

# CULINARY

Dept.CU



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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 goals, to create an awareness of the importance of food in every person's life.

JUDGES: TBA

**\*NOTE PLEASE READ CAREFULLY LOTS OF NEW INFORMATION\***

## "WELCOME TO THE 86TH YEAR OF THE MONTANA STATE FAIR 2017"

**"A Year to Remember in Culinary"**

**Please Use Culinary Forms Pages 65-66**

### 2017 SCEHDULE OF EVENTS

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

<b>Tuesday, July 11-25</b>	<b>9am – 4pm</b>	Entry Office open in Mercantile Building to accept entry forms only. <u>Early entries are encouraged. Need not pay at this time.</u>
	<b>Mon – Fri</b>	
<b>Wednesday, July 26</b>	<b>8am – 6pm</b>	<b>Open Class Entry Forms and Entries Due Today.</b> Entrants <u>must have proof of purchase</u> for <b>Meadow Gold Dairy &amp; C &amp; H Sugar.</b> Make sure your entry sheet has all entries marked if you intend to enter for any awards. Accepting contest Entry forms. Check each contest on <u>Contest Form Page 67.</u> Read all information and deadlines for each contest. <b>Gingerbread House entries accepted. These will be judged In open class. Also voted People's Choice Special Award.</b>
<b>Thursday, July 27</b>	<b>8am – 6pm</b>	Open Class Judging - public welcome to observe only. Please no contact with judges. <b><u>ALL JUDGES DECISIONS ARE FINAL.</u></b>
<b>Friday, July 28</b>	<b>12 – 4pm</b>	Baked and Freezer food pickup. <b><u>No Contest.</u></b>
	<b>12 noon</b>	Fair opens to the public
	<b>12 – 10pm</b>	<b><u>Vote People's Choice Gingerbread House.</u></b>
<b>Saturday, July 29</b>	<b>12 – 10pm</b>	<b><u>Vote People's Choice Gingerbread House .</u></b> <b><u>No Contest</u></b>

### 2017 SCHEDULE OF EVENTS, continued

<b>Sunday, July 30</b>	12 – 10pm	<b>No SPAM Contest This Year.</b> ☹ (Still in the works)
	12 – 10pm	<b>Vote People’s Choice Gingerbread House</b>
<b>Monday, July 31</b>		<b>C &amp; H Sugar and Domino Foods Fabulous Fudge Contest</b>
		<b>“Traditional Silky Chocolate Fabulous Fudge”</b>
	4 – 6:15pm	Entries accepted – Junior 8-12, Youth 13-17, Adult & Elite 18 & up
	6:30 – 8:30pm	Judging. Winners announced after judging
	12 – 10pm	<b>Vote People’s Choice Gingerbread House</b>
<b>Tuesday, August 1</b>		<b>Montana Wheat &amp; Barley-A-Thon Contest</b>
		<b>“Honey Whole Wheat Bread”</b>
	4pm– 5:30pm	Montana Wheat & Barley A-Thon Entries accepted
	6pm	Judging. Winners announced after judging
	12 – 10	<b>Vote People’s Choice Gingerbread House</b>
<b>Wednesday, August 2</b>	7pm	<b>Cascade County Homemakers and Culinary Awards Ceremony</b>
		<b>*People’s Choice Gingerbread House Revealed*</b>
<b>Thursday, August 3</b>	<b>12 – 10</b>	<b>No Contest</b>
<b>Friday, Aug 4</b>	<b>12 - 10</b>	<b>E.W. Guittard Rich Chocolate Cake Contest</b>
		<b>“Deep Dark Rich Chocolate Cake with Creamy White Frosting”</b>
	4 – 5:45pm	Entries accepted – Junior 8-12, Youth 13-17, Adult 18 & up
	6 – 8:30pm	Judging. Winners announced after judging.
<b>Saturday, August 5</b>		<b>Cup Cake Demonstration &amp; Decorating Contest</b>
	12 noon	Registration for Cupcake Decorating Contest ( <b>Adult</b> 18 & up, <b>Youth</b> 13-17, <b>Junior</b> 8-12, <b>Half Pints</b> 2-6, <b>Special Needs</b> 18 & up) 10 spots per class
	12:30 – 1:00pm	Cupcake Demonstration at each group
	1:05 – 1:30pm	Cupcake Decorating each group
	1:45 – 2:30pm	Cupcake Decorating Judging. Winners announced after judging.
<b>Sunday, August 7</b>	<b>10am - 2pm</b>	<b>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 Fri of the week following fair.</b>

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 (Pages 65 &66)**
- **IF YOU WISH TO ENTER ANY CONTEST, PLEASE USE CULINARY CONTEST FORM ONLY (Form PG 67, Contest Information and Rules PG 68 - 73)**
- **Judging sheets will be released the day of each contest following judging when paperwork is completed and ready to hand out..**

## PREMIUMS

### ATTENTION EXHIBITORS

Time permitting, results will be posted in each Department throughout fair week. The **Entry Office** will be open from **July 28<sup>th</sup> through August 5<sup>th</sup> (8am to 6pm) and August 6<sup>th</sup> through 10<sup>th</sup> (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. **A new W9 must be filled out if you have any changes to your name or address or if you are a first time exhibitor at the Montana State Fair.**



# CULINARY ENTRY FORM

Montana State Fair  
 400 3<sup>rd</sup> St. NW, Great Falls, MT 59405  
 Phone: (406) 727-8900 Fax: (406) 452-8955

**(Office use only)**

Receipt No. \_\_\_\_\_  
 Check No / Cash \_\_\_\_\_  
 Amt Paid. \_\_\_\_\_  
 Info \_\_\_\_\_

- Consult your Exhibitor’s Handbook for entry closing date and exhibit arrival time.
- Make all entries on this form but only **one** entry per line.

