

DEPARTMENT 6 CULINARY ARTS

Superintendent

Sara Bennett - (208)818-4686

Schedule of Events

August 4 – Friday

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

August 10 - 11 – Thursday & Friday

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

August 14 – Monday

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

August 16 – Wednesday

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

August 17 – Thursday

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

August 28 – Monday

3PM - 7PM Entry pick up

General Rules for Culinary Arts

- Limit **one** entry per class per exhibitor
- Entry is free if pre-entered online or by form in the Fair office by 5pm, August 4. Exhibits registered during entry are subject to a \$1 fee per entry.
- 17 & Under enter Youth Divisions 06K, 06L, and 06M.
- Only section open to Professionals are classes 363-365 in decorated cakes & cupcakes. Professionals are not eligible for any other Culinary classes.
- Perishables will be thrown away unless specified at entry.
- Check out our new themed classes!

Special Awards

Best Cook Award

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

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



Idaho Wheat Commission

Idaho Wheat Growers will award a mixer for the Best Vintage Recipe exhibit chosen among all first-place winners for Classes 374-376. The "Best Vintage Recipe exhibit" must be made with wheat flour, which includes all-purpose bleached or unbleached white, whole wheat, etc. Entries are to be entered on a disposable pie plate or glass plate. **The recipe for the winning entry will be requested for submittal to the Idaho Wheat Commission.**

Food Preservation - Canning

General Rules for Canning

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

The following entries will be disqualified:

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

HOW TO ADJUST FOR ALTITUDE

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

Boiling Water Processing

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

Pressure Canning

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

AREA ALTITUDES

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

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

What the Judges look for in Canning Entries

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

FILLED JAR

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

HEAT PROCESS

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

PRODUCT APPEARANCE

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

CANNING

Division 06A (Adult 18+)

CANNED FRUIT

LABEL FOR CANNED FRUIT OR VEGETABLES: Neatly placed, not covering product

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

CLASS

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

CANNED VEGETABLES

CLASS

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

CANNED PIE FILLING

CLASS

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

PICKLES, RELISHES & OTHER PICKLED FOODS

Use Division 06A (Adult 18+)

- One jar constitutes an entry.

LABEL FOR PICKLED FOODS: Neatly placed, not covering product

Contents: (product name)
Processing Method: (boiling water)
Processing Time: (in minutes)
Date of Preparation:

CUCUMBER PICKLES & RELISHES

CLASS

- 30 Dill pickles, whole
- 31 Dill pickles, spears
- 32 Gherkins, whole
- 33 Sweet pickles, whole
- 34 Sweet pickle slices
- 35 Bread & butter pickle slices
- 36 Hamburger dill pickle slices
- 37 Pickle relish
- 38 Cucumber pickles & relishes other than listed, specify

PICKLED FOODS & RELISHES MADE FROM OTHER THAN CUCUMBERS

CLASS

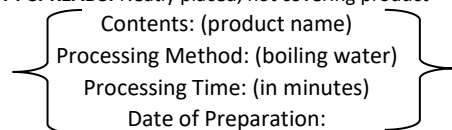
- 39 Pickled fruit, specify
- 40 Pickled asparagus
- 41 Pickled beets
- 42 Pickled beans
- 43 Pickled peppers
- 44 Pickled zucchini
- 45 Pickled mixed vegetables, specify
- 46 Pickled vegetable other than listed, specify
- 47 Green tomato pickles
- 48 Watermelon pickles
- 49 Corn relish
- 50 Zucchini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

SOFT SPREADS

Use Division 06A (Adult 18+)

- One jar constitutes an entry.

