.00	1.75	1.50	1.25
125	E	4	Ugliest Decorated Cake	2.50	2.25	2.00	1.75
125	E	5	Ugliest Decorated Cupcakes (6)	2.50	2.25	2.00	1.75

#### CLASS F - DOUGHNUTS

125	F	1	Cake, unfrosted (4)	2.00	1.75	1.50	1.25
125	F	2	Raised w/yeast, unfrosted (4)	2.00	1.75	1.50	1.25

#### CLASS G - YEAST BREADS

\* Breads shall be hand, not machine, made.

125	G	1	Rye (1)	2.00	1.75	1.50	1.25
125	G	2	White (1)	2.00	1.75	1.50	1.25

125	G	3	Whole wheat or graham (1)	2.00	1.75	1.50	1.25
125	G	4	Yeast rolls (4)	2.00	1.75	1.50	1.25
125	G	5	Whole wheat rolls (4)	2.00	1.75	1.50	1.25
125	G	6	Coffee cake or tea ring	2.00	1.75	1.50	1.25
125	G	7	Oatmeal bread (1)	2.00	1.75	1.50	1.25
125	G	8	Fancy rolls (4)	2.00	1.75	1.50	1.25
125	G	9	Any other not listed	2.00	1.75	1.50	1.25

**CLASS H - PIES**

You can also enter the "Blue Ribbon Apple Pie Contest". . .information on this contest can be found *on page 18*

125	H	1	Apple pie	2.50	2.25	2.00	1.50
125	H	2	Cherry pie	2.50	2.25	2.00	1.50
125	H	3	Berry pie	2.50	2.25	2.00	1.50
125	H	4	Rhubarb pie	2.50	2.25	2.00	1.50
125	H	5	Pumpkin pie	2.50	2.25	2.00	1.50
125	H	6	Any other pie	2.50	2.25	2.00	1.50

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

- A. All jars shall be labeled with: name of product, date reserved, method of preservation, type of pack (hot or cold) and processing time.
- B. 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!
- C. 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.
- D. Standard canning jars shall be used. Other food jars are not tempered to resist the heat of the canning process.

**CLASS I - PRESERVED FRUITS**

125	I	1	Apples, sliced	2.00	1.75	1.50	1.25
125	I	2	Applesauce, strained	2.00	1.75	1.50	1.25
125	I	3	Applesauce, unstrained	2.00	1.75	1.50	1.25
125	I	4	Blackberries	2.00	1.75	1.50	1.25
125	I	5	Blueberries	2.00	1.75	1.50	1.25
125	I	6	Cherries, pitted	2.00	1.75	1.50	1.25
125	I	7	Peaches, halved or sliced	2.00	1.75	1.50	1.25
125	I	8	Pears	2.00	1.75	1.50	1.25
125	I	9	Pie filling	2.00	1.75	1.50	1.25
125	I	10	Plums	2.00	1.75	1.50	1.25
125	I	11	Red raspberries	2.00	1.75	1.50	1.25
125	I	12	Rhubarb	2.00	1.75	1.50	1.25
125	I	13	Strawberries	2.00	1.75	1.50	1.25
125	I	14	Any other fruit not listed	2.00	1.75	1.50	1.25

**CLASS J - PRESERVED VEGETABLES**

125	J	1	Beet greens	2.00	1.75	1.50	1.25
125	J	2	Beets	2.00	1.75	1.50	1.25
125	J	3	Carrots	2.00	1.75	1.50	1.25
125	J	4	Cabbage	2.00	1.75	1.50	1.25
125	J	5	Peas	2.00	1.75	1.50	1.25
125	J	6	Swiss chard	2.00	1.75	1.50	1.25
125	J	7	Spinach	2.00	1.75	1.50	1.25
125	J	8	Beans, green, cut	2.00	1.75	1.50	1.25
125	J	9	Beans, yellow, cut	2.00	1.75	1.50	1.25
125	J	10	Any other bean not listed	2.00	1.75	1.50	1.25
125	J	11	Sweet corn, whole kernel, cut/cob	2.00	1.75	1.50	1.25
125	J	12	Tomatoes, whole	2.00	1.75	1.50	1.25
125	J	13	Tomatoes, cut	2.00	1.75	1.50	1.25
125	J	14	Tomato juice	2.00	1.75	1.50	1.25
125	J	15	Tomato paste	2.00	1.75	1.50	1.25
125	J	16	Tomato sauce	2.00	1.75	1.50	1.25
125	J	17	Mixed vegetables	2.00	1.75	1.50	1.25
125	J	18	Sauerkraut	2.00	1.75	1.50	1.25
125	J	19	Any other not listed	2.00	1.75	1.50	1.25

**CLASS K - PICKLES**

125	K	1	Sweet sliced	2.00	1.75	1.50	1.25
125	K	2	Gherkin	2.00	1.75	1.50	1.25
125	K	3	Whole dill	2.00	1.75	1.50	1.25
125	K	4	Sliced dill	2.00	1.75	1.50	1.25
125	K	5	Bread and butter	2.00	1.75	1.50	1.25
125	K	6	Pickled fruit	2.00	1.75	1.50	1.25
125	K	7	Relishes	2.00	1.75	1.50	1.25
125	K	8	Pickled vegetables	2.00	1.75	1.50	1.25
125	K	9	Any other pickle not listed	2.00	1.75	1.50	1.25

**CLASS L - CONDIMENTS**

125	L	1	Any jam	2.00	1.75	1.50	1.25
125	L	2	Any jelly	2.00	1.75	1.50	1.25
125	L	3	Marmalade	2.00	1.75	1.50	1.25
125	L	4	Preserves	2.00	1.75	1.50	1.25
125	L	5	Fruit butter	2.00	1.75	1.50	1.25
125	L	6	Any other not listed	2.00	1.75	1.50	1.25

**CLASS M - DEHYDRATED FOODS**

\* All dried foods shall measure two cups, exhibited in a jar.

125	M	1	Dried fruit	2.00	1.75	1.50	1.25
125	M	2	Dried vegetable	2.00	1.75	1.50	1.25
125	M	3	Jerky	2.00	1.75	1.50	1.25
125	M	4	Fruit leather	2.00	1.75	1.50	1.25
125	M	5	Herbs (1 cup)	2.00	1.75	1.50	1.25