

NEW CLASSES

CLASS 03 SWEET EMPANADAS
CLASS 05 BANANA BREAD CONTEST
CLASS 17 SUPER BAKER CONTEST
CLASS 27 SAVORY NACHOS

**TWIN FALLS COUNTY FAIR
 KITCHEN & PANTRY
 DIVISION 15**



MARIE WEBB, Twin Falls...Superintendent...208-733-0736
LAURA FALL, Buhl...Asst. Superintendent....208-316-3774

PREMIUM OFFICE 208-326-4399
premiums@tfcfair.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
AUGUST 2026						15
16	17	18	19	20	21	22
23	24 Last day to Mail Pre-entries	25	26	27	28 Last Day to Pre-enter Forms	29 12 pm - 5 pm Receiving
30 12 pm - 5 pm Receiving Last Day to Enter!!	31 7 am - 9 am Receiving (Pre-entered baked goods only) 9 am Judging	1 September	2 First day of Fair! 5 pm PIE Contest	3 5 pm SAVORY NACHOS Contest First Day Premium Pay outs	4 5 pm RUDY'S RUSSIAN NAPOLEON Cake Contest	5 1 pm BANANA BREAD Contest 5 pm SWEET EMPANADAS Contest
6	7 September 1 pm Chocolate Extravaganza Last Day For Premium Pay Out!	8 12-7pm Released	 <p>STARS, STRIPES & STAMPEDES "250 YEARS OF AMERICAN SPIRIT"</p>			

ENTRIES CLOSE: Sunday, **AUGUST 30th** at 5 PM

NO ENTRIES WILL BE ACCEPTED AFTER 5 PM ON SUNDAY.

EMAIL: premiums@tfcfair.com (Email entries must be received by Friday, 5pm before Receiving days)

MAIL: POST MARKED BY Monday, **AUGUST 24th**

Pre-entry forms may also be brought to the Premiums Office by Friday, **AUGUST 28th** by 5 PM.
(Please pre-enter, as all entries are processed on the computer. Save time by Pre-Entering.)

RECEIVING: Saturday, **AUGUST 29th**, 12 Noon - 5 PM
 Sunday, **AUGUST 30th**, 12 Noon - 5 PM

****SUPERINTENDENT WILL ACCEPT FRESH BAKED GOODS, ONLY IF PREVIOUSLY ENTERED, ON MONDAY, AUGUST 31st 7 AM - 9 AM**

JUDGING: Monday, **AUGUST 31st**, at 9 AM ****Doors will be closed during judging.****

RELEASE: Tuesday, **SEPTEMBER 8th**, 12 NOON - 7 PM (Anything not picked up will be thrown in trash.)

RULES:

1. Exhibitors are limited to residents of Idaho.
2. Entries must be homemade and product of the exhibitor.
3. All traces of ownership must be removed, including on the recipes required in Class 06 and Special Contests.
(Includes Classes 03, 05, 06, 11, 26 & 27)
4. **No exhibitor will be awarded more than one cash premium in any one Lot.**
5. **Happy Cooker Award - \$10.00** will be paid to the exhibitor winning the most first prizes within each Class sponsoring a Happy Cooker Award. To be eligible, the exhibitor **must** have a minimum of **two (2)** entries in a Class. Only one Happy Cooker Award will be awarded per Class, except in the case of a tie.



CASH PREMIUMS WILL ONLY BE PAID

THURSDAY, **SEPT 3rd**, THRU MONDAY, **SEPT 7th**
11 AM TO 7 PM

IN THE PREMIUMS/LIVESTOCK OFFICE
PREMIUMS NOT PICKED UP WILL BE FORFEITED.
NO CHECKS WILL BE MAILED.

DATES TO REMEMBER

ENTRY DAYS: **SATURDAY, AUGUST 29th** **12 – 5 PM**
 SUNDAY, AUGUST 30th **12 – 5 PM**

RELEASE DAY: **TUESDAY, SEPTEMBER 8th**
 12 – 7 PM

****All items entered must be picked up by 7 PM****
****NO EXCEPTIONS!!****



These contests are held under the competition tent across from the Leah Smith Kitchen & Pantry Bldg.



**IDAHO WHEAT COMMISSION
COUNTY COMMISSIONERS
PIE CONTEST
PUMPKIN PIE**

WEDNESDAY, SEPT. 2ND

At 5 PM

See Class 11 for details



**INTERNATIONAL COOKING CONTEST
By Grand Finale Co.
SAVORY NACHOS**

THURSDAY, SEPT 3RD

At 5 PM

See Class 27 for Details



**Owners Andy & Kylie Hohweiler
RUDY'S BAKE YOUR BEST CONTEST
RUSSIAN NAPOLEON CAKE**

FRIDAY, SEPT 4TH

At 5 PM

See Class 26 for details



**GEBAUER FAMILY
BANANA BREAD CONTEST**

By

Kitchen & Pantry Crew

SATURDAY, SEPT 5TH

At 1 PM

See Class 05 for details



INTERNATIONAL DESSERTS CONTEST

By Grand Finale Co.

