

DEPARTMENT L – 2024 CULINARY

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ENTRY: Online entry is mandatory at: www.montanafair.com

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ONLINE ENTRY DEADLINE: **Thursday, August 1, 2024 by 5:00 pm**
Late entries will not be accepted.
Online entry system will be available June 1, 2024.

EXHIBITORS FEE: \$5.00 fee (per exhibitor/per department) for unlimited entries in Department L - Culinary Department. Fee must be paid at time of entry.

<u>ENTRY DEADLINE</u>	<u>EXHIBITS RECEIVED</u>	<u>DISPLAY HOURS</u>	<u>EXHIBITS RELEASED</u>
THURSDAY	TUESDAY	SATURDAY-SATURDAY	SUNDAY
8/1/2024	8/6/2024	8/10/24 - 8/17/24	8/18/2024
By 5:00 pm	12:00 pm - 6:00 pm	12:00 - 9:00 pm	10:00 am - 2:00 pm

EXHIBITS RECEIVED: Montana Pavilion during time provided above only. Entries will not be accepted after August 1st or at the door.

GATE ADMISSION: Non-refundable Exhibitor's Discount tickets (\$6) and all week wristbands (\$50) can be purchased on the online entry system if purchased at time of entry. Exhibitor discount tickets will not be available after August 1, 2024.

EXHIBITS RELEASED: Items not picked up during this time period will not be secured and **WILL BE DISCARDED!** Please make sure to pick-up your ribbons with your exhibits as MontanaFair will not mail exhibits or ribbons to exhibitors.

PREMIUMS: Premiums will be awarded in all classes where there is at least one entry placed as follows: **1st place - \$10.00, 2nd place - \$8.00, 3rd place - \$6.00.**

BEST OF SHOW AWARDS - Rosettes will be awarded to the "Best of Show" in each Culinary Division, chosen from the 1st place winners. Judges may use their discretion when awarding Best of Show if exhibits are unworthy. **A \$10 premium will be awarded.** Please pick up your ribbons when you pick up your exhibits. They will not be mailed by MontanaFair and cannot be claimed after Sunday, August 18th.

CULINARY DIVISION RULES & REGULATIONS:

Exhibitors must read and observe the General Rules, Regulations and information of MontanaFair, in the General Rules on the last pages of this department handbook section. All rules and regulations of the Heritage Arts Department apply in this department. **READ ALL THE RULES CAREFULLY.**

- No baked goods or candies will be returned to the exhibitor.
- Pies plates, exhibitor's containers, etc. must be picked up per "Exhibit's Released" time above. If not picked up during the release period, they will be discarded or donated. Please label clearly with your name on the bottom.



3. Culinary entries will be displayed until the department superintendent determines disposal is necessary. Ribbons and entry tags will remain on display until the overall release of exhibits by the department.

DIVISION 1 – YEAST BREADS

Exhibitors are limited to one entry per class. Submit one full loaf or 2 buns or rolls in this division per class entered.

JUDGING WILL BE BASED ON:

- General appearance (size, shape, crust, attractive presentation)
- Flavor (odor, taste)
- Lightness
- Crumb (character of crumb, coarse-fine, tough-tender, texture, moist, dry, elastic – or no)
- Color

Bread should be so completely baked that when pressed it will spring out immediately upon release of pressure. An excellent loaf of bread should be uniform golden brown in color, oblong in shape. The flavor should be nutty, agreeable to taste, and with no suggestion of sourness. The crumb compressed, lightweight in proportion to size, even grained. The crust of a standard loaf should be tender and of medium thickness.

Exhibitors are limited to one entry per class.

Dept.-Division-Class

L-1-101	White	L-1-107	Sandwich Bun
L-1-102	Whole Wheat, Graham or Cracked Wheat	L-1-108	Shaped Dinner Rolls
L-1-103	Rye	L-1-109	Caramel or Cinnamon Rolls
L-1-104	Multi Grain	L-1-110	Any Other Yeast Loaf, Roll or Bun
L-1-105	French or Italian	L-1-111	Any Gluten Free Yeast Product
L-1-106	Sourdough	L-1-112	Any Sugar Free Yeast Product

DIVISION 2 – QUICK BREADS, FRY BREADS, BREADSTICKS & PRETZELS

May be baked in small pans - cut portions will be disqualified. Exhibitors are limited to one entry per class. Submit one full loaf of bread, 2 muffins or other products in this division per class entered.

Dept.-Division-Class

L-2-101	Any Fruit Based Quick Bread	L-2-113	Tortilla – Flour
L-2-102	Any Vegetable Based Quick Bread	L-2-114	Tortilla – Corn
L-2-103	Any Bran or Grain Based Quick Bread	L-2-115	Breadsticks
L-2-104	Cornbread	L-2-116	Pretzels
L-2-105	Any Other Quick Bread Loaf (not listed)	L-2-117	Pizza Crust (any type)
L-2-106	Any Fruit Based Muffin	L-2-118	Any Gluten Free Quick Bread or Fry Bread Product
L-2-107	Any Vegetable Based Muffin	L-2-119	Any Sugar Free Quick Bread or Fry Bread Product
L-2-108	Any Bran or Grain Based Muffin	L-2-120	Torte (specify flavor)
L-2-109	Any Other Muffin (not listed)	L-2-121	Flourless Cake
L-2-110	Flat Bread	L-2-122	Bread Pudding
L-2-111	Fry Bread	L-2-123	Cake Pops
L-2-112	Lefsa		



DIVISION 3 – CAKES, CUPCAKES & PASTRIES

"Scratch" cakes only-unless otherwise specified. Whole cake, 3 cupcakes or 3 pastries.
Exhibitors are limited to one entry per class.

