



CULINARY DEPARTMENT

| | |
|---|--------|
| <i>Yeast Breads ~ Open</i> | # 3 |
| <i>Quick Breads, Fry Breads, Breadsticks & Pretzels</i> | # 3 |
| <i>Cakes & Cupcakes</i> | # 3 |
| <i>Cookies, Brownies, Bars & Doughnuts</i> | # 5 |
| <i>Pies, Tarts & Other Desserts</i> | # 5 |
| <i>Candies ~ Homemade</i> | # 6 |
| <i>Baked Foods By Youth (17 & under)</i> | # 6 |
| <i>Canned Vegetables</i> | # 7 |
| <i>Canned Fruit</i> | # 8 |
| <i>Jellies, Jams, Conserves, Marmalades, Preserves & Butter</i> | # 8 |
| <i>Fruit Syrups & Juices</i> | # 8 |
| <i>Honey</i> | # 9 |
| <i>Pickles, Relishes, Salsa & Juices</i> | # 9 |
| <i>Dehydrated Fruits & Vegetables</i> | #10 |
| <i>Herbs ~ Fresh or Dehydrated</i> | #10 |
| <i>Jerky, Smoked or Canned Meats</i> | #10 |
| <i>Preserved Foods By Youth (17 & under)</i> | #11 |
| <i>Wine</i> | #11 |
| <i>Homebrew Beer</i> | #11-12 |
| <i>Table Setting Competition</i> | #12 |
| <i>MontanaFair General Rules & Information</i> | #13 |

HOME & HERITAGE ARTS

DEPARTMENT L – 2019 CULINARY

HERITAGE ARTS

SUPERINTENDENTS:

Meredyth Johnson & Monique Cunningham

ENTRY:

Online entry is mandatory* at: www.montanafair.com

CONTACT:

entryoffice@metrapark.com or phone (406)256-2400

ONLINE ENTRY DEADLINE:

Wednesday, July 31, 2019 by 5:00 pm
Late entries will not be accepted.

EXHIBITORS FEE: \$5.00 fee (per exhibitor) for unlimited entries in Department L - Culinary Department. Fee must be paid at time of entry.

EXHIBITS RECEIVED: Montana Pavilion – **Tuesday, August 6th, 2019 - 10:00 am – 6:00 pm.** EXHIBITS WILL BE ACCEPTED DURING THIS TIME PERIOD ONLY. Please come early and allow yourself time to be checked in and verify that all requirements for entering are met. Exhibitors that have 20 or more entries must contact the Superintendents (entryoffice@metrapark.com) for a scheduled appointment for check-in. No additional exhibits/entries will be accepted at the door.

EXHIBIT HOURS: Saturday, August 10th through Friday, August 16th - NOON - 9:00 pm & Saturday, August 17th – NOON – 6:00 pm

GATE ADMISSION: MontanaFair will provide one free day gate admission pass to exhibitors who enter five or more entries in any one department (limit one per exhibitor/per department). Exhibitors may purchase a MontanaFair season gate admission pass for \$30.00 or one day gate admission passes for \$5.00 each, if purchased at time of entry or from the Entry Office by 4:00 pm Friday, August 9, 2019. Heritage Arts exhibitor discount tickets will not be sold after that time.

EXHIBITS RELEASED: Sunday, August 18, 2019, 11:00 am - 3:00 pm. Items not picked up during this time period will not be secured and **WILL BE DISCARDED!** Please make sure to pick-up your ribbons with your exhibits as MontanaFair will not mail exhibits or ribbons to exhibitors.

PREMIUMS: Premiums will be awarded in all classes where there is at least one entry placed as follows:

1st place - \$8.00, 2nd place - \$6.00, 3rd place - \$4.00, 4th place - \$3.00 (**unless noted**)

Ribbons will be awarded in all classes* **BEST OF SHOW AWARDS** - Rosettes will be awarded to the “Best of Show” in each Culinary Division, chosen from the 1st place winners. Judges may use their discretion when awarding Best of Show if exhibits are unworthy. Please pick up your ribbons when you pick up your exhibits. They will not be mailed by MontanaFair and cannot be claimed after Sunday, August 18th.

CULINARY DIVISION RULES & REGULATIONS:

1. Exhibitors please must read and observe the General Rules, Regulations and information of MontanaFair, in the General Rules on the last 2 pages of this department handbook section. All rules and regulations of the Heritage Arts Department apply in this department. **READ ALL RULES CAREFULLY.**
2. Exhibitors are limited to 1 (one) entry in each class.
3. No baked goods or candies will be returned to the exhibitor.

