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CULINARY MISSION STATEMENT: To teach and encourage the use of safe up-to-date and recommended food preparation, and presentation techniques through exhibit judging standards, and educational displays, and presentations. To provide all people the opportunities to showcase their culinary skills in contest with special awards recognizing outstanding abilities in taste, creativity, presentation, and originality through these contests while providing information of proper nutrition and the wide variety of food choices available to reach any nutritional goal, to create an awareness of the importance of the food in every person's life.

"WELCOME TO THE 89TH YEAR OF THE MONTANA STATE FAIR"

2021 SCHEDULE OF EVENTS

(All activities listed will be in the Family Living Center)

Please Use Culinary Forms

Monday, July 5- Thursday, July 29	9am – 4pm Mon – Fri	Entry Office open in Mercantile Building to accept entry forms only. Early entry forms are encouraged. Need not pay at this time. <u>Exhibitors that submit entry forms prior to exhibit delivery day will be placed in an Express Line to speed up check in process</u>
<u>TUESDAY, JULY 27</u>	8am – 9pm	<u>All Division Entries Due Today.</u> <u>Accepting contest Entry forms. Read all information and deadlines for each contest.</u>
<u>WEDNESDAY, JULY 28</u>	9am – 6pm	<u>Open Class Judging</u> - Public welcome to observe only. <u>NO CONTACT WITH JUDGES UNTIL COMPLETION OF COMPETITION. ALL JUDGES DECISIONS ARE FINAL.</u>
<u>THURSDAY, JULY 29</u>	12 – 4pm	<u>Baked and Freezer food pickup.</u>
Friday, July 30	12 noon	Fair opens to the public
<u>SATURDAY, JULY 31</u>		<u>Montana Wheat & Barley-A-Thon Contest:</u> Whole Wheat Sourdough Bread 2:30pm-4pm Entries accepted 4:30pm Judging. Winners announced after judging.
<u>SUNDAY, AUGUST 1</u>	King Arthur Flour Baking Contest: "Coffee Cake" 4:30 – 6:15pm 6:30pm	Entries accepted Judging. Winners announced after judging
<u>MONDAY, AUGUST 2</u>		<u>E.W. Guittard Contest:</u> <u>"Truffles"</u> 4 – 5:45pm Entries accepted 6pm Judging. Winners announced after judging.
<u>THURSDAY, AUGUST 5</u>	5:30pm	<u>Cascade County Homemakers and Culinary Awards Ceremony</u>

2021 SCHEDULE OF EVENTS, continued

Sunday, August 8 **10am - 2pm** **Entries released from Culinary. Please make every effort to pick up your entries during this time frame. Unclaimed entries will be held at the Entry Office Monday thru Thursday of the week following fair.**

Every effort will be made to follow the above schedule, but due to unforeseen circumstances the schedule may be subject to change.

- **PLEASE USE CULINARY FORMS ONLY**
- **IF YOU WISH TO ENTER ANY CONTEST, PLEASE USE CULINARY CONTEST FORM ONLY** *Failure to adhere to Contest Information and Rules will result in entry disqualification.*
- **Contest Judging sheets will be released the day of contest when paperwork is completed.**
- **THERE HAS BEEN MANY CHANGES TO THE BOOK PLEASE LOOK CLOSLY IF YOU CAN'T FIND IT, PLEASE FEEL FREE TO CALL ME**

PREMIUMS

ATTENTION EXHIBITORS

The Entry office will process judging results as quickly as possible after judging completion. Please allow 3 to 5 days. Notice will be posted in departments when premium checks are processed and ready in the Entry Office. The **Entry Office** will be open from **July 30th through August 7th (8am to 6pm) and August 8th through 12th (9am to 4pm)**. Every effort should be made to collect your Premium Checks between these times. Premium Checks in the amount of \$399.99 or less may be cashed during that time period in the Entry Office.

All remaining Premium Checks will be mailed to you in the name and at the address provided by you on the W-9 on file. The Montana State Fair will mail premium awards only to winners.

NOTE: A W9 must be filled out each year if either of the following apply to you:

- **You have had changes to your name or address**
- **You are a first-time exhibitor at the Montana State Fair**

2021 Culinary Contest Registration Form

Completed form can be pre-entered in the Entry Office from July 5 through July 26 (Mon thru Fri) or delivered to the Culinary Department in Family Living on Tuesday, July 27, 2021, 8am – 6pm. Contest Forms may also be accepted the day of contest at Entry Time. Please see individual Contest Regulations for information

Full Name (Print): _____

Complete Address: _____

Phone Number _____ Email: _____

Divisions: Junior: 7-12 ____ Youth: 13-17 ____ Adult: 18 and up ____

Wheat and Barley Age Division: Youth 7-18 ____ Adult 19-65 ____ Senior 66+ ____

Mark Contests You Are Interested Entering (See each contest for complete information)

1 _____ Montana Wheat & Barley-A-Thon:
"Whole Wheat Sourdough Bread" Contest

2 _____ King Arthur Flour Contest:
"Coffee Cake" Contest

3 _____ E.W. Guittard:
"Truffles"

I do hereby acknowledge that I have read the rules and regulations in the Exhibitor Information portion of the General Information section and that I understand and agree with the provisions stated therein.

Exhibitor's Signature: _____

WELCOME TO THE 89TH MONTANA STATE FAIR

2021 CULINARY CONTESTS

Saturday, July 31: # 1 Montana Wheat & Barley-A-Thon: “Whole Wheat Sourdough Bread” Contest

Sunday August 1: #2 King Arthur Flour: “Coffee Cake” Contest

Monday, August 2: # 3 E.W. Guittard: “Truffles”

REGULATIONS:

1. See individual contest for entry Deadlines and contest Rules.
2. Provide typed or clearly hand-written recipes. Be specific with recipe directions, measurements and sizes of pans, packages, cans, and instructions. Please see individual Contest Regulations for information.
3. There **will not** be any sponsoring of other Culinary Competitors.
4. Recipes cannot be used in two consecutive years. Recipes will be checked upon entry.
5. **COMPLY WITH SPECIFIC RULES LISTED FOR EACH CONTEST. Failure to do so will result in entry disqualification.**
6. All contests will be held at the Montana State Fair’s Family Living Center.
7. First place winners of the previous year are ineligible to participate in the same contest in the current year.
8. First place winners have the option of judging the contest the following year.
9. All contests will be judged by Home Economics graduates and/or trained professionals along with community members.
10. Superintendent can judge for tie-breaking purposes.
11. After contest entry forms are submitted, contestants will be given one ticket for admittance to the Montana State Fair on contest day. Admittance tickets will be available at registration for open class competition on Tuesday, July 24, 2018, 8am-6pm. Please present completed contest entry form for admittance ticket.
12. Contestants may take their entry home after contest winners are announced and samples are served.
13. Entries not in place by the end of the contest delivery time will not be judged there with be a 15-minute grace period.
14. Food samples will be distributed if all food safety standards have been met.
15. Entries must be prepared at home and brought to the Family Living Center at specified time for contest entering. None of the cooking or baking will be allowed in the kitchen of the CULINARY department in the Family Living Center.
16. A “Professional” cannot compete in any contests. “Professional” is defined as one who engages in an event or activity for monetary value. (i.e., farmers markets, store fronts, on line sales), one who teaches culinary courses, or one who edits, produces, or is involved in producing a cookbook for private financial gain.

Contest #1



Wheat and Barley Culinary Contest: Whole Wheat Sourdough Bread

ENTRY FORM AVAILABLE: Monday, May 31st, 2021. Forms available at MSU Cascade County Extension Office, 3300 3rd St NE or online at cascade.msueextension.org; Montana ExpoPark, 400 3rd St NW or www.goexpopark.com; and the culinary section of the Montana State Fair (MSF) Premium Book.

