

DEPARTMENT 6

CULINARY ARTS

Superintendent

Sara Bennett - (208)818-4686

Schedule of Events

August 2 – Friday

5 PM Last day for online entry and drop off entry form in Office

August 8 - 9 – Thursday & Friday

2 PM - 7 PM Non-perishable entry drop off. Pre-entry tags pick up. (Building 8)
New entry drop off (Building 1)

August 12 – Monday

9 AM Judging non-perishables
(Building closed to public)

August 14 – Wednesday

12 PM - 7 PM Perishable entry drop off
(Building 8)

August 15 – Thursday

8:30 AM Judging perishables
(Building closed to public)

August 26 – Monday

3 PM - 7 PM Entry pick up

General Rules for Culinary Arts

- Limit **one** entry per class per exhibitor.
- Entry is free if pre-entered online or by form in the Fair office by 5 PM, August 2. Exhibits registered during entry are subject to a \$1 fee per entry.
- 17 & Under enter Youth Divisions 06K, 06L, and 06M.
- Sections open to Professionals are classes 346-348 in decorated cakes & cupcakes and Themed Contest class 353. Professionals are not eligible for any other Culinary classes.
- All gluten-free baking entries must be entered into class 06G.
- Perishables will be thrown away unless specified at entry.
- Check out our new themed classes!

Special Awards

Best Cook Award

Must enter 7 of the 10 available divisions to be eligible.

Adult exhibitor accumulating the most points in Culinary Arts wins \$15 and a plaque; second place award \$10 and a certificate. Youth exhibitor accumulating the most points in Culinary Arts wins \$10 and a plaque; second place award \$5 and a certificate. Points for ribbons are as follows: Purple: 6 points, Blue: 5 points, Red: 4 points and White: 3 points.

Idaho Wheat Commission



- Idaho Wheat Growers will award a mixer for the Best Pastry exhibit chosen among all first-place winners for Classes 321-326. The Best Pastry exhibit must be made with wheat flour, which includes all-purpose bleached or unbleached white, whole wheat, etc. Entries are to be entered in a plastic bag on a sturdy paper plate or heavy cardboard covered with foil. All baking entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

. The recipe for the winning entry will be requested for submittal to the Idaho Wheat Commission.

Food Preservation - Canning

General Rules for Canning:

- One jar constitutes an entry.
- Due to safety concerns, only entries from youth 13-17 years old will be accepted. Please make sure to enter the birthdate of the exhibitor to prevent confusion.
- All canned foods must be entered in a standard clear glass canning jar with a self-sealing, two-piece lid (8oz, half pint)
- Jars must be clean.
- Jars must be labeled as shown in "What the Judges Look For". **Time and method of process should agree with USDA/PNW recommendations.** Recommendations can be found online, or in accordance with the latest edition of the Ball Blue Book or Kerr Home Canning Guides for time and method of process.
- Jars with added color, bleach, sulfite or other preservatives are not allowed (e.g., baking soda may not be added to green vegetables and acids may not be added to non-pickled foods, with the exception of tomatoes and figs).

The following entries will be disqualified:

- Paraffin sealed jams and jellies
- Jars with zinc lids
- Foods in green glass jars or non-standardized jars
- Jars without a sealed lid
- Foods that have been improperly processed or packed, including inverted method.
- Jars with more than 2 inches of head space

How to adjust for altitude:

Higher altitude can affect your fresh preserving recipes. Follow these charts to determine how to adjust for altitude for your recipe. Source: www.freshpreserving.com

Boiling Water Processing

ALTITUDE	INCREASE PROCESSING TIME
1001-3000	5 minutes
3000-6000	10 minutes

Pressure Canning

ALTITUDE	WEIGHTED GAUGE	DIAL GAUGE
1001-2000	15	11
2001-4000	15	12
4001-6000	15	13

Area altitudes:

Please note, altitudes shown below are at unspecified locations in the named cities. Because of the variety of terrain in our area, elevations can vary widely. For instance, while the listed elevation of Coeur d'Alene at 4th & Sherman is 2188 feet, the Fair Office sits at 2241 feet. To find your exact elevation, please visit <http://earth.google.com>

Athol	2406	Lewiston	1216
Bonnars Ferry	1968	Moscow	2702
Calder	2827	Mullan	3371
Coeur d' Alene	2150	Post Falls	2189
Grangeville	3434	Priest River	2110
Hayden	2270	Spirit Lake	2568
Kellogg	2303	St. Maries	2587

What the Judges look for in Canning Entries

Safety is of utmost importance. Any entry not in compliance with judging guidelines or exhibiting spoilage will be disqualified. Quality criteria are based on visual judging only. Canned entries are not tasted for judges' safety. Improperly processed entries may contain bacteria which can make judges ill.