4. Pies plates, exhibitor's containers, etc. must be picked up per "Exhibitor's Released" time above.
5. Entries will be displayed until the department superintendents determine disposal is necessary. Ribbons and entry tags will remain on display until the overall release of exhibits by the department.

2019 MontanaFair Competitive Event Theme

"Give it a Whirl!"

Selected special judges will be looking for entries in the 2019 MontanaFair that reflect the "Give it a Whirl" Competitive Event Theme in their entry for eligibility in 2019 Special Awards.

Use our theme in the items you exhibit!

DIVISION 1 – YEAST BREADS

(Exhibitors are limited to 1 entry per class)

JUDGING WILL BE BASED ON:

- General appearance (size, shape, crust, attractive presentation)
- Flavor (odor, taste)
- Lightness
- Crumb (character of crumb, coarse-fine, tough-tender, texture, moist, dry, elastic – or no)
- Color

Bread should be so completely baked that when pressed it will spring out immediately upon release of pressure. An excellent loaf of bread should be uniform golden brown in color, oblong in shape. The flavor should be nutty, agreeable to taste, and with no suggestion of sourness. The crumb compressed, lightweight in proportion to size, even grained. The crust of a standard loaf should be tender and of medium thickness.

Yeast Breads

Submit one full loaf or 4 buns or rolls in this division

Dept.-Division-Class

| | | | |
|---------|--------------------------------------|---------|---|
| L-1-101 | White | L-1-108 | Shaped Dinner Rolls |
| L-1-102 | Whole Wheat, Graham or Cracked Wheat | L-1-109 | Caramel or Cinnamon Rolls |
| L-1-103 | Rye | L-1-110 | Any Other Yeast Loaf, Roll or Bun |
| L-1-104 | Multi Grain | L-1-111 | Any Gluten Free Yeast Product |
| L-1-105 | French or Italian | L-1-112 | Any Sugar Free Yeast Product |
| L-1-106 | Sourdough | L-1-113 | Exhibitor's First Time Yeast Bread Entry in MontanaFair). |
| L-1-107 | Sandwich Bun | | |

DIVISION 2 – QUICK BREADS, FRY BREADS, BREADSTICKS & PRETZELS

(May be baked in small pans - cut portions will be disqualified)

Submit one full loaf of bread, 4 muffins or other products in this division

Dept.-Division-Class

| | | | |
|---------|---|---------|--|
| L-2-101 | Any Fruit Based Quick Bread | L-2-110 | Flat Bread |
| L-2-102 | Any Vegetable Based Quick Bread | L-2-111 | Fry Bread |
| L-2-103 | Any Bran or Grain Based Quick Bread | L-2-112 | Lefsa |
| L-2-104 | Cornbread | L-2-113 | Tortilla – Flour |
| L-2-105 | Any Other Quick Bread Loaf (not listed) | L-2-114 | Tortilla – Corn |
| L-2-106 | Any Fruit Based Muffin | L-2-115 | Breadsticks |
| L-2-107 | Any Vegetable Based Muffin | L-2-116 | Pretzels |
| L-2-108 | Any Bran or Grain Based Muffin | L-2-117 | Pizza Crust (any type) |
| L-2-109 | Any Other Muffin (not listed) | L-2-118 | Any Gluten Free Quick Bread or Fry Bread Product |

L-2-119 Any Sugar Free Quick Bread or Fry Bread Product

L-2-120 Exhibitor's First Time Quick or Fry Bread Entry, first time entrants in Culinary Department of MontanaFair).

DIVISION 3 – CAKES & CUPCAKES

("Scratch" cakes only-unless otherwise specified)

Exhibitors are limited to 1 entry per class

Judging will be based on:

Cakes with Icing

- A. Appearance - regular, even shape, attractive presentation
- B. Lightness
- C. Texture (tender, fine, even grain)
- D. Flavor (no taste of baking powder or soda; not too highly seasoned; "well-balanced" flavor)
- E. Icing or Filling (consistency to spread and cut without cracking; smooth; about ¼ inch thick; light and fluffy; flavor will blend with that of cake). When icing is used it should be smooth and glossy in appearance, spongy and not brittle when cut and not so soft as to be sticky.

