



Outagamie County 4-H Foods & Nutrition Newsletter



January 2024

See What's Cooking...

Hello, I'm Sheila Vander Zanden, your resource leader for Outagamie County Foods & Nutrition/Food Preservation project. I am a project leader for B-Square 4-H Club and on the committee for the Foods & Nutrition/Food Preservation project.

Does that mean I have all of the answers, NO WAY!

It means I am here to help you, and will try my best to get you the answers so you may learn and grow in this project. This project can provide lifelong skills. Along with the project committee, we will provide opportunities such as project workshops so you can experience first-hand and explore this Foods project. The rest is up to you!!

Please feel free to reach out to me by email or any of the other committee members with your food project questions and concerns.



4-H Foods Committee:

Please feel free to contact us with your questions. We are happy to help.

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"When I started in 4-H, I usually tried to stick to something simple. Here's a simple recipe for Cloverbuds to try."

Weston

Easy Peanut Butter Chocolate Fudge

1 (24 oz) package chocolate almond bark, broken up
1 c. peanut butter

Line an 8X8 inch baking dish with plastic wrap overhanging the sides by several inches on each side. Place almond bark and peanut butter in a microwave-safe bowl and melt on high. Start with one minute and stir. Then stir after every 30 seconds until the mixture is smooth and creamy, up to 5 minutes. Spread fudge into a baking dish. Refrigerate until set, 1-2 hours. Lift fudge out of the pan using the plastic wrap for handles and slice into squares.

See What's Cooking Events...

Saturday, February 10, 2024

**Kelsey's County Kitchen
303 N Main Street, Black Creek**

Please remember to have your hair pulled back or covered.

Bring an apron and a willingness to learn.

9:00 – 11:30 am – Session 1 Soups



Open to Foods Project Members ages 10 and up
Cost: \$5

Purpose: Teaching how to make a broth soup – Chicken Noodle – and a cream soup – Loaded Baked Potato. This will include making a roux and different methods of cutting vegetables. While the soup is simmering, members will “Raise to the Yeast” and make Focaccia. PLEASE bring an apron.

11:30 – 12:15

Members attending Session 1 and/or 2 can enjoy the soup and bread.

12:15 – 2:30 pm – Session 2 Pies

Open to Foods Project members of all ages
and Cloverbuds
Cost: \$5



Purpose: Teaching our members how to make a homemade pie crust and filling. While the pies bake, we will offer some interactive cooking games. PLEASE bring an apron and a rolling pin.

Register by January 31 at <https://bit.ly/4HSeeWhatsCooking24>

NOTE: \$5/session will hold your spot. We will offer a waitlist as needed. Money is non-refundable if unable to attend without notification. Payable to Outagamie County Leaders Association and can be sent to the Extension Office (3365 W Brewster Street, Appleton 54914)



Member Spotlight

Joselyn Novitski - Bent Arrow 4-H Club

This is a family favorite. People have been known to 'accidently' drop two pieces on their plate, it's THAT good! 😊

Polish Drumstick Torte

LAYER 1

2 cups crushed vanilla wafers
½ cup soft butter
2/3 cup salted peanuts, crushed

LAYER 2

8 oz cream cheese
1/3 cup peanut butter
1 cup powdered sugar
2 cups Cool Whip

LAYER 3

2 small boxes instant chocolate pudding
3 cups milk

LAYER 4

2 cups Cool Whip
1/3 cup crushed peanuts
1 Hershey bar, grated or curled

Mix Layer 1 and spread on bottom of 9x13 pan. Bake at 350 for 10 minutes. Let cool. Mix cream cheese, peanut butter and powdered sugar for Layer 2 until smooth. Fold in cool Whip. Spread on cooled first layer.

Combine pudding and milk for Layer 3 until smooth. Chill to set. Spread over 2nd layer.

Spread Cool Whip for Layer 4 over 3rd layer. Sprinkle crushed peanuts and grated Hershey bar over top. Let chill for several hours.



Pierogies Casserole

1 package (16 oz) potato and onion pierogies (thawed)
1 package (14-16 oz) kielbasa/polish sausage (sliced)
4 oz cream cheese (very softened)
½ cup sour cream

½ cup chicken broth
1/8 teaspoon coarse black pepper
1 cup shredded cheddar cheese
½ cup thinly sliced green onion (optional)

Grill kielbasa and thinly slice, or slice and brown in a pan. Heat oven to 375. Spray a 9x13 baking dish with cooking spray.

