

DIVISION J - JUNIOR
Department 125 – Foods & Nutrition
 Superintendent – Rose Birkholz

- **FOODS & FOOD PRESERVATION, INCLUDING FOOD/CAKE DECORATING** - Open Division Department 25 and Junior Department 125 - **ENTRY DAY** is **TUESDAY** of the fair week **BY 6 P.M. SHARP** for both departments.
- Judging will be on Wednesday.

RULES:

1. Limited to members in the Foods and Nutrition Project, Exploring Project or equivalent.
2. Only one item per entry.
3. Foods exhibited must be ready for judging.
4. Any item requiring refrigeration must be clearly stated at time of entry.
5. Food Preservation labels will be furnished. These can be picked up from the Fair Office when picking up entry tags.
6. All entries must include the recipe on a card no larger than 4"x6".
7. Entry tags must be attached to the recipe and must hand outside of display bag.
8. All items must be made from scratch, no mixes.
9. Do not frost any food items, unless specified.
10. Candy - **all pieces** should be uniform in serving size pieces.
11. Muffins must be baked **without** paper liners. No mini or jumbo size muffins.
12. Cakes - 4" corner piece or 1/8 slice of 8" or 9" round cake.
13. No bread machines, unless specified.
14. Yeast Breads - 1/2 of 4"x8" or 5"x9" loaf including an end.
15. Machine Breads (*Food II only*) - 1/2 loaf sliced from top to bottom to include both top and bottom crusts.
16. Quick Breads - 1/4 of 4"x8" or 5"x9" loaf including an end **or** 1/8 slice of ring or round bread.
17. **Posters** must be 11"x14",
18. **Perishable foods will not be returned due to health concerns.**
19. Ribbons and recipes can be picked up when entries are released.
20. Entries not following instructions will be dropped at least one placement.
21. Pies and cheesecakes may be displayed in clear disposable pie wedge containers and are available at the Fair Coordinator's Office.
22. Cupcakes and muffins in any category may be displayed in clear disposable cupcake containers. Containers will be available for exhibitors at the Fair Coordinator's Office.
- 23.

CLASS - CANDY (3 PIECES) - Grades 3-5

ENTRY

	Description	Blue	Red	White	Pink
	Any other, not listed, labeled	2.00	1.75	1.50	1.25
	Bark, one layer, any variety with one topping	2.00	1.75	1.50	1.25
	Caramel	2.00	1.75	1.50	1.25
	Fudge with any variety of nuts	2.00	1.75	1.50	1.25
	Fudge, peanut butter	2.00	1.75	1.50	1.25
	Fudge, plain	2.00	1.75	1.50	1.25
	Haystacks	2.00	1.75	1.50	1.25
	Mints	2.00	1.75	1.50	1.25
	Nut Clusters - using any variety of nuts	2.00	1.75	1.50	1.25
	Peanut Butter Candy - not fudge	2.00	1.75	1.50	1.25

CLASS - CANDY (3 PIECES) - Grades 6-8

ENTRY

	Description	Blue	Red	White	Pink
	Any other, not listed, labeled	2.00	1.75	1.50	1.25
	Bark, two layers, any variety with any topping	2.00	1.75	1.50	1.25
	Caramel	2.00	1.75	1.50	1.25
	Dipped - any variety	2.00	1.75	1.50	1.25
	Fudge with any variety of nuts	2.00	1.75	1.50	1.25
	Fudge, peanut butter	2.00	1.75	1.50	1.25
	Fudge, plain	2.00	1.75	1.50	1.25
	Mints	2.00	1.75	1.50	1.25
	Molded candy, any flavor, plain	2.00	1.75	1.50	1.25
	Peanut Brittle	2.00	1.75	1.50	1.25
	Peanut Butter Candy - not fudge	2.00	1.75	1.50	1.25
	Turtles (not using pretzels)	2.00	1.75	1.50	1.25

