MARIE WEBB, Twin Falls...Superintendent...208-733-0736
FAIR OFFICE 208-326-4396

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| $\begin{aligned} & \text { AUGUST } \\ & 2018 \end{aligned}$ |  |  |  |  |  |  |
| 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| 19 | 20 <br> Last day to mail pre entry forms | 21 | 22 | 23 | 24 Last Day to Pre enter Entry Forms | 25 <br> Receiving 10am-7pm |
| 26 <br> Receiving 12-5pm <br> Last Day to Enter!! | 27 <br> Receiving 7am - 9am <br> Judging 9am | 28 | 29 <br> First day of Fair! <br> 5 pm Pie Contest | 30 <br> First Day For Premium Pay out | 31 <br> 5 pm Rudy's Bake Your Best Contest | September 1 <br> Pie Demo |
| September 2 | $\begin{aligned} & \text { Last day of Fair! } \\ & 1 \text { pm } \\ & \text { Cococolate } \\ & \text { Extravaganza } \end{aligned}$ | $\begin{aligned} & { }^{4} \text { Released } \\ & 12-7 \mathrm{pm} \end{aligned}$ | ALL ENTRIES ARE PROCESSED ON THE COMPUTER. AVOID WAITING IN LINE ON ENTRY DAY MAIL YOUR ENTRY BY AUGUST $20^{\text {TH }}$ OR EMAIL YOUR ENTRY TO PREMIUMSTFCFAIR@FILERTEL.COM |  |  |  |

ENTRIES CLOSE: Sunday, AUGUST $26^{\text {th }}$
Pre-entry forms may also be brought to the Premiums Office by Friday, AUGUST $24^{\text {th }}$
ENTRIES WILL BE RECEIVED UNTIL SUNDAY, AUGUST $26^{\text {th }}$, AT 5 PM
Additional entry forms are available online at www.tfcfair.com
RECEIVING: Saturday, AUGUST $25^{\text {th }} 10 \mathrm{AM}-7 \mathrm{PM}$
Sunday, AUGUST $26^{\text {th }} \quad 12 \mathrm{PM}-5 \mathrm{PM}$ SUPERINTENDENT WILL ACCEPT FRESH BAKED GOODS, ONLY IF PREVIOUSLY ENTERED, ON MONDAY, AUGUST $27^{\text {th }} 7$ AM - 9 AM
JUDGING TIMES: Monday, August $27^{\text {th }} 9$ AM (Doors will be closed while judging in this Division.)
RELEASE: Tuesday, September $4^{\text {th }} 12$ NOON-7 PM
RULES:

1. All loaves of bread shall be small, $5^{\prime \prime} \times 9^{\prime \prime}$ suggested, so all entries will be uniform.
2. All layer cakes must be whole (do not cut to form layers) and placed on paper plates. No cakes will be accepted in pans.
3. Rolls and cookies standard size, 4 to a plate constitute an exhibit.
4. Candies must be 4 pieces per exhibit.
5. We suggest glass or tin pie pans rather than foil.
6. Exhibitors limited to residents of Idaho.
7. No exhibitor will be awarded more than one cash premium in any one Lot.
8. Entries must be homemade and product of exhibitor.

9. All traces of ownership must be removed and all exhibits neatly labeled.
10. Happy Cooker Award $-\$ 5.00$ will be paid to the exhibitor winning the most first prizes within each Class, Class 01 through 36 . To be eligible exhibitor must have a minimum of two (2) entries in a Class. Only one Happy Cooker per Class.

## CASH PREMIUMS WILL ONLY BE PAID THURSDAY, AUGUST $30^{\text {th }}$ THRU MONDAY, SEPTEMBER $3^{\text {rd }}$ 11 AM TO 7 PM <br> in the livestock office PREMIUMS NOT PICKED UP WILL BE FORFEITED. NO CHECKS WILL BE MAILED.