Filled Jar

- Headspace must correspond to instructions from the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating presence of gas bubbles must be disqualified.)
- Band should remain in place to transport preserved food. Prior to entry jars must have screw bands removed.

Heat Process

- Method used to heat process food must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for acid food and pressure process for low-acid food are the only recommended methods to preserve food for shelf storage.
- Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with the approved reference guides.

Product Appearance

- Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels intact are acceptable if the recipe is in keeping with all other preserving guidelines.
- Liquid must be clear and free from cloudiness and small particles unless recipe ingredients have a natural effect on product clarity.
- Color of the finished product should be as close as possible to its natural characteristics or that for cooked product.
- Texture is affected by heat processing; however, the finished product should not easily break down or appear over-cooked.
- Ingredients should retain their shape and size based on the type and preparation method. Cut pieces of uniform size should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar.

CANNING

Division 06A (Adult 18+)

- All canning entries are non-perishable and should be entered on August 8-9, 2-7 PM
- One jar constitutes an entry for all classes unless otherwise noted.
- Label: Neatly placed, not covering product

Contents: (product name)
Processing Method: (pressure canner or boiling water)
(hot pack or raw pack)
Processing Time: (in minutes + altitude adjustment)
Pounds Pressure: (pounds)
Date of Preparation:

CANNED FRUIT

CLASS

- 01 Canned apples
- 02 Canned applesauce, plain
- 03 Canned applesauce, flavored
- 04 Canned blueberries
- 05 Canned cherries, pie
- 06 Canned cherries, sweet
- 07 Canned plums or prunes
- 08 Canned peaches
- 09 Canned pears
- 10 Canned tomatoes, plain
- 11 Canned tomatoes, stewed
- 12 Canned fruit, other than listed

CANNED VEGETABLES

CLASS

- 13 Canned asparagus
- 14 Canned beans, green
- 15 Canned beans, wax
- 16 Canned beans, other than green or waxed, specify
- 17 Canned beets
- 18 Canned carrots
- 19 Canned sauerkraut
- 20 Canned vegetable, other than listed

CANNED PIE FILLING

CLASS

- 21 Canned pie filling, apple
- 22 Canned pie filling, blueberry
- 23 Canned pie filling, cherry
- 24 Canned pie filling, huckleberry
- 25 Canned pie filling, peach
- 26 Canned pie filling, other berry, specify
- 27 Canned pie filling, other fruit than listed



PICKLES, RELISHES & OTHER PICKLED FOODS

Use Division 06A (Adult 18+)

- Label: Neatly placed, not covering product
- Contents: (product name)
Processing Method: (boiling water)
Processing Time: (in minutes)
Date of Preparation:

CUCUMBER PICKLES & RELISHES

CLASS

- 28 Dill pickles, whole
- 29 Dill pickles, spears
- 30 Hamburger dill pickle slices
- 31 Sweet pickles, whole
- 32 Sweet pickle slices
- 33 Bread & butter pickle slices
- 34 Cucumber pickles & relishes other than listed, specify

PICKLED FOODS & RELISHES MADE FROM OTHER THAN

CUCUMBERS

CLASS

- 35 Pickled fruit, specify
- 36 Pickled asparagus
- 37 Pickled beets
- 38 Pickled beans
- 39 Pickled peppers
- 40 Pickled zucchini
- 41 Pickled mixed vegetables, specify
- 42 Pickled vegetable other than listed, specify
- 43 Green tomato pickles
- 44 Watermelon pickles
- 45 Corn relish
- 46 Zucchini relish
- 47 Relish other than listed, specify
- 48 Chutney, specify

SOFT SPREADS

Use Division 06A (Adult 18+)

- Label: Neatly placed, not covering product
- Contents: (product name)
Processing Method: (boiling water)
Processing Time: (in minutes)
Date of Preparation:

JAMS

- **Crushed fruit, no separation of fruit and juice, holds shape but less firm than jelly.**

CLASS

- 49 Jam, apricot
- 50 Jam, blackberry
- 51 Jam, blueberry
- 52 Jam, boysenberry
- 53 Jam, huckleberry
- 54 Jam, raspberry
- 55 Jam, strawberry
- 56 Jam, mixed berry, specify
- 57 Jam, cherry
- 58 Jam, peach
- 59 Jam, plum
- 60 Jam, rhubarb
- 61 Jam, mixed fruit, specify
- 62 Jam, other than listed, specify

JELLIES

- **Should quiver, cut easily and retain shape with no weeping, no crystals.**

CLASS

- 63 Jelly, apple
- 64 Jelly, blackberry
- 65 Jelly, blueberry
- 66 Jelly, boysenberry
- 67 Jelly, huckleberry
- 68 Jelly, raspberry
- 69 Jelly, strawberry
- 70 Jelly, mixed berry, specify
- 71 Jelly, cherry
- 72 Jelly, currant
- 73 Jelly, grape
- 74 Jelly, mint
- 75 Jelly, pepper
- 76 Jelly, plum
- 77 Jelly, rhubarb
- 78 Jelly, mixed fruit, specify
- 79 Jelly, other than listed, specify