SWEET EMPANADAS

SATURDAY, SEPT 5TH

AT 5 PM

See Class 03 for details



SWEET TOUCHES

By Bonnie Seaman

CHOCOLATE EXTRAVAGANZA CONTEST

MONDAY, SEPTEMBER 7TH

At 1 PM

See Class 16 for Details

BREADS-QUICK NO PREPARED MIXES CLASS 01



(One 5" x 9" loaf constitutes an entry)

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Bread, banana
2. Bread, fruit, or vegetable
3. Bread, pumpkin
4. Bread, zucchini squash
5. Bread, other
6. Biscuits, baking powder
7. Coffee cake
8. Muffins, blueberry-4
9. Muffins, bran-4
10. Muffins, cornmeal-4
11. Muffins, health (low fat)-4
12. Muffins, poppy seed-4
13. Muffins, other-4
14. Bread, Cornmeal
15. Other
16. **Best of Class, must be blue ribbon winner...Rosette**
17. **Happy Cooker, Class 01.....\$10.00**

Muffins may
Not
Be in liners

Score Card for bread and rolls:

General appearance.....	5%
Lightness	15%
Flavor (taste & smell)	35%
Crumb (texture)	35%
Crust	10%
TOTAL	100%

BREADS-YEAST NO PREPARED MIXES CLASS 02

(One 5" x 9" loaf constitutes an entry)

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Bread, French
2. Bread, sweet
3. Bread, white
4. Bread, whole wheat, 100%
5. Bread, Artisan, White (boule or batard)
6. Bread, Artisan, Whole Wheat, 100% (boule or batard)
7. Bread, Artisan, Other (boule or batard)
8. Rolls, cinnamon - 4
9. Rolls, crescent - 4
10. Rolls, dinner - 4
11. Rolls, sweet - 4
12. Rolls, other - 4
13. Bread, other
14. **Best of Class, must be blue ribbon winner. Rosette**
15. **Happy Cooker, Class 02 \$10.00**



INTERNATIONAL DESSERTS CONTEST

Proudly sponsored by
Grand Finale Co.

“SWEET EMPANADAS” CLASS 03

PREMIUM PAYOUT

1st - \$30.00 2nd - \$20.00 3rd - \$10.00

ENTRIES CLOSE: Sunday **AUGUST 30th** 5 PM

RECEIVING: Saturday, **Sept 5th** by 4:30 PM

OR Items will be accepted on regular entry days.
Entries that are accepted on Saturday **MUST** have been pre-entered. **No new** entry forms will be accepted after **5 PM**, Sunday, **August 30th**.

JUDGING: Saturday, **Sept 5th** 5 PM

ENTRY REQUIREMENTS: All entries must be made from **Scratch – NO MIXES-** An entry consists of 6 - 6" x 3" Sweet Empanadas containing any type of sweet filling. Empanadas must be presented on a 10-12" decorated plate or platter. Recipe, without exhibitor's name must be included with entry.

JUDGING CRITERIA:

Originality.....	25%
Texture & Taste Appeal	25%
Appearance.....	25%
Recipe included and legible	25%
Total.....	100%

Lot No.

1. All Entries

DEMONSTRATIONS

Will be held in the Leah Smith Kitchen & Pantry Bldg.
Schedule will be posted in the building.

**CAKES-ICED
NO PREPARED MIXES
CLASS 04**

PREMIUM PAYOUT

1st - \$5.00 2nd - \$4.00 3rd - \$3.00

Lot No.

1. Angel food (*Not iced*)
2. Applesauce
3. Bundt cake
4. Carrot cake
5. Chocolate
6. German Chocolate
7. Flourless
8. Pound cake, loaf (*Not iced*)
9. Sunshine or sponge (*Not iced*)
10. White
11. Zucchini Squash
12. Other
13. **Best of Class, must be blue ribbon winner....Rosette**
14. **Happy Cooker, Class 04\$10.00**

JUDGING CRITERIA FOR CAKES

Scorecard for cakes:

Outside (appearance)	25%
Inside (appearance)	40%
Flavor and scent	35%
TOTAL	100%

Score card for Frosting (cooked or uncooked)

Color (appearance)	15%
Smoothness (appearance).....	10%
Consistency	30%
Flavor.....	45%
TOTAL.....	100%

ALL LAYER CAKES MUST BE WHOLE AND NOT OVER 10" IN DIAMETER. NO SHEET CAKES CUT TO FORM LAYERS. CAKES MUST BE PLACED ON PAPER PLATES. NO CAKES WILL BE ACCEPTED IN PANS. CAKES WILL BE CUT IN HALF AT THE TIME OF ENTRY AND EXHIBITORS WILL TAKE HOME HALF NOT ENTERED.