**Exhibitor’s Name (PRINT)** \_\_\_\_\_

**Address (Street/PO Box)** \_\_\_\_\_

**City, State** \_\_\_\_\_ **Zip Code** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**Number of years exhibited at MT State Fair:** \_\_\_\_\_ **Homemakers Club** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Junior (12 & Under) Age:** \_\_\_\_\_ **Youth (13 – 18) Age:** \_\_\_\_\_ **Adult(19 & UP) Age:** \_\_\_\_\_

*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:** \_\_\_\_\_ **Parent/Guardian Signature:** \_\_\_\_\_

Class Code	Entry Fee	Description	Special Award Entry		
			MG*	C&H*	B&K*

**Be sure to mark these for awards \* Meadow Gold \*C&H Sugar \*Ball & Kerr**



**CULINARY ENTRY FORM,  
continued**

**(Office use only)**

Receipt No. \_\_\_\_\_

Check No / Cash \_\_\_\_\_

Amt Paid. \_\_\_\_\_

Info. \_\_\_\_\_

**Exhibitor's Name (PRINT)** \_\_\_\_\_

Class Code	Entry Fee	Description	Special Award Entry		
			MG*	C&H*	B&K*

**Be sure to mark these for awards \* Meadow Gold \*C&H Sugar \*Ball & Kerr**

# 2017 Culinary Contest Registration Form

This form is to be Completed and Brought in on or before

Wednesday, July 26, 2017, 8am – 6pm and/or the Day of Contest at Entry Time.

Full Name (Print): \_\_\_\_\_

Complete Address: \_\_\_\_\_

Phone Number \_\_\_\_\_ Email: \_\_\_\_\_

Divisions: Junior: 7-12 \_\_\_\_ ; Youth: 13-17 \_\_\_\_ ; Adult: 18 and up \_\_\_\_

## Mark Contests You Are Interested In Entering

(See each contest for complete information)

- # 1 \_\_\_\_\_ C & H Sugar “Traditional Silky Smooth Chocolate”  
Fabulous Fudge Contest
  
- # 2 \_\_\_\_\_ Montana Wheat & Barley-A-Thon “Honey Whole Wheat  
Bread” Contest
  
- # 3 \_\_\_\_\_ E.W. Guittard “Deep Dark Rich Chocolate Cake with  
Creamy White Chocolate Frosting” Contest
  
- # 4 \_\_\_\_\_ Cupcake Decorating Contest
  
- # 5 \_\_\_\_\_ People’s Choice Gingerbread House (Completed  
house and this form are both due on July 26, 2017  
8am – 6pm)

I understand I am subject to the rules and regulations published in the  
General Information Section for all contests.

Exhibitor's Signature: \_\_\_\_\_

# WELCOME TO THE 86<sup>TH</sup> MONTANA STATE FAIR 2017 CONTESTS

- #1 C & H Sugar “Traditional Silky Smooth Chocolate” Fabulous Fudge Contest
- #2 Montana Wheat & Barley-A-Thon “Honey Whole Wheat Bread” Contest
- #3 E.W. Guittard “Deep Dark Rich Chocolate Cake with Creamy White Chocolate Frosting” Contest
- #4 CUPCAKE DECORATING CONTEST
- #5 People’s Choice Gingerbread House

## REGULATIONS:

1. Follow entry deadlines listed for each contest.
2. Make entries on the following forms attached. A copy will also be provided in the main or entry office: Recipes must be **TYPED** or neatly printed on an 8.5”x 11” **WHITE ONLY** piece of paper. **ONE SIDE ONLY**. Use two sheets if necessary.
3. There **will not** be any sponsoring of other Culinary Competitors.
4. Name your recipe, list all ingredients with exact measurements and include complete directions, timing and other information for each contest.
5. Recipes cannot be used in two consecutive years. Recipes will be checked upon entry.
6. **COMPLY WITH SPECIFIC RULES LISTED FOR EACH CONTEST.**
7. All contests will be held at the Montana State Fair’s Family Living Center.
8. First place winners in 2016 cannot participate in the same contest in the 2017 year.
9. First place winners have the option of judging the contest the following year.
10. All contests will be judged by Home Economics graduates and/or trained professionals along with community members.
11. Superintendent can judge for tie-breaking.
12. After entry forms are submitted, contestants will be given two ticket for admittance to the Fairgrounds on contest date. Admittance tickets will be available at registration for open class competition on Wednesday July 26, 2017, 8am-6pm. This would be good time bring your completed contest entry form.
13. Contestants may take their entry home after contest winners are announced and samples are served.
14. Entries not in place by the end of the contest delivery time will not be judged.
15. **ENTRY FORM DEADLINE FOR THE MONTANA WHEAT AND BARLEY-A-THON IS Aug 1, 2017.**
16. Food samples will be distributed if all food safety standards have been met.
17. 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.
18. A Professional cannot enter in any contests. A person who engages in an event or activity for monetary value. (i.e., farmers markets, baking, cooking and so on). A person who teaches. A person who edits, produces, or is involved in any way of making a cookbook.

## Contest #1



### C & H SUGAR TRADITIONAL VANILLA SILKY SMOOTH CHOCOLATE FABULOUS FUDGE

#### A YEAR TO REMEMBER IN CULINARY 2017

**CONTEST DATE:** Monday, July 31, 2017  
**ENTRANTS AGES:** 8 Years and Up.  
**PLACE:** Family Living Center  
**ENTRY DELIVERY:** Monday July 31, 2017, 4:00-6:15pm.  
**JUDGING:** 6:30pm. Winners announced after judging.

**SPONSORED BY:** *C & H Sugar Company and Domino Foods*

**PRIZES:**  
1st: \$100.00, Rosette and Apron  
2nd: \$50.00, Rosette and Apron,  
3rd: \$25.00, Rosette and Apron.

<b>JUDGING CRITERIA:</b>	Appearance	50 points,	Creaminess	50 points
	Texture	50 points,	Flavor	50 points,
	Aroma	50 points	TOTAL	250 points

#### **INSTRUCTIONS FOR ENTRY:**

1. Follow instructions under contest rules.
2. Recipe must accompany entry form on Monday July 31, 2017.
3. Entries are to be prepared at home and brought to the Family Living Center.
4. Date and time: Monday, July 31, between 4pm -6:15pm.

#### **RULES:**

1. C & H Sugar only is to be used in this contest. **C & H package UPC code cut out or proof of purchase is required.**
2. All recipes become the property of C&H Sugar Company, Inc. 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.
3. Must have three (3) copies of your recipe. Two (2) need to have your personal information. **One (1) should not have any personal information.**
4. Fudge must be made from scratch, without using marshmallow cream and no other added flavors.
5. As the theme suggests, Traditional Vanilla Silky Smooth Chocolate Fabulous Fudge must be used in your recipe.
6. Entry will consist of the equivalent of 1/2 of a 9"x13" pan. Cut into 1" x1" squares.
7. The 2016 winner is not eligible to enter the 2017 competition.
8. Use the Judging Criteria to create your masterpiece.
9. Traditional fudge is soft, dense, creamy sweetmeat made from sugar, milk and butter.
10. The only flavor to be added to your fudge is vanilla.
11. You may create a simple pleasant presentation it will not be included in judging.