PRESERVES, CONSERVES & MARMALADES

- **Preserves are thick, the fruit is tender & plump, in uniform pieces & evenly distributed.**
- **A conserve is a jam made of a mixture of fruits stewed in sugar.**
- **Marmalade is a clear, jelly-like preserve made from small, thin pieces of pulp and rinds of fruits, especially citrus fruits.**

CLASS

- 80 Cherry preserves
- 81 Strawberry preserves
- 82 Preserves other than listed, specify
- 83 Conserve, specify
- 84 Apricot marmalade
- 85 Orange marmalade
- 86 Marmalade other than listed, specify

BUTTERS

- **Butters are fruit pulp cooked with sugar until thick, retain moderately mounded mass with no separating of liquid.**

CLASS

- 87 Apple butter
- 88 Apricot butter
- 89 Pear butter
- 90 Plum butter
- 91 Peach butter
- 92 Butter other than listed, specify



OTHER CANNING

Use Division 06A (Adult 18+)

- Recipes must be submitted for all entries in this division on a recipe card.
 - Refer to canning guidelines and judging.
 - Label: Neatly placed, not covering product
- Contents: (product name)
Processing Method: (boiling water)
Processing Time: (in minutes)
Date of Preparation:

CONDIMENTS

CLASS

- 93 Barbeque sauce
- 94 Pizza sauce
- 95 Taco sauce
- 96 Tomato sauce
- 97 Salsa, green
- 98 Salsa, red
- 99 Condiment other than listed, specify

SYRUPS & TOPPINGS

CLASS

- 100 Cherry syrup
- 101 Raspberry syrup
- 102 Strawberry syrup
- 103 Pear syrup
- 104 Huckleberry syrup
- 105 Other berry syrup, specify
- 106 Mixed fruit syrup, specify
- 107 Rhubarb syrup or topping
- 108 Syrup other than listed, specify
- 109 Topping other than listed, specify

JUICES

CLASS

- 110 Apple juice
- 111 Berry juice, specify
- 112 Tomato juice
- 113 Mixed fruit juice, specify
- 114 Juice other than listed, specify

VINEGARS

CLASS

- 115 Vinegar, fruit
- 116 Vinegar, herb
- 117 Vinegar, vegetable
- 118 Vinegar, other than listed

DECORATIVE CANNING

Use Division 06A (Adult 18+)

- Recipes must be submitted for all entries in this division on a recipe card.
 - Refer to canning guidelines and judging.
- 119 Themed, specify
 - 120 Holiday, specify
 - 121 Color, specify
 - 122 Pickled
 - 123 Floral
 - 124 Fruit
 - 125 Vegetable
 - 126 Other



DRIED FOODS

Division 06B (Adult 18+)

What the Judges look for in Dried Foods

- Appearance & Quality: Uniform size & shape; free from visible mold growth and moisture; free from large seeds, very thick peelings or cores; color appropriate for product and method of pretreatment (not overly dark), dry enough for safe long-term storage, lacking stickiness. Also see specific section regarding dryness.
- All dried food entries are non-perishable and should be entered on August 8-9, 2-7 PM
- All dried food entries should be a 1/2 cup of dried food in a CLEAR (no writing imprinted) SNACK-SIZE zipper closed storage bag.
- Label: Neatly placed, not covering product

Contents: (what it is)
Drying Method: (how: sun/dehydrator/oven)
Drying Length: (minutes/hours/days)
Pre-treatment: (none/sulfur/juice)
Date of Drying Start: (when you started)

DRIED FRUITS

- Dryness: Leathery & pliable

CLASS

- 127 Dried apples
- 128 Dried apricots
- 129 Dried bananas
- 130 Dried blueberries
- 131 Dried cherries
- 132 Dried cranberries
- 133 Dried huckleberries
- 134 Dried peaches
- 135 Dried pineapple
- 136 Dried rhubarb
- 137 Dried tomatoes
- 138 Dried strawberries
- 139 Dried berries, other than listed, specify



- 140 Dried mixed fruit, specify
- 141 Dried fruit, other than listed

DRIED VEGETABLES

- **Dryness:** Brittle, hard, leathery or pliable, as it applies to each vegetable
- **Dried tomatoes are entered under Class 141**

CLASS

- 142 Dried beans
- 143 Dried beets
- 144 Dried carrots
- 145 Dried celery
- 146 Dried corn
- 147 Dried garlic
- 148 Dried kale
- 149 Dried leeks
- 150 Dried edible mushrooms
- 151 Dried onions
- 152 Dried peas
- 153 Dried peppers
- 154 Dried potatoes
- 155 Dried sweet potatoes
- 156 Dried summer squash
- 157 Dried zucchini
- 158 Dried vegetable, other than listed
- 159 Dried mixed vegetables, specify

