

DEPARTMENT OC 125—FOODS AND NUTRITION

Fair Year: 2018

Entries must be made by July 31 of exhibit year.

Perishable food products become the property of the Calumet County Fair Association.

All baked foods should be thoroughly cooled before packaging for the Fair.

Do not use nuts or frosting in any food product except decorated cakes, candies, or non-yeast bread.

No person in the same family may exhibit in the same class.

No packaged mixes or commercial baked products are to be entered.

All entries must be on disposable, ready-for-display containers. (Containers will not be provided.) Exhibitor tags must be taped or tied to the outside of the package.

After being judged, some foods may be sold at the 4-H Foods Auction.

DIVISION 525—BAKED GOODS

Cakes may be sold at the 4-H Foods Auction.

Premiums: \$2.00–\$1.75–\$1.50–\$1.25

Cakes and Donuts

Class No.

1. Chiffon cake, unfrosted (1/4 cake)
2. Chocolate chiffon cake, unfrosted (1/4 cake)
3. Angel food cake, unfrosted, right side up (1/4 cake)
4. Devil's food cake, unfrosted (1/4 cake)
5. White cake, unfrosted (1/4 cake)
6. Honey cake, unfrosted (1/4 cake)
7. Banana cake (1/4 cake)
8. Fruit cake (1/4 cake)
9. Spice cake (1/4 cake)
10. Sponge cake (1/4 cake)
11. Raised donuts, plate of 3
12. Raised long johns, plate of 3
13. Fried cake donuts, plate of 3
14. Coffee cake (1/4 cake)
(Formed pans may be used.)
15. Decorated cake for birthday
16. Decorated cake for anniversary
17. Decorated cupcakes for birthday (3)
18. Decorated cupcakes for anniversary (3)

Cookies and Bars

Class No.

30. Refrigerator cookies, plate of 3
31. White cookies, plate of 3
32. Molasses cookies, plate of 3
33. Filled cookies, plate of 3
34. Oatmeal cookies, plate of 3
35. Chocolate chip cookies, plate of 3
36. Honey cookies, plate of 3
37. Peanut butter cookies, plate of 3
38. Cookies with fruit (i.e. raisins, cranberries, dates, etc.), plate of 3
39. Pressed cookies, plate of 3
40. Any other cookies, plate of 3
41. Brownies, plate of 3
42. Lemon bars, plate of 3
43. Any other bars, identified, plate of 3

Pies

Full size pie not necessary. No commercial pie fillings allowed. All pies (except lemon) should have double crusts. **Pies may be sold at the 4-H Foods Auction.**

Premiums: \$2.00–\$1.75–\$1.50–\$1.25

Class No.

60. Apple pie
61. Cherry pie
62. Berry pie
63. Peach pie
64. Lemon pie
65. Pecan pie
66. Any other pie, not listed, identified

Breads and Rolls

Nuts are allowed in bread. All breads should be one half loaf, baked in a standard (5"x8") bread loaf pan.

Premiums: \$2.00–\$1.75–\$1.50–\$1.25

Class No.

75. White bread, 1/2 loaf
76. Whole wheat bread 50% whole wheat flour 50% half white flour, 1/2 loaf
77. Rye bread, 1/2 loaf
78. Oatmeal bread, 1/2 loaf
79. White bread, bread machine, 1/2 loaf
80. Dark bread, bread machine, 1/2 loaf
81. Variety bread, bread machine, 1/2 loaf
82. French bread, 1/2 loaf
83. Any other yeast bread, not listed, 1/2 loaf
84. Parker house rolls, plate of 3
85. Cloverleaf rolls, plate of 3
86. Banana bread, 1/2 loaf
87. Cranberry bread, 1/2 loaf
88. Pumpkin bread, 1/2 loaf
89. Zucchini bread, 1/2 loaf
90. Any other quick bread, not listed, identified, 1/2 loaf
91. Muffins, plate of 3



Red Star Yeast will provide RED STAR® Yeast and coupons for

all contestants in any of the food categories. The overall champions in the Breads and Rolls Section - Class No. 75-85 will also receive a gift from Red Star. To be eligible for these prizes, contestants must use Red Star Yeast and attach an empty packet or photo to their recipe entry.

DIVISION 526—GLUTEN FREE BAKERY

Premiums: \$2.00–\$1.75–\$1.50–\$1.25

Include recipe with your entry.

Class No.

1. Cake, unfrosted (1/4 cake)
2. Cookies/bars, plate of 3
3. Breads/rolls – 1/2 loaf or plate of 3
4. Muffins, plate of 3

DIVISION 527—SAUSAGE MAKING

Entries in this division is for the hobbyist sausage maker, not for business or professional sausage makers. Attach a list of ingredients and how processed.

Premiums: \$2.50–\$2.25–\$2.00–\$1.75

Class No.