Place pierogies evenly on bottom of casserole dish. Top with kielbasa.

In medium bowl, mix cream cheese, sour cream, chicken broth and pepper with whisk. Stir in ½ cup of shredded cheddar cheese, and 1/3 cup of green onion.

Pour cream cheese mixture evenly over pierogies and kielbasa. Cover with foil. Bake 25 minutes or until center is heated through (internal temp reaches 165).

Uncover and top with remaining ½ cup shredded cheddar cheese. Bake an additional 5 minutes or until cheese is melted. Sprinkle with reserve green onion.

Jada Novitski - Bent Arrow
Pierogies and polish sausage? What else would you expect from a Polish family?

One question that is asked is about food storage.

Here's for the FDA has to say:

Whether putting food in the refrigerator, the freezer, or the cupboard, you have plenty of opportunities to prevent foodborne illnesses.

The goal is to keep yourself and others from being sickened by microorganisms such as *Salmonella*, *E. coli O157:H7*, and *C. botulinum*, which causes botulism. Keeping foods chilled at proper temperatures is one of the best ways to prevent or slow the growth of these bacteria.

These food storage tips can help you steer clear of foodborne illnesses.

Storage Basics

- **Refrigerate or freeze perishables right away.** Foods that require refrigeration should be put in the refrigerator as soon as you get them home. Stick to the "two-hour rule" for leaving items needing refrigeration out at room temperature. Never allow meat, poultry, seafood, eggs, or produce or other foods that require refrigeration to sit at room temperature for more than two hours—one hour if the air temperature is above 90° F. This also applies to items such as leftovers, "doggie bags," and take-out foods. Also, when putting food away, don't crowd the refrigerator or freezer so tightly that air can't circulate.
- **Keep your appliances at the proper temperatures.** Keep the refrigerator temperature at or below 40° F (4° C). The freezer temperature should be 0° F (-18° C). Check temperatures periodically. Appliance thermometers are the best way of knowing these temperatures and are generally inexpensive.
- **Check storage directions on labels.** Many items other than meats, vegetables, and dairy products need to be kept cold. If you've neglected to properly refrigerate something, it's usually best to throw it out.
- **Use ready-to-eat foods as soon as possible.** Refrigerated ready-to-eat foods such as luncheon meats should be used as soon as possible. The longer they're stored in the refrigerator, the more chance *Listeria*, a bacterium that causes foodborne illness, can grow, especially if the refrigerator temperature is above 40° F (4° C).
- **Be alert for spoiled food.** Anything that looks or smells suspicious should be thrown out. Mold is a sign of spoilage. It can grow even under refrigeration. Mold is not a major health threat, but it can make food unappetizing. The safest practice is to discard food that is moldy.
- **Be aware that food can make you very sick even when it doesn't look, smell, or taste spoiled.** That's because foodborne illnesses are caused by pathogenic bacteria, which are different from the spoilage bacteria that make foods "go bad." Many pathogenic organisms are present in raw or undercooked meat, poultry, seafood, milk, and eggs; unclean water; and on fruits and vegetables. Keeping these foods properly chilled will slow the growth of bacteria.
- **Following the other recommended food handling practices will further reduce your risk of getting sick** — clean your hands, surfaces and produce, separate raw foods from ready-to-eat foods, and cook to safe temperatures.

Refrigeration Tips

- **Marinate food in the refrigerator.** Bacteria can multiply rapidly in foods left to marinate at room temperature. Also, never reuse marinating liquid as a sauce unless you bring it to a rapid boil first.
- **Clean the refrigerator regularly and wipe spills immediately.** This helps reduce the growth of *Listeria* bacteria and prevents drips from thawing meat that can allow bacteria from one food to spread to another. Clean the fridge out frequently.
- **Keep foods covered.** Store refrigerated foods in covered containers or sealed storage bags, and check leftovers daily for spoilage. Store eggs in their carton in the refrigerator itself rather than on the door, where the temperature is warmer.
- **Check expiration dates.** A "use by" date means that the manufacturer recommends using the product by this date for the best flavor or quality. The date is not a food safety date. At some point after the use-by date, a product may change in taste, color, texture, or nutrient content, but, the product may be wholesome and safe long after that date. If you're not sure or if the food looks questionable, throw it out.