DRIED HERBS

- **Dryness:** Dry enough to crumble when crushed

CLASS

- 160 Dried basil
- 161 Dried chamomile
- 162 Dried chives
- 163 Dried cilantro
- 164 Dried dill
- 165 Dried fennel
- 166 Dried lemon balm
- 167 Dried lemon verbena
- 168 Dried marjoram
- 169 Dried mint
- 170 Dried oregano
- 171 Dried parsley
- 172 Dried rosemary
- 173 Dried sage
- 174 Dried stevia
- 175 Dried thyme
- 176 Dried herb other than listed, specify

DRIED EDIBLE FLOWERS

- **Dryness:** Dry enough to crumble when crushed
- **Entry Tip:** Choose your edible flowers very carefully, as not all flowers are edible, do an internet search for information on edible flowers.

CLASS

- 177 Dried calendula
- 178 Dried chive blossoms
- 179 Dried fever few
- 180 Dried lavender
- 181 Dried nasturtium
- 182 Dried pansy
- 183 Dried rose
- 184 Dried edible flower other than listed, specify

HOMEMADE SPIRITS

Division 06C (Adult 21+)

Must be 21+ (*age as of January 1, 2024*)

What the Judges look for in Homemade Spirits

- **Presentation:** Appropriate bottle, cork & cleanliness, exterior should indicate interior cleanliness
- **Clarity:** Bright & clear
- **Generosity:** Alcohol content appropriate to category
- **Bouquet:** Aroma should be pleasant distinctive of type of ingredient used
- **Palatability:** Full, rich or light, delicate flavor appropriate to category
- All homemade spirits entries are non-perishable and should be entered on August 8-9, 2-7 PM

WINE (HOME MADE)

- **Wines must be entered in two-375ml or one-750 ml fifths only, traditional-type bottles with corks or screw top, except liqueurs, sherry, ports and sparkling wines.**
- **All wine bottles MUST have a typed label.** Typed labels must reflect the primary ingredient used in the wine (cabernet, rhubarb, cherry, etc.) and must also list the class entered.

CLASS

- 185 Grape wine, red dry, from scratch
- 186 Grape wine, red sweet, from scratch
- 187 Grape wine, white dry, from scratch
- 188 Grape wine, white sweet, from scratch
- 189 Fruit wine, dry, from scratch, specify
- 190 Fruit wine, sweet, from scratch, specify
- 191 Vegetable wine, from scratch, specify
- 192 Sake, from scratch
- 193 Sparkling wine, from scratch
- 194 Wine, other than listed from scratch
- 195 Grape wine, red dry, from kit
- 196 Grape wine, red sweet, from kit
- 197 Grape wine, white dry, from kit
- 198 Grape wine, white sweet, from kit
- 199 Fruit wine, dry, from kit, specify
- 200 Fruit wine, sweet, from kit, specify
- 201 Vegetable wine, from kit, specify
- 202 Wine, other than listed from kit

MUST BE

21+

LIQUEUR (HOME MADE)

- **Liqueurs must be entered same as in Wine section; however, bottles can be 12-16 ounces.**
- **No kits or extracts to be used.**
- **All Liqueurs MUST have a typed label** with ingredient or flavor (e.g., cherry, elderberry, potato, etc.).

CLASS

- 203 Fruit liqueur, specify
- 204 Honey liqueur, specify
- 205 Liqueur, other than listed, specify
- 206 Kahlua

BEER (HOME MADE)

- **All exhibitors must supply a minimum of two 12-ounce bottles of each class entered, with silver or gold bottle cap.**
- **No labels on beer bottles.**
- **Handwritten labels will disqualify entries.**
- **Limit one entry per class.**

- Persons entering their beer are responsible for entering them in the correct class.
- Beers entered in the wrong class will not be judged.
- Each beer entered will be judged on its own merits and by more than one judge.

What the Judges look for with Homemade Beer

Attach a typed 4x6 card to your entry with the following information:

Name of Beer
Size of Batch
Date Started
Starting Specific Gravity Reading
Date Bottled
Specific Gravity Reading At Bottling Time
Ingredients (Type & Amount)
Malt Extracts
Dry Malt
Grains
Yeast
Hops (Variety, Flowers or Pellets)
Boiling (mins)
Finishing (mins)
Fermentation (Time & Temperature)
Primary
Secondary
Prime Sugar

CLASS

- 207 All grain, Belgian style, identify
- 208 All grain, brown ale, identify
- 209 All grain, pale ale, identify
- 210 All grain, Indian pale ale, identify
- 211 All grain, amber ale, identify
- 212 All grain, Scottish ale, identify
- 213 All grain, porter, identify
- 214 All grain, stout, identify
- 215 All grain, lager, identify
- 216 All grain, specialty beer, identify
- 217 All grain, wheat, identify

DON'T FORGET
TYPED LABEL

MEADS & CIDER

- All exhibitors must supply a minimum of two 12-ounce, or one 22-ounce bottles of each class entered. **NO LABELS.**
- Handwritten labels will disqualify entries.
- Enter as many classes as you like, but only one entry per class will be accepted.
- Persons entering their meads and cider are responsible for entering them in the correct class.
- Meads and cider entered in the wrong class will not be judged.
- Each mead and cider entered will be judged on its own merits and by more than one judge.

