

CULINARY ARTS ENTRY INFORMATION

1. Entries will not be accepted prior to the entry dates. Entries must be taken to the Zion Building.
2. No articles will be released prior to release dates.
3. Exhibitors may enter only one (1) item per class number.
4. Every exhibit must remain intact until specified release dates. Exhibitors are not allowed to help themselves in removing an entry. Assistants are provided for this purpose. **All items left at the Utah State Fair after entry pick up date become the property of the Utah State Fair.**
5. Only articles listed will be accepted for entry.
6. All exhibits in Home Canning classes must have been prepared within the past year. AN ITEM WHICH HAS BEEN ENTERED IN A PREVIOUS UTAH STATE FAIR WILL NOT BE ACCEPTED.
7. Entries are limited to residents of Utah.
8. All entries must be the work of the exhibitor and shown in his or her name. There is no age limit.
9. The Supervisor reserves the right to refuse entries offered in case there is anything objectionable or not fit for judging or if the entry requires more space than can be allowed.
10. Entries will be accepted in designated classes only.
11. All candy entries become property of the Utah State Fair.
12. All Perishable items will be sprayed with a preserving spray and will be discarded after the last day of the Utah State Fair.

JUDGING INFORMATION

1. The judges are instructed not to award premiums unless the articles are deemed worthy of merit; if any article is not worthy of the first premium, the judges may award second, third or no premium.
2. A Best of Show Rosette will not be awarded unless there is a 1st, 2nd and 3rd place winner to choose from in that Division.
3. Additional prizes may only be awarded at the discretion of the judges and with prior approval from the Fair Administration.
4. Supervisors, Culinary Arts employees and judges may enter articles for display only.
5. Premiums will be paid as shown for that Division unless otherwise specified.
6. A Judge or Supervisor may move an entry into the correct class if the entry was placed in the wrong class by the exhibitor

See judging criteria by Division below.

CULINARY ARTS DEPARTMENTS

LP-Professional- Any exhibitor who has attained a high level of proficiency in their field of interest, but also receives monetary compensation. (ex: sells online, in person in a store)

LAA-Advanced Amateur-Any exhibitor who has attained a high level of proficiency in their field of interest. Also does not receive monetary compensation.

LA-Amateur-Any exhibitor ages 18+ that is not professional, advanced or special artist

LS-Sr. Citizen- Age 65 and Over

LY-Young Amateur- Age 12-17

LJ-Junior Amateur- Age 6-11

LC-Children- Age 5 and under

LSA-Special Artist- The Americans with Disabilities Act (ADA) defines an individual with a disability as a person who: (1) Has a physical or mental impairment that substantially limits one or more of the major life activities of that person; (2) Has a record of such an impairment; or (3) Is regarded as having such impairment

PREMIUMS

An exhibitor cannot receive more than one award in any Class.

Department	1st	2nd	3rd	4th
LP -Professional	\$10.50	\$7	\$3.50	Ribbon
LAA -Advanced Amateur	\$9	\$6	\$3.00	Ribbon
LA -Amateur	\$7.50	\$5	\$2.50	Ribbon
LY -Young Amateur	\$6	\$4	\$2	Ribbon
LJ -Junior Amateur	\$6	\$4	\$2	Ribbon
LC -Children	\$6	\$4	\$2	Ribbon
LS -Senior	\$7.50	\$5	\$2	Ribbon
LSA -Special Artist	\$6	\$4	\$2	Ribbon

BEST IN SHOW AWARDS

Winners will not forfeit placing premium with Best of Show or Grand Award. ****There must be at least 3 placings in a department per division in order to award a Best of Show for the following:***

One Best of Show awarded in each Division for the following departments as Judge deem worthy:

- LP Professional - \$25 & a Rosette
- LAA Advanced Amateur - \$20 & a Rosette
- LA Amateur - \$15 & a Rosette
- LS Senior Citizen - \$15 & a Rosette
- LSA Special Artist - \$15 & a Rosette

Judges may select up to 10 Best of Show awards in the Young Amateur, Junior Amateur, Children and Special Artist Divisions (all classes competing). ****There must be at least 3 placings in a division in order to award a Best of Show for the following:***

- LY Young Amateur - \$10 & a Rosette
- LJ Junior Amateur - \$10 & a Rosette
- LC Children - \$10 & a Rosette

