

**JUNIOR CLASS FOODS AND NUTRITION DEPARTMENT
DEPARTMENT - 250
RULES**

1. **Please read Junior Class rules first.**
2. Each entry must be displayed on a tray in a plastic bag furnished by the Fair (no foods may be left in the pan).
3. NO FROSTING on cakes or cookies.
4. Paper liners may be used on cupcakes, but not muffins.
5. No more than four entries per exhibitor per Division. One exhibit per entry number.
6. 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.
7. Products made from commercial mixes are not eligible for exhibit except where indicated.
8. Follow directions carefully. Products not meeting specifications of size, number, etc., may be disqualified.

DIVISION: BEGINNER FOODS AND NUTRITION (1 – 2 years)

Class No.	Blue	Red	White	Pink
1. Any article	2.25	2.00	1.75	1.50
2. Any article				
3. Any article				
4. Any article				

DIVISION: INTERMEDIATE FOODS AND NUTRITION (3 – 4 years)

Class No.	Blue	Red	White	Pink
1. Any article	2.25	2.00	1.75	1.50
2. Any article				
3. Any article				
4. Any article				

DIVISION: ADVANCED FOODS AND NUTRITION (5 years or more)

Class No.	Blue	Red	White	Pink
1. Any article	2.25	2.00	1.75	1.50
2. Any article				
3. Any article				
4. Any article				

DIVISION: BEGINNER MICROWAVE (1 – 2 years)

All recipes must be prepared in the microwave oven.

Class No.	Blue	Red	White	Pink
1. Any article	2.25	2.00	1.75	1.50
2. Any article				
3. Any article				
4. Any article				

DIVISION: INTERMEDIATE MICROWAVE (3 – 4 years)

All recipes must be prepared in the microwave oven.

Class No.	Blue	Red	White	Pink
1. Any article	2.25	2.00	1.75	1.50
2. Any article				
3. Any article				
4. Any article				

DIVISION: ADVANCED MICROWAVE (5 years or more) All recipes must be prepared in the microwave oven.

Class No.	Blue	Red	White	Pink
1. Any article	2.25	2.00	1.75	1.50
2. Any article				
3. Any article				
4. Any article				

NOTE: Divisions - 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 RULES

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: (example)	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, ½ pint size with re-closeable lids. Label by type of food and drying method used.
9. No more than three entries per exhibit. One exhibit per entry number.
10. Bring one (1) jar of jam, jellies and any other food article.

DIVISION: BEGINNER FOOD PRESERVATION (1 – 2 years)

Class No.	Blue	Red	White	Pink
1.Any article	2.25	2.00	1.75	1.50
2.Any article				
3.Any article				
4. Any article				

DIVISION: INTERMEDIATE FOOD PRESERVATION (3 – 4 years)

Class No.	Blue	Red	White	Pink
1.Any article	2.25	2.00	1.75	1.50
2.Any article				
3.Any article				
4. Any article				

DIVISION: ADVANCED FOOD PRESERVATION (5 or more years)

Class No.	Blue	Red	White	Pink
1.Any article	2.25	2.00	1.75	1.50
2.Any article				
3.Any article				
4.Any article				

FOOD REVUE RULES

1. Exhibitors will be judged on place settings, menu and meal planning, and knowledge of food preparation.
2. All entries must include a table theme (ex. Birthday party, holiday, etc.).
3. Place settings should include theme appropriate table covering, placemat, dinnerware, stemware, and flatware.
4. Menus must include at least three items (ex. Appetizer, Main Dish, Vegetables, Salad, Bread, Dessert, Beverage). Healthy nutrition guidelines from <https://www.choosemyplate.gov/> should be incorporated in the menu planning.
5. Recipes should be written in standard recipe form. List the ingredients first, then the method of preparation. Exact measurements and cooking terminology should be given.
6. The centerpiece must complement the table theme.
7. The prepared food item will not be tasted so temperature control is not necessary.
8. Cloverbuds may participate but should register in Department 217.

Minimum Requirements -

Cloverbuds: Table theme, one place setting, one snack item or one prepared food item

Junior: Table theme, one place setting, menu, one prepared food item

Intermediate: Table theme, one place setting, menu, one recipe, one prepared food item

Senior: Table theme, one place setting, menu, one recipe, centerpiece, one prepared food item

DIVISION: FOOD REVUE

Class No.

Blue
2.50

Red
2.00

White
1.75

Pink
1.50

1. Junior (Grades 3-5)
2. Intermediate (Grades 6-8)
3. Senior (Grades 9-13)

(rev3/2020)