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.

<table>
<thead>
<tr>
<th>Danish Judging</th>
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<th>3rd</th>
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</thead>
<tbody>
<tr>
<td>Lots</td>
<td>$3.00</td>
<td>$2.50</td>
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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  **Decorated Cakes** - Exhibited at Foods Revue

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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.

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<tr>
<td>Class C Foods and Nutrition - Grades 3-6</td>
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<td>$1.75</td>
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<tr>
<td>Class D Foods and Nutrition - Grades 7-9</td>
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<tr>
<td>Class E Foods and Nutrition - Grade 10 and over</td>
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**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
Snickerdoodle 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):**
     - _____ Hot Pack
     - _____ Cold Pack
   - **Method of Processing (check one):**
     - _____ Boiling Water Bath Canner
     - _____ 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.
Dried Foods

Entry Requirements:
1. Limited to exhibitors enrolled in the Foods & Nutrition Project or Foods Preservation Project.
2. 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? __________________________________

Danish Judging

<table>
<thead>
<tr>
<th>Class F</th>
<th>Food Preservation - Grade 7 and under</th>
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<td>Class G</td>
<td>Food Preservation – Grade 8 and over</td>
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Lots
- 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:
1. Limited to exhibitors enrolled in the Foods & Nutrition Project or Foods Preservation Project.
2. 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? __________________________________

Danish Judging

<table>
<thead>
<tr>
<th>Class H</th>
<th>Food Preservation - Dried Foods</th>
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Lots
- 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)