**Make it A Year to Remember in Culinary! Name it! Display it! Imagine it!**

## Contest #2



**ENTRY FORM AVAILABLE:** Monday May 1<sup>st</sup>, 2017. Forms available at MSU Cascade County Extension Office or online at goexpopark.com. After July 5<sup>th</sup>, forms available at Montana ExpoPark Entry Office.

**ENTRY FORM DEADLINE:** Wednesday, July 26<sup>th</sup>, 2017. Entry forms only due at the Montana ExpoPark Fairgrounds Entry Office or MSU Cascade County Extension Office by 4 pm.

**CONTEST REGISTRATION ENTRY FORM DEADLINE:** Tuesday, August 1<sup>st</sup>, 2017

**CONTEST DATE:** Tuesday August 1<sup>st</sup>, 2017

**ENTRY DROP OFF:** 4:00 pm – 5:30 pm on Tuesday, August 1<sup>st</sup>, 2017

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

**JUDGING:** 6:00 pm Tuesday, August 1<sup>st</sup>, 2017. 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, NorthWestern Energy, Montana Wheat and Barley Committee 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 visitor to the Montana state fair.
5. Encourage the art of wheat and barley baking in the form of a Honey Whole Wheat bread.

### **DEFINITION OF HONEY WHOLE WHEAT OR BARLEY BREAD:**

Whole wheat breads have a reputation for difficulty, some of which is well-deserved. Whole wheat flour contains very little gluten, so recipes with a lot of whole wheat tend to be dense and crumbly. **The loaf must contain honey as the only sweetener in the bread.**

Whole wheat bread is bread crafted and made using flour that is partly or entirely milled from whole or almost whole grains – sometimes referred to as whole grain bread. Whole wheat breads vary from country to country however, a whole wheat requires the use of the three parts of a grain – the germ, the bran and the endospore.

Whole grains found in whole wheat bread include healthy fats, vitamins, fiber and carbohydrates. These whole grains provide a variety of benefits to help our bodies function more efficiently. It is important to review the packaging and label when purchasing bread at the store as some breads are labeled as “wheat bread” meaning it only contains the endospore; it is important to look for labels that say “whole grain” or “whole wheat bread” to ensure that the germ, bran and endospore are all used in the product.



## OFFICIAL RULES (continued)

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 traditional **Honey Whole Wheat** loaf of 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 (18 and under)
  - b. Adult (19 – 55)
  - c. Senior (over 55)
3. The contest is open to all individuals
4. Participants can **ONLY** have ONE entry
5. **NO STORE BOUGHT BREADS ARE ALLOWED IN THE CONTEST!** Breads **MUST** be made from scratch.
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 HONEY as a sweetener, NO refined sugar**
  - 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. Measurements should be in cups, tablespoons, teaspoons or fractions thereof. Include type of baking pan used, 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 will be standard size loaf of bread, approximately one pound
9. Toppings and spices 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:** 30 points
- **Color and texture:** 25 points
- **Internal appearance:** 25 points
- **Flavor:** 20 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 2018 Montana State Fair Wheat and Barley Contest.

## PRIZES:

**Grand Prize:** \$150 and baking dish

**1<sup>st</sup> Place** (in each category): \$100 for youth, adult, and senior

**2<sup>nd</sup> Place** (in each category): \$50 for youth, adult, and senior

**For assistance with contest:** Contact the MSU Cascade County Extension Office at 454-6980



## **E. W. GUITTARD RICH CHOCOLATE CAKE CONTEST**

**2017 A Year to Remember in Culinary, Created by You**

***“Deep Dark Rich Chocolate Cake with Creamy White Chocolate Frosting”***

- Contest Date:** Friday, August 4, 2017  
**Place:** Family Living Center  
**Entry Delivery:** Friday, August 4 from 4:00pm – 6:00pm  
**Judging:** 6:15pm-8:30pm Winners announced after judging  
**Divisions:** Junior - 7-12; Youth - 13-17; Adult - 18 & Up Elite – 18 & Up.  
**Sponsored By:** ***E.W. Guittard Rich Chocolate Company; 2J's, and Montana State Fair***  
**Prizes:** E.W. Guittard Rich Chocolates; gift certificates from 2J'S Fresh Market; Rosette Montana State Fair
- Adult – 18 and up:** 1<sup>st</sup>: Rosette, Basket of Chocolate, \$50.00 2 J's gift card  
2<sup>nd</sup>: Rosette, Basket of Chocolate, \$25.00 2J's gift card  
3<sup>rd</sup>: Rosette, Basket of Chocolate, \$15.00 2J's gift card
- Youth – 13 – 17:** 1<sup>st</sup>: Rosette, Basket of Chocolate, \$10.00 2J's gift card  
2<sup>nd</sup>: Rosette, Basket of Chocolate, \$10.00 2J's gift card  
3<sup>rd</sup>: Rosette, Basket of Chocolate, \$10.00 2J's gift card
- Junior – 7 – 12:** 1<sup>st</sup>: Rosette, Basket of Chocolate, \$10.00 2J's gift card  
2<sup>nd</sup>: Rosette, Basket of Chocolate, \$10.00 2J's gift card  
3<sup>rd</sup>: Rosette, Basket of Chocolate, \$10.00 2J's gift card

### **INSTRUCTIONS FOR ENTRY:**

1. Follow instructions under contest rules.
2. Recipe must accompany Entry.
3. Entries are to be prepared at home and brought to the Family Living Center.
4. Entry check in will be Friday August 4, 2017 between 4:00- 6:00pm.
5. Judging will be 6:15 – 8:30pm. Winners announced following judging.