CONTEST REGISTRATION ENTRY FORM DEADLINE: Saturday, July 31, 2021 at 4:30pm

CONTEST DATE: Saturday, July 31, 2021

ENTRY DROP OFF: 2:30 - 4pm on Saturday, July 31, 2021 (late entries will NOT be accepted)

LOCATION: Family Living Center at the Montana ExpoPark Fairgrounds (400 3rd Street NW, Great Falls, MT)

JUDGING: 4:30 pm Saturday, July 31st, 2021. Presentation of awards and cash prizes following judging.

COLLABORATORS:

Montana State University Extension and the Montana State Fair are proud to promote the Wheat and Barley Culinary Contest in collaboration with local businesses and organizations including General Mills, Wheat Montana, Montana Farm Bureau, and Cascade County Homemakers Clubs.

MISSION:

The purpose of the Wheat and Barley Culinary Contest is to highlight 100% whole wheat, 100% barley or a combination of whole wheat and barley in baking and cooking. The contest offers Montana State University Extension, Cascade County and the Montana State Fair the opportunity to promote a better understanding of the nutritional value and use of wheat and barley flours in nutritious food preparation and the Montana grain industry.

PROJECT GOALS:

The Wheat and Barley Culinary Contest is an annual contest on Wheat and Barley Day at the Montana State Fair. The Family Living Center hosts the contest for youth, adults, seniors and visitors at the Montana State Fair.

CONTEST GOALS:

1. Provide the public with research-based information on wheat and barley nutrition information in the form of consumer handouts and marketing information.
2. Provide information about the various methods of using whole wheat and barley grains in cooking and baking.
3. Use educational displays emphasizing the wide variety of grains available and the role of grains in daily menu planning and healthy lifestyles.
4. Share baking and food preparation skills between Cascade County Extension, Cascade County residents and visitors to the Montana State Fair.
5. Encourage the use and art of wheat and barley baking in the form of a Whole Wheat Sourdough bread.

DEFINITION OF WHOLE WHEAT SOURDOUGH BREAD: Early settlers in the West, especially those adventurers who traveled north to Alaska, relied on sourdough to leaven bread before commercial baking powder and yeast were readily available. "Sourdough" became the nickname for California Klondike miners at the turn of the last century because they carried starter in their backpacks to make bread without having to find a town, let alone yeast. A starter, or "sponge" as the pioneers called it, feeds many families over many years. Starters have always been passed through families and from friend to friend. Starters can be kept thriving simply by adding equal parts of water and flour to a portion of the starter every couple of weeks. Replenish it, keep it stored in the refrigerator, and it will last indefinitely, acquiring more tanginess and personality as the years go by. The extra tanginess that comes with age is highly prized and is why older starters become treasured members of the family for sourdough lovers.

OFFICIAL RULES:

All entries **MUST** be made from scratch. Creativity is strongly encouraged! Join us and get baking with wheat and barley or a combination and create your very own **Whole Wheat Sourdough Bread**. The Grand Prize could be yours!

1. Bread **MUST** contain **ONE** or more of the following grains to be judged:
 - a. Whole wheat
 - b. Barley
2. Contestant categories for judging:
 - a. Youth (7 - 18)
 - b. Adult (19 - 65)
 - c. Senior (over 66)
3. The contest is open to all individuals
4. **ONE** entry per individual only
5. **NO STORE-BOUGHT BREADS ARE ALLOWED IN THE CONTEST!** Breads **MUST** be made from scratch.

(Wheat and Barley Culinary Contest Rules continued from previous page)

6. Recipe **MUST** accompany the entry. Rules for recipe card are as follows:
 - a. Recipe **MUST** be made specifically for this contest
 - **MUST** include recipe for final submission
 - **MUST** include recipe for starter
 - **CANNOT** contain yeast as rising agent
 - b. ALL ingredients must be listed on the recipe
 - c. Recipe **MUST** include **whole wheat, barley or a combination of flours**
 - d. Recipe **MUST** include **SOURDOUGH STARTER** as the rising agent
 - e. 1/3 total flour called for in recipe may be all purpose **for example**:
 - The recipe calls for 3 cups of flour:
 - 2 cups of whole wheat or barley or combination of flours
 - 1 cup of all-purpose flour
 - f. White whole wheat flour may be used at 100%
 - g. Directions for preparing the recipe must be clear. Entry information requires a complete recipe in standard form listing exact ingredients, quantities and preparation methods. Measurements should be in cups, tablespoons, teaspoons or fractions. Include cooking temperatures, number of servings and any other pertinent information. *
 - h. Recipe must use ingredients that are readily available in grocery stores
 - i. **HIGHLIGHT** grains used in the entry on the recipe card
 - j. **THREE** copies of the recipe must be types or printed legibly. Include name, address, phone number and email address on **ONLY TWO** recipes
7. **ONE category: Bread**
8. Entries must be in the traditional shape of sourdough bread in a sheet pan or round shape.
9. Toppings and herbs should **NOT** diminish the flavor of the flour

JUDGES:

Three qualified judges, including one professional baker or Montana State University Extension agent or Cascade County Homemakers or representative of the Wheat and Barley Committee will judge the entries. Entries are judged on taste, appearance, and ingredient creativity of the bread. Size and shape need to look like that of a traditional loaf of bread.

JUDGING CRITERIA:

DECISIONS OF THE JUDGES ARE FINAL

Entries are judged as follows:

- **External appearance:** 25 points
- **Color and Texture:** 25 points
- **Flavor:** 50 points
- **TOTAL POINTS:** 100 points

**The public may sample the entries at the completion of judging. Prizewinner's recipes will be available the day after the contest and to the newspapers. The grand prizewinner may be a judge for the 2022 Montana State Fair Wheat and Barley Contest.

PRIZES:

Grand Prize \$100 and baking dish

1st Place (in each category): \$50 for youth, adult, and senior

2nd Place (in each category): \$25 for youth, adult, and senior

***STANDARDIZED RECIPE TEMPLATE**

Below is a recipe template that entrants are welcome to use but not required to use. Please make sure your recipe includes the same items listed in the template.

Contest #2

KING ARTHUR FLOUR BAKING CONTEST "Coffee Cake"

We are at it again with another great King Arthur flour baking contest. This year we have coffee cake for you. I can't wait to see what you have in store for our wonderful judges.

CONTEST DATE: Monday, August 1st

PLACE: Family Living Center

ENTRY DELIVERY: Monday, August 1st @ 4:30-6:15pm

JUDGING: 6:30pm. Winners announced after Judging

DIVISIONS: *Youth: 7-17; Adult: 18 & Up*

SPONSORED BY: King Arthur Flour and the Montana State Fair

PRIZES:

ADULT (18 and up):

1st: \$75 gift card to the Baker's Catalogue/kingarthurfour.com

2nd: \$50 gift card to the Baker's Catalogue/kingarthurfour.com

3rd: \$25 gift card to the Baker's Catalogue/kingarthurfour.com

JUNIOR (7-17):

1st: \$40 gift card to the Baker's Catalogue/kingarthurfour.com

2nd: \$25 gift card to the Baker's Catalogue/kingarthurfour.com

3rd: King Arthur Flour tote bag

JUDGING CRITERIA:	Flavor:	40%
	Presentation:	40%
	Texture:	20%
	TOTAL	100%.

