

NEW CLASSES

CLASS 03 PETIT FOUR CONTEST
 CLASS 05 BAR COOKIE CONTEST
 CLASS 27 HUMMINGBIRD CAKE CONTEST

**TWIN FALLS COUNTY FAIR
 KITCHEN & PANTRY
 DIVISION 15**



MARIE WEBB, Twin Falls...Superintendent...208-733-0736

FAIR OFFICE 208-326-4396
 PREMIUM OFFICE 208-326-4399

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
AUGUST 2024						10
11	12	13	14	15	16	17
18	19 Last day to Mail Pre-entries	20	21	22	23 Last Day to Pre-enter Forms	24 12 pm - 5 pm Receiving
25 12 pm - 5 pm Receiving Last Day to Enter!!	26 7 am - 9 am Receiving (Pre-entered baked goods only) 9 am Judging	27	28 First day of Fair! 5 pm Pie Contest	29 5 pm BAR COOKIE Contest First Day For Premium Pay out	30 5 pm Rudy's Bake Your Best Contest	31 11 am Petit Four Contest 3 pm Hummingbird Cake Contest
1 September	2 Last Day For Premium Pay Out! 1 pm Chocolate Extravaganza	3 12-7pm Released	ALL ENTRIES ARE PROCESSED ON THE COMPUTER. AVOID WAITING IN LINE ON ENTRY DAY & PRE-ENTER MAIL YOUR ENTRY BY AUGUST 19th OR EMAIL YOUR ENTRY TO premiums@tfcfair.com BY AUGUST 23rd 5 PM ADDITIONAL ENTRY FORMS ONLINE AT www.tfcfair.com			

ENTRIES CLOSE: Sunday, **AUGUST 25th** at 5 PM

NO ENTRIES WILL BE ACCEPTED AFTER 5 PM ON SUNDAY.

EMAIL: premiums@tfcfair.com (Email entries must be received by Friday, 5pm before Receiving days)

MAIL: POST MARKED BY Monday, **AUGUST 19th**

Pre-entry forms may also be brought to the Premiums Office by Friday, **AUGUST 23rd** by 5 PM.
(Please pre-enter, as all entries are processed on the computer. Save time by Pre-Entering.)

RECEIVING: Saturday, **AUGUST 24th**, 12 Noon - 5 PM
 Sunday, **AUGUST 25th**, 12 Noon - 5 PM

****SUPERINTENDENT WILL ACCEPT FRESH BAKED GOODS, ONLY IF PREVIOUSLY ENTERED, ON MONDAY, AUGUST 26th 7 AM - 9 AM**

JUDGING: Monday, **AUGUST 26th**, at 9 AM ****Doors will be closed during judging.****

RELEASE: Tuesday, **SEPTEMBER 3rd**, 12 NOON - 7 PM (Anything not picked up will be thrown in trash.)

*****FULL DEMONSTRATION SCHEDULE
 POSTED IN BLDG*****

RULES:

1. CLASS 01 – Quick Breads: Loaves may be one 5" x 9" loaf or two 3" x 6" loaves.
2. CLASS 02 – Yeast Breads: Loaves of bread should be a 5" x 9" loaf so all entries are uniform.
3. All layer cakes must be whole (do not cut to form layers) and placed on paper plates. No cakes will be accepted in pans.
4. Rolls and cookies standard size, 4 to a plate constitute an exhibit.
5. Candies must be 4 pieces per exhibit.
6. We suggest glass or tin pie pans rather than foil.
7. Exhibitors are limited to residents of Idaho.
8. **No exhibitor will be awarded more than one cash premium in any one Lot.**
9. Entries must be homemade and product of exhibitor.
10. All traces of ownership must be removed, including on the recipes required in Special Contests.
11. **Happy Cooker Award - \$10.00** will be paid to the exhibitor winning the most first prizes within each Class, Class numbers 01, 02, 04, 08, 09, 10, 12, 15, 18, 19, 21,22, 23, 24, 25. To be eligible exhibitor **must** have a minimum of **two (2)** entries in a Class. Only one Happy Cooker per Class.



CASH PREMIUMS WILL ONLY BE PAID

THURSDAY, **AUGUST 29th**, THRU MONDAY, **SEPT 2nd**
11 AM TO 7 PM

IN THE PREMIUMS/LIVESTOCK OFFICE
PREMIUMS NOT PICKED UP WILL BE FORFEITED.
NO CHECKS WILL BE MAILED.

