

DEPARTMENT 6

CULINARY ARTS

Superintendents

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Schedule of Events

August 2 - Monday

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

August 9 - 10 – Monday & Tuesday

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

August 12 – Thursday

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

August 18 – Wednesday

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

August 19 – Thursday

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

August 30 – Monday

3PM – 7PM Entry pick up

General Rules for Culinary Arts

- Limit **one** entry per class per exhibitor
- Exhibitors first 25 entries are subject to a \$1 fee per entry. After 25 entries, there are no additional fees. **Entry fees are charged to help offset the increased premiums.** (Example: 2 entries equal \$2, \$25 entries equal \$25 while 45 entries equal \$25)
- 17 & Under enter Youth Division
- Only section open to Professionals are classes 366-368 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-Rolls

Idaho Wheat Growers will award a mixer for the Best Rolls chosen among all first-place winners for Classes 255 through 258. The "Best Rolls" 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

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

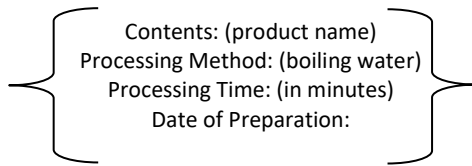
- 22 Canned pie filling, apple
- 23 Canned pie filling, blueberry
- 24 Canned pie filling, cherry
- 25 Canned pie filling, huckleberry
- 26 Canned pie filling, peach
- 27 Canned pie filling, mincemeat
- 28 Canned pie filling, other berry, specify
- 29 Canned pie filling, other fruit than listed

PICKLES, RELISHES & OTHER PICKLED FOODS

Use Division 06A

- One jar constitutes an entry.

LABEL FOR PICKLED FOODS: Neatly placed, not covering product



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

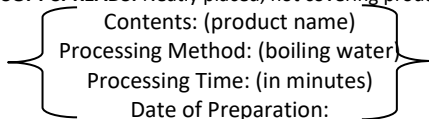
- 39 Pickled fruit, specify
- 40 Pickled asparagus
- 41 Pickled beets
- 42 Pickled beans
- 43 Pickled peppers
- 44 Pickled zucchini
- 45 Pickled mixed vegetables, specify
- 46 Pickled vegetable other than listed, specify
- 47 Green tomato pickles
- 48 Watermelon pickles
- 49 Corn relish
- 50 Zucchini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

SOFT SPREADS

Use Division 06A

- 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

- 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

EXTRACTS

CLASS

- 129 Vanilla extract
- 130 Orange extract
- 131 Lemon extract
- 132 Chocolate extract
- 133 Extract other than listed, specify

DRIED FOODS

Division 06B

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

- 134 Dried apples
- 135 Dried apricots
- 136 Dried bananas
- 137 Dried blueberries
- 138 Dried cherries
- 139 Dried cranberries
- 140 Dried currants
- 141 Dried huckleberries
- 142 Dried peaches
- 143 Dried pineapple
- 144 Dried rhubarb
- 145 Dried tomatoes
- 146 Dried strawberries
- 147 Dried berries, other than listed, specify
- 148 Dried mixed fruit, specify
- 149 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

- 150 Dried beans
- 151 Dried beets
- 152 Dried carrots
- 153 Dried celery
- 154 Dried corn
- 155 Dried garlic
- 156 Dried kale
- 157 Dried leeks
- 158 Dried edible mushrooms
- 159 Dried onions
- 160 Dried peas
- 161 Dried peppers
- 162 Dried potatoes
- 163 Dried sweet potatoes
- 164 Dried summer squash
- 165 Dried zucchini
- 166 Dried vegetable, other than listed
- 167 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

- 168 Dried basil
- 169 Dried chamomile
- 170 Dried chives
- 171 Dried cilantro
- 172 Dried coriander
- 173 Dried dill
- 174 Dried fennel
- 175 Dried lemon balm
- 176 Dried lemon verbena
- 177 Dried marjoram
- 178 Dried mint
- 179 Dried oregano
- 180 Dried parsley
- 181 Dried rosemary
- 182 Dried sage
- 183 Dried stevia
- 184 Dried thyme
- 185 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

- 186** Dried calendula
- 187** Dried chive blossoms
- 188** Dried fever few
- 189** Dried lavender
- 190** Dried mint flowers
- 191** Dried nasturtium
- 192** Dried pansy
- 193** Dried rose
- 194** Dried edible flower other than listed, specify

