

**OPEN CLASS FOODS DEPARTMENT
DEPARTMENT - 125
RULES**

1. **See Open Class General Rules.**
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 Arena. Judging time will be Wednesday at 8:30a.m. Exhibits must be in place until 7:15 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 7:15 p.m. on Sunday.
5. Plates and plastic bags for display will be provided for the exhibits.
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" recipe card or a sheet of paper no larger than 8 1/2" x 11", INCLUDE ONLY THE EXHIBITOR'S NUMBER ON EACH RECIPE IN THE UPPER RIGHT CORNER. Exhibitor's name should not be listed on recipe. All other entries that include recipes should follow this same rule. Recipes will not be returned.
10. Each Division may have one grand champion awarded at judge's discretion.
11. No foods that require refrigeration will be accepted. With the exception of Division: Product Made with Cheese or Butter Class #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 or cupcakes.
13. Division Cakes Class #1, #2,, #8 and #12 must use an 8" or 9" round pan.

SPECIAL CONTEST – KING ARTHUR BAKING CONTEST

1. Exhibitor must King Arthur Flour in recipe.
2. Exhibitor must bring the opened bag of King Aruther Flour or submit a UPC label from the flour bad when dropping off entry.
3. Cheesy Beer 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. The Exhibitor receiving first place may be selected to represent the Waukesha County Fair at the Wisconsin State Fair in a special baking contest.
7. Be creative.

DIVISION: SPECIAL CONTEST – KING ARTHUR BAKING CONTEST

Class No.

1. Cheesy Beer Bread

Special Award - TBA

DIVISION: YEAST BREAD

Class 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. Kolaches – filled, No cream filling, unfrosted, plate of 3 (identify type)				
5. Breadsticks, plate of 4 (identify type)				
6. Whole Grain, 1/2 loaf (3 or more grains) include recipe				
7. Nationality, 1/2 loaf (may be frosted) include recipe				
8. Sourdough, half loaf				
9. Any other bread not listed above, 1/2 loaf (identify type)				
10. Clover leaf rolls, plate of 4				
11. Hamburger buns, plate of 4				
12. Cinnamon rolls, unfrosted, plate of 4				
13. Any other yeast rolls not listed above, plate of 4 (identify type)				
14. Any Gluten – Free Bread, 1/2 loaf (include recipe)				
15. Soft Pretzels, plate of 4 (identify type)				
16. Bagels, plate of 4 (identify type)				

DIVISION: BREAD MACHINE

Class 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. Cinnamon Rolls, unfrosted, plate of 3				
5. Any other yeast rolls, plate of 4 (identify type)				
6. Whole Grain, 1/2 loaf (3 or more grains) include recipe				
7. Nationality, 1/2 loaf (may be frosted) include recipe				
8. Sourdough, half loaf				
9. Any other bread, 1/2 loaf (identify type)				
10. Gluten-free, 1/2 loaf (include recipe)				

***NOTE: Bread must be cut vertically to include top and bottom**

Division Quick Bread

Class No.	Blue	Red	White	Pink
1. Banana bread, 1/2 loaf	2.25	2.00	1.75	1.50
2. Nationality bread, 1/2 loaf, (identify type) (include recipe)				
3. Zucchini bread, 1/2 loaf				
4. Pumpkin bread, 1/2 loaf				
5. Any other quick bread, not listed above, 1/2 loaf (identify type) (include recipe)				
6. Blueberry Muffins, plate of 3				
7. Any other Fruit Muffins, plate of 3 (identify type)				
8. Bran Muffins, plate of 3				
9. Cornbread muffins, plate of 3 (identify type)				
10. Other Muffins, plate of 3 (Identify type of muffin)				
11. Quick Coffee Cake with filling, (No cream filling), 1/2 cake (use 8" or 9" pan) (identify type)				
12. Baking Powder Biscuits, plate of 3				
13. Scones, may include drizzle, plate of 3 (Identify type)				

DIVISION: PRODUCT MADE WITH 100% HONEY (No additional sugars, artificial sweeteners, and or syrups)

Class No.	Blue	Red	White	Pink
1. Cookies or bars, 100% honey, plate of 6 (include recipe)	2.25	2.00	1.75	1.50
2. Any muffins, 100% honey, plate of 3 (include recipe)				
3. Any other quick bread, 100% honey, 1/2 loaf (include recipe)				
4. Cake, 1/2 layer, 100% honey, use 8" or 9" round pan (include recipe)				
5. Yeast bread, 100% honey, 1/2 loaf, Must be cut vertically to include top and bottom (include recipe)				

DIVISION: CAKES

Class No.	Blue	Red	White	Pink
1. Gluten-Free Cake – 1/2 layer (include recipe)	2.25	2.00	1.75	1.50
2. Chocolate cake - 1/2 layer				
3. Bundt cake – 1/2 cake, No frosting, drizzle, or glaze, No Mini Bundt pans (include recipe)				
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. Cupcakes – filled (No cream filling, frosting, or drizzle), plate of 3 (identify type) (include recipe)				
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)				
13. Cupcakes, with frosting, no filling, plate of 3, (identify type), (include recipe)				