## DATES TO REMEMBER:

## PREMIUM PAY OUTS:

THURSDAY, AUGUST 30 ${ }^{\text {th }}$ thru
MONDAY, SEPTEMBER $3^{\text {rd }}$
11 AM - 7 PM

## ENTRY DAYS: (to bring in items)

$$
\begin{array}{lr}
\text { SATURDAY, AUGUST } 25^{\text {th }} & 10 \text { AM - } 7 \text { PM } \\
\text { SUNDAY, AUGUST } 26^{\text {th }} & 12 \text { PM - } 5 \text { PM } \\
\text { MONDAY, AUGUST } 27^{\text {th }} & 7 \text { AM - } 9 \text { AM }
\end{array}
$$

PICK UP DATE: (to pick up items)

$$
\begin{gathered}
\text { TUESDAY, SEPTEMBER } 4^{\text {th }} \\
12 \text { PM - } 7 \text { PM }
\end{gathered}
$$

****PREMIUMS NOT PICKED UP WILL BE FORFEITED****


## SPECIAL CONTESTS

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


IDAHO WHEAT COMMISSION COUNTY COMMISSIONERS PIE CONTEST
BLACKBERRY PIE WEDNESDAY, AUGUST $29^{\text {th }}$ At 5 PM
See Class 11 for details


RUDY'S BAKE YOUR BEST CONTEST
Check It Out!
Friday, AUGUST $31^{\text {st }}$
At 5 PM
See Class 26 for details


## CHOCOLATE EXTRAVAGANZA CONTEST

Monday SEPTEMBER $3^{\text {rd }}$
At 1 PM
See Class 16 for details

## DEMONSTRATIONS

Will be held in the Leah Smith Kitchen \& Pantry Bldg WEDNESDAY $\qquad$ BAKING DEMO BY ELSY SLIFER
SATURDAY $\qquad$ .PIE DEMO BY LAURA FALL

## BREADS-QUICK <br> NO PREPARED MIXES <br> CLASS 01

PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

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. Other
15. Best of Class, must be blue ribbon winner...Rosette
16. Happy Cooker, Class 01........................... $\$ 5.00$


Red Star® Yeast \& Products, a division of Lesaffre Yeast Corporation will award a sample of Red Star Yeast and coupons to all exhibitors in the culinary Lots. Red Star® will award $1^{\text {st }}, 2^{\text {nd }}$, and $3^{\text {rd }}$ place winners in the yeast bread categories with prizes.

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

## PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

Lot No.

1. Bread, cinnamon swirl
2. Bread, French
3. Bread, oatmeal
4. Bread, raisin
5. Bread, rye
6. Bread, sourdough
7. Bread, white
8. Bread, whole wheat, $100 \%$
9. Bread, whole wheat, stone ground
10. Bread, other
11. Coffee Cake
12. Doughnuts, raised-4
13. Novelty shaped
14. Rolls, cinnamon-4
15. Rolls, crescent-4
16. Rolls, dinner-4
17. Rolls, parker house-4
18. Rolls, sweet-4
19. Rolls, other
20. Best of Class, must be blue ribbon winner ...... Rosette
21. Happy Cooker, Class 02 $\$ 5.00$

## BREAD-MACHINE <br> NO PREPARED MIXES CLASS 03

## JUDGING CRITERIA FOR BREAD MACHINES

Scorecard for Bread Machines:
Flavor

$$
40 \%
$$

Appearance .............................20\%
Texture....................................20\%
Creativity.................................20\%
TOTAL .................................. 100\%
Bread Machine recipes must be made entirely in the bread machine, through the baking cycles (no hand shaped breads).

## PREMIUM PAYOUT

$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$

Lot No.

1. Bread, cinnamon raisin
2. Bread, cornmeal
3. Bread, french
4. Bread, fruit
5. Bread, oatmeal
6. Bread, vegetable
7. Bread, white
8. Bread, whole wheat, $100 \%$
9. Bread, whole wheat, stone ground
10. Other
11. Best of Class, must be blue ribbon winner. .....Rosette
12. Happy Cooker, Class 03 . $\$ 5.00$

## JUDGING CRITERIA 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.


## CAKE DECORATING WILTON AWARD

Adult non-professional in Class 04:
Best of Class: 20-Piece Beginning Buttercream Decorating Set.
Runner-Up: Color Swirl 3-Color Coupler Decorating Kit.

CAKES-ICED
NO PREPARED MIXES
CLASS 04
PREMIUM PAYOUT
$1^{\text {st }}-\$ 3.50 \quad 2^{\text {nd }}-\$ 2.50 \quad 3^{\text {rd }}-\$ 1.50$

Lot No.

