

16. Larger than 5" x 7" Flowers (One or more cultivated or wild)
17. Larger than 5" x 7" Sunrise/Sunset
18. Larger than 5" x 7" Photographers Choice
19. Larger than 5" x 7" Photo taken at Waukesha County Fair the previous year
20. Larger than 5" x 7" Main Subject in Action

CLASS F DIGITAL PHOTOGRAPHY FRAMED & MATTED BY EXHIBITOR

Entry No.	Blue	Red	White	Pink
	5.00	4.25	3.50	2.75

1. 5" x 7" or Smaller Black & White Photograph
2. 5' x 7" or Smaller Color
3. Larger than 5" x 7" Black & White Photograph
4. Larger than 5" x 7" Color

CLASS G DIGITALLY ENHANCED PHOTO

In this class, entrant may make any digital changes to an original photograph. Must have something more than cropping. Must write on back of poster board or tag what was done. Must have the original attached on the backside of the poster board.

Entry No.	Blue	Red	White	Pink
	5.00	4.25	3.50	2.75

1. Any 5" x 7" or smaller manipulated or enhanced Color photograph
2. Any 5" x 7" or larger manipulated or enhanced Color photograph
3. Any 5" x 7" or smaller manipulated or enhanced Black & White photograph
4. Any 5" x 7" or larger manipulated or enhanced Black & White photograph
5. Any one photograph made by combining two or more photographs

OPEN CLASS FOODS

Department 125

RULES

1. **See Open Class Division General Rules on page 20.**
2. Only one exhibit per entry number.
3. Exhibits will be accepted only between 2:00 p.m. and 8:00 p.m. Tuesday in the 4-H Forum. Judging time will be Wednesday at 8:30 a.m. Exhibits must be in place until 7:00 p.m. on Sunday.
4. All baked goods become the property of the Waukesha County Fair Association. Exhibitors may call for ribbons and food preservation entries after 7:00 p.m. on Sunday.
5. Paper plates and plastic bags will be provided for the exhibitor.
6. Superintendent may remove deteriorated food from the exhibit.
7. No commercial mixes or commercially made products may be entered.
8. **ALL ENTRIES ARE TO BE UNFROSTED UNLESS OTHERWISE STATED.**
9. Nationality bread, cake, and cookie entries must include a copy of the recipe on a 3" x 5" card, include only exhibitor number on each recipe card. Exhibitor's name should not be listed on recipe card.

10. Each class may have one grand champion awarded at judge's discretion.
11. No foods that require refrigeration will be accepted. With the exception of Class G entries #5 and #9 (Baked Cheese Desserts) will be refrigerated overnight until they are judged.
12. No cupcake papers or liners are to be used with muffins.
13. Class D entries #1, #2, #3, #7, #8 and #12 must use an 8" or 9" round pan.

CLASS A YEAST BREAD

Entry No.	Blue	Red	White	Pink
1. White yeast, 1/2 loaf	2.25	2.00	1.75	1.50
2. Whole Wheat, 1/2 loaf				
3. Rye Bread, 1/2 loaf				
4. French or Italian, 1/2 loaf				
5. Sourdough, 1/2 loaf				
6. Whole Grain, 1/2 loaf (3 or more grains) include recipe				
7. Nationality, 1/2 loaf (may be frosted) include recipe				
8. Any other bread, 1/2 loaf (identify type) include recipe				
9. Cloverleaf rolls, plate of 4				
10. Hamburger buns, plate of 4				
11. Cinnamon rolls, plate of 4				
12. Other yeast rolls, plate of 4 (identify type)				
13. Other yeast breads, 1/2 loaf, include recipe (cannot be same entry as entered in A8)				
14. Soft Pretzels, plate of 4				
15. Bagels, plate of 4				

CLASS B BREAD MACHINE

Entry No.	Blue	Red	White	Pink
1. White yeast, 1/2 loaf	2.25	2.00	1.75	1.50
2. Whole Wheat, 1/2 loaf				
3. Rye Bread, 1/2 loaf				
4. French or Italian, 1/2 loaf				
5. Sourdough, 1/2 loaf				
6. Whole Grain, 1/2 loaf (3 or more grains) include recipe				
7. Nationality, 1/2 loaf (may be frosted) include recipe				
8. Any other bread, 1/2 loaf (identify type)				
9. Gluten-free bread, 1/2 loaf, include recipe				
*NOTE: Bread must be cut vertically to include top and bottom				