1. Summer sausage, 1 stick
2. Hot sticks, 2
3. Wieners, 2

DIVISION 528—SMOKED FISH/MEAT - DRIED MEAT

Entries in this division is for the hobbyist. Attach a description of how item was processed and time of processing.

Premiums: \$2.50–\$2.25–\$2.00–\$1.75

Class No.

1. Smoked fish, identified
2. Smoked meat, identified
3. Dried jerky, 4 pieces in zip lock bag

DIVISION 529—CANNED FOODS

Exhibitors must follow processing guidelines from the National Center for Home Food Preservation at <http://www.uga.edu/nchfp/>.

Exhibits must be in standardized clear glass canning jar (no green), with rings removed. No zinc or one-piece lids.

To be eligible for judging, the following label must be complete. Others will be disqualified.

Name of Product
Date of Canned
Method of Preparation
Time of Processing
Method of Processing

Jars may be opened at judge's discretion.

Premiums: \$2.00–\$1.75–\$1.50–\$1.25

Class No.

1. Applesauce
2. Apricots
3. Blackberries
4. Blueberries
5. Boysenberries
6. Cherries, unpitted
7. Peaches
8. Pears
9. Plums
10. Raspberries
11. Beets
12. Green cut beans
13. Tomatoes, whole in tomato juice
14. Tomatoes, cut not mentioned above
15. Tomato juice
16. Pickled beets
17. Dill pickles
18. Sweet/sour pickles
19. Sweet gherkin pickles
20. Pickled beans
21. Corn
22. Yellow beans
23. Peas
24. Relish
25. Salsa
26. Spaghetti sauce
27. Meat, any
28. Pie fillings, identify product
29. Any other canned item not mentioned above (list recipe name on entry tag)

FRUIT PRESERVES

General Rules:

Half pint jelly glasses only. Glasses must be sealed (no paraffin seals) with rings removed. Jars may be opened at judge's discretion.

Premiums: \$2.00–\$1.75–\$1.50–\$1.25

Jellies

30. Apple
31. Cherry
32. Peach
33. Grape
34. Raspberry
35. Strawberry
36. Plum
37. Currant
38. Any other not mentioned above (list recipe name on entry tag)

Jams

39. Apple
40. Cherry
41. Peach
42. Grape
43. Strawberry
44. Raspberry
45. Plum
46. Currant
47. Any other not mentioned above (list recipe name on entry tag)

Fruit Butters

48. Apple
49. Cherry
50. Peach
51. Pear
52. Plum
53. Pumpkin
54. Any other Fruit Butter, identify product

Syrups

Containers will be opened. Jars must have ring or screw top lid. Can be exhibited in either pine or half pint jar

55. Blueberry
56. Cherry

57. Raspberry
58. Strawberry
59. Any other syrup not listed, identified



Newell Brands, Inc.
proudly presents...
**Adult Premium Food
Preservation Awards**

The two best exhibits submitted by adults, canned in Ball Jars and sealed with Ball Two-Piece Vacuum Caps or canned in Kerr Jars and sealed with Kerr Two-Piece Vacuum Caps shall be selected from each class indicated below to receive the following:

- In Fruits, Vegetable, Pickle, and Soft Spread, the first place winner shall receive two \$6 coupons for Ball or Kerr Fresh Preserving Products and one (up to \$6.00 value) coupon for Ball Pectin.
 - The second place winner in each of the classes shall receive one \$6 product coupon and one (up to \$6.00 value) Ball pectin coupon.
 - Coupons will be mailed to winning exhibitors.
- Entries in the soft spread category must be prepared using Ball Pectin: Classic, Low or No-Sugar, or Liquid. Proof of purchase in the form of a receipt or product UPC must be submitted with entry.

DIVISION 530—CANDY

Nuts allowed in candy.

Premiums: \$2.00–\$1.75–\$1.50–\$1.25

1. Chocolate fudge candy - plate of 3
2. Honey candy, plate of 3
3. Caramels - plate of 3
4. White fudge - plate of 3
5. Sea foam - plate of 3
6. Peanut brittle - plate of 3
7. Sauerkraut - plate of 3
8. Peanut butter balls - plate of 3
9. Peanut clusters - plate of 3
10. Raisin clusters - plate of 3
11. Any other candy, not listed - plate of 5 (list recipe name on entry tag)

DIVISION 531—DRIED FOODS

Premiums: \$2.00–\$1.75–\$1.50–\$1.25

Entries must be dried after last year's fair.

To be eligible for judging the following label must be complete. Others will be disqualified.

Method of Processing
Date of Drying
Time of Processing

Exhibit six pieces in a plastic ziplock sandwich or snack size bag.

Class No.