1. Angel food (not iced)
2. Applesauce
3. Bundt cake
4. Cake Pop (on a stick)
5. Carrot cake
6. Chiffon
7. Chocolate
8. Fresh apple
9. German chocolate
10. Jelly roll
11. Plain layer, whole egg
12. Pound cake, loaf (not iced)
13. Sunshine or sponge (not iced)
14. White
15. Zucchini squash
16. Other
17. Best of Class, must be blue ribbon winner.......... Rosette
18. Happy Cooker, Class 04. $\$ 5.00$

## CAKES-DECORATED

Professional and non-professional decorated dummies (pans, Styrofoam etc.) The decorated dummies shall not exceed 27" NEED NOT BE REAL CAKE, ONLY DECORATION WILL BE JUDGED.

PROFESSIONAL CLASS 05

PREMIUM PAYOUT
$1^{\text {st }}-\$ 5.00 \quad 2^{\text {nd }}-\$ 3.00 \quad 3^{\text {rd }}-\$ 2.00$

Lot No.

1. Special event (birthday, shower, etc.)
2. Animal or figure
3. Cake pop (on a stick)
4. Tiered (wedding or anniversary)
5. Gingerbread house
6. Other
7. Best of Class, must be blue ribbon winner Rosette

## NON-PROFESSIONAL <br> CLASS 06

## PREMIUM PAYOUT

$1^{\text {st }}-\$ 5.00 \quad 2^{\text {nd }}-\$ 3.00 \quad 3^{\text {rd }}-\$ 2.00$
Lot No.

1. Special event (birthday, shower, etc.)
2. Animal or figure
3. Cake pop (on a stick)
4. Tiered (wedding or anniversary)
5. Gingerbread house
6. Fancy decorated cupcakes
7. Other
8. Best of Class, must be blue ribbon winner ........Rosette


## APPLE ROLL <br> CLASS 07

## PREMIUM PAY OUT

$$
1^{\text {st }}-\$ 25.00 \quad 2^{\text {nd }}-\$ 15.00 \quad 3^{\text {rd }}-\$ 10.00
$$

Lot No.
1.

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 $27^{\text {th }}$.

## OFFICIAL RECIPE

## Ingredients for cake:

1 cup sugar
3 eggs
$3 / 4$ cup flour
1 tsp baking powder
$1 / 2$ tsp nutmeg
$1 / 2$ tsp salt
2 tsp cinnamon
1 cup applesauce
Ingredients for Outer Cake Topping:
1/2 cup powdered sugar
1/2 cup angel flake coconut
1/2 cup chopped pecans ***add more if desired

## Ingredients for Cream Cheese Filling:

1 cup powdered sugar
4 Tbsp. butter
8 oz. cream cheese
$1 / 2$ tsp vanilla
Preheat oven to $375^{\circ}$ degrees. Mix together all cake ingredients. Spread evenly on a greased and floured jelly roll pan. Bake at $375^{\circ} \mathrm{F}$ for 15 minutes. Roll out aluminum foil a little longer than your jelly roll pan. Evenly spread all the Outer

Cake Topping ingredients onto aluminum foil. When cake is done flip cake out onto the aluminum foil with outer cake topping. Roll up the cake with the Outer Cake Topping foil and let cool. (The foil gets rolled up with the cake.) Beat together the Cream Cheese Filling ingredients. Once cake has cooled, unroll the cake slowly. Spread filling evenly on the cake. Reroll and cover with aluminum foil and place in the refrigerator overnight.

## 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
$1^{\text {st }}-\$ 5.00 \quad 2^{\text {nd }}-\$ 3.00 \quad 3^{\text {rd }}-\$ 2.00$
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 .................................. $\$ 5.00$


## PIES-ONE CRUST

CLASS 09
No mixes to be used Whipped cream topping will be accepted

Scorecard for cream pies:
Appearance ........................................................ 20\%
Filling ................................................................. 20\%
Crust.................................................................... 20\%
Flavor................................................................. 20\%
Meringue, Cream ................................................. 20\%
TOTAL .............................................................. 100\%
PREMIUM PAYOUT
$1^{\text {st }}-\$ 5.00 \quad 2^{\text {nd }}-\$ 3.00 \quad 3^{\text {rd }}-\$ 2.00$