### **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. Entry will consist of 1 cake batch using 78% Dark chocolate Guittard pieces, up to 2 cake batches, no more, made from scratch. Cake mixes are not allowed. Baked in pan size and shape of your choice.
4. Entry frosted appropriate to the tittle. **Decorating creativity for the top of cake using Whole Raw Raspberries.** Frosting to include E.W. Guittard White Chocolate in frosting recipe. **No Cream Cheese**, Please. Have some fun!
5. Frosted cake needs to be on a board covered in foil, or decorative plate for good presentation. This base is to be **No bigger than 3 inches larger than the cake itself.**
6. 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.
7. 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 NOT have any personal information on it.** If you wish to use cocoa as your chocolate the Cocoa conversion is: 3TBLS Cocoa + 1 TBLS Butter= 1oz. square chocolate.
8. The 2016 winner is not eligible to enter the 2017 contest.
9. Judging will be based on **Creativity - 50 pts.; Originality - 75pts.; Appearance - 50pts.; Texture of cake – 75pts, Frosting creamy flavor – 75pts, Overall Taste 75pts TOTAL of 400 points.**

**Make it A Year to Remember in Culinary! Name it! Display it! Imagine it!**

**Contest # 4**



***CUPCAKE DECORATING CONTEST***  
**2017 A Year to Remember in Culinary**

**CONTEST DATE:** Saturday, August 5, 2017

**PLACE:** Family Living Center

**REGISTRATION:** Saturday, August 5, 2017 - 12 noon

**DEMONSTRATION:** 12:30pm- 1:00pm

**CUPCAKE DECORATING:** 1:05pm- 1:30pm

**JUDGING:** 1:45 -2:30pm winners announced following judging

**SPONSORED BY:** *NorthWestern Energy and Montana State Fair*

**PRIZES:** 1st Rosette & \$25, 2nd Rosette & \$15, 3rd Rosette & \$10 (in Adult, Youth, Junior)

**DIVISIONS:** Adults -18 & UP, Youth -13-17, Junior- 8-12,

2 New Division for 2017 – Little Creators 7years and under, Adult Special needs – 18 &up

(New Divisions will receive a Rosette for 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> place)

**1st come, 1st entered**

**ONLY 10 ENTRIES PER DIVISION**

**Instructions for Contest:**

1. Use imagination in your decorating.
2. Show up on time to enter contest.
3. Watch, Learn & Enjoy the demonstration.
4. Work your best Creativity when decorating.
5. Have a great finished appearance.
6. No supplies needed. All supplies furnished.
7. You will have 2 cupcakes with base frosting ready to be decorated.
8. Best of your 2 cupcakes will be judged. Other cupcake is for you to enjoy.
9. Frosting bags will be provided with many colors and many tips to create with.
10. Sharing is a must
11. Fun, Fun, Fun is a MUST, too.

**JUDGING CRITERIA**

Fun  
Creativity  
Appearance  
Neatness

## Peoples' Choice # 5

# Gingerbread House Contest

## 2017 A Year to Remember in Culinary

**ENTRY FORM AVAILABLE:** Tuesday, July 11, 2017 at Montana Expo Park Entry Office, online at goexpopark.com, and the Culinary Section of the Fair Book.

**Entries Received:** Wednesday July 26, 2017 – Both registration form and your Gingerbread house.

**Place:** Family Living Center

**Voting:** Friday, July 27 Open Class.

People's Choice Friday July 28<sup>th</sup> through Tuesday July 31, 12 noon-10pm.

**Divisions:** **Child** (5-8 years old) **Youth** (9-12 years old) **Teen** (13-17 years old) **Adult** (18 years and older)

**Themes:** Gingerbread structure which includes any creation of your imagination. A.) House maximum size 12"X12" B.) Board base maximum 16" X 16"

**Prizes:** First place in each division: People's Choice rosette Plus 1 overall winner in open class

**Sponsored By:** Montana State Fair

### Requirements:

- The structure must be an original design.
- All buildings must be placed on a wooden board, no cardboard
- Note: An entry must be positioned on a board and be able to be lifted by one person
- 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.
- Gingerbread must be visible in the structure.
- Use creativity in abstract form if desired.

**Judging Criteria:** Entries will be judged on.

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

## CULINARY RULES & REGULATIONS

1. All participants at Montana State Fair events are responsible for reading the GENERAL INFORMATION section and complying with policies listed therein.
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 (Not for any contests).
4. State Fair will accept exhibits not pre-entered exhibitors are warned that it will take longer for check-in.
5. Use Culinary entry forms only. They are specific to all culinary entries.
6. All forms at end of culinary section.
7. All judging sheets will be released on the day following each contest.
8. Absolutely **NO OPEN CLASS 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 be awarded 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>, or no premium according to the merits of the exhibits.
12. "Sweepstakes" ribbons and \$5 premium will be awarded to the best exhibit in each division, judge's decision.
13. Youth and Junior have six (6) different Sweepstakes of \$5.00 each.
14. "Honorable Mention" ribbons will be awarded for meritorious work that deserves recognition but no premium. Superintendent and staff can decide Honorable Mention.
15. Because of sincerity of competition, Fair Management asks that you **do not** use package mix in any entry.
16. A portion of your baked goods and freezer jam exhibit may be picked up Friday, July 29, 2016 from 12 - 4pm. Please indicate when registering if you will pick up a portion of your exhibit. Excess food will be donated to a worthwhile cause.
17. "Sweepstakes" exhibits will be kept for the whole duration of the Fair.
18. RECIPES CAN BE USED FOR ONE ENTRY ONLY. NO DUPLICATE RECIPES (i.e. same cookie recipe used for different classes).
19. **ALL JUDGES DECISIONS ARE FINAL.** Protest may cause you disqualification and/or loss of ribbons and premiums. See General Information on Protests.
20. Montana State Fair Culinary competitors must be Montana residents. The only exception would be a grandchild or child 17 and younger here for the summer.
21. There will not be any sponsoring of other culinary competitors.
22. Gingerbread houses will be judged in open class and people's choice

### SPECIAL AWARDS:

Gift certificates will be awarded by drawing from all exhibitors in the open divisions of the Culinary Department. The sponsors are: **TBA**

### 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: AWARDS PENDING, SUBJECT TO CHANGE**

- LARGEST AVERAGE NUMBER OF EXHIBITS
  - 1<sup>st</sup> - \$50 sponsored by **Northwestern Energy**
  - 2<sup>nd</sup> - \$10 sponsored by **Cascade County Homemakers Club**
- HIGHEST TOTAL POINTS
  - 1<sup>st</sup> - \$50 sponsored by **Northwestern Energy**
  - 2<sup>nd</sup> - \$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.

