

NOTE PLEASE READ CAREFULLY. DEPARTMENT HAS BEEN REVISED.

ENTRY and DATES, JUDGING, and QUANTITIES MAY HAVE BEEN CHANGED.*



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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, 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 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 92nd YEAR OF THE MONTANA STATE FAIR"

2023 SCHEDULE OF EVENTS

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

Please Use Culinary Forms

Wednesday, July 5- Monday, July 24	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 25</u>	8am – 7pm	<u>All Division Entries Due Today.</u> <u>Gingerbread House People's Choice Contest Entries Due Today.</u> <u>Accepting all other Contest Entry forms. Read all information and deadlines for each contest.</u>
<u>Wednesday, July 26</u>	10am – 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 27</u>	12-4pm	<u>Baked and Freezer food pickup.</u>
Friday, July 28	12 noon 12-10pm	Fair opens to the public People's Choice: Vote for your favorite Gingerbread House
<u>SATURDAY, JULY 29</u>	2:30pm-4pm 4:30pm Noon-10pm	<u>Montana Wheat & Barley Culinary Contest: Brioche Bread</u> Entries accepted Judging. Winners announced after judging. People's Choice: Vote for your favorite Gingerbread House
<u>SUNDAY, JULY 30</u>	Noon-2:30pm 4:30pm Noon-10pm	<u>Ace Hardware: Chili Contest</u> Entries accepted Judging. Winners announced after judging People's Choice: Vote for your favorite Gingerbread House

2023 SCHEDULE OF EVENTS, continued

MONDAY JULY 31

4-5:45pm
6pm
Noon-10pm

Crooked Tree: Petit Four Contest

Entries accepted
Judging. Winners announced after

People's Choice: Vote for your favorite Gingerbread House

TUESDAY AUGUST 1

4-5:45pm
6pm
Noon-10pm

King Author Flour: Fruit Filled Cinnamon Rolls Contest

Entries accepted
Judging. Winners announced after judging

People's Choice: Vote for your favorite Gingerbread House

WEDNESDAY AUGUST 2

4-5:45
6pm
Noon-10pm

E.W. Guittard: Valentine's Day Chocolate Cake Contest

Entries accepted
Judging. Winners announced after judging

People's Choice: Vote for your favorite Gingerbread House

Thursday, August 3

5:30pm

***Cascade County Homemakers and Culinary Awards Ceremony
Gingerbread House People's Choice winner announced***

FRIDAY, AUGUST 4

4 – 5:45pm
6pm

Super 1 Foods, Featuring C & H Sugar:

White Chocolate Mocha Fudge Contest

Entries accepted
Judging. Winners announced after judging.

SATURDAY AUGUST 5

2:30-4pm
4:30pm

"Kidz" Snack Pizzas Contest

Entries accepted
Judging. Winners announced after judging

Sunday, August 6

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.

- **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 HAVE BEEN MANY CHANGES TO THE BOOK. PLEASE LOOK CLOSELY. IF YOU CAN'T FIND IT, PLEASE CALL ME (Kaylyn at 406-899-2341)**

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 28th through August 5th (8am to 6pm) and August 6th through 10th (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**

2023 Culinary Contest Registration Form

Completed form can be pre-entered in the Entry Office from July 5 through July 24 or delivered to the Culinary Department in Family Living on Tuesday, July 25, 2023, 8am – 7pm.

Forms may also be accepted on the day of contest at Entry Time. Please see individual Contest Regulations for information

Full Name (Print): _____

Complete Address: _____

Phone Number _____ Email: _____

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

- # 1 _____ Montana Wheat & Barley Culinary Contest: Brioche Bread
- #2 _____ Ace Hardware: Chili Contest
- #3 _____ Crooked Tree: Petit Four Contest
- #4 _____ King Arthur Flour Baking Contest: Fruit filled Cinnamon Rolls
- #5 _____ E.W. Guittard Rich Chocolate Contest: Valentine’s Day Chocolate Cake
- # 6 _____ Gingerbread House Contest: People’s Choice
Completed house and this form are both due on July 25th,2023, 8am-7pm
- #7 _____ Super 1 Foods featuring C&H Sugar:
White Chocolate Mocha Fudge Contest
- #8 _____ “Kidz” Snack Pizzas