- **The exception to this is infant formula.** Infant formula and some baby foods are unique in that they must be used by the use-by date that appears on the package.

Freezer Facts

- **Food that is properly frozen and cooked is safe.** Food that is properly handled and stored in the freezer at 0° F (-18° C) will remain safe. While freezing does not kill most bacteria, it does stop bacteria from growing. Though food will be safe indefinitely at 0° F, quality will decrease the longer the food is in the freezer. Tenderness, flavor, aroma, juiciness, and color can all be affected. Leftovers should be stored in tight containers. With commercially frozen foods, it's important to follow the cooking instructions on the package to assure safety.
- **Freezing does not reduce nutrients.** There is little change in a food's protein value during freezing.
- **Freezer burn does not mean food is unsafe.** Freezer burn is a food-quality issue, not a food safety issue. It appears as grayish-brown leathery spots on frozen food. It can occur when food is not securely wrapped in air-tight packaging, and causes dry spots in foods.
- **Refrigerator/freezer thermometers should be monitored.** Refrigerator/freezer thermometers may be purchased in the housewares section of department, appliance, culinary, and grocery stores. Place one in your refrigerator and one in your freezer, in the front in an easy-to-read location. Check the temperature regularly—at least once a week.

If You Lose Electricity

If you lose electricity, keep refrigerator and freezer doors closed as much as possible. Your refrigerator will keep food cold for about four hours if it's unopened. A full freezer will keep an adequate temperature for about 48 hours if the door remains closed.

Once Power is Restored . . .

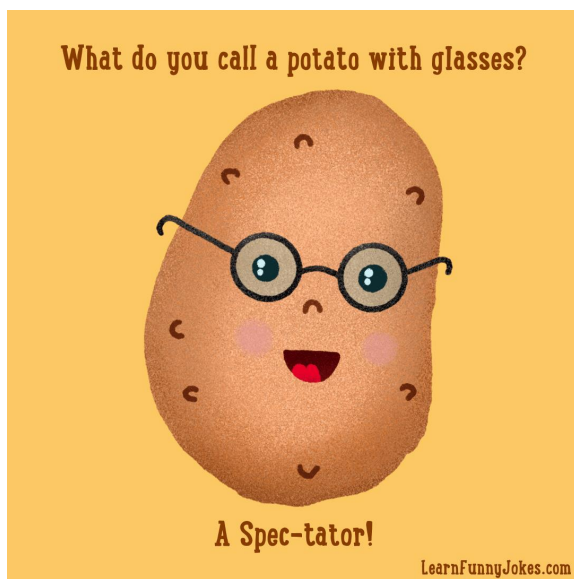
You'll need to determine the safety of your food. Here's how:

- **If an appliance thermometer was kept in the freezer, check the temperature when the power comes back on.** If the freezer thermometer reads 40°F or below, the food is safe and may be refrozen.
- **If a thermometer has not been kept in the freezer, check each package of food to determine its safety.** You can't rely on appearance or odor. If the food still contains ice crystals or is 40 °F or below, it is safe to refreeze or cook.
- **Refrigerated food should be safe as long as the power was not out for more than four hours and the refrigerator door was kept shut.** Discard any refrigerated perishable food (such as meat, poultry, fish, milk, eggs or leftovers) that has been at refrigerator temperatures above 40°F for four hours or more. Perishable foods with temperatures that are 45°F or below (measured with a food thermometer) should be safe, but should be cooked and consumed as soon as possible.

Tips for Non-Refrigerated Items

- **Check canned goods for damage.** Can damage is shown by swelling, leakage, punctures, holes, fractures, extensive deep rusting, or crushing or denting severe enough to prevent normal stacking or opening with a manual, wheel-type can opener. Stickiness on the outside of cans may indicate a leak. Newly purchased cans that appear to be leaking should be returned to the store for a refund or exchange. Otherwise, throw the cans away.
- **Keep food away from poisons.** Don't store non-perishable foods near household cleaning products and chemicals.





Cooking Terms that you should know...

