

DEPARTMENT L – 2026 CULINARY

FAIR SUPERINTENDENT: Marie Smith
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Online entry is mandatory: www.montanafair.com

<u>ENTRY DEADLINE</u>	<u>EXHIBITS RECEIVED</u>	<u>DISPLAY HOURS</u>		<u>EXHIBITS RELEASED</u>
THURSDAY	TUESDAY	FRIDAY	SAT-SAT	SUNDAY
7/30/2026	8/4/2026	8/7/2026	8/8-15/2026	8/16/2026
By 5:00 pm	12:00 pm - 6:00 pm	4:00 - 9:00 pm	12:00 - 9:00 pm	10:00 am - 2:00 pm

All exhibits will be received, displayed, and released in the Montana Pavilion – **Big Bay.*

**Please note scheduling difference for Culinary Contests L51-52.*

REGISTRATION: \$10.00 per exhibitor (unlimited departments)

GATE ADMISSION: Upon registration completion, exhibitors will receive a link and code included in their emailed receipt for access to discounted passes. All passes are to be redeemed using the AXS app or at the MetraPark Box Office. Deadline to purchase with the discount code is July 31.

PREMIUMS & AWARDS: Ribbons and premiums will be awarded in classes where there are at least (3) three entries. Please note: Premiums are paid by results as stated in the Official Judge's Book. Ribbons do not constitute a premium.

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.**

HERITAGE AWARDS: A rosette may be awarded by the superintendent or designated team to highlight exhibits throughout all divisions. This recognition does not award a premium amount.

Please pick up your ribbons when you pick up your exhibits.
They will not be mailed by MontanaFair. Items not picked up will be discarded.

CULINARY DIVISION RULES & REGULATIONS: Exhibitors must read and observe the General Rules and Regulations of MontanaFair as posted on the website. In the event of a conflict between the MontanaFair General Rules and Department L - Culinary Department Special Rules, department rules will govern. **READ ALL THE RULES CAREFULLY.**

1. No baked goods or candies will be returned to the exhibitor.
2. Pie plates, exhibitor's containers, etc. must be picked up per "Exhibits 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:

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

<u>Dept.-Division-Class</u>		
L-1-101	White	L-1-105 Caramel or Cinnamon Rolls
L-1-102	Sourdough	L-1-106 Any Other Yeast Loaf, Roll or Bun
L-1-103	Other Grain (specify)	L-1-107 Any Allergen-Friendly Yeast Item
L-1-104	Dinner Roll or Bun	(specify item and allergy)

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.

<u>Dept.-Division-Class</u>		
L-2-101	Any Fruit Based Quick Bread	L-2-109 Any Other Muffin (not listed)
L-2-102	Any Vegetable Based Quick Bread	L-2-110 Lefse or Other Flat Bread (specify)
L-2-103	Any Bran or Grain Based Quick Bread	L-2-111 Fry Bread
L-2-104	Cornbread	L-2-112 Tortilla (specify)
L-2-105	Any Other Quick Bread Loaf (not listed)	L-2-113 Breadsticks, Pretzels or Pizza Crust
L-2-106	Any Fruit Based Muffin	L-2-114 Any Allergen-Friendly Quick/Fry Bread (specify item and allergy)
L-2-107	Any Vegetable Based Muffin	L-2-115 Torte or Flourless Cake (specify)
L-2-108	Any Bran or Grain Based Muffin	L-2-116 Bread Pudding

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.

Dept.-Division-Class

L-3-101	Angel Food, Pound or Sponge Cake	L-3-109	Any Allergen-Friendly Cupcake (Frosted or Unfrosted)
L-3-102	Any Flavored Cake (specify)	L-3-110	Any Other Cupcakes (not listed)
L-3-103	Any Allergen-Friendly Cake	L-3-111	Any Cake Pops
L-3-104	Any Other Cake (any baked cake not listed above)	Other Cakes & Pastries	
L-3-105	Cake Mix Variation – Frosted	L-3-112	Any Flavored Cheesecake (specify)
L-3-106	Cupcakes – Unfrosted, Any Flavor	L-3-113	Jelly Roll
L-3-107	Cupcakes – Frosted, Any Flavor	L-3-114	Naked Cake (single layer)
L-3-108	Cupcakes – Cake Mix Variation – Frosted	L-3-115	Any Allergen-Friendly Cheesecake or Jelly Roll
		L-3-116	Any Other Cake or Pastry (not listed)