## **BEST OF AWARDS:**

BEST LOAF OF BREAD BAKED IN A BREAD MACHINE - \$25 award sponsored by **Montana Farmer's Union**

BEST CINNAMON ROLL OR SWEET FANCY ROLL ENTRY - \$25 award sponsored by **Montana Farmer's Union**

BEST CHOCOLATE CHIP COOKIE ENTRY YOUTH or JUNIOR - \$20 gift certificate and an opportunity to show off their winning cookie recipe at a demonstration at Pizazz. *Sponsored by **Pizazz, 403 Central Avenue, Great Falls***

## **CULINARY OPEN EXHIBITOR NAME DRAWING**

- Basket filled with Montana food products, \$50 value *Sponsored by **Montana Farmer's Union***

## **C & H SUGAR and Domino Foods 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 Junior 12 & Under, Youth 13-17, and Adult 18 & Up. 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: (IN COUPON FORM)

### 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 (12 and under) and YOUTH (13-18) AWARD

- \$25 Award - Junior 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 and Domino Foods FOOD PRESERVATION AWARDS:

- 1<sup>st</sup> - Coupons for 25 pounds of C&H Sugar
- 2<sup>nd</sup> - Coupons for 20 pounds of C&H Sugar
- 3<sup>rd</sup> - Coupons for 15 pounds of C&H Sugar

### REGULATIONS:

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 Award.**
7. **Must have proof of purchase with your entry.**
8. **Recipe must state C & H Sugar.**

## BALL & KERR "FRESH PRESERVING" AWARD FOR ADULT LEVEL

Presented by Jarden Home Brands who brings 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.

### REGULATIONS:

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.

4. 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** and brought with entry.
5. **Please check the Ball & Kerr box after each item you want to enter.**
  - Entries designated **1st place from each category** will receive two (2) \$5 coupons for Ball or Kerr Fresh Preserving Products and one (1) \$3 coupon for Ball Pectin Products.
  - Entries designated **2nd place from each category** will receive one (1) \$5 coupon for Ball or Kerr Fresh Preserving Products and one (1) \$3 coupon for Ball Pectin Products.

## 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.- 3 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. \*NEW\* Cookies is now 4 uniform pieces.
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. Paper doilies may be placed under Baked Foods entries at exhibitor's discretion. Doilies are not going to be considered when being judged.
5. Cakes must be removed from baking pan before entering and placed on a sturdy board or cardboard (slightly larger than the cake) covered with foil or greaseproof covering. Place into a clear plastic food storage bag, cover with clear plastic wrap or other clear covering.
6. Indicate when entering if you will pick up a portion of your baked entry on Friday, July 24, 12 – 4pm.
7. If you do not pick up all remaining baked good the leftover part will be taken to the Rescue Mission.

### DIVISIONS

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

#### 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; **"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; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-2-6	Bread, white	CU-2-18	Yeast rolls, whole wheat
CU-2-7	Bread, 100% whole wheat	CU-2-19	Yeast rolls, sweet fancy
CU-2-8	Bread, 100% whole wheat, fancy	CU-2-20	Dinner rolls, shaped
CU-2-9	Bread, whole wheat in combination	CU-2-21	Cinnamon rolls
CU-2-10	Bread, home grown whole wheat	CU-2-22	Bread, sticks (3)
CU-2-11	Bread, fancy	CU-2-23	Fry Bread (3)
CU-2-12	Bread, raisin	CU-2-24	Bread machine loaf, white
CU-2-13	Bread, rye	CU-2-25	Bread machine loaf, any other (specify type)
CU-2-14	Bread, other grains (specify type)	CU-2-26	Bread machine rolls
CU-2-15	Bread, French	CU-2-27	Yeast rolls, blended flours
CU-2-17	Yeast rolls, white	CU-2-28	Gluten free breads
		CU-2-29	Gluten free rolls

**DIVISION 3: QUICK BREADS** (include recipe with entry)

ENTRY FEE: \$1.25

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

CLASSES:

CU-3-28	Bread, banana	CU-3-34	Muffins, other (specify type) (3)
CU-3-29	Bread, other fruit	CU-3-35	Coffee cake (specify type)
CU-3-30	Bread, plain nut	CU-3-36	Quick bread, any other (specify type)
CU-3-31	Bread, zucchini	CU-3-37	Crackers (3)
CU-3-32	Biscuits, baking powder (3)	CU-3-38	Popovers (3)
CU-3-33	Muffins, fruit (3)	CU-3-39	Gluten free quick bread (specify type)

**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; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-4-40	Angel food	CU-4-48	Apple or other fruit cake
CU-4-41	Yellow sponge	CU-4-49	Spice cake
CU-4-42	White cake	CU-4-50	Bundt Cake
CU-4-43	Chocolate cake	CU-4-51	Sourdough cake
CU-4-44	German chocolate cake	CU-4-52	Jelly Roll
CU-4-45	Chiffon cake	CU-4-53	Red velvet cake
CU-4-46	Pound cake	CU-4-54	any other (specify type)
CU-4-47	Carrot cake		

## **DIVISION 5: DECORATED CAKES AND COOKIES**

### **JUDGING CRITERIA:**

<b>Technique</b>	<b>20 points</b>
<b>Originality</b>	<b>15 points</b>
<b>Neatness</b>	<b>10 points</b>
<b>Basic Color Scheme</b>	<b>5 points</b>
<b>Total</b>	<b>50 points</b>

Cakes and cookies do not have to be real 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; **"SWEEPSTAKES" \$5.00**

### **CLASSES:**

CU-5-56	Decorated cookies (3) (specify type)	CU-5-60	Special Holiday Cakes- Christmas, Easter, Thanksgiving, 4th of July, etc.
CU-5-57	Decorated cupcakes (3) (specify type)		
CU-5-58	Small World- suitable for children's Birthday, baby showers, doll cakes, etc.	CU-5-61	Special Occasion Cakes- suitable for Graduation, wedding, family reunion, etc.
CU-5-59	Adult Cakes- suitable for Mother's Day, Father's Day, parent's birthday, etc.	CU-5-62	Gingerbread Houses

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

### **JUDGING CRITERIA:**

Entry constitutes: **3** cakes, **4** cookies, or **4** bars (size 1 ½' X 3")