Cooking is the process of preparing food for eating by applying heat.

Saut eing Quickly cooking an item in a small amount of hot fat over high heat.

Simmering Cooking food in liquid at a temperature just below boiling (185-205F)

Stewing The exact method as braising, except that the ingredients are cut smaller and cooked in enough liquid for them to float freely during the cooking process.

Braising This process combines browning and simmering. First the food product is browned on all sides, usually in a small amount of fat. Then liquid is added and it is simmered.

Poaching Cooking food in a liquid at a relatively low temperature (160-180F)

Boiling Cooking in liquid at its highest possible temperature (212F)

Dates to Remember:

January 31 - DEADLINE to sign up for "See What's Cooking" on 2/10!!!

February 10 - See What's Cooking - Soup (RSVP needed) - 9:00 at Kelsey's

February 10 - See What's Cooking -Pies (RSVP needed) - 12:15 at Kelsey's

April 15 - Fair Entries open

May 25 - Fair Entries due

June 25 - Noon-6 pm Entry/Judging at the Fair

June 30 - Foods Revue at the Fair (more information will be coming)



A Note from your Foods Fair Superintendents:

Happy New Year! Greetings from Joanne and Penny. We serve as the Outagamie County Fair Superintendents for the Foods and Nutrition, Food Preservation, and Cake Decorating projects. We are a mother and daughter team. Joanne has been a superintendent for 25+ years and Penny for 10+ years. We enjoy educating and providing guidance for the youth enrolled in the Foods and Nutrition, Food Preservation, and Cake Decorating projects. We especially like to help as you prepare to face the judge at the County Fair on entry day. In the Foods Newsletters we will provide information and suggestions to help better prepare you for entry day at the Fair.

We know the 2024 Fair seems a long ways off, but it is important to start planning now your learning goals. You should look at the Fair entry options early so you consider what you would like to work on. What is something you would like to learn in this project? For those of you who have been in the project before, how can you expand on what you have already learned? There are close to 100 items to choose from ranging from cookies to main dishes, theme baskets, and recipe collections. You could begin now looking for your favorite recipes because it is never too early to begin practicing them. Perhaps a grandparent or family friend has a great recipe you might want to try. Planning and practicing ahead of time allows you to find the recipe that works for you. There are specific directions in the Fair Premium book so be sure to carefully read and follow the guidelines as printed.

During these winter months there are some entry items you could be working on such as an educational exhibit, a menu exhibit, or a recipe collection. There is also the option of a theme gift basket/package you could begin planning and putting together then add the homemade food item at fair time. Hopefully those of you in the Food Preservation project were planning ahead and have already completed some canning for the 2024 Fair.

If you have a question about your 4-H project there are several people you can contact. First step would be to contact the Foods and Nutrition or Food Preservation project leader in your local 4-H club. If your club doesn't have a project leader, the next step would be to contact the Resource Leader in Outagamie County. Outagamie County also has a Foods Committee that could provide assistance with your questions. Fourth, you can contact us, the Fair Superintendents. You have wonderful resources available to assist you with your questions.

We are very early in 2024 but it is not too early to begin your 4-H projects year planning. Start thinking about what you would like to learn. Challenge yourself. Be creative. We know you can have a positive, learning experience. In an upcoming Foods Newsletter we will expand upon entry day and specific information/details to prepare you to have a positive educational experience.

Penny and Joanne
Fair Superintendents



Department 125 – Foods & Nutrition

Face-to-Face Judging on Tuesday Noon – 6 PM

Entry Information

- Open to youth enrolled in the 4-H Foods & Nutrition project or youth of other groups doing equivalent work.
- No more than 8 entries per exhibitor. 1 per lot

Exhibit Information

- Plates and bowls will be furnished.
- See poster rules, if applicable.
- All food products become the property of the Outagamie County Fair Association and will not be returned to the exhibitor.
- NO commercial mixes or dough permitted unless specified. Exceptions would include the use of Phyllo dough or Puff Pastry.
- NO frosting unless specified.
- Properly identify all entries on entry tag prior to judging. Example: Baked Bar – Chocolate Chip