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 \$5.00
```
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 ..... $1^{\text {st }}-\$ 5.00 \quad 2^{\text {nd }}-\$ 3.00 \quad 3^{\text {rd }}-\$ 2.00$

Lot No.

1. Banana
2. Butterscotch
3. Cheesecake (New York Style)
4. Cheesecake (unbaked)
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 $\qquad$ $\$ 5.00$


IDAHO WHEAT COMMISSION COUNTY COMMISSIONERS

PIE CONTEST BLACKBERRY PIE

CLASS 11
JUDGING: Wednesday, AUGUST $29^{\text {th }}$ at 5 PM
PREMIUM PAYOUTS:

$$
1^{\text {st }}-\$ 50.00 \quad 2^{\text {nd }}-\$ 30.00 \quad 3^{\text {rd }}-\$ 20.00
$$

Lot No.

## 1. BLACKBERRY

## RULES:

MUST INCLUDE A FLOUR PRODUCT
Winner must provide the recipe before claiming prize.
JUDGING: Wednesday, AUGUST $29^{\text {th }}$ at 5 PM
Judging held in the tent, across from Kitchen \& Pantry Building.
RECEIVING: Wednesday, AUGUST 29 ${ }^{\text {th }} 9$ AM - 3 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 $26^{\text {th }}$.

COOKIES
CLASS 12
(4 constitutes an exhibit)

## PREMIUM PAYOUT

$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$
Lot No.

1. Applesauce
2. Bar
3. Brownies
4. Carrot
5. Cereal
6. Chocolate chip
7. Chocolate drop

8. Cream puffs (unfilled)
9. Drop cookies
10. Fancy tea
11. Filled
12. Fruit
13. Gingersnaps
14. Ice box
15. Molasses
16. Molded
17. Oatmeal
18. Peanut butter
19. Snicker doodles
20. Sugar
21. Unbaked
22. Zucchini squash
23. Other
24. Best of Class, must be blue ribbon winner ........ Rosette
25. Happy Cooker, Class 12

## COMBINATION PACKAGE MIXES

## CLASS 13

Entries made with a combination of ready made, or box mixes and added ingredients to make cookies, cakes, bread, etc.
LET YOUR IMAGINATION RUN WILD.
Please include recipe.
Meat dishes and casseroles will not be accepted.
PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 5.00 \quad 2^{\text {nd }}-\$ 3.00 \quad 3^{\text {rd }}-\$ 2.00
$$

Lot No.

1. Bread
2. Cake
3. Cookies
4. Pie
5. Best of Class, must be blue ribbon winner $\qquad$ Rosette

FOOD ITEMS FOR SPECIFIC HEALTH NEEDS CLASS 14
This class is for recipes for Diabetes, Gluten or Lactose Intolerance, etc. Please include recipe.

PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

Lot No.

1. Breads, quick
2. Bread, yeast
3. Bread, machine
4. Cake
5. Candy
6. Cookies

7. Fruit
8. Jams \& Jellies
9. Pie, 1 crust
10. Pie, 2 crust
11. Relishes
12. Other
13. Best of Class, must be a blue ribbon winner ... Rosette


## AMALGAMATED SUGAR COMPANY LLC <br> Will present to the following categories:

Cakes, Cookies \& Pies
$1^{\text {st }}$ place winners - 10 lbs . of sugar $2^{\text {nd }}$ place winners -4 lbs . of sugar

CANDY
CLASS 15
Four pieces constitute one entry.

## Scorecard for candy:

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

## PREMIUM PAYOUT

$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$

Lot No.

1. Caramel
2. Cereal candies
3. Chocolate fudge, boiled-may not contain marshmallows or marshmallow cream
4. Chocolate fudge, quick
5. Dipped chocolates-cherries
6. Dipped chocolates-any other kind
7. Divinity
8. English toffee
9. Mints, fondant

10. Mints, uncooked
11. Nut brittle
12. Peanut brittle
13. Penuche
14. Suckers
15. Taffy
16. Other candies
17. Other fudges
18. Best of Class, must be blue ribbon winner ........ Rosette
19. Happy Cooker, Class 15 $\$ 5.00$

321 EASTLAND DR. TWIN FALLS (208-733-5600) PROUDLY PRESENTS:

## CHOCOLATE EXTRAVAGANZA CONTEST

CLASS 16
PREMIUM PAYOUT
$1^{\text {st }}-\$ 25.00 \quad 2^{\text {nd }}-\$ 15.00 \quad 3^{\text {rd }}-\$ 10.00$
RECEIVING: Monday, September $3^{\text {rd }} 10$ AM - 1:00 PM
OR Items will be accepted on regular entry days.
Entries that are accepted on Monday MUST have been preentered.
No new entry forms will be accepted after 5 PM, Sunday,
August $26^{\text {th }}$.
Exhibitors may enter one item in any or all Lots.