RULES:

1. Entries must specify and be baked with **King Arthur Flour** as an ingredient. **King Arthur Flour package UPC code or proof of purchase is required.** King Arthur Flour is available locally at Albertson's and Walmart.
2. Deliver three (3) typed or clearly hand-written recipes that matches your baked entry. Be specific with recipe directions, measurements and sizes of pans, packages, cans, etc. Include your name, age and contact information **ON ONE RECIPE ONLY.**
3. Only two set of prizes will be awarded per fair.
4. Each fair selects their judges for this competition. Judges' decisions are final.
5. All recipes entered become the property of King Arthur Flour and Montana State Fair and may be edited, adapted, copyrighted, published, and used by them for publicity, promotion and/or advertising at their discretion, without compensation to the contestant.
6. Taxes on prizes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
7. Failure to follow the rules may result in disqualification.
8. The 2019 winner is eligible to enter the 2021 contest, due to cancelation of the 2020 Montana State Fair.

Contest # 3



E. W. GUITTARD RICH CHOCOLATE CONTEST

“Truffles”

CONTEST DATE: Monday, August 2nd, 2021
PLACE: Family Living Center
ENTRY DELIVERY: Monday, August 2nd from 4:00pm – 5:45pm
JUDGING: 6pm. Winners announced after judging
DIVISIONS: *Adult: 18 & Up*
SPONSORED BY: *E.W. Guittard Rich Chocolate Company, 2J's Fresh Foods, and Montana State Fair*

PRIZES:

Adult – 18 and up:

- 1st. E.W. Guittard Rich Chocolate, \$65.00 2 J's Fresh Foods gift certificate, MSF Rosette
- 2nd. E.W. Guittard Rich Chocolate, \$45.00 2J's Fresh Foods gift certificate, MSF Rosette
- 3rd. E.W. Guittard Rich Chocolate, \$35.00 2J's Fresh Foods gift certificate, MSF Rosette

JUDGING CRITERIA:

Creativity -	50 points.
Originality -	50 point
Appearance -	50 points.
Frosting Texture	50 points,
Overall Taste -	75 points
TOTAL -	275 points

RULES: NOTE: Products available at 2J'S Fresh Market 105 Smelter Ave. NE, Great Falls

1. E.W. Guittard Rich Chocolate products only can be used in this contest. Receipt for purchase with Bin # must be submitted with entry to qualify.
2. Entry is to be a creation of your own recipe.
3. Entries are to be prepared at home and brought to the Family Living Center.
4. Entry is to be made from scratch, baked in pan size and shape of your choice.
5. Prepackaged cake mixes are not allowed.
6. Entry frosted appropriate to the title. Have some fun!
7. All recipes must be created by the contestant and will become the property of E.W. Guittard Chocolate Co. and the Montana State Fair and may be edited, adapted, copyrighted, published and used by them for publicity, promotion, and/or advertising at their discretion without compensation to the contestant.
8. Three (3) recipes must be clearly written or typed on 8.5x11 white paper. **Two (2) copies** should have in lower left corner the entrant's name, address and phone number. **One (1) should have no personal information on the sheet.**
9. If you wish to use cocoa as your chocolate, the cocoa conversion is:
3TBLS Cocoa + 1 TBLS Butter= 1oz. square chocolate.
10. The 2019 winner can enter in the 2021 contest due to not having a fair last year.

CULINARY RULES & REGULATIONS

1. All participants at Montana State Fair events are responsible for reading the Montana State Fair GENERAL INFORMATION Section and complying with policies listed therein. This section is located at goexpopark.com under the Montana State Fair tab.
2. AGREEMENT TO ALL RULES AND REGULATIONS HEREIN STATED IS UNDERSTOOD WHEN THE EXHIBITOR SUBMITS THE ENTRY FORM.
3. All entrants in open class must complete a **W9** form at time of entry to receive any premiums. Exhibitors entering contests only need not provide a W9.
4. **All exhibitors shall purchase admittance tickets.** Adult and Youth exhibitors may purchase an Exhibitor's Packet for \$20 good for 10 admissions for Fair week. With purchase of first Exhibitor's Packet, additional free passes are issued for every \$50.00 of entry fees. Exhibitors may purchase individual tickets for \$4.00 each.
5. Montana State Fair encourages you to pre-enter your forms to facilitate faster entry day check in. Exhibitors need not pay prior to entry day.
6. Use Culinary entry forms only.
7. All judging sheets will be released on the day following each contest.
8. Absolutely **NO DIVISION LATE ENTRIES** will be accepted after 6pm on entry delivery day.
9. No exhibitor can enter more than once in any single class.
10. **Youth & Junior age exhibitors may choose to enter in Open Class, but they may not enter in both Youth/Junior and Open Class, unless there is no class listed for the entry. Entry fees of \$1.25 per entry apply.**
11. Exhibits will only be awarded 1st, 2nd, 3rd, or no premium according to the merits of the exhibits.
12. *Sponsored by the Montana State Fair, Judges will award "Sweepstakes" ribbons and \$5 premium to the best exhibit in each Open, Youth, and Junior division.*
13. "Honorable Mention" ribbons will be awarded for meritorious work that deserves recognition but no premium.
14. **No prepared mixes may be used.**
15. A portion of your baked goods and freezer jam exhibit may be picked up Thursday, July 26, 2018 from 12 - 4pm. Please indicate when registering if you will pick up a portion of your exhibit.
16. Please provide complete recipe with all entries. **RECIPES CAN BE USED FOR ONE ENTRY ONLY. NO DUPLICATE RECIPES** (i.e., same cookie recipe used for different classes).
17. **ALL JUDGES DECISIONS ARE FINAL.** See General Information on Protests.
18. Montana State Fair Culinary competitors must be Montana residents or children 17 and younger visiting family and friends.
19. There will not be any sponsoring of other culinary competitors.

CASCADE COUNTY HOMEMAKERS CLUB AWARDS

REGULATIONS:

1. Club name **MUST** be listed on entry form.
2. Homemaker **MUST** be a paid member of a registered Cascade County Homemakers Club to qualify for awards.
3. Largest average number of exhibits is figured by total number of club exhibits divided by total number of club members.
4. Highest Total Points are a total of ribbon award points divided by the total number of club members:
Sweepstakes: 4 points Blue: 3 points Red: 2 points White: 1 point

HOMEMAKERS AWARDS:

LARGEST AVERAGE NUMBER OF EXHIBITS

- 1st - \$50 sponsored by **Cascade County Homemakers**
2nd - \$10 sponsored by **Cascade County Homemakers**

HIGHEST TOTAL POINTS

- 1st - \$50 sponsored by **Cascade County Homemakers**
2nd - \$10 sponsored by **Cascade County Homemakers**

OLANDE VANGELISTI MEMORIAL AWARD

- \$10 awarded to the best 100% whole wheat bread (recipe must accompany entry)
Sponsored by MSU Cascade County Extension

CLAIRE DEL GUERRA AWARD

\$25 gift card for the best international cooking exhibit in any class

Sponsored by MSU Cascade County Extension

CELE FORZLEY MEMORIAL AWARD

Copy of "So Easy To Preserve" by Elizabeth Andress/National Center for Home Food Preservation to the first-time novice exhibitor with the most points for quality entries (Blue: 3pts, Red: 2pts, White: 1pt), to recognize and encourage excellence in food preservation

Sponsored by MSU Cascade County Extension

LINDA J. AMENDT AWARD

- o \$25 gift card to the judges choice for the most outstanding exhibit in food preservation. –

Sponsored by Cascade County Homemakers

SPONSORED AWARDS:

The Culinary department of the Montana State Fair regrets to announce that the Ball & Kerr, C&H Sugar and Domino Foods, and Meadow Gold awards will not be offered this year, due to Corporate termination of the sponsorships. If you have any questions, please call or email the Culinary Superintendent, Kaylyn Sigler.