HOMEMADE SPIRITS

Division 06C

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

- 195** Grape wine, red dry, from scratch
- 196** Grape wine, red sweet, from scratch
- 197** Grape wine, white dry, from scratch
- 198** Grape wine, white sweet, from scratch
- 199** Fruit wine, dry, from scratch, specify
- 200** Fruit wine, sweet, from scratch, specify
- 201** Vegetable wine, from scratch, specify
- 202** Sake, from scratch
- 203** Sparkling wine, from scratch
- 204** Wine, other than listed from scratch
- 205** Grape wine, red dry, from kit
- 206** Grape wine, red sweet, from kit
- 207** Grape wine, white dry, from kit
- 208** Grape wine, white sweet, from kit
- 209** Fruit wine, dry, from kit, specify
- 210** Fruit wine, sweet, from kit, specify
- 211** Vegetable wine, from kit, specify
- 212** Wine, other than listed from kit

**MUST BE
21+
TO ENTER**

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

- 213** Fruit liqueur, specify
- 214** Honey liqueur, specify
- 215** Liqueur, other than listed, specify
- 216** 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

- 217** All grain, Belgian style, identify
- 218** All grain, brown ale, identify
- 219** All grain, pale ale, identify
- 220** All grain, Indian pale ale, identify
- 221** All grain, amber ale, identify
- 222** All grain, Scottish ale, identify
- 223** All grain, porter, identify
- 224** All grain, stout, identify
- 225** All grain, lager, identify
- 226** All grain, specialty beer, identify
- 227** All grain, wheat, identify
- 228** Extract with grains, Belgian style, identify
- 229** Extract with grains, brown ale, identify
- 230** Extract with grains, pale ale, identify
- 231** Extract with grains, Indian pale ale, identify
- 232** Extract with grains, amber ale, identify
- 233** Extract with grains, Scottish ale, identify
- 234** Extract with grains, porter, identify
- 235** Extract with grains, stout, identify
- 236** Extract with grains, lager, identify
- 237** Extract with grains, specialty beer, identify
- 238** Extract with grains, 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

- 239 Traditional Mead
- 240 Mead with spices (Methyglyn)
- 241 Mead with fruit (Melomel)
- 242 Mead with grapes (Pymment)
- 243 Mead with apples (Cyser)
- 244 Mead other than listed, specify
- 245 Cider

Baking BREADS

Division 06D

- **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.

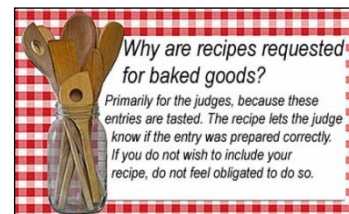
YEAST BREADS

- 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
- Classes 255 - 258 will be considered for the Idaho Wheat Commission award. (See award listing on page 12 for more information).

CLASS

- 246 White bread
- 247 Whole wheat bread
- 248 Sourdough bread, yeast starter
- 249 Raisin bread
- 250 Rye bread
- 251 Oat bread
- 252 Potato bread
- 253 Challah bread
- 254 Yeast bread other than listed
- 255 Dinner rolls, plain 3
- 256 Dinner rolls, sweet 3
- 257 Sweet rolls, 3
- 258 Cinnamon rolls, 3
- 259 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

- 260 Banana bread
- 261 Fruit bread
- 262 Pumpkin bread
- 263 Scones
- 264 Zucchini bread
- 265 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

- 266 Anadamah bread
- 267 Irish soda bread
- 268 Sourdough, starter other than yeast
- 269 Coffee cake, other than yeast, 1
- 270 Muffins, 3
- 271 Raised doughnuts, 3
- 272 Cake doughnuts, 3



CAKES, CUPCAKES & COOKIES

Division 06E

- 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

- 273 Carrot cake
- 274 Chocolate cake
- 275 German chocolate cake
- 276 Yellow cake
- 277 White cake
- 278 Spice cake
- 279 Red velvet cake
- 280 Frosted layer cake, other than listed
- 281 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

- 282 Applesauce cake
- 283 Banana cake
- 284 Fruit cake
- 285 Zucchini cake
- 286 Bundt cake
- 287 Pound cake
- 288 Angel food cake
- 289 Sponge cake
- 290 Gingerbread
- 291 Pineapple upside down cake
- 292 Pudding cake, specify flavor
- 293 Molten lava cake

- 294 Cake other than listed

CUPCAKES & CAKE POPS

- 3 cupcakes constitutes an entry

CLASS

- 295 Cupcakes, frosted
- 296 Cupcakes, unfrosted
- 297 Cream-filled cupcakes, frosted, specify filling
- 298 Cream-filled cupcakes, unfrosted, specify filling
- 299 Cake Pops, frosted



COOKIES

Use Division 06E

- **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

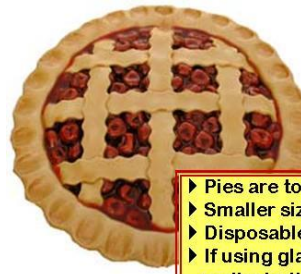
- **TEXTURE:** Crisp or chewy, depending on type, tight grain and with small air holes, should not be crumbly when handled
- **AROMA:** Pleasing blend of characteristics of ingredients
- **FLAVOR:** Depending on what items are added, there should be a good balance of sweet to flavor, such as chocolate or nutty