JUDGING WILL BE BASED ON:

Cakes with Icing

- A. Appearance - regular, even shape, attractive presentation
- B. Lightness
- C. Texture (tender, fine, even grain)
- D. Flavor (no taste of baking powder or soda; not too highly seasoned; "well-balanced"
- E. Icing or Filling (consistency to spread and cut without cracking; smooth; about ¼ inch thick; light and fluffy; flavor will blend with that of cake). When icing is used it should be smooth and glossy in appearance, spongy and not brittle when cut and not so soft as to be sticky.

Cakes without Icing

- A. Appearance - regular, even shape, even brown color
- B. Lightness
- C. Texture (tender, fine, even grain)
- D. Flavor (same as that for cakes with icing)
- E. Cakes are grouped under two main lots butter cakes and sponge cakes
- F. A cake, properly baked, should be of uniform thickness, not high in the middle or at the side of the tin and low at other places. It should be even grained, fine and delicate in texture and should have a good flavor.
- G. Butter cakes in appearance should be golden brown in color, and sponge cakes light brown, but all should be of uniform color.
- H. To be graded as excellent, a butter cake must be light in weight in proportion to ingredients used. Sponge cakes must be tender, loose in texture and velvety.

<u>Dept-Division-Class</u>		
L-3-101	Angel Food Cake	L-3-115 Cupcakes – Cake Mix Variation – Frosted
L-3-102	Chocolate or Vanilla Cake	L-3-116 Cupcakes – Gluten Free (Frosted or Unfrosted)
L-3-103	Pound Cake	L-3-117 Cupcakes – Sugar Free (Frosted or Unfrosted)
L-3-104	Rainbow or Swirl Cake, Any Flavor	L-3-118 Any Other Cupcakes (not listed)
L-3-105	Red Velvet Cake	L-3-119 Any Cake Pops
L-3-106	Sour Cream Cake	L-3-120 Any Other Decorated Cake
L-3-107	Spice Cake	<i>Other Cakes & Pastries</i>
L-3-108	Sponge Cake	L-3-121 Cheesecake – Plain, Any Flavor
L-3-109	Any Gluten Free Cake	L-3-122 Cheesecake – With Fruit
L-3-110	Any Sugar Free Cake	L-3-123 Jelly Roll
L-3-111	Any Other Cake (any baked cake not listed above)	L-3-124 Naked Cake (single layer)
L-3-112	Cake Mix Variation – Frosted	L-3-125 Any Gluten Free Cheesecake or Jelly Roll
L-3-113	Cupcakes – Unfrosted, Any Flavor	L-3-126 Any Sugar Fee Cheesecake or Jelly Roll
L-3-114	Cupcakes – Frosted, Any Flavor	L-3-127 Any Other Cake (not listed)



DIVISION 4 – COOKIES, BROWNIES, BARS & DOUGHNUTS

"Scratch" cakes only-unless otherwise specified. Exhibitors are limited to one entry per class. One pan of brownies, 3 cookies or 3 donuts.

Judging will be based on:

- A. Appearance (uniform size and shape; well browned)
- B. Lightness
- C. Texture (crisp, tender, even grained)
- D. Flavor - no taste of baking powder or soda; not too highly seasoned; "well balanced".

Dept.-Division-Class

Baked – Unfrosted Cookies

- L-4-101 Butter Spritz Cookies
- L-4-102 Chocolate Chip or Chunk Cookies
- L-4-103 Fruit Based Cookies
- L-4-104 Grain Based Cookies (Includes Oatmeal)
- L-4-105 Peanut Butter Cookies
- L-4-106 Snickerdoodle Cookies
- L-4-107 Spice Cookies
- L-4-108 Sugar Cookies
- L-4-109 Gluten Free Cookies
- L-4-110 Sugar Free Cookies
- L-4-111 Any Other Baked Cookies

Decorated Cookies

- L-4-112 Holiday Themed Cookies
- L-4-113 Any Other Themed Cookies

L-4-114 Any Other Decorated Cookies

No-Bake Cookies- Cookies or Bars

- L-4-115 Any No-Bake Cookies
- L-4-116 Any No Bake Bars
- Bars***
- L-4-117 Brownie Squares (Frosted or Unfrosted)
- L-4-118 Fruit Bars
- L-4-119 Any Gluten Free Bar
- L-4-120 Any Sugar Free Bar
- L-4-121 Any Other Bar (not listed)

Doughnuts

- L-4-122 Cake Doughnuts
- L-4-123 Raised Doughnuts

Other

- L-4-124 Biscotti
 - L-4-125 Scones
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DIVISION 5 – PIES ~ TARTS & OTHER DESSERTS

Exhibitors are limited to one entries per class. Submit 1 full pie or 6 tarts per class entry.