DATES TO REMEMBER

ENTRY DAYS: **SATURDAY, AUG. 24th** **12 – 5 PM**
 SUNDAY, AUG. 25th **12 – 5 PM**

RELEASE DAY: **TUESDAY, SEPTEMBER 3rd**
 12 – 7 PM

****All items entered must be picked up by 7 PM****
****NO EXCEPTIONS!!****



SPECIAL CONTESTS

**These contests are held under the competition tent across from the Leah Smith Kitchen & Pantry Bldg.



IDAHO WHEAT COMMISSION COUNTY COMMISSIONERS PIE CONTEST

APPLE PIE

WEDNESDAY, AUGUST 28th

At 5 PM

See Class 11 for details



LOIS & ARLINE'S BAR COOKIE CONTEST

Honoring LOIS ANDERSON & ARLINE EGBERT, outstanding Cookie Baking Exhibitors in the Kitchen & Pantry Dept.

SPONSORED BY: KITCHEN & PANTRY CREW

THURSDAY, AUGUST 29th

At 5 PM

See Class 05 for details



RUDY'S BAKE YOUR BEST CONTEST

Check It Out!

FRIDAY, AUGUST 30th

At 5 PM

See Class 26 for details



INTERNATIONAL DESSERTS CONTEST

"ICED PETIT FOURS (SWEET)"

SATURDAY, AUGUST 31st

AT 11 AM

See Class 03 for details.



SWEET TOUCHES

BY: BONNIE SEAMAN

CHOCOLATE EXTRAVAGANZA CONTEST

MONDAY, SEPTEMBER 2nd

At 1 PM

See Class 16 for Details



INTERNATIONAL DESSERTS CONTEST "ICED HUMMINGBIRD CAKE"

SATURDAY, AUGUST 31st

At 3 PM

See Class 27 for Details

**BREADS-QUICK
NO PREPARED MIXES
CLASS 01**



PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Bread, banana
2. Bread, fruit, or vegetable
3. Bread, pumpkin
4. Bread, zucchini squash
5. Bread, other
6. Biscuits, baking powder
7. Coffee cake
8. Muffins, blueberry-4
9. Muffins, bran-4
10. Muffins, cornmeal-4
11. Muffins, health (low fat)-4
12. Muffins, poppy seed-4
13. Muffins, other-4
14. Other
15. **Best of Class, must be blue ribbon winner...Rosette**
16. **Happy Cooker, Class 01.....\$10.00**

Muffins may
Not
Be in liners

Score Card for bread and rolls:

General appearance.....	5%
Lightness	15%
Flavor (taste & smell)	35%
Crumb (texture)	35%
Crust	10%
TOTAL	100%

**BREADS-YEAST
NO PREPARED MIXES
CLASS 02**

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Bread, French
2. Bread, raisin
3. Bread, sourdough
4. Bread, white
5. Bread, whole wheat, 100%
6. Bread, whole wheat, stone ground
7. Bread, other
8. Coffee cake
9. Doughnuts, raised - 4
10. Novelty shaped
11. Rolls, cinnamon - 4
12. Rolls, crescent - 4
13. Rolls, dinner - 4
14. Rolls, parker house - 4
15. Rolls, sweet - 4
16. Rolls, other
17. **Best of Class, must be blue ribbon winner. Rosette**
18. **Happy Cooker, Class 02 \$10.00**



**INTERNATIONAL DESSERTS CONTEST
“ICED PETIT FOURS (SWEET)”
CLASS 03**

PREMIUM PAYOUT

1st - \$30.00 2nd - \$20.00 3rd - \$10.00

ENTRIES CLOSE: Sunday **AUGUST 25th** 5 PM

RECEIVING: Saturday, **August 31st** by 10:30 AM

OR Items will be accepted on regular entry days.
Entries that are accepted on Saturday **MUST** have been pre-entered.

No new entry forms will be accepted after 5 PM, Sunday, **August 25th**.

JUDGING: Saturday, **August 31st** 11 AM

ENTRY REQUIREMENTS: All entries must be made from Scratch – NO MIXES- Each entry consists of 4 – 1” Iced Petit Fours (Sweet). Recipe, without exhibitor’s name must be included with entry.

JUDGING CRITERIA:

Originality.....	25%
Texture & Taste Appeal	25%
Appearance.....	25%
Recipe included and legible.....	25%
Total.....	100%

Lot No.

1. All Entries

DEMONSTRATIONS

Will be held in the Leah Smith Kitchen & Pantry Bldg.
Schedule will be posted in the building.