MOUNTAIN VIEW CO-OP, 1700 52nd St N, Great Falls, 1000 Smelter Ave, and 1007 Smelter Ave NE Black Eagle

BEST LOAF OF BREAD BAKED IN A BREAD MACHINE - \$25 award

BEST CINNAMON ROLL OR SWEET FANCY ROLL ENTRY - \$25 award

CULINARY OPEN EXHIBITOR DRAWING

Basket filled with *Made in Montana* food products, a \$50 value. Each Open Division exhibitor will be given one ticket at Open Entries. Please write in your name and phone number and return to Culinary staff. Drawing will be held at Open Judging on Wednesday. Basket will be displayed in case until open entries are released on Sunday.

PIZAZZ, 403 Central Ave, Great Falls

BEST CHOCOLATE CHIP COOKIE ENTRY YOUTH or JUNIOR –

\$20 gift certificate and an opportunity to show off the prize-winning cookie recipe at a demonstration at Pizazz.

CULINARY SECTIONS:

- A. OPEN BAKED FOODS – Divisions 1 – 9
- B. OPEN HONEY and CANDY – Division 10
- C. OPEN SPECIAL DIET FOODS – Division 11
- D. ADULT BEER and WINE – Division 12 & 13
- E. OPEN CANNING and PRESERVING – Divisions 14 - 23
- F. JUNIOR AGES 12-under – Division 24
- G. YOUTH AGES 13-18 – Division 25

SECTION A: OPEN BAKED FOODS

DIVISIONS/CLASSES

OPEN BAKED FOODS REGULATIONS:

1. Small entries (rolls, muffins, etc.- 4 uniform pieces (no ends or sides) should be placed on a plain white paper plate then put in a clear plastic food storage bag and closed.

2. Single loaf entries must be standard size 4.5" x 8.5" x 2.5". Entries should be placed in a clear plastic food storage bag and closed. Allow proper time for complete cooling of entries.
3. Recipes are required where indicated except Division 5- Decorated Cakes & Cookies.
4. Cakes must be removed from baking pan before entering and placed on a sturdy board or cardboard (slightly larger than the cake) securely covered with foil or greaseproof covering.
5. Indicate when entering if you will pick up a portion of your baked entry on Thursday, July 25, 12 – 4pm.

DIVISIONS

1	SOURDOUGH	6	SMALL CAKES AND COOKIES
2	YEAST BREAD	7	BARs
3	QUICK BREADS	8	PIES
4	UNDECORATED CAKES	9	FOODS OF ALL NATIONS
5	DECORATED CAKES AND COOKIES		

BREAD JUDGING CRITERIA:

Bread should be completely baked. It should have proper fermentation and proper gluten development. The scoring is based on general appearance which should be golden brown and uniform in shape. The flavor should be nutty, agreeable to taste, the crumb moist, tender and not too crumbly. An entry consists of one loaf of bread or three rolls.

DIVISION 1: SOURDOUGH (include recipe with entry)

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-1-1	Sourdough bread, whole wheat	CU-1-3	Sourdough bread, machine loaf
CU-1-2	Sourdough bread, other	CU-1-4	Sourdough rolls

DIVISION 2: YEAST BREADS (include recipe with entry)

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-2-1	Bread, white	CU-2-7	Bread, rye
CU-2-2	Bread, 100% whole wheat	CU-2-8	Bread, other grains (specify type)
CU-2-3	Bread, 100% whole wheat, fancy	CU-2-9	Bread, French
CU-2-4	Bread, whole wheat in combination	CU-2-10	Yeast rolls, white
CU-2-5	Bread, fancy	CU-2-11	Yeast bread, machine loaf
CU-2-6	Bread, raisin		

DIVISION 3: QUICK BREADS (include recipe with entry)

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-3-1	Bread, banana	CU-3-6	Muffins, fruit (4)
CU-3-2	Bread, other fruit	CU-3-7	Muffins, other (specify type) (4)
CU-3-3	Bread, plain nut	CU-3-8	Coffee cake (specify type)
CU-3-4	Bread, zucchini	CU-3-9	Quick bread, any other (specify type)
CU-3-5	Biscuits, baking powder (4)	CU-3-10	Popovers (4)

DIVISION 4: UNDECORATED CAKES (include recipe with entry)

JUDGING CRITERIA:

NO PREPARED MIXES MAY BE USED A well-made cake, properly baked, should be of uniform thickness, not high in the middle or at the side and low in other places. It should be even grain, fine and delicate in texture. When icing is used, it should be smooth in consistency, spongy, not brittle when cut and not so soft as to be sticky.

May be glazed or iced. An entry consists of a whole cake.

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-4-1	Angel food	CU-4-7	Carrot cake
CU-4-2	White cake	CU-4-8	Apple or other fruit cake
CU-4-3	Chocolate cake	CU-4-9	Bundt Cake
CU-4-4	German chocolate cake	CU-4-10	Jelly Roll
CU-4-5	Chiffon cake	CU-4-11	Red velvet cake
CU-4-6	Pound cake	CU-4-12	Undecorated cake, any other (specify type)

DIVISION 5: DECORATED CAKES AND COOKIES

JUDGING CRITERIA:

Technique	20 points
Originality	15 points
Neatness	10 points
Basic Color Scheme	5 points
Total	50 points

Cakes and cookies do not have to be real, as only decorative frosting will be judged. **No plastic or artificial decoration allowed.** If there is an **edible suspended** in the air decoration you may use a coated wire for this purpose.

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

- CU-5-1 Decorated cookies (4) (specify type)
- CU-5-2 Decorated cupcakes (4) (specify type)
- CU-5-3 Small World- suitable for children's birthday, baby showers, doll cakes, etc.
- CU-5-4 Adult Cakes- suitable for Mother's Day, Father's Day, parent's birthday, etc.
- CU-5-5 Special Holiday Cakes- Christmas, Easter, Thanksgiving, 4th of July, etc.
- CU-5-6 Special Occasion Cakes- suitable for Graduation, wedding, family reunion, etc.
- CU-5-7 Gingerbread Houses

DIVISION 6: SMALL CAKES AND COOKIES (include recipe with entry; prepared mixes cannot be used)

JUDGING CRITERIA:

Entry constitutes: **4** cakes or **4** cookies. Small cakes and cookies will be judged on the following:

Appearance - Uniform size and shape, well-browned lightness

Texture - Crisp, tender, even grain

Flavor - No taste of baking powder or soda, not too highly seasoned, well balanced flavor

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-6-1	Donuts, any	CU-6-10	Spice drop cookies
CU-6-2	Cupcakes, unfrosted	CU-6-11	White sugar cookies
CU-6-3	Chocolate chip cookies	CU-6-12	Coconut macaroons
CU-6-4	Drop cookies, fruit	CU-6-13	Cream puffs, unfilled
CU-6-5	Filled cookies	CU-6-14	No bake drop cookies
CU-6-6	Ginger cookies	CU-6-15	Sour cream cookies
CU-6-7	Oatmeal cookies	CU-6-16	Monster cookie
CU-6-8	Peanut butter cookies	CU-6-17	Drop cookies, any other (specify type)
CU-6-9	Refrigerator cookies	CU-6-18	Cookie, any not listed above (specify type)

DIVISION 7: BARS size (2 1/2" x 3") (include recipe with entry)

Entry constitutes: **4** bars (size 1 1/2' X 3")

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-7-1	Brownies	CU-7-4	Other baked bars
CU-7-2	Fruit bars	CU-7-5	No bake bars
CU-7-3	Layer bars		

DIVISION 8: PIES (include recipe with entry)

JUDGING CRITERIA:

Prepared mixes cannot be used. No cream or refrigerated fillings. An entry consists of a whole pie. Pies will be judged on the following:

Appearance - Even brown color, perforations well distributed and adequate for escape of steam

Filling - Adequate in amount, uniform in texture, smooth consistency, fruit well cooked, neither too dry nor too juicy.