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 92ND MONTANA STATE FAIR

2023 CULINARY CONTESTS

Saturday, July 29:	# 1	Montana Wheat & Barley Culinary Contest: Brioche Bread
Sunday, July 30:	# 2	Ace Hardware: Chili Contest
Monday, July 31:	# 3	Crooked Tree: Petit Four Contest
Tuesday, August 1:	# 4	King Arthur Flour Baking Contest : Fruit filled Cinnamon Rolls
Wednesday August 2:	# 5	E.W. Guittard Rich Chocolate Contest: Valentine's Day Chocolate Cake
Thursday August 3:	# 6	People's Choice: Gingerbread House Contest:
Friday, August 4:	# 7	Super 1 Foods, Featuring C&H Sugar: White Chocolate Mocha Fudge Contest
Saturday, August 5:	# 8	"Kidz" Snack Pizza Contest

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 during registration for open class competition on Tues, Division Entry Day from 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, online 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: Brioche Bread

ENTRY FORM AVAILABLE: Wednesday, May 29th, 2023. Forms available at MSU Cascade County Extension Office, 3300 3rd St NE or online at msuextension.org/cascade; 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 29, 2023, at 4:30pm

CONTEST DATE: Saturday, July 29, 2023

ENTRY DROP OFF: 2:30 - 4pm on Saturday, July 29, 2023 (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 29th, 2023. 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 (7-18), adults (19-64), seniors (65+) 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 visitor to the Montana state fair.
5. Encourage the use and art of wheat and barley baking in the form of a Whole Wheat Focaccia bread.

DEFINITION OF WHOLE WHEAT PULL BRIOCHE:

Dating back to 1404, Brioche bread is known to be from Normandy (North-West France). Brioche is known to be a soft, cakelike French bread that is slightly sweet and has a high butter to flour ratio. The high egg and butter content help give brioche bread the rich and tender crumb and the egg wash to give it a dark, golden, and flakey crust. Brioche has many uses in cuisine and is used in savory and sweet dishes. Brioche is a yeasted bread, often served for breakfast or teatime with coffee or hot chocolate.

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 Focaccia 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 – 64)
 - c. Senior (over 65)
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
 - 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 **YEAST** 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 focaccia 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:** 20 points
- **Color and Texture:** 20 points
- **Flavor:** 50 points
- **Creativity:** 10 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 2020 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.

For assistance with the 2019 Wheat and Barley Contest please contact
MSU Cascade County Extension Office at (406) 454-6980 or email katrin.finch@montana.edu



Recipe Name: _____

Yield: _____ Grain selection: _____

Serving Size: _____

Amount (1/4, 1/3, ½, etc.)	Unit (tsp, Tbsp., cup, etc)	Ingredient

Procedure/Directions:

For assistance with the 2019 Wheat and Barley Contest please contact
MSU Cascade County Extension Office at (406) 454-6980 or email katrin.finch@montana.edu

Contest #2



ACE HARDWARE Chili Contest

Do you have a chili that you take to the super bowl party and there is never any left? Well bring it on down to the Montana State Fair and wow the judges.

CONTEST DATE: July 30th, 2023

PLACE: Family Living Center

ENTRY DELIVERY: Sunday July 30th, 2023, from Noon-2:30pm

JUDGING: 3pm winners announced after judging

DIVISIONS: Open Competition Ages 17 and up

SPONSORED BY: Ace Hardware and the Montana State Fair

PRIZES:

- 1st \$35.00 Ace Hardware Gift Card
- 2nd \$25.00 Ace Hardware Gift Card
- 3rd \$15.00 Ace Hardware Gift Card

JUDGING CRITERIA:

Aroma	25pts
Consistency (too thick or thin)	25pts
Appearance	25pts
Balance of spices and taste	50pts
Presentation	50pts
Total	175pts

RULES:

1. Entry is to be a creation of your own recipe.
2. Entries are to be prepared at home and brought to the Family Living Center.
3. Entry is to be made from scratch.
4. All recipes must be created by the contestant and will become the property of the Montana State Fair and maybe edited, adapted, copyrighted, published and used by them for publicity without compensation to the contestant.
5. Three (3) recipes must be clearly written or typed on 8.5"x11" 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.**

Our generous sponsor, Ace Hardware, stocks a wide variety of chili spices and cookware, along with most anything else you may need to keep your household running smoothly. Please stop by and support this locally owned business. Ace Hardware is ready to help you with any problem you can come up with.

Contest #3

CROOKED TREE

Petit Four Contest

Alright, who is ready for a tea party, or a special luncheon treat?
Bring the judges your best Petit Four.

