

DEPARTMENT 6

CULINARY ARTS

Superintendent

Sara Bennett - (208)818-4686

Schedule of Events

August 1 – Friday

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

August 5 & 6 – 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 8 – Friday

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

August 13 – Wednesday

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

August 14 – Thursday

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

August 25 – Monday

3 PM - 7 PM Entry pick up

General Rules for Culinary Arts

- Limit one entry per class per exhibitor.
- Entry is free if pre-entered online or by form in the Fair office by 12 PM, August 1. 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!

The ribbons for this Department are sponsored by Rosemary Manor Winery



Special Awards

Best Cook Award

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

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

Idaho Wheat Commission

Idaho Wheat Growers will award a mixer for the Best 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 13, 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

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.

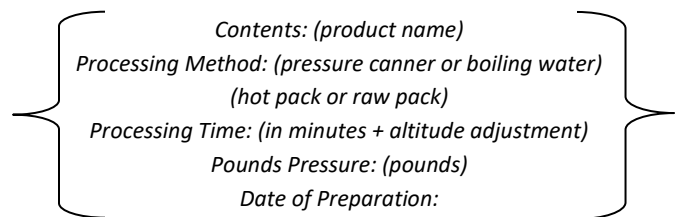
Product Appearance

- 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 5-6, 2-7 PM
- One jar constitutes an entry for all classes unless otherwise noted.
- Label: Neatly placed, not covering product



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

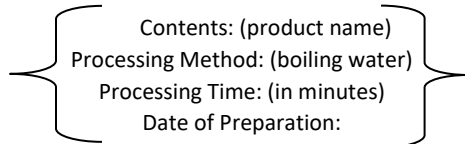
CLASS

- 24 Canned pie filling, apple
- 25 Canned pie filling, blueberry
- 26 Canned pie filling, cherry
- 27 Canned pie filling, strawberry
- 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

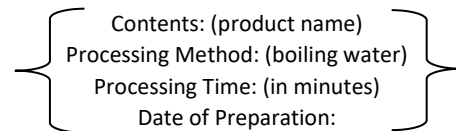
- 41 Pickled fruit, specify
- 42 Pickled asparagus
- 43 Pickled beets
- 44 Pickled beans
- 45 Pickled peppers
- 46 Pickled zucchini
- 47 Pickled mixed vegetables, specify
- 48 Pickled vegetable other than listed, specify
- 49 Green tomato pickles
- 50 Watermelon pickles
- 51 Corn relish
- 52 Zucchini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

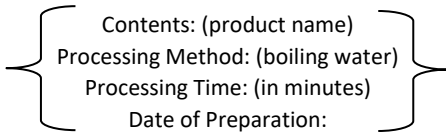
- Butters are fruit pulp cooked with sugar until thick, retain moderately mounded mass with no separating of liquid.

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
-



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

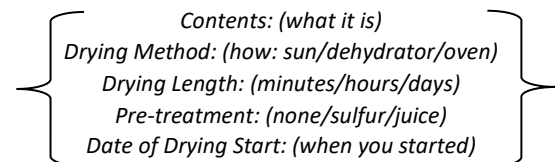


DRIED FOODS

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 5-6, 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



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

HOMEMADE SPIRITS

Division 0620 (Adult 21+)

Must be 21+ (age as of January 1, 2025)

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 8-9, 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.) and must also list the class entered.

CLASS

- 196 Grape wine, red dry, from scratch
- 197 Grape wine, red sweet, from scratch
- 198 Grape wine, white dry, from scratch
- 199 Grape wine, white sweet, from scratch
- 200 Fruit wine, dry, from scratch, specify
- 201 Fruit wine, sweet, 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 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.).**

CLASS

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

- 216 All grain, Belgian style, identify
- 217 All grain, brown ale, identify
- 218 All grain, pale ale, identify
- 219 All grain, Indian pale ale, identify
- 220 All grain, amber ale, identify
- 221 All grain, Scottish ale, identify
- 222 All grain, porter, identify
- 223 All grain, stout, identify
- 224 All grain, lager, identify
- 225 All grain, specialty beer, identify
- 226 All grain, wheat, identify



Don't forget your labels

MEADS & CIDER

- All exhibitors must supply a minimum of two 12-ounce, or one 22-ounce bottles of each class entered. **NO labels on bottles.**
- 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.

CLASS

- 227 Traditional Mead
- 228 Mead with spices (Methyglyn)
- 229 Mead with fruit (Melomel)
- 230 Mead with grapes (Pyment)
- 231 Mead with apples (Cyser)
- 232 Mead other than listed, specify
- 233 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 13, 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 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

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

- 247 Banana bread
- 248 Fruit bread

- 249 Pumpkin bread
- 250 Scones
- 251 Zucchini bread
- 252 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

- 253 Anadamah bread
- 254 Irish soda bread
- 255 Muffins, 3
- 256 Raised doughnuts, 3
- 257 Cake doughnuts, 3

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 13, 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

- 258 Carrot cake
- 259 Chocolate cake
- 260 German chocolate cake
- 261 Yellow cake
- 262 White cake
- 263 Spice cake
- 264 Red velvet cake
- 265 Frosted layer cake, other than listed
- 266 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

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

CUPCAKES & CAKE POPS

- **3 cupcakes constitutes an entry.**

CLASS

- 280 Cupcakes, frosted
- 281 Cupcakes, unfrosted
- 282 Cream-filled cupcakes, frosted, specify filling
- 283 Cream-filled cupcakes, unfrosted, specify filling
- 284 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 13, 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

- 285 Brownies
- 286 Blondies
- 287 Lemon bars
- 288 Other fruit bar cookies, specify
- 289 Bar cookies other than listed
- 290 Chocolate chip cookies
- 291 Ginger snap/molasses cookies
- 292 Macaroons
- 293 Oatmeal cookies

- 294 Peanut butter cookies
- 295 Sandwich cookies
- 296 Snickerdoodles
- 297 Sugar cookies
- 298 Shortbread
- 299 Fruit or filled cookies, specify
- 300 No-bake cookies
- 301 Refrigerator cookies
- 302 Rolled & cut cookies
- 303 Spritz cookies
- 304 Pressed cookies
- 305 Fancy cookies
- 306 Biscotti
- 307 Royal Icing
- 308 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 13, 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

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

OTHER CRUSTS

- 324 Cheesecake, with topping
- 325 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 13, 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.