Crust - Tender, flaky and crisp

Flavor - In fruit filling, flavor of fruit should be predominating, no distinct flat flavor, free from excessive sweetness, or flavor of uncooked starch.

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-8-1	Tarts (4), no cream	CU-8-7	Pecan or any other nut
CU-8-2	Apple	CU-8-8	Pumpkin
CU-8-3	Berry (any kind)	CU-8-9	Rhubarb
CU-8-4	Cherry	CU-8-10	Unfilled pastry pie shell
CU-8-5	Peach	CU-8-11	Unfilled crumb pie crust
CU-8-6	Any other pie, no cream		

DIVISION 9: FOODS OF ALL NATIONS (include recipe and name of country with entry)

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-9-1	Cakes	CU-9-6	Other breads
CU-9-2	Coffee Cake	CU-9-7	Special pastry
CU-9-3	Yeast breads	CU-9-8	Lefse
CU-9-4	Cookies	CU-9-9	Tortillas
CU-9-5	Sweet rolls	CU-9-10	Food of all nations, any other (specify type)

SECTION B: OPEN HONEY and CANDY

DIVISION 10: HONEY AND CANDY (include recipe with entry)

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-10-1	Strained honey, 1clear glass container	CU-10-9	Mints
CU-10-2	Comb honey	CU-10-10	Nut brittle
CU-10-3	Almond Roca	CU-10-11	Turtles
CU-10-4	Caramels	CU-10-12	Hand dipped chocolates
CU-10-5	Divinity	CU-10-13	Lollipop or hard candy
CU-10-6	Toffee	CU-10-14	Any other candy (specify type)
CU-10-7	Fudge, made with sugar and chocolate	CU-10-15	Any other fudge (specify type)
CU-10-8	Fudge, made with marshmallow creme		

SECTION C: SPECIAL DIET FOODS

DIVISION 11: SPECIAL DIET FOODS (include recipe with entry)

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-11-1	Breads and rolls	CU-11-7	Gluten Free (specify type)
CU-11-2	Cakes	CU-11-8	Sugar Free (specify type)
CU-11-3	Cookies	CU-11-9	Gluten Free yeast bread
CU-11-4	Jam/jelly	CU-11-10	Gluten Free yeast rolls
CU-11-5	High-energy cookies/snacks	CU-11-11	Gluten Free quick bread
CU-11-6	Any other (specify type)		

SECTION D: ADULT BEER and WINE

DIVISION 12: HOMEMADE WINES

REGULATIONS:

1. Type of wine and year made should be clearly stated on the bottle, **NO LABEL OR PERSONAL INFORMATION.**
2. Two bottles constitute an entry. One bottle will be opened and sampled; the other will be used for display.
3. All wine entries must be in standard wine or champagne bottles and fitted with a cork.
4. Sparkling wine corks wired on or capped.
5. Exhibitor may request refrigeration of wine before judging. Let staff know if this is needed.
6. Open only to home wine makers, 21years of age or older. No commercial wine makers.
7. Each wine entered will be judged on its own merits and by more than one judge.
8. Persons entering their wines are responsible for determining the specific gravity and for entering them in the correct class. *Specific gravity* should be entered on the entry form immediately following the descriptions.
9. Dry wine is defined as 1.003 and below specific gravity on your hydrometer.
10. Wines entered in the wrong class will not be judged
11. If necessary, due to space constraints, only prize-winning wines will be displayed.
12. Each exhibitor may enter only once in each class.
13. Wines will be judged on clarity, color, aroma & bouquet, acid, sugar, body, flavor and balance.
14. **Labels entered in label competition must be bottle-sized, un-mounted and submitted in a white plain envelope.**

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

Fruit/Berry Wines

CU-12-1	Berry, Dry	CU-12-4	Fruit, White Sweet
CU-12-2	Berry, Sweet	CU-12-5	Fruit, Red Dry
CU-12-3	Fruit, White Dry	CU-12-6	Fruit, Red Sweet

Country Wines

CU-12-7	Vegetable	CU-12-9	Mead
CU-12-8	Flower	CU-12-10	Rhubarb

Grape Wines - Non-Varietal, Blends, Unknown or Non-Wine Grapes

CU-12-11	Grape, Red Dry	CU-12-14	Grape, White Sweet
CU-12-12	Grape, Red Sweet	CU-12-15	Grape, Blush Dry
CU-12-13	Grape, White Dry	CU-12-16	Grape, Blush Sweet

Sweet Grape Wines - Varietal

CU-12-17	Grape, Red Dry	CU-12-20	Grape, White Sweet
CU-12-18	Grape, Red Sweet	CU-12-21	Grape, Blush Dry
CU-12-19	Grape, White Dry	CU-12-22	Grape, Blush Sweet

Dry Dessert Wines

CU-12-23	Fruit/Berry, Country, Grape Non-Varietal, Grape Varietal
CU-12-24	Sherry/Port

Sparkling Wines

CU-12-25	Fruit/Berry, Country, Grape Non-Varietal, Grape Varietal
CU-12-26	Other Wine not listed (specify type)
CU-12-27	Fruit Liqueur (a sweet flavored alcoholic liquor - specify type)
CU-12-28	Brandy Liqueur (an alcoholic liqueur distilled from wine or fermented fruit juice, dying to flavor or preserved with brandy - specify type)
CU-12-29	Any personal wine label, un-mounted

DIVISION 13: HOMEMADE BEERS

REGULATIONS:

1. Type of beer and year made should be clearly stated on the bottle. **NO LABEL OR PERSONAL INFORMATION.**
2. Two bottles constitute an entry. One bottle will be opened and sampled, the other will be used for display.
3. All beer entries must be in 12-22 oz. amber beer bottles.
4. Beers will be refrigerated until judging, (unless stated otherwise).
5. Open to only home brewers, 21 years of age or older. No commercial brewers.
6. Each beer entered will be judged on its own merit and by more than one judge.
7. Persons entering their beer are responsible for entering it in the correct class. Beers entered in the wrong class will not be judged.
8. If necessary, due to space constraints, only prize-winning beers will be displayed.
9. Each exhibitor may enter only once in each class.
10. Beers will be judged on aroma, appearance, in-mouth flavor, in-mouth body, drinkability and overall impression.
11. **Labels entered in label competition must be bottle-sized, un-mounted and submitted in a plain white envelope.**

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-13-1	Pale Ale	CU-13-8	American Lager
CU-13-2	Brown Ale	CU-13-9	Pilsner
CU-13-3	Belgian Ale	CU-13-10	Bock
CU-13-4	Amber Ale	CU-13-11	Wheat
CU-13-5	Barley Wine	CU-13-12	Any Fruit or Herb Ale
CU-13-6	Porter	CU-13-13	Any ale or lager not listed (specify type)
CU-13-7	Stout	CU-13-14	Any personal beer label, un-mounted

SECTION E: OPEN CANNING & PRESERVING

REGULATIONS:

1. The food preservation labels need to have the following information: (**Entries without required labeling will not be judged**) - (**no personal information such as name address, etc.**)
 - Name of product
 - Date of preservation,
 - Type of preservation (hot water or pressure canner)
 - Length of preservation.