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; **"SWEEPSTAKES" \$5.00**

### **CLASSES:**

CU-6-64	Donuts, any	CU-6-73	Spice drop cookies
CU-6-65	Cupcakes, unfrosted	CU-6-74	White sugar cookies
CU-6-66	Chocolate chip cookies	CU-6-75	Coconut macaroons
CU-6-67	Drop cookies, fruit	CU-6-76	Cream puffs, unfilled
CU-6-68	Filled cookies	CU-6-77	No bake drop cookies
CU-6-69	Ginger cookies	CU-6-78	Sour cream cookies
CU-6-70	Oatmeal cookies	CU-6-79	Monster cookie
CU-6-71	Peanut butter cookies	CU-6-80	Drop cookies, any other (specify type)
CU-6-72	Refrigerator cookies	CU-6-81	Cookie any not listed above (specify type)

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

ENTRY FEE: \$1.25

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

### **CLASSES:**

CU-7-83	Brownies	CU-7-86	Other baked bars
CU-7-84	Fruit bars	CU-7-87	No bake bars
CU-7-85	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; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-8-89	Tarts (3), not cream	CU-8-95	Pecan or other nut
CU-8-90	Apple	CU-8-96	Pumpkin
CU-8-91	Berry (any kind)	CU-8-97	Rhubarb
CU-8-92	Cherry	CU-8-98	Unfilled pastry pie shell
CU-8-93	Peach	CU-8-99	Unfilled crumb pie crust
CU-8-94	Any other pie, not cream (specify type)		

**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; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-9-101	Cakes	CU-9-108	Special pastry
CU-9-102	Coffee Cake	CU-9-109	Bagels
CU-9-103	Yeast breads	CU-9-110	Pretzels
CU-9-104	Cookies	CU-9-111	Lefse
CU-9-105	Sweet rolls	CU-9-112	Tortillas
CU-9-106	Other breads	CU-9-113	Other (specify type)
CU-9-107	Crepes, unfilled, but rolled (3)		

**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; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-10-114	Strained honey, 1clear glass container	CU-10-125	Penuche
CU-10-115	Comb honey	CU-10-126	Pralines
CU-10-116	Almond Roca	CU-10-127	Turtles
CU-10-117	Caramels	CU-10-128	Hand dipped chocolates
CU-10-118	Divinity	CU-10-129	Popcorn balls (3) or popcorn cake
CU-10-119	Toffee	CU-10-130	Lollipop or hard candy
CU-10-120	Fudge, made with sugar and chocolate	CU-10-131	Any other candy (specify type)
CU-10-121	Fudge, made with marshmallow creme	CU-10-132	Best collection of four kinds (1piece each of cooked candy specify types)
CU-10-122	Mints		
CU-10-123	Nut brittle	CU-10-133	Any other fudge (specify type)
CU-10-124	Pecan rolls		

**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; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-11-133	Breads and rolls	CU-11-137	High-energy cookies/snacks
CU-11-134	Cakes	CU-11-138	Any other (specify type)
CU-11-135	Cookies	CU-11-139	Gluten Free (specify type)
CU-11-136	Jam/jelly	CU-11-140	Sugar Free (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. Wines entered in the wrong class will not be judged.
9. Dry wine is defined as 1.003 and below specific gravity on your hydrometer.
10. If necessary, due to space constraints, only prize winning wines will be displayed.
11. Each exhibitor may enter only once in each class.
12. Wines will be judged on clarity, color, aroma & bouquet, acid, sugar, body, flavor and balance.
13. **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; **"SWEEPSTAKES" \$5.00**

CLASSES:

#### Fruit/Berry Wines

CU-12-141	Berry, Dry	CU-12-144	Fruit, White Sweet
CU-12-142	Berry, Sweet	CU-12-145	Fruit, Red Dry
CU-12-143	Fruit, White Dry	CU-12-146	Fruit, Red Sweet

#### Country Wines

CU-12-147	Vegetable	CU-12-149	Mead
CU-12-148	Flower	CU-12-150	Rhubarb

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

CU-12-151	Grape, Red Dry	CU-12-154	Grape, White Sweet
CU-12-152	Grape, Red Sweet	CU-12-155	Grape, Blush Dry
CU-12-153	Grape, White Dry	CU-12-156	Grape, Blush

#### Sweet Grape Wines - Varietal

CU-12-157	Grape, Red Dry	CU-12-160	Grape, White Sweet
CU-12-158	Grape, Red Sweet	CU-12-161	Grape, Blush Dry
CU-12-159	Grape, White	CU-12-162	Grape, Blush Sweet

#### Dry Dessert Wines

CU-12-163	Fruit/Berry, Country, Grape Non-Varietal, Grape Varietal
CU-12-164	Sherry/Port

#### Sparkling Wines

CU-12-165	Fruit/Berry, Country, Grape Non-Varietal, Grape Varietal
CU-12-166	Other Wine not listed (specify type)

- CU-12-167 Fruit Liqueur (a sweet flavored alcoholic liquor - specify type)
- CU-12-168 Brandy Liqueur (an alcoholic liqueur distilled from wine or fermented fruit juice, dying to flavor or preserved with brandy - specify type)
- CU-12-169 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; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-13-170	Pale Ale	CU-13-178	Pilsner
CU-13-171	Brown Ale	CU-13-179	Bock
CU-13-172	Belgian Ale	CU-13-180	Wheat
CU-13-173	Amber Ale	CU-13-181	Any Fruit or Herb Ale
CU-13-174	Barley Wine	CU-13-182	Any other ale or lager not listed (specify type)
CU-13-175	Porter		
CU-13-176	Stout	CU-13-183	Any personal beer label, un-mounted
CU-13-177	American Lager		

**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)**
  - a. Name of product
  - b. Date of preservation,
  - c. Type of preservation (hot water or pressure canner)
  - d. 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. 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.
6. **National Center for Home Food Preservation Judging**
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 should not be allowed in the entry rules. Many of 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 not be judged.

4. Today's home canning lid of choice is the two-piece lid consisting of a flat metal 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:

- ¼ inch for jams and jellies
- ¼ inch for apple juice, grape juice, and fruit puree
- ½ inch for other fruit products, pickles, and tomatoes processed in a water bath canner
- 1 inch for USDA fruit pie fillings with clear jellies
- ½ inch for green tomato pie filling
- 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)
- 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 the particular 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 fairly 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 processed at all. The color should be uniform and should 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.
3. Please specify type for all entries where the class name is not specific.
4. All dried foods should be displayed in small, clear glass jars with screw-on lids or clear, heavy-duty zip-lock plastic bags.
5. 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.). Must use new lids and rings—no corrosion.
6. All exhibits must have been made from natural, basic materials by the exhibitor within the last year.
7. All low-acid foods should be processed in a pressure canner.
8. Canned fruits, vegetables, and meats will not be opened by judges. Other preserved food entries will be opened.
9. Exhibitors must be ages 10 and older.
10. See Canning/Preserving Guidelines at end of class descriptions.