DIVISION 4 – COOKIES, BROWNIES, BARS & DOUGHNUTS

"Scratch" items 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	Any Allergen-Friendly Cookies
L-4-110	Any Other Baked Cookies

Decorated Cookies

L-4-111	Holiday or Themed Cookies
L-4-112	Any Other Decorated Cookies

No-Bake - Cookies or Bars

L-4-113	Any No-Bake Cookies
L-4-114	Any No Bake Bars
Bars	
L-4-115	Brownie Squares (Frosted or Unfrosted)
L-4-116	Fruit Bars
L-4-117	Any Allergen-Friendly Bar
L-4-118	Any Other Bar (not listed)

Doughnuts

L-4-119	Cake Doughnuts
Other	
L-4-120	Biscotti or Scones

DIVISION 5 – PIES & OTHER DESSERTS

Exhibitors are limited to one entry 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 or Graham Cracker Crust Pie – Any Flavor
L-5-104	Any Allergen-Friendly Pie
L-5-105	Any Other Pie (not listed)
L-5-106	Any Other Baked Dessert (not listed)

**Thank you, Brockel's Chocolates, for sponsoring Divisions 6 & 7!*

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-6-106	Turtles
L-6-102	Any Flavored Fudge (specify)	L-6-107	Any Allergen-Friendly Homemade Candy or Chocolate
L-6-103	Hard Candy – Any Variety	L-6-108	Any Other Homemade Candy (not listed)
L-6-104	Mints		
L-6-105	Toffee		

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



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-8-104	Mixed Vegetables
L-8-102	Beets (small whole, diced, sliced)	L-8-105	Tomatoes (specify)
L-8-103	Carrots (diced or sliced)	L-8-106	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	Applesauce	L-9-104	Combination Berry or Fruit
L-9-102	Canned Fruit	L-9-105	Any Other Canned Berry or Fruit
L-9-103	Canned Berry		(not listed)

DIVISION 10 – JELLIES, JAMS & SPREADS

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	Any Fruit Jelly (specify)	L-10-103	Combination Fruit or Berry Jelly
L-10-102	Any Berry Jelly (specify)	L-10-104	Any Other Jelly (not listed)

L-10-105	Any Fruit Jam (specify)	L-10-108	Any Other Jam (not listed)
L-10-106	Any Berry Jam (specify)	L-10-109	Any Fruit Butter or Spread
L-10-107	Combination Fruit Jam	L-10-110	Any Other Spread (specify)

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 Any Flavored Dressing (specify)

Vinegars

- L-11-104 Any Flavored Vinegar (specify)

BBQ Sauce

- L-11-105 Sweet BBQ Sauce
- L-11-106 Savory BBQ Sauce
- L-11-107 Spicy BBQ Sauce
- L-11-108 Any Other BBQ Sauce

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

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|----------|--|----------|---------------------------------------|
| L-12-101 | Liquid (Extracted) Honey – White | L-12-105 | Natural Beeswax Block (Light or Dark) |
| L-12-102 | Liquid (Extracted) Honey – Amber | L-12-106 | Any Other Honey Product (not listed) |
| L-12-103 | Liquid (Extracted) Honey – Light Amber | | |
| L-12-104 | Novice – Liquid Honey Any Color | | |

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 Crabapple Pickles
- L-13-103 Dill Pickles (specify)
- L-13-104 Sweet Pickles (specify)
- L-13-105 Any Other Pickle (not listed)
- L-13-106 Pickled Pepper (specify)
- L-13-107 Pickled Pepper – Hot (including Jalapeno & Habanero)
- L-13-108 Any Other Pickled Pepper (not listed)

Other Pickled Vegetables & Melons

- L-13-109 Pickled Asparagus
- L-13-110 Pickled Beans
- L-13-111 Pickled Beets
- L-13-112 Pickled Carrots
- L-13-113 Pickled Mixed Vegetables
- L-13-114 Pickled Zucchini
- L-13-115 Any Other Pickled Vegetable (not listed)
- L-13-116 Sauerkraut

Relish

- L-13-117 Cucumber Relish
- L-13-118 Corn Relish
- L-13-119 Pepper Relish
- L-13-120 Any Other Relish (not listed)