CLASS 04 JUDGING CRITERIA FOR CAKES

Scorecard for cakes:

Outside (appearance)	25%
Inside (appearance)	40%
Flavor and scent	<u>35%</u>
TOTAL	100%

Score card for Frosting (cooked or uncooked)

Color (appearance)	15%
Smoothness (appearance).....	10%
Consistency	30%
Flavor	<u>45%</u>
TOTAL.....	100%

ALL LAYER CAKES MUST BE WHOLE AND NOT OVER 10" IN DIAMETER. NO SHEET CAKES CUT TO FORM LAYERS. CAKES MUST BE PLACED ON PAPER PLATES. NO CAKES WILL BE ACCEPTED IN PANS. CAKES WILL BE CUT IN HALF AT THE TIME OF ENTRY AND EXHIBITORS WILL TAKE HOME HALF NOT ENTERED.

CAKES-ICED NO PREPARED MIXES CLASS 04

PREMIUM PAYOUT

1st - \$5.00 2nd - \$4.00 3rd - \$3.00

Lot No.

1. Angel food (not iced)
2. Applesauce
3. Bundt cake
4. Carrot cake
5. Chiffon
6. Chocolate
7. German Chocolate
8. Jelly roll
9. Plain layer, whole egg
10. Pound cake, loaf (not iced)
11. Sunshine or sponge (not iced)
12. White
13. Zucchini squash
14. Other
15. **Best of Class, must be blue ribbon winner.....Rosette**
16. **Happy Cooker, Class 04\$10.00**

CAKES-DECORATED

Non-professional decorated dummies (pans, Styrofoam etc.)
The decorated dummies shall not exceed 27"

NEED NOT BE REAL CAKE, ONLY DECORATION WILL BE JUDGED.

NON-PROFESSIONAL CLASS 06

PREMIUM PAYOUT

1st - \$8.00 2nd - \$5.00 3rd - \$3.00

Lot No.

1. Special event (birthday, shower, etc.)
2. Animal or figure
3. Cake pop (on a stick)
4. Tiered (wedding or anniversary)
5. Gingerbread house
6. Fancy decorated cupcakes
7. Other
8. **Best of Class, must be blue ribbon winner.....Rosette**

LOIS & ARLINE'S BAR COOKIE CONTEST



CLASS 05

The K&P Dept is sponsoring this Class to honor Lois Anderson & Arline Egbert, sisters who started a friendly cookie baking competition in 1998. They have entered cookies for 24 years in each of the 23 cookie lots, totaling **4,416** cookies entered. Both are excited to see the variety of bar cookies entered.

****RECIPE, without exhibitor's name, must be included with entry.****

Entries Close: Sunday **AUGUST 25th 5 PM**
Receiving: Thursday **AUGUST 29th by 4:30 PM**
 ***OR on regular entry days.
Judging: Thursday **AUGUST 29th 5 PM**
 (Judging under the contest tent)

PREMIUM PAY OUT

1st - \$30.00 2nd - \$20.00 3rd - \$15.00

Lot No.

1. Bar cookies, 4 cookies constitute an entry

Entry Requirements: All entries must be homemade from scratch by Exhibitor. – NO MIXES –

Judging Criteria:

Originality.....25%	Texture & Taste Appeal.....25%
Appearance.....25%	Recipe Included & Legible....25%



CRANBERRY COFFEE CAKE

CLASS 07

PREMIUM PAY OUT

1st - \$30.00 2nd - \$20.00 3rd - \$10.00

Lot No.

- All Entries.

Contest Rules:

- Each entrant must use the recipe, which is printed in the Twin Falls County Fair Premium Book.
- No substitutions or additions to the official recipe will be accepted.
- Contestants must be residents of the State of Idaho.
- Entries for the contest will be on regular entry days. Judging will take place on Monday, **AUGUST 26th**.

OFFICIAL RECIPE

Ingredients:

1 – 8 oz. pkg cream cheese
 1 cup butter
 1 ½ cups sugar
 2 tsp. vanilla
 4 eggs
 2 ¼ cups flour, divided
 1 ½ tsp. baking powder
 ½ tsp. salt
 1 – 16 oz. can whole cranberry sauce
 ½ cup chopped walnuts
 Powdered sugar

In mixing bowl, beat cream cheese, butter, sugar, and vanilla until smooth. Add eggs, one at a time, mixing well after each addition. Combine 2 cups flour, baking powder and salt – gradually add to butter mixture. Mix remaining flour with cranberries and nuts, fold into batter. Batter will be very thick. Spoon into greased bundt baking pan. Bake at 350° degrees for 60 minutes or until cake tests it is done. Let stand 5 minutes before removing from pan. Cool on wire rack. Dust with powdered sugar.