CONTEST DATE: July 31st, 2023

PLACE: Family Living Center

ENTRY DELIVERY: Monday July 31st, 2023, from 4:30-5:45pm

JUDGING: 6pm winners announced after judging

DIVISIONS: Open Competition Ages 17 and up

SPONSORED BY: Crooked Tree Coffee and the Montana State Fair

PRIZES:

- 1st \$25.00 Crooked Tree Gift Card
- 2nd \$15.00 Crooked Tree Gift Card
- 3rd \$10.00 Crooked Tree Gift Card

JUDGING CRITERIA:

Creativity	50pts
Originality	50pts
Appearance	50pts
Overall taste	50pts
Uniformity	50pts
Presentation	75pts
Total	325pts

RULES:

1. Entry is to involve the theme of the Culinary Department in its presentation.
2. Entry should be uniformed in size.
3. Entries to be prepared at home and brought to the Family Living Center
4. Entry is to be made from scratch and baked in pan size of your choice.
5. All recipes must be created by the contestant and will become the property of the Montana State Fair and maybe edited, adapted, copyrighted, published and used by them for publicity without compensation to the contestant.
6. Three (3) recipes must be clearly written or typed on 8.5"x11" white paper. Two (2) copies should have in lower left corner the entrant's name, address, and phone number. **One (1) copy should have no personal information on the sheet.**

**Our generous sponsor, Crooked Tree Coffee & Cakes is a locally owned coffeeshop serving up one-of-a-kind flavors! They offer syrups made from scratch and pastries made fresh each morning!
Please stop by and see their daily creations or place your order online and select the time and date you would like your order to be ready. Curbside delivery as well as delivery through doordash.com and delivery.com is also available!**

Contest #4



KING ARTHUR FLOUR BAKING CONTEST Fruit Filled Cinnamon Rolls

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

CONTEST DATE: Tuesday August 1st, 2023

PLACE: Family Living Center

ENTRY DELIVERY: Tuesday August 1st, 2023, 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 certificate to the Baker's Catalogue/kingarthurfLOUR.com
- 2nd: \$50 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com
- 3rd: \$25 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com

JUNIOR (7-17):

- 1st: \$40 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com
- 2nd: \$25 gift certificate to the Baker's Catalogue/kingarthurfLOUR.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 match 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 sets of prizes will be awarded per fair.
4. Each fair selects their judges for this competition. Judge's 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 2022 winner is ineligible to enter in the 2023 contest.

Contest #5



E. W. GUITTARD RICH CHOCOLATE CONTEST

Valentine's Day Chocolate Cake

CONTEST DATE: Friday, August 2nd, 2023

PLACE: Family Living Center

ENTRY DELIVERY: Friday, August 2nd from 4:00pm – 5:45pm

JUDGING: 6pm. Winners announced after judging

DIVISIONS: *Open to all ages*

SPONSORED BY: *E.W. Guittard Rich Chocolate Company, 2J's Fresh Foods, and Montana State Fair*

PRIZES:

- 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 points
Appearance	50 points.
Overall Taste -	75 points
TOTAL	225 points

RULES: *NOTE: Bulk 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 2022 winner is ineligible to enter the 2023 contest.

Contest #6

People's Choice: Gingerbread House Contest:

“This Fair is Seasoned with Love”

CONTEST VOTING: Friday, July 28th 12-10pm through Wednesday August 2nd 12-10pm. The public will determine the winners of this contest.

PLACE: Family Living Center

ENTRY DELIVERY: **Tuesday, July 25, 2023, 8am – 7pm. Registration Form and Gingerbread House are due at this time.**

THEME: Gingerbread structure of any creation, limited only by your imagination.

SPONSORED BY: Montana State Fair

DIVISIONS: *Junior* (12 and under); *Youth* (13 – 18); *Adult* (19 and older)

PRIZES: First place division winners will receive a **certificate redeemable for the 2024 Montana State Fair for one of the following options:**

- Option 1: 2 Night Show Tickets and 2 Gate Admission Tickets
- Option 2: 2 Rodeo Tickets and 2 Gate Admission Tickets
- Option 3: 2 Mighty Thomas Carnival Wristbands and 2 Gate Admission Tickets

The overall People's Choice winner will receive \$5.00 and a special rosette.

JUDGING CRITERIA: Entries will be judged on:

- Originality
- General Appearance
- Overall Impression of House/Decorations
- Colors Used in Decorations
- Design
- Piping Work and Decorations Used
- Difficulty
- Precision and Consistency of Your Theme

RULES:

1. The structure must be an original design.
2. All buildings must be placed on a wooden board, no cardboard.
Note: Entry must be positioned on a board and be able to be lifted by one person
3. The majority of the structure must be edible. Hinges and suspended decorations critical to the design may be of a nonedible nature, such as wood or metal.
4. Use creativity in abstract form if desired.

