

## Department 25 - Foods and Nutrition

441, 442, 443, 444, 439A

Superintendents: Georgianna Effenberger, Kaye Effenberger

### Requirements:

1. Youth eligible to exhibit in this department are those enrolled in a 4-H Food & Nutrition Project, or other youth groups carrying a similar program as their supervised project.
2. All perishable food becomes the property of the fair and will not be returned.
3. No food entries will be accepted after 8:00 p.m. on entry day.
4. All entries not entered correctly will be judged and placed in the pink ribbon group.
5. Exhibit plates are provided by the fair.
6. Exhibit the number of cookies, muffins, etc. indicated ().
7. For cakes and breads, bring the whole pan or loaf. The item will be cut into the size needed for judging and the remainder will be returned to the exhibitor on entry day.
8. Muffins are not to have paper liners on them.
9. Frostings are not to be used except in the case of nationality foods.
10. All sponge or angel food cakes must be made in a tube pan, bring the whole cake.
11. Products frozen for storage and thawed for exhibit are acceptable.
12. Decorating tools are to be used for decorated exhibits.
13. A Styrofoam or other dummy form may be used in place of cake for decorating exhibits.

### Bread Machine requirements:

14. Loaf is made and baked in bread machine
15. Dough made in bread machine using dough cyclor, shaped by exhibitor and baked in conventional oven
16. Pull-apart breads: Bring whole loaf in pan. The item will be cut to size and remainder sent home with exhibitor.

### Pies:

17. Bring one whole pie, 1 quarter will be taken out and remainder will be sent home with exhibitor.

### Red Star Yeast Awards:

3 Awards; one for each Class



Requirements: Must exhibit one yeast bread

### Top Bread Machine Award

1 Award for all classes

Requirements: Must exhibit in Bread Machine Category

PREMIUMS		<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
<b>CLASS A</b>	<b>Grades 3-5</b>	2.00	1.75	1.50	1.25
<b>CLASS B</b>	<b>Grades 6-8</b>	2.50	2.25	2.00	1.75
<b>CLASS C</b>	<b>Grades 9 &amp; up</b>	3.00	2.75	2.50	2.25

### QUICK BREADS & BISCUITS

Lot Numbers

1. Whole Grain Muffins (3)
2. Cornmeal Muffins (3)
3. Oatmeal Muffins (3)
4. Fruit Muffins (3)
5. Bran Muffins (3)

6. Any other muffin (3)
7. Zucchini Bread
8. Pumpkin Bread
9. Cranberry Bread
10. Banana Bread
11. Date Bread
12. Any other quick bread made with fruit
13. Any other quick bread made with vegetables
14. Waffles (1)
15. Pancakes (3)
16. Baking Powder Biscuits (3)
17. Coffee Cake
18. Crackers (3)
19. Cake Donuts (3)

### **YEAST BREAD AND ROLLS**

20. White Bread
21. Whole Wheat Bread
22. Rye Bread
23. Any other yeast bread (identify)
24. Clover Leaf Rolls (3)
25. Dinner Rolls (3)
26. Croissant (2)
27. Bagel (2)
28. Bread Sticks (3)
29. Pretzels (2)
30. Raised Doughnuts (3)
31. Nationality Bread (Name and History of Bread)
32. Cinnamon Rolls (3)
33. Danish Kringle (Bring whole—1/4 will be cut)
34. Focaccia or Flat Bread
35. Any pull apart bread (bring whole pan, remainder will be sent home)
36. Any other yeast bread or roll (Loaf or 3 rolls)

### **BREAD MACHINE**

37. White Bread
38. Wheat Bread
39. Whole grain bread
40. Fruit Bread
41. Any other bread
42. Cinnamon Rolls (3)
43. Pull-apart bread
44. Focaccia or Flat bread
45. Coffee Cake
46. Danish Pastry (3)
47. Breadsticks (3)
48. Rolls-shaped (3)
49. Croissants (3)
50. Nationality Bread (Name and History of bread)

## **COOKIES**

51. Molasses (drop) (3)
52. Chocolate Chips (drop) (3)
53. Oatmeal (drop) (3)
54. White cookies, rolled, cutout (3)
55. Molasses cookies, rolled, cutout (3)
56. Refrigerator cookies (shaped in roll and sliced) (3)
57. Peanut Butter (molded) (3)
58. Pressed cookies (3)
59. Date Bars (3)
60. Brownies (bar) (3)
61. Any bar not listed (3)
62. Gingersnaps (molded) (3)
63. Any other rolled cookie (3)
64. Any drop cookie not listed (3)
65. Any molded cookie not listed (3)
66. Any nationality cookie (Name and History of cookie) (3)

## **CAKES**

67. Devil's Food
68. Angel Food
69. Sponge Cake
70. White cake
71. Yellow cake
72. Applesauce cake
73. Spice cake
74. Vegetable cakes (pumpkin, etc.)
75. Pound cake
76. Any other cake

## **CAKE DECORATING**

77. Decorated cookie (3)
78. Decorated cupcakes or mini pan (3)
79. Decorated cake (simple, or from a molded pan)
80. Decorated cake with color flow
81. Tiered cake with separator no larger than a 10" base.
82. Cake with rolled fondant icing

## **CANDY**

83. Angel Food (3)
84. Fudge, 1" x 1" pieces (3)
85. Molded chocolate, dark/milk (3)
86. Sea Foam (3)
87. Peanut Brittle (3)
88. Caramels (3)
89. Hard candies (3)
90. Any other candy (3)
91. Candy collection - 4 different types - plate will be provided

## **PIES**

92. Apple
93. Pumpkin
94. Blueberry
95. Cherry
96. Raspberry
97. Peach
98. Nationality Pie (Name and History of Pie)
99. Any other pie