PIES – TWO CRUST

CLASS 08

NO MIXES TO BE USED

Scorecard for pies:

Appearance	20%
Filling	20%
Crust	20%
Flavor.....	40%
TOTAL	100%

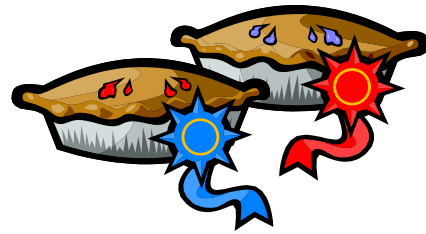
8" or 9" glass or tin pie pans only (NO FOIL).

PREMIUM PAYOUT

1st - \$8.00 2nd - \$6.00 3rd - \$4.00

Lot No.

- Apple
- Apricot
- Berry, any kind
- Cherry
- Peach
- Raisin
- Other
- Best of Class, must be blue ribbon winner. Rosette**
- Happy Cooker, Class 08** \$10.00



PIES-ONE CRUST

CLASS 09

NO MIXES TO BE USED.

Whipped cream topping will be accepted.

Scorecard for cream pies:

Appearance	20%
Filling	20%
Crust	20%
Flavor.....	20%
Meringue, Cream	20%
TOTAL	100%

PREMIUM PAYOUT

1st - \$8.00 2nd - \$6.00 3rd - \$4.00

Lot No.

- Banana
- Butterscotch
- Chocolate
- Coconut
- Custard
- Lemon
- Pecan
- Pumpkin
- Other
- Best of Class, must be blue ribbon winner. Rosette**
- Happy Cooker, Class 09**..... \$10.00



PIES-CRUMB, NUT, COOKIE CRUSTS & CHEESECAKE

CLASS 10

NO MIXES TO BE USED
Whipped topping will be accepted.

Scorecard for crumb crust pies and cheesecake:

Appearance.....	20%
Filling.....	20%
Crust.....	20%
Flavor.....	20%
Topping.....	20%
TOTAL.....	100%

PREMIUM PAYOUT

1st - \$8.00 2nd - \$6.00 3rd - \$4.00

Lot No.

1. Banana
2. Butterscotch
3. Cheesecake (New York Style)
4. Cheesecake (unbaked)
5. Chocolate
6. Coconut
7. Grasshopper
8. Lemon
9. Pumpkin
10. Other
11. **Best of Class, must be blue ribbon winner .Rosette**
12. **Happy Cooker, Class 10.....\$10.00**



IDAHO WHEAT COMMISSION COUNTY COMMISSIONERS

PIE CONTEST

APPLE PIE

CLASS 11

JUDGING: Wednesday, **AUGUST 28th** at 5 PM

PREMIUM PAYOUTS:

1st-\$50.00 2nd-\$30.00 3rd-\$20.00

Lot No.

1. All Entries

RULES:

MUST INCLUDE A FLOUR PRODUCT

Exhibitor must provide the recipe upon entry of pie.

JUDGING: Wednesday, **AUGUST 28th** at 5 PM

Judging held in the tent, across from Kitchen & Pantry Building.

RECEIVING: Wednesday, **AUGUST 28th** 12 PM - 4 PM

OR Pies will be accepted on regular entry days. (Pies that are accepted on Wednesday **must** have been pre-entered.)

No new entries will be accepted after 5 PM Sunday, AUGUST 25th.

COOKIES

CLASS 12

(4 constitutes an exhibit)

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Applesauce
2. Bar
3. Brownies
4. Carrot
5. Cereal
6. Chocolate chip
7. Chocolate drop
8. Cream puffs (unfilled)
9. Drop cookies
10. Fancy tea
11. Filled
12. Fruit
13. Gingersnaps
14. Ice box
15. Molasses
16. Molded
17. Oatmeal
18. Peanut butter
19. Snicker doodles
20. Sugar
21. Unbaked
22. Zucchini squash
23. Other
24. **Best of Class, must be blue ribbon winner... Rosette**
25. **Happy Cooker, Class 12 \$10.00**





COOKIE JAR CONTEST CLASS 13

“RIBBONS, RIDES & RODEO” COOKIE JAR CONTEST

COOKIE JAR can be any style wide-mouth jar, **MUST** be one (1) gallon capacity, Fair Theme decorated, filled with assorted, homemade (no mixes) cookies. Jar **must** be filled and contain a minimum of **eight (8)** different kinds of cookies.

