

## ***DIVISION J - JUNIOR***

### ***Department 125 – Foods & Nutrition***

**Superintendent – Rose Birkholz**

- **FOODS & FOOD PRESERVATION, INCLUDING FOOD/CAKE DECORATING** - Open Division Department 25 and Junior Department 125 - **ENTRY DAY** is **TUESDAY** of the fair week **BY 6 P.M. SHARP** for both departments.
- Judging will be on Wednesday.

#### **RULES:**

1. Limited to members in the Foods and Nutrition Project, Exploring Project or equivalent.
2. Only one item per entry.
3. Foods exhibited must be ready for judging.
4. Any item requiring refrigeration must be clearly stated at time of entry.
5. Food Preservation labels will be furnished. These can be picked up from the Fair Office when picking up entry tags.
6. All entries must include the recipe on a card no larger than 4"x6".
7. Entry tags must be attached to the recipe and must hand outside of display bag.
8. All items must be made from scratch, no mixes.
9. Do not frost any food items, unless specified.
10. Candy - **all pieces** should be uniform in serving size pieces.
11. Muffins must be baked **without** paper liners. No mini or jumbo size muffins.
12. Cakes - 4" corner piece or 1/8 slice of 8" or 9" round cake.
13. Cheesecake – 1 slice, 1/8 of 8" or 9" pie
14. No bread machines, unless specified.
15. Yeast Breads - ½ of 4"x8" or 5"x9" loaf including an end.
16. Machine Breads (*Food II only*) - ½ loaf sliced from top to bottom to include both top and bottom crusts.
17. Quick Breads - ¼ of 4"x8" or 5"x9" loaf including an end **or** 1/8 slice of ring or round bread.
18. **Posters** must be 11"x14",
19. **Perishable foods will not be returned due to health concerns.**
20. Ribbons and recipes can be picked up when entries are released.
21. Entries not following instructions will be dropped at least one placement.
22. Pies and cheesecakes may be displayed in clear disposable pie wedge containers and are available at the Fair Coordinator's Office.
23. Cupcakes and muffins in any category may be displayed in clear disposable cupcake containers. Containers will be available for exhibitors at the Fair Coordinator's Office.

#### **CLASS - CANDY (3 PIECES) - Grades 3-5**

**Premiums: 1<sup>st</sup> - \$2.00; 2<sup>nd</sup> - \$1.75; 3<sup>rd</sup> - \$1.50; 4<sup>th</sup> - \$1.25**

#### **ENTRY**

Any other, not listed, labeled  
Bark, one layer, any variety with one topping  
Caramel  
Fudge with any variety of nuts  
Fudge, peanut butter  
Fudge, plain  
Haystacks  
Mints  
Nut Clusters - using any variety of nuts  
Peanut Butter Candy - not fudge

#### **CLASS - CANDY (3 PIECES) - Grades 6-8**

**Premiums: 1<sup>st</sup> - \$2.00; 2<sup>nd</sup> - \$1.75; 3<sup>rd</sup> - \$1.50; 4<sup>th</sup> - \$1.25**

#### **ENTRY**

Any other, not listed, labeled  
Bark, two layers, any variety with any topping  
Caramel  
Dipped - any variety  
Fudge with any variety of nuts  
Fudge, peanut butter  
Fudge, plain  
Mints  
Molded candy, any flavor, plain  
Peanut Brittle  
Peanut Butter Candy - not fudge  
Turtles (not using pretzels)

#### **CLASS - CANDY (3 PIECES) - Grades 9-13**

**Premiums: 1<sup>st</sup> - \$2.00; 2<sup>nd</sup> - \$1.75; 3<sup>rd</sup> - \$1.50; 4<sup>th</sup> - \$1.25**

#### **ENTRY**

Any other, not listed, labeled  
Dipped - any other  
Dipped - Caramel  
Dipped - Truffle (any flavor of ganache/cream filling)  
Divinity  
English Toffee with chocolate topping - no nuts  
Fudge, two or three layers, each a different flavor  
Hard candy (broken glass, lollipop, rock, etc.)  
Mints  
Molded candy, any flavor - may contain nuts, etc.  
Peanut Brittle  
Peanut Butter Candy - not fudge  
Pecan/Nut Roll - 3 slices

