

Department 25 – Open Foods & Nutrition

Superintendent

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Registration Deadline: June 10, 2026

Entries must be brought in Tuesday, 11:00 AM - 6:00 PM.

Judging: Wednesday 9:30 AM

Premiums Chart is located on Page 9.

Rules/Guidelines:

1. All entries in this department must be the product of the exhibitor. No two members of one family may enter the same exhibit.
2. Food exhibits will NOT be returned to the exhibitor. Ribbons will be available after 8:00pm on Sunday.
3. All entries should be brought in plastic bags.
4. Put cookies on a small paper plate.
5. All food articles are to be unfrosted.
6. All entries must be in disposable pans – pans will not be returned to exhibitors.
7. All decorated cake entries must be in by 4:00 PM on Monday –
Judging will be Monday following the Junior Division.
8. For all decorated cakes, base cake board must be no larger than 1 ½ inches from cake
9. Information on judging criteria and how to prepare exhibits is available from the UW-Extension Learning Store: <http://learningstore.uwex.edu>.

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Division A – Yeast Products

Class No:

1. White
2. Whole wheat, oatmeal or graham (at least ½ whole wheat)
3. Rye (at least ½ rye)
4. Cheese
5. Coffee Cake (4x4" corner)
6. Any other yeast product
7. Bread machine, any variety, 1 loaf
8. Breadsticks, plate of 3
9. Raisin Bread
10. French Bread
11. Baking Powder Biscuits
12. Focaccia Bread

Division Rules:

All bread exhibits must be 2/3 loaf

Division B – Rolls (Yeast-3 rolls)

Class No:

1. Rolls: Any shape
2. Cinnamon Rolls
3. Butter horn, with filling
4. Cheese
5. Hamburger
6. Crullers, plate of 3
7. Donuts – Raised, no sugar, plate of 3
8. Donuts – Baking Powder, plate of 3
9. Rosettes – No sugar, plate of 3
10. Bagels, state variety
11. Pecan Rolls
12. Scones

Division C – Quick Breads (Exhibit 2/3 Loaf)

Class No:

1. Nut bread
2. Blueberry muffins, plate of 3, no cupcake liners
3. Quick coffee cake, streusel top, 2/3 of a cake
4. Any variation muffins, plate of 3, no liners
5. Zucchini bread
6. Banana bread
7. Any other quick bread, with fruit,
8. Any other quick bread, without fruit
9. Pumpkin bread
10. Ginger bread
11. Cranberry bread
12. Pumpkin Chocolate Chip Muffins

Division D – Cakes (2/3 of a Cake)

Class No:

1. Angel Food
2. Sponge
3. Chiffon
4. Jelly roll, 6” roll
5. Pound cake
6. White cake
7. Chocolate cake
8. Banana cake
9. Marble cake
10. Poppyseed cake
11. Carrot cake
12. Creative use of a cake mix
13. Cupcakes (3), unfrosted
14. Applesauce cake
15. Fruit cake
16. Vegetable cake, not carrot
17. Peanut squares (plate of 3)

Division E – Cookies (Plate of 3)

Class No:

1. Oatmeal (drop) cookies
2. Plain white sugar cookies
3. Rolled molasses cookies
4. Chocolate chip cookies
5. Decorated holiday cookies
6. Bar cookies (no brownies)
7. Nationality cookies (include recipe and country of origin)
8. Spritz cookies
9. Peanut Butter cookies
10. Peanut Butter cookies (nothing added, ex: raisins, nuts, oatmeal)
11. Spice cookies
12. Any other cookies with fruit
13. Any other cookies without fruit
14. Non-baked cookies
15. Chocolate Drop cookies
16. Brownies, unfrosted
17. Brownies, frosted
18. Tea cookies
19. Vegetable Bar, specify vegetable used
20. Peanut Butter Blossoms
21. Lemon Bars
22. Butterscotch Drop cookies
23. Assorted cookies (plate of 6 different)
24. Brownies, no nuts, unfrosted (request from judge – states a different taste to brownies)
25. Homemade Vanilla – judge's suggestion

Division F – Pies

Class No:

1. Apple, 2 crust or lattice
2. Cherry, 2 crust or lattice
3. Peach
4. Rhubarb
5. Pie Shell
6. Turnovers, plate of 3
7. Cream Puff Shells, plate of 3
8. Individual Schaum Crust

Division Rules:

Use small, disposable individual pie tins.

Division G – Foods with Apples

Class No:

1. Apple Pie
2. Apple Kuchen, use with or without yeast
3. Applesauce Cake (unfrosted 8” square)
4. Apple Quick Bread
5. Any other apple dessert

Division H – Candy (plate of 6)

Class No:

1. Chocolate Fudge
2. Divinity
3. Brown Sugar Fudge
4. Caramels
5. Any other kind of candy
6. Molded candy
7. Peanut or toffee brittle
8. Gum drops or other soft gel candy
9. Mints
10. Candied fruit peels
11. Any candy with nuts or fruit
12. Any hard candy

Division I – Pasta

Class No:

1. Macaroni, ½ cup, uncooked
2. Egg Noodles, ½ cup, uncooked

Division J – Canned Foods

Class No:

1. Raspberries, black
2. Raspberries, red
3. Any canned berry or fruit
4. Cherries (pitted)
5. Peaches (halves)
6. Pears (halves)
7. Plums
8. Rhubarb
9. Crabapples
10. Applesauce
11. Apple pie filling
12. Asparagus
13. Beans, green/yellow, cut
14. Corn (off cob/whole kernel)
15. Corn relish
16. Peas
17. Tomatoes (whole/quartered)
18. Tomato juice
19. Tomato sauce
20. Tomato jam
21. Carrots
22. Mixed vegetable
23. Strawberry jam
24. Peach jam
25. Plum jam
26. Raspberry jam
27. Cherry jam
28. Grape jam
29. Apricot jam
30. Any creative jam
31. Apple jelly
32. Currant jelly
33. Grape jelly
34. Cherry jelly
35. Raspberry jelly
36. Mint jelly
37. Any creative jelly
38. Apple butter
39. Peach butter
40. Any fruit butter
41. Any chunky jam or fruit spread
42. Fruit syrup
43. Dill pickles
44. Sweet pickles
45. Bread/Butter pickles
46. Chunk pickles
47. Hamburger dill pickles
48. Mixed pickles
49. Pickle relish
50. Pepper relish
51. Pickled beets
52. Pickled vegetables
53. Pickled peppers
54. Dilly beans
55. Any other pickled item (eggs will not be accepted)
56. Any fruit juice
57. Any other vegetable juice
58. Sauerkraut
59. Fruit salsa (include recipe)
60. Vegetable salsa (include recipe)
61. Vegetable soup
62. Mincemeat (identify on jar label “contains meat” or “meatless”)
63. Spaghetti Sauce

Division J - GROUPINGS:

64. 4 pickled vegetables
65. 4 different pickles
66. 4 different jams
67. 4 different jellies
68. 4 different fruit butters
69. 4 different fruits
70. 4 different vegetables

Division Rules:

1. One Jar per Entry.
2. No zinc or one-piece lids.
3. Up-to-date USDA methods are required. No Open Kettle Canning accepted! This is NOT an accepted method of processing home canned foods. Exhibitor MUST follow the UW-Extension “Wisconsin Safe Food Preservation Series” publication for food processing times which are available to download and print at the Learning Store:
http://nchfp.uga.edu/publications/publications_usda.html. These UW-Extension publications are based on the USDA Food Processing Guidelines at
http://nchfp.uga.edu/publications/publications_usda.html
4. Exhibits must be in standard ½-pint, pint, or quart size, clear glass jars (not green) with rings removed.
5. Jars may be opened at judge’s discretion. If jars are opened, contents will be disposed, and the empty jars will be available for pick up at Sunday’s evening check out.
6. No refrigerator jams/jellies will be accepted.
7. To be eligible for judging, the following label must be completed and attached: (others will be disqualified)

Name of Products _____
Date Canned: _____
Method of Processing: _____
Time of Processing: _____

Division K – Food Dehydration

Class No:

1. Dried Meat
2. Dried Fruit
3. Dried Vegetables
4. Fruit Leather

Rules/Guidelines:

Can be displayed in ½ and 1-pint jar.

Division L – Honey Food Items

Class No:

1. One cake sweetened with honey
2. Six cookies, sweetened with honey
3. Honey candy, 6 pieces

Division Rules:

Include Recipe for each entry.

Division M – Maple Syrup Food Items

Maple Syrup is entered in Dept. 16 OPEN NATURAL SCIENCES and judged Wednesday.

Class No:

1. One cake sweetened with maple syrup; recipe to be included
2. Cookies sweetened with maple syrup, plate of 6 (recipe to be included)
3. Maple Syrup candy, recipe to be included
4. Any other maple syrup product (Not a jar of syrup – please enter syrup in Dept. 16, Open Natural Sciences)

Division N – Decorated Cakes

Judging: Monday following Jr. Division

Class No:

1. Decorated birthday cake
2. Decorated special occasion cake
3. Decorative cake (no tips)
4. Wedding Cake
5. Decorated Gingerbread House
6. Panoramic Egg
7. Holiday Cookies (plate of 6 – 3 holidays)
8. Fondant cake
9. Large Chocolate mold (using at least 3 colors)

Rules/Guidelines:

1. All entries must be in by 4:00 PM Monday.
2. Indicate whether base is cake or Styrofoam.
3. All exhibits must be on a covered, sturdy base, leaving 1 inch to 1 ½ inches of space from the boarder icing to the end of the base. Entries with a border spacing larger than 1 ½ inches will be lowered a placing.

Division O – Gluten Free

Class No:

1. Bread
2. Quick bread
3. Cakes (2/3 of a cake)
4. Cookies (plate of 3)
5. Brownies (plate of 3)

Premiums Chart:

Department	Division group	Class	1st	2nd	3rd	4th
025	A-B, F	ALL CLASSES	\$2.00	\$1.75	\$1.50	\$1.25
025	C, D, E G, H, I K, L, M	ALL CLASSES	\$1.75	\$1.50	\$1.25	\$1.00
025	J	1-65	\$1.75	\$1.50	\$1.25	\$1.00
025	J	66-72	\$2.25	\$2.00	\$1.75	\$1.50
025	N	ALL CLASSES	\$2.50	\$2.25	\$2.00	\$1.50
025	O	ALL CLASSES	\$1.75	\$1.50	\$1.25	\$1.00

- A Yeast Products
- B Rolls
- C Quick Breads
- D Cakes
- E Cookies
- F Pies
- G Foods with Apples
- H Candy
- I Pasta
- J Canned Foods
- K Food Dehydration
- L Honey Food Items
- M Maple Syrup Food Items
Decorated
- N Cakes
- O Gluten Free