Premiums: \$2.50 - \$2.25 - \$2.00 - \$1.75

CLASS A – Foods & Nutrition

Lot Numbers

APPETIZERS

1. Appetizer – individual serving
2. Vegetable pizza (crust made from scratch) – 3” or 6” diameter

BAR/BROWNIES

3. Baked bar – any variety not listed above – plate of 3 (2” x 2”)
4. Brownies – plate of 3 (2” x 2”)
5. No-bake bar – any variety – plate of 3 (2” x 2”)
6. Specialty brownie – plate of 3 (2” x 2”) – frosting permitted

BREADS

7. Bagel – plate of 3
8. Biscuits – plate of 3
9. Breadsticks – yeast leavened – plate of 3
10. Breadsticks – no yeast - plate of 3
11. Coffee cake – 4” x 4” corner piece
12. Doughnuts, Cake – plate of 3
13. Doughnuts, Yeast – plate of 3
14. Homemade bread – made in bread machine – bring whole loaf
15. Homemade yeast bread – hand kneaded – bring whole loaf
16. Homemade pretzels – plate of 3
17. Muffins – corn – no liners – plate of 3 standard size (not mini or jumbo)



18. Muffins – any other not listed above – no liners – plate of 3 standard size (not mini or jumbo)
19. Quick bread – pumpkin – 1/3 standard loaf (9” x 5”), end cut
20. Quick bread – banana – 1/3 standard loaf (9” x 5”), end cut
21. Quick bread – zucchini – 1/3 standard loaf (9” x 5”), end cut
22. Quick bread – corn – 4” x 4”, corner piece
23. Quick bread – any other not listed above – 1/3 standard loaf (9” x 5”), end cut
24. Yeast dinner rolls – plate of 3
25. Yeast sweet rolls – plate of 3

CAKES

26. Angel food cake from scratch – ¼ cake
27. Cake from scratch – any variety – 4” x 4” corner piece
28. Jelly roll – any variety – ¼ roll or 3 – 1” slices
29. Sponge cake or chiffon cake from scratch – ¼ cake

CANDY

30. Homemade caramels – 3 pieces
31. Homemade fudge – 3 pieces
32. Homemade peanut brittle – 3 pieces
33. Homemade seafoam or divinity – 3 pieces
34. Any other homemade candy not listed above – 3 pieces

COOKIES

35. Drop - Chocolate Chip cookies – plate of 3
36. Drop - Monster cookies – plate of 3
37. Drop - Oatmeal cookies – plate of 3
38. Drop – any other baked drop cookie not listed above – plate of 3
39. Formed - Peanut butter cookies – plate of 3
40. Formed - Molasses cookies – plate of 3
41. Formed – any other formed cookie (formed by hand) not listed above – plate of 3
42. Molded – any molded cookie (made with a cookie mold) – plate of 3
43. Pressed – any pressed cookie (made with a cookie press) – plate of 3
44. Refrigerator – any refrigerator cookie (example: pinwheel, checkerboard, etc.) – plate of 3
45. Rolled – any rolled cookie (made with a rolling pin) – plate of 3
46. No-bake cookies – plate of 3

DESSERTS

47. Fruit pizza (crust made from scratch) – 3” or 6” diameter
48. Holiday dessert – 4” x 4” or individual serving – frosting permitted
49. Specialty dessert – 4” x 4” or individual serving – may use glaze or frosting (example: cheesecake, torte, etc.)

FUN FOODS/SNACKS

50. Healthy homemade after school snack – individual serving
51. Nutritional fun food – plate of 3 or individual serving
52. Seasonal fun food – plate of 3 or individual serving

MAIN DISHES (Bring an Individual Serving)

53. Casserole
54. Meatloaf
55. Mixed vegetable dish (hot) with at least 3 different vegetables
56. Mixed vegetable dish (cold) with at least 3 different vegetables
57. Pizza – baked (crust made from scratch) – 3” or 6” diameter
58. Soup, homemade – broth based
59. Soup, homemade – cream based
60. Soup, homemade – served cold
61. Stir fry main dish (do not need to bring rice or pasta accompaniment)

62. Vegetarian dish

OTHER FOOD ENTRIES

63. Any other food item not listed
64. Breakfast entrée – individual serving
65. Fruit syrup – any berry – one pint
66. International/ethnic food – individual serving – include recipe with nationality of food stated on card
67. Pasta, homemade – any variety – individual serving
68. Salad dressing, homemade
69. Wisconsin dairy entry – recipe must contain at least 3 dairy products – include recipe

PIES

70. Whole single crust pie – 8” or 9” – any variety (No commercial canned filling)
71. Whole double crust pie – 8” or 9” – any variety (No commercial canned filling)

For Special Diet entries, please follow entry instructions for a similar entry (Ex. Plate of 3 cookies, whole pie, etc.)

