

JUNIOR FOODS AND NUTRITION

Department 250

Judging Face to Face on Tuesday

RULES

1. Each entry must be displayed on a tray in a plastic bag furnished by the Fair (no foods may be left in the pan).
2. NO FROSTING on cakes or cookies.
3. Paper liners may be used on cupcakes, but not muffins.
4. No more than four entries per exhibitor per class. One exhibit per entry number.
5. All food exhibits become the property of the Waukesha County Fair Association and will be destroyed except for Food Preservation which will be returned to the exhibitor.
6. Products made from commercial mixes are not eligible for exhibit except where indicated.
7. Follow directions carefully. Products not meeting specifications of size, number, etc. may be disqualified.

FOODS AND NUTRITION

Entry No.

(Beginner 1–2 years; Intermediate 3-4 years; Advanced 5 or more years).

Class A

Beginner

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Class B

Intermediate

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Class C

Advanced

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

MICROWAVE

All recipes must be prepared in the microwave oven.

Entry No.

(Beginner 1–2 years; Intermediate 3-4 years; Advanced 5 or more years).

Class D

Beginner

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Class E

Intermediate

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Class F

Advanced

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Foods and Nutrition and Microwave: For the “any article” entries, members are to bring the following:

1. Biscuits – plate of 3
2. Cake – ½ of round single layer, or a 3” square from rectangular cake
3. Cookies/Bars – plate of 3

4. Cupcakes – plate of 3
 5. Muffins – plate of 3
 6. Others – such as salads, casseroles, pudding, soup, pizza, etc. – 1 serving portion
 7. Pie Crust – whole crust
 8. **Pie – One piece**
 9. Posters/Displays – 14" x 22" poster board
 10. Quick Breads – ½ loaf
 11. Yeast Breads – ½ loaf
- Food preservation entry clarification is in rule 10

FOOD PRESERVATION RULES
Judging Face to Face on Tuesday

1. Foods must have been preserved by the exhibitor since previous fair.
2. Entries may be opened and sampled if judge deems necessary.
3. All Food Preservation exhibits must be labeled as follows (label attached to jar):

Exhibit:	Tomatoes
Date of Preservation:	Mo Day Yr
Method of Preparation:	Raw Pack or Hot Pack
Method of Processing:	Boiling Water Bath or Pressure Canner
Processing Time:	45 Minutes

4. All products must have been canned according to USDA/UW-Extension procedures.
5. Entries must be in clear glass regulation canning jars.
6. Screw bands should be left on two piece lids.
7. The Fair reserves the right to destroy any product judged unsafe for human consumption.
8. Dried/dehydrated foods should be in air tight glass containers, 1/2 pint size with re-closable lids. Label by type of food and drying method used.
9. No more than three entries per exhibitor. One exhibit per entry number.
10. Bring one (1) jar of jams, jellies and butters and two (2) jars of any other food article.
11. See General Rules for poster and display rules.

FOOD PRESERVATION

Entry No.	Blue	Red	White	Pink
	2.25	2.00	1.75	1.50

(Beginner 1-2 years; Intermediate 3-4 years; advanced 5 or more years).

FOOD PRESERVATION

Entry No.

(Beginner 1–2 years; Intermediate 3-4 years; Advanced 5 or more years).

Class G**Beginner**

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Class H**Intermediate**

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

Class I**Advanced**

1. Any Article
2. Any Article
3. Any Article
4. Any Poster

JUNIOR CLOTHING/SEWING-CONSUMER SAVVY**Department 260****Judging Face to Face on Tuesday****RULES**

1. No more than five entries per exhibitor per class not including Style Revue entries. One exhibit per entry number. Each entry must be a different type of article.
2. Articles made for Style Revue cannot be exhibited in Classes A E.
3. All articles must have been made since the last Fair.
4. Articles may be worn prior to exhibit, but must be clean and ironed or pressed.
5. All entries shall have the entry tags pinned (with safety pin) onto upper left area of the garment or article (as you look at it) before coming to the judging.
6. Hangers must accompany all hanging type garments/articles.
7. Garments made as school projects may not be shown.
8. Each exhibit must have evidence of different construction skills and made from a different pattern or fabric.

Examples of Skills: darts, facings, interfacing, zippers, collars, cuffs, hems, buttons, buttonholes, pleats, topstitching, gathers, understitching, matching plaids, stripes and designs. Restyle or recycle, altering patterns or tailoring. For advanced projects, each single garment exhibited must contain at least two different advanced techniques.

CLASSES A, B, C**Entry No.**

(Beginner 1-2 years; Intermediate 3-4 years; Advanced 5 or more years)

		Blue	Red	White	Pink
		2.50	2.25	2.00	1.75
Class A	Class B	Class C			
Beginner	Intermediate	Advanced			
1	1	1	Any article		
2	2	2	Any article		
3	3	3	Any article		
4	4	4	Any article		
5	5	5	Any article		