JUDGING WILL BE BASED ON:

- A. The crust of pies should be flaky, tender, golden, well browned, edge of uniform thickness (1/8").
- B. The Upper Crust should have adequate and even air spaces to allow for escape of steam.
- C. Filling should be of uniform thickness and texture throughout, and of a consistency to cut and hold shape. A fruit pie is a pie with pieces of fruit in it.
- D. Flavor is an important consideration in both crust and filling.
- E. Crust & filling should be made from scratch - no mixes.

Dept.-Division-Class

- L-5-101 Cream Pie - Any Flavor (Single Crust)
 - L-5-102 Fruit Pie – Any Flavor (Single or Double Crust)
 - L-5-103 Cookie Crust Pie – Any Flavor
 - L-5-104 Graham Cracker Crust Pie – Any Flavor
 - L-5-105 Gluten Free Pie – Any Variety
 - L-5-106 Sugar Free Pie
 - L-5-107 Any Other Pie (not listed)
 - L-5-108 Any Tart
 - L-5-109 Any Other Baked Dessert (not listed)
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DIVISION 6 – CANDIES - HOMEMADE

Exhibitors are limited to one entry per class. Submit 2 pieces per entry in each class entered.

Dept.-Division-Class

L-6-101	Caramel	L-6-109	Taffy
L-6-102	Divinity	L-6-110	Toffee
L-6-103	Fruit Candy – Any Flavor, Any Variety	L-6-111	Truffles
L-6-104	Fudge – Chocolate	L-6-112	Turtles
L-6-105	Fudge – Any Other Flavor	L-6-113	Gluten Free Homemade Candy
L-6-106	Hard Candy – Any Variety	L-6-114	Sugar Free Homemade Candy
L-6-107	Mints	L-6-115	Any Other Homemade Candy (not listed)
L-6-108	Peanut Brittle		

DIVISION 7 ~ BAKED FOODS MADE BY YOUTH - (17 Years & Younger)

Exhibitors are limited to one entry per class. Submit as directed in Open Divisions above.

Dept.-Division-Class

L-7-101	Yeast Bread (any variety)	L-7-118	Any Decorated Cupcake
L-7-102	Quick Bread (any variety)	L-7-119	Homemade Candy or Fudge
L-7-103	Fry Bread	L-7-120	Pie – Any Variety
L-7-104	Any Rolls or Buns	L-7-121	Rice Krispies Creation
L-7-105	Any Fruit Muffins	L-7-122	Any Drop Cookies
L-7-106	Any Bran Muffins	L-7-123	Any Other Cookies (not decorated or frosted)
L-7-107	Any Other Muffins	L-7-124	Any Frosted or Iced Cookies
L-7-108	Any Cake from Mix - Unfrosted	L-7-125	Any Decorated Cookies
L-7-109	Any Cake from Scratch Unfrosted	L-7-126	Any Brownies or Squares
L-7-110	Any Cake from Mix – Frosted	L-7-127	Any Other Bars
L-7-111	Any Cake from Scratch – Frosted	L-7-128	Smores Pizza
L-7-112	Any Themed Cake	L-7-129	Sweet Imposter (example: Cookie that looks like a burger, etc.)
L-7-113	Any Cake – Decorated	L-7-130	Holiday Themed Cookies
L-7-114	Any Cupcake from Mix - Unfrosted	L-7-131	Any Gluten Free Item
L-7-115	Any Cupcake from Scratch Unfrosted	L-7-132	Any Sugar Free Item
L-7-116	Any Cupcake from Mix – Frosted		
L-7-117	Any Cupcake from Scratch – Frosted		

PRESERVED FOODS

1. All home canning entries must follow guidelines from the USDA, “Principles of Home Canning, Guide #1) available on the USDA – National Institute of Food and Agriculture website or the Yellowstone County Extension website. Preserved foods must have been preserved within the last 12 months.
2. All jars will be opened at the discretion of the judge and will not be tasted due to food safety.
3. No labels will be placed on jars or jar lids for canned goods, dehydrated foods, or jelly and jams.
4. Dehydrated fruits, vegetables, herbs and jerky should be shown in clear glass jars with tight fitting lids. Leathers are to be rolled and placed in a clear plastic bag.

JUDGING WILL BE BASED ON:

- A. Selection (uniform size, shape and ripeness)
- B. Color (natural color of fruit or vegetable)
- C. Pack (economical and uniform)

- D. Condition of solids (firm, tender)
- E. Condition of liquid (clear)
- F. Aroma (typical of that food)
- G. Container must be neat and clean

DIVISION 8 – CANNED VEGETABLES

Canned vegetables should be uniform in age (young tender products should be selected). Submit one sealed jar, pint to 1 ½ quart size per entry. Exhibitors are limited to one entry per class.