**VEGAN BAKING
CLASS 06**

(Recipe must be included with entry.)

PREMIUM PAYOUT

1st - \$5.00 2nd - \$4.00 3rd - \$3.00

1. Bread, yeast, not sourdough (boule, Batard or 5" x 9" loaf)
2. Bread, quick (5" x 9" loaf)
3. Cake (8" – 10" round or square, iced)
4. Cookies (4)
5. Pie, cream filling (8" or 9" glass or tin pie plates only)
6. Other
7. **Best of Class, must be blue ribbon winner...Rosette**



**GEBAUER FAMILY LEGACY
BANANA BREAD
CONTEST
CLASS 05**

The **K&P Dept** is sponsoring Class 05 to honor the Gebauer Family members legacy of proudly entering quality products in the Open Classes & Contests in the Kitchen & Pantry Division of the Twin Falls County Fair. Their family members include mothers, daughters, sons, sisters, brothers, in-laws and maybe even some out-laws, too all while having lots of fun!

****RECIPE, without exhibitor's name, must be included with entry.****

Entries Close: Sunday **AUGUST 30th 5 PM**

Receiving: Saturday **SEPT 5th by 12:30 PM**

***OR on regular entry days.

Judging: Saturday **SEPT 5th 1 PM**
(Judging under the contest tent)

PREMIUM PAY OUT

1st - \$30.00 2nd - \$20.00 3rd - \$10.00

Lot No.

1. All Entries

Entry Requirements:

One loaf, 5" x 9", of banana bread on a 10-12" decorative plate or platter. Must be homemade from scratch by exhibitor – **NO MIXES.**

Judging Criteria:

Originality.....25%	Texture & Taste Appeal.....25%
Appearance.....25%	Recipe Included & Legible....25%



CHOCOLATE CHIFFON CAKE **CLASS 07**

PREMIUM PAY OUT

1st - \$30.00 **2nd** - \$20.00 **3rd** - \$10.00

Lot No.

1. All Entries.

Contest Rules:

1. Each entrant must use the recipe, which is printed in the Twin Falls County Fair Premium Book.
2. No substitutions or additions to the official recipe will be accepted.
3. Contestants must be residents of the State of Idaho.
4. Entries for the contest will be on regular entry days.
Judging will take place on Monday, **AUGUST 31st**.

OFFICIAL RECIPE

Ingredients for Cake:

7 lg eggs, separated
 ½ c. baking cocoa
 ¾ c. boiling water
 1 ¾ c. cake flour
 1 ¾ c. sugar
 1 ½ tsp. baking soda
 1 tsp. salt
 ½ c. canola oil
 2 tsp. vanilla extract
 ¼ tsp. cream of tartar

Instructions:

1. Let eggs stand at room temperature for 30 minutes. In a bowl, combine cocoa & water until smooth; cool for 20 minutes. Preheat oven to 325°. In a large bowl, combine flour, sugar, baking soda & salt. In a bowl, whisk the egg yolks, oil & vanilla; add to dry ingredients along with the cocoa mixture. Beat until well blended. In another large bowl, with clean beaters, beat egg whites & cream of tartar on high speed until stiff peaks form. Gradually fold into egg yolk mixture.
2. Gently spoon batter into an ungreased 10" tube pan. Cut through the batter with a knife to remove air pockets. Bake on lowest rack for 60-65 minutes or until top springs back when lightly touched. Immediately invert pan; cool completely. Run a knife around sides & center tube of pan. Invert cake onto a serving plate.

Ingredients for Icing:

1/3 c. butter
 2 c. confectioners' sugar
 2 oz. unsweetened chocolate, melted and cooled
 1 ½ tsp. vanilla extract
 3 to 4 Tbsp. hot water

Instructions:

Melt butter in a saucepan. Remove from the heat; stir in the confectioners' sugar, chocolate, vanilla and water. Drizzle over cake.



COOKIE JAR CONTEST **CLASS 20**

Proudly sponsored by Grand Finale Co.

STARS, STRIPES & STAMPEDES
"250 YEARS OF AMERICAN SPIRIT"

COOKIE JAR can be any style wide-mouth jar, **MUST** be one (1) gallon capacity, Fair Theme decorated, filled with assorted, homemade (no mixes) cookies. Jar **must** be filled and contain a minimum of **eight (8)** different kinds of cookies.