CLASS - CANDY (3 PIECES) - Grades 9-13

ENTRY

	Description	Blue	Red	White	Pink
	Any other, not listed, labeled	2.00	1.75	1.50	1.25
	Dipped - any other	2.00	1.75	1.50	1.25
	Dipped - Caramel	2.00	1.75	1.50	1.25
	Dipped - Truffle (any flavor of ganache/cream filling)	2.00	1.75	1.50	1.25
	Divinity	2.00	1.75	1.50	1.25
	English Toffee with chocolate topping - no nuts	2.00	1.75	1.50	1.25
	Fudge, two or three layers, each a different flavor	2.00	1.75	1.50	1.25
	Hard candy (broken glass, lollipop, rock, etc.)	2.00	1.75	1.50	1.25
	Mints	2.00	1.75	1.50	1.25
	Molded candy, any flavor - may contain nuts, etc.	2.00	1.75	1.50	1.25
	Peanut Brittle	2.00	1.75	1.50	1.25
	Peanut Butter Candy - not fudge	2.00	1.75	1.50	1.25
	Pecan/Nut Roll - 3 slices	2.00	1.75	1.50	1.25

CLASS - FAVORITE FOODS REVUE

- Open to youth enrolled in any Foods & Nutrition or Food Preservation or equivalent project.
- All 4-H Foods & Nutrition and Food Preservation and Exploring members are invited to participate in the Favorite Foods Revue. Send entry and recipe to the Extension Office by the Foods Revue entry deadline.
- Recipe must include your name, club, telephone number, and email address.
- Exhibitors must bring display to show food (with recipe on 3"x5" or 4"x6" card), table service, table cloth or placemat and centerpiece (which corresponds with meal theme).
- Be prepared to have an individual serving ready for the judge to taste.
- Be sure to re-enter Favorite Foods Revue when entering other entries online at FairEntry.com.

ENTRY

	Description	Blue	Red	White	Pink
	Demonstration, grades 3-4	3.00	2.75	2.50	2.25
	Demonstration, grades 5-6	3.00	2.75	2.50	2.25
	Demonstration, grades 7-9	3.00	2.75	2.50	2.25
	Demonstration, grades 10-13	3.00	2.75	2.50	2.25
	Exploring Project, grades 3-5	3.00	2.75	2.50	2.25

CLASS - FOOD DECORATION - 3 Years of Less

CLASS - FOOD DECORATION - 4 Years or More

Food Decoration is considered a Cultural Arts project but is placed and judged in Depart. 125 - Foods & Nutrition.

RULES:

1. All cakes must be edible, except where use of forms is allowed.
2. Emphasis in judging food decoration classes will be placed on utilizing decorating techniques (use of some type of bag with decorating tips).
3. Use of items such as cereals, candies, etc., should only be used as accents.
4. Entries of Cake Pops, Cookies or Cupcakes categories should be the same theme (holiday, butterflies, birthday, etc.).
5. Entries not made with forms are perishable and will not be returned due to health concerns.
6. **All entries must be completely edible except where indicated a 'FORM' may be used.**
7. Cake "forms" are non-edible materials such as Styrofoam, cardboard, pre-cut patterns, etc. Non-edible forms may only be used where indicated. Form cakes may be return to exhibitor.
8. Molded cakes are cakes baked in a purchased pan that is already in the shape desired with details defined by the pan (cartoon characters, dinosaurs, etc.).
9. Cut up cake is a cake baked in one shape, then cut up and made into a different shape (example, a round cake cut up and made into the shape of a bunny head). Entire original cake must be used in the new form.
10. Holiday Decoration - are intended as decorative display only, such as a Gingerbread house/scene, sugar egg, etc. These entries are not intended as a consumable product, and may use forms.