## DIVISIONS

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

## DIVISION 14: DRIED FOODS

ENTRY FEE: \$1.25

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

CLASSES:

- CU-14-184 Individual dried fruit (specify type)
- CU-14-185 Group of three dried fruits, not to include dried fruit entered in class 184(specify type)
- CU-14-186 Individual dried vegetable (specify type)
- CU-14-187 Dried onions
- CU-14-188 Dried peppers
- CU-14-189 Group of dried vegetables (3), not to include those listed in other classes (specify type)
- CU-14-190 Individual dried herb (specify type)
- CU-14-191 Group of dried herbs (3), not to include herb entered in class 190 (specify type)
- CU-14-192 Dried tea (specify type)
- CU-14-193 Meat (specify type)
- CU-14-194 Fruit leather (specify type)
- CU-14-195 Noodles, pasta (please identify type)
- CU-14-196 Seeds (specify type)
- CU-14-197 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; **"SWEEPSTAKES" \$5.00**

**CLASSES:**

CU-15-199	Fruit juice (specify type)	CU-15-207	Pears
CU-15-200	Applesauce	CU-15-208	Pineapple
CU-15-201	Other fruit sauce (specify type)	CU-15-209	Plums, red or blue
CU-15-202	Apricots	CU-15-210	Rhubarb
CU-15-203	Blueberries	CU-15-211	Mixed fruit
CU-15-204	Cherries	CU-15-212	Any other fruit (specify type)
CU-15-205	Huckleberries	CU-15-213	Fruit pie filling (specify type)
CU-15-206	Peaches		

**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; **"SWEEPSTAKES" \$5.00**

**CLASSES:**

CU-16-215	Asparagus	CU-16-223	Tomatoes, stewed (celery, onion, and green pepper)
CU-16-216	Corn	CU-16-224	Tomatoes, quartered
CU-16-217	Beets	CU-16-225	Vegetable juice {specify type}
CU-16-218	Carrots	CU-16-226	Mixed vegetables for soup
CU-16-219	Onions, small, whole	CU-16-227	Zucchini with tomato and onion
CU-16-220	Peas	CU-16-228	Other vegetables (specify type)
CU-16-221	Beans, green, wax or snap	CU-16-229	Specialty sauces-please include recipe to ease judging
CU-16-222	Sauerkraut		

**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; **"SWEEPSTAKES" \$5.00**

**CLASSES:**

CU-17-231	Beef	CU-17-236	Chili
CU-17-232	Lamb	CU-17-237	Fish
CU-17-233	Poultry (includes chicken, turkey, etc.)	CU-17-238	Meat stock
CU-17-234	Pork	CU-17-239	Mincemeat
CU-17-235	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; **"SWEEPSTAKES" \$5.00**

**CLASSES:**

CU-18-241	Apple jelly	CU-18-252	Plum jelly
CU-18-242	Blueberry jelly	CU-18-253	Strawberry jelly
CU-18-243	Cherry jelly	CU-18-254	Fruit in combination jelly
CU-18-244	Chokecherry jelly	CU-18-255	Wild fruit jelly
CU-18-245	Crabapple jelly	CU-18-256	Syrup, any kind (specify type)
CU-18-246	Currant jelly	CU-18-257	Any other jelly, not listed (specify type)
CU-18-247	Gooseberry jelly	CU-18-258	Orange marmalade
CU-18-248	Grape jelly	CU-18-259	Any other fruit marmalade (specify type)
CU-18-249	Mint jelly	CU-18-260	Any other marmalade (specify type)
CU-18-250	Other berry jelly (specify type)	CU-18-261	Ice cream topping, any fruit (specify type)
CU-18-251	Vegetable jelly (tomato, pepper, etc.)		

**DIVISION 19: JAMS**

**JUDGING CRITERIA:**

Jam will be judged on the following:

Color and Clearness – 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: 1<sup>st</sup> - \$3; 2<sup>nd</sup> - \$2; 3<sup>rd</sup> - \$1; **"SWEEPSTAKES" \$5.00**

**CLASSES:**

CU-19-263	Peach	CU-19-271	Raspberry
CU-19-264	Apricot	CU-19-272	Strawberry
CU-19-265	Cherry	CU-19-273	Huckleberry
CU-19-266	Grape	CU-19-274	Blueberry
CU-19-267	Blackberry	CU-19-275	Freezer jams
CU-19-268	Plum	CU-19-276	Fruit in combination
CU-19-269	Wild berry	CU-19-277	Any other (specify type)
CU-19-270	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; **"SWEEPSTAKES" \$5.00**

**CLASSES:**

CU-20-280	Apple	CU-20-282	Peach
CU-20-281	Pear	CU-20-283	Any other butter (specify type)

**DIVISION 21: PRESERVES (CHUNKS OF FRUIT)**

ENTRY FEE: \$1.25

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

**CLASSES:**

CU-21-285	Peach	CU-21-287	Strawberry
CU-21-286	Plum	CU-21-288	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; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-22-290	Grape	CU-22-293	Rhubarb
CU-22-291	Peach	CU-22-294	Strawberry
CU-22-292	Plum	CU-22-295	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; **"SWEEPSTAKES" \$5.00**

CLASSES:

CU-23-297	Flavored Vinegar	CU-23-310	Green tomato relish
CU-23-298	Cucumber, dill	CU-23-311	Zucchini relish
CU-23-299	Cucumber, relish	CU-23-312	Crabapple
CU-23-300	Cucumber, sweet	CU-23-313	Chutney
CU-23-301	Dilly beans	CU-23-314	Catsup or chili sauce
CU-23-302	Beet pickles	CU-23-315	Green tomato mincemeat
CU-23-303	Bread and butter pickles	CU-23-316	Pickled peppers
CU-23-304	Green tomato pickles	CU-23-317	Horseradish
CU-23-305	Mixed pickles or mustard pickles	CU-23-318	Antipasto
CU-23-306	Onion pickles	CU-23-319	Zucchini pickles
CU-23-307	Fruit pickles	CU-23-320	Salsa (please include recipe)
CU-23-308	Beet relish	CU-23-321	Other pickles or relish (specify type)
CU-23-309	Corn relish		

## **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. Items entered to be the sole work of the exhibitor, unless otherwise stated in any other place in these sections.
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.** No plastic or artificial decorations will be allowed. If there is an **edible suspended** in the air decoration you may use a coated wire for this purpose.
6. **No mixes** of any kind are to be used in these division classes. **MADE FROM SCRATCH ONLY.**
7. There is **no entry fee** for this division and classes.
8. If you wish to enter into Meadow Gold, C & H Sugar and/or Ball & Kerr awards **you must check box on your entry form.** You also need to have **amount of product used** on recipe, and **proof of purchase.**
9. 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.