Cakes without Icing

- A. Appearance - regular, even shape, even brown color
- B. Lightness
- C. Texture (tender, fine, even grain)
- D. Flavor (same as that for cakes with icing)
- E. Cakes are grouped under two main lots butter cakes and sponge cakes
- F. A well made cake, properly baked, should be of uniform thickness, not high in the middle or at the side of the tin and low at other places. It should be even grained, fine and delicate in texture and should have a good flavor.
- G. Butter cakes in appearance should be golden brown in color, and sponge cakes light brown, but all should be of uniform color.
- H. To be graded as excellent, a butter cake must be light in weight in proportion to ingredients used. Sponge cakes must be tender, loose in texture and velvety.

Dept-Division-Class

(If entry number in any class exceeds 4 entries, classes will be divided between frosted and unfrosted with premiums in both classes).

- | | | | |
|---------|---|---------|--|
| L-3-101 | Angelfood Cake | L-3-114 | Cupcakes – Unfrosted, Any Flavor |
| L-3-102 | Chocolate or Vanilla | L-3-115 | Cupcakes – Frosted, Any Flavor |
| L-3-103 | Pound Cake | L-3-116 | Cupcakes – Cake Mix Variation – Frosted |
| L-3-104 | Rainbow or Swirl Cake, Any Flavor | L-3-117 | Cupcakes – Gluten Free (Frosted or Unfrosted) |
| L-3-105 | Red Velvet Cake | L-3-118 | Cupcakes – Sugar Free (Frosted or Unfrosted) |
| L-3-106 | Sour Cream Cake | L-3-119 | Cupcakes – Exhibitor's First Time Entry in Cupcakes in MontanaFair (any variety) |
| L-3-107 | Spice Cake | L-3-120 | Any "Give It a Whirl" themed Baked Cake or Cupcakes (Frosted or Unfrosted) |
| L-3-108 | Sponge Cake | L-3-121 | Any Other Cupcakes (not listed) |
| L-3-109 | Any Gluten Free Cake | | |
| L-3-110 | Any Sugar Free Cake | | |
| L-3-111 | Cake – Exhibitor's First Time Entry In Cakes in MontanaFair (any variety) | | |
| L-3-112 | Any Other Cake (any baked cake not listed above) | | |
| L-3-113 | Cake Mix Variation - Frosted) | | |

- L-3-122 Any Cake Pops
- L-3-123 Any other Decorated Cake

- L-3-128 Any Gluten Free Cheesecake or Jelly Roll
- L-3-129 Any Sugar Free Cheesecake or Jelly Roll
- L-3-130 Any Other Cake (not listed)

Other Cakes & Pastries

- L-3-124 Cheesecake – Plain, Any Flavor
- L-3-125 Cheesecake – With Fruit
- L-3-126 Jelly Roll
- L-3-127 Naked Cake (single layer)

DIVISION 4 – COOKIES, BROWNIES, BARS & DOUGHNUTS

Judging will be based on:

- A. Appearance (uniform size and shape; well browned)
- B. Lightness
- C. Texture (crisp, tender, even grained)
- D. Flavor (no taste of baking powder or soda; not too highly seasoned; “well balanced” flavor)

Submit 6 cookies or bars in class

Dept.-Division-Class

Baked – Unfrosted Cookies

- L-4-101 Butter Spritz Cookies
- L-4-102 Chocolate Chip or Chunk Cookies
- L-4-103 Fruit Based Cookies
- L-4-104 Grain Based Cookies (Includes Oatmeal)
- L-4-105 Peanut Butter Cookies
- L-4-106 Snickerdoodle Cookies
- L-4-107 Spice Cookies
- L-4-108 Sugar Cookies
- L-4-109 Gluten Free Cookies
- L-4-110 Sugar Free Cookies
- L-4-111 Exhibitor’s First Time Entry in Cookie Division of MontanaFair
- L-4-112 Any Other Baked Cookies

- L-4-114 Any “Give It A Whirl” themed Cookies
- L-4-115 Any Other Decorated Cookies

No-Bake Cookies- Cookies or Bars

- L-4-116 Any No-Bake Cookies
- L-4-117 Any No Bake Bars

Bars

- L-4-118 Brownie Squares (Frosted or Unfrosted)
- L-4-119 Fruit Bars
- L-4-120 Any Gluten Free Bars
- L-4-121 Any Sugar Free Bar
- L-4-122 Any Other Bars (not listed)