CLASS

- 218 Traditional Mead
- 219 Mead with spices (Methyglyn)
- 220 Mead with fruit (Melomel)
- 221 Mead with grapes (Pymment)
- 222 Mead with apples (Cyser)
- 223 Mead other than listed, specify
- 224 Cider

Baking BREADS

Division 06D (Adult 18+)



- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
- Mini loaves are accepted.
- Must be entered in a plastic bag on a sturdy paper plate or heavy cardboard covered with foil.
- All baking entries are perishable and should be entered on August 14, 12-7 PM in Building 8.
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. No mixes please.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.

What the Judges look for in Yeast Breads

Bread should be completely baked that, when pressed upon, it will spring out immediately upon release of pressure.

- Texture/crumb: The crumb should be slightly moist, tender, yet not crumbling when compressed, light in weight in proportion to size, even grain. When sliced, bread should stay firm.
- Color: Uniform golden-brown color on outer crust and a light tan color on the inside.
- Crust: The crust of a standard loaf should be tender and of medium thickness. Whole wheat items should have a dark, firm crust; white flour items should have a dark, softer crust. A French bread should have a tough hard crust with a soft white center.
- Volume: Yeast items should be typically doubled in bulk from the original dough size. It should be a tall loaf and a round full roll, not flat or square.
- Flavor: The flavor should be nutty, agreeable to taste, and with no suggestion of sourness.
- Moisture: There should be moisture in the feel and taste of the item, but not wet or soggy.
- Uniformity: Entries consisting of three of the same items, such as rolls, should all be equal in size.

YEAST BREADS

- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
- 1 loaf constitutes an entry, unless specified otherwise.

CLASS

- 225 White bread
- 226 Whole wheat bread
- 227 Sourdough bread, yeast starter
- 228 Raisin bread
- 229 Rye bread
- 230 Oat bread
- 231 Potato bread
- 232 Challah bread

- 233 Yeast bread other than listed
- 234 Dinner rolls, plain 3
- 235 Dinner rolls, sweet 3
- 236 Sweet rolls, 3
- 237 Cinnamon rolls, 3
- 238 Coffee cake, 1



QUICK BREADS

- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
- 1 small loaf constitutes an entry.

What the Judges look for in Quick Breads

- Appearance: Well proportioned, evenly rounded or flat top (depending on type), uniformly brown, lightweight in proportion to size
- Texture & Crumb: Well raised and equally light throughout, moist, elastic, tender, medium fine, no tunnels, neither dry nor soggy, nuts or fruit well distributed
- Flavor: Blended flavor of well-baked ingredients, free from flavor of fat, baking powder or salt
- Crust: Crisp, usually rough surface, tender, thin, no cracks

CLASS

- 239 Banana bread
- 240 Fruit bread
- 241 Pumpkin bread
- 242 Scones
- 243 Zucchini bread
- 244 Quick bread other than listed

OTHER BREAD PRODUCTS

- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
- 1 small loaf constitutes an entry, unless specified otherwise.

CLASS

- 245 Anadamah bread
- 246 Irish soda bread
- 247 Sourdough, starter other than yeast
- 248 Coffee cake, other than yeast, 1
- 249 Muffins, 3
- 250 Raised doughnuts, 3
- 251 Cake doughnuts, 3



CAKES, CUPCAKES & COOKIES

Division 06E (Adult 18+)

- One cake constitutes an entry, unless otherwise specified.
- Cakes are to be no larger than 8" round or square on a base no larger than 10"
- With the exception of frosted cakes and cupcakes, all baked goods must be entered in a plastic bag on a sturdy paper plate or heavy cardboard covered with foil.
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. No mixes please.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.
- All baking entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

What the Judges look for in Cakes

- Appearance: Even thickness & surface. Frosted cakes should have uniform icing; unfrosted cakes should have a level top. Angel and sponge cakes should be delicate in color or golden brown.
- Texture/moisture: Even fine grain, moist, does not crumble when cut, springy when touched (exception: pound or bundt cakes should be firm). Angel and sponge cakes: light in volume, even fine grain, fluffy, moist, does not crumble when cut, tender velvety crumb.
- Volume: Should be high & light (unless pound or bundt).
- Aroma: Pleasing, characteristic of type (e.g., white, yellow, chocolate, etc.).
- Flavor: Delicate, pleasing, not overwhelming, characteristic of type, balanced between rich and sweet.