<u>Dept.-Division-Class</u>			
L-8-101	Asparagus	L-8-108	Peas
L-8-102	Beans (green or wax)	L-8-109	Pumpkin
L-8-103	Beets (small whole, diced, sliced)	L-8-110	Tomatoes - Whole, Halves or Quarters
L-8-104	Carrots (diced or sliced)	L-8-111	Tomatoes – Paste or Sauce
L-8-105	Cauliflower	L-8-112	Tomatoes – Stewed
L-8-106	Corn off Cob	L-8-113	Tomato Juice - Juice Seeds Visible
L-8-107	Mixed Vegetables	L-8-114	Any Other Canned Vegetable

DIVISION 9 – CANNED FRUIT

Canned fruit to be scored as excellent should be selected carefully and should have the characteristic flavor with as perfect form as possible. Submit one sealed jar, pint to 1 ½ quart size per entry. Exhibitors are limited to one entry per class.

<u>Dept.-Division-Class</u>			
L-9-101	Apples	L-9-109	Plums
L-9-102	Applesauce	L-9-110	Raspberries or Strawberries
L-9-103	Apricots	L-9-111	Combination Berry or Fruit
L-9-104	Blackberries or Blueberries	L-9-112	Any Other Canned Berry (not listed)
L-9-105	Cherries	L-9-113	Any Other Canned Fruit (not listed)
L-9-106	Huckleberries		
L-9-107	Pears		
L-9-108	Peaches		

DIVISION 10 – JELLIES, JAMS, CONSERVES MARMALADES, PRESERVES & BUTTERS

Exhibitors are limited to one entry per class. Submit one sealed jar per entry (exhibitor's discretion on size).

JUDGING WILL BE BASED ON:

- A. Color and Clearness (color determined by kind of fruit; should be free from cloudiness)
- B. Consistency (should retain shape when removed from glass; should quiver, tender)
- C. Texture (smooth and free from graininess, (determined by “feel of mouth”))
- D. Flavor (pronounced and corresponding to natural fruit flavor)

<u>Dept.-Division-Class</u>			
L-10-101	Apple or Crab Apple Jelly	L-10-106	Combination Fruit Jelly
L-10-102	Blackberry or Blueberry Jelly	L-10-107	Any Other Fruit Jelly (not listed)
L-10-103	Cherry Jelly (any variety)	L-10-108	Apricot Jam
L-10-104	Grape Jelly	L-10-109	Blackberry or Blueberry Jam
L-10-105	Raspberry or Strawberry Jelly	L-10-110	Cherry Jelly



L-10-111	Raspberry or Strawberry Jam	L-10-115	Any Conserve
L-10-112	Cherry Jam	L-10-116	Any Fruit Butter or Spread
L-10-113	Combination Fruit Jam	L-10-117	Any Marmalade
L-10-114	Any Other Jam (not listed)	L-10-118	Any Preserve

DIVISION 11 – SYRUP, DRESSING, VINEGAR & BBQ SAUCE

Exhibitors are limited to one entry per class. Submit two sealed bottles or jars (1 for judging and 1 for display). It is the exhibitor's discretion on size of bottle or jar. Please specify the flavor you are submitting.

Dept.-Division-Class

Syrup

- L-11-101 Any Fruit Syrup
- L-11-102 Any Other Syrup

Dressings

- L-11-103 Italian Dressing
- L-11-104 Ranch Dressing
- L-11-105 Any Other Dressing

Vinegars

- L-11-106 Vinegar, herbs and/or spices
- L-11-107 Vinegar, fruit and/or berry
- L-11-108 Any Other Vinegar

BBQ Sauce

- L-11-109 Sweet BBQ Sauce
 - L-11-110 Savory BBQ Sauce
 - L-11-111 Spicy BBQ Sauce
 - L-11-112 Any Other BBQ Sauce
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DIVISION 12 – HONEY

Exhibitors are limited to one entry per class. Submit in 6 to 16 oz. jars. Exhibitor's discretion on non-jarred product.

JUDGING WILL BE BASED ON:

- A. Appearance, suitability & uniformity in container
- B. Freedom from crystals, impurities, and froth
- C. Color and Brightness
- D. Flavor and Aroma
- E. Density

Dept.-Division-Class

L-12-101	Liquid (Extracted) Honey – White	L-12-107	Granulated Creamed Chunk Honey
L-12-102	Liquid (Extracted) Honey – Amber	L-12-108	Section Comb Honey
L-12-103	Liquid (Extracted) Honey – Light Amber	L-12-109	Cut Comb Honey
L-12-104	Novice – Liquid Honey Any Color	L-12-110	Natural Beeswax Block (Light or Dark)
L-12-105	Granulated Creamed Honey	L-12-111	Any Other Honey Product (not listed)
L-12-106	Granulated Creamed Fruit Flavored Honey		



DIVISION 13 – PICKLES, RELISHES, SALSA & SAUCES

Exhibitors are limited to one entry per class. Submit in Pint or Quart Sealed Jars

