

OPEN CLASS — Traditional Exhibits

- ◆ All resident Florence County over the age of 18 may enter this category.
- ◆ Registration is FREE. If you have questions, you can call the fair at 906-282-9153
 - ◆ Pre-Registration is until August 11.
 - ◆ 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 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.
- ◆ 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 25. All items must be registered by August 25.
- ◆ NEW FOR 2021: You must schedule a time to drop off your items on August 25. 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 25. 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

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.
- 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, 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
- 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

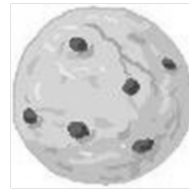
CLASS C — CANDIES

- 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)

- 125D2Chocolate chip cookies (4)
- 125D3Chocolate drop cookies (4)
- 125D4Filled cookies (4)
- 125D5Molasses/ginger cookies (4)
- 125D6Oatmeal cookies (4)
- 125D7Peanut butter cookies (4)
- 125D8Rolled cookie, unfrosted (4)
- 125D9Sugar cookies, drop/pressed (4)
- 125D10Any other cookie (4)



CLASS E — DECORATED BAKERY

- ♦ Bakery judged on appearance
- 125E1Decorated cake, fondant
- 125E2Decorated cake, icing
- 125E3Decorated cupcakes (6)
- 125E4Decorated rolled cookies (6)



CLASS F — DOUGHNUTS

- 125F1Cake, unfrosted (4)
- 125F2Raised w/yeast, unfrosted (4)
- 125F3Any other doughnut not listed (4)



CLASS G — GLUTEN FREE BAKING

- 125G1Bars (4)
- 125G2Cookies (4)
- 125G3Pie
- 125G4Quick Bread
- 125G5Yeast Bread
- 125G6Any 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
- 125H1Apple pie
- 125H2Berry pie
- 125H3Cherry pie
- 125H4Pumpkin pie
- 125H5Rhubarb pie
- 125H6Any other pie not listed



CLASS I — QUICK BREADS

- 125I1Fruit or nut bread
- 125I2Fruit or nut muffins (4)
- 125I3Whole grain bread
- 125I4Whole grain muffins (4)
- 125I5Any other muffin (4)
- 125I6Any other quick bread

CLASS J — YEAST BREADS

- ♦ Breads shall be hand, not machine, made
- 125J1Coffee cake or tea ring
- 125J2Fancy rolls (4)
- 125J3Oatmeal bread (1)
- 125J4Rye (1)
- 125J5White (1)
- 125J6Whole wheat or graham (1)
- 125J7Whole wheat rolls (4)
- 125J8Yeast rolls (4)
- 125J9Any 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

