

# DEPARTMENT 6

## CULINARY ARTS

Superintendent

Sara Bennett - (208)818-4686

### Schedule of Events

#### August 7 – Friday

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

#### August 11 & 12 – Tuesday & Wednesday

2 PM - 7 PM Non-perishable entry drop off. All pre-entered exhibit tag pick up. (Building 8)  
New entry drop off (Building 1)

#### August 14 – Friday

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

#### August 19 – Wednesday

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

#### August 20 – Thursday

9 AM Judging perishables  
(Building closed to public)

#### August 31 – Monday

3 PM - 7 PM Entry pick up

### General Rules for Culinary Arts

- Limit **one** entry per class per exhibitor.
- All recipes must be USDA approved. This includes all Kerr and Ball recipes, however not all Pinterest recipes are USDA approved.
- Entry is free if pre-entered online or by form in the Fair office by 12 PM, August 7. Exhibits registered during entry are subject to a \$1 fee per entry.
- 17 & Under enter Youth Divisions 0690, 0691, and 0692.
- Sections open to Professionals are classes 346-348 in decorated cakes & cupcakes and Themed Contest class 367. Professionals are not eligible for any other Culinary classes.
- All gluten-free baking entries must be entered into class 0660.
- Perishables will be thrown away unless specified at entry.
- Check out our new themed classes!



### Special Awards

THE RIBBONS FOR THIS DEPARTMENT ARE SPONSORED BY ROSEMARY MANOR WINERY



### 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

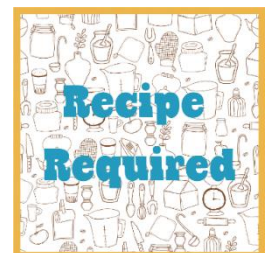
Idaho Wheat Growers will award a mixer



for the Best Pastry exhibit chosen among

all first-place winners for Classes 326-331. The Best Pastry exhibit must be made with wheat flour, which includes all-purpose bleached or unbleached white, whole wheat, etc. Entries are to be entered in a plastic bag on a sturdy paper plate or heavy cardboard covered with foil. All baking entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

**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 adults and youth 13-17 years old will be accepted. Please make sure to enter the birth date of the exhibitor to prevent confusion.
- All canned foods must be entered in a standard clear glass canning jar with a two-piece lid, ring removed (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
Bonnars Ferry	1968	Moscow	2702
Calder	2827	Mullan	3371
Coeur d' Alene	2150	Post Falls	2189
Grangeville	3434	Priest River	2110
Harrison	2274	Rathdrum	2215
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 0600 (Adult 18+)**

- All canning entries are non-perishable and should be entered on August 11-12, 2-7 PM
- One jar constitutes an entry for all classes unless otherwise noted.
- Label: 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:*

**CANNED FRUIT**

**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 pineapple
- 13 Canned fruit, other than listed



## CANNED VEGETABLES

### CLASS

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

## CANNED PIE FILLING

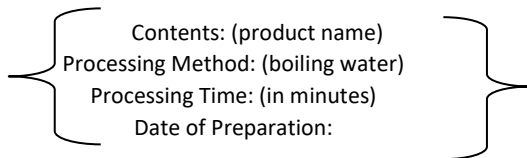
### CLASS

- 24 Canned pie filling, apple
- 25 Canned pie filling, blueberry
- 26 Canned pie filling, cherry
- 27 Canned pie filling, strawberry rhubarb
- 28 Canned pie filling, huckleberry
- 29 Canned pie filling, peach
- 30 Canned pie filling, other berry, specify
- 31 Canned pie filling, other fruit than listed