Contest #7



SUPER 1 FOODS Featuring C&H Sugar

White Chocolate Mocha Fudge Contest

CONTEST DATE: Wednesday August 4th, 2023

PLACE: Family Living Center

ENTRY DELIVERY: Wednesday August 2nd, 2023, from 4:30-5:45pm

JUDGING: 6pm and winners will be announced after judging

DIVISIONS: Open to all ages

SPONSORED BY: Super 1 Foods and the Montana State Fair

PRIZES:

- | | |
|-----------------|-------------------|
| 1 st | \$30.00 gift card |
| 2 nd | \$25.00 gift card |
| 3 rd | \$15.00 gift card |

JUDGING CRITERIA:

Creativity	50pts
Originality	50pts
Appearance	50pts
Overall taste	75pts
Total	225pts

Rules: Products available at Super 1 Foods.

1. C&H Sugar products required for this contest. **Receipt for purchase and UPC must be submitted with the entry to qualify.**
2. Entry is to be a creation of your own recipe.
3. Entries to be prepared at home and brought to the Family Living Center
4. Entry is to be made from scratch and baked in pan size of your choice.
5. All recipes must be created by the contestant and will become the property of the Montana State Fair and maybe edited, adapted, copyrighted, published and used by them for publicity without compensation to the contestant.
6. Three (3) recipes must be clearly written or typed on 8.5"x11" 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.**

The mission of our generous sponsor, Super 1 Foods is to create and deliver exceptional experiences and value to their customers. Customers who enter Super 1 Foods stores can expect to find a great variety of quality fresh products and our friendly employee-partners who embody our core values and are happy to help

Contest #8

“Kidz” Snack Pizza Contest

Alright kids, now is your time to shine.
Do you make a snack pizza that is to die for?
Is it on a bagel, it is on an English muffin or even a piece of cheese?
Bring them in and let the judges be **WOWED!**

CONTEST DATE: Saturday August 5th, 2023

PLACE: Family Living Center

ENTRY DELIVERY: Saturday August 5th, 2023, from 2:30-4pm

JUDGING: 4:30pm. Winners announced after judging

DIVISIONS: Ages 5-12; 13 - 17

SPONSORED BY: The Montana State Fair and Kaycee’s Kandies.

PRIZES:

Ages 5-12:

- 1st \$25.00 in Montana State Fair Food Coupons
- 2nd \$15.00 in Montana State Fair Food Coupons
- 3rd \$10.00 in Montana State Fair Food Coupons

Ages 13-17:

- 1st \$25.00 Walmart Gift Card, sponsored by Kaycee’s Kandies
- 2nd \$15.00 Walmart Gift Card, sponsored by Kaycee’s Kandies
- 3rd \$10.00 Walmart Gift Card, sponsored by Kaycee’s Kandies

JUDGING CRITERIA:

Creativity	25pts
Originality	25pts
Appearance	25pts
Overall taste	25pts
Total	100pts

RULES:

1. Entry is to be a creation of your own recipe.
2. Entries to be prepared at home and brought to the Family Living Center
3. All recipes must be created by the contestant and will become the property of the Montana State Fair and maybe edited, adapted, copyrighted, published and used by them for publicity without compensation to the contestant.
4. Three (3) recipes must be clearly written or typed on 8.5”x11” 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.**

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. 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 7pm on entry delivery days.
9. *EXHIBITORS MAY ENTER NO MORE THAN TWO ITEMS PER 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. ***MIXES ARE Allowed BUT NOT FOR INTENDED USE (IE. CAKE MIXES CAN'T BE USED TO MAKE A CAKE AND COOKIE MIXES CAN'T BE USED TO MAKE A COOKIE...ETC)**
14. A portion of your baked goods and freezer jam exhibit may be picked up Thursday, July 27, 2023, from 12 - 4pm. Please indicate when registering if you will pick up a portion of your exhibit.
15. 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).
16. ALL JUDGES DECISIONS ARE FINAL. See General Information on Protests.
17. Montana State Fair Culinary competitors must be Montana residents or children 17 and younger visiting family and friends.
18. 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 Club**
- 2nd - \$10 sponsored by **Cascade County Homemakers Club**

HIGHEST TOTAL POINTS

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

OLANDE VANGELISTI MEMORIAL AWARD

\$10 awarded to the best 100% whole wheat bread (recipe must accompany entry)
Sponsored by **Cascade County Homemakers Club**

CLAIRE DEL GUERRA AWARD

\$25 cash award for the best international cooking exhibit in any class
Sponsored by **Cascade County Homemakers Club**

CELE FORZLEY MEMORIAL AWARD

\$25 to the first-time novice exhibitor with the most points for quality entries (Blue: 3points, Red: 2points, White: 1 point), to recognize and encourage excellence in food preservation

Sponsored by Cascade County Homemakers Club

LINDA J. AMENDT AWARD

Copy of "So Easy to Preserve" by Elizabeth Andress to the judge's choice for the most outstanding exhibit in food preservation.

