

# DEPARTMENT 6 CULINARY ARTS

Superintendent

Susan Manthey - (208)651-5051

## Schedule of Events

### August 1 – Monday

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

### August 8 - 9 – Monday & Tuesday

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

### August 11 – Thursday

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

### August 17 – Wednesday

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

### August 18 – Thursday

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

### August 29 – 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 350-352 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 Other Bread Products chosen among all first-place winners for Classes 250 through 256. The "Best Other Bread Product" 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](http://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
Bonnors 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

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

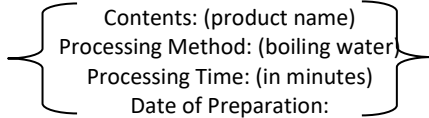
- 48 Watermelon pickles
- 49 Corn relish
- 50 Zucchini relish
- 51 Relish other than listed, specify
- 52 Chutney, specify

## **SOFT SPREADS**

### *Use Division 06A*

- 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

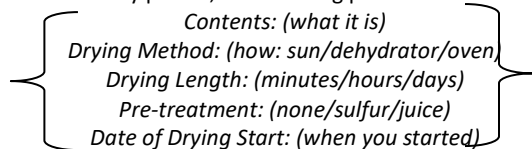
## DRIED FOODS

### 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



#### DRIED FRUITS

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

#### CLASS

- 129 Dried apples
- 130 Dried apricots
- 131 Dried bananas
- 132 Dried blueberries
- 133 Dried cherries
- 134 Dried cranberries
- 135 Dried currants
- 136 Dried huckleberries
- 137 Dried peaches
- 138 Dried pineapple
- 139 Dried rhubarb
- 140 Dried tomatoes
- 141 Dried strawberries
- 142 Dried berries, other than listed, specify
- 143 Dried mixed fruit, specify
- 144 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

- 145 Dried beans
- 146 Dried beets
- 147 Dried carrots
- 148 Dried celery
- 149 Dried corn
- 150 Dried garlic
- 151 Dried kale
- 152 Dried leeks
- 153 Dried edible mushrooms
- 154 Dried onions
- 155 Dried peas
- 156 Dried peppers
- 157 Dried potatoes
- 158 Dried sweet potatoes
- 159 Dried summer squash
- 160 Dried zucchini
- 161 Dried vegetable, other than listed
- 162 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

- 163 Dried basil
- 164 Dried chamomile
- 165 Dried chives
- 166 Dried cilantro
- 167 Dried coriander
- 168 Dried dill
- 169 Dried fennel
- 170 Dried lemon balm
- 171 Dried lemon verbena
- 172 Dried marjoram
- 173 Dried mint
- 174 Dried oregano
- 175 Dried parsley
- 176 Dried rosemary
- 177 Dried sage
- 178 Dried stevia
- 179 Dried thyme
- 180 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

- 181 Dried calendula
- 182 Dried chive blossoms
- 183 Dried fever few
- 184 Dried lavender
- 185 Dried mint flowers
- 186 Dried nasturtium
- 187 Dried pansy
- 188 Dried rose
- 189 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

- 190 Grape wine, red dry, from scratch
- 191 Grape wine, red sweet, from scratch
- 192 Grape wine, white dry, from scratch

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

- 208 Fruit liqueur, specify
- 209 Honey liqueur, specify
- 210 Liqueur, other than listed, specify
- 211 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**

- 212 All grain, Belgian style, identify
- 213 All grain, brown ale, identify
- 214 All grain, pale ale, identify

**DON'T FORGET  
TYPED LABEL**

- 215 All grain, Indian pale ale, identify
- 216 All grain, amber ale, identify
- 217 All grain, Scottish ale, identify
- 218 All grain, porter, identify
- 219 All grain, stout, identify
- 220 All grain, lager, identify
- 221 All grain, specialty beer, identify
- 222 All grain, wheat, identify

**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**

- 223 Traditional Mead
- 224 Mead with spices (Methyglyn)
- 225 Mead with fruit (Melomel)
- 226 Mead with grapes (Pymnt)
- 227 Mead with apples (Cyser)
- 228 Mead other than listed, specify
- 229 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 crumbing 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**

- 230 White bread
- 231 Whole wheat bread
- 232 Sourdough bread, yeast starter
- 233 Raisin bread
- 234 Rye bread
- 235 Oat bread
- 236 Potato bread
- 237 Challah bread
- 238 Yeast bread other than listed
- 239 Dinner rolls, plain 3
- 240 Dinner rolls, sweet 3
- 241 Sweet rolls, 3
- 242 Cinnamon rolls, 3
- 243 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**

- 244 Banana bread
- 245 Fruit bread
- 246 Pumpkin bread
- 247 Scones
- 248 Zucchini bread
- 249 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
- Classes 250 - 256 will be considered for the Idaho Wheat Commission award. (See special awards section in Culinary general rules for more information).