2. All entries must have been preserved within the last year (12 months). If fresh produce is used, the exhibit should have been preserved within the last growing season; in no case should this exceed one year.
3. **Entries must include recipe and the source of the recipe.**
4. Unsealed exhibits or products showing signs of spoilage will not be judged.
5. If the food is canned, the label must state whether the food was hot or raw packed, boiling water or pressure canned.
6. An exhibit may not have been previously entered in the same event.
7. Judges are instructed not to award a premium or placing unless the exhibits are worthy.
8. Exhibits usually will not be judged by tasting; visual inspection will be used for the most part. However, jars may need to be opened when spoilage is suspected or differences among entries are very small.
9. Youth exhibits are judged separately from adults.
10. **The decisions of the judges are final.**
11. Foods that are opened during judging will be labeled by the judges and **should not be eaten when the fair or event is over**. Any foods that are considered hazardous to consume will be disposed of by the judges or fair attendants (this includes the jar or packaging that contains the food).

Additional Considerations for Canned Foods

1. The MSU Extension Service- Cascade County is a good source to make sure you have the most up-to-date USDA canning and food preservation information.
2. Canned products must be canned in clear, standard (half-pint, pint and quart) jars in good condition with new, two-piece canning lids (flat lid and band).
3. Jams, jellies, marmalades and preserves sealed with paraffin will not be judged; these products must be heat sealed (canned).
4. Fancy padded lids, fabric overwraps or cozies interfere with the judging process and should not be used.

Additional Considerations for Dried Foods

1. Dried foods may be handled by judges to determine stage of doneness.
2. Dried foods should be displayed in appropriate storage containers (glass jars with rust-free lids, heavy-weight plastic food-quality bags, vacuum-sealed plastic food bags, etc.)

Judging Home Canned Foods

Basics of Acceptable Entries, Processing Method and Recipe

1. The first thing to consider is the processing method and choice of foods. The label should have a **time and temperature** (boiling water or pressure process) combination that is recommended for that food in the latest edition of the USDA Complete Guide to Home Canning.
2. Low acid foods must be pressure canned. These foods include meats, poultry, seafood, vegetables and some combination foods such as soup mixes, spaghetti sauce with meat and salsas.
3. Acid and appropriately acidified foods (expected pH less than 4.6) such as pickles may be processed in a boiling water canner. However, many fruits also have published pressure canning alternative processes.
4. Jams, jellies and fruit preserves should be processed in a boiling water canner.
5. **Open kettle canning (putting hot food in jar, putting the lid on it and giving no further processing) is not acceptable for any canned product. All entries must meet the National Center for Home Food Preservation Judging Criteria or will be disqualified by judges.**
7. Soup mixes or other foods with thickeners (like flour or starch), cream or milk, pasta/noodles or rice are not permitted.

Containers

1. Clear, clean standard (usually half-pint, pint or quart) home canning jars in good condition with two-piece metal canning lids (flat lid and band) must be used. Regular or wide-mouth styles may be used. The jar size should match available processing recommendations. For example, USDA does not have processes for some foods in quart jars such as fish, mushrooms, cream style corn and marinated peppers.
2. There are 12-ounce canning jars with the recommended two-piece metal canning lids (flat lid and band) available. Their popularity is increasing for use with jams, jellies and fruit butters as well as some other preserves. If there is not a USDA recommended process time specifically for the 12-ounce jar, the pint jar canning process is to be used under current USDA recommendations. The process time for pints cannot be reduced for the smaller size jar size however. **If the USDA canning recommendations only provide a process for a half-pint jar size, then the 12-ounce jar would be disqualified for lack of a recommended USDA process time.**

3. Commercial jars such as the ones used for mayonnaise, peanut butter, coffee, tomato sauces, pickles, and jelly will not be allowed. These jars cannot be recommended for home canning. Irregular shapes and volumes of jars can cause inadequate heat penetration during processing and an unsafe product may result. In addition, many of these jars are more likely to break during processing and are less likely to seal properly. *If a product is canned in an unacceptable container, it will be disqualified.
4. Today's home canning lid of choice is the two-piece lid consisting of a flat medal lid held in place by a metal band. The flat lids must be brand new each time a jar is filled. It should show no signs of rusting or of food or liquid dried to the outside. Bands should be clean and free of rust. They should not be bent or misshapen.
5. The old brand Mason jars cannot be used, due to age. They are unsafe and do not hold a seal.

Pack

Headspace is the empty space between the food in the jar and its lid. It is important to maintain proper headspace because it can affect safety as well as quality of food. Recommended headspace allowances are as follows:

- a. ¼ inch for jams and jellies
- b. ¼ inch for apple juice, grape juice, and fruit puree
- c. ½ inch for other fruit products, pickles, and tomatoes processed in a water bath canner
- d. 1 inch for USDA fruit pie fillings with clear jellies
- e. ½ inch for green tomato pie filling
- f. 1 inch for vegetables, meat, or other products processed in a pressure canner (1 to 1 ½ inches for quart jars of fresh lima beans; see individual directions)
- g. 1 ¾ inches for poultry

The manner in which the food is packed in the jar is important. The most important consideration in judging the pack of canned food is its safety. Food must be packed into the jar in a way that allows heat to easily penetrate throughout the jar's contents.

Appearance of Contents

1. The canned food should be in piece sizes and shapes that are appropriate to product (recommended in processing directions). The pieces should be uniform in size. Consistency of piece sizes in pickles, relishes, mixed vegetables and fruit preserves is considered a quality characteristic to be determined by the judge. Fancy cut foods (stars, hearts, etc.) will be disqualified due to different processing times of foods.
2. If processing recommendations call for peeled fruit or vegetables, food with peels and skins should be disqualified. Peels and skins can carry high numbers of microorganisms. Including them in recipes where this practice is not recommended can lead to survival of potentially harmful microorganisms.
3. The texture of the product should appear tender but not mushy. The product should hold its shape and show no signs of overcooking. Edges of food pieces can be examined carefully to detect signs of mushiness or excessive softness.
4. Any liquid in the canned product (sugar syrup covering fruit pieces, brines in pickles, meat juices, etc.) should be reasonably clear and free of cloudiness or sediment.
5. The color of the canned product should be that of a well-cooked product. Foods that look raw or just cut most likely have not been under processed. The color should be uniform and show no signs of over or under processing. Darkening of food pieces is an undesirable quality and can result from too much air being trapped in headspace, use of raw packs, excessively tight bands during canning, or poor-quality raw food.

Attractiveness

An exhibitor in a competitive event can, and should, expect the judges to use subjective decisions about the attractiveness of the display, especially if competition is close.

1. The cleanliness of the containers and lids will influence subjective decisions. Neatness and cleanliness of labels will also play a role in overall impression of the entry.
2. Exhibitors should give consideration to the following as contributions to attractiveness of the entry:
 - a. Naturalness and brightness of color
 - b. Good proportions of solids to liquids
 - c. Absence of excessive air, no darkening of food at the top of the jar, headspace
 - d. Shininess of the lid and band
3. If Fair rules call for more than one jar of the product to be submitted, both jars should be of the same type and size of container. The contents in multiple jars should be consistent or similar in appearance.
4. Labels on preserved foods should be clean, neat and easy to read, and contain all information required by the event's guidelines.