Decorated Cookies

- L-4-113 Christmas Cookies

Doughnuts

- L-4-123 Cake Doughnuts
- L-4-124 Raised Doughnuts

DIVISION 5 – PIES ~ TARTS & OTHER DESSERTS

JUDGING WILL BE BASED ON:

- A. The crust of pies should be flaky, tender, golden and well browned, edge of uniform thickness (1/8”).
- B. The Upper Crust should have adequate and even air spaces to allow for escape of steam.
- C. Filling should be of uniform thickness and texture throughout, and of a consistency to cut and hold shape. A fruit pie is a pie with pieces of fruit in it.
- D. Flavor is an important consideration in both crust and filling.
- E. Crust & filling should be made from scratch - no mixes.

Submit 1 pie or 6 tarts

Dept.-Division-Class

| | | | |
|---------|---|---------|---|
| L-5-101 | Cream Pie - Any Flavor (Single Crust) | L-5-105 | Gluten Free Pie – Any Variety |
| L-5-102 | Fruit Pie – Any Flavor (Single or Double Crust) | L-5-106 | Sugar Free Pie |
| L-5-103 | Cookie Crust Pie – Any Flavor | L-5-107 | Exhibitor’s First Time Pie Entry in MontanaFair |
| L-5-104 | Graham Cracker Crust Pie – Any Flavor | L-5-108 | Any Other Pie (not listed) |
| | | L-5-109 | Any Tart |
| | | L-5-110 | Any Other Baked Dessert (not listed) |

DIVISION 6 – CANDIES - HOMEMADE

Submit 6 pieces in class

Dept.-Division-Class

| | | | |
|---------|---------------------------------------|---------|--|
| L-6-101 | Caramel | L-6-110 | Toffee |
| L-6-102 | Divinity | L-6-111 | Truffles |
| L-6-103 | Fruit Candy – Any Flavor, Any Variety | L-6-112 | Turtles |
| L-6-104 | Fudge – Chocolate | L-6-113 | Gluten Free Homemade Candy |
| L-6-105 | Fudge – Any Other Flavor | L-6-114 | Sugar Free Homemade Candy |
| L-6-106 | Hard Candy – Any Variety | L-6-115 | Exhibitor’s First Time Entry in Candy Division of MontanaFair (any Homemade Candy) |
| L-6-107 | Mints | L-6-116 | Any Other Homemade Candy (not listed) |
| L-6-108 | Peanut Brittle | | |
| L-6-109 | Taffy | | |

DIVISION 7 ~ BAKED FOODS MADE BY YOUTH - (17 Years & Younger)

Youth may enter both Open and Youth Divisions. One entry per class. Submit as directed in Open Divisions above.

Dept.-Division-Class

| | | | |
|---------|------------------------------------|---------|---|
| L-7-101 | Yeast Bread (any variety) | L-7-116 | Any Cupcake from Mix – Frosted |
| L-7-102 | Quick Bread (any variety) | L-7-117 | Any Cupcake from Scratch – Frosted |
| L-7-103 | Fry Bread | L-7-118 | Any Decorated Cupcake |
| L-7-104 | Any Rolls or Buns | L-7-119 | Homemade Candy or Fudge |
| L-7-105 | Any Fruit Muffins | L-7-120 | Pie – Any Variety |
| L-7-106 | Any Bran Muffins | L-7-121 | Rice Krispies Creation |
| L-7-107 | Any Other Muffins | L-7-122 | Any Drop Cookies |
| L-7-108 | Any Cake from Mix - Unfrosted) | L-7-123 | Any Other Cookies (not decorated or frosted) |
| L-7-109 | Any Cake from Scratch Unfrosted | L-7-124 | Any Frosted or Iced Cookies |
| L-7-110 | Any Cake from Mix – Frosted | L-7-125 | Any Decorated Cookies |
| L-7-111 | Any Cake from Scratch – Frosted | L-7-126 | Any Brownies or Squares |
| L-7-112 | “Give It A Whirl” Theme Cake | L-7-127 | Any Other Bars |
| L-7-113 | Any Cake – Decorated | L-7-128 | Youth Exhibitor’s First Time Entry in Baked Foods by Youth Dept. at MontanaFair |
| L-7-114 | Any Cupcake from Mix - Unfrosted) | | |
| L-7-115 | Any Cupcake from Scratch Unfrosted | | |

2019 MontanaFair Competitive Event Theme

“Give it a Whirl!”