CLASS C QUICK BREAD

Entry No.	Blue	Red	White	Pink
1. Banana bread, 1/2 loaf	2.25	2.00	1.75	1.50
2. Nut bread, 1/2 loaf (no fruit or vegetable included)				
3. Zucchini bread, 1/2 loaf				
4. Pumpkin bread, 1/2 loaf				
5. Any other quick bread, 1 loaf (identify type)				
6. Blueberry Muffins, plate of 3				

7. Any other Fruit Muffins, plate of 3 (identify type)
8. Bran Muffins, plate of 3
9. Corn sticks or Muffins, plate of 3
10. Other Muffins, plate of 3 (Identify type of muffin)
11. Quick Coffeecake with baked topping, no filling, 1/2 cake (use 8" or 9" pan)
12. Baking Powder Biscuits, plate of 3
13. Scones, plate of 4 (Identify type)

CLASS D CAKES

Entry No.	Blue	Red	White	Pink
1. White or silver cake 1/2 layer	2.25	2.00	1.75	1.50
2. Chocolate cake 1/2 layer				
3. Spice cake 1/2 layer				
4. Sponge cake 1/2 cake				
5. Pound cake 1/2 cake or 1/2 standard size loaf				
6. Jelly Roll 1/2 of roll				
7. Banana cake 1/2 layer				
8. Marble cake 1/2 layer				
9. Nationality cake 1/2 cake (may be frosted) include recipe				
10. Chiffon cake 1/2 cake				
11. White Angel Food 1/2 cake (crust side up)				
12. Any other variety not listed above 1/2 layer (include recipe)				

CLASS E COOKIES

Entry No.	Blue	Red	White	Pink
1. Chocolate Chip, drop, plate of 6	2.25	2.00	1.75	1.50
2. Peanut Butter, plate of 6, identify brand of peanut butter				
3. Chocolate brownies, bar, plate of 6				
4. Oatmeal cookies, plate of 6				
5. Refrigerator, sliced, plate of 6				
6. Molasses cookies, plate of 6				
7. Spritz cookies, plate of 6				
8. Sugar, rolled and cutout, plate of 6				
9. No-bake cookies, plate of 6 (include recipe)				
10. Nationality, plate of 6 (may be frosted) include recipe				
11. Any Filled or Sandwich, plate of 6 (include recipe)				
12. Any Baked Bar cookie, plate of 6 (No brownies) (identify type)				
13. Christmas Cookie selection (4 cookies each of 3 varieties) (No frosting, glaze or drizzle). Identify each variety of cookie.				
14. Biscotti, plate of 6, include recipe				
15. Gluten free cookies, plate of 6 (include recipe)				

CLASS F MISCELLANEOUS

Entry No.	Blue	Red	White	Pink
1. Chocolate Fudge, 6 pieces	2.25	2.00	1.75	1.50
2. Peanut Brittle, 6 pieces				

3. Any other candy, 6 pieces (identify type)
4. Pie crust - no filling, 1 pie shell (4" pan - pot pie pan size) No tart pans.

CLASS G PRODUCT MADE WITH CHEESE OR BUTTER

Entry No.	Blue	Red	White	Pink
Butter Product	2.25	2.00	1.75	1.50
1. Butter Sweet Rolls, plate of 4 (ie. cinnamon, sugar, caramel, No frosting)				
2. Butter Cookies, plate of 6				
3. Yeast Butter Dinner Rolls, plate of 4				
4. Butter Cake, 1/2 layer (use 8" or 9" round pan)				

Entry No.	Blue	Red	White	Pink
Cheese Product	2.25	2.00	1.75	1.50
5. Baked Cheese Dessert, cream cheese only, 1/2 pan (use 8" or 9" pan) (identify type)				
6. Quick Bread with Cheese, 1/2 loaf, cream cheese only				
7. Cheese Yeast Rolls, plate of 4 (identify type of cheese)				
8. Any Quick Bread using cheese, 1/2 loaf (NO cream cheese, identify cheese used)				
9. Baked Cheese Dessert, cream cheese only, bars or cookies (plate of 6)				
10. Baked Cheese Dessert, plate of 6, NO cream cheese, identify type of cheese and any other dairy product/s (include recipe)				

FOOD PRESERVATION RULES

1. Foods must be prepared by exhibitor since the previous fair.
2. MAKE SURE YOUR CANNED FOODS ARE IN CLEAN (inside & outside) STANDARD, CLEAR GLASS CANNING JARS BEFORE ENTERING AT FAIR.
3. Foods must have the following information on a label, which is affixed to the jar before time of entry (entry tags and index cards are not labels) must include the following:

Type of Food	EXAMPLE: Green Beans
Date of Preservation	MO-DAY-YR
Processing Time & Method	25 min, 10# Pressure Canner

4. Screw bands should be on two piece lids.
5. Fair reserves the right to disqualify products unsafe for human consumption or products that have not used accepted food preservation technique.
6. All entries must remain in place until 7:00 p.m. Sunday.
7. All products must be canned according to accepted USDA/UW Extension procedures at the time of preservation.
8. Dried/Dehydrated foods should be in airtight, see thru containers (1/2 pint size or larger) with re-closeable lids. Label with type of food, drying time and method used. Label must be affixed on the container before time of entry. (Entry cards and index cards are not labels).
9. Jams & Jellies will be opened to be judged.

CLASS H JAMS AND MARMALADES

Entry No.	Blue	Red	White	Pink
1. Strawberry jam, 1 jar	2.25	2.00	1.75	1.50
2. Raspberry jam, 1 jar				
3. Orange marmalade, 1 jar				
4. Apple butter, 1 jar				
5. Any other fruit butter, 1 jar				
6. Any other single fruit jam not listed above, 1 jar				
7. Any other combined fruit jam, 1 jar				

CLASS I JELLIES

Entry No.	Blue	Red	White	Pink
1. Apple, 1 jar	2.25	2.00	1.75	1.50
2. Grape, 1 jar				
3. Any other fruit jelly, 1 jar				
4. Any other vegetable jelly, 1 jar				
5. Any other jelly, 1 jar (no fruit or vegetable) (must identify)				

CLASS J PICKLE

Entry No.	Blue	Red	White	Pink
1. Dill, fresh pack, 1 jar	2.25	2.00	1.75	1.50
2. Pickle relish, 1 jar				
3. Bread and Butter, 1 jar				
4. Specialty pickle, 1 jar				
5. Sauerkraut, 1 jar				
6. Pickled beans, 1 jar				
7. Other single pickled vegetable, 1 jar				
8. Other pickled vegetables, more than 1 variety, 1 jar				
9. Salsa, vegetable, 1 jar				
10. Fruit, 1 jar				
11. Chutney vegetable, 1 jar				
12. Chutney fruit, 1 jar				
13. Pickled fruit, 1 jar				

CLASS K CANNING

Entry No.	Blue	Red	White	Pink
1. Green beans, 1 jar	2.25	2.00	1.75	1.50
2. Tomatoes, 1 jar				
3. Tomato juice, 1 jar				
4. Peaches, 1 jar				
5. Pears, 1 jar				
6. Applesauce, 1 jar				
7. Other canned fruit, 1 jar				
8. Other canned vegetable, 1 jar				

CLASS L DEHYDRATED AND DRIED

Entry No.	Blue	Red	White	Pink
1. Any fruit leather, 6 pieces	2.25	2.00	1.75	1.50
2. Any dried fruit, 1/2 cup				
3. Any dried fruit mixture, 1/2 cup				
4. Banana chips, 1/2 cup				
5. Any dried vegetable, 1/2 cup				
6. Any dried vegetable mixture, 1/2 cup				
7. Beef jerky, 6 pieces				

One Champion Ribbon given per class in Department 125 (If Judge so desires)

OPEN CLASS CLOTHING

Department 126

RULES

1. See Open Class Division General Rules on page 20.
2. Only one exhibit per entry number.
3. Exhibits will be accepted between 2:00 and 8:00 p.m. on Tuesday in the 4-H Forum. No exhibits will be accepted after 8:00 p.m. Tuesday. Exhibits must be in place until 7:00 p.m. Sunday. Exhibitors must have their claim checks to pick up exhibits.
4. All exhibits must have an attached explanation of the types of fabrics used and the intended use.
5. Articles that are made over must have an attached explanation of what was done to the article and purpose of alterations.
6. Entries must be original works of the exhibitor and must have been completed within the last year.
7. Clothing will be judged on Wednesday.

CLASS A ADULT AND TEENAGE GARMENTS

Entry No.	Blue	Red	White	Pink
1. Formal dress	4.00	3.50	3.00	2.50
2. Two piece suit				
3. Blouse with skirt				
4. Lined jacket or lined coat				

Entry No.	Blue	Red	White	Pink
5. Article made over	2.50	2.25	2.00	1.75
6. Skirt				
7. Blouse				
8. Man's shirt				
9. Sleepwear				
10. Occupational clothing: lab coat, hospital scrubs, chef's coat or apron				
11. Tote bag				