1. Apple slices
2. Apricot
3. Banana slices
4. Blueberry
5. Carrot slices
6. Cherry
7. Cranberry
8. Fruit leather
9. Jerky
10. Kiwi slices
11. Mushroom slices
12. Pear slices
13. Raisin
14. Tomato slices
15. Zucchini slices

Exhibit 2 tablespoons in a ziplock sandwich or snack size bag.

16. Basil
17. Chives
18. Cilantro
19. Dill
20. Fennel
21. Herb mixture—contents identified
22. Lavender
23. Marjoram
24. Mint
25. Onion

26. Oregano
27. Parsley
28. Peppers
29. Rosemary
30. Sage
31. Savory
32. Soup mixture - contents identified
33. Tarragon
34. Thyme
35. Any other dried food, not listed, correctly identified (list items on entry tag)

DIVISION 532—DAIRY FOOD PROMOTION

Premiums: \$2.00–\$1.75–\$1.50–\$1.25

Entries must contain at least 2 dairy products (1/2 cup each or more). Sweetened condensed milk does not count as a dairy product. Recipe index card (4"x6") with complete instructions and ingredients must be attached. Dairy products must be underlined with a red marker. No restrictions on frosting, nuts, etc. All recipes become property of the Calumet County Fair Association and may be publicized after the fair. **Dairy foods promotion items may be sold at the 4-H foods auction.**

Entries must be packaged in disposable containers.

Class No.

1. Bars (3), 2"x2"
2. Torte (3), 2"x2"
3. Pie, 1/4 pie
4. Pizza, 1/4 of 9-12" pie
5. Dip, 8 oz. container
6. Cheesecake

DIVISION 533—HOMEMADE WINES

Specifications:

1. Each entry **must** be bottled in common wine bottles with either cork, screw, or crown cap.
2. Each bottle must be labeled with the following information:
 - a. Label according to lot number
 - b. Description of contents. Note especially variety of grape such as Concord, Beta, etc.
 - c. Name and address of maker.
 - d. Date (month, year) fermentation was begun.
3. Each person may enter one wine in each class no. Entries cannot be made in the same class no. by more than one person from the same family.
4. Exhibit one bottle per class number.

Premiums: \$2.50–\$2.25–\$2.00–\$1.50

Class No.

1. Dry red grape
2. Sweet red grape
3. Dry white grape
4. Sweet white grape
5. Rose-dry or sweet (grape)
6. Sweet fruit (including rhubarb, no berries)
7. Dry fruit (including rhubarb, no berries)
8. Dry berry
9. Sweet berry
10. Dry or sweet specialty (including flowers, vegetables)
11. Sparkling (any type: grape, fruit, etc.)
12. Any other wine—include blends of fruit and grape, fruit and berry, etc.

Wine Judging Score Card

CLARITY: brilliance, luster	2
COLOR: depth & tint appropriate to class	2
AROMA & BOUQUET young or aged: pleasant & developed	3
FREEDOM from sulphite odor.....	1
TOTAL ACID to the taste: tartness or bitterness.....	3
TANNIN: proper astringency	2
SUGAR: suitable of type	2
BALANCE of sugar, alcohol & acid fits class.....	3
GENERAL FLAVOR: taste & aftertaste is appropriate.....	3
BODY & FINISH: fits type	2
OVER-ALL IMPRESSION.....	2
Total Points.....	25

A Trophy will be awarded to the overall winner and award of merit ribbon.

DIVISION 534—HOMEMADE BEER

Premiums: \$2.50–\$2.25–\$2.00–\$1.50

Rules and Regulations:

1. Exhibitor needs to enter two bottles of beer for each entry.
2. All exhibitors must be 21 years of age or older.
3. All beer must be homebrewed in non-commercial facilities.
4. First place winners in each class no. will compete for champion.
5. Beer may be made from malt, hops, grains, fruit/vegetable/juice or any other product commonly used in making beer.
6. Each entry must be bottled in a clear, brown, or green bottle with at least a 12 ounce capacity. We prefer they have no raised-glass brand name lettering and printed caps are blacked out.
7. All entrants must be labeled with the BJCP style and number on the crown or bottle. For more information you can go to the BJCP (Beer Judge Certification Program) website at www.bjcp.org

Class No.