****Bring one of each kind of cookie in a small box with the Cookie Jar, so that judges need not open the jar.**

Judging Criteria:

Jar Decoration.....50% Cookies.....50%

PREMIUM PAYOUT

1st - \$30.00 **2nd** - \$20.00 **3rd** - \$10.00

Lot No.

1. All Entries

PIES – TWO CRUST CLASS 08

NO MIXES TO BE USED

Scorecard for pies:

Appearance.....	20%
Filling.....	20%
Crust.....	20%
Flavor.....	40%
TOTAL.....	100%

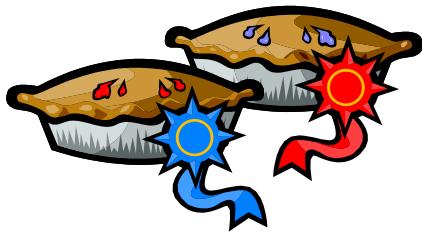
8" or 9" glass or tin pie pans only (NO FOIL).

PREMIUM PAYOUT

1st - \$8.00 2nd - \$6.00 3rd - \$4.00

Lot No.

1. Apple
2. Apricot
3. Berry, any kind
4. Cherry
5. Peach
6. Raisin
7. Other
8. **Best of Class, must be blue ribbon winner. Rosette**
9. **Happy Cooker, Class 08 \$10.00**



PIES-ONE CRUST CLASS 09

NO MIXES TO BE USED
Whipped topping will be accepted.

Scorecard for cream pies:

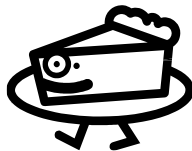
Appearance.....	20%
Filling.....	20%
Crust.....	20%
Flavor.....	20%
Meringue, Cream.....	20%
TOTAL.....	100%

PREMIUM PAYOUT

1st - \$8.00 2nd - \$6.00 3rd - \$4.00

Lot No.

1. Banana
2. Butterscotch
3. Chocolate
4. Coconut
5. Custard
6. Lemon
7. Pecan
8. Pumpkin
9. Other
10. **Best of Class, must be blue ribbon winner. Rosette**
11. **Happy Cooker, Class 09..... \$10.00**



PIES-CRUMB, NUT, COOKIE CRUSTS & CHEESECAKE

CLASS 10

NO MIXES TO BE USED
Whipped topping will be accepted.

Scorecard for crumb crust pies and cheesecake:

Appearance.....	20%
Filling.....	20%
Crust.....	20%
Flavor.....	20%
Topping.....	20%
TOTAL.....	100%

PREMIUM PAYOUT

1st - \$8.00 2nd - \$6.00 3rd - \$4.00

Lot No.

1. Banana
2. Butterscotch
3. Cheesecake (New York Style)
4. Peanut Butter
5. Chocolate
6. Coconut
7. Grasshopper
8. Lemon
9. Pumpkin
10. Other
11. **Best of Class, must be blue ribbon winner. Rosette**
12. **Happy Cooker, Class 10..... \$10.00**





**IDAHO WHEAT COMMISSION
COUNTY COMMISSIONERS
PIE CONTEST
PUMPKIN PIE
CLASS 11**

JUDGING: Wednesday, **SEPT 2nd** at 5 PM

PREMIUM PAYOUTS:

1st-\$50.00 **2nd**-\$30.00 **3rd**-\$20.00

Lot No.

1. All Entries

RULES:

MUST INCLUDE A FLOUR PRODUCT

Exhibitor must provide the recipe upon entry of pie.

JUDGING: Wednesday, **SEPT 2nd** at 5 PM

Judging held in the tent, across from Kitchen & Pantry Building.

RECEIVING: Wednesday, **SEPT 2nd 12 PM - 4 PM**

OR Pies will be accepted on regular entry days. (Pies that are accepted on Wednesday **must** have been pre-entered.)

No new entries will be accepted after 5 PM Sunday, AUGUST 30th.

**COOKIES
CLASS 12**

NO MIXES TO BE USED
(4 constitutes an exhibit)

PREMIUM PAYOUT

1st - \$4.00 **2nd** - \$3.00 **3rd** - \$2.00

Lot No.

1. Pinwheel
2. Bar
3. Brownies
4. Blondies
5. Honey
6. Chocolate chip
7. Chocolate drop
8. Biscotti
9. Thumb Print
10. Fruit
11. Gingersnaps
12. Molasses
13. Cookie Cutter, Iced
14. Oatmeal
15. Peanut butter
16. Snicker doodles
17. Sugar
18. Unbaked
19. Zucchini squash
20. Other
21. **Best of Class, must be blue ribbon winner... Rosette**
22. **Happy Cooker, Class 12 \$10.00**



**FOUR-STAR
CANNER CONTEST
CLASS 13**

Proudly sponsored by Grand Finale Co.