FROSTED LAYER CAKES

- Must have 2 or more layers.
- Cakes are to be no larger than 8" round or square on a base no larger than 10".
- Specify the type of frosting and flavor of filling.

CLASS

- 252 Carrot cake
- 253 Chocolate cake
- 254 German chocolate cake
- 255 Yellow cake
- 256 White cake
- 257 Spice cake
- 258 Red velvet cake
- 259 Frosted layer cake, other than listed
- 260 Filled, other than frosting, specify

OTHER CAKES

- Single layer, unless otherwise specified.
- Cakes are to be no larger than 8" round or square on a base no larger than 10".
- Glazes are allowed.

CLASS

- 261 Applesauce cake
- 262 Banana cake
- 263 Fruit cake
- 264 Zucchini cake
- 265 Bundt cake
- 266 Pound cake
- 267 Angel food cake
- 268 Sponge cake
- 269 Gingerbread
- 270 Pineapple upside down cake

- 271 Pudding cake, specify flavor
- 272 Molten lava cake
- 273 Cake other than listed

CUPCAKES & CAKE POPS

- **3 cupcakes constitutes an entry.**

CLASS

- 274 Cupcakes, frosted
- 275 Cupcakes, unfrosted
- 276 Cream-filled cupcakes, frosted, specify filling
- 277 Cream-filled cupcakes, unfrosted, specify filling
- 278 Cake Pops, frosted

COOKIES

Use Division 06E (Adult 18+)

- All baked goods must be entered in a plastic bag on a sturdy paper plate or heavy cardboard covered with foil. (Display plates may be changed by the Superintendent for consistent department display.)
- A plate of three cookies constitutes an entry.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. No mixes please.
- All baking entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

What the Judges look for in Cookies

- Appearance: Consistency characteristic of type of cookie, uniform shape & design, should not spread too much or be too tall.
- Color: Uniform, not too dark on the edges or bottom
- Texture: Crisp or chewy, depending on type, tight grain and with small air holes, should not be crumbly when handled
- Aroma: Pleasing blend of characteristics of ingredients
- Flavor: Depending on what items are added, there should be a good balance of sweet to flavor, such as chocolate or nutty

CLASS

- 279 Brownies
- 280 Blondies
- 281 Lemon bars
- 282 Other fruit bar cookies, specify
- 283 Bar cookies other than listed
- 284 Chocolate chip cookies
- 285 Ginger snap/molasses cookies
- 286 Macaroons
- 287 Oatmeal cookies
- 288 Peanut butter cookies
- 289 Sandwich cookies
- 290 Snickerdoodles
- 291 Sugar cookies
- 292 Shortbread
- 293 Fruit or filled cookies, specify
- 294 No-bake cookies
- 295 Refrigerator cookies
- 296 Rolled & cut cookies
- 297 Spritz cookies
- 298 Pressed cookies
- 299 Fancy cookies
- 300 Biscotti
- 301 Royal Icing
- 302 Cookie, other than listed

PIES & PASTRIES

Division 06F (Adult 18+)

- Pies are to be no larger than 9" in diameter.
- Smaller sized pies are encouraged.
- Disposable pie plates are preferred.
- If using a glass plate, be sure to affix your name on the bottom and pick it up after Fair.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. No mixes please.
- Absolutely no meat or fish pies or quiches will be accepted.
- All baking entries are perishable and should be entered on August 14, 12-7 PM in Building 8.



- ▶ Pies are to be no larger than 9" in diameter.
- ▶ Smaller sized pies are encouraged.
- ▶ Disposable pie plates are preferred.
- ▶ If using glass plate, be sure to affix your name on the bottom and pick it up after Fair.

What the Judges look for in Pies

- Appearance: Delicate golden brown to pale, edges not overly dark or too thick, perforation adequate for steam escape
- Crust: Tender, flaky, crisp, does not crumble, bottom crust not soggy or doughy, no strong taste of fat or salt
- Aroma: Mild, pleasing aroma
- Filling: Adequate amount of filling, uniform texture, good proportion between crust and filling and between juice & fruit
- Texture: Tender fruit, smooth & slightly thickened juice
- Flavor: Flavor of fruit predominate, not too highly seasoned

CLASS

- 303 Apple pie
- 304 Berry pie, specify
- 305 Cherry pie
- 306 Peach pie
- 307 Rhubarb pie
- 308 Mixed fruit pie, specify
- 309 Pecan or nut pie
- 310 Tarts, specify
- 311 Plain pie, other than listed
- 312 Key Lime Pie
- 313 Lemon meringue pie
- 314 Chocolate cream pie
- 315 Banana cream pie
- 316 Boston Cream Pie
- 317 Coconut cream pie
- 318 Cream pie, other than listed

OTHER CRUSTS

- 319 Cheesecake, with topping
- 320 Cheesecake, without topping

PASTRIES

Division 06F (Adult 18+)

- All baked goods must be entered in a plastic bag on a sturdy paper plate or heavy cardboard covered with foil.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.
- All baking entries are perishable and should be entered on August 14, 12-7 PM in Building 8.
- Classes 321-326 will be considered for the Idaho Wheat Commission award. (See Special Awards section in Culinary General rules for more information).
- Must include recipe.