Sponsored by Cascade County Homemakers Club

SPONSORED AWARDS:

The Culinary department of the Montana State Fair is excited to announce that the Ball & Kerr, C&H Sugar and Domino Foods, and Meadow Gold awards will be offered this year, due to the outstanding community support. If you have any questions, please call or email the Culinary Superintendent, Kaylyn Sigler.

MONTANA FARMERS UNION, 300 River Dr N

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

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

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.

JAMES BOURNE,

BEST DINNER ROLLS - \$20 award

C & H SUGAR BAKED GOODS AND CANDY AWARDS

1st – Coupons for 25 pounds of C&H Sugar

2nd – Coupons for 20 pounds of C&H Sugar

3rd – Coupons for 15 pounds of C&H Sugar

REGULATIONS:

1. Exhibitors earning the most total points (blue 3pts, red 2pts, white 1pt) in BAKED GOODS and CANDY.
2. Classes are Adult 18 & Up, Junior 12 & Under, and Youth 13-17. To be included in the total point count, each entry must be made with C&H Sugar. Entry labels are available at entry check-in.
3. Please check the C&H box after each entry on your entry form that qualifies for the C&H Sugar Award.
4. Must have 1 cup or more of C & H Sugar to qualify.
5. Recipe must state C&H sugar.
6. Must have proof of purchase with your entry.

MEADOW GOLD AWARDS

REGULATIONS:

1. Meadow Gold will award special awards in the categories listed below.
2. Entries **MUST** contain **1 cup or more of Meadow Gold dairy product** specified in recipe and category.
3. Recipe **MUST** accompany the baked exhibit.
4. Mark on entry form "**Meadow Gold**" and category number at time of entry.
5. Exhibitors may receive **ONLY ONE** Meadow Gold Award per year.
6. Exhibits **MUST** be entered in the open divisions and classes following the overall rules and regulations.
7. Meadow Gold Awards will be in **coupons form** in the amounts listed below.
- 8. Please check the MG box after each entry that qualifies for the Meadow Gold Award.**
9. **Must have proof of purchase with entry.**

AWARDS:

ADULT \$50 BEST BAKED FOOD AWARD

Best Baked Food exhibit containing Meadow Gold butter or sour cream, buttermilk or milk, yogurt, cottage cheese or cheese entered in Adult divisions.

JUNIOR AND YOUTH AWARD (in coupon form)

\$25 Award – Best Baked Foods exhibit containing butter or sour cream or yogurt (age 12 and under)

\$25 Award – Best Baked Foods exhibit containing buttermilk or milk (age 12 and under)

\$25 Award – Best Baked Foods exhibit containing butter or sour cream or yogurt (13-18)

\$25 Award – Best Baked Foods exhibit containing buttermilk or milk (13-18)

FOOD PRESERVING AWARDS

C&H SUGAR FOOD PRESERVATION AWARDS

1st – Coupons for 25 pounds of C&H Sugar

2nd – Coupons for 20 pounds of C&H Sugar

3rd – Coupons for 15 pounds of C&H Sugar

1. Exhibitors earning the MOST TOTAL POINTS (blue – 3pts; red – 2pts; white – 1pt)
2. In CANNED and/or PRESERVED FRUIT (including jams and jellies).
3. In the following categories: ADULT 18 & Up, JUNIOR 12 & Under, and YOUTH 13-17.
4. To be included in the total point count, each entry MUST be made with 1 cup or more of C & H Sugar.
5. Entry labels are available at entry check-in.
6. **Please check the C & H box after each entry on your entry form that qualifies for the C&H Sugar Food Preservation Award.**
7. Must have proof of purchase with your entry.
8. Recipe must state C & H Sugar.

2023 North 40 Outfitters “FRESH PRESERVING” AWARD FOR ADULT LEVEL

Presented by North 40 Outfitters who bring you Ball and Kerr Fresh Preserving Products. Is proud to recognize today's fresh preserving (canning) enthusiasts. A panel of judges will select the two best entries.