DIVISION: COOKIES

Class 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. Traditional Chocolate brownies, bar, plate of 6 (no frosting or drizzle)				
4. Oatmeal cookies, plate of 6				
5. Refrigerator, sliced, plate of 6 (identify type)				
6. Molasses cookies, plate of 6				

7. Spritz cookies, plate of 6
8. Sugar, rolled and cutout, plate of 6
9. Nationality, plate of 6 (may be frosted) include recipe
10. Any Filled or Sandwich, plate of 6 (include recipe)
11. Any Baked bar cookie, not listed above, plate of 6, (include recipe)
12. Any Baked fruit bar cookie, plate of 6, (identify type)
13. Christmas Cookie selection (4 cookies each of 3 varieties) Identify each variety of cookie.
14. Biscotti, plate of 6, include recipe
15. Gluten free cookies, plate of 6 (include recipe)
16. No bake cookies or bars, plate of 6 (include recipe)
17. Any other cookie not listed above, plate of 6 (include recipe)

DIVISION: MISCELLANEOUS

Class No.	Blue	Red	White	Pink
	2.25	2.00	1.75	1.50
1. Chocolate fudge, (ie. Dark, milk, semi-sweet), 6 pieces, identify type				
2. Peanut Brittle, 6 pieces				
3. Any other candy, 6 pieces (include recipe)				
4. Pie crust - no filling, 1 pie shell (4" pan - pot pie pan size) No tart pans.				
5. Any other fudge, (ie. White chocolate, peanut butter, honey, maple, etc. is acceptable), (No dark, milk, or semi-sweet chocolate), 6 pieces, (include recipe)				
6. Cake Pops, should be decorated (frosted, coated, or dipped) set of 4. (include recipe)				
7. Any Mini fruit pie, 1 pie (4" pot pie size disposable foil pan), No tart pans, (identify type)				

DIVISION: PRODUCT MADE WITH BUTTER OR CHEESE

Class No.	Blue	Red	White	Pink
Butter Product	2.50	2.25	2.00	1.75
1. Butter Sweet Rolls, (ie. cinnamon, sugar, caramel, etc.), No frosting, plate of 4 (identify type)				
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)				

Class 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)				
11. Any cheese yeast bread, ½ loaf, include recipe, identify type of cheese				

Charcuterie Division Rules:

1. Maximum board size 12" x 18".
2. Board MUST be food safe.
3. **Must include a list of items or ingredients used on the board.**
4. Boards will be judged on presentation and design so purchased food products may be used.
5. Food products will be removed after judging and empty boards will remain on display during Fair.

DIVISION CHARCUTERIE

Class No.	Blue	Red	White	Pink
Charcuterie	2.50	2.25	2.00	1.75
1. Charcuterie board with meat.				
2. Charcuterie board without meat				
3. Wisconsin products charcuterie board. Must include Clean labels or Clean packages of only Wisconsin products or ingredients used.				

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, NO COLORED GLASS CANNING JARS BEFORE ENTERING AT FAIR.
3. Foods must have the following information on a label. The label size cannot exceed (3"L x 2"H rectangular standard size jar label or a 2" circular jar label), which is affixed on the jar before time of entry.

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 7:15 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 air tight, see thru containers (1/2 pint size or larger) with re-closeable lids. Should have ½ inch head space. 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

DIVISION: JAMS AND MARMALADES

Class 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 (identify type)				
6. Any other single fruit jam not listed above, 1 jar (identify type)				
7. Any other combined fruit jam, 1 jar (identify fruits used)				
8. Any other marmalade (no orange), 1 jar (identify type)				
9. Any other jam with alcohol, may include fruit, 1 jar, (identify alcohol and fruit used)				

DIVISION: JELLIES

Class No.	Blue	Red	White	Pink
1. Apple, 1 jar	2.25	2.00	1.75	1.50
2. Grape, 1 jar				
3. Any other single fruit jelly, 1 jar				
4. Any other vegetable jelly, 1 jar				
5. Any other jelly, 1 jar (no fruit or vegetable) (must identify)				
6. Any other combined fruit jelly, 1 jar (identify fruits used)				
7. Any other jelly with alcohol, may include fruit, 1 jar, (identify fruits and alcohol used)				

DIVISION: PICKLE

Class 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 (identify vegetables used)				
9. Salsa, vegetable, 1 jar				
10. Salsa, fruit, 1 jar				
11. Chutney vegetable, 1 jar				
12. Chutney fruit, 1 jar				
13. Pickled fruit, 1 jar				
14. Any other vegetable relish, 1 jar				

DIVISION: CANNING

Class 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				
9. Spaghetti sauce, 1 jar				
10. Homemade soup, 1 jar, (Identify type), (List ingredients used)				

DIVISION: DEHYDRATED AND DRIED

Class 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				
8. Any dried single herb, 1/2 cup				
9. Dried herb mixture, 1/2 cup				

One Champion Ribbon given per Division (If Judge so desires)

(Rev 3/2025)