Dept.-Division-Class

Pickles

- L-13-101 Bread & Butter Pickles
- L-13-102 Chunk or Crispy Pickles
- L-13-103 Crabapple Pickles
- L-13-104 Dill Pickles – Fermented
- L-13-105 Dill Pickles – Fresh-pack, Quick
- L-13-106 Dill – Reduced Sodium
- L-13-107 Sweet Pickles – 14 Day
- L-13-108 Sweet Pickles – Cucumber Slices (no sugar added)
- L-13-109 Sweet Pickles – Gherkin
- L-13-110 Sweet Pickles – Quick
- L-13-111 Sweet Pickles – Reduced Sodium
- L-13-112 Any Other Pickle (not listed)
- L-13-113 Pickled Pepper – Bell
- L-13-114 Pickled Pepper – Hot (including Jalapeno & Habanero)
- L-13-115 Pickled Pepper – Yellow Pepper Rings
- L-13-116 Any Other Pickled Pepper (not listed)

Other Pickled Vegetables & Melons

- L-13-117 Pickled Asparagus
- L-13-118 Pickled Beans
- L-13-119 Pickled Beets
- L-13-120 Pickled Carrots
- L-13-121 Pickled Green Tomatoes (Sweet)
- L-13-122 Pickled Melon (any variety)
- L-13-123 Pickled Mixed Vegetables

- L-13-124 Pickled Zucchini
- L-13-125 Any Other Pickled Vegetable (not listed)
- L-13-126 Sauerkraut

Relish

- L-13-127 Cucumber Relish
- L-13-128 Corn Relish
- L-13-129 Horseradish
- L-13-130 Jicama – Spicy
- L-13-131 Pepper – Onion Relish
- L-13-132 Pickle Relish
- L-13-133 Pepper Relish
- L-13-134 Tomato Relish – Tangy
- L-13-135 Tomato Relish – Green
- L-13-136 Any Other Relish (not listed)

Salsa & Sauces

- L-13-137 Chile Salsa
- L-13-138 Fruit Salsa
- L-13-139 Green Tomato Salsa
- L-13-140 Tomato –Salsa
- L-13-141 Any Other Salsa (not listed)
- L-13-142 Sauce - BBQ
- L-13-143 Hot Sauce
- L-13-144 Ketchup – Tomato
- L-13-145 Pepper Sauce (Cayenne)
- L-13-146 Sauce - Chili
- L-13-147 Sauce – Mexican
- L-13-148 Any Other Sauce (not listed)

DIVISION 14 – DEHYDRATED FRUITS & VEGETABLES

Entry must be $\frac{3}{4}$ cup of product (unless otherwise noted) displayed in a standard **clear half pint jar** with a screw type lid or ring and lid, not sealed.

Exhibitors are limited to one entry per class.

JUDGING WILL BE BASED ON:

A. Appearance (color, shape, size); B. Flavor (natural for that product); C. Texture (correct degree of dryness for the product); D. Aroma (typical of that food)

Dept.-Division-Class

Fruits – Dehydrated

- L-14-101 Apple
- L-14-102 Banana
- L-14-103 Blackberries or Blueberries
- L-14-104 Cherry
- L-14-105 Peaches or Apricots

- L-14-106 Plums
- L-14-107 Raspberries or Strawberries



Vegetables – Dehydrated

L-14-108	Beans	L-14-113	Peppers
L-14-109	Carrots	L-14-114	Potatoes
L-14-110	Corn	L-14-115	Tomatoes
L-14-111	Mushrooms	L-14-116	Zucchini
L-14-112	Peas	L-14-117	Any Other Dehydrated Fruit or Vegetable

DIVISION 15 –DRIED HERBS

Entry must be $\frac{3}{4}$ cup of product displayed in a standard **clear half pint jar** with a screw type lid or ring and lid, not sealed. Entry may be submitted dehydrated. Exhibitors are limited to one entry in each class.

JUDGING WILL BE BASED ON:

A. Appearance (color, shape, size); B. Flavor (natural for that product); C. Texture (correct degree of dryness for the product); D. Aroma (typical of that food)

Dept.-Division-Class

L-15-101	Basil	L-15-105	Parsley
L-15-102	Chives	L-15-106	Tarragon
L-15-103	Dill	L-15-107	Thyme
L-15-104	Marjoram	L-15-108	Any Other Herb (not listed)

DIVISION 16 –Fruit Leather

Fruit Leather must be dry enough so as not to be sticky but flexible so it can be rolled.

Fruit Leather

L-16-108	Apple
L-16-109	Blackberry or Blueberry
L-16-110	Cherry
L-16-111	Raspberry or Strawberry
L-16-112	Combination Fruit Leather
L-16-113	Any Other Fruit Leather (not listed)

DIVISION 17 – JERKY, SMOKED OR CANNED MEATS

Exhibitors are limited to one entry per class.

Dept-Division-Class

L-17-101	Beef Jerky	L-17-108	Smoked Fish
L-17-102	Deer Jerky	L-17-109	Smoked Beef
L-17-103	Elk Jerky	L-17-110	Smoked Wild Meat (Elk, Deer, Moose, etc.)
L-17-104	Moose Jerky	L-17-111	Smoked Pork
L-17-105	Any Other Jerky (indicate meat used)	L-17-112	Smoked Poultry
L-17-106	Canned Meat - (Fish, Pork, Beef or Poultry)	L-17-113	Any Other Smoked Meat (indicate meat used)
L-17-107	Canned Wild Meat (Elk, Deer, Moose, Etc.)		