Selected special judges will be looking for entries in the 2019 MontanaFair that reflect the “Give it a Whirl” Competitive Event Theme in their entry for eligibility in 2019 Special Awards.

Use our theme in the items you exhibit!

PRESERVED FOODS

1. All home canning entries must follow guidelines from the USDA, “Principles of Home Canning, Guide #1) available on the USDA – National Institute of Food and Agriculture website or the Yellowstone County Extension website. Preserved foods must have been preserved within the last 12 months.
2. All jars will be opened at the discretion of the judge and will not be tasted due to food safety.
3. No labels will be placed on jars or jar lids for canned goods, dehydrated foods, or jelly and jams.
4. Dehydrated fruits, vegetables, herbs and jerky should be shown in clear glass jars with tight fitting lids. Leathers are to be rolled and placed in a clear plastic bag.

JUDGING WILL BE BASED ON:

- A. Selection (uniform size, shape and ripeness)
- B. Color (natural color of fruit or vegetable)
- C. Pack (economical and uniform)
- D. Condition of solids (firm, tender)
- E. Condition of liquid (clear)
- F. Aroma (typical of that food)
- G. Container must be neat and clean

DIVISION 8 – CANNED VEGETABLES

Canned vegetables should be uniform in age (young tender products should be selected).

Submit one sealed jar, pint to 1 ½ quart size.

Dept.-Division-Class

| | | | |
|---------|---|---------|---|
| L-8-101 | Asparagus | L-8-110 | Tomatoes - Whole, Halves or Quarters |
| L-8-102 | Beans (green or wax) | L-8-111 | Tomatoes – Paste or Sauce |
| L-8-103 | Beets (small whole, diced, sliced, etc) | L-8-112 | Tomatoes – Stewed |
| L-8-104 | Carrots (diced or sliced) | L-8-113 | Tomato Juice - Juice Seeds Visible |
| L-8-105 | Cauliflower | L-8-114 | Exhibitor's first time entry in MontanaFair's Canned Vegetable Division |
| L-8-106 | Corn off Cob | L-8-115 | Any Other Canned Vegetable (not listed) |
| L-8-107 | Mixed Vegetables | | |
| L-8-108 | Peas | | |
| L-8-109 | Pumpkin | | |

DIVISION 9 – CANNED FRUIT

Canned fruit to be scored as excellent should be selected carefully and should have the characteristic flavor with as perfect form as possible.

Submit one sealed jar, pint to 1 ½ quart size.

Dept.-Division-Class

| | | | |
|---------|-----------------------------|---------|---|
| L-9-101 | Apples | L-9-109 | Plums |
| L-9-102 | Applesauce | L-9-110 | Raspberries or Strawberries |
| L-9-103 | Apricots | L-9-111 | Combination Berry or Fruit |
| L-9-104 | Blackberries or Blueberries | L-9-112 | Exhibitor's first time entry in MontanaFair's Canned Fruit Division |
| L-9-105 | Cherries | | |
| L-9-106 | Huckleberries | | |
| L-9-107 | Pears | L-9-113 | Any Other Canned Berry (not listed) |
| L-9-108 | Peaches | L-9-114 | Any Other Canned Fruit (not listed) |

DIVISION 10 – JELLIES, JAMS, CONSERVES MARMALADES, PRESERVES & BUTTERS

JUDGING WILL BE BASED ON:

- A. Color and Clearness (color determined by kind of fruit; should be free from cloudiness)
- B. Consistency (should retain shape when removed from glass; should quiver, tender)
- C. Texture (smooth and free from graininess, (determined by "feel of mouth")
- D. Flavor (pronounced and corresponding to natural fruit flavor)

Submit one sealed jar (Exhibitor's discretion on size)

Dept.-Division-Class

| | | | |
|----------|------------------------------------|----------|---|
| L-10-101 | Apple or Crab Apple Jelly | L-10-111 | Raspberry or Strawberry Jam |
| L-10-102 | Blackberry or Blueberry Jelly | L-10-112 | Cherry Jam |
| L-10-103 | Cherry Jelly (any variety) | L-10-113 | Combination Fruit Jam |
| L-10-104 | Grape Jelly | L-10-114 | Any Other Jam (not listed) |
| L-10-105 | Raspberry or Strawberry Jelly | L-10-115 | Any Conserve |
| L-10-106 | Combination Fruit Jelly | L-10-116 | Any Fruit Butter or Spread |
| L-10-107 | Any Other Fruit Jelly (not listed) | L-10-117 | Any Marmalade |
| L-10-108 | Apricot Jam | L-10-118 | Any Preserve |
| L-10-109 | Blackberry or Blueberry Jam | L-10-119 | Exhibitor's first time entry in MontanaFair's Jellies/Jams Division |
| L-10-110 | Cherry Jelly | | |