CLASS

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

PIES & PASTRIES
Division 06F

- 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

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

OTHER CRUSTS

- 339 Cheesecake, with topping
- 340 Cheesecake, without topping

PASTRIES
Division 06F

- **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; blistery surface; uniform attractive edges; fits pan well
- **FLAVOR:** Pleasant, bland flavor to enhance filling

CLASS

- 341 Strudel, one
- 342 Kringle, one
- 343 Puff pastry, three
- 344 Cream puffs, three



- 345 Eclairs, three
- 346 Pastry other than listed

GLUTEN FREE BAKING

Division 06G

- 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

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

CANDY

Division 06H

- 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

- 355 Divinity
- 356 Fondant
- 357 Penuche
- 358 Peanut brittle
- 359 Fudge, old fashioned
- 360 Fudge, quick
- 361 Assorted fancy candy
- 362 Candy, other than listed

DECORATED CAKES & CUPCAKES

Division 06I

- **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

- 363 Decorated cake, buttercream frosting
- 364 Decorated cake, royal icing
- 365 Decorated cake, fondant
- 366 PROFESSIONAL Decorated cake, buttercream frosting
- 367 PROFESSIONAL Decorated cake, royal icing
- 368 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

- 369 Decorated cupcakes

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 5 or bring to Building 8 on August 18 from Noon – 7 pm to enter.

CLASS

- 370 Edible House

International Culinary Delights

Take your pick from the various delicious treats that countries all over the world have to offer.

Rules:

- **ALL ITEMS 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.
- Recipe with full list of ingredients must be included.
- Include name of country other than the USA.

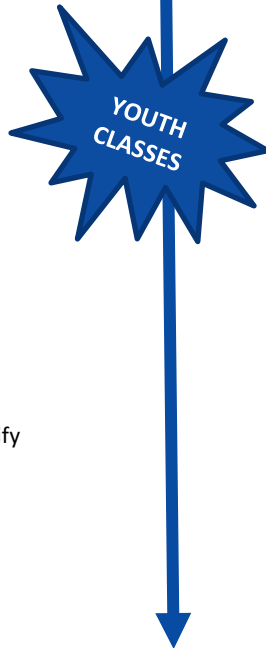
Class

- 371 Cakes
- 372 Cupcakes
- 373 Cookies
- 374 Pies
- 375 Pastries
- 376 Candy

YOUTH CULINARY ARTS
Division 06J (Ages 6 & Under)
Division 06K (Ages 7-12)
Division 06L (Ages 13-17)

CLASS

- 377 Canned goods, specify
- 378 Soft spreads, specify
- 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 Cookies, other than listed, specify
- 401 Pie, specify
- 402 Fudge, specify
- 403 Candy, specify
- 404 Decorated cake, buttercream
- 405 Decorated cake, royal icing
- 406 Decorated cake, fondant
- 407 Decorated cupcakes, specify
- 408 Edible House



2021 THEMED & SPECIAL CULINARY CONTESTS
Division 06M

"There's Magic in the Fair" - It's a no holds barred presentation so get as creative as you'd like!

Themed Decorated Cakes & Cupcakes

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

CLASS

- 409 Themed decorated cake
- 410 Themed decorated cupcakes

Mayor's Chocolate Extravaganza

Start Time: Bring your entries to the FAIR OFFICE from 7 am to 11 am on Tuesday, August 24. Judging is to start at 1 pm in Building 8.

Limit: Each exhibitor must enter their choice of one of the following items:

- one chocolate cake - can be a layer, bundt or sheet cake: or
- one 8"x8" or 9"x9" pan of brownies; or
- 12 pieces chocolate candy; or
- 12 chocolate cookies

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

- 411 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 26. 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

- 412 Commissioner's Apple Pie Contest

Themed Cookie Cook Off Contest



Bring cookies to Building 8 on Wednesday, August 18.

Rules:

Any type of cookie themed with **There's Magic in the Fair**

- Judging will be on Thursday, August 19.
- Entries must be accompanied by a neatly printed recipe with every ingredient listed in exact measurements and type of ingredient must be specified (e.g., whole wheat flour). All preparation steps, size of pan, temperature and baking times must be specified.
- All recipes become the property of C&H Sugar and the North Idaho State Fair.
- Bring three (3) cookies on a 9" disposable plate.
- All entries must be accompanied by the C&H label.
- Sugar content in the recipe must have at least 50% golden brown or dark brown Domino Foods, Inc. or C&H brand sugar.

Entry: PRE-ENTRY IS REQUIRED. Entry form is due by August 5 or bring to Building 8 on August 18 from Noon – 7 pm to enter.

CLASS

- 413 Themed Cookie Cook Off 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 5 or bring to Building 8 on August 18 from Noon – 7 pm to enter.

CLASS

- 414 Let's Get Fancy Bread Contest