DIVISION 18 – PRESERVED FOODS BY YOUTH - (17 YEARS & YOUNGER)

See rules for “Preserved Foods” listed before Division #8. In addition, check each Open Division for amounts and judging guidelines. Exhibitors are limited to two entries per class.

Dept.-Division-Class

L-18-101 Canned Vegetables	L-18-106 Pickles, Relish, Salsa & Sauces
L-18-102 Canned Fruit	L-18-107 Dehydrated Fruits & Vegetables
L-18-103 Jellies, Jams, Conserves, Marmalades, Preserves & Butters	L-18-108 Dehydrated Herbs
L-18-104 Honey	L-18-109 Jerky, Smoked or Canned Meat
L-18-105 Syrup, Dressing, Vinegar & BBQ Sauce	

DIVISION 19 – FREEZE DRIED

See rules for “Preserved Foods” listed before Division #8. In addition, check each Open Division for amounts and judging guidelines. Entry must be $\frac{3}{4}$ cup of product displayed in a standard **clear half pint jar** with a screw type lid or ring and lid, not sealed. Exhibitors are limited to one entry per class.

Dept.-Division-Class

L-19-101 Freeze Dried Vegetables
L-19-102 Freeze Dried Fruit
L-19-103 Freeze Dried Meat
L-19-104 Freeze Dried Seafood
L-19-105 Freeze Dried Eggs
L-19-106 Freeze Dried Candy
L-19-107 Freeze Dried Snacks
L-19-108 Freeze Dried Desserts
L-19-109 Freeze Dried Condiments

DIVISION 20 – WINE

1. Exhibitor must be 21 years old or older.
2. Wines may be made from grapes, other fruits, berries, vegetables, grains other suitable ingredients, or blends of these.
3. Ingredients may be fresh, canned, dried, concentrated, or otherwise preserved.
4. Wines should be amateur-homemade by the process of fermentation and must not be blended with commercial wines.
5. A 20 point scale will be used to judge each entry.
6. The criteria for judging are: Color; Clarity; Bouquet; Flavor
7. Clearly state class number. Judges will not shift wine from one class to another.



Premiums in the Wine Division are as follows:

1st - \$15.00; 2nd - \$10.00; 3rd - \$5.00

Ribbons will be awarded in all classes.

Best of Show Rosettes and \$10 premium will be awarded in each Sub-Division (Red Grape, White Grape, & Blush Grape)



Dept.-Division-Class

Red Grape

L-20-101	Fresh Vinifera (Merlot, Cabernet, Sauvignon)
L-20-102	Fresh Native
L-20-103	Grape Concentrate
L-20-104	Dessert

White Grape

L-20-105	Fresh Vinifera (Chardonnay, Riesling)
L-20-106	Fresh Native
L-20-107	Grape Concentrate
L-20-108	Dessert

Blush Grape

L-20-109	Fresh Vinifera
L-20-110	Fresh Native
L-20-111	Grape Concentrate
L-20-112	Dessert
L-20-113	Hard Fruits (Apple, Pear, etc.)
L-20-114	Stone Fruits (Apricot, Plum, etc.)
L-20-115	Berry Fruits
L-20-116	Flower, Vegetable, Grain
L-20-117	Fortified
L-20-118	Sparkling Wines (including Champagne)
L-20-119	Any Other Wine (not listed)



DIVISION 21 – HOMEBREW BEER

1. Exhibitor must be 21 years old or older.
2. Each entry will consist of two (2) unlabeled bottles per entry at least 10 to 14 ounce size.
3. Each bottle shall have a copy of the entry form affixed with a rubber band.
4. You may enter into as many styles as you wish, but only one entry per class number.
5. Class list shows the main categories of competition. Judges may divide into sub-classes if entries warrant. (ex. Pilsner Class into Class 102A – German Leichtbier; Class 102B - Czech Pale Lager; Class 102C - German Pils; Class 102D - Czech Premium Pale Lager; Class 102E – Pre-Prohibition Lager (Historical Beer).
6. Each entry must indicate the particular style which the homebrew is intended to represent. A more thorough description of these individual styles is available in most home brewing books.

JUDGING WILL BE BASED ON:

Ranking factors include aroma, appearance, flavor, body and overall impression. A 50 point scale approved by the AHA will be utilized to critique each entry. Each entry will receive the judge's evaluation and comments.

Premiums in the Home Brew Beer Division are: **1st - \$15.00; 2nd - \$10.00; 3rd - \$5.00**
Ribbons will be awarded in all classes. **Best of Show Rosettes and \$10 premium** will be awarded as warranted by judge.

