

DEPARTMENT 25-J - JUNIOR FAIR FAVORITE FOODS REVUE

Entry Requirements:

1. No late entries will be accepted. **Foods Revue exhibits will be judged face to face on the Danish system. Exhibitors must be present with exhibits.**
2. Only one entry per lot. **You must be enrolled in the project category.**
3. Food exhibits are to be prepared at home.
4. Displays are to be set up by the exhibitor with **no help from adults.**
5. Exhibits will be judged on the quality, flavor, texture and appearance of the food, knowledge of food preparation, food safety and equipment use, nutrition, meal management, and menu planning. Exhibitor is to be neat and well groomed.
6. Exhibitors in Grade 3 must exhibit according to how they are enrolled in the 4-H program – either as an Exploring member or as a Junior member. But not both.

Danish Judging	1 st	2 nd	3 rd	4 th
<u>Lots</u>	\$3.00	\$2.50	\$2.25	\$2.00

Class A Foods Revue

**Limited to exhibitors in Kindergarten through 2nd grade (*Cloverbud Project*)
-(for ribbon only)**

Healthy Food Character

**Limited to exhibitors in grades 3 (*Exploring Project*)
-(for ribbon only)**

One place setting (dinnerware, flatware, glassware, tablecloth or placemat, & napkin) Be prepared to demonstrate a few basic table manners

One serving of a healthy food item and printed recipe

Limited to exhibitors in grades 3-6

Healthy appetizer with recipe

Healthy food item and printed recipe

Microwave snack with printed recipe

One dish meal with printed recipe

One place setting (dinnerware, flatware, glassware, tablecloth or placemat, & napkin) and a centerpiece for a specific meal. Be prepared to demonstrate a few basic table manners

Single serving pizza and printed recipe

Limited to exhibitors in grades 7-9

Breakfast dish, a place setting, (no centerpiece), with printed recipe and menu on separate sheets

Creative dessert, with printed recipe and menu on separate sheets

Healthy main dish food, a place setting (no centerpiece), with printed recipe and menu on separate sheets

Limited to exhibitors in grades 7-9 continued

Microwave dessert or candy with printed recipe

One place setting (dinnerware, flatware, glassware, tablecloth or placemat, & napkin) and a centerpiece for a specific meal. Be prepared to demonstrate a few basic table manners

Limited to exhibitors in grades 10 & over

Complete meal, a place setting, a centerpiece, with printed recipes and menu on separate sheets

Complete meal for a themed party, with printed recipes and menu on separate sheets

Complete meal with an international or ethnic theme, with printed recipes and menu on separate sheets

A dinner place setting for two (dinnerware, flatware, glassware, tablecloth, or placemat, & napkin) and a centerpiece for a specific meal. Be prepared to demonstrate a few basic table manners

Microwave main dish (i.e. protein, pasta, potato, etc.) with printed recipe

Class B	<u>Decorated Cakes</u> - Exhibited at Foods Revue	1 st	2 nd	3 rd	4 th
		\$2.50	\$2.25	\$2.00	\$1.75

1. Limited to exhibitors in the Cake Decorating Project or Candy Making Project.
2. All décor on food item must be edible.

Lots

Limited to exhibitors in grades 3-6

- Candy – 5 pieces
- Decorated cookie - 2
- Decorated cupcakes – 2

Limited to exhibitors in grades 7-9

- Candy – 5 pieces
- Decorated cake with fondant
- Decorated cake with icing
- Decorated cookie - 2
- Decorated cupcakes – 2

Limited to exhibitors in grade 10 & over

- Candy – 5 pieces
- Cheesecake (not from a mix)
- Decorated cake with fondant
- Decorated cake with icing
- Decorated cupcakes – 2
- Sponge cake, with jelly, cream, lemon, or fruit, etc., and rolled
- Theme cake

DEPARTMENT 25-J JUNIOR FAIR FOODS AND NUTRITION

Entry Requirements:

1. Limited to exhibitors enrolled in the Foods & Nutrition Project or Microwave Project.
2. **Only one entry per lot.** Exhibit only under appropriate age group as shown.
3. Foods exhibited at the fair should be well cooled, prepared and ready for judging.
4. Attach entry tag to side of plate - visible from top (example online)
5. Place exhibit on 6 - 8-inch white disposable plate and place in clear ziplock bag (or in a clear plastic bag closed with a twist tie). **No plastic wrap, please!**
6. Do not grease the top of breads or rolls.
7. Do not frost any food products.
8. Food should be baked with no paper liners.
9. Perishable food products will not be returned.
10. Must have a 3 x 5-inch card with the recipe attached to the top of the plate or directions from mix
11. Sample recipes are available at the UW-Extension Office.
12. All exhibited foods that are opened for judging will be destroyed and will not be returned to exhibitor as a health precaution.
13. Class C lots may use mixes.

	Danish Judging	1 st	2 nd	3 rd	4 th
Class C	Foods and Nutrition - Grades 3-6	\$2.00	\$1.75	\$1.50	\$1.25
Class D	Foods and Nutrition - Grades 7-9	\$2.50	\$2.25	\$2.00	\$1.75
Class E	Foods and Nutrition - Grade 10 and over	\$3.00	\$2.75	\$2.50	\$2.25

Class C Only

Lots

Angel Food Cake from mix, 4-inch wedge	Grades 3-6 only!
Blueberry muffins from mix, no paper liners, Quantity 3 required	Grades 3-6 only!
Brownies, 2 x 2-inch squares, from mix-3	Grades 3-6 only!
Rice Krispy bars - 3	Grades 3-6 only!