#### **CLASS - FAVORITE FOODS REVUE**

**Premiums: 1<sup>st</sup> - \$3.00; 2<sup>nd</sup> - \$2.75; 3<sup>rd</sup> - \$2.50; 4<sup>th</sup> - \$2.25**

- Open to youth enrolled in any Foods & Nutrition or Food Preservation or equivalent project.
- All 4-H Foods & Nutrition and Food Preservation and Exploring members are invited to participate in the Favorite Foods Revue. Send entry and recipe to the Extension Office by the Foods Revue entry deadline.
- Recipe must include your name, club, telephone number, and email address.
- Exhibitors must bring display to show food (with recipe on 3"x5" or 4"x6" card), table service, table cloth or placemat and centerpiece (which corresponds with meal theme).
- Be prepared to have an individual serving ready for the judge to taste.
- Be sure to re-enter Favorite Foods Revue when entering other entries online at FairEntry.com.

#### **ENTRY**

Demonstration, grades 3-4  
Demonstration, grades 5-6  
Demonstration, grades 7-9  
Demonstration, grades 10-13  
Exploring Project, grades 3-5

**CLASS - FOOD DECORATION - 3 Years of Less**  
**CLASS - FOOD DECORATION - 4 Years or More**

**Premiums: 1<sup>st</sup> - \$2.50; 2<sup>nd</sup> - \$2.25; 3<sup>rd</sup> - \$2.00; 4<sup>th</sup> - \$1.75**

Food Decoration is considered a Cultural Arts project but is placed and judged in Dept. 125 - Foods & Nutrition.

**RULES:**

1. All cakes must be edible, except where use of forms is allowed.
2. Emphasis in judging food decoration classes will be placed on utilizing decorating techniques (use of some type of bag with decorating tips).
3. Use of items such as cereals, candies, etc., should only be used as accents.
4. Entries of Cake Pops, Cookies or Cupcakes categories should be the same theme (holiday, butterflies, birthday, etc.).
5. Entries not made with forms are perishable and will not be returned due to health concerns.
6. **All entries must be completely edible except where indicated a 'FORM' may be used.**
7. Cake "forms" are non-edible materials such as Styrofoam, cardboard, pre-cut patterns, etc. Non-edible forms may only be used where indicated. Form cakes may be return to exhibitor.
8. Molded cakes are cakes baked in a purchased pan that is already in the shape desired with details defined by the pan (cartoon characters, dinosaurs, etc.).
9. Cupcake pull-apart cake. Minimum of 12 cupcakes. **ALL** cupcakes must be used in one contiguous design to make entrants design of choice. May be flat cake or 3D, such as a flower bouquet.
10. Holiday Decoration - are intended as decorative display only, such as a Gingerbread house/scene, sugar egg, etc. These entries are not intended as a consumable product, and may use forms.

**ENTRY**

Cake Pops (3)  
Cookies (3)  
Cupcakes (3)  
Cake - any holiday, occasion or theme - FORM  
Cake - any holiday, occasion or theme  
Cupcake pull-apart cake  
Cake - molded  
Holiday Decoration - FORM (no cookies, cupcakes, cake pops or cakes listed directly above)

**FOOD PRESERVATION**

**RULES for all FOOD PRESERVATION:**

1. Limited to exhibitors enrolled in the Foods & Nutrition and/or Food Preservation project.
2. Only one item per entry. Exhibit only under appropriate age group.
3. All Food Preservation exhibits must be display in standard canning jars, unless otherwise stated.
4. **All Food Preservation entries jars, including freezer jams, must have rings/bands attached EXCEPT** where self-sealing bags are allowed.
5. Jams and jellies must be in standard 8 oz. jelly jars.
6. No paraffin allowed.