****Bring one of each kind of cookie in a small box with the Cookie Jar, so that judges need not open the jar.**

Judging Criteria:

Jar Decoration.....50% Cookies.....50%

PREMIUM PAYOUT

1st - \$30.00 **2nd** - \$20.00 **3rd** - \$10.00

Lot No.

1. All Entries



THE FARMERS MARKET CLASS 14

Farmer's Market is a celebration of fresh vegetables, fruits, nuts, seeds, and lots of imagination! Join the K&P Dept. by baking and entering a few of these healthy, tasty, a little outside the box, treats made possible by shopping at your favorite Farmer's Market.

****RECIPE, without exhibitor's name, must be included with entry.****

ENTRY REQUIREMENTS: All entries must be made from **Scratch – NO MIXES-** Each entry consists of 4 items. **Recipe, without exhibitor's name must be included with entry.**

PREMIUM PAYOUT

1st - \$5.00 **2nd** - \$4.00 **3rd** - \$3.00

Lot No.

1. Sweet – Tomato Filled Cookies (Green or Ripe Tomatoes)
2. Savory – Tomato Tartlets (2 – 3” tartlets)
3. Sweet – Cantaloupe Cookies
4. Savory – Onion Cookies (Green, Yellow, Red, etc. Onions)
5. Sweet – Sweet Potato Cookies
6. Savory – Cucumber Fritters/Pancakes
7. Sweet – Green Bean Cookies
8. Sweet – Red Beet Cookies
9. **Best of Class, must be blue ribbon winner....Rosette**



AMALGAMATED SUGAR COMPANY LLC

Will present to the following categories:

ODD YEARS AWARDED TO:

Fruit, Jams, Jellies & Candy

(Classes: 15, 16, 18, 23, 24, 25)

EVEN YEARS AWARDED TO:

Cakes, Cookies & Pies

(Classes: 04, 06, 08, 09, 10, 12)

1st place winners - 10 lbs. of sugar

2nd place winners - 4 lbs. of sugar

**CANDY
CLASS 15**

Four pieces constitute one entry.
NO Fresh Fruit to be used.

Scorecard for candy:

Appearance.....	15%
Texture.....	30%
Consistency	25%
Flavor.....	30%
TOTAL	100%

PREMIUM PAYOUT

1st - \$5.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Caramel
2. Cereal candies
3. Chocolate fudge, boiled-may not contain marshmallows or marshmallow cream
4. Chocolate fudge, quick
5. Dipped chocolates-cherries
6. Dipped chocolates-any other kind
7. Divinity
8. English toffee
9. Mints, fondant
10. Mints, uncooked
11. Nut brittle
12. Peanut brittle
13. Penuche
14. Suckers
15. Taffy
16. Other candies
17. Other fudges
18. **Best of Class, must be blue ribbon winner Rosette**
19. **Happy Cooker, Class 15 \$10.00**



SWEET TOUCHES

BY: BONNIE SEAMAN

PROUDLY PRESENTS:

**CHOCOLATE EXTRAVAGANZA
CONTEST**

CLASS 16

PREMIUM PAYOUT:

1st - \$25.00 2nd - \$15.00 3rd - \$10.00

ENTIRES CLOSE: Sunday **AUGUST 25th** 5:00 PM

RECEIVING: Monday, **September 2nd** 12 PM – 12:30 PM

OR Items will be accepted on regular entry days.

Entries that are accepted on Monday **MUST** have been pre-entered.

No new entry forms will be accepted after **5 PM**, Sunday, **August 25th**.

Exhibitors may enter one item in any or all Lots.

JUDGING: Monday, **SEPTEMBER 2nd** 1:00 PM

This special contest will take place under the contest tent in front of the Leah Smith Kitchen and Pantry Building.

Lot No.

1. Chocolate Cake
2. Chocolate Candy - DOZEN
3. Chocolate Cheesecake
4. Chocolate Cookies – DOZEN
5. Chocolate Pie





**RUDY'S BAKE YOUR BEST
 BAKE YOUR BEST
 CHARLOTTE ROYALE CAKE**

**RUDY'S CONTEST
 CLASS 26**

**PREMIUM PAYOUT: GIFT CERTIFICATES FROM
 "RUDY'S A COOKS PARADISE"**

1st - \$100.00 2nd - \$75.00 3rd - \$50.00
 Honorable Mention: \$25.00

ENTRIES CLOSE: Sunday **AUGUST 25th** 5:00 PM

RECEIVING: Friday **AUGUST 30th** 4:30 PM

***OR on regular entry days.

JUDGING: Friday **AUGUST 30th** 5:00 PM
 (Judging under the contest tent)

RUDY'S invites you to compete in our "**Contest.**"
Rudy's has a great selection of gourmet foods, extracts & flavorings, syrups, chutney, spices, vanillas, and lots & lots of chocolate, and many other items.