Salsa & Sauces

- L-13-121 Green Tomato Salsa
- L-13-122 Tomato –Salsa
- L-13-123 Any Other Salsa (not listed)
- L-13-124 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. Fruit Leather must be dry enough so as not to be sticky but flexible so it can be rolled. 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 Dehydrated Fruit (specify)
- L-14-102 Dehydrated Berry (specify)
- L-14-103 Fruit Leather (specify)

Vegetables – Dehydrated

- L-14-104 Dehydrated Vegetable (specify)
- L-14-105 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

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|-------------------------|--------------------------------------|
| L-15-101 Basil | L-15-108 Parsley |
| L-15-102 Chives | L-15-109 Rosemary |
| L-15-103 Cilantro | L-15-110 Sage |
| L-15-104 Dill | L-15-111 Tarragon |
| L-15-105 Marjoram | L-15-112 Thyme |
| L-15-106 Mint (specify) | L-15-113 Any Other Herb (not listed) |
| L-15-107 Oregano | |

DIVISION 16 – JERKY OR SMOKED MEATS

Exhibitors are limited to one entry per class.

Dept.-Division-Class

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|--|--|
| L-17-101 Jerky (indicate meat used) | L-17-104 Any Other Dried or Smoked Meat (indicate meat used) |
| L-17-102 Smoked Meat (Fish, Beef, etc.) | |
| L-17-103 Smoked Wild Meat (Elk, Deer, Moose, etc.) | |



Meat Palace

DIVISION 17 – FRESH EGGS

Exhibitors are limited to one entry per class; an entry consists of 3 eggs. Eggs must be in an egg carton and cleaned of all debris.

JUDGING WILL BE BASED ON:

- A. Thickness
- B. Cleanliness
- C. Shape
- D. Texture, color and uniformity

Dept.-Division-Class

L-17-101	White Eggs	L-17-104	Multi-Colored Eggs
L-17-102	Brown Eggs	L-17-105	Duck Egg
L-17-103	Blue Eggs	L-17-106	Quail Egg

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 Fruits or Vegetables	L-18-104	Dehydrated Fruits & Vegetables
L-18-102	Any Flavored Jelly, Jam or Spread	L-18-105	Dehydrated Herbs
L-18-103	Any Honey, Syrup, Dressing, Sauce or Pickled Item	L-18-106	Jerky or Smoked Meat
		L-18-107	Fresh Eggs (specify)

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-19-104	Freeze Dried Candy or Dessert
L-19-102	Freeze Dried Fruit	L-19-105	Freeze Dried Snacks
L-19-103	Freeze Dried Meat or Seafood	L-19-106	Freeze Dried Condiments

DIVISION 20 – LAST CHANCE CLASSES

Exhibitors are limited to three entries per class. This is the last chance to enter a class that is not listed for 2026 but may have been available in 2024-2025. See Division description for specifics on entry qualification. Include a description of the item, the division or class name, and what year it was available for entry.

Dept.-Division-Class

L-20-101	Adult Last Chance Entry	L-20-102	Youth Last Chance Entry
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DIVISION 21 – COFFEE, CHAI, TEA

Exhibitors are limited to one entry per class.

Dept.-Division-Class

L-21-101	Any Flavored Coffee (specify Light/Medium/Dark Roast)
L-21-102	Any Flavored Chai (specify)
L-21-103	Any Flavored Tea (specify)



DIVISION 22 – 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 which may be fresh, canned, dried, concentrated, or otherwise preserved.
3. Wines should be amateur-homemade by the process of fermentation and must not be blended with commercial wines.



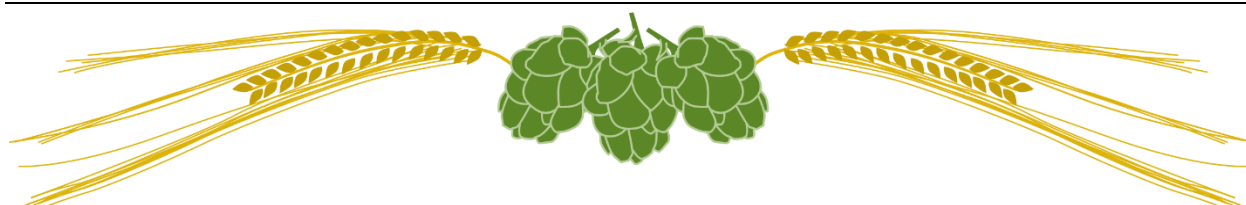
JUDGING WILL BE BASED ON:

- A. A 20-point scale will be used to judge each entry.
- B. The criteria for judging are: Color; Clarity; Bouquet; Flavor
- C. Clearly state class number. Judges will not shift wine from one class to another.