7. All products must be processed using current USDA/UWEX recommendations. Use <http://nchfp.uga.edu> or Division of Extension publications for current methods and times.
8. All canned and dried products must be properly processed.
9. Labels, similar to the examples below, will be provided and **MUST** be attached to each exhibit in Food Preservation, **EXCEPT** for freezer jams. Use appropriate label for canned or dried exhibit.
10. Entry tag and processing method must be securely attached.
11. Entries not following ALL instructions will be dropped at least one placement.

**FOOD PRESERVATION – EXCEPT FREEZER JAMS**

Product: \_\_\_\_\_  
Date Processed: \_\_\_\_\_  
Method of Packing (check one):                      Method of Processing (check one):  
\_\_\_\_ Hot Pack    \_\_\_\_ Boiling Water Bath  
\_\_\_\_ Cold Pack    \_\_\_\_ Pressure canner  
Pounds of Pressure: \_\_\_\_\_  
Processing Time (minutes): \_\_\_\_\_ Pint      \_\_\_\_\_ Quart

**Premiums for all Food Preservation & Foods Classes:**  
**1<sup>st</sup> - \$ 2.00; 2<sup>nd</sup> - \$1.75; 3<sup>rd</sup> - \$1.50; 4<sup>th</sup> - \$1.25**

**CLASS - FOOD PRESERVATION I, Grades 3-7**

**ENTRY**

Applesauce, plain  
Berries, raspberries, black  
Berries, raspberries, red  
Berries, other, not listed - labeled  
Cherries, pitted  
Dried, any other food, ½ to 1 cup, labeled, in self-sealing plastic bag or jelly jar  
Dried fruit, ½ to 1 cup, labeled, is self-sealing plastic bag or jelly jar  
Dried herb, 1/8 to ¼ cup, labeled, in self-sealing plastic bag  
Dried vegetables, ½ to 1 cup, in self-sealing plastic bag  
Jam - freezer, any variety, labeled  
Jam - any variety, labeled  
Jelly - any variety, labeled  
Noodles or other pasta – homemade, hand cut, in jelly jar or pint jar  
Noodles or other pasta – homemade, Machine cut, in jelly jar or pint jar  
Peaches  
Pears  
Pickled cucumbers (bread & butter, dill, sweet, etc.)  
Pickled vegetable - one vegetable (beans, beets, etc.)  
Tomato juice  
Tomatoes, whole or quartered

**CLASS - FOOD PRESERVATION II, Grades 8-13**

**ENTRY**

Applesauce  
Beans - green beans, cut  
Beans - yellow wax. cut  
Berries - raspberries, black  
Berries - raspberries, red  
Berries - other, not listed, labeled  
Canned meat  
Carrots

Cherries, pitted  
 Corn - sweet corn, off the cob  
 Dried beef jerky - 3 strips in self-sealing plastic bag  
 Dried food, any other, ½ to 1 cup, labeled  
 Dried fruit - ½ to 1 cup, labeled, in self-sealing plastic bag or jelly jar  
 Dried fruit leather - 3 strips in self-sealing clear plastic bag  
 Dried herb, 1/8 to ¼ cup, labeled, in self-sealing clear plastic bag  
 Dried vegetables, ½ to 1 cup, in self-sealing plastic bag or jelly jar  
 Jam - freezer, any variety, labeled  
 Jam - any variety, labeled  
 Jelly - any variety, labeled  
 Noodles or other pasta – homemade hand cut, in jelly jar or pint jar  
 Noodles or other pasta – homemade, Machine cut, in jelly jar or pint jar  
 Peaches  
 Pickled vegetable - one vegetable (beans, beets, etc.)  
 Pickled vegetable mixture - 1 pint  
 Pickles - Bread & Butter  
 Pickles - Dill  
 Pickles - Sweet  
 Relish - corn, 1 pint  
 Relish - pickle  
 Salsa - 1 pint  
 Tomato juice  
 Tomatoes, whole or quartered

#### **DRIED FOODS:**

Product: \_\_\_\_\_  
 Date Dried: \_\_\_\_\_  
 Method of Drying (check one):  
 \_\_\_\_\_ Electric Dehydrator \_\_\_\_\_ Oven \_\_\_\_\_ Air/solar  
 Drying Time: \_\_\_\_\_ Hours \_\_\_\_\_ Minutes