USDA Preserved Foods Guidelines

1. Current USDA guidelines must be followed for all food preservation entries.
2. All canned, pickled, and soft spread entries **MUST** be labeled with the following information:
 - a. contents
 - b. date processed
 - c. processing method (pressure or water bath)
 - d. processing time
 - e. pounds pressure used and
 - f. type of pack (if relevant) or they will be disqualified. Do not cover brand of jar or lid with label.
1. Please specify type for all entries where the class name is not specific.
2. All dried foods must be displayed in small, clear glass jars with screw-on lids or clear, heavy-duty sealed plastic bags.
 - b. All canned entries shall consist of sealed, standard canning jars. Must be clean and have clean ring. All canning lids and jars must be the same brand (Ball with Ball, Kerr with Kerr, etc.). New lids and rings must be used.
3. All exhibits must have been made from natural, basic materials by the exhibitor within the last year.
4. All low-acid foods should be processed in a pressure canner.
5. Canned fruits, vegetables, and meats will not be opened by judges. Other preserved food entries will be opened.
6. Exhibitors must be ages 10 and older.
7. See Canning/Preserving Guidelines at end of class descriptions.

DIVISIONS

14	DRIED FOODS	19	JAMS
15	CANNED FRUIT	20	BUTTER
16	CANNED VEGETABLES	21	PRESERVES (CHUNKS OF FRUIT)
17	CANNED MEAT	22	CONSERVES
18	JELLY AND MARMALADE	23	PICKLES AND RELISHES

DIVISION 14: DRIED FOODS

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; "**SWEEPSTAKES**" \$5.00

CLASSES:

- CU-14-1 Individual dried fruit (specify type)
- CU-14-2 Group of three dried fruits, not to include dried fruit entered in class 184(specify type)
- CU-14-3 Individual dried vegetable (specify type)
- CU-14-4 Dried onions
- CU-14-5 Dried peppers
- CU-14-6 Group of dried vegetables (3), not to include those listed in other classes (specify type)
- CU-14-7 Individual dried herb (specify type)
- CU-14-8 Group of dried herbs (3), not to include herb entered in class 190 (specify type)
- CU-14-9 Meat (specify type)
- CU-14-10 Fruit leather (specify type)
- CU-14-11 Noodles, pasta (please identify type)
- CU-14-12 Trail snacks (specify type)

DIVISION 15: CANNED FRUIT

JUDGING CRITERIA: Canned fruit will be judged on the following: Fruit should be selected carefully and should have characteristic flavor with as perfect form as possible. Solid, economical, and attractive pack is desirable with only enough clear syrup to fill spaces. One jar of fruit constitutes an entry. Please include recipe.

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; "**SWEEPSTAKES**" \$5.00

CLASSES:

- | | | | |
|---------|----------------------------------|---------|-------------|
| CU-15-1 | Applesauce | CU-15-3 | Apricots |
| CU-15-2 | Other fruit sauce (specify type) | CU-15-4 | Blueberries |

- CU-15-5 Cherries
- CU-15-6 Peaches
- CU-15-7 Pears
- CU-15-8 Pineapple

- CU-15-9 Mixed fruit
- CU-15-10 Any other fruit (specify type)
- CU-15-11 Fruit pie filling (specify type)

DIVISION 16: CANNED VEGETABLES

JUDGING CRITERIA:

Canned vegetables will be judged on the following:

Selection - Uniform size, shape and ripeness

Color - Natural color of vegetable

Pack - Economical and uniform

Condition of solids - Firm, tender

Condition of liquids - Clear

Include recipe please

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

- CU-16-1 Asparagus
- CU-16-2 Beets
- CU-16-3 Beans, green, wax or snap
- CU-16-4 Brussel sprouts
- CU-16-5 Mixed vegetables for soup
- CU-16-6 Sauerkraut
- CU-16-7 Tomatoes, stewed (celery, onion, and green pepper)
- CU-16-8 Tomatoes, quartered
- CU-16-9 Vegetable juice (specify type)
- CU-16-10 Other vegetables (specify type)
- CU-16-11 Specialty sauces-please include recipe to facilitate judging

DIVISION 17: CANNED MEAT

JUDGING CRITERIA:

Canned meat will be judged on the following:

Appearance - Pieces of uniform size, with a little but not too much fat

Pack-Solid - economical and attractive

Condition of solids - Firm and tender

Include recipe on 3x5 card

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

- | | | | |
|---------|--|---------|------------|
| CU-17-1 | Beef | CU-17-5 | Chili |
| CU-17-2 | Poultry (includes chicken, turkey, etc.) | CU-17-6 | Fish |
| CU-17-3 | Pork | CU-17-7 | Meat stock |
| CU-17-4 | Wild game | | |

DIVISION 18: JELLY AND MARMALADE

JUDGING CRITERIA:

Paraffin seals are not recommended by USDA and will not be judged. Jelly will be judged on the following:

Color and Clearness- Color determined by kind of fruit, should be clear, not cloudy

Consistency- Should retain shape when removed from glass, should quiver, tender

Texture- Smooth and free from graininess, determined by feel in mouth.

Flavor- Pronounced and corresponding to natural fruit flavor.

Marmalades will be judged on the following: small pieces of fruit should be suspended in the transparent jelly. Color should be bright and good for that type of fruit.

Include recipe on 3x5 card.

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-18-1	Apple jelly	CU-18-11	Strawberry jelly
CU-18-2	Blueberry jelly	CU-18-12	Fruit in combination jelly
CU-18-3	Cherry jelly	CU-18-13	Wild fruit jelly
CU-18-4	Chokecherry jelly	CU-18-14	Syrup, any kind (specify type)
CU-18-5	Currant jelly	CU-18-15	Any other jelly, not listed (specify type)
CU-18-6	Grape jelly	CU-18-16	Orange marmalade
CU-18-7	Mint jelly	CU-18-17	Any other fruit marmalade (specify type)
CU-18-8	Other berry jelly (specify type)	CU-18-18	Any other marmalade (specify type)
CU-18-9	Vegetable jelly (tomato, pepper, etc.)	CU-18-19	Ice cream topping, any fruit (specify
CU-18-10	Plum jelly		

DIVISION 19: JAMS

JUDGING CRITERIA:

Jam will be judged on the following:

Color and Clarity – Soft mass of fruit and syrup is a good bright color

Consistency – Thick and of good consistency

Include recipe on 3 x 5 card.

ENTRY FEE: \$1.25

PREMIUMS: 1st - \$3; 2nd - \$2; 3rd - \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-19-1	Apricot	CU-19-9	Plum
CU-19-2	Blackberry	CU-19-10	Raspberry
CU-19-3	Blueberry	CU-19-11	Strawberry
CU-19-4	Cherry	CU-19-12	Wild berry
CU-19-5	Grape	CU-19-13	Freezer jams
CU-19-6	Huckleberry	CU-19-14	Fruit in combination
CU-19-7	Peach	CU-19-15	Any other (specify type)
CU-19-8	Pineapple or pineapple combinations		

DIVISION 20: BUTTER

JUDGING CRITERIA:

Butter will be judged on the following:

Consistency – Gelled, smooth, not too thick

Color – Good

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-20-1	Apple
CU-20-2	Peach
CU-20-3	Pear
CU-20-4	Any other butter (specify type)

DIVISION 21: PRESERVES (CHUNKS OF FRUIT)

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-21-1	Peach	CU-21-3	Strawberry
CU-21-2	Plum	CU-21-4	Any other preserve (specify type)

DIVISION 22: CONSERVES

Should be two or more fruits combined, being cooked with sugar until it is thick. A true conserve contains nuts and raisins, but they may be added to or omitted from any recipe.

Include recipe on 3x5 card.

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-22-1	Grape	CU-22-4	Rhubarb
CU-22-2	Peach	CU-22-5	Strawberry
CU-22-3	Plum	CU-22-6	Any other conserve (specify type)

DIVISION 23: PICKLES AND RELISHES

Boiling hot water bath for best results.

Include recipe on 3x5 card.