SPECIAL DIET - FAT FREE

72. Fat free item 1 – include recipe
73. Fat free item 2 – include recipe

SPECIAL DIET – GLUTEN FREE

74. Gluten free item 1 – include recipe
75. Gluten free item 2 -include recipe

SPECIAL DIET – HEART HEALTHY

76. Heart healthy (low calorie) entrée – individual serving – include recipe card

SPECIAL DIET – SUGAR FREE

77. Sugar free item 1 - include recipe
78. Sugar free item 2 – include recipe



EDUCATIONAL (Must pick up on Sunday after 5)

79. Educational exhibit on a food/cooking related topic (see ideas on next page)
80. Educational exhibit on a food/cooking related topic (see ideas on next page)
81. Food Gift in a Jar (meal in a jar, cookies in a jar, etc.) Must be non-perishable.
82. Menu exhibit – plan menus for 2 days (6 meals) using My Plate guidelines
83. Recipe collection containing 25 recipes you have prepared – pick up Sunday during release of entries
84. Table setting, place setting for 1 (include placemat, napkin, glass, plate, and the silverware needed for your planned meal, centerpiece, and card with complete menu)

Ideas for Foods Educational Exhibits:

- Calculating fat in food
- Careers
- Food Additives
- Food Preservation
- Food Safety
- Freezing
- Low-fat alternatives
- Measuring
- My Plate guidelines
- Serving Size
- Substitutions
- Etc.

Educational Exhibit Guidelines:

- Exhibit could be a poster, display, scrapbook, or notebook.
- Posters must be designed on or affixed to standard poster board (14”x22” or 22”x28”)
- Displays must not exceed 36”x48”
- Posters may use any medium: watercolor, ink, crayon, acrylic, charcoal, oil, computer-generated, collage, etc.
- Staple entry tag on the front in the top right-hand corner
- Posters/displays should be dated on the back with the current fair year.



Department 125 – Foods & Nutrition / Food Preservation

Face-to-Face Judging on Tuesday Noon – 6 PM

Entry Information

- No more than 6 entries per exhibitor. 1 per lot. (one jar per exhibit)

Exhibit Information

- Only exhibits processed after last year's fair may be entered.
- Exhibitor MUST follow UW-Madison guidelines for processing food.

Guidelines can be purchased at the UW-Madison Division of Extension Outagamie County office or go to

<https://learningstore.extension.wisc.edu/collections/food-preservation-and-safety>.

Guidelines are available for canning fruits, meats, salsa, vegetables, pickles & relishes, jams & jellies, and tomatoes.

There is also a booklet for freezing fruits and vegetables.

- Only standard canning jars are accepted (Ball, Kerr, Mason, etc.).
- Pints are preferred but quarts are acceptable.
- Jams and jellies must be in standard jelly jars (8 or 12 oz.) with standard lids (no paraffin).
- Freezer jams or jellies cannot be entered.
- Only clear, non-tinted jars are to be used (no blue glass).
- Remove metal screw bands before bringing to the fair.
- Jars must be clean, not sticky.
- NO OPEN KETTLE canning accepted! This is not an accepted method of processing home canned foods.
- ALL exhibits MUST be labeled with the following information:

Name of product:	Sliced Carrots
Date Processed:	Sept. 10, 2020
Method of preparation (hot or cold pack)	Hot pack
Method of processing	
1. Hot water bath or pressure canned	Pressure canner
2. Pounds of pressure, if applicable	11 pounds
3. Minutes of processing	25 minutes (pint)

Premiums: \$2.50 - \$2.25 - \$2.00 - \$1.75

CLASS B – Food Preservation

Lot Numbers

- 100. Cherry jam (sour)
- 101. Cherry jam (sweet)
- 102. Grape jam
- 103. Peach jam