#### **CLASS**

- 250 Anadamah bread
- 251 Irish soda bread
- 252 Sourdough, starter other than yeast
- 253 Coffee cake, other than yeast, 1
- 254 Muffins, 3
- 255 Raised doughnuts, 3
- 256 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**

- 257 Carrot cake
- 258 Chocolate cake
- 259 German chocolate cake
- 260 Yellow cake
- 261 White cake
- 262 Spice cake
- 263 Red velvet cake
- 264 Frosted layer cake, other than listed
- 265 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**

- 266 Applesauce cake

- 267 Banana cake
- 268 Fruit cake
- 269 Zucchini cake
- 270 Bundt cake
- 271 Pound cake
- 272 Angel food cake
- 273 Sponge cake
- 274 Gingerbread
- 275 Pineapple upside down cake
- 276 Pudding cake, specify flavor
- 277 Molten lava cake
- 278 Cake other than listed

#### **CUPCAKES & CAKE POPS**

- 3 cupcakes constitutes an entry

#### **CLASS**

- 279 Cupcakes, frosted
- 280 Cupcakes, unfrosted
- 281 Cream-filled cupcakes, frosted, specify filling
- 282 Cream-filled cupcakes, unfrosted, specify filling
- 283 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**

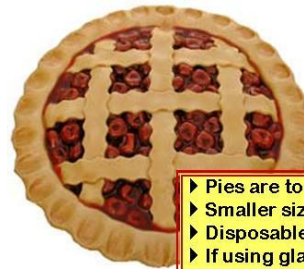
- 284 Brownies
- 285 Blondies
- 286 Lemon bars
- 287 Other fruit bar cookies, specify
- 288 Bar cookies other than listed
- 289 Chocolate chip cookies
- 290 Ginger snap/molasses cookies
- 291 Macaroons
- 292 Oatmeal cookies
- 293 Peanut butter cookies
- 294 Sandwich cookies
- 295 Snickerdoodles
- 296 Sugar cookies
- 297 Shortbread
- 298 Fruit or filled cookies, specify
- 299 No-bake cookies
- 300 Refrigerator cookies

- 301 Rolled & cut cookies
- 302 Spritz cookies
- 303 Pressed cookies
- 304 Fancy cookies
- 305 Biscotti
- 306 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**

- 307 Apple pie
- 308 Berry pie, specify
- 309 Cherry pie
- 310 Peach pie
- 311 Rhubarb pie
- 312 Mixed fruit pie, specify
- 313 Pecan or nut pie
- 314 Tarts, specify
- 315 Plain pie, other than listed
- 316 Key Lime Pie
- 317 Lemon meringue pie
- 318 Chocolate cream pie
- 319 Banana cream pie
- 320 Boston Cream Pie
- 321 Coconut cream pie
- 322 Cream pie, other than listed

#### **OTHER CRUSTS**

- 323 Cheesecake, with topping
- 324 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

- 325 Strudel, one
- 326 Kringle, one
- 327 Puff pastry, three
- 328 Cream puffs, three
- 329 Eclairs, three
- 330 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

- 331 Gluten free yeast bread, 1 loaf
- 332 Gluten free quick bread, 1 loaf
- 333 Gluten free frosted cake, 1 cake with 2 or more layers, specify the type of frosting and flavor of filling
- 334 Gluten free cake other than frosted, 1 cake
- 335 Gluten free cookies, three cookies
- 336 Gluten free pie, one
- 337 Gluten free cupcakes, frosted, 3/6 regular-sized 2-inch cupcakes
- 338 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

- 339 Divinity
- 340 Fondant
- 341 Penoche
- 342 Peanut brittle
- 343 Fudge, old fashioned
- 344 Fudge, quick
- 345 Assorted fancy candy
- 346 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

- 347 Decorated cake, buttercream frosting
- 348 Decorated cake, royal icing
- 349 Decorated cake, fondant
- 350 PROFESSIONAL Decorated cake, buttercream frosting
- 351 PROFESSIONAL Decorated cake, royal icing
- 352 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

- 353 Decorated cupcakes

## EDIBLE HOUSES

### Use Division 06I

#### 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 1 or bring to Building 8 on August 17 from Noon – 7 pm to enter.

#### CLASS

- 354 Edible House



## 2022 THEMED & SPECIAL CULINARY CONTESTS

### Division 06J

"Salute to a Century" - 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

355 Themed decorated cake

356 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 23. 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

357 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 25. 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

358 Commissioner's Apple Pie Contest

### Themed Cookie Cook Off Contest

Bring cookies to Building 8 on Wednesday, August 17.

#### Rules:

Any type of cookie themed with **Salute to a Century**

- Judging will be on Thursday, August 18.
- 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 1 or bring to Building 8 on August 17 from Noon – 7 pm to enter.

#### CLASS

359 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 1 or bring to Building 8 on August 17 from Noon – 7 pm to enter.

#### CLASS

360 Let's Get Fancy Bread Contest

## YOUTH CULINARY ARTS

### Division 06K (Ages 7 & Under)

### Division 06L (Ages 8-12)

### Division 06M (Ages 13-17)

#### CLASS

- 361 Canned goods, specify
- 362 Soft spreads, specify
- 363 Dried fruits or vegetables, specify
- 364 Dried edible herbs or edible flowers, specify
- 365 Bread, white yeast
- 366 Bread, any other yeast
- 367 Rolls
- 368 Banana bread
- 369 Other quick bread, specify
- 370 Muffins, specify
- 371 Chocolate cake
- 372 White cake
- 373 Cake other than listed, specify
- 374 Frosted layer cake, specify
- 375 Cupcakes frosted, specify
- 376 Cupcakes unfrosted, specify
- 377 Brownies
- 378 Bar cookies, specify
- 379 Chocolate chip cookies
- 380 Oatmeal cookies
- 381 Peanut butter cookies
- 382 Sugar cookies
- 383 No-bake cookies
- 384 Cookies, other than listed, specify
- 385 Pie, specify
- 386 Fudge, specify
- 387 Candy, specify
- 388 Decorated cake, buttercream
- 389 Decorated cake, royal icing
- 390 Decorated cake, fondant
- 391 Decorated cupcakes, specify
- 392 Edible House