1. First and second place awards will be given to those individuals judged as the best in designated recipe categories.
2. Submitted by and adult for fruit, vegetable, pickle and soft spread categories
3. Entries MUST be preserved in:
 - a. Ball Jars, Ball Collection, Elite Jars sealed with Ball Lids, and Bands or Ball Collection Elite Lids and Bands.
 - b. Kerr Jars with Kerr Lids and Bands.
 - c. Soft spread entries will be limited to recipes prepared using Ball Pectin: Original, No Sugar Needed or Liquid. MUST have proof of purchase for Ball pectin must be provided at time of entry.
4. **Please check the Ball & Kerr box after each entry that qualifies for the Fresh Preserving Award.**

1st – Entries designated 1st place from each category will receive one \$50 gift card to North

2nd – Entries designated 2nd place from each category will receive one \$25 gift card to North 40

CULINARY SECTIONS:

- A. OPEN BAKED FOODS – Divisions 1 – 9
- B. OPEN HONEY and CANDY – Division 10
- C. OPEN SPECIAL DIET FOODS – Division 11
- D. OPEN CANNING and PRESERVING – Divisions 14 - 23
- E. JUNIOR AGES 12-under – Division 24
- F. YOUTH AGES 13-18 – Division 25
- G. OPEN COOL IT! – Division 26
- H. OPEN EDIBLE BUGS! – Division 27
- I. OPEN COOKS WITH HELPERS! – Division 28

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

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 CAKE 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.

DIVISION 6: SMALL CAKES AND COOKIES (include recipe with entry; prepared cake 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-6-3	Chocolate chip cookies
CU-6-2	Cupcakes, unfrosted	CU-6-4	Drop cookies, fruit

CU-6-5	Filled cookies	CU-6-12	Coconut macaroons
CU-6-6	Ginger cookies	CU-6-13	Cream puffs, unfilled
CU-6-7	Oatmeal cookies	CU-6-14	No bake drop cookies
CU-6-8	Peanut butter cookies	CU-6-15	Sour cream cookies
CU-6-9	Refrigerator cookies	CU-6-16	Monster cookie
CU-6-10	Spice drop cookies	CU-6-17	Drop cookies, any other (specify type)
CU-6-11	White sugar 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-10-2	Comb honey
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CU-10-3	Almond Roca	CU-10-10	Nut brittle
CU-10-4	Caramels	CU-10-11	Turtles
CU-10-5	Divinity	CU-10-12	Hand dipped chocolates
CU-10-6	Toffee	CU-10-13	Lollipop or hard candy
CU-10-7	Fudge, made with sugar and chocolate	CU-10-14	Any other candy (specify type)
CU-10-8	Fudge, made with marshmallow creme	CU-10-15	Any other fudge (specify type)
CU-10-9	Mints		

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: OPEN CANNING & PRESERVING

REGULATIONS:

1. 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.
2. **Entries must include recipe.**
3. Unsealed exhibits or products showing signs of spoilage will not be judged.
4. If the food is canned, the label must state whether the food was hot or raw packed, boiling water or pressure canned.
5. An exhibit may not have been previously entered in the same event.
6. Judges are instructed not to award a premium or placing unless the exhibits are worthy.
7. 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.
8. Youth exhibits are judged separately from adults.
9. **The decisions of the judges are final.**
10. 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 include 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 will be disqualified. Peels and skin 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 make 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

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

DIVISION 12: DRIED FOODS

ENTRY FEE: \$1.25

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

CLASSES:

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

DIVISION 13: 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-13-1	Applesauce	CU-13-7	Pears
CU-13-2	Other fruit sauce (specify type)	CU-13-8	Pineapple
CU-13-3	Apricots	CU-13-9	Mixed fruit
CU-13-4	Blueberries	CU-13-10	Any other fruit (specify type)
CU-13-5	Cherries	CU-13-11	Fruit pie filling (specify type)
CU-13-6	Peaches		

DIVISION 14: 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-14-1	Asparagus
CU-14-2	Beets
CU-14-3	Beans, green, wax or snap
CU-14-4	Brussel sprouts
CU-14-5	Mixed vegetables for soup
CU-14-6	Sauerkraut
CU-14-7	Tomatoes, stewed (celery, onion, and green pepper)
CU-14-8	Tomatoes, quartered
CU-14-9	Vegetable juice (specify type)
CU-14-10	Other vegetables (specify type)
CU-14-11	Specialty sauces-please include recipe to facilitate judging

DIVISION 15: 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-15-1	Beef	CU-15-5	Chili
CU-15-2	Poultry (includes chicken, turkey, etc.)	CU-15-6	Fish
CU-15-3	Pork	CU-15-7	Meat stock
CU-15-4	Wild game		