## **PICKLES, RELISHES, AND OTHER PICKLED FOODS**

### *Division 0600 (Adult 18+)*

- Label: Neatly placed, not covering product



## CUCUMBER PICKLES & RELISHES

### CLASS

- 32 Dill pickles, whole
- 33 Dill pickles, spears
- 34 Hamburger dill pickle slices
- 35 Sweet pickles, whole
- 36 Sweet pickle slices
- 37 Bread & butter pickle slices
- 38 Relish, dill
- 39 Relish, sweet
- 40 Cucumber pickles & relishes other than listed, specify

## PICKLED FOODS & RELISHES MADE FROM OTHER THAN

### CUCUMBERS

### CLASS

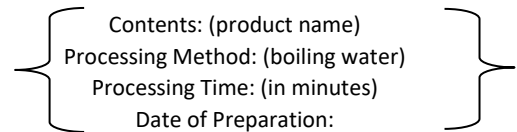
- 41 Pickled fruit, specify
- 42 Pickled asparagus
- 43 Pickled beets
- 44 Pickled beans
- 45 Pickled peppers
- 46 Pickled zucchini
- 47 Pickled mixed vegetables, specify
- 48 Pickled vegetable other than listed, specify
- 49 Green tomato pickles
- 50 Watermelon pickles
- 51 Corn relish
- 52 Zucchini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

- 54 Chutney, specify

## **SOFT SPREADS**

### *Division 0600 (Adult 18+)*

- Label: Neatly placed, not covering product



## JAMS

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

### CLASS

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

## JELLIES

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

### CLASS

- 70 Jelly, apple
- 71 Jelly, blackberry
- 72 Jelly, blueberry
- 73 Jelly, boysenberry
- 74 Jelly, huckleberry
- 75 Jelly, raspberry
- 76 Jelly, strawberry
- 77 Jelly, mixed berry, specify
- 78 Jelly, cherry
- 79 Jelly, currant
- 80 Jelly, grape
- 81 Jelly, mint
- 82 Jelly, pepper
- 83 Jelly, plum
- 84 Jelly, rhubarb
- 85 Jelly, mixed fruit, specify
- 86 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

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

- 92 Orange marmalade
- 93 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**

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

**OTHER CANNING RECIPES**

*Division 0600 (Adult 18+)*

- Recipes must be submitted for all entries in this division on a recipe card.
- Refer to canning guidelines and judging.
- Label: Neatly placed, not covering product
- 

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

**CONDIMENTS**

**CLASS**

- 100 Barbeque sauce
- 101 Cranberry sauce
- 102 Ketchup
- 103 Pizza sauce
- 104 Salsa, green
- 105 Salsa, red
- 106 Salsa, tomatillo
- 107 Taco sauce
- 108 Tomato sauce
- 109 Condiment other than listed, specify



**SYRUPS & TOPPINGS**

**CLASS**

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

**JUICES**

**CLASS**

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

**VINEGARS**

**CLASS**

- 125 Vinegar, fruit
- 126 Vinegar, herb

- 127 Vinegar, vegetable
- 128 Vinegar, other than listed



**DECORATIVE CANNING**

*Use Division 0600 (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 Pickled
- 133 Floral
- 134 Fruit
- 135 Vegetable
- 136 Other

**DRIED FOODS**

*Division 0610 (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.
- All dried food entries are non-perishable and should be entered on August 11-12, 2-7 PM
- All dried food entries should be a 1/2 cup of dried food in a CLEAR (no writing imprinted) SNACK-SIZE zipper closed storage bag.
- 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**

- **Dryness: Leathery & pliable**

**CLASS**

- 137 Dried apples
- 138 Dried apricots
- 139 Dried bananas

- 140 Dried blueberries
- 141 Dried cherries
- 142 Dried cranberries
- 143 Dried huckleberries
- 144 Dried peaches
- 145 Dried pineapple
- 146 Dried rhubarb
- 147 Dried tomatoes
- 148 Dried strawberries
- 149 Dried berries, other than listed, specify
- 150 Dried mixed fruit, specify
- 151 Dried fruit, other than listed
- 152 Fruit rollup, specify flavor