ENTRY

	Description	Blue	Red	White	Pink
	Cake Pops (3)	2.50	2.25	2.00	1.75
	Cookies (3)	2.50	2.25	2.00	1.75
	Cupcakes (3)	2.50	2.25	2.00	1.75
	Cake - any holiday, occasion or theme - FORM	2.50	2.25	2.00	1.75
	Cake - any holiday, occasion or theme	2.50	2.25	2.00	1.75
	Cake - cut-up	2.50	2.25	2.00	1.75
	Cake - molded	2.50	2.25	2.00	1.75
	Holiday Decoration - FORM (no cookies, cupcakes, cake pops or cakes listed directly above)	2.50	2.25	2.00	1.75

RULES for all FOOD PRESERVATION:

1. Limited to exhibitors enrolled in the Foods & Nutrition and/or Food Preservation project.
2. Only one item per entry. Exhibit only under appropriate age group.
3. All Food Preservation exhibits must be display in standard canning jars.
4. **All Food Preservation entries jars, including freezer jams, must have rings/bands attached EXCEPT** where self-sealing bags are allowed.
5. Jams and jellies must be in standard 8 oz. jelly jars.
6. All products must be processed using current USDA/UWEX recommendations. Use <http://nchfp.uga.edu> or Division of Extension publications for current methods and times.

7. All canned and dried products must be properly processed.
8. Labels, similar to the examples below, will be provided and MUST be attached to each exhibit in Food Preservation, EXCEPT for freezer jams. Use appropriate label for canned or dried exhibit.
9. Entry tag and processing method must be securely attached.
10. Entries not following ALL instructions will be dropped at least one placement.

FOOD PRESERVATION - EXCEPT FREEZER JAMS:

Product: _____ Dated Processed: _____
 Method of Packing (check one): _____ Method of Processing (check one): _____
 Hot Pack Boiling Water Bath
 Cold Pack Pressure Canner
 Pounds of Pressure: _____ Processing Time (minutes): _____ Pint _____ Quarter

DRIED FOODS:

Product: _____
 Date Dried: _____
 Method of Drying (check one): Electric Dehydrator Oven Air/solar
 Drying Time: _____ Hours _____ Minutes

FOOD PRESERVATION

RULES:

1. Only one item per entry.
2. All Food Preservation exhibits must be displayed in standard canning jars.
3. All Food Preservation entries, including freezer jams, must have rings/bands attached EXCEPT where self-sealing bags are allowed.
4. Jams and Jellies must be in standard 8 oz. jelly jars
5. No paraffin allowed.
6. All products must be processed using current USDA/UWEX recommendations. Use <http://nchfp.uga.edu/> or Division of Extension publications for current methods and times.
7. All canned and dried products must be properly processed.
8. Labels, similar to the examples below, will be provided and MUST be attached to each exhibit in Food Preservation, EXCEPT for freezer jams. Use appropriate label for canned or dried exhibits.
9. Entry tag and processing methods must be securely attached.
10. Entries not following all instructions will be dropped at least one placement.

FOOD PRESERVATION – EXCEPT FREEZER JAMS

Product: _____
 Date Processed: _____
 Method of Packing (check one): _____ Method of Processing (check one): _____
 Hot Pack Boiling Water Bath
 Cold Pack Pressure canner
 Pounds of Pressure: _____ Processing Time (minutes): _____ Pint _____ Quart

CLASS - FOOD PRESERVATION I, Grades 3-7

ENTRY

	Description	Blue	Red	White	Pink
	Applesauce, plain	2.00	1.75	1.50	1.25
	Berries, raspberries - black	2.00	1.75	1.50	1.25
	Berries, raspberries - red	2.00	1.75	1.50	1.25
	Berries, other, not listed - labeled	2.00	1.75	1.50	1.25
	Cherries, pitted	2.00	1.75	1.50	1.25

Dried fruit, ½ to 1 cup, labeled	2.00	1.75	1.50	1.25
Dried herb, 1/8 to ¼ cup, labeled in self-sealing plastic bag	2.00	1.75	1.50	1.25
Dried vegetables, ½ to 1 cup, labeled	2.00	1.75	1.50	1.25
Dried, any other food, ½ to 1 cup, labeled in self-sealing plastic bag	2.00	1.75	1.50	1.25
Jam - freezer, any variety, labeled	2.00	1.75	1.50	1.25
Jam - any variety, labeled	2.00	1.75	1.50	1.25
Jelly - any variety, labeled	2.00	1.75	1.50	1.25
Peaches	2.00	1.75	1.50	1.25
Pears	2.00	1.75	1.50	1.25
Pickled cucumbers (bread & butter, dill, sweet, etc.)	2.00	1.75	1.50	1.25
Pickled vegetable - one vegetable (beans, beets, etc.)	2.00	1.75	1.50	1.25
Tomato juice	2.00	1.75	1.50	1.25
Tomatoes, whole or quartered	2.00	1.75	1.50	1.25