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

Dept.-Division-Class

L-22-101	Red Wine (specify)	L-22-103	Blush Wine (specify)
L-22-102	White Wine (specify)	L-22-104	Any Other Wine (not listed)



DIVISION 23 – 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.
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.

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

Dept.-Division-Class

L-23-101	Light Brew (specify)
L-23-102	Dark Brew (specify)
L-23-103	Hoppy Brew (specify)
L-23-104	Mead (specify)
L-23-105	Cider (specify)
L-23-106	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.
- Please note the scheduling difference:

*Deadline: **Monday, July 20, 5pm**; Check-in and set-up: **Saturday, July 25, 10am-2pm**; non-placing exhibits pick-up: **Saturday, August 1, 6-8pm**; placed items pick-up: **Sunday, August 16, 10am-2pm**

- Class - L-51-101 Ages 10 & Under
- Class - L-51-102 Ages 11-17
- Class - L-51-103 Ages 18 & Over
- Class - L-51-104 Golden Age, 65+

***Please join us for the Exhibitor Reception – Saturday, August 1, 2-6pm.**
This event will be free and open to the public to enjoy all exhibits displayed.



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, and will be displayed on provided tables (please do not bring tables or chairs).
- Use 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.
- 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.
- **Please note the scheduling difference:**

***Deadline: Monday, July 20, 5pm; Check-in and set-up: Saturday, July 25, 10am-2pm; non-placing exhibits pick-up: Saturday, August 1, 6-8pm; placed items pick-up: Sunday, August 16, 10am-2pm**

Formal Setting

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

Class - L-52-102 Ages 11-17

Class - L-52-103 Ages 18-64

Class - L-52-104 Golden Age, 65+

***Please join us for the Exhibitor Reception – Saturday, August 1, 2-6pm.
This event will be free and open to the public to enjoy all exhibits displayed.**



MONTANAFAIR COOKBOOK

Help us recreate the MontanaFair Cookbook by entering your historic, traditional, cultural, or family items with their recipes.

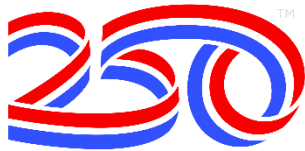
RULES:

- Exhibitors are limited to one entry per class.
- Please submit one protector sleeve sized 8.5x11 with the item name, recipe, and any background or history to the recipe (max. of 3 pages).
- Please only share items and recipes that you know the family will approve of.
- Entries must be registered through the online entry system at www.montanafair.com. Entry deadline is Thursday, July 30th by 5:00 pm.
- Exhibits must be received on Tuesday, August 4th 12Noon-6:00pm.
- These classes do not have a winner or recipient of an award or premium. All entries will be reviewed by MontanaFair staff, MetraPark's Food and Beverage Team, as well as local culinary professionals to select what recipes will be accepted into the MontanaFair Cookbook. Exhibitors with chosen recipes will be notified shortly after the fair's conclusion.

L-53-101	Assistant Cook (ages 10 & Under)
L-53-102	Young Cook (ages 11-17)
L-53-103	Head Cook (ages 18-64)
L-53-104	Golden Age Cook (ages 65+)

Celebrating America's 250th Anniversary!

AMERICA



Help us **Celebrate!** America's 250th Anniversary by creating a unique entry for this special themed contest.

- L-250-101 ~ Celebrate America – Justice (ages 10 & under)*
- L-250-102 ~ Celebrate America – Patriot (ages 11-17)*
- L-250-103 ~ Celebrate America – Independence (ages 18-64)*
- L-250-104 ~ Celebrate America – Old Glory (ages 65+)*

RULES:

- Exhibitors are limited to one entry per class.
 - Please submit a 5x7 index card with the included items and what they represent.
 - Entries must be registered through the online entry system at www.montanafair.com. Entry deadline is Thursday, July 30th by 5:00 pm.
 - Exhibits must be received on Tuesday, August 4th 12Noon-6:00pm.
 - Exhibits will be judged prior to the fair and exhibitors receiving 1st place in this special contest will receive a free one-day fair admission pass.
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