### **FOODS**

#### **CLASS - FOODS I, Grades 3-5**

##### **ENTRY**

Baking Powder biscuits (3)  
 Brownies (3) 2" squares, frosted or unfrosted  
 Cake, any variety  
 Cereal treats, drop (3) or bar (3) 2" squares  
 Cookies - chocolate chip (3)  
 Cookies - peanut butter (3)  
 Cookies - sugar (3)  
 Cupcakes, any variety (3), not frosted or decorated  
 Mobile made from any materials depicting some food or nutrition principle  
 Muffins - any other, not listed (lemon poppy seed, chocolate chip, etc.) (3)  
 Muffins - fruit (3)  
 Muffins - vegetable (3)  
 Nutritious snack food, 1 cup in self-sealing plastic bag  
 Poster to teach good habits in snack or kitchen safety  
 Quick bread, any variety

#### **CLASS - FOODS II, Grades 6-8**

##### **ENTRY**

Bread - by machine, yeast, any other variety  
 Bread - by machine, yeast, white  
 Bread - by machine, yeast, whole wheat or whole grain  
 Brownies (3), 2" squares, unfrosted

Brownies (3), 2" squares, with filling and/or frosting  
 Cake - Angel food, white, 1 slice, 1/8 of cake  
 Cake - Angel food, any other flavor, 1 slice, 1/8 of cake  
 Cake - chocolate  
 Cake - quick coffee with streusel topping  
 Cake - yellow  
 Cookies - bar (3), 2" squares  
 Cookies - molasses (3)  
 Cookies - oatmeal (3)  
 Cookies - rolled sugar (3)  
 Cookies - skillet balls (3)  
 Cupcakes - filled (3) - not frosted or decorated  
 Mobile made from any materials depicting the basic food groups  
 Muffins - any other not listed (lemon poppy seed, chocolate chip, etc.) (3)  
 Muffins - fruit (3)  
 Muffins - vegetable (3)  
 Nutritious snack - trail mix, 1 cup  
 Pie crust, plain - 4" to 8" aluminum pan  
 Pie - fruit, 1/8 slice of 8" or 9" pie  
 Pie - pudding or cream filling in graham cracker crust, 1/8 slice of 8" or 9" pie  
 Poster of food safety  
 Poster to teach good habits in exercise and diet  
 Quick bread - any variety

#### **CLASS - FOODS III, Grades 9-13**

##### **ENTRY**

Bread - yeast, any other item, labeled  
 Bread - yeast, any other variety, labeled  
 Bread - yeast, white  
 Bread - yeast, whole wheat or whole grain  
 Bread - yeast, dinner rolls (3)  
 Bread - yeast, fancy rolls - cinnamon, pecan, etc., may be frosted  
 Cake - angel food, white  
 Cake - Alternative (applesauce or honey in place of sugar, etc.)  
 Cake - Chiffon, any flavor, 1 slice, 1/8 of cake  
 Cheesecake - any other, 1 slice, 1/8 of cake  
 Cheesecake - chocolate, 1 slice, 1/8 of cake  
 Cheesecake - fruit, 1 slice, 1/8 of cake  
 Cheesecake - plain, 1 slice, 1/8 of cake  
 Cookies - bar (3), 2" squares  
 Cookies - filled (3)  
 Cookie - Pressed (3), with or without sprinkles – no icing  
 Pie - fruit, 1/8 slice of 8" or 9" pie  
 Poster about "Eating for Health"  
 Poster depicting careers in food nutrition or agriculture

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### ***DIVISION J - JUNIOR*** ***Department 126 – Clothing*** ***Superintendent – Deb Liska***

- CLOTHING REVUE is open to those styling at the County Clothing Revue.
- Individuals may enter and model no more than 5 garments at the contest.
- **Garment made for another individual must be modeled by the person for whom it was made**, but does not have to be modeled at the fair in the Style Show.