PREMIUM PAYOUTS:

1st-\$30.00 **2nd**-\$20.00 **3rd**-\$10.00

Lot No.

1. All Entries

Entry Requirements:

Must include: (4 bottles total canned foods)

- 1 quart-sized bottle of canned fruit
- 1 pint-sized bottle of canned relish or sauce
- 1 pint-sized bottle of a pickled item
- 1 pint-sized bottle of jam or jelly

Bottles must be presented on a Fair Theme decorated platter or bread board, no larger than 12" x 16". Tops of bottles may be decorated; bottles will **NOT be opened.**

List that includes:

- Name of each canned item
- Date of preparation
- Canning method (water bath or pressure cooker)
- Length of processing time

Products must be canned using water bath or pressure cooker and properly processed, clean, have lids & rings on. Must be canned within the last 12 months. **NO frozen products.**

Judging Criteria:

Jar Tops & Platter/bread board Decoration.....50%
Canned Items.....50%



SUPER BAKER CONTEST
CLASS 17

Proudly sponsored by Grand Finale Co.

PREMIUM PAYOUT

1st - \$35.00 2nd - \$25.00 3rd - \$15.00

Lot No.

1. All Entries

Entry Requirements:

Must Include:

- 1 Loaf yeast bread Class 02 (boule, baton, or 5 x 9" loaf)
- 1 Two-layer Iced Cake Class 03 (8 x 10" round or square)
- 1 Two-crust Pie Class 08 (8 - 9" glass or tin pie plate)
- 1 Plate of Cookies Class 12 (4 cookies)

Recipes must be included with entry.

Baked goods must be presented on Fair Theme decorated plates, platters or low-sided boxes. Baked items may also be Fair Theme decorated. Food items will be sampled by judges.

Judging Criteria:

Baked items & plates/platters/box decoration.....50%
Baked items appearance and taste.....50%



**AMALGAMATED SUGAR
COMPANY LLC**

Will present to the following categories:

ODD YEARS AWARDED TO:
Fruit, Jams, Jellies & Candy

EVEN YEARS AWARDED TO:
Cakes, Cookies & Pies

1st place winners - 10 lbs. of sugar
2nd place winners - 4 lbs. of sugar

CANDY
CLASS 15

Four pieces constitute one entry.
NO Fresh Fruit to be used.

Scorecard for candy:

Appearance	15%
Texture	30%
Consistency	25%
Flavor.....	30%
TOTAL	100%

PREMIUM PAYOUT

1st - \$5.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Caramel
2. Chocolate fudge, quick
3. Dipped chocolates-fondant
4. English toffee
5. Mints, fondant
6. Peanut brittle
7. Suckers
8. Other candies
9. Other fudges
10. **Best of Class, must be blue ribbon winner... Rosette**
11. **Happy Cooker, Class 15 \$10.00**



SWEET TOUCHES

BY: BONNIE SEAMAN

PROUDLY PRESENTS:

CHOCOLATE EXTRAVAGANZA CONTEST CLASS 16

PREMIUM PAYOUT:

1st - \$25.00 2nd - \$15.00 3rd - \$10.00

JUDGES CHOICE: \$25.00

****JUDGES CHOICE WILL BE CHOSEN FROM BLUE RIBBON WINNERS IN LOTS 1 THRU LOT 5****

ENTIRES CLOSE: Sunday **AUGUST 30th** 5:00 PM

RECEIVING: Monday, **September 7th** 12 PM – 12:30 PM

OR Items will be accepted on regular entry days. Entries that are accepted on Monday **MUST** have been pre-entered. **No new** entry forms will be accepted after **5 PM**, on Sunday, **August 30th**. Exhibitors may enter one item in any or all Lots.

JUDGING: Monday, **SEPTEMBER 7th** 1:00 PM

This special contest will take place under the contest tent in front of the Leah Smith Kitchen and Pantry Building.

Lot No.

1. Chocolate Cake
2. Chocolate Candy - DOZEN
3. Chocolate Cheesecake
4. Chocolate Cookies – DOZEN
5. Chocolate Pie



RUDY'S – Elevate Your Kitchen



"RUSSIAN NAPOLEON CAKE" CONTEST CLASS 26

PREMIUM PAYOUT: GIFT CERTIFICATES FROM
"RUDY'S Elevate Your Kitchen"

1st - \$100.00 2nd - \$75.00 3rd - \$50.00
Honorable Mention: \$25.00

ENTRIES CLOSE: Sunday **AUGUST 31st** 5:00 PM
RECEIVING: Friday **SEPT 4th** 4:30 PM

***OR on regular entry days.

JUDGING: Friday **SEPT 4th** 5:00 PM
(Judging under the contest tent)

A Russian Napoleon Cake is a multi-layered cake with alternating puff pastry layers & cream layers. The Russian Napoleon Cake must be at least **16 layers minimum** – **8 layers puff pastry & 8 layers of cream** or more, for really brave bakers. ALL LAYERS MUST BE MADE FROM SCRATCH!! NO PURCHASED FROZEN PUFF PASTRY & NO COMMERCIAL PUDDING (CREAM) MIXES! Cake may be topped with crushed puff pastry or other topping.