#### **DRIED VEGETABLES**

- **Dryness:** Brittle, hard, leathery or pliable, as it applies to each vegetable
- **Dried tomatoes are entered under Class 147**

#### **CLASS**

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

#### **DRIED HERBS**

- **Dryness:** Dry enough to crumble when crushed

#### **CLASS**

- 171 Dried basil
- 172 Dried chamomile
- 173 Dried chives
- 174 Dried cilantro
- 175 Dried dill
- 176 Dried fennel
- 177 Dried lemon balm
- 178 Dried lemon verbena
- 179 Dried marjoram
- 180 Dried mint
- 181 Dried oregano
- 182 Dried parsley
- 183 Dried rosemary
- 184 Dried sage
- 185 Dried stevia
- 186 Dried thyme
- 187 Dried herb, other than listed, specify

#### **DRIED EDIBLE FLOWERS**

- **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**

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

#### **ALL OTHER DRIED FOODS**

- 196 All dried food other than listed, specify

## **HOMEMADE SPIRITS**

### ***Division 0620 (Adult 21+)***

Must be 21+ (age as of January 1, 2026)

*Sponsored by Kaniksu Brewing*



#### **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
- All homemade spirits entries are non-perishable and should be entered on August 11-12, 2-7 PM

#### **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.), ABV %, and must also list the class entered.
- **All wines must include a recipe**



**Don't forget your labels**

## CLASS

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

## LIQUEUR (HOME MADE)

- Liqueurs must be entered same as in Wine section; however, bottles can be 12-16 ounces.
- No kits or extracts to be used.
- All Liqueurs MUST have a typed label with ingredient or flavor (e.g., cherry, elderberry, potato, etc.), base spirit used, and estimated ABV %.

## 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 entry cards (below) will be disqualified.
- Limit one entry per class.
- People 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 **each entry** with the following information:

*Name of Beer*

*Size of Batch*

*Date Started*

*Starting Specific Gravity Reading*

*Final Specific Gravity*

*Ingredients (Type)*

*Malt Extracts*

*Dry Malt*

*Grains*

*Yeast*

*Hops (Variety)*

*Final ABV %*

## CLASS

- 217 All grain or extract, Belgian style, identify
- 218 All grain or extract, brown ale, identify
- 219 All grain or extract, pale ale, identify
- 220 All grain or extract, Indian pale ale, identify
- 221 All grain or extract, amber ale, identify

- 222 All grain or extract, Scottish ale, identify
- 223 All grain or extract, porter, identify
- 224 All grain or extract, stout, identify
- 225 All grain or extract, lager, identify
- 226 All grain or extract, beer other than listed, identify
- 227 All grain or extract, wheat, identify

## MEADS & CIDER

- All exhibitors must supply a minimum of two 375mL, or one 750mL bottle of each class entered.
- Enter as many classes as you like, but only one entry per class will be accepted.
- People entering their meads and ciders 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.
- All mead and cider bottles MUST have a typed label. Typed labels must reflect the primary ingredient used in the mead/cider ABV %, and must also list the class entered.
- All meads must include a recipe

## CLASS

- 228 Traditional Mead
- 229 Mead with spices (Methyglyn)
- 230 Mead with fruit (Melomel)
- 231 Mead with grapes (Pyment)
- 232 Mead with apples (Cyser)
- 233 Mead other than listed, specify
- 234 Cider



## BAKING BREADS

### Division 0630 (Adult 18+)

- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
- Mini loaves are accepted.
- Must be entered in a plastic bag on a sturdy paper plate or heavy cardboard covered with foil.
- All baking entries are perishable and should be entered on August 19, 12-7 PM in Building 8.
- 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.