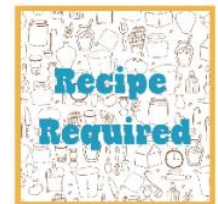


What the Judges look for in Pastry

- 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

- 326 Strudel, 1
- 327 Kringle, 1
- 328 Puff pastry, 3
- 329 Cream puffs, 3
- 330 Eclairs, 3
- 331 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 13, 12-7 PM in Building 8.

CLASS

- 332 Gluten free yeast bread, 1 loaf
- 333 Gluten free quick bread, 1 loaf
- 334 Gluten free frosted cake, 1 cake with 2 or more layers, specify the type of frosting and flavor of filling
- 335 Gluten free cake other than frosted, 1 cake
- 336 Gluten free cookies, three cookies
- 337 Gluten free pie, 1
- 338 Gluten free cupcakes, frosted, 3/6 regular-sized 2-inch cupcakes
- 339 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 13, 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

- 340 Divinity
- 341 Fondant
- 342 Penuche
- 343 Peanut brittle
- 344 Fudge, old fashioned
- 345 Fudge, quick
- 346 Assorted fancy candy
- 347 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 13, 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

- 348 Decorated cake, buttercream frosting
- 349 Decorated cake, royal icing
- 350 Decorated cake, fondant
- 351 PROFESSIONALLY Decorated cake, buttercream frosting
- 352 PROFESSIONALLY Decorated cake, royal icing
- 353 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 13, 12-7 PM in Building 8.

CLASS

- 354 Decorated cupcakes

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 5-6 from 2-7 PM in Building 8.

- 355 Canned fruit
- 356 Canned vegetables
- 357 Canned pie filling
- 358 Canned relishes
- 359 Soft spreads, please specify type of spread
- 360 Dried foods

These exhibits are entered on Aug 13 from 12-7 PM in Building 8.

- 361 Baked breads
- 362 Cakes
- 363 Cupcakes
- 364 Cookies
- 365 Pies
- 366 Pastries
- 367 Candy
- 368 Frosting

2025 THEMED and SPECIAL CULINARY CONTESTS

Division 0680 (Adult 18+)

Division 0685 (Youth Under 17)

"Keeping Tradition Alive in 2025" - 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 13, 12-7 PM in Building 8.

CLASS

- 369 Themed decorated cakes
- 370 Themed decorated cupcakes
- 371 Themed decorated cookies
- 372 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 19. 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.



HONEY SWEETENED

- Not open to Professionals

Entry: Pre-entry is recommended but not required.

CLASS

373 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 21. 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

374 Commissioner's Apple Pie Contest

BBQ Contest

Start Time: Bring your entries to the FAIR OFFICE by 11:30 AM Friday, August 23. Judging starts at 12 PM in Building 8.

Rules:

- Exhibitors may enter any grilled food!
- Meat must be cooked to the appropriate temperature for safety. See the USDA safe minimum internal temperature chart for reference: www.fsis.usda.gov
- Entries will be judged on appearance and taste.
- Not open to Professionals

Entry: Pre-entry is recommended but not required.

CLASS

375 BBQ 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 1 or bring to Building 8 on August 13 from Noon – 7 PM to enter.

CLASS

376 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 13, 12-7 PM in Building 8.

CLASS

377 Savory Specialty Sourdough
378 Sweet Specialty Sourdough
379 Traditional Sourdough

Hey, Sweetie!

Candy Salad and cookie jar Contests

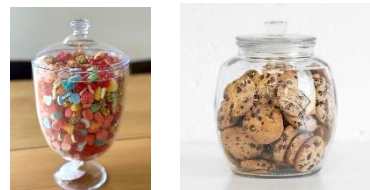
Fill a clear, glass jar with your favorite sweets and put them on display! Candy salad can be any mix of your favorite candies. The cookies can be any recipe!

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 13, 12-7 PM in Building 8.

CLASS

380 Candy Salad
381 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 1 or bring to Building 8 on August 13 from Noon – 7 PM to enter.

CLASS

382 Edible House

Vintage Recipes

- Must include recipe and cite source of recipe.

CLASS

383 Vintage recipe breads
384 Vintage recipe cakes
385 Vintage recipe cookies

Make it with a mentor

Have you ever wanted to learn to make candy? Now is your chance to learn from other exhibitors who have a passion for sweet treats!

Rules:

- Entries can be from any classes in the Candy division (0665). Follow the rules and judging criteria of the Candy division.
- Exhibits must be made through the efforts of both the mentor and the exhibitor.
- The exhibitor should include an index card describing what they learned by completing this exhibit.

CLASS

386 Make It with a Mentor



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 5-6 from 2-7 PM in Building 8.

- 387 Canned goods, specify (*Division 0692 only*)
- 388 Soft spreads, specify (*Division 0692 only*)
- 389 Dried fruits or vegetables, specify
- 390 Dried edible herbs or edible flowers, specify

These exhibits are entered on Aug 13 from 12-7 PM in Building 8.

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



2025
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