JUDGING: Monday, SEPTEMBER $3^{\text {rd }}$ 1:00 PM
This special contest will take place under the contest tent in front of the Leah Smith Kitchen and Pantry Building.

Samples will be served after judging.
Lot No.

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

## RUDY'S BAKE YOUR BEST

## BAKE YOUR BEST "WAFFLE CAKE" (SWEET, SAVORY OR IN BETWEEN)



## RUDY'S CONTEST

CLASS 26
Entries Close: Sunday AUGUST 26 ${ }^{\text {th }}$ 5:00 PM
Receiving: Friday AUGUST $31^{\text {st }}$ 4:30 PM
***OR on regular entry days.
Judging: Friday AUGUST 31 ${ }^{\text {st }}$ 5:00 PM (Judging under the contest tent)

RUDY'S invites you to compete in our exciting "WAFFLE CAKES" Contest.
Rudy's has a great selection of gourmet foods, extracts \& flavorings, syrups, chutney, spices, vanillas, and lots \& lots of chocolate, and many other items.
Your Waffle Cake creation can be any range of recipes, from sweet to savory and everything in between. Use Your Imagination!
Entry Requirements: All recipes must be originals created by contestant and named. Entrants must not be professional chefs, cooks, culinary instructors 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:

Originality
Appearance
Flavor \& Taste Appeal
Texture \& Ease of Preparation
Judges decisions are final.

## Entry must be submitted with:

1. Recipe clearly printed on ONE side of an $81 / 2 \times 11^{\prime \prime}$ sheet of paper. Include your Name, Address, and Phone Number (home \& cell) on bottom of page.

PREMIUM PAYOUT: WILL BE GIFT CERTIFICATES FROM "RUDY'S A COOKS PARADISE"

$$
1^{\text {st }}-\$ 50.00 \quad 2^{\text {nd }}-\$ 25.00 \quad 3^{\text {rd }}-\$ 15.00
$$

Everyone who enters will receive a coupon from Rudy's A Cooks Paradise.

## Lot No.

All Entries

## JUDGING CRITERIA FOR CANNING

Exhibitors should follow USDA recommendations when canning:
> Quart or pint jars for fruit and vegetables (Except corn and meat that must be canned in pints)
> Pint or half-pints for fish
$>$ Pint or half-pint jars for relishes, jam, jelly, conserves, preserves, marmalades and sauce

## APPROPRIATE HEAD SPACE IN JARS

$1 / 4$ inch for jams and jellies
$1 / 2$ inch for tomatoes, fruit, pickles
$1 / 2-1$ inch for vegetables
$1-1 \frac{1}{2}$ inches for meat
Exhibitors will find it convenient and economical to use pint jars which are preferred to make display more attractive. 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, vegetables, meats and canned specialties. 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.

KERR SPECIAL PREMIUM AWARD:
The two best exhibits submitted by adults, canned in Kerr® Jars and sealed with Kerr® Two-Piece Vacuum Caps shall be selected from each Class indicate below to receive the following:
First Place: Two (2) six dollar (\$6.00) Coupons for Ball® or Kerr® Fresh Preserving ${ }^{\text {TM }}$ Products, and One (1) Free (up to $\$ 6$ value) Coupon for Ball $®$ Pectin. Second Place: One (1) six dollar (\$6.00) Coupon for Ball® or Kerr® Fresh Preserving ${ }^{\text {TM }}$ Products and One (1) Free (up to 6 value) Coupon for Ball® Pectin.


TO BE ELIGIBLE FOR THESE SPECIAL AWARDS YOU MUST USE ONLY Ball®/ KERR® JARS, LIDS AND RINGS. (AN EXHIBITOR MAY WIN ONLY ONE KERR AWARD)

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

Lot No.

1. Apples
2. Apple sauce
3. Apricots
4. Berries
5. Cherries, pie
6. Cherries, sweet
7. Fruit Cocktail
8. Fruit, other
9. Juice, grape
10. Juice, other
11. Maraschino Cherries
12. Peaches
13. Pears
14. Pie filling
15. Plums
16. Prunes
17. Raspberries, blackcap
18. Raspberries, red
19. Other
20. Best of Class, must be blue ribbon winner .....Rosette
21. Happy Cooker, Class $18 . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . ~$ 5.00

## CANNED VEGETABLES <br> CLASS 19

## PREMIUM PAYOUT

$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$

Lot No.

1. Asparagus
2. Beans
3. Beets, sliced or diced