Entry Requirements:

Recipe must be included. Recipe must include item purchased at Rudy's located at 147 Main Ave W, Twin Falls, ID.

(Item may be an ingredient or specific tool and must be noted in the recipe.) When purchasing, mention you are participating in contest & you will receive a 10% discount. **Recipes & Exhibitors must be present for judging & award presentation.** Winners will be announced immediately after judging & will receive their Rudy's gift card.

Exhibitor must **NOT** be a professional chef, cook, or culinary instructor or earn a significant portion of their livelihood from cooking. Recipes submitted become the property of Rudy's and the Twin Falls County Fair. By submitting an entry, a potential winner agrees to allow use of his or her name and/or photograph for advertising this or similar promotions.

Judging Guidelines: Judges' decisions are final.

Flavor & Taste Appeal Creativity & Structure
Presentation (Includes platter & cake in its entirety)

Entry must be submitted with Recipe clearly printed on ONE side of 8 ½ x 11" sheet of paper. On the back of paper: Print Name, Address & Phone Number.

Lot No.

1. All Entries



SOURDOUGH BAKING CLASS 14

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Bread, wheat starter, San Francisco style
2. Sandwich Bread, wheat starter, white (loaf pan)
3. Sandwich Bread, wheat starter, whole wheat, 100% (loaf pan)
4. Bread, wheat starter, white (boule or batard)
5. Bread wheat starter, whole wheat, 100% (boule/batard)
6. Bread, wheat starter, sweet
7. Bread, wheat starter, other
8. Sandwich bread, potato flake starter, white (loaf pan)
9. Sandwich bread, potato flake starter, whole wheat, 100% (loaf pan)
10. Bread, potato flake starter, white (boule or batard)
11. Bread, potato flake starter, whole wheat, 100%, (boule or batard)
12. Bread, potato flake starter, sweet
13. Bread, potato flake starter, other
14. **Best of Class, must be blue ribbon winner.....Rosette**
15. **Happy Cooker, Class 14.....\$10.00**



INTERNATIONAL COOKING CONTEST

Proudly sponsored by Grand Finale Co.

“SAVORY NACHOS” CLASS 27

PREMIUM PAYOUT

1st - \$30.00 2nd - \$20.00 3rd - \$10.00

ENTRIES CLOSE: Sunday **AUGUST 30th** 5 PM

RECEIVING: Thursday, **SEPT 3rd** by 4:30 PM

****OR Items will be accepted on regular entry days.****
Entries that are accepted on Saturday **MUST** have been pre-entered. **NO new entry forms will be accepted after 5 PM, Sunday, August 24th**

JUDGING: Thursday, **SEPT 3rd** at 5 PM

ENTRY REQUIREMENTS: At least 2 cups of Savory Nachos, plus chips for sampling, on a 10 x 12” decorative plate or platter. Nachos must be homemade from scratch by exhibitor, with chopped, chunky or diced ingredients easily identified. **NO Commercial Mixes or Toppings.** Recipe, without exhibitor’s name, must be included with entry.

Lot No.

1. All Entries

JUDGING CRITERIA FOR CANNING

Exhibitors should follow USDA recommendations when canning:

- Quart or pint jars for fruit and vegetables
(Except corn that must be canned in pints)
- Pint or half-pint jars for relishes, jam, jelly, and sauces

APPROPRIATE HEAD SPACE IN JARS

- ¼ inch for jams and jellies
- ½ inch for tomatoes, fruit, pickles
- ½-1 inch for vegetables

Nothing larger than quarts will be accepted; only standard canning jars to be used. Jellies and jams can be in half-pint jars or pint standard canning jars. Jars may be opened in all Lots except fruit and vegetables. Jars must have lids and rings on and be clean. Items must be canned within the last 12 months. No paraffin seals on any entries.

Up-to-date standards as approved by University of Idaho Cooperative Extension System will be used in judging.
If you have any questions regarding methods, call your County Extension Office at 208-734-9590.

FRUITS, VEGETABLES, PICKLES & RELISHES, JAMS & JELLIES

****CANNING CRITERIA****

All Canning jars should be labeled stating product name, date of preparation, canning method (water bath, pressure or drying) and length of processing time.