**DIVISION 24: COOKIES AND BARS (2 1/2"x3")**PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

## CLASSES:

CU-24-324	Sugar cookies, qty 4	CU-24-328	Snickers doodles, qty 4
CU-24-325	No bake cookies, qty 4 (specify type)	CU-24-329	Other cookies, qty 4 (specify type)
CU-24-326	Chocolate chip cookies, qty 4	CU-24-330	Brownies, qty 4 (specify type)
CU-24-327	Peanut butter cookies, qty 4	CU-24-331	Any other bar cookie, qty 4 (specify type)

**DIVISION 24: BREADS**PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

## CLASSES:

CU-24-334	Muffins, qty 3 (specify type)	CU-24-338	100% whole wheat bread
CU-24-335	Biscuits, qty 3 (specify type)	CU-24-339	Yeast bread-specify type
CU-24-336	Cornbread	CU-24-340	Yeast rolls, qty 3 (specify type)
CU-24-337	Quick bread (specify type)	CU-24-341	Cinnamon rolls

**DIVISION 24: DECORATED COOKIES & CAKES**PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

## CLASSES:

CU-24-344	Decorated cookies, qty 3 (specify type)
CU-24-345	Decorated cupcakes, qty 3 (specify type)
CU-24-346	Decorated cake, same guidelines as Division 5 (specify type)

**DIVISION 24: CAKE, CANDY, PIES, SYRUP, HONEY & HONEY COMB**PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

## CLASSES:

CU-24-349	Cupcakes from scratch unfrosted qty 3 (specify type)	CU-24-352	Pie, not cream (specify type)
CU-24-350	Cakes (specify type)	CU-24-353	Syrup (specify type)
CU-24-351	Candy, qty 3 (specify type)	CU-24-354	Combed Honey (specify type)
		CU-24-355	Strained Honey (specify type)

**DIVISION 24: JAMS & JELLIES****ENTRIES LIMITED TO EXHIBITORS 8-9 (Limited assistance from parents or guardian)****REGULATIONS:**

1. Entrant must pack or fill jars on own.
2. Filling Jar with hot liquid (adult may assist)
3. Removing lids from hot water before banding. (Parent 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.
6. Freezer Jam & Dill Pickles ONLY

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

## CLASSES:

CU-24-357	Jelly (specify type)
CU-24-358	Jam (specify type)
CU-24-359	Freezer jams, ages 8-9 (specify type)
CU-24-360	Freezer jams, ages 10-12 (specify type)

**DIVISION 24: PRESERVING**PREMIUMS: 1st- \$3; 2nd- \$2; 3rd- \$1; **"SWEEPSTAKES" \$5.00**

## CLASSES:

CU-24-363	Pickles or relish, ages 10-12, (specify type)
CU-24-364	Pickles only, ages 8-9, (specify type)
CU-24-365	Canned fruit (specify type)
CU-24-366	Canned vegetables (specify type)

## SECTION G: YOUTH AGES 13 -18

### DIVISION 25: 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**. No plastic or artificial decorations will be allowed. If there is an **edible suspended** in the air decoration you may use a coated wire for this purpose.
6. **No mixes** of any kind are to be used in these division classes. **MADE FROM SCRATCH ONLY**.
7. There is no entry fee for this division and classes.
8. If you wish to enter into Meadow Gold, C & H Sugar and/or Ball & Kerr awards **you must check box on your entry form**. You also need to have **amount of product used** on recipe, and **proof of purchase**.
9. 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.

#### DIVISION 25: COOKIES AND BARS

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

##### CLASSES:

CU-25-370	Sugar cookies, qty 4	CU-25-374	Snickers doodles, qty 4
CU-25-371	No bake cookies, qty 4 (specify type)	CU-25-375	Other cookies, qty 4 (specify type)
CU-25-372	Chocolate chip cookies, qty 4	CU-25-376	Brownies, qty 4 (specify type)
CU-25-373	Peanut butter cookies, qty 4	CU-25-377	Any other bar cookies, qty 4 (specify type)

#### DIVISION 25: BREADS

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

##### CLASSES:

CU-25-379	Cornbread	CU-25-382	Yeast bread (specify type)
CU-25-380	Quick bread-specify type	CU-25-383	Yeast rolls, qty 3 (specify type)
CU-25-381	100% whole wheat bread	CU-25-384	Cinnamon rolls

#### DIVISION 25: DECORATED COOKIES & CAKES

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

##### CLASSES:

CU-25-387	Decorated cookies, qty 3 (specify type)
CU-25-388	Decorated cupcakes, qty 3 (specify type)
CU-25-389	Decorated cake, same guidelines as Division 5 (specify type)
CU-25-390	Gingerbread houses

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

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

##### CLASSES:

CU-25-392	Cupcakes from scratch, unfrosted, qty 3 (specify type)
CU-25-393	Cakes (specify type)
CU-25-394	Candy, qty 3 (specify type)
CU-25-395	Pie, not cream (specify type)
CU-25-396	Syrup-specify type
CU-25-397	Combed Honey (specify type)
CU-25-398	Strained Honey (specify type)

**DIVISION 25: JAMS & JELLIES**

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

CLASSES:

CU-25-400 Jelly (specify type)

CU-25-401 Jam (specify type)

CU-25-402 Freezer jams (specify type)

**DIVISION 25: PRESERVING**

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

CLASSES:

CU-25-405 Pickles or relish (specify type)

CU-25-406 Canned fruit (specify type)

CU-25-407 Canned vegetables (specify type)