4. Beets, whole
5. Carrots
6. Corn
7. Greens
8. Peas
9. Sauerkraut
10. Squash or pumpkin
11. Squash, zucchini
12. Tomatoes, cut
13. Tomatoes, sauce
14. Tomatoes, stewed
15. Tomatoes, whole
16. Tomato juice
17. Other
18. Best of Class, must be blue ribbon winner..... Rosette
19. Happy Cooker, Class 19 $\$ 5.00$

## CANNED MEATS AND SPECIALTIES

## CLASS 20

1 jar constitutes an entry
Scorecard for meats:
Appearance .................................................... .20\%
(Uniformity of size and shape)
Color..........................................................20\%
Proportion of meat \& liquid.............................. .15\%
Removal of foreign matter............................... . $30 \%$
Package .......................................................... .10\%
Label ................................................................ 5\%
TOTAL ........................................................... . $100 \%$

PREMIUM PAYOUT
$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$
MEATS
Lot No.

1. Beef
2. Chicken or turkey
3. Fish
4. Mincemeat
5. Pork
6. Wild meat
7. Other
8. Best of Class, must be blue ribbon winner .... Rosette

## CANNED SPECIALTIES

Lot No.
9. Beans, fancy pack
10. Carrots, fancy pack
11. Dilled string beans
12. Dilled vegetables
13. Mixed vegetables
14. Syrups
15. Zucchini pineapple
16. Other
17. Best of Class, must be blue ribbon winner .... Rosette
18. Happy cooker, Class 20 $\$ 5.00$

## PICKLES <br> CLASS 21

1 jar constitutes an exhibit

[^0]
## RELISHES \& SAUCES

## CLASS 22

1 jar constitutes an entry
PREMIUM PAYOUT
$1^{\text {st }-\$ 2.00 ~} 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$
Lot No.

1. Barbecue sauce
2. Catsup, fruit
3. Catsup, tomato
4. Chili sauce
5. Chutney
6. Mustard
7. Relish, beet
8. Relish, chow-chow
9. Relish, corn
10. Relish, cucumber
11. Relish, mixed vegetables
12. Relish, tomato
13. Relish, zucchini squash
14. Salsa
15. Salsa - Mango
16. Salsa - Peach
17. Other
18. Best of Class, must be blue ribbon winner....... Rosette
19. Happy Cooker, Class $22 . . . . . . . . . . . . . . . . . . . . . . . . . \$ 5.00 ~$

CANNED JAMS, JELLIES, ETC. CLASS 23

Scorecard for jams, jellies, preserves, etc:
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

$$
1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

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. Other
16. Best of Class, must be blue ribbon winner $\qquad$ Rosette

## JELLIES

Jellies are to be clear and free from crystals or cloudiness. It should hold its shape and cut with clear and distinct angle.

## PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

Lot No.
17. Apple
18. Apricot
19. Berry
20. Blackberry
21. Blackcap
22. Cherry
23. Choke cherry
24. Currant
25. Grape
26. Huckleberry
27. Marion Berry
28. Peach
29. Pepper
30. Plum
31. Red raspberry
32. Strawberry
33. Other
34. Best of Class, must be blue ribbon winner........Rosette

## MARMALADES

Marmalades are usually made from fruits which have some jelly making properties, though sliced oranges or lemons may be added.

## PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

Lot No.
35. Apricot
36. Cherry
37. Orange
38. Peach
39. Rhubarb
40. Zucchini
41. Other
42. Best of Class, must be blue ribbon winner. $\qquad$ Rosette

## PRESERVES

Preserves are fruits in which the tissues of the fruit have absorbed heavy sugar syrup until they are filled with syrup instead of water, and are whole or large pieces.

## PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

Lot No.
43. Cherry
44. Peach
45. Pear
46. Rhubarb
47. Strawberry
48. Tomato
49. Watermelon
50. Other
51. Best of Class, must be blue ribbon winner........ Rosette
52. Happy Cooker, Class 23


## DRIED PRODUCTS CLASS 25

## CRITERIA FOR DRIED FRUIT

1. Package: a standard $1 / 2$ 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 procession.