Dept.-Division-Class

L-21-101	Standard American Beer/Light Lager
L-21-102	Pilsner
L-21-103	European Amber Lager
L-21-104	Dark Lager

L-21-105	Bock
L-21-106	Light Hybrid Beer
L-21-107	Amber Hybrid Beer
L-21-108	English Pale Ale
L-21-109	Scottish & Irish Ale
L-21-110	American Pale Ale



L-21-111 English Brown Ale
L-21-112 Porter
L-21-113 Stout
L-21-114 Strong Stout
L-21-115 India Pale Ale (IPA)
L-21-116 German Wheat & Rye Beer
L-21-117 Belgian & French Ale
L-21-118 Sour Ale
L-21-119 Belgian Strong Ale
L-21-120 Strong Ale
L-21-121 Fruit Beer

L-21-122 Spice/Herb/Vegetable Beer
L-21-123 Smoke Flavored & Wood Aged
L-21-124 Specialty Beer
L-21-125 Traditional Mead
L-21-126 Fruit Mead
L-21-127 Spice & Specialty Mead
L-21-128 Standard Cider & Perry
L-21-129 Specialty Cider & Perry
L-21-130 Any Other Home Brew Beer (not listed)

Show your Lemonade Stand Contest



Create a lemonade stand, you would be happy to have on your home block.

Awards: Rosettes and Premium awarded.

1st Place - \$35.00
2nd Place - \$30.00

3rd Place - \$25.00

RULES:

- Copy of your Ad to show pricing details.
- Must type and include a Lemonade Recipe on 5x8 card.
- All entries must be made online.
- One Entry per Exhibitor.
- Check-in and set-up at the Montana Pavilion, Tuesday, August 6th - 12:00 pm - 6:00 pm
 - Class - L-51-101 Ages 10 & Under
 - Class - L-51-102 Ages 11-17
 - Class - L-51-103 Ages 18 & Over





HERITAGE ARTS TABLE SETTING COMPETITION

Show attractive ways to do table decorations.
for various occasions.

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

Judging Guidelines: Eye appeal; theme carried throughout setting and menu; functional; proportionate to table size; good balance between decorations; setting and menu. Settings must be completed by the exhibitor.

Rules for Competition:

- Table setting must be for two, using any theme desired. Paper and plastic are permitted where appropriate.
- Table decorations must look presentable for the entire fair; therefore, fresh flowers and perishable items may not be used.
- Exhibitor must supply own standard-sized square or round card table with no extensions or additions (please do not bring chairs).
- A menu must be included and should be suitable for your table setting. Menus should be provided (no bigger than 8.5 x 11).
- All entries must be made online and one entry per exhibitor.
- Check-in and set-up at the Montana Pavilion, Tuesday, August 6th - 12:00 pm – 6:00 pm

Formal Setting

Class - L-52-101 Up to 10 years of Age

Class - L-52-102 Ages 11-17

Class - L-52-103 Ages 18 Years & Over

Patio or Picnic Setting (on blanket)

Class - L-53-101 Up to 10 years of Age

Class - L-53-102 Ages 11-17

Class - L-53-103 Ages 18 Years & Over



2024 MONTANAFAIR

GENERAL INFORMATION/RULES & REGULATIONS

THE PRESS: Please contact our Marketing Department at 256-2400 for information and credentials.

MAIL FACILITIES: Exhibitors and others may have their mail addressed in care of MontanaFair, PO Box 2514, Billings, MT 59103 or MontanaFair, 308 6th Avenue N, Billings, MT 59101. Postage due or COD deliveries will not be accepted.

EMERGENCY MESSAGES: Emergency messages for exhibitors should be directed to the MontanaFair Entry Office at (406)256-2400 or the Yellowstone County Sheriff at (406)256-2441.

ADVERTISING: Under no circumstances will any person or firm be allowed to place any advertising matter upon buildings, fences, trees or any place on the grounds, nor will it be permitted to distribute any advertising or sell articles outside the space assigned. No political advertising, petition solicitors, subscription or sheet writers.

INTERPRETATIONS & LIABILITY: MontanaFair Management reserves the right to interpret all rules and regulations and to arbitrarily settle and determine all matters, questions and differences in regard thereto, arising out of and not covered by them. Any person who violates any of the rules as published on the MontanaFair website www.montanafair.com will forfeit all privileges and premiums and may be subject to such penalty as ordered by MontanaFair management. Submission of written or online entry serves as agreement from exhibitor to comply with this statement.

In the event of General and Department Special Rules conflict, the Department Special Rules will govern.

MontanaFair, MetraPark and Yellowstone County, MT, their employees, agents or board members thereof will assume no liability for injury, damage, loss, death or theft, sustained by person, property or livestock of any exhibitor, exhibitor's family or employees, concessionaire or spectator. Every animal and article upon the grounds shall be under the control of MontanaFair management.

Management will put forth every effort to ensure the safety of articles after their arrival, but in no case will it be responsible for loss, theft, damages, livestock injury or death which may occur while in transit or during the time of exhibition.

DOGS: No dogs, except certified service dogs and dogs entered into competition will be allowed in any exhibit building, arenas or on the carnival midway. All dogs on the grounds must have proof of current vaccinations and health requirements as per Yellowstone County. All dogs must be on a leash at all times. Dogs, small and large animals shall not be left in vehicles or trailers or be unattended in the any parking lot or other area of the MontanaFair grounds. Unleashed dogs or dogs left unattended will be reported to the Yellowstone County Animal Control Department.