Scorecard for canned fruits:

Pack	20%
Color	10%
Shape	20%
Condition	30%
Syrup	20%
TOTAL	100%

CANNED FRUIT CLASS 18

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Apple sauce
2. Apricots
3. Berries
4. Cherries, pie
5. Cherries, sweet
6. Fruit Cocktail
7. Fruit, other
8. Juice, grape
9. Juice, other
10. Peaches
11. Pears
12. Pie filling
13. Plums
14. Other
15. **Best of Class, must be blue ribbon winner .Rosette**
16. **Happy Cooker, Class 18.....\$10.00**



CANNED VEGETABLES CLASS 19

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Asparagus
2. Beans
3. Beets, sliced or diced
4. Beets, whole
5. Carrots
6. Corn
7. Squash, zucchini
8. Tomatoes, cut
9. Tomatoes, stewed
10. Tomatoes, whole
11. Tomato juice
12. Other
13. **Best of Class, must be blue ribbon winner. Rosette**
14. **Happy Cooker, Class 19 \$10.00**

PICKLES CLASS 21

1 jar constitutes an exhibit

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Pickles, asparagus
2. Pickles, beets
3. Pickles, bread, and butter
4. Pickles, chunk, sweet
5. Pickles, dill
6. Pickles, fruit
7. Pickles, lime
8. Pickles, mixed vegetables
9. Pickles, mustard
10. Pickles, peppers
11. Pickles, sweet
12. Pickles, watermelon
13. Pickles, whole sweet
14. Pickles, zucchini
15. Pickled green beans whole or cut
16. Other
17. **Best of Class, must be blue ribbon winner Rosette**
18. **Happy Cooker, Class 21.....\$10.00**

RELISHES & SAUCES CLASS 22

1 jar constitutes an entry

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Barbecue sauce
2. Chili sauce
3. Chutney
4. Mustard
5. Relish, chow-chow
6. Relish, corn
7. Relish, cucumber
8. Relish, mixed vegetable
9. Relish, zucchini squash
10. Salsa
11. Salsa – Mango
12. Salsa - Peach
13. Other
14. **Best of Class, must be blue ribbon winner... Rosette**
15. **Happy Cooker, Class 22.....\$10.00**



CANNED JAMS CLASS 23

Scorecard for jams, jellies.

Package	10%
Color	20%
Consistency	30%
Flavor	40%
TOTAL	100%

JAMS

1 jar constitutes an exhibit

Jam is any mashed fruit preserved in sugar.

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Apple butter
2. Apricot
3. Apricot-pineapple
4. Berry
5. Cherry
6. Choke cherry
7. Huckleberry
8. Marion Berry
9. Peach
10. Pear
11. Plum

12. Red Raspberry
13. Rhubarb
14. Strawberry
15. Combination Fruits
16. Other
17. **Best of Class, must be blue ribbon winner. Rosette**
18. **Happy Cooker, Class 23.....\$10.00**

CANNED JELLIES CLASS 24

JELLIES

1 jar constitutes an exhibit

Jellies are to be clear and free from crystals or cloudiness.

PREMIUM PAYOUT

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Lot No.

1. Apple
2. Berry
3. Blackberry
4. Blackcap
5. Cherry
6. Choke cherry
7. Currant
8. Grape
9. Huckleberry
10. Pepper
11. Plum
12. Red raspberry
13. Strawberry
14. Other
15. **Best of Class, must be blue ribbon winner....Rosette**
16. **Happy Cooker, Class 24.....\$10.00**

DRIED PRODUCTS CLASS 25

DRIED PRODUCTS CRITERIA

1. Package: a standard ½ pint jar specifically designed for canning purpose (with screw down type lid and ring)
2. Exhibits must be accurately labeled as to the kind of food and date of drying.
3. Judges reserve the right to reconstitute and/or taste dried product at their discretion.
4. Item must have been dried within the last 12 months.

Scorecard for dried products:

Label information & container.....	10%
Appearance.....	30%
Uniform size & shape, free from visible moisture or mold, free from large seed, thick peelings or cores, colors appropriate for product, not overly dark.	
Container.....	10%
Dryness (lacks stickiness).....	5%
Product-Texture	15%

Fruit-leathery & pliable. Vegetables-brittle, hard, leathery or pliable as applied to each vegetable
 Herbs-dry enough to crumble
 Fruit Leather-leathery, pliable
 Meat-pieces, thin, uniformly dry

Flavor/Odor	30%
TOTAL.....	100%



FRUITS

A standard ½ pint jar constitutes as entry
(½ cup)

PREMIUM PAYOUT

1st - \$3.00 **2nd** - \$2.00 **3rd** - \$1.00

Lot No.

1. Apples
2. Apricots
3. Bananas
4. Cherries
5. Peaches
6. Pears
7. Prunes
8. Strawberry
9. Other
10. **Best of Class, must be blue ribbon winner ..Rosette**



VEGETABLES

A standard ½ pint jar constitutes an entry
(½ cup)

Lot No.