Special Awards

1. **Grand Prize Award** - \$60, Rosette, and an Award will be given to the best exhibit in the entire show, selected from the various Best of Show awards. Selection to be made by the judges and the department supervisor.
2. **People's Choice** - \$25 and a Rosette - Voting will take place September 5th through the 8th and the award will be placed on September 9th.
3. **Judge's Choice** –a Rosette
4. **Supervisor's Choice** – a Rosette

DIVISIONS

Division A - Fresh Fruits

Division B - Vegetables

Division C - Jams

Division D - Jellies

Division E - Syrups

Division F - Juice

Division G - Pickles and Relish

Division H - Sauces

Division J - Condiments

Division K - Dehydrated Vegetables and Herbs

Division L - Dehydrated Fruits

Division M - Freeze Dried Vegetables Herbs

Division N - Freeze Dried Fruits

Division P - Freeze Dried Foods

Division Q - Homemade Candy

Division R - Bread, Loaf

Division S - Rolls, Yeast Pan Rolls

Division T - Artisan Breads

Division U - Sweet Loaf Breads

Division V - Desserts

Division W - Cakes

Division X - Muffins

HOME CANNING

SPECIAL RULES

1. Only products of home kitchens are eligible.
2. Products exhibited must have been prepared on or after August 1st 2023, by the person entering them.
3. A one-quart or pint jar constitutes an exhibit for fruits and vegetables. Standard smooth sided canning jars must be used.
4. Two Pint or Two Quart jars constitute an entry for conserves, pickles and relishes.
NEW
5. Two 1/2 Pint or Two Pint jars with a lid constitute an exhibit for jellies, jams and preserves. . **(Judges will open one jar to taste) *NEW***
6. One Pint or Quart jar constitutes an exhibit for dried fruits and for vegetables.
7. In jams, jellies, preserves, marmalades, pickles and relishes, the exhibitor is requested to loosen the ring on the jar.
8. Mold disqualifies a product.
9. Utah goods should be used as far as possible.
10. All entries must have new rings, lids and clean bottles.
11. No hot entries accepted.
12. Because of the time involved in entering canning exhibits, we encourage you to enter online or on the first two entry dates. **No canning entries of more than five exhibits will be accepted during the last two hours on the last entry day.**
13. Exhibitors are limited to 25 total exhibits in canning.
14. Jars should be labeled on bottom using a sticker or masking tape with the exhibitors initials, name of entry, and date the entry was processed.
15. All fresh fruits, jams & jellies must be processed in a boiling water bath and sealed.
16. All vegetables must be pressure cooked.
17. A 3x5 recipe card with main ingredients, time, temperature and cooking method must be included with all entries, also note where the recipe is from or if it's original. Only put your initials on the card.

18. Exhibits must be canned using USDA, Ball or Kerr guidelines issued 2000 or later. Any entry not complying with these guidelines will be disqualified. If an entry has been processed in a pressure canner, the recipe must include whether a dial-gauge or weighted-gauge canner was used and the pounds used.

19. The following are good sources of approved recipes: USDA Complete Guide to Home Canning (https://nchfp.uga.edu/publications/publications_us...), the Ball Blue Book (<https://www.freshpreserving.com/>), and The USU Extension Canning Resources ([Canning Resources | USU](#)).

20. Bottles with decorations (doilies etc.) will not be judged. Jars must be clear with no quilting or decorations in the glass.

21. Entries processed in a steam canner will not be accepted.

22. Electric Pressure Canner entries will not be accepted.

23. Two- Quart Size Jars, Tall slender jars, mayonnaise-type jars or bottles are not acceptable.

24. All other classes not listed above must submit their entry in a one quart smooth sided canning jar, processed according to standard guidelines listed above.

JUDGING CRITERIA FOR CANNED PRODUCTS

1. Correct Processing Method and Time
2. Product-color, quality, uniformity of pieces.
3. Liquid and pack - clarity
4. General appearance of exhibit - appearance of jar.

JUDGING CRITERIA FOR JAM AND JELLY

1. Food Safety Guidelines were adhered to in the canning process
2. Appearance, natural color of fruit, clear sparkling, transparent, free from sediment and cloudiness.
3. Correct Size and Container Used
4. Cleanliness of Presentation
5. Flavor or Texture

The following percentages will serve as a general guide to exhibitors of canning divisions.