What the Judges look for in Pastry

- Texture: Flakes layered throughout crust; crisp eating
- Tenderness: Cuts easily with table knife but holds shape when served
- Appearance: Golden brown; blistered surface; uniform attractive edges; fits pan well
- Flavor: Pleasant, bland flavor to enhance filling

CLASS

- 321 Strudel, one
- 322 Kringle, one
- 323 Puff pastry, three
- 324 Cream puffs, three
- 325 Eclairs, three
- 326 Pastry other than listed

GLUTEN FREE BAKING

Division 06G (Adult 18+)

- Follow same recommended requirements as in other Baking sections.
- All gluten-free baked goods must be entered in a plastic bag on a sturdy paper plate or heavy cardboard covered with foil.
- Because wheat flour is not used, gluten free quick other cakes are not eligible for the Idaho Wheat Growers award.
- All baking entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

CLASS

- 327 Gluten free yeast bread, 1 loaf
- 328 Gluten free quick bread, 1 loaf
- 329 Gluten free frosted cake, 1 cake with 2 or more layers, specify the type of frosting and flavor of filling
- 330 Gluten free cake other than frosted, 1 cake
- 331 Gluten free cookies, three cookies
- 332 Gluten free pie, one
- 333 Gluten free cupcakes, frosted, 3/6 regular-sized 2-inch cupcakes
- 334 Gluten free cupcakes, other than frosted, 3/6 regular-sized 2-inch cupcakes

CANDY

Division 06H (Adult 18+)

- A plate of six pieces constitutes an entry.
- Division is not open to professionals.
- All candy entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

What the Judges look for in Candy

- Appearance: Size and shape uniform and consistent with type of candy
- Texture: Crisp or chewy, depending on variety, well blended
- Aroma: Pleasing blend of characteristics of ingredients
- Flavor: Delicate, pleasing, not overwhelming, characteristic of type

CLASS

- 335 Divinity
- 336 Fondant
- 337 Penuche
- 338 Peanut brittle
- 339 Fudge, old fashioned
- 340 Fudge, quick
- 341 Assorted fancy candy
- 342 Candy, other than listed

DECORATED CAKES & CUPCAKES

Division 06I (Adult 18+)

Decorated Cakes

- Size limited to 24 inches high on a base no larger than 16 inches wide by 16 inches long.
- Because only the frosting and decorative embellishments are judged, do not use a real cake. Your "cake" must be made from styrofoam.
- No plastic decorations allowed.
- A professional division is only available in this section.
- All decorated cakes entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

What the Judges look for in Decorated Cakes

- Appearance: Balance, color harmony, consistency of pattern.
- Artistic Quality: Originality, difficulty of techniques, overall eye appeal
- Neatness: Texture of icing, uniformity of repeat pattern

CLASS

- 343 Decorated cake, buttercream frosting
- 344 Decorated cake, royal icing
- 345 Decorated cake, fondant
- 346 PROFESSIONALLY Decorated cake, buttercream frosting
- 347 PROFESSIONALLY Decorated cake, royal icing
- 348 PROFESSIONALLY Decorated cake, fondant

Decorated Cupcakes

- 6 regular-sized 2-inch cupcakes constitute an entry.
- "Cupcakes" cut from Styrofoam can be used as long as they clearly resemble the real thing.
- Only the frosting and decorative embellishments are judged.
- Display on a sturdy white paper plate no larger than 10 inches.
- No plastic decorations allowed.
- Not open to Professionals.
- All decorated cupcakes entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

CLASS

- 349 Decorated cupcakes



2024 THEMED & SPECIAL CULINARY CONTESTS

Division 06J (Adult 18+)

Division 06K (Youth Under 17)

"Fun Galore in 2024" - It's a no holds barred presentation so get as creative as you'd like!

Themed Decorated Cakes, Cupcakes and Cookies

- Interpretation of theme must be obvious.
- Same rules apply as Decorated Cakes and Cupcakes
- All decorated cakes & cupcakes entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

CLASS

- 350 Themed decorated cakes
- 351 Themed decorated cupcakes
- 352 Themed decorated cookies
- 353 Themed, PROFESSIONALLY decorated cakes, cupcakes, or cookies



Mayor's Chocolate Extravaganza

Start Time: Bring your entries to the FAIR OFFICE from 7 AM to 11 AM on Tuesday, August 20. Judging is to start at 1 PM in Building 8.