SERVICE VEHICLES: The use of private motorized service vehicles (golf carts, all-terrain vehicles, etc.), ARE NOT ALLOWED at the 2024 MontanaFair.

DEPARTMENT SUPERINTENDENTS: Each Superintendent will have charge of the department assigned and listed on the departmental information materials. The Superintendent will have charge of the building display spaces, stalls and equipment within the department. Rearrangement of stalls and spaces will be done only with supervision and as agreed by the Superintendent.

ENTRY INFORMATION

ALL DEPARTMENTS & EXHIBITORS:

1. MontanaFair accepts online entry only www.montanafair.com (except some contests).
2. Entries are not considered complete until all applicable fees have been paid.
3. Should an individual enter either an animal or article in the name of another than that of the bonafide owner, or attempt to perpetrate a fraud by misrepresentation of any fact, the entry thus



made must be removed from exhibition and all fees paid and premiums or awards must be forfeited.

4. Any entry which may have been inadvertently or erroneously entered may, at the discretion of the Department Superintendent or Judge, be transferred to the proper class prior to judging.
5. Exhibitors will cooperate at all times to conduct the best possible fair.
6. **Unsportsmanlike conduct will not be tolerated** and the offending exhibitor will forfeit all premiums due and exhibit may be immediately dismissed from the fairgrounds.
7. MontanaFair is not responsible for errors in website information.

CHECKS RETURNED/DENIED CREDIT CARDS: Any exhibitor issuing a check for payment of entries, stalling or gate admissions which does not clear their account for any reason, will have five days to make payment to keep entries eligible to participate in competition. This applies to credit card transactions that are denied. A \$30.00 fee will be assessed to the exhibitor. This fee must be paid in cash, money order or cashier's check prior to competition. If MontanaFair has not been notified of transaction denial or returned check prior to judging, any premiums earned will be withheld.

REFUNDS: MontanaFair has a firm no refund policy. While recognizing that illness or injury of an exhibitor or livestock occurs, and other events or reasons can come up between entry online and exhibits are received, no refunds of any fees are permitted. Submission of online entry acknowledges the NO REFUND POLICY.

CODE OF ETHICS: MontanaFair is a member of the International Association of Fairs and Expositions (IAFE) and will abide by the IAFE National Code of Show Ring Ethics when conducting MontanaFair 2023 as printed at www.fairsandexpos.com/pdf/ShowRingCodeofEthics.pdf.

EXHIBIT RULES & REGULATIONS

JUDGES: Every effort is expended to provide competent judges. No exhibitor or spectator will be allowed to interfere with a judge in the performance of his/her duties Exhibitors, owners, agents or representatives should not converse with judge until all judging of applicable exhibits has been completed. Under no circumstances should anyone converse during class judging.

DELAY OF JUDGING: Exhibitors must arrange for the prompt showing of all exhibits at the call of the judge. At the judge's discretion, any exhibit not presented promptly when called may be disqualified. Call for "closing of the gate" is at the Department Superintendent's discretion.

UNWORTHY EXHIBITS: Judges must not award a prize to an unworthy exhibit. No premiums will be awarded to undeserving exhibits where there is competition or not. Judges are allowed to award premiums as they feel worthy. The decision of the judge shall be final and no appeal will be considered except in cases of formal protest. As ribbons and awards can be given in error at time of exhibit pickup or dismissal from a class after judging, please be aware that premiums are not paid by ribbons received. The judge's placing in the official judge's book designates the premium paid.

PROTESTS:

1. Protests (whether formal or informal) must be submitted in writing, signed and accompanied by \$50.00 cash or certified check (refundable if the protest is sustained). The protest must plainly state the cause of the complaint or appeal and must be delivered to the Department Superintendent immediately after the occasion for the protest. A protest pertaining to eligibility is most suitable when submitted prior to judging.
2. Judging procedures will not be interrupted for protest investigation.
3. Depending on the basis of the protest, interested parties may be notified and given the opportunity to submit evidence. A decision may be withheld until a complete investigation can be made.
4. No complaint or appeal that a judge overlooked an entry will be considered.
5. Consult 4-H Livestock (A) & Non-Livestock (N) departments for 4-H grievance policy.



PREMIUMS:

- Exhibitors receiving premiums in excess of \$600.00 must provide a completed, signed and dated W-9 with the personal social security number or federal taxpayer identification number. Name on W-9 must match the exhibitor as stated on the official entry form or online entry submission.
 - Provided there are judged exhibit(s) in a class, all placings and premiums may be awarded except as otherwise provided in rules in any department.
 - **Premiums will not be paid according to tags or ribbons, but by the awards as recorded in the judge's book. The judge's record is final.**
 - Fair Management does not guarantee the payment of special premiums offered by merchants or private parties. These special premiums are accepted in good faith by MontanaFair.
 - Combined or cancelled classes are at the discretion of the Department Superintendent. Combined classes will receive only one premium for placings.
 - Ties for placing will result in split premium.
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- **Premium checks not cashed within 90 days from date of issue will become stale-dated & void.**