1. Food Safety	Up to 20
2. Appearance	Up to 20
3. Correct Size and Container Used	Up to 15
4. Cleanliness of Presentation	Up to 20
5. Flavor or Texture (if not tasted)	Up to 25

DIVISION A - FRESH FRUITS

Exhibits must be no larger than a quart. Must be processed in a boiling water bath. **No bottled juices allowed.**

Class

01. Apples
02. Applesauce (no spices)
03. Apricot
04. Blueberries
05. Boysenberry or Blackberry
06. Cherries (Light)
07. Cherries (Dark)
08. Cherries (Pie)
09. Cocktail
10. Currants (Red)
11. Grapes
12. Maraschino Cherries (1/2 pint jar)
13. Mincemeat
14. Peaches (Yellow)
15. Pears
16. Pie Filling
17. Plums
18. Raspberries
19. Rhubarb
20. Miscellaneous Not Listed in Above Classes

DIVISION B - VEGETABLES

Exhibits must be:

- no larger than a quart. Proper canning technique must be used.

*Tomatoes must include processing time, recipe used (i.e Kerr), method (hot, raw, pressured), acid added (type) and if pressured, lbs. and altitude adjustments.

Class

01. Asparagus

02. Beans (Green)

03. Beans (Wax)

04. Beets

05. Carrots

06. Corn, whole kernel (must be pressure cooked)

07. Peas

08. Tomatoes, whole*

09. Squash or Pumpkin

10. Spinach

11. Miscellaneous Not Listed in Above Classes

DIVISION C - JAMS

Exhibits must be:

-Canned in either a Pint or Half Pint smooth side jar.

-Contain No Wax.

-NO FROZEN JAMS

-Jams must be processed in a boiling water bath and list time processing on jars labels placed on the bottom of the jar.

Class

01. Apple Butter
02. Apricot
03. Blueberry
04. Boysenberry or Blackberry
05. Cherry
06. Fruit Mixture
07. Grape
08. Marmalade
09. Peach
10. Pear
11. Plum or Prune
12. Raspberry
13. Strawberry
14. Unusual Jam (These will not be tasted)
15. Miscellaneous Not Listed in the Classes Above

DIVISION D - JELLIES

Exhibits must be:

- Canned in either a Pint or Half Pint smooth side jar.
- Contain No Wax.
- Jellies must be processed in a boiling water bath and list time processing on jars labels placed on the bottom of the jar.

Class

01. Apple
02. Apricot
03. Boysenberry or Blackberry
04. Cherry
05. Chokecherry
06. Currant, Red or Black
07. Elderberry
08. Fruit Mixture
09. Grape
10. Jalapeno
11. Mint
12. Peach
13. Pear
14. Plum
15. Raspberry
16. Strawberry
17. Unusual Jelly (These will not be tasted.)
18. Miscellaneous Not Listed in the Classes Above

DIVISION E - SYRUPS

Exhibits must be no larger than a quart.

Class

01. Apple
02. Berry
03. Peach
04. Mixed Fruit
05. Miscellaneous Not Listed in the Classes Above

DIVISION F - JUICE

Exhibits must be no larger than a quart.

Class

01. Apple
02. Berry
03. Cranberry
04. Grape
05. Mixed Fruit
06. Tomato
07. Vegetable
08. Miscellaneous Not Listed in the Classes Above

DIVISION G - PICKLES AND RELISH

Exhibits must be no larger than a quart, pints preferred.

Must be processed in a boiling water bath and label must be on the bottom of jar

Class

01. Beet pickles or relish, vinegar 5% acidity or better (include amount, time processed, and source of recipe)
02. Bread and Butter Pickles
03. Cucumber pickles, sweet
04. Dill Pickle
05. Green Tomato Relish
06. Zucchini Pickles
07. Zucchini Relish
08. Sweet Pickle Relish
09. Other Relish
10. Mixed Sweet Pickles
11. Mixed Other Pickles
12. Mustard Pickles
13. Onions, Pickled
14. Dill Beans
15. Pickled Peppers
16. Miscellaneous Not Listed in the Classes Above

DIVISION H - SAUCES

Class

01. Chili Sauce
02. BBQ Sauce
03. Spaghetti Sauce
04. Miscellaneous Not Listed in the Classes Above

DIVISION J - CONDIMENTS

Class

01. Salsa
02. Tomato Catsup
03. Sauerkraut
04. Mustard
05. Chutney
06. Miscellaneous Not Listed in the Classes Above

Dried Goods

JUDGING CRITERIA FOR DEHYDRATED AND FREEZE DRIED PRODUCTS

1. Correct Processing Method and Time
2. Product-color, quality, uniformity of pieces.
3. Correct Size and Container used
4. General appearance of exhibit - appearance of jar.
5. Flavor and/or Texture - Jars will be opened to check for dryness of the entry

The following percentages will serve as a general guide to exhibitors of dried goods divisions.