CLASS - FOOD PRESERVATION II, Grades 8-13

ENTRY

Description	Blue	Red	White	Pink
Applesauce	2.00	1.75	1.50	1.25
Beans - green beans, cut	2.00	1.75	1.50	1.25
Beans - yellow wax. cut	2.00	1.75	1.50	1.25
Berries - raspberries, black	2.00	1.75	1.50	1.25
Berries - raspberries, red	2.00	1.75	1.50	1.25
Berries - other, not listed, labeled	2.00	1.75	1.50	1.25
Canned meat	2.00	1.75	1.50	1.25
Carrots	2.00	1.75	1.50	1.25
Cherries, pitted	2.00	1.75	1.50	1.25
Corn - sweet corn, off the cob	2.00	1.75	1.50	1.25
Dried beef jerky - 3 strips in self-sealing plastic bag	2.00	1.75	1.50	1.25
Dried food, any other, ½ to 1 cup, labeled	2.00	1.75	1.50	1.25
Dried fruit - ½ to 1 cup, labeled	2.00	1.75	1.50	1.25
Dried fruit leather - 3 strips in self-sealing clear plastic bag	2.00	1.75	1.50	1.25
Dried herb, ½ to ¼ cup, labeled in self-sealing clear plastic bag	2.00	1.75	1.50	1.25
Dried vegetables, ½ to 1 cup, labeled	2.00	1.75	1.50	1.25
Jam - freezer, any variety, labeled	2.00	1.75	1.50	1.25
Jam - any variety, labeled	2.00	1.75	1.50	1.25
Jelly - any variety, labeled	2.00	1.75	1.50	1.25
Peaches	2.00	1.75	1.50	1.25
Pickled vegetable - one vegetable (beans, beets, etc.)	2.00	1.75	1.50	1.25
Pickled vegetable mixture - 1 pint	2.00	1.75	1.50	1.25
Pickles - Bread & Butter	2.00	1.75	1.50	1.25
Pickles - Dill	2.00	1.75	1.50	1.25
Pickles - Sweet	2.00	1.75	1.50	1.25
Relish - corn, 1 pint	2.00	1.75	1.50	1.25
Relish - pickle	2.00	1.75	1.50	1.25
Salsa - 1 pint	2.00	1.75	1.50	1.25
Tomato juice	2.00	1.75	1.50	1.25
Tomatoes, whole or quartered	2.00	1.75	1.50	1.25

CLASS - FOODS I, Grades 3-5**ENTRY**

	Description	Blue	Red	White	Pink
	Brownies (3) 2" squares, frosted or unfrosted	2.00	1.75	1.50	1.25
	Cake, any variety	2.00	1.75	1.50	1.25
	Cereal treats, drop (3) or bar (3) 2" squares	2.00	1.75	1.50	1.25
	Cookies - chocolate chip (3)	2.00	1.75	1.50	1.25
	Cookies - peanut butter (3)	2.00	1.75	1.50	1.25
	Cookies - sugar (3)	2.00	1.75	1.50	1.25
	Cupcakes, any variety (3), not frosted or decorated	2.00	1.75	1.50	1.25
	Mobile made from any materials depicting some food or nutrition principle	2.00	1.75	1.50	1.25
	Muffins - any other, not listed (lemon poppy seed, chocolate chip, etc.) (3)	2.00	1.75	1.50	1.25
	Muffins - fruit (3)	2.00	1.75	1.50	1.25
	Muffins - vegetable (3)	2.00	1.75	1.50	1.25
	Nutritious snack food, 1 cup in self-sealing plastic bag	2.00	1.75	1.50	1.25
	Poster to teach good habits in snack or kitchen safety	2.00	1.75	1.50	1.25
	Quick bread, any variety	2.00	1.75	1.50	1.25