LABEL FOR SOFT SPREADS: Neatly placed, not covering product



JAMS

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

CLASS

- 53 Jam, apricot
- 54 Jam, blackberry
- 55 Jam, blueberry
- 56 Jam, boysenberry
- 57 Jam, huckleberry
- 58 Jam, raspberry
- 59 Jam, strawberry
- 60 Jam, mixed berry, specify
- 61 Jam, berry other than listed
- 62 Jam, cherry
- 63 Jam, peach
- 64 Jam, plum
- 65 Jam, rhubarb
- 66 Jam, mixed fruit, specify
- 67 Jam, other than listed, specify

JELLIES

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

CLASS

- 68 Jelly, apple
- 69 Jelly, blackberry
- 70 Jelly, blueberry
- 71 Jelly, boysenberry
- 72 Jelly, huckleberry
- 73 Jelly, raspberry
- 74 Jelly, strawberry
- 75 Jelly, mixed berry, specify
- 76 Jelly, berry other than listed
- 77 Jelly, cherry
- 78 Jelly, currant
- 79 Jelly, grape
- 80 Jelly, mint
- 81 Jelly, pepper
- 82 Jelly, plum
- 83 Jelly, rhubarb
- 84 Jelly, mixed fruit, specify
- 85 Jelly, other than listed, specify

PRESERVES, CONSERVES & MARMALADES

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

CLASS

- 86 Cherry preserves
- 87 Strawberry preserves
- 88 Preserves other than listed, specify
- 89 Conserve, specify
- 90 Apricot marmalade
- 91 Orange marmalade
- 92 Marmalade other than listed, specify

BUTTERS

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

CLASS

- 93 Apple butter
- 94 Apricot butter
- 95 Pear butter
- 96 Plum butter
- 97 Peach butter
- 98 Butter other than listed, specify

OTHER CANNING

Use Division 06A (Adult 18+)

- Recipes must be submitted for all entries in this division on a recipe card.
- Refer to canning guidelines and judging.

CONDIMENTS

CLASS

- 99 Barbeque sauce
- 100 Chili sauce

- 101 Pizza sauce
- 102 Taco sauce
- 103 Tomato sauce
- 104 Salsa, green
- 105 Salsa, red
- 106 Marinade, specify
- 107 Condiment other than listed, specify

SYRUPS & TOPPINGS

CLASS

- 108 Cherry syrup
- 109 Raspberry syrup
- 110 Strawberry syrup
- 111 Pear syrup
- 112 Huckleberry syrup
- 113 Other berry syrup, specify
- 114 Mixed fruit syrup, specify
- 115 Praline topping
- 116 Rhubarb syrup or topping
- 117 Syrup other than listed, specify
- 118 Topping other than listed, specify

JUICES

CLASS

- 119 Apple juice
- 120 Berry juice, specify
- 121 Tomato juice
- 122 Mixed fruit juice, specify
- 123 Juice other than listed, specify

VINEGARS

CLASS

- 124 Vinegar, fruit
- 125 Vinegar, herb
- 126 Vinegar, chive blossom
- 127 Vinegar, vegetable
- 128 Vinegar, other than listed

DECORATIVE CANNING

Use Division 06A (Adult 18+)

- Recipes must be submitted for all entries in this division on a recipe card.
- Refer to canning guidelines and judging.
- 129 Themed, specify
- 130 Holiday, specify
- 131 Color, specify
- 132 Tropical
- 133 Spicy
- 134 Pickled
- 135 Character
- 136 Floral
- 137 Fruit Mix
- 138 Single Fruit
- 139 Vegetable Mix
- 140 Single Vegetable



DRIED FOODS

Division 06B (Adult 18+)

What the Judges look for in Dried Foods

- **APPEARANCE & QUALITY:** Uniform size & shape; free from visible mold growth and moisture; free from large seeds, very thick peelings or cores; color appropriate for product and method of pretreatment (not overly dark), dry enough for safe long-term storage, lacking stickiness. Also see specific section regarding dryness.

- **LABEL:** Neatly placed, not covering product

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

DRIED FRUITS

- 1/2 cup in **CLEAR** (no writing imprinted) **SNACK-SIZE** zipper storage bag.
- Dryness: Leathery & pliable

CLASS

- 141 Dried apples
- 142 Dried apricots
- 143 Dried bananas
- 144 Dried blueberries
- 145 Dried cherries
- 146 Dried cranberries
- 147 Dried currants
- 148 Dried huckleberries
- 149 Dried peaches
- 150 Dried pineapple
- 151 Dried rhubarb
- 152 Dried tomatoes
- 153 Dried strawberries
- 154 Dried berries, other than listed, specify
- 155 Dried mixed fruit, specify
- 156 Dried fruit, other than listed