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

DIVISION 17: 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-17-1	Apricot	CU-17-9	Plum
CU-17-2	Blackberry	CU-17-10	Raspberry
CU-17-3	Blueberry	CU-17-11	Strawberry
CU-17-4	Cherry	CU-17-12	Wild berry
CU-17-5	Grape	CU-17-13	Freezer jams
CU-17-6	Huckleberry	CU-17-14	Fruit in combination
CU-17-7	Peach	CU-17-15	Any other (specify type)
CU-17-8	Pineapple or pineapple combinations		

DIVISION 18: 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-18-1	Apple	CU-18-3	Pear
CU-18-2	Peach	CU-18-4	Any other butter (specify type)

DIVISION 19: PRESERVES (CHUNKS OF FRUIT)

ENTRY FEE: \$1.25

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

CLASSES:

CU-19-1	Peach	CU-19-3	Strawberry
CU-19-2	Plum	CU-19-4	Any other preserve (specify type)

DIVISION 20: 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-20-1	Grape	CU-20-4	Rhubarb
CU-20-2	Peach	CU-20-5	Strawberry
CU-20-3	Plum	CU-20-6	Any other conserve (specify type)

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

SECTION E: JUNIOR AGES 12 and UNDER

DIVISION 22: 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. ***NOTE: MIXES ARE Allowed BUT NOT FOR INTENDED USE (IE. CAKE MIXES CAN'T BE USED TO MAKE A CAKE AND COOKIE MIXES CAN'T BE USED TO MAKE A COOKIE...ETC)**
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 27, 12 – 4pm.

DIVISION 22: COOKIES AND BARS (2 1/2"x3")

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

CLASSES:

CU-22-1	Sugar cookies, qty 4	CU-22-5	Snicker doodles, qty 4
CU-22-2	No bake cookies, qty 4 (specify type)	CU-22-6	Other cookies, qty 4 (specify type)
CU-22-3	Chocolate chip cookies, qty 4	CU-22-7	Brownies, qty 4 (specify type)
CU-22-4	Peanut butter cookies, qty 4	CU-22-8	Any other bar cookie, qty 4 (specify type)

DIVISION 22: BREADS

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

CLASSES:

CU-22-12	Muffins, qty 4 (specify type)	CU-22-16	100% whole wheat bread
CU-22-13	Biscuits, qty 4 (specify type)	CU-22-17	Yeast bread-specify type
CU-22-14	Cornbread	CU-22-18	Yeast rolls, qty 4 (specify type)
CU-22-15	Quick bread (specify type)	CU-22-19	Cinnamon rolls

DIVISION 22: DECORATED COOKIES & CAKES: See Division 5 for guidelines

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

CLASSES:

CU-22-25	Decorated cookies, qty 4 (specify type)
CU-22-26	Decorated cupcakes, qty 4 (specify type)
CU-22-27	Decorated cake, (specify type)

DIVISION 22: CAKE, CANDY, PIES, SYRUP, HONEY & HONEYCOMB

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

CLASSES:

CU-22-35	Cupcakes, unfrosted, qty 4 (specify type)	CU-22-39	Syrup (specify type)
CU-22-36	Cakes (specify type)	CU-22-40	Combed Honey (specify type)
CU-22-37	Candy, qty 4 (specify type)	CU-22-41	Strained Honey (specify type)
CU-22-38	Pie, no cream (specify type)		

DIVISION 22: JAMS & JELLIES

REGULATIONS:

1. Entrants 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-22-45	Jelly (specify type)	CU-22-47	Freezer jams, ages 8-9 (specify type)
CU-22-46	Jam (specify type)	CU-22-48	Freezer jams, ages 10-12 (specify type)

DIVISION 22: PRESERVING

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

CLASSES:

CU-22-55	Pickles (specify type)	CU-22-57	Canned fruit (specify type)
CU-22-56	Relish (specify type)	CU-22-58	Canned vegetables (specify type)

SECTION F: YOUTH AGES 13 -18

DIVISION 23: YOUTH AGES 13-18

REGULATIONS:

1. Entries limited to ages 13 - 18. **PLEASE PUT AGE ON CULINARY ENTRY FORM.**
2. Items entered to be the sole work of the exhibitor.
3. Refer to **REGULATIONS** and **JUDGING CRITERIA** in the **BAKED FOODS** section for similar entries.
4. Include recipe with all entries **on a 3x5 card.**
5. Decorated cakes, cupcakes and cookies are not real or edible. Judging will be on frosting decoration designs.
6. **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. ***NOTE: MIXES ARE Allowed BUT NOT FOR INTENDED USE (IE. CAKE MIXES CAN'T BE USED TO MAKE A CAKE AND COOKIE MIXES CAN'T BE USED TO MAKE A COOKIE...ETC)**
8. There is **no entry fee** for this division and classes.
9. Youth age exhibitors may choose to enter in Open Class, but they may not enter in both Youth and Open Class. The exception 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 27, 12 – 4pm.