1. Food Safety	Up to 20
2. Appearance	Up to 20
3. Correct Size and Container Used	Up to 15
4. Cleanliness of Presentation	Up to 20
5. Flavor or Texture (if not tasted)	Up to 25

DIVISION K - DEHYDRATED VEGETABLES and HERBS

Exhibits must be no larger than a quart.

Class

01. Green Beans
02. Corn
03. Carrots
04. Peas
05. Squash
06. Onions
07. Peppers
08. Tomatoes
09. Potatoes
10. Celery
11. Mushrooms
12. Herbs - Chives
13. Herbs - Dill
14. Herbs - Oregano
15. Herbs - Parsley
16. Herbs - other

DIVISION L - DEHYDRATED FRUITS

Exhibits must be no larger than a quart.

Class

01. Apples
02. Apricots
03. Bananas
04. Cherries
05. Grapes
06. Peaches
07. Pears
08. Pineapple
09. Prunes
10. Strawberry
11. Leather
12. Miscellaneous not listed in the above classes

DIVISION M - FREEZE DRIED VEGETABLES AND HERBS

Class

01. Green Beans

02. Corn

03. Carrots

04. Peas

05. Squash

06. Onions

07. Peppers

08. Tomatoes

09. Potatoes

10. Celery

11. Mushrooms

12. Herbs

DIVISION N - FREEZE DRIED FRUITS

Exhibits must be no larger than a quart.

Class

01. Apples
02. Apricots
03. Bananas
04. Cherries
05. Grapes
06. Peaches
07. Pears
08. Pineapple
09. Strawberry

DIVISION P - FREEZE DRIED FOODS

Class

01. Candy
02. Chocolate
03. Drinks
04. Butter
05. Desserts (pies, cakes, cookies,brownies)
06. Ice Cream
07. Soups
08. Side Dishes
09. Main Course

HOMEMADE CANDY

SPECIAL RULES

1. An entry in this section shall consist of enough pieces to fill a 6" paper plate (min. of 10 pieces) suggested size is 1"x1" per piece.
2. Exhibitors' names should be put on the bottom of a paper plate with masking tape.
3. No popcorn, no uncooked candy.
4. Candy must be entered by noon , Wednesday Sept. 4th. Judging will be at 3:30 pm the same day.

JUDGING CRITERIA FOR CANDY

1. Correct Method used
2. Product-color, quality, uniformity of pieces.
3. Correct Size Container or Plate used, also recipe included
4. General appearance of exhibit - appearance of jar.
5. Taste and/or Texture

The following percentages will serve as a general guide to exhibitors of Homemade Candy.

1. Food Safety	Up to 20
2. Consistency	Up to 20
3. Correct container used and Recipe included	Up to 15
4. Cleanliness of Presentation	Up to 20
5. Flavor and/or Texture (if not tasted)	Up to 25

DIVISION Q - HOMEMADE CANDY

Class

01. Chocolates dipped - one flavor filling only
02. Turtles
03. Caramels
04. Fudge
05. Divinity
06. All Brittle
07. Penoche, Pralines or Brown Sugar Candies
08. Hard Candies or Similar
09. Pecan Roll
10. Molded Chocolates
11. Miscellaneous not listed in above classes

BREADS

SPECIAL RULES

1. Entries must be made from scratch.
2. Bread must be baked in a pan suitable for the recipe
3. Recipe Must accompany entry.
4. Please note whether your recipe is original or note its source.
5. Entries must be made of quality ingredients.