Use Your Imagination!

Entry Requirements: **Sweet & Savory Cakes will be judged in the same Lot.** All recipes must be created by contestant and named. Entrants must not be professional chefs, cooks, culinary instructors or earn a significant portion of their livelihood from cooking. Recipes submitted become the property of **Rudy's** and the Twin Falls County Fair. By submitting an entry, a potential winner agrees to allow use of his or her name and/or photograph for advertising this or similar promotions.

Judging Guidelines:

- Originality
- Appearance
- Flavor & Taste Appeal
- Texture & Ease of Preparation
- Judges' decisions are final.

Entry must be submitted with:

1. Recipe clearly printed on ONE side of an 8 1/2 X 11" sheet of paper. **On the back of the paper, print your Name, Address, and Phone Number (home & cell).**

Everyone who enters will receive a coupon from Rudy's A Cooks Paradise.

Lot No.

1. All Entries

JUDGING CRITERIA FOR CANNING

Exhibitors should follow USDA recommendations when canning:

- Quart or pint jars for fruit and vegetables (Except corn and meat that must be canned in pints)
- Pint or half-pints for fish
- Pint or half-pint jars for relishes, jam, jelly, conserves, preserves, marmalades, and sauce

APPROPRIATE HEAD SPACE IN JARS

- 1/4 inch for jams and jellies
- 1/2 inch for tomatoes, fruit, pickles
- 1/2-1 inch for vegetables

Exhibitors will find it convenient and economical to use pint jars which are preferred to make the display more attractive. Nothing larger than quarts will be accepted; only standard canning jars to be used.

Jellies and jams can be in half-pint jars or pint standard canning jars. Jars may be opened in all Lots except, fruit, vegetables, meats, and canned specialties. Jars must have lids and rings on and be clean. Items must be canned within the last 12 months. No paraffin seals on any entries. Up-to-date standards as approved by University of Idaho Cooperative Extension System will be used in judging.

If you have any questions regarding methods, call your County Extension Office at 208-734-9590.

**FRUITS, VEGETABLES, PICKLES & RELISHES,
 JAMS & JELLIES**

****CANNING CRITERIA****

All Canning jars should be labeled stating product name, date of preparation, canning method (water bath, pressure or drying) and length of processing time.

Scorecard for canned fruits:

Pack.....	20%
Color	10%
Shape	20%
Condition.....	30%
Syrup	20%
TOTAL	100%

**CANNED FRUIT
 CLASS 18**

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Apple sauce
2. Apricots
3. Berries
4. Cherries, pie
5. Cherries, sweet
6. Fruit Cocktail
7. Fruit, other
8. Juice, grape



9. Juice, other
10. Maraschino Cherries
11. Peaches
12. Pears
13. Pie filling
14. Plums
15. Other
16. **Best of Class, must be blue ribbon winner .Rosette**
17. **Happy Cooker, Class 18.....\$10.00**

**CANNED VEGETABLES
CLASS 19**

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Asparagus
2. Beans
3. Beets, sliced or diced
4. Beets, whole
5. Carrots
6. Corn
7. Sauerkraut
8. Squash or pumpkin
9. Squash, zucchini
10. Tomatoes, cut
11. Tomatoes, sauce
12. Tomatoes, stewed
13. Tomatoes, whole
14. Tomato juice
15. Other
16. **Best of Class, must be blue ribbon winner .Rosette**
17. **Happy Cooker, Class 19..... \$10.00**

**PICKLES
CLASS 21**

1 jar constitutes an exhibit

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Pickles, asparagus
2. Pickles, beets
3. Pickles, bread, and butter
4. Pickles, chunk, sweet
5. Pickles, dill
6. Pickles, fruit
7. Pickles, lime
8. Pickles, mixed vegetables
9. Pickles, mustard
10. Pickles, peppers
11. Pickles, sweet
12. Pickles, watermelon
13. Pickles, whole sweet
14. Pickles, zucchini
15. Pickled green beans whole or cut
16. Other
17. **Best of Class, must be blue ribbon winner Rosette**
18. **Happy Cooker, Class 21.....\$10.00**