3. Judges reserve the right to reconstitute and/or taste food at their discretion.
4. The exhibitor must have completed all entries in this division within one (1) year of the opening of the Fair. Items, which have been shown at previous Fairs, are not eligible.

## 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

$\qquad$ $10 \%$
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 $1 / 2$ pint jar constitutes as entry (1⁄2 cup)
PREMIUM PAYOUT
$1^{\text {st }}-\$ 1.50 \quad 2^{\text {nd }}-\$ 1.00 \quad 3^{\text {rd }}-\$ .75$
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 $1 / 2$ pint jar constitutes an entry
(1⁄2 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 $1 / 2$ 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. Smoked fish
32. Smoked fish, whole
33. Smoked fowl
34. Best of Class, must be blue ribbon winner Rosette
35. Happy Cooker, Class 25 $\$ 5.00$

## FOR MIEN ONLY

SPECIAL AWARD: MEN ONLY BEST OF SHOW - MOST BLUE RIBBONS. A GIFT CERTIFICATE PRESENTED BY PRASAI'S THAI CUISINE, TWIN FALLS.


SPECIAL AWARD: TWIN FALLS RIFLE \& PISTOL CULB will award 2 free nights at the range, in a drawing for Men only classes.

BREAD-MEN ONLY
NO PREPARED MIXES CLASS 27

PREMIUM PAYOUT
$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$
Lot No.

1. Bread, quick
2. Bread, sourdough
3. Bread, white
4. Bread, whole wheat
5. Rolls

Muffins may not $B e$ in liners
6. Muffins, blueberry-4
7. Muffins, cornmeal-4
8. Muffins, health (low-fat)-4
9. Muffins, other-4
10. Other
11. Best of Class, must be blue ribbon winner....Rosette

## CAKE-MEN ONLY

No package mixes
CLASS 28

## PREMIUM PAYOUT

$1^{\text {st }}$-\$3.50
$2^{\text {nd }}-\$ 2.50$
$3^{\text {rd }}-\$ 1.50$

Lot No.

1. Cake, bundt
2. Cake, chocolate
3. Cake, white
4. Cake, other
5. Best of Class, must be blue ribbon winner...Rosette

COOKIES-MEN ONLY
NO PREPARED MIXES
CLASS 29
PREMIUM PAYOUT
$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$
Lot No.

1. Cookies, brownies-4
2. Cookies, chocolate chip-4
3. Cookies, drop-4
4. Cookies, peanut butter-4
5. Cookies, snicker doodles-4
6. Cookies, other-4
7. Best of Class, must be blue ribbon winner Rosette
8. Happy Cooker, Classes 26-28 $\qquad$

9. Pie, apple
10. Pie, cherry
11. Pie, other
12. Best of Class, must be blue ribbon winner....Rosette

## PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 2.50 \quad 2^{\text {nd }}-\$ 2.00 \quad 3^{\text {rd }}-\$ 1.50
$$

Lot No.

1. Pie, chocolate
2. Pie, pumpkin
3. Other
4. Best of Class, must be blue ribbon winner $\qquad$ .Rosette
\& CHEESECAKE - MEN ONLY
CLASS 32
PREMIUM PAYOUT

$$
1^{\text {stt }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

Lot No.

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

## CANDY-MEN ONLY CLASS 33

## PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

Lot No.

1. Candy, fudge-4
2. Candy, peanut brittle-4
3. Candy, toffee-4
4. Candy, other-4
5. Best of Class, must be blue ribbon winner........Rosette
6. Happy Cooker, Classes 29-32, Men Only ........... \$5.00

## CANNED FRUIT-MEN ONLY <br> CLASS 34

## PREMIUM PAYOUT

$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$

Lot No.

1. Canned fruit, apricots
2. Canned fruit, cherries, sour
3. Canned fruit, cherries, sweet
4. Canned fruit, peaches
5. Canned fruit, pears
6. Canned fruit, other
7. Best of Class, must be blue ribbon winner. $\qquad$ Rosette

## CANNED VEGETABLES-MEN ONLY CLASS 35

## PREMIUM PAYOUT

$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$

Lot No.

1. Canned vegetable, beets
2. Canned vegetable, corn
3. Canned vegetable, green beans
4. Canned vegetable, tomatoes
5. Canned vegetable, other
6. Best of Class, must be blue ribbon winner.......... Rosette

CLASS 36

PREMIUM PAYOUT
$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$
Lot No.

1. Pickles, beet
2. Pickles, bread and butter
3. Pickles, dill
4. Pickles, sweet

5. Pickles, other