**Don't forget your labels**

- **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**

- 235 White bread
- 236 Whole wheat bread
- 237 Raisin bread
- 238 Rye bread
- 239 Oat bread
- 240 Potato bread
- 241 Challah bread
- 242 Yeast bread other than listed
- 243 Dinner rolls, plain 3
- 244 Dinner rolls, sweet 3
- 245 Sweet rolls, 3
- 246 Cinnamon rolls, 3
- 247 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**

- 248 Banana bread
- 249 Fruit bread
- 250 Pumpkin bread
- 251 Scones
- 252 Zucchini bread
- 253 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**

- 254 Anadamah bread
- 255 Irish soda bread
- 256 Muffins, 3
- 257 Raised doughnuts, 3
- 258 Cake doughnuts, 3
- 259 Flatbread

## **CAKES, CUPCAKES AND COOKIES**

### ***Division 0640 (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.
- All baking entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

#### **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**

- 260 Carrot cake
- 261 Chocolate cake
- 262 German chocolate cake
- 263 Yellow cake
- 264 White cake
- 265 Spice cake
- 266 Red velvet cake
- 267 Frosted layer cake, other than listed
- 268 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 are allowed.**

#### **CLASS**

- 269 Applesauce cake
- 270 Banana cake
- 271 Fruit cake
- 272 Zucchini cake
- 273 Bundt cake
- 274 Pound cake
- 275 Angel food cake
- 276 Sponge cake
- 277 Gingerbread

- 278 Pineapple upside down cake
- 279 Pudding cake, specify flavor
- 280 Molten lava cake
- 281 Cake other than listed

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

- **3 cupcakes constitutes an entry.**

#### **CLASS**

- 282 Cupcakes, frosted
- 283 Cupcakes, unfrosted
- 284 Cream-filled cupcakes, frosted, specify filling
- 285 Cream-filled cupcakes, unfrosted, specify filling
- 286 Cake Pops, frosted

## **COOKIES**

### **Division 0640 (Adult 18+)**

- All baked goods must be entered in a plastic bag on a sturdy paper plate or heavy cardboard covered with foil. (Display plates may be changed by the Superintendent for consistent department display.)
- A plate of 3 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.
- All baking entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

#### **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**

- 287 Brownies
- 288 Blondies
- 289 Lemon bars
- 290 Other fruit bar cookies, specify
- 291 Bar cookies other than listed
- 292 Chocolate chip cookies
- 293 Ginger snap/molasses cookies
- 294 Macaroons
- 295 Macarons
- 296 Oatmeal cookies
- 297 Peanut butter cookies
- 298 Sandwich cookies
- 299 Snickerdoodles
- 300 Sugar cookies
- 301 Shortbread
- 302 Fruit or filled cookies, specify
- 303 No-bake cookies
- 304 Refrigerator cookies
- 305 Rolled & cut cookies
- 306 Spritz cookies
- 307 Pressed cookies
- 308 Fancy cookies
- 309 Biscotti

- 310 Royal Icing
- 311 Cookie, other than listed

## **PIES**

### **Division 0650 (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.
- All baking entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

#### **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**

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

#### **OTHER CRUSTS**

- 327 Cheesecake, with topping
- 328 Cheesecake, without topping

## PASTRIES

### Division 0650 (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.
- All baking entries are perishable and should be entered on August 19, 12-7 PM in Building 8.
- Classes 326-331 will be considered for the Idaho Wheat Commission award. (See Special Awards section in Culinary General rules for more information).
- Must include recipe on a 3x5 index card.