DIVISION 11 – FRUIT SYRUPS & JUICES

Submit one sealed bottle or jar (Exhibitor's discretion on size)

Dept.-Division-Class

| | |
|----------|-----------------------|
| L-11-101 | Any Fruit Syrup |
| L-11-102 | Apple Juice |
| L-11-103 | Any Other Fruit Juice |

DIVISION 12 – HONEY

JUDGING WILL BE BASED ON:

- A. Appearance, suitability & uniformity in container
- B. Freedom from crystals, impurities and froth
- C. Color and Brightness
- D. Flavor and Aroma
- E. Density

Submit in 6 – 16 oz. jars. Exhibitor's discretion on non-jarred product.

Dept.-Division-Class

| | | | |
|----------|---|----------|---------------------------------------|
| L-12-101 | Liquid (Extracted) Honey – White | L-12-107 | Granulated Creamed Chunk Honey |
| L-12-102 | Liquid (Extracted) Honey – Amber | L-12-108 | Section Comb Honey |
| L-12-103 | Liquid (Extracted) Honey – Light Amber | L-12-109 | Cut Comb Honey |
| L-12-104 | Novice – Liquid Honey Any Color | L-12-110 | Natural Beeswax Block (Light or Dark) |
| L-12-105 | Granulated Creamed Honey | L-12-111 | Any Other Honey Product (not listed) |
| L-12-106 | Granulated Creamed Fruit Flavored Honey | | |

DIVISION 13 – PICKLES, RELISHES, SALSA & SAUCES

Submit in Pint or Quart Sealed Jars

Dept.-Division-Class

Pickles

- L-13-101 Bread & Butter Pickles
- L-13-102 Chunk or Crispy Pickles
- L-13-103 Crabapple Pickles
- L-13-104 Dill Pickles – Fermented
- L-13-105 Dill Pickles – Fresh-pack, Quick
- L-13-106 Dill – Reduced Sodium
- L-13-107 Sweet Pickles – 14 Day
- L-13-108 Sweet Pickles – Cucumber Slices (no sugar added)
- L-13-109 Sweet Pickles – Gherkin
- L-13-110 Sweet Pickles – Quick
- L-13-111 Sweet Pickles – Reduced Sodium
- L-13-112 Any Other Pickle (not listed)
- L-13-113 Pickled Pepper – Bell
- L-13-114 Pickled Pepper – Hot (including Jalapeno & Habanero)
- L-13-115 Pickled Pepper – Yellow Pepper Rings
- L-13-116 Any Other Pickled Pepper (not listed)

Other Pickled Vegetables & Melons

- L-13-117 Pickled Asparagus
- L-13-118 Pickled Beans
- L-13-119 Pickled Beets
- L-13-120 Pickled Carrots
- L-13-121 Pickled Green Tomatoes (Sweet)
- L-13-122 Pickled Melon (any variety)
- L-13-123 Pickled Mixed Vegetables
- L-13-124 Pickled Zucchini

- L-13-125 Any Other Pickled Vegetable (not listed)

- L-13-126 Sauerkraut

Relish

- L-13-127 Cucumber Relish
- L-13-128 Corn Relish
- L-13-129 Horseradish
- L-13-130 Jicama – Spicy
- L-13-131 Pepper – Onion Relish
- L-13-132 Pickle Relish
- L-13-133 Pepper Relish
- L-13-134 Tomato Relish – Tangy
- L-13-135 Tomato Relish – Green
- L-13-136 Any Other Relish (not listed)

Salsa & Sauces

- L-13-137 Chile Salsa
 - L-13-138 Fruit Salsa
 - L-13-139 Green Tomato Salsa
 - L-13-140 Tomato –Salsa
 - L-13-141 Any Other Salsa (not listed)
 - L-13-142 Sauce - BBQ
 - L-13-143 Hot Sauce
 - L-13-144 Ketchup – Tomato
 - L-13-145 Pepper Sauce (Cayenne)
 - L-13-146 Sauce - Chili
 - L-13-147 Sauce – Mexican
 - L-13-148 Any Other Sauce (not listed)
 - L-13-149 Exhibitor's first time entry in MontanaFair's Pickles, Etc. Division
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DIVISION 14 – DEHYDRATED FRUITS & VEGETABLES

JUDGING WILL BE BASED ON:

A. Appearance (color, shape, size); B. Flavor (natural for that product); C. Texture (correct degree of dryness for the product); D. Aroma (typical of that food); E. Fruit Leather must be dry enough so as not to be sticky but flexible so it can be rolled.