DRIED VEGETABLES

- 1/2 cup in **CLEAR** (no writing imprinted) **SNACK-SIZE** zipper storage bag.
- Dryness: Brittle, hard, leathery or pliable, as it applies to each vegetable
- NOTE: DRIED TOMATOES ARE ENTERED UNDER CLASS 145

CLASS

- 157 Dried beans
- 158 Dried beets
- 159 Dried carrots
- 160 Dried celery
- 161 Dried corn
- 162 Dried garlic
- 163 Dried kale
- 164 Dried leeks
- 165 Dried edible mushrooms
- 166 Dried onions
- 167 Dried peas
- 168 Dried peppers
- 169 Dried potatoes
- 170 Dried sweet potatoes
- 171 Dried summer squash
- 172 Dried zucchini

173 Dried vegetable, other than listed

174 Dried mixed vegetables, specify

DRIED HERBS

- 1/2 cup in **CLEAR** (no writing imprinted) **SNACK-SIZE** zipper storage bag.
- Dryness: Dry enough to crumble when crushed

CLASS

175 Dried basil

176 Dried chamomile

177 Dried chives

178 Dried cilantro

179 Dried coriander

180 Dried dill

181 Dried fennel

182 Dried lemon balm

183 Dried lemon verbena

184 Dried marjoram

185 Dried mint

186 Dried oregano

187 Dried parsley

188 Dried rosemary

189 Dried sage

190 Dried stevia

191 Dried thyme

192 Dried herb other than listed, specify

DRIED EDIBLE FLOWERS

- 1/2 cup in **CLEAR** (no writing imprinted) **SNACK-SIZE** zipper storage bag.
- Dryness: Dry enough to crumble when crushed
- **ENTRY TIP:** Choose your edible flowers very carefully, as not all flowers are edible, do an internet search for information on edible flowers.

CLASS

193 Dried calendula

194 Dried chive blossoms

195 Dried fever few

196 Dried lavender

197 Dried mint flowers

198 Dried nasturtium

199 Dried pansy

200 Dried rose

201 Dried edible flower other than listed, specify

HOMEMADE SPIRITS

Division 06C (Adult 21+)

All adult 21+ (age as of January 1)

What the Judges look for in Homemade Spirits

- **PRESENTATION:** Appropriate bottle, cork & cleanliness, exterior should indicate interior cleanliness
- **CLARITY:** Bright & clear
- **GENEROSITY:** Alcohol content appropriate to category
- **BOUQUET:** Aroma should be pleasant distinctive of type of ingredient used
- **PALATABILITY:** Full, rich or light, delicate flavor appropriate to category

WINE (HOME MADE)

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

CLASS

202 Grape wine, red dry, from scratch

203 Grape wine, red sweet, from scratch

204 Grape wine, white dry, from scratch

205 Grape wine, white sweet, from scratch

206 Fruit wine, dry, from scratch, specify

207 Fruit wine, sweet, from scratch, specify

208 Vegetable wine, from scratch, specify

209 Sake, from scratch

210 Sparkling wine, from scratch

211 Wine, other than listed from scratch

212 Grape wine, red dry, from kit

213 Grape wine, red sweet, from kit

214 Grape wine, white dry, from kit

215 Grape wine, white sweet, from kit

216 Fruit wine, dry, from kit, specify

217 Fruit wine, sweet, from kit, specify

218 Vegetable wine, from kit, specify

219 Wine, other than listed from kit

MUST BE

21+

LIQUEUR (HOME MADE)

- Liqueurs must be entered same as in Wine section; however, bottles can be 12-16 ounce.
- **NO KITS OR EXTRACTS TO BE USED.**
- **TYPED LABEL WITH INGREDIENT OR FLAVOR** (e.g., cherry, elderberry, potato, etc.).