#### 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

- 329 Strudel, 1
- 330 Kringle, 1
- 331 Puff pastry, 3
- 332 Cream puffs, 3
- 333 Eclairs, 3
- 334 Pastry, other than listed

## GLUTEN FREE BAKING

### Division 0660 (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 recipes are not eligible for the Idaho Wheat Growers award.
- All baking entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

#### CLASS

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

## CANDY

### Division 0665 (Adult 18+)

- A plate of 6 pieces constitutes an entry.
- Division is not open to professionals.
- All candy entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

#### 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

- 343 Divinity
- 344 Fondant
- 345 Penuche
- 346 Peanut brittle
- 347 Fudge, old fashioned
- 348 Fudge, quick
- 349 Assorted fancy candy
- 350 Candy, other than listed



## DECORATED CAKES AND CUPCAKES

### Division 0670 (Adult 18+)

#### Decorated Cakes

- 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.
- All decorated cakes entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

#### 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

- 351 Decorated cake, buttercream frosting
- 352 Decorated cake, royal icing
- 353 Decorated cake, fondant
- 354 PROFESSIONALLY Decorated cake, buttercream frosting
- 355 PROFESSIONALLY Decorated cake, royal icing
- 356 PROFESSIONALLY 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.
- All decorated cupcakes entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

#### CLASS

- 357 Decorated cupcakes

## HONEY SWEETENED

### Division 0675 (Adult 18+)

- What is more traditional than sweetening your culinary creations with HONEY? This culinary division is designed to showcase honey in any of the possible entries.
- Recipes must be submitted with entry on a 3x5 index card.



- Please refer to canning, baking, candy and decorated item divisions for rules and entry dates.

### What the Judges look for in Honey Sweetened

- **Honey:** The recipe should showcase honey by appearance or taste (for tasted entries). Please include a recipe. All recipes must feature honey.
- **Appearance:** Originality, difficulty of correct techniques, overall eye appeal

#### CLASS

**These exhibits are entered on Aug 11-12 from 2-7 PM in Building 8.**

- 358 Canned fruit
- 359 Canned vegetables
- 360 Canned pie filling
- 361 Canned relishes
- 362 Soft spreads, please specify type of spread
- 363 Dried foods

**These exhibits are entered on Aug 19 from 12-7 PM in Building 8.**

- 364 Baked breads
- 365 Cakes
- 366 Cupcakes
- 367 Cookies
- 368 Pies
- 369 Pastries
- 370 Candy
- 371 Frosting

## 2026 THEMED AND SPECIAL CULINARY CONTESTS

**Division 0680 (Adult 18+)**

**Division 0685 (Youth Under 17)**

"Fun is in the Mix in 2026" - 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
- All decorated cakes & cupcakes entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

#### CLASS

- 372 Themed decorated cakes
- 373 Themed decorated cupcakes
- 374 Themed decorated cookies
- 375 Themed, PROFESSIONALLY decorated cakes, cupcakes, or cookies

### MAYOR'S CHOCOLATE EXTRAVAGANZA

**Start Time:** Bring your entries to the FAIR OFFICE from 7 AM to 11 AM on Tuesday, August 25. Judging is to start at 1 PM in Building 8.

Exhibitors may enter one chocolate masterpiece. Here are some ideas, but all chocolate creations are welcome:

- 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.
- Not open to Professionals

**Entry:** Pre-entry is recommended but not required.

#### CLASS

### 376 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 27. Judging is to start at 11 AM in Building 8.

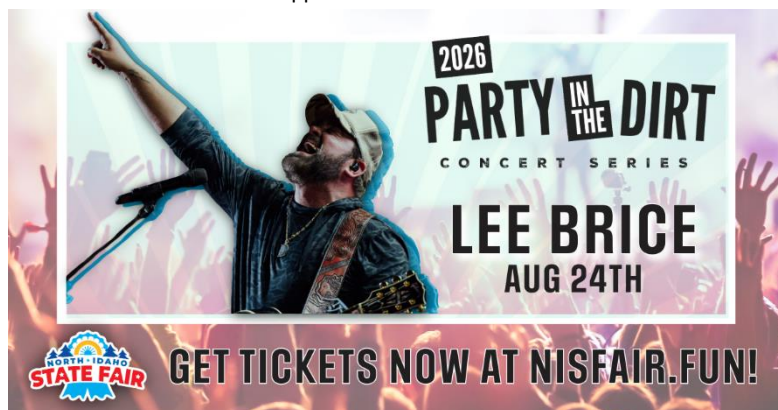
#### Rules:

- Not open to Professionals
- Each person may enter a HOMEMADE apple pie. Top crust can be solid, lattice, or crumble.