DIVISION 23: COOKIES AND BARS

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

CLASSES:

CU-23-1	Sugar cookies, qty 4	CU-23-5	Snicker doodles, qty 4
CU-23-2	No bake cookies, qty 4 (specify type)	CU-23-6	Other cookies, qty 4 (specify type)
CU-23-3	Chocolate chip cookies, qty 4	CU-23-7	Brownies, qty 4 (specify type)
CU-23-4	Peanut butter cookies, qty 4	CU-23-8	Any other bar cookies, qty 4 (specify type)

DIVISION 23: BREADS

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

CLASSES:

CU-23-12	Cornbread	CU-23-15	Yeast bread (specify type)
CU-23-13	Quick bread-specify type	CU-23-16	Yeast rolls, qty 4 (specify type)
CU-23-14	100% whole wheat bread	CU-23-17	Cinnamon rolls

DIVISION 23: DECORATED COOKIES & CAKES: See Division 5 for guidelines

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

CLASSES:

CU-23-23	Decorated cookies, qty 4 (specify type)
CU-23-26	Decorated cupcakes, qty 4 (specify type)
CU-23-27	Decorated cake, (specify type)

DIVISION 23: CAKE, CANDY, PIES, SYRUP, HONEY & HONEYCOMB

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

CLASSES:

CU-23-35	Cupcakes, unfrosted, qty 3 (specify type)	CU-23-39	Syrup-specify type
CU-23-36	Cakes (specify type)	CU-23-40	Combed Honey (specify type)
CU-23-37	Candy, qty 4 (specify type)	CU-23-41	Strained Honey (specify type)
CU-23-38	Pie, not cream (specify type)		

DIVISION 23: JAMS & JELLIES

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

CLASSES:

CU-23-45	Jelly (specify type)	CU-23-47	Freezer jams (specify type)
CU-23-46	Jam (specify type)		

DIVISION 23: PRESERVING

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

CLASSES:

CU-23-55	Pickles or relish (specify type)	CU-23-57	Canned vegetables (specify type)
CU-23-56	Canned fruit (specify type)		

SECTION G: OPEN Cool It!

DIVISION 26 – REFRIGERATED FOOD, SOUP, DRESSINGS, SALSA, DESSERT ENTRY, ECT

ENTRY FEE: \$1.25

PREMIUMS: 1ST- \$3; 2ND- \$2; 3RD- \$1.25 **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-26-1	Cheesecake (specify type)	CU-26-5	Condiments (specify type)
CU-26-2	Sweet dessert delight, any	CU-26-6	Salsa, fresh (state hot or mild)
CU-26-3	Any dressings (specify type)	CU-26-7	Any other refrigerated food item
CU-26-4	Dips (specify type)		

SECTION H: OPEN EDIBLE BUGS!

Division 27- Construct a bug using only edible materials. Enter a Peapod Praying Mantis or Radish Ant, or a Lady Bug cake. Use peanut butter for glue to make that pepperoni and lice bug sandwich. Be inventive and use your imagination!

This division is open to all ages! For more ideas go to: <http://thedecotatedcookie.com/wednesday-roundup-15-edible-bugs/>

DIVISION 27 – OPEN EDIBLE BUGS

ENTRY FEE: \$1.25

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

CLASSES:

- CU-27-1 Vegetables and Fruit
- CU-27-2 Pastry and Candy
- CU-27-3 Anything else edible

SECTION I: OPEN COOKS WITH HELPERS!

Division 28- This class is for any age who have special assistance in creating their culinary delights. Call the Superintendent if you have any questions about entering here.

Division 28 - OPEN COOKS WITH HELPERS!

PREMIUMS: 1ST- \$3; 2ND- \$2; 3RD- \$1 **"SWEEPSTAKES" \$5.00**

CLASSES:

- CU-28-1 Bread
- CU-28-2 Cookies
- CU-28-3 Cake, frosted or unfrosted
- CU-28-4 Dessert (specify type)
- CU-28-5 Pie of any kind
- CU-28-6 Quick breads
- CU-28-7 Any other idem