CLASS

220 Fruit liqueur, specify

221 Honey liqueur, specify

222 Liqueur, other than listed, specify

223 Kahlua

BEER (HOME MADE)

- All exhibitors must supply a minimum of two 12-ounce bottles of each class entered, with silver or gold bottle cap.
- **NO LABELS ON BEER BOTTLES.**
- **HANDWRITTEN LABELS WILL DISQUALIFY ENTRIES.**
- Limit one entry per class.
- Persons entering their beer are responsible for entering them in the correct class.
- Beers entered in the wrong class will not be judged.
- Each beer entered will be judged on its own merits and by more than one judge.

What the Judges look for with Homemade Beer

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

Name of Beer

Size of Batch

Date Started

Starting Specific Gravity Reading

Date Bottled

Specific Gravity Reading At Bottling Time

Ingredients (Type & Amount)

Malt Extracts
 Dry Malt
 Grains
 Yeast
 Hops (Variety, Flowers or Pellets)
 Boiling (mins)
 Finishing (mins)
 Fermentation (Time & Temperature)
 Primary
 Secondary
 Prime Sugar

CLASS

- 224 All grain, Belgian style, identify
- 225 All grain, brown ale, identify
- 226 All grain, pale ale, identify
- 227 All grain, Indian pale ale, identify
- 228 All grain, amber ale, identify
- 229 All grain, Scottish ale, identify
- 230 All grain, porter, identify
- 231 All grain, stout, identify
- 232 All grain, lager, identify
- 233 All grain, specialty beer, identify
- 234 All grain, wheat, identify

DON'T FORGET
TYPED LABEL

MEADS & CIDER

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

CLASS

- 235 Traditional Mead
- 236 Mead with spices (Methyglyn)
- 237 Mead with fruit (Melomel)
- 238 Mead with grapes (Pymment)
- 239 Mead with apples (Cyser)
- 240 Mead other than listed, specify
- 241 Cider

Baking BREADS

Division 06D (Adult 18+)

- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
- Mini loaves excepted.
- **MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED WITH FOIL.**
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. NO MIXES PLEASE.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.

What the Judges look for in Yeast Breads

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

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

YEAST BREADS

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

CLASS

- 242 White bread
- 243 Whole wheat bread
- 244 Sourdough bread, yeast starter
- 245 Raisin bread
- 246 Rye bread
- 247 Oat bread
- 248 Potato bread
- 249 Challah bread
- 250 Yeast bread other than listed
- 251 Dinner rolls, plain 3
- 252 Dinner rolls, sweet 3
- 253 Sweet rolls, 3
- 254 Cinnamon rolls, 3
- 255 Coffee cake, 1



QUICK BREADS

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

What the Judges look for in Quick Breads

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

CLASS

- 256 Banana bread
- 257 Fruit bread

- 258 Pumpkin bread
- 259 Scones
- 260 Zucchini bread
- 261 Quick bread other than listed

OTHER BREAD PRODUCTS

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

CLASS

- 262 Anadamah bread
- 263 Irish soda bread
- 264 Sourdough, starter other than yeast
- 265 Coffee cake, other than yeast, 1
- 266 Muffins, 3
- 267 Raised doughnuts, 3
- 268 Cake doughnuts, 3



CAKES, CUPCAKES & COOKIES

Division 06E (Adult 18+)

- One cake constitutes an entry, unless otherwise specified.
- Cakes are to be no larger than 8" round or square on a base no larger than 10"
- **WITH THE EXCEPTION OF FROSTED CAKES AND CUPCAKES, ALL BAKED GOODS MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED WITH FOIL.**
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. NO MIXES PLEASE.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.

What the Judges look for in Cakes

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

FROSTED LAYER CAKES

- Must have 2 or more layers
- Cakes are to be no larger than 8" round or square on a base no larger than 10"

- Specify the type of frosting and flavor of filling

CLASS

- 269 Carrot cake
- 270 Chocolate cake
- 271 German chocolate cake
- 272 Yellow cake
- 273 White cake
- 274 Spice cake
- 275 Red velvet cake
- 276 Frosted layer cake, other than listed
- 277 Filled, other than frosting, specify