RELISHES & SAUCES

CLASS 22

1 jar constitutes an entry

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Barbecue sauce
2. Chili sauce
3. Chutney
4. Mustard
5. Relish, chow-chow
6. Relish, corn
7. Relish, cucumber
8. Relish, mixed vegetable
9. Relish, zucchini squash
10. Salsa
11. Salsa – Mango
12. Salsa - Peach
13. Other
14. **Best of Class, must be blue ribbon winner... Rosette**
15. **Happy Cooker, Class 22.....\$10.00**



CANNED JAMS

CLASS 23

Scorecard for jams, jellies.

Package	10%
Color	20%
Consistency.....	30%
Flavor	40%
TOTAL	100%

JAMS

1 jar constitutes an exhibit

Jam is any mashed fruit preserved in sugar.

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Apple butter
2. Apricot
3. Apricot-pineapple
4. Berry
5. Cherry
6. Choke cherry
7. Huckleberry
8. Marion Berry
9. Peach
10. Pear
11. Plum

12. Red Raspberry
13. Rhubarb
14. Strawberry
15. Combination Fruits
16. Other
17. **Best of Class, must be blue ribbon winner . Rosette**
18. **Happy Cooker, Class 23.....\$10.00**

**CANNED JELLIES
CLASS 24**

JELLIES

1 jar constitutes an exhibit

Jellies are to be clear and free from crystals or cloudiness.

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Apple
2. Berry
3. Blackberry
4. Blackcap
5. Cherry
6. Choke cherry
7. Currant
8. Grape
9. Huckleberry
10. Pepper
11. Plum
12. Red raspberry
13. Strawberry
14. Other
15. **Best of Class, must be blue ribbon winner....Rosette**
16. **Happy Cooker, Class 24.....\$10.00**



**DRIED PRODUCTS
CLASS 25**

CRITERIA FOR DRIED FRUIT

1. Package: a standard ½ pint jar specifically designed for canning purpose (with screw down type lid and ring)
2. Exhibits must be accurately labeled as to the kind of food and date of procession.
3. Judges reserve the right to reconstitute and/or taste food at their discretion.
4. The exhibitor must have completed all entries in this division within one (1) year of the opening of the Fair. Items, which have been shown at previous Fairs, are not eligible.

Scorecard for dried products:

Label information & container..... 10%
 Appearance..... 30%
 Uniform size & shape, free from visible moisture or mold, free from large seed, thick peelings or cores, colors appropriate for product, not overly dark.
 Container..... 10%
 Dryness (lacks stickiness)5%
 Product-Texture 15%

Fruit-leathery & pliable. Vegetables-brittle, hard, leathery or pliable as applied to each vegetable
 Herbs-dry enough to crumble
 Fruit Leather-leathery, pliable
 Meat-pieces, thin, uniformly dry
 Flavor/Odor30%
 TOTAL 100%

FRUITS

A standard ½ pint jar constitutes as entry
 (½ cup)

PREMIUM PAYOUT

1st - \$3.00 2nd - \$2.00 3rd - \$1.00

Lot No.

1. Apples
2. Apricots
3. Bananas
4. Cherries
5. Peaches
6. Pears
7. Prunes
8. Strawberry
9. Other
10. **Best of Class, must be blue ribbon winner ..Rosette**

VEGETABLES

A standard ½ pint jar constitutes an entry
 (½ cup)

Lot No.

11. Carrots
12. Celery
13. Corn
14. Green Beans
15. Kale
16. Mushrooms
17. Onions
18. Parsley
19. Peas
20. Peppers
21. Tomatoes
22. Other
23. **Best of Class, must be blue ribbon winner-Rosette**

SPECIALTIES

Enough pieces to fill a ½ pint jar constitutes an entry

Lot No.