Exhibitors may enter one chocolate masterpiece. Here are some ideas, but all chocolate creations are welcome:

- one chocolate cake - can be a layer, bundt or sheet cake
- one 8"x8" or 9"x9" pan of brownies
- 12 pieces chocolate candy
- 12 chocolate cookies
- An extravagant chocolate creation of choice, please specify

Rules:

- Entries will be judged on visual appearance and presentation in addition to use of chocolate.
- Family members of the judges are not eligible to enter this contest.
- Not open to Professionals

Entry: Pre-entry is recommended but not required.

CLASS

- 354 Chocolate Extravaganza Contest



Commissioner's Apple Pie Contest

Start Time: Bring your entries to the FAIR OFFICE from 7 AM to 10 AM on Thursday, August 22. Judging is to start at 11 AM in Building 8.

Rules:

- Family members of the judges are not eligible to enter this contest.
- Each person may enter a HOMEMADE TRADITIONAL 2-CRUST apple pie. Top crust can be solid or lattice. NO CRUMBLE TOPS.
- Not open to Professionals
- Pre-entry is recommended but not required.

CLASS

- 355 Commissioner's Apple Pie Contest

Let's Get Fancy Bread Contest



Rules:

- * Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry*
- *Must provide a legible recipe, if applicable, with the entry, preferably typed*
- All entries must be submitted on a disposable container for judging (specify size and/ or number of baked items).
- Suggested criteria for baked good: Taste: 50 points + Overall Appearance and Creativity: 25 points + Texture: 25 points = TOTAL 100 points
- Failure to follow the rules may result in disqualification.
- Pre-entry is required. Entry form is due by August 2 or bring to Building 8 on August 14 from Noon – 7 PM to enter.

CLASS

- 356 Let's Get Fancy Bread Contest



Specialty Sourdough Contest

Have you recently joined the sourdough craze, or have you been making it for years? Delight our judges' tastebuds with new and delicious takes on the classic sourdough loaf.

- Same rules apply as Baking Bread, Division 06D
- All Specialty Sourdough entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

CLASS

- 357 Savory Specialty Sourdough
- 358 Sweet Specialty Sourdough

Hey, Sweetie!



Fill a clear, glass jar with your favorite sweets and put them on display! Candy salad can be any mix of your favorite candies. The cookies can be any recipe!

Rules:

- Entries must be in a clear, glass container that is no bigger than 12 inches wide.
- Containers must have a lid.
 - Containers should be filled for



entry.

- Entries are perishable and should be entered on August 14, 12-7 PM in Building 8.

CLASS

- 359 Candy Salad
- 360 Cookie Jar



Edible Houses

- Edible houses can be made from gingerbread from scratch, gingerbread from a kit, or from other edible materials.
- Entire creation (excluding base) must be edible; however, entry will NOT be tasted.
- Houses made from edible materials *other than* gingerbread must include a list of "BUILDING MATERIALS".
- **Size limited to 24 inches high on a base no larger than 16 inches wide by 16 inches long.**
- Entries will be judged on originality and appearance.
- Not open to Professionals
- Special consideration to use of fair THEME.
- Pre-entry is recommended but not required. Use the entry form to enter by August 4 or bring to Building 8 on August 16 from Noon – 7 PM to enter.

CLASS

- 361 Edible House

Vintage Recipes

- Must include recipe and cite source of recipe.

CLASS

- 362 Vintage recipe breads
- 363 Vintage recipe cakes
- 364 Vintage recipe cookies

YOUTH CULINARY ARTS

Division 06L (Ages 7 & Under)

Division 06M (Ages 8-12)

Division 06N (Ages 13-17)

CLASS

- 365 Canned goods, specify (*Division 06M only*)
- 366 Soft spreads, specify (*Division 06M only*)
- 367 Dried fruits or vegetables, specify
- 368 Dried edible herbs or edible flowers, specify
- 369 Bread, white yeast
- 370 Bread, any other yeast
- 371 Rolls
- 372 Banana bread
- 373 Other quick bread, specify
- 374 Muffins, specify
- 375 Chocolate cake
- 376 White cake
- 377 Cake other than listed, specify
- 378 Frosted layer cake, specify
- 379 Cupcakes frosted, specify
- 380 Cupcakes unfrosted, specify
- 381 Brownies
- 382 Bar cookies, specify
- 383 Chocolate chip cookies
- 384 Oatmeal cookies
- 385 Peanut butter cookies
- 386 Sugar cookies
- 387 No-bake cookies
- 388 Royal icing
- 389 Cookies, other than listed, specify
- 390 Pie, specify
- 391 Fudge, specify



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