11. Carrots
12. Celery
13. Corn
14. Green Beans
15. Kale
16. Mushrooms
17. Onions
18. Parsley
19. Peas
20. Peppers
21. Tomatoes
22. Other
23. **Best of Class, must be blue ribbon winner-Rosette**

SPECIALTIES

Enough pieces to fill a ½ pint jar constitutes an entry

Lot No.

24. Fruit jerky, apple
25. Fruit jerky, apricot
26. Fruit jerky, berry
27. Fruit jerky, peach
28. Fruit jerky, strawberry
29. Fruit jerky, other
30. Meat jerky
31. **Best of Class, must be blue ribbon winner Rosette**
32. **Happy Cooker, Class 25 \$10.00**

CULTURAL AND PREMIUM RULES AND REGULATIONS

1. **CULTURAL CASH PREMIUMS: PAID IN THE PREMIUMS/LIVESTOCK OFFICE**
11 AM TO 7 PM – THURSDAY, SEPT 3rd, THRU MONDAY SEPT 7th
PREMIUMS NOT PICKED UP BY 7 PM ON LAST DAY OF FAIR,
MONDAY, WILL BE FORFEITED. NO CHECKS WILL BE MAILED.
2. **EXCEPTION:** DRAFT HORSE/MULE PREMIUMS MAY BE PICKED UP AT THE LIVESTOCK OFFICE BEGINNING SUNDAY THRU MONDAY FROM 11 AM TO 7 PM TO BE ELIGIBLE FOR PREMIUMS, ALL HORSES/MULES MUST BE ON GROUNDS FOR ENTIRE WEEK OF FAIR. *EXHIBITORS LEAVING BEFORE RELEASE TIME WILL FORFEIT THEIR PREMIUMS.* PARTICIPANTS OF WAGON DAYS MAY BE EXCUSED FOR SATURDAY ONLY, RETURN BY 9 AM SUNDAY, AND REMAIN UNTIL 6 PM MONDAY.
3. **LIVESTOCK CASH PREMIUMS:** PAID IN THE PREMIUMS/LIVESTOCK OFFICE
11 AM TO 7 PM – ON SPECIFIED DAYS
PREMIUMS NOT PICKED UP BY 7 PM ON LAST DAY OF FAIR,
MONDAY, CHECKS WILL BE MAILED.
4. Any discrepancy in premiums must be brought to the attentions of the Premiums Manager no later than **MONDAY, the last day of Fair.**
5. Awards will be made according to the merits of the exhibit. If no competition exists or if an article is not worthy of 1st premium, the judge may disqualify or award 2nd, 3rd, or 4th premiums at his discretion. Only one of each placing in any one Lot will be awarded.
6. The possession of ribbons and premium cards does not entitle holder to premiums. The premiums on exhibits are paid only on the signed record returned to the Premiums Office by the Judge. Ribbons and cards must remain attached to exhibits while they are on display.
7. Disrespect Shown to any award, or to any Judge, by an exhibitor forfeits all awards made to the offending exhibitor.
8. COLORS-Blue denotes First Premium, Red - Second Premium, White – Third Premium, Pink – Fourth Premium, Yellow – Fifth Premium, Green – Sixth Premium, Purple – Reserve Champion, White and Purple Rosette – Champion & Best of Lot.
9. Superintendents and Judges must sign and return to the Premiums Manager all award sheets and cards as soon as the judging in complete and awards are made.
10. Superintendents and Judges shall exercise great care that the awards are properly recorded, as ribbons, cards, etc., are valueless as evidence of premiums unless the Judge's signed report validates them.
11. Judges shall not enter items for judging in the Division they are associated with; they may however enter in other Divisions.
12. If for any reason there are not enough exhibitors in any one breed, or Lot, to make a competitive showing, then the exhibitor showing will be entitled to one cash premium in each Lot. The Judge will indicate the highest award eligible in the Lot according to the quality of the animal or exhibit. Competition must be between two or more animals, or exhibits, owned by separate exhibitors. Two or more exhibits giving the reason for the decision.
13. **THE SUPERINTENDENT RESERVES THE RIGHT TO QUALIFY ARTICLES BEING ENTERED WITH CONSULTATION OF FAIR MANAGEMENT: Entries will be rejected if perceived to be objectionable or unfit for family viewing.**

THANK YOU TO OUR SPONSORS



GRANDE FINALE CO. IS SPONSORING THE FOLLOWING:

- CLASS 03 International Desserts Contest – Sweet Empanadas
- CLASS 13 Four-Star Canner Contest
- CLASS 17 Super Baker Contest
- CLASS 20 Cookie Jar Contest
- CLASS 27 International Cooking Contest – Savory Nachos