OTHER CAKES

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

CLASS

- 278 Applesauce cake
- 279 Banana cake
- 280 Fruit cake
- 281 Zucchini cake
- 282 Bundt cake
- 283 Pound cake
- 284 Angel food cake
- 285 Sponge cake
- 286 Gingerbread
- 287 Pineapple upside down cake
- 288 Pudding cake, specify flavor
- 289 Molten lava cake
- 290 Cake other than listed

CUPCAKES & CAKE POPS

- 3 cupcakes constitutes an entry

CLASS

- 291 Cupcakes, frosted
- 292 Cupcakes, unfrosted
- 293 Cream-filled cupcakes, frosted, specify filling
- 294 Cream-filled cupcakes, unfrosted, specify filling
- 295 Cake Pops, frosted

COOKIES

Use Division 06E (Adult 18+)

- **ALL BAKED GOODS MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED IN FOIL. (Display plates may be changed by the Superintendent for consistent department display.)**
- A plate of three cookies constitutes an entry.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. NO MIXES PLEASE.

What the Judges look for in Cookies

- **APPEARANCE:** Consistency characteristic of type of cookie, uniform shape & design, should not spread too much or be too tall.
- **COLOR:** Uniform, not too dark on the edges or bottom
- **TEXTURE:** Crisp or chewy, depending on type, tight grain and with small air holes, should not be crumbly when handled

- **AROMA:** Pleasing blend of characteristics of ingredients
- **FLAVOR:** Depending on what items are added, there should be a good balance of sweet to flavor, such as chocolate or nutty

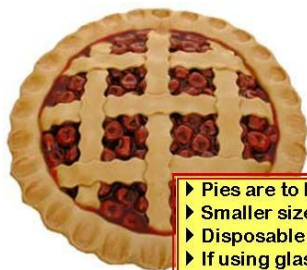
CLASS

- 296 Brownies
- 297 Blondies
- 298 Lemon bars
- 299 Other fruit bar cookies, specify
- 300 Bar cookies other than listed
- 301 Chocolate chip cookies
- 302 Ginger snap/molasses cookies
- 303 Macaroons
- 304 Oatmeal cookies
- 305 Peanut butter cookies
- 306 Sandwich cookies
- 307 Snickerdoodles
- 308 Sugar cookies
- 309 Shortbread
- 310 Fruit or filled cookies, specify
- 311 No-bake cookies
- 312 Refrigerator cookies
- 313 Rolled & cut cookies
- 314 Spritz cookies
- 315 Pressed cookies
- 316 Fancy cookies
- 317 Biscotti
- 318 Royal Icing
- 319 Cookie, other than listed

PIES & PASTRIES

Division 06F (Adult 18+)

- Pies are to be no larger than 9" in diameter.
- Smaller sized pies are encouraged.
- Disposable pie plates are preferred.
- If using a glass plate, be sure to affix your name on the bottom and pick it up after Fair.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. NO MIXES PLEASE.
- **ABSOLUTELY NO MEAT OR FISH PIES OR QUICHES WILL BE ACCEPTED**



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

What the Judges look for in Pies

- **APPEARANCE:** Delicate golden brown to pale, edges not overly dark or too thick, perforation adequate for steam escape
- **CRUST:** Tender, flaky, crisp, does not crumble, bottom crust not soggy or doughy, no strong taste of fat or salt
- **AROMA:** Mild, pleasing aroma

- **FILLING:** Adequate amount of filling, uniform texture, good proportion between crust and filling and between juice & fruit
- **TEXTURE:** Tender fruit, smooth & slightly thickened juice
- **FLAVOR:** Flavor of fruit predominate, not too highly seasoned

CLASS

- 320 Apple pie
- 321 Berry pie, specify
- 322 Cherry pie
- 323 Peach pie
- 324 Rhubarb pie
- 325 Mixed fruit pie, specify
- 326 Pecan or nut pie
- 327 Tarts, specify
- 328 Plain pie, other than listed
- 329 Key Lime Pie
- 330 Lemon meringue pie
- 331 Chocolate cream pie
- 332 Banana cream pie
- 333 Boston Cream Pie
- 334 Coconut cream pie
- 335 Cream pie, other than listed

OTHER CRUSTS

- 336 Cheesecake, with topping
- 337 Cheesecake, without topping

PASTRIES

Division 06F (Adult 18+)

- **ALL BAKED GOODS MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED WITH FOIL.**
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.