1. Pale Malty Beers which include: American and International Lagers, Munich Helles, Festbier, Helles Bock, and Cream and Blonde Ales.
2. Amber and Brown Malty Beers which include: Märzen, Rauchbier, Dunkles Bock, Dark Mild, Scottish Light, Heavy and Export, Irish Red, Kentucky Common, and All Brown ales.
3. Pale Bitter Beers which include: Czech Pale Lagers, German Leichtbier and Pils, Helles Exportbier, Kölsch, Pale Kellerbier, British, Australian and American Pale Ales, and Pre-Prohibition Lagers.
4. Amber Bitter Beers which include: Czech Amber and Vienna Lager, Altbier, Amber Kellerbier, English Bitters, American Amber Ale, and California Common
5. Dark Beers which include: International and Czech Dark Lager, Munich Dunkel, Schwarzbier, All Styles of Porters, All Styles of Stout (Except Imperial)
6. Wheat and Rye Beers which include: American Wheat Ale, Weissbier, Dunkles Weissbier, Weizenbock, Berliner Weisse, Lambic, Gueuze, Fruit Lambic, Witbier, Gose, Piwo Grodziskie, Lichtenhainer, Roggenbier, Sahti.
7. Belgian and French Style Ales which include: Flanders Red, Oud Bruin, Belgian Pale and Blonde Ales, Bière de Garde, Saison, Belgian Dark and Golden Strong Ales, Trappist-Style Single, Dubbel, and Tripel Ales.
8. India Pale Ales which include: American and English style IPAs, Double IPA, and Specialty IPAs (Belgian, Black, Brown, Red, Rye, and White).
9. Strong Beers which include: Doppelbock, Eisbock, British and American Strong Ales, Old Ale, Wee Heavy, English and American Style Barleywines, Imperial Stout, Wheatwine.
10. Specialty Beers which include: American Wild Ales, Fruit Beer, Spiced Beer, Alternative Fermentables Beer, Smoked Beer, Wood Beer, All Other Specialty Beer. All specialty beers must be labeled with base-beer style and what change makes it a specialty beer.

Judging Criteria:

1. Appropriateness of classification. Does the entry belong in the class no. and style consistent with the BJCP description.
2. Aroma (malt, hops, esters, other aromatics)
3. Appearance (color, clarity, head)
4. Flavor (appropriate to style)
5. Mouthfeel (body, carbonation, warmth, creaminess & other palate sensations)
6. Drinkability (overall impression)

- Judge will select the prize entry in each class no., reserving the right to withhold any award, if in their opinion the work submitted does not merit an award. The judge's decisions are final.

Each exhibitor in the Homemade Beer Division will receive one Home Brew Extract Kit compliments of Briess Malting & Ingredients Co., Chilton.

Award of Merit Ribbon and trophy will be awarded.

DIVISION 535–HOPS

Must include vine, leaves, and hop cones; free of insect damage and disease.

Premiums: \$2.00-\$1.75-\$1.50-\$1.25

Class No.

- Amarillo
- Brewer's Gold (specify US or German)
- Cascade
- Centennial
- Chinook
- Fuggle (specify US or UK)
- Galena
- Hallertau (specify US, German, or NZ)
- Golding (specify Kent, Styrian, or US)
- Northern Brewer (specify US or German)
- Nugget
- Perle (specify US or German)
- Saaz (specify US or Czech)
- Tettnang (specify US or German)
- Willamette
- Other varietal hops (must specify variety AND country of origin)
- Wild or unknown variety

DIVISION 536–CALUMET COUNTY FAIR BEER & WINE BOTTLE LABEL DESIGN COMPETITION

Rules:

- Each label shall be submitted mounted on an 8-1/2x11 entry form which can be downloaded from the county fair website or picked up at the fair office.
- Beer label size shall not exceed 3.5 inches x 4.75 inches (portrait or landscape orientation).
- Wine label size shall not exceed 4.0 inches x 5.0 inches (portrait or landscape orientation).
- Shape of label is irrelevant as long as overall length/width does not exceed size as noted in Rules 1 and 2.
- The use of commercially-produced label stock for home beer & wine making is acceptable, including labels that contain pre-printed graphics/borders.
- Label must be flat, may or may not have been removed from the bottle.
- Label cannot be a commercial beer label.
- Depiction of full nudity is prohibited. Tasteful depiction of partial nudity (above the waist) is allowed. *The decision as to whether depicted art is considered tasteful shall be solely at the discretion of the fair committee. The decision of the fair committee is final and may not be appealed.*
- Profanity is prohibited. The tasteful use of the following words MAY be allowed:
 - "Damn" and its variants (ex: damned, damnation)
 - "Hell"

The decision as to whether the use of profane words is considered tasteful shall be solely at the discretion of the fair committee. The decision of the fair committee is final and may not be appealed.

REMEMBER: The fair is a FAMILY event. Your artwork may be viewed by children. The fair committee reserves exclusive right to exclude entries which are deemed inappropriate, regardless of their adherence to the rules of this contest.

- Each label shall be accompanied by a short paragraph describing a bit about the artwork and its inspiration. Description shall not exceed 250 words.
- Commercial artwork used in the design is allowed but must be acknowledged in the label description.

Judging Criteria: All labels will be judged on the following criteria:

- Creativity (5 points)
- Originality (5 points)
- Artistic quality (10 points)

DIVISION 536–BEER/WINE LABELS

Premiums: \$2.00-\$1.75-\$1.50-\$1.25

Class No.

- Beer Label
- Wine Label