CLASS - FOODS II, Grades 6-8**ENTRY**

	Description	Blue	Red	White	Pink
	Bread - by machine, yeast, any other variety	2.00	1.75	1.50	1.25
	Bread - by machine, yeast, white	2.00	1.75	1.50	1.25
	Bread - by machine, yeast, whole wheat or whole grain	2.00	1.75	1.50	1.25
	Brownies (3), 2" squares, unfrosted	2.00	1.75	1.50	1.25
	Brownies (3), 2" squares, with filling and/or frosting	2.00	1.75	1.50	1.25
	Cake - chocolate	2.00	1.75	1.50	1.25
	Cake - quick coffee with streusel topping	2.00	1.75	1.50	1.25
	Cake - yellow	2.00	1.75	1.50	1.25
	Cookies - bar (3), 2" squares	2.00	1.75	1.50	1.25
	Cookies - molasses (3)	2.00	1.75	1.50	1.25
	Cookies - oatmeal (3)	2.00	1.75	1.50	1.25
	Cookies - rolled sugar (3)	2.00	1.75	1.50	1.25
	Cookies - skillet balls (3)	2.00	1.75	1.50	1.25
	Cupcakes - filled (3) - not frosted or decorated	2.00	1.75	1.50	1.25
	Mobile made from any materials depicting the basic food groups	2.00	1.75	1.50	1.25
	Muffins - any other not listed (lemon poppy seed, chocolate chip, etc.) (3)	2.00	1.75	1.50	1.25
	Muffins - fruit (3)	2.00	1.75	1.50	1.25
	Muffins - vegetable (3)	2.00	1.75	1.50	1.25
	Nutritious snack - trail mix, 1 cup	2.00	1.75	1.50	1.25
	Pie crust, plain - 4" to 8" aluminum pan	2.00	1.75	1.50	1.25
	Poster of food safety	2.00	1.75	1.50	1.25
	Poster to teach good habits in exercise and diet	2.00	1.75	1.50	1.25
	Quick bread - any variety	2.00	1.75	1.50	1.25

CLASS - FOODS III, Grades 9-13**ENTRY**

	Description	Blue	Red	White	Pink
	Bread - yeast, any other item, labeled	2.00	1.75	1.50	1.25
	Bread - yeast, any other variety, labeled	2.00	1.75	1.50	1.25
	Bread - yeast, white	2.00	1.75	1.50	1.25
	Bread - yeast, whole wheat or whole grain	2.00	1.75	1.50	1.25
	Bread - yeast, dinner rolls (3)	2.00	1.75	1.50	1.25
	Bread - yeast, fancy rolls - cinnamon, pecan, etc., may be frosted	2.00	1.75	1.50	1.25
	Cake - angel food, white	2.00	1.75	1.50	1.25
	Cake - Alternative (applesauce or honey in place of sugar, etc.)	2.00	1.75	1.50	1.25
	Cheesecake - any other, 1 slice, 1/8 of cake	2.00	1.75	1.50	1.25
	Cheesecake - chocolate, 1 slice, 1/8 of cake	2.00	1.75	1.50	1.25
	Cheesecake - fruit, 1 slice, 1/8 of cake	2.00	1.75	1.50	1.25
	Cheesecake - plain, 1 slice, 1/8 of cake	2.00	1.75	1.50	1.25
	Cookies - bar (3), 2" squares	2.00	1.75	1.50	1.25
	Cookies - filled (3)	2.00	1.75	1.50	1.25
	Pie - fruit, 1/8 slice of 8" or 9" pie	2.00	1.75	1.50	1.25
	Poster about "Eating for Health"	2.00	1.75	1.50	1.25
	Poster depicting careers in food nutrition or agriculture	2.00	1.75	1.50	1.25