What the Judges look for in Pastry

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

CLASS

- 338 Strudel, one
- 339 Kringle, one
- 340 Puff pastry, three
- 341 Cream puffs, three
- 342 Eclairs, three
- 343 Pastry other than listed

GLUTEN FREE BAKING

Division 06G (Adult 18+)

- Follow same recommended requirements as in other Baking sections.
- **ALL GLUTEN FREE BAKED GOODS MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED WITH FOIL.**
- Because wheat flour is not used, gluten free quick other cakes are not eligible for the Idaho Wheat Growers award.

CLASS

- 344 Gluten free yeast bread, 1 loaf
- 345 Gluten free quick bread, 1 loaf
- 346 Gluten free frosted cake, 1 cake with 2 or more layers, specify the type of frosting and flavor of filling
- 347 Gluten free cake other than frosted, 1 cake
- 348 Gluten free cookies, three cookies
- 349 Gluten free pie, one
- 350 Gluten free cupcakes, frosted, 3/6 regular-sized 2-inch cupcakes
- 351 Gluten free cupcakes, other than frosted, 3/6 regular-sized 2-inch cupcakes

CANDY

Division 06H (Adult 18+)

- A plate of six pieces constitutes an entry.
- Not open to Professionals

What the Judges look for in Candy

- **APPEARANCE:** Size and shape uniform and consistent with type of candy
- **TEXTURE:** Crisp or chewy, depending on variety, well blended
- **AROMA:** Pleasing blend of characteristics of ingredients
- **FLAVOR:** Delicate, pleasing, not overwhelming, characteristic of type

CLASS

- 352 Divinity
- 353 Fondant
- 354 Penuche
- 355 Peanut brittle
- 356 Fudge, old fashioned
- 357 Fudge, quick
- 358 Assorted fancy candy
- 359 Candy, other than listed

DECORATED CAKES & CUPCAKES

Division 06I (Adult 18+)

- **SIZE LIMITED TO 24 INCHES HIGH ON A BASE NO LARGER THAN 16 INCHES WIDE BY 16 INCHES LONG.**
- BECAUSE ONLY THE FROSTING AND DECORATIVE EMBELLISHMENTS ARE JUDGED, **DO NOT USE A REAL CAKE.** YOUR "CAKE" MUST BE MADE FROM STYROFOAM.
- No plastic decorations allowed.
- **A PROFESSIONAL DIVISION IS only available in this section.**
- **Professionals are not eligible to win Wilton awards.**

What the Judges look for in Decorated Cakes

- **APPEARANCE:** Balance, color harmony, consistency of pattern.
- **ARTISTIC QUALITY:** Originality, difficulty of techniques, overall eye appeal
- **NEATNESS:** Texture of icing, uniformity of repeat pattern

CLASS

- 360 Decorated cake, buttercream frosting
- 361 Decorated cake, royal icing
- 362 Decorated cake, fondant
- 363 PROFESSIONAL Decorated cake, buttercream frosting
- 364 PROFESSIONAL Decorated cake, royal icing
- 365 PROFESSIONAL Decorated cake, fondant

Decorated Cupcakes

- 6 regular-sized 2-inch cupcakes constitute an entry.
- "Cupcakes" cut from Styrofoam can be used as long as they clearly resemble the real thing.

- **ONLY THE FROSTING AND DECORATIVE EMBELLISHMENTS ARE JUDGED.**
- **DISPLAY ON A STURDY WHITE PAPER PLATE NO LARGER THAN 10 INCHES.**
- No plastic decorations allowed.
- Not open to Professionals

CLASS

- 366 Decorated cupcakes

2023 THEMED & SPECIAL CULINARY CONTESTS

Division 06J (Adult 18+)

"Acres of Fun" - It's a no holds barred presentation so get as creative as you'd like!