6. Best of Class, must be blue ribbon winner $\qquad$ Rosette


## RELISHES \& SAUCES-MEN ONLY CLASS 37

## PREMIUM PAYOUT

$1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$
Lot No.

1. Barbecue sauce
2. Chili Sauce
3. Relish, corn
4. Relish, cucumber
5. Salsa
6. Other
7. Best of Class, must be blue ribbon winner $\qquad$ Rosette

## JAMS \& JELLIES-MEN ONLY

 CLASS 38
## PREMIUM PAYOUT

$$
1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00
$$

Lot No.

1. Jam
2. Jelly
3. Marmalades
4. Preserves
5. Other
6. Best of Class, must be blue ribbon winner Rosette
7. Happy Cooker, Classes 33-37, Men Only . $\$ 5.00$


| USE SEPARATE FORM FOR EACH DIVISION ENTRY FORM FOR: Circle One |  |
| :---: | :---: |
| Produce \& Fruit (10 \& 11) | Flowers (12) |
| Home Arts (13) | Antiques (14) |
| Kitchen \& Pantry (15) | Art (16) |
| Photography (17) | Youth (18) |
| FFA (19) |  |
| Name |  |
| Address |  |
| City/State | Zip |
| Telephone ___ | Cell |
| E-Mail Address |  |

## OFFICE USE ONLY

Exhibitor's No.
Professional Entry
$\qquad$

Paid By $\qquad$
Clerk $\qquad$

Please accept the entries indicated below, subject to rules and classifications governing exhibits at the Twin Falls County Fair, as published in the premium book or policies of the Twin Falls County Fair Board, by which I hereby agree to be governed. I hereby release the Twin Falls County Fair from liability on account of loss or damages to property which I may have on the Fairgrounds. I understand that cash premiums are paid during the Fair (ONLY) at the Livestock/Premiums Office.

Exhibitors Signature (If under 18, signature of parent or guardian)

## TWIN FALLS COUNTY FAIR

215 Fair Ave. • Filer, Idaho 83328

## Note: To Pre-enter:

Entry forms should be mailed by August $17^{\text {th }}$; faxed to 326-3337, or e-mailed to Premiumstfffair@filertel.com OR taken to the Premium office by Friday August $24^{\text {th }}$. Entry forms can also be turned in on entry days.

| INFORMATION FROM PREMIUM BOOK |  |  | DESCRIPTION OF ARTICLE <br> (Use exact wording as in Premium Book) | Office <br> Use <br> Only | INFORMATION FROM PREMIUM BOOK |  |  | DESCRIPTION OF ARTICLE <br> (Use exact wording as in Premium Book) | Office <br> Use <br> Only |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Div. \# | Class \# | Lot \# |  |  | Div. \# | Class \# | Lot \# |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |
| 15 |  |  |  |  |  |  |  |  |  |

## CULTURAL AND PREMIUM RULES AND REGULATIONS

1. LIVESTOCK CASH PREMIUMS WILL BE PAID FROM 11 A.M. TO 7 P.M. IN THE LIVESTOCK OFFICE ONE DAY AFTER THE SHOW. PREMIUMS NOT PICKED UP BY MONDAY AT 7 P.M. WILL BE FORFEITED. NO CHECKS WILL BE MAILED.
2. EXCEPTION: DRAFT HORSE/MULE PREMIUMS MAY BE PICKED UP AT THE LIVESTOCK OFFICE BEGINNING SUNDAY THROUGH MONDAY FROM 11 A.M. TO 7 P.M. 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 A.M. SUNDAY, AND REMAIN UNTIL 6 P.M. MONDAY.
3. CULTURAL CASH PREMIUMS WILL BE PAID FROM 11 A.M. TO 7 P.M. IN THE LIVESTOCK OFFICE BEGINNING ON THURSDAY, AUGUST 31, THROUGH MONDAY, SEPTEMBER 3, 2018. PREMIUMS NOT PICKED UP BY 7:00 P.M. SEPTEMBER $3^{\text {rd }}$, WILL BE FORFEITED. NO CHECKS WILL BE MAILED.
4. Any discrepancy in premiums must be brought to the attentions of the Premiums Manager no later than September $3^{\text {rd }}$.
5. Awards will be made according to the merits of the exhibit. If no competition exists or if an article is not worthy of $1^{\text {st }}$ premium, the judge may disqualify or award $2^{\text {nd }}, 3^{\text {rd }}$, or $4^{\text {th }}$ 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.

[^0]:    PREMIUM PAYOUT
    $1^{\text {st }}-\$ 2.00 \quad 2^{\text {nd }}-\$ 1.50 \quad 3^{\text {rd }}-\$ 1.00$
    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. Other
    16. Best of Class, must be blue ribbon winner .... Rosette
    17. Happy Cooker, Class 21