ENTRY FEE: \$1.25

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1.25; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-23-1	Flavored Vinegar	CU-23-12	Fruit pickles
CU-23-2	Cucumber, dill	CU-23-13	Beet relish
CU-23-3	Cucumber, relish	CU-23-14	Corn relish
CU-23-4	Cucumber, sweet	CU-23-15	Green tomato relish
CU-23-5	Dilly beans	CU-23-16	Zucchini relish
CU-23-6	Beet pickles	CU-23-17	Green tomato mincemeat
CU-23-7	Bread and butter pickles	CU-23-18	Pickled peppers
CU-23-8	Green tomato pickles	CU-23-19	Zucchini pickles
CU-23-9	Mixed pickles or mustard pickles	CU-23-20	Salsa (please include recipe)
CU-23-10	Onion pickles	CU-23-21	Other pickles or relish (specify type)
CU-23-11	Garlic pickles		

SECTION F: JUNIOR AGES 12 and UNDER

DIVISION 24: JUNIOR AGES 12 and UNDER

REGULATIONS:

1. Entries limited to ages 12-under **PLEASE PUT AGE ON CULINARY ENTRY FORM.**
2. ***NOTE: For safety reasons, Jams & Jellies and Preserving is limited to ages 8 to 12.***
3. Items entered to be the sole work of the exhibitor, unless otherwise stated in these sections.
4. Refer to **REGULATIONS** and **JUDGING CRITERIA** in the **BAKED FOODS** section for similar entries.
5. Include recipe with all entries **on a 3x5 card.**
6. Decorated cakes, cupcakes and cookies are not real or edible. Judging will be on frosting decoration designs. **No plastic or artificial decoration allowed.** If there is an **edible suspended** in the air decoration you may use a coated wire for this purpose.
7. **No pre-packaged mixes** of any kind are to be used in these division classes. **MADE FROM SCRATCH ONLY.**
8. There is **no entry fee** for this division and classes.
9. Junior age exhibitors may choose to enter in Open Class, but they may not enter in both Junior and Open Class. The exception is when there is no class listed for the entry. Entry fees of \$1.25 per entry apply when entering in Open Class.
10. Indicate when entering if you will pick up a portion of your baked entry on Thursday, July 29, 12 – 4pm.

DIVISION 24: COOKIES AND BARS (2 1/2"x3")

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-24-1	Sugar cookies, qty 4	CU-24-5	Snicker doodles, qty 4
CU-24-2	No bake cookies, qty 4 (specify type)	CU-24-6	Other cookies, qty 4 (specify type)
CU-24-3	Chocolate chip cookies, qty 4	CU-24-7	Brownies, qty 4 (specify type)
CU-24-4	Peanut butter cookies, qty 4	CU-24-8	Any other bar cookie, qty 4 (specify type)

DIVISION 24: BREADS

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-24-12	Muffins, qty 4 (specify type)	CU-24-16	100% whole wheat bread
CU-24-13	Biscuits, qty 4 (specify type)	CU-24-17	Yeast bread-specify type
CU-24-14	Cornbread	CU-24-18	Yeast rolls, qty 4 (specify type)
CU-24-15	Quick bread (specify type)	CU-24-19	Cinnamon rolls

DIVISION 24: DECORATED COOKIES & CAKES: See Division 5 for guidelines

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-24-25	Decorated cookies, qty 4 (specify type)
CU-24-26	Decorated cupcakes, qty 4 (specify type)
CU-24-27	Decorated cake, (specify type)

DIVISION 24: CAKE, CANDY, PIES, SYRUP, HONEY & HONEY COMB

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-24-35	Cupcakes, unfrosted, qty 4 (specify type)	CU-24-39	Syrup (specify type)
CU-24-36	Cakes (specify type)	CU-24-40	Combed Honey (specify type)
CU-24-37	Candy, qty 4 (specify type)	CU-24-41	Strained Honey (specify type)
CU-24-38	Pie, no cream (specify type)		

DIVISION 24: JAMS & JELLIES

REGULATIONS:

1. Entrant must pack or fill jars on own.
2. Filling Jar with hot product (adult may assist)
3. Removing lids from hot water before banding. (adult may assist)
4. Entrant to secure band as tight as they can. (One final twist to tighten by adult)
5. Include recipe with entry on 3x5 card.

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-24-45	Jelly (specify type)	CU-24-47	Freezer jams, ages 8-9 (specify type)
CU-24-46	Jam (specify type)	CU-24-48	Freezer jams, ages 10-12 (specify type)

DIVISION 24: PRESERVING

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-24-55	Pickles (specify type)
CU-24-56	Relish (specify type)
CU-24-57	Canned fruit (specify type)
CU-24-58	Canned vegetables (specify type)

SECTION G: YOUTH AGES 13 -18

DIVISION 25: YOUTH AGES 13-18

1. REGULATIONS:

2. Entries limited to ages 13 - 18. **PLEASE PUT AGE ON CULINARY ENTRY FORM.**
3. Items entered to be the sole work of the exhibitor.
4. Refer to **REGULATIONS** and **JUDGING CRITERIA** in the **BAKED FOODS** section for similar entries.
5. Include recipe with all entries **on a 3x5 card.**
6. Decorated cakes, cupcakes and cookies are not real or edible. Judging will be on frosting decoration designs.
7. **No plastic or artificial decoration allowed.** If there is an **edible suspended** in the air decoration you may use a coated wire for this purpose.

8. **No pre-packaged mixes** of any kind are to be used in these division classes. **MADE FROM SCRATCH ONLY.**
9. There is **no entry fee** for this division and classes.
10. Youth age exhibitors may choose to enter in Open Class, but they may not enter in both Youth and Open Class. The exception is when there is no class listed for the entry. Entry fees of \$1.25 per entry apply when entering in Open Class.
11. Indicate when entering if you will pick up a portion of your baked entry on Thursday, July 29, 12 – 4pm.

DIVISION 25: COOKIES AND BARS

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-25-1	Sugar cookies, qty 4	CU-25-5	Snickers doodles, qty 4
CU-25-2	No bake cookies, qty 4 (specify type)	CU-25-6	Other cookies, qty 4 (specify type)
CU-25-3	Chocolate chip cookies, qty 4	CU-25-7	Brownies, qty 4 (specify type)
CU-25-4	Peanut butter cookies, qty 4	CU-25-8	Any other bar cookies, qty 4 (specify type)

DIVISION 25: BREADS

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-25-12	Cornbread	CU-25-15	Yeast bread (specify type)
CU-25-13	Quick bread-specify type	CU-25-16	Yeast rolls, qty 4 (specify type)
CU-25-14	100% whole wheat bread	CU-25-17	Cinnamon rolls

DIVISION 25: DECORATED COOKIES & CAKES: See Division 5 for guidelines

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-25-25	Decorated cookies, qty 4 (specify type)	CU-25-27	Decorated cake, (specify type)
CU-25-26	Decorated cupcakes, qty 4 (specify type)	CU-25-28	Gingerbread houses

DIVISION 25: CAKE, CANDY, PIES, SYRUP, HONEY & HONEY COMB

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-25-35	Cupcakes, unfrosted, qty 3 (specify type)	CU-25-39	Syrup-specify type
CU-25-36	Cakes (specify type)	CU-25-40	Combed Honey (specify type)
CU-25-37	Candy, qty 4 (specify type)	CU-25-41	Strained Honey (specify type)
CU-25-38	Pie, not cream (specify type)		

DIVISION 25: JAMS & JELLIES

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-25-45	Jelly (specify type)
CU-25-46	Jam (specify type)
CU-25-47	Freezer jams (specify type)

DIVISION 25: PRESERVING

PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-25-55	Pickles or relish (specify type)
CU-25-56	Canned fruit (specify type)
CU-25-57	Canned vegetables (specify type)