24. Fruit jerky, apple
25. Fruit jerky, apricot
26. Fruit jerky, berry
27. Fruit jerky, peach
28. Fruit jerky, strawberry
29. Fruit jerky, other
30. Meat jerky,
31. Smoked fish
32. Smoked fish, whole
33. Smoked fowl
34. **Best of Class, must be blue ribbon winner Rosette**
35. **Happy Cooker, Class 25\$10.00**

**INTERNATIONAL
DESSERTS CONTEST
"ICED HUMMINGBIRD CAKE"
CLASS 27**



PREMIUM PAYOUT

1st - \$30.00 2nd - \$20.00 3rd - \$10.00

ENTRIES CLOSE: Sunday AUGUST 25th 5 PM

RECEIVING: Saturday, **AUGUST 31st** by 2:30 PM

****OR Items will be accepted on regular entry days.****

Entries that are accepted on Saturday **MUST** have been pre-entered. **NO new entry forms will be accepted after 5 PM, Sunday, August 25th**

JUDGING: Saturday, **AUGUST 31st** at 3 PM

ENTRY REQUIREMENTS: All entries must be made from Scratch – NO MIXES. Each entry must be one 8" – 10" diameter Iced Hummingbird Cake made of at least two layers or a one-layer bundt cake. Recipe, without exhibitor's name must be included with entry.

JUDGING CRITERIA:

Originality.....	25%
Appearance.....	25%
Texture & Taste Appeal.....	25%
International Recipe Used & Included.....	25%
TOTAL:	100%

Lot No.

1. All Entries

**THANK YOU TO OUR
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CULTURAL AND PREMIUM RULES AND REGULATIONS

1. **CULTURAL CASH PREMIUMS: PAID IN THE PREMIUMS/LIVESTOCK OFFICE**
11 AM TO 7 PM – THURSDAY, **AUGUST 29th**, THRU MONDAY **SEPT 2nd**
PREMIUMS NOT PICKED UP BY 7 PM ON LAST DAY OF FAIR,
MONDAY, WILL BE FORFEITED. NO CHECKS WILL BE MAILED.
2. **EXCEPTION:** DRAFT HORSE/MULE PREMIUMS MAY BE PICKED UP AT THE LIVESTOCK OFFICE BEGINNING SUNDAY THRU MONDAY FROM 11 AM TO 7 PM TO BE ELIGIBLE FOR PREMIUMS, ALL HORSES/MULES MUST BE ON GROUNDS FOR ENTIRE WEEK OF FAIR. *EXHIBITORS LEAVING BEFORE RELEASE TIME WILL FORFEIT THEIR PREMIUMS.* PARTICIPANTS OF WAGON DAYS MAY BE EXCUSED FOR SATURDAY ONLY, RETURN BY 9 AM SUNDAY, AND REMAIN UNTIL 6 PM MONDAY.
3. **LIVESTOCK CASH PREMIUMS: PAID IN THE PREMIUMS/LIVESTOCK OFFICE**
11 AM TO 7 PM – ON SPECIFIED DAYS
PREMIUMS NOT PICKED UP BY 7 PM ON LAST DAY OF FAIR,
MONDAY, CHECKS WILL BE MAILED.
4. Any discrepancy in premiums must be brought to the attentions of the Premiums Manager no later than **the last day of Fair.**
5. Awards will be made according to the merits of the exhibit. If no competition exists or if an article is not worthy of 1st premium, the judge may disqualify or award 2nd, 3rd, or 4th premiums at his discretion. Only one of each placing in any one Lot will be awarded.
6. The possession of ribbons and premium cards does not entitle holder to premiums. The premiums on exhibits are paid only on the signed record returned to the Premiums Office by the Judge. Ribbons and cards must remain attached to exhibits while they are on display.
7. Disrespect Shown to any award, or to any Judge, by an exhibitor forfeits all awards made to the offending exhibitor.
8. COLORS-Blue denotes First Premium, Red - Second Premium, White – Third Premium, Pink – Fourth Premium, Yellow – Fifth Premium, Green – Sixth Premium, Purple – Reserve Champion, White and Purple Rosette – Champion & Best of Lot.
9. Superintendents and Judges must sign and return to the Premiums Manager all award sheets and cards as soon as the judging in complete and awards are made.
10. Superintendents and Judges shall exercise great care that the awards are properly recorded, as ribbons, cards, etc., are valueless as evidence of premiums unless the Judge's signed report validates them.
11. Judges shall not enter items for judging in the Division they are associated with; they may however enter in other Divisions.
12. If for any reason there are not enough exhibitors in any one breed, or Lot, to make a competitive showing, then the exhibitor showing will be entitled to one cash premium in each Lot. The Judge will indicate the highest award eligible in the Lot according to the quality of the animal or exhibit. Competition must be between two or more animals, or exhibits, owned by separate exhibitors. Two or more exhibits giving the reason for the decision.
13. **THE SUPERINTENDENT RESERVES THE RIGHT TO QUALIFY ARTICLES BEING ENTERED WITH CONSULTATION OF FAIR MANAGEMENT: Entries will be rejected if perceived to be objectionable or unfit for family viewing.**