

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

**FOODS AND NUTRITION / MICROWAVE DIVISION 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. (This does not apply to the Cake Decorating and Candy Making classes – see Cake Decorating and Candy Making Division Rules).
4. Paper liners may be used on cupcakes, but not muffins.
5. Beginner, intermediate and advanced divisions refer to years in project. Exhibitor must enter in only one division level. 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.

**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

**SPECIAL CONTEST – KING ARTHUR BAKING CONTEST**

1. Exhibitor must use King Arthur Flour in recipe.
2. Exhibitor must bring the opened bag of King Aruther Flour or submit a UPC label from the flour bag when dropping off entry.
3. Cheesy Bread must contain yeast.
4. Entries must include a copy of the recipe.
5. Additional King Arthur Sponsor Awards will be announced prior to Fair.
6. Be creative.

DIVISION: SPECIAL CONTEST – KING ARTHUR BAKING CONTEST

**Class**

1, Cheesy Bread

**Special Award – TBD**

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

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Any article	<b>2.00</b>	<b>1.75</b>	<b>1.50</b>	<b>1.25</b>
2. Any article				
3. Any article				
4. Any article				

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

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Any article	<b>2.50</b>	<b>2.25</b>	<b>2.00</b>	<b>1.75</b>
2. Any article				
3. Any article				
4. Any article				

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

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Any article	3.00	2.75	2.50	2.25
2. Any article				
3. Any article				
4. Any article				

**DIVISION: BEGINNER MICROWAVE (1 – 2 years)**

All recipes must be prepared in the microwave oven.

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Any article	2.00	1.75	1.50	1.25
2. Any article				
3. Any article				
4. Any article				

**DIVISION: INTERMEDIATE MICROWAVE (3 – 4 years)** All recipes must be prepared in the microwave oven.

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Any article	2.50	2.25	2.00	1.75
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.

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Any article	3.00	2.75	2.50	2.25
2. Any article				
3. Any article				
4. Any article				

**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.
11. Beginner, intermediate and advanced divisions refer to years in project. Exhibitor must enter in only one division level.

**DIVISION: BEGINNER FOOD PRESERVATION (1 – 2 years)**

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Any article	2.00	1.75	1.50	1.25
2. Any article				
3. Any article				
4. Any article				

**DIVISION: INTERMEDIATE FOOD PRESERVATION (3 – 4 years)**

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Any article	2.50	2.25	2.00	1.75
2. Any article				
3. Any article				
4. Any article				

**DIVISION: ADVANCED FOOD PRESERVATION (5 or more years)**

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1.Any article	<b>3.00</b>	<b>2.75</b>	<b>2.50</b>	<b>2.25</b>
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. Mini-Members may participate but should register in Department 217.

Minimum Requirements -

Mini-Members: 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**

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Junior (Grades 3-5)	<b>2.50</b>	<b>2.00</b>	<b>1.75</b>	<b>1.50</b>
2. Intermediate (Grades 6-8)				
3. Senior (Grades 9-13)				

**CHARCUTERIE RULES**

1. Maximum board size 12" x 18" rectangle or 18" diameter circle.
2. Will be judged on presentation and design so purchased food products may be used.
3. Food products will be removed after judging and empty boards will remain on display during Fair. Bring a food container or bag if you want to keep your food products after judging.
4. Board must be a sealed (shellac, oiled, etc.) food safe board, no raw woods.
5. Wisconsin products class must include a list of items and brands.

**DIVISION: CHARCUTERIE**

<b>Class No.</b>	<b>Blue</b>	<b>Red</b>	<b>White</b>	<b>Pink</b>
1. Charcuterie board with meat	<b>3.00</b>	<b>2.75</b>	<b>2.50</b>	<b>2.25</b>
2. Charcuterie board without meat				
3. Wisconsin products charcuterie board				

**CAKE DECORATING AND CANDY MAKING RULES**

**(NOTE: Move from 218 Cultural Arts)**

1. Cookies and cupcakes must be real and a plate of three (3).
2. Cake entries are dummy (ex. Styrofoam) cakes only. 4. Entries for cakes and ginger bread buildings must be on a maximum board size of 15" x 15".
5. Plastic trim, sugar molds, etc. may be used.
6. All edible items become property of the Waukesha County Fair Association and will be destroyed.
7. If exhibitor wants to keep dummy cakes, sugar molds, or additional add-on pieces, a "KEEP" notation must be written on the fair tag and all pieces must be claimed promptly at 7:15pm on Sunday.
8. Candies need to be a plate of six (6).

**DIVISION: CAKE DECORATING**

**Class No.**

**Blue Red White Pink**  
**2.50 2.25 2.00 1.75**

**DECORATED COOKIES/CUPCAKES**

1. Any article
2. Any article

**ORIGINAL GINGER BREAD BUILDINGS (No graham crackers)**

**Class No.**

**Blue Red White Pink**  
**2.50 2.25 2.00 1.75**

3. Any article
4. Any article

**CAKES**

**Class No.**

**Blue Red White Pink**  
**3.00 2.75 2.50 2.25**

5. Any article – over 50% decorated with fondant
6. Any article – over 50% decorated with buttercream, royal or any icing other than fondant
7. Cake Pops, set of 3.

**DIVISION: CANDY MAKING**

**Class No.**

**Blue Red White Pink**  
**2.00 1.75 1.50 1.25**

**SUGAR MOLDS**

1. Any article
2. Any article

**MOLDED CANDY**

2. Any article
3. Any article

**OTHER CANDY**

4. Any article
5. Any article

**Champion(s) (If Judge so desires)**

**Ribbon Only**