

## **YOUTH CLASS—Traditional Exhibits**

- ♦ All Florence County youth, may enter exhibits in the fair. Youth class is defined as:
  - ♦ Children under the age of 5, can only enter exhibits listed in Department 17a below.
  - ♦ Children ages 5-6 may only enter exhibits listed in Department 17 Classes B through H below.
- ♦ 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
- ♦ Pre-Registration is until August 11. 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.
- ♦ 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 by Florence County Kids: Ages 7-17, grades 1<sup>st</sup>-12<sup>th</sup>**

#### **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:  
1<sup>st</sup> place: \$2.00; 2<sup>nd</sup> place: \$1.75; 3<sup>rd</sup> place: \$1.50; 4<sup>th</sup> place: \$1.25
- ♦ Premiums for Intermediate Baker & Educational/Informational Projects:  
1<sup>st</sup> place: \$2.50; 2<sup>nd</sup> place: \$2.25; 3<sup>rd</sup> place: \$2.00; 4<sup>th</sup> place: \$1.75
- ♦ Premiums for Advanced Baker, Food Preservation & Decorated Bakery:  
1<sup>st</sup> place: \$3.00; 2<sup>nd</sup> place: \$2.75; 3<sup>rd</sup> place: \$2.50; 4<sup>th</sup> place: \$2.25

#### **CLASS A — BEGINNING BAKER (1-2 YEARS BAKING EXPERIENCE)**

- 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 EXPERIENCE)**

- 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 EXPERIENCE)**

- 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 that would be used for a special diet (ex. Diabetic, high cholesterol, food allergies, etc.)
- 25 E 3 Display or poster displaying 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 or 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