- 104. Red raspberry jam
- 105. Black raspberry jam
- 106. Strawberry jam
- 107. Any other jam not listed above
- 108. Apple jelly
- 109. Cherry jelly
- 110. Grape jelly
- 111. Strawberry jelly
- 112. Any other jelly not listed above
- 113. Any marmalade
- 114. Apple butter
- 115. Pear butter
- 116. Any other butter not listed above
- 117. Apples (any style)
- 118. Applesauce
- 119. Blueberries
- 120. Blackberries
- 121. Cherries (sour)
- 122. Cherries (sweet)
- 123. Peaches
- 124. Pears
- 125. Black raspberries
- 126. Red raspberries
- 127. Rhubarb
- 128. Any other fruit not listed above
- 129. Apple pie filling
- 130. Blueberry pie filling
- 131. Cherry pie filling
- 132. Peach pie filling
- 133. Beets
- 134. Carrots
- 135. Green beans (cut or French)
- 136. Yellow beans (cut or French)
- 137. Salsa
- 138. Sweet corn (off cob)
- 139. Tomatoes (whole or quartered)
- 140. Tomato juice
- 141. Mixed vegetables
- 142. Any other vegetable not listed above
- 143. Dill pickles
- 144. Sweet pickles
- 145. Bread and butter pickles
- 146. Beet pickles
- 147. Any other pickle product
- 148. Pickle relish
- 149. Corn relish
- 150. Any other vegetable relish
- 151. Meat product



Bring the following items in a plastic zip-lock bag.

Identify item on entry tag.

DRIED FRUIT (1/2 cup)

- 152. Dried apples
- 153. Dried cherries
- 154. Dried peaches
- 155. Dried strawberries
- 156. Banana chips
- 157. Any other dried fruit

DRIED VEGETABLES (1/2 cup)

- 158. Dried carrots
- 159. Dried celery
- 160. Dried corn
- 161. Dried onions
- 162. Dried peppers
- 163. Dried tomatoes
- 164. Any other dried vegetable

DRIED HERBS (1/2 cup)

- 165. Dried chives
- 166. Dried dill
- 167. Dried parsley
- 168. Any other dried herb

OTHER DRIED EXHIBITS

- 169. Dried meat (1/2 cup)
- 170. Beef or turkey jerky – individual serving
- 171. Fruit leather (2 rolls/same fruit)
- 172. Any other dried product not listed above

Bring approximately 2 cups of the following in a zip-lock bag.

- 173. Frozen beans
- 174. Frozen corn (off cob)
- 175. Frozen broccoli
- 176. Frozen peans

177. Best exhibit entry – choose four (4) of the following food preservation items:

Best Exhibit Entry items:

Choose 4

- Jam or jelly
- Fruit
- Vegetable
- Meat
- Tomato
- Frozen item
- Dried item
- Pickle entry

CLASS C– Cake Decorating



- All cakes must be real cake, out of baking pan on a suitable cardboard or board no more than 1 ½” larger than the border.
- Trays are provided for cookies and cupcakes.
- Entries should use a minimum of 3 decorating techniques.
- Fondant is an approved cake decorating technique.
- Wedding, anniversary, and doll cakes may use pillars, doll, silk or fresh flowers, etc.
- No candies, sprinkles, colored sugar, coconut toppings, etc. will be permitted except where indicated.
- All cakes will become the property of the Fair Association. Decorations and wood boards may be picked up after 5 PM Sunday. The cakes will be destroyed.

- Lot Numbers
- 300. Entry 1
 - 301. Entry 2
 - 302. Entry 3
 - 303. Entry 4
 - 304. Entry 5
 - 305. Entry 6



Cake Decorating Suggestions:

- Cakes (8” square or round, 9x13, double layer, cut-out, or molded pan
- Cake should be no larger than 20x20 and no taller than 18 inches.
- Cake pops bouquet (minimum of 5)
- Cookies, plate of 3
- Cookie bouquet of at least 3 cookies
- Cupcakes, plate of 3
- Cupcake cake, 20-30 cupcakes
- Non-frosting props, decorations, and sprinkles are allowed on a creative theme cake.
- Gingerbread house (no kits allowed)
 - Should be no larger than 20x20 and no taller than 18”
 - Minimum of 3 cake decorating techniques