Themed Decorated Cakes, Cupcakes and Cookies

- Interpretation of theme must be obvious.
- Same rules apply as Decorated Cakes and Cupcakes

CLASS

- 367 Themed decorated cake
- 368 Themed decorated cupcakes
- 369 Themed decorated cookies

Mayor's Chocolate Extravaganza

Start Time: Bring your entries to the FAIR OFFICE from 7 am to 11 am on Tuesday, August 22. Judging is to start at 1 pm in Building 8.

***New options:** Exhibitors may choose one of the following items

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

Rules:

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

Entry: PRE-ENTRY IS RECOMMENDED BUT NOT REQUIRED.

CLASS

- 370 Chocolate Extravaganza Contest

Commissioner's Apple Pie Contest

Start Time: Bring your entries to the FAIR OFFICE from 7 am to 10 am on Thursday, August 24. Judging is to start at 11 am in Building 8.

Rules:

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

Entry: PRE-ENTRY IS RECOMMENDED BUT NOT REQUIRED.

CLASS

- 371 Commissioner's Apple Pie Contest



Let's Get Fancy Bread Contest



Rules:

- ~ Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
- ~ Must provide a legible recipe, if applicable, with the entry, preferably typed.

- All entries must be submitted on a disposable container for judging (specify size and/ or number of baked items).
- Suggested criteria for baked good: Taste: 50 points + Overall Appearance and Creativity: 25 points + Texture: 25 points = TOTAL 100 points
- Failure to follow the rules may result in disqualification.

Entry: PRE-ENTRY IS REQUIRED. Entry form is due by August 4 or bring to Building 8 on August 16 from Noon – 7 pm to enter.

CLASS

372 Let's Get Fancy Bread Contest

EDIBLE HOUSES

Use Division 06J (Adult 18+)

Division 06K (Ages 7 & Under)

Division 06L (Ages 8-12)

Division 06M (Ages 13-17)

Edible Houses

Rules:

- Edible houses can be made from gingerbread from scratch, gingerbread from a kit, or from other edible materials.
- Entire creation (excluding base) must be edible; however, entry will NOT be tasted.
- Houses made from edible materials *other than* gingerbread must include a list of "BUILDING MATERIALS".
- **SIZE LIMITED TO 24 INCHES HIGH ON A BASE NO LARGER THAN 16 INCHES WIDE BY 16 INCHES LONG.**
- Entries will be judged on originality and appearance.
- Not open to Professionals
- Special consideration to use of fair THEME.

Entry: PRE-ENTRY IS RECOMMENDED BUT NOT REQUIRED. Use the entry form to enter by August 4 or bring to Building 8 on August 16 from Noon – 7 pm to enter.

CLASS

373 Edible House

VINTAGE RECIPES

Use Division 06J (Adult 18+)

Division 06K (Ages 7 & Under)

Division 06L (Ages 8-12)

Division 06M (Ages 13-17)

- Classes 374-376 will be considered for the Idaho Wheat Commission award. (See special awards section in Culinary general rules for more information).
- Must include recipe and source of recipe.



CLASS

374 Vintage recipe breads

375 Vintage recipe cakes

376 Vintage recipe cookies

YOUTH CULINARY ARTS

Division 06K (Ages 7 & Under)

Division 06L (Ages 8-12)

Division 06M (Ages 13-17)

CLASS

377 Canned goods, specify (*Division 06M only*)

378 Soft spreads, specify (*Division 06M only*)

379 Dried fruits or vegetables, specify

380 Dried edible herbs or edible flowers, specify

381 Bread, white yeast

382 Bread, any other yeast

383 Rolls

384 Banana bread

385 Other quick bread, specify

386 Muffins, specify

387 Chocolate cake

388 White cake

389 Cake other than listed, specify

390 Frosted layer cake, specify

391 Cupcakes frosted, specify

392 Cupcakes unfrosted, specify

393 Brownies

394 Bar cookies, specify

395 Chocolate chip cookies

396 Oatmeal cookies

397 Peanut butter cookies

398 Sugar cookies

399 No-bake cookies

400 Royal icing

401 Cookies, other than listed, specify

402 Pie, specify

403 Fudge, specify

404 Candy, specify

405 Decorated cake, buttercream

406 Decorated cake, royal icing

407 Decorated cake, fondant

408 Decorated cupcakes, specify