Class C

Class D

Class E

Lots

Angel food cake, 4-inch wedge
 Banana bread, 4-inch end of loaf
 Bar, other than brownie-3
 Bread from bread machine, (whole loaf)
 Brownie, microwave-3
 Brownies, 2 x 2-inch square-3
 Cake, 4-inch corner square (any flavor)
 Cake, adapted recipe to lower fat
 Carrot cake - 4" section
 Chocolate chip cookies, microwave-3
 Chocolate chip cookies-3
 Cinnamon rolls, unfrosted-3

Coffee cake - 4" section

Collection of 20 recipes from current year and recipes collected in previous years in a box or binder

Collection of recipes in a box or binder, minimum of 10. Recipes should be a variety of those used by the exhibitor this year.

Cupcakes, any flavor, (not from a pre-made mix) unfrosted, microwave

Dark yeast bread, 1/2 loaf (ungreased top)

Donuts holes-3

Double crust pie, any kind, 1/8 of pie

Doughnuts, (not yeast) unfrosted-3

Drop cookies, any-3

Exhibit on food guide pyramid, food safety, careers, food budgets, menus, international foods, cooking with children, etc.

Fruit muffins (no paper liners)-3

Granola, 1 cup (in a sandwich-size zip lock bag)

Homemade noodles, dried-not cooked, 1 cup

Hot chocolate mix, 1 cup (in a sandwich-size zip lock bag)

Marble cake, 4-inch corner square

Monkey Bread, 4-inch corner square, microwave

Muffins, microwave-3

Pancakes, cold-3

Peanut butter cookies-3

Quick bread, other than banana, 4-inch end of loaf

Recipe, rewritten for the microwave

Refrigerator cookies, any flavor-3

Rolled baking powder biscuits-3

Rolled white sugar cookies, unfrosted-3

Rosettes-3

Scones-3

Seasoned snack mix, 1 cup (in a sandwich-size zip lock bag)

Snack, microwave

Snicker doodle cookies-3

Special dietary item (ex. Diabetic, gluten-free, etc.) Include an explanation about how the original recipe was changed or how it meets a special nutritional requirement

Specialty cookie, not already listed-3

Trail mix, 1 cup (in a sandwich-size zip lock bag)

Unbaked cookies-3

Unsalted, soft twisted pretzels-3

Vegetable snack mix, 1 cup

White yeast bread, 1/2 loaf (ungreased top)

Yeast buns, any style or kind-3

FOOD PRESERVATION

Canning

Entry Requirements:

1. Limited to exhibitors enrolled in the Foods & Nutrition Project or Foods Preservation Project.
2. **Only one entry per lot.** Exhibit only under appropriate age group as shown.

Exhibits must be in standard mason jars. Any product preserved since the close of the previous fair is acceptable. Jar rings must be taken off. Any item not meeting the requirements will be rejected. Use <http://nchfp.uga.edu/> or UW-Extension publications for current UW-Extension canning methods and times.

All jars must be labeled as follows:

Product: _____
Date Processed: _____
Method of Packing (check one): _____ Method of Processing (check one): _____
_____ Hot Pack _____ Boiling Water Bath Canner
_____ Cold Pack _____ Pressure Canner,
_____ # of Pressure
Acid added? Type and Amount in jar _____
Processing Time (minutes): _____ Quart _____ Pint
Literature Source and Publication Date: _____

3. All canned products must be properly processed. All vegetables and meats, unless pickled, must be pressure canned. All tomato products must be pressure canned OR have appropriate amount of added acid (5% vinegar, citric acid or bottled lemon juice).
4. Securely attach entry tag and the above label to the neck of jar with string. DO NOT attach to canning lid.

		1 st	2 nd	3 rd	4 th
	Danish Judging	\$2.50	\$2.25	\$2.00	\$1.75
Class F	Food Preservation - Grade 7 and under				
Class G	Food Preservation – Grade 8 and over				
	<u>Lots</u>				
	Applesauce				
	Berries, any variety				
	Cucumber pickles; (dill, sweetened, etc.)				
	Exhibit on food preservation techniques or safety - non food				
	Fruit butter				
	Green or yellow beans				
	Jam, marmalade or conserve-any variety				
	Jelly-any variety				
	Meat (fish, poultry, venison, beef, etc.)				
	Other pickled food				
	Peaches halves				
	Pears, halves				
	Pickled vegetables (Beets, Beans, etc.)				
	Relish, any variety				
	Salsa				
	Sauerkraut				
	Tomato juice				
	Tomato sauce				
	Tomatoes, whole or quartered				

Dried Foods

Entry Requirements:

- Limited to exhibitors enrolled in the Foods & Nutrition Project or Foods Preservation Project.
- All dried foods must be exhibited in a sandwich-size zip lock bag and labeled as follows:
Product _____ *Date Processed* _____
Kind of Dryer _____
Was antioxidant added? _____ *What kind?* _____
How long was food in dryer? _____

		1 st	2 nd	3 rd	4 th
	Danish Judging	\$2.50	\$2.25	\$2.00	\$1.75
Class H	Food Preservation - Dried Foods				
	<u>Lots</u>				
	Dried fruit, one cup				
	Dried herbs, one-fourth cup				
	Dried meat or jerky, one cup				
	Dried vegetables, one cup				
	Exhibit on dehydration of food				
	Fruit leather, one-fourth sheet (approximately 6 x 6-inches)				