JUDGING CRITERIA FOR BREAD

1. Bread was made using food safety guidelines
2. How does it look, color, consistency
3. Recipe, was it your original recipe, if not please note where you found the recipe (Recipe will not be shared without consent)
4. How is the entry presented on the Plate, is it clean
5. Flavor, crust, crumb, chew

The following percentages will serve as a general guide to exhibitors of Breads

1. Food Safety	Up to 20
2. Appearance	Up to 20
3. Original Recipe or Found recipe	Up to 15
4. Presentation	Up to 20
5. Flavor and/or Texture	Up to 25

DIVISION R - BREAD, LOAF

Class

01. White
02. Whole Wheat (100%)
03. Rye
04. White Variations (onion, cheese, fruits, nuts etc.)
05. Wheat Variations (onion, cheese, fruits, nuts etc.)
06. Gluten Free

DIVISION S - ROLLS, YEAST PAN ROLLS

at least 4 of each - max size is a 6" diameter

Class

01. White
02. Whole Wheat
03. Rye
04. Variations unfrosted (onion, cheese, nut, cinnamon, sweet etc.)
05. Variations frosted (cinnamon, sweet, orange etc.)
06. Gluten Free

DIVISION T - ARTISAN BREADS

*at least 4 of each

Class

01. Plain Bagels*
02. Demi Brioche Rolls or Buns*
03. Baguette
04. Sourdough Loaf or Rolls*
05. Ciabatta
06. Focaccia Bread
07. Gluten Free

DIVISION U - SWEET LOAF BREADS

Note: Please enter the correct class even if an oil alternative, such as apple sauce, has been used.

Class

01. Fruit Loaf Bread (Banana, Apple etc)
02. Zucchini Loaf Bread with or without Mix Ins (nuts, chocolate, etc)
03. Seed Loaf Bread
04. Pumpkin with or without Mix Ins (nuts, chocolate, etc)
05. Fruit Bread with Mix Ins (nuts, chocolate, etc)
06. Chocolate Loaf Bread
07. Gluten Free

DESSERTS, CAKES, and MUFFINS

JUDGING CRITERIA FOR DESSERTS, CAKES, AND MUFFINS

1. Appearance, color, consistency
2. Originality
3. Correct Sample Size Submitted
4. Clean Presentation
5. Flavor and/or Texture

The following percentages will serve as a general guide to exhibitors of Cookies, Cakes and Muffins

1. Appearance	Up to 20
2. Originality	Up to 20
3. Correct Sample Size Submitted	Up to 15
4. Cleanliness of Presentation	Up to 20
5. Flavor and/or Texture	Up to 25
TOTAL SCORE	up to 100

DIVISION V - DESSERTS

6 cookies constitutes an entry. Exhibitors' names must be marked on masking tape or removable sticker on the bottom of the plate along with division and class.

Cookies

Class

01. Drop Cookie
02. Rolled Cookie
03. Spritz Cookie
04. No Bake Cookie
05. Frosted Cookie
06. Filled Cookie
07. Macaroon Cookie
08. Gluten Free Cookie

Dessert Bars

Class

10. Fruit Bar
11. Brownie
12. Blondie
13. Chewy Cake
14. Cookie Bars with or without Mix Ins (Nuts, Chocolate)
15. Gluten Free

Petit Fours

Class

20. Cake Pop
21. Petit Fours Glace
22. Petit Four Frais

DIVISION W - CAKES

Single and layered cakes must be no larger than 8" square or round, layered cakes must only have 2 layers. Tiered cakes must only have 2 tiers, an 8" and a 6" layer.

EVERYDAY CAKES

Class

01. Sheet Cake
02. 2 Layered Cake
03. Bundt Cake
04. Sculpted Cake
05. Tiered Cake

DECORATED CAKES

Class

11. Wedding Cake - bottom layer must be baked cake - maximum 14" base - upper layer foam - decorated
12. Decorated Cake - base can be no larger than 9"x13" - will be judged on originality, creativity, workmanship, degree of difficulty and overall appearance
13. Decorated Cupcake - 4 regular size cupcakes (no jumbo or mini allowed) decorated with the same theme.
14. Gingerbread House - no larger than 18" in any direction. Mounted on a firm board. Must be made from fresh baked gingerbread.

DECORATED FAUX CAKE

Class

20. Wedding Cake - use any faux medium

21. Decorated Cake - base can be no larger than 9"x13" - will be judged on originality, creativity, workmanship, degree of difficulty and overall appearance

22. Decorated Cupcake - 4 regular size cupcakes (no jumbo or mini allowed) decorated with the same theme.

23. Gingerbread House - no larger than 18" in any direction. Mounted on a firm board. Must be made from fresh baked gingerbread.

DIVISION X - MUFFINS

4 regular size muffins constitute an entry. No mini or oversized muffins accepted.

Class

01. Fruit Muffins

02. Nut Muffins

03. Sweet Muffins

04. Savory Muffins

05. Gluten Free Muffins