**Entry:** Pre-entry is recommended but not required.

#### CLASS

- 377 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 form is due by August 7 or bring to Building 8 on August 19 from Noon – 7 PM to enter.

#### CLASS

- 378 Let's Get Fancy Bread Contest



## SPECIALTY SOURDOUGH CONTEST

Have you recently joined the sourdough craze, or have you been making it for years? Delight our judges' tastebuds with new and delicious takes on the classic sourdough loaf.

- Same rules apply as Baking Bread, Division 0604
- All Specialty Sourdough entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

### CLASS

- 379 Savory Specialty Sourdough
- 380 Sweet Specialty Sourdough
- 381 Traditional Sourdough



## HEY, SWEETIE! CANDY SALAD AND COOKIE JAR CONTEST

Fill a clear, glass jar with your favorite sweets and put them on display! Candy salad can be any mix of your favorite candies. The cookies can be any recipe!

### Rules:

- Entries must be in a clear, glass container that is no bigger than 12 inches wide.
- Containers must have a lid.
- Containers should be filled for entry.
- Entries will be judged on presentation and creativity.
- Entries are perishable and should be entered on August 19, 12-7 PM in Building 8.

### CLASS

- 382 Candy Salad
- 383 Cookie Jar



## EDIBLE HOUSES

- 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.
- Pre-entry is recommended but not required. Use the entry form to enter by August 7 or bring to Building 8 on August 19 from Noon – 7 PM to enter.

### CLASS

- 384 Edible House

## VINTAGE RECIPES

- Must include recipe and cite source of recipe.

### CLASS

- 385 Vintage recipe breads
- 386 Vintage recipe cakes
- 387 Vintage recipe cookies

## YOUTH CULINARY ARTS

*Division 0690 (Ages 7 & Under)*

*Division 0691 (Ages 8-12)*

*Division 0692 (Ages 13-17)*

Please refer to Divisions 0600-0675 for rules, size requirements, and judging criteria.

### CLASS

These exhibits are entered on Aug 11-12 from 2-7 PM in Building 8.

- 388 Canned fruit, specify (*Division 0692 only*)
- 389 Canned vegetables, specify (*Division 0692 only*)
- 390 Canned fruit spread, specify (*Division 0692 only*)
- 391 Soft spreads, specify (*Division 0692 only*)
- 392 Dried fruit, specify
- 393 Dried vegetables, specify
- 394 Dried edible herbs, specify
- 395 Dried flowers, specify

These exhibits are entered on Aug 19 from 12-7 PM in Building 8.

- 396 Bread, white yeast
- 397 Bread, any other yeast
- 398 Rolls, 3
- 399 Banana bread
- 400 Other quick bread, specify
- 401 Muffins, specify, 3
- 402 Chocolate cake
- 403 White cake
- 404 Cake other than listed, specify
- 405 Frosted layer cake, specify, 2 or more layers
- 406 Cupcakes frosted, specify, 3
- 407 Cupcakes unfrosted, specify, 3
- 408 Brownies, 3
- 409 Bar cookies, specify, 3
- 410 Chocolate chip cookies, 3
- 411 Oatmeal cookies, 3
- 412 Peanut butter cookies, 3
- 413 Sugar cookies, 3
- 414 No-bake cookies, 3
- 415 Royal icing
- 416 Cookies, other than listed, specify, 3
- 417 Pie, specify
- 418 Fudge, specify, 6 pieces
- 419 Candy, specify, 6 pieces
- 420 Decorated cake, buttercream
- 421 Decorated cake, royal icing
- 422 Decorated cake, fondant
- 423 Decorated cupcakes, specify