Dept.-Division-Class

Dehydrated

L-14-101 Apple
L-14-102 Banana
L-14-103 Blackberries or Blueberries
L-14-104 Cherry
L-14-105 Peaches or Apricots
L-14-106 Plums
L-14-107 Raspberries or Strawberries

Fruit Leather

L-14-108 Apple
L-14-109 Blackberry or Blueberry
L-14-110 Cherry
L-14-111 Raspberry or Strawberry
L-14-112 Combination Fruit Leather

L-14-113 Any Other Fruit Leather (not listed)

Vegetables – Dehydrated

L-14-114 Beans
L-14-115 Carrots
L-14-116 Corn
L-14-117 Mushrooms
L-14-118 Peas
L-14-119 Peppers
L-14-120 Potatoes
L-14-121 Tomatoes
L-14-122 Zucchini
L-14-123 Any Other Dehydrated Fruit or Vegetable

DIVISION 15 – HERBS

Entry may be submitted fresh or dehydrated.

JUDGING WILL BE BASED ON:

A. Appearance (color, shape, size); B. Flavor (natural for that product); C. Texture (correct degree of dryness for the product); D. Aroma (typical of that food)

Dept.-Division-Class

| | | | |
|----------|----------|----------|-----------------------------|
| L-15-101 | Basil | L-15-105 | Parsley |
| L-15-102 | Chives | L-15-106 | Tarragon |
| L-15-103 | Dill | L-15-107 | Thyme |
| L-15-104 | Marojuam | L-15-108 | Any Other Herb (not listed) |

DIVISION 16 – JERKY, SMOKED OR CANNED MEATS

Dept.-Division-Class

| | | | |
|----------|---|----------|--|
| L-16-101 | Beef Jerky | L-16-108 | Smoked Fish |
| L-16-102 | Deer Jerky | L-16-109 | Smoked Beef |
| L-16-103 | Elk Jerky | L-16-110 | Smoked Wild Meat (Elk, Deer, Moose, etc.) |
| L-16-104 | Moose Jerky | L-16-111 | Smoked Pork |
| L-16-105 | Any Other Jerky (indicate meat used) | L-16-112 | Smoked Poultry |
| L-16-106 | Canned Meat - (Fish, Pork, Beef or Poultry) | L-16-113 | Any Other Smoked Meat (indicate meat used) |
| L-16-107 | Canned Wild Meat (Elk, Deer, Moose, Etc.) | | |

DIVISION 17 – PRESERVED FOODS BY YOUTH - (17 YEARS & YOUNGER)

See rules for “Preserved Foods” listed before Division #8. In addition, check each Open Division for amounts and judging guidelines.

Dept.-Division-Class

| | | | |
|----------|--|----------|---|
| L-17-101 | Canned Vegetables | L-17-106 | Pickles, Relish, Salsa & Sauces |
| L-17-102 | Canned Fruit | L-17-107 | Dehydrated Fruits & Vegetables |
| L-17-103 | Jellies, Jams, Conserves, Marmalades, Preserves & Butters | L-17-108 | Dehydrated Herbs |
| L-17-104 | Honey | L-17-109 | Jerky, Smoked or Canned Meat |
| L-17-105 | Juices & Syrups | L-17-110 | Youth Exhibitor’s First Time Entry in Preserved Foods at MontanaFair |

DIVISION 18 – WINE

1. Exhibitor must be 21 years old or older.
2. Wines may be made from grapes, other fruits, berries, vegetables, grains other suitable ingredients, or blends of these.
3. Ingredients may be fresh, canned, dried, concentrated, or otherwise preserved.
4. Wines should be amateur-homemade by the process of fermentation and must not be blended with commercial wines.
5. A 20 point scale will be used to judge each entry.
6. The criteria for judging are: Color; Clarity; Bouquet; Flavor
7. Clearly state class number. Judges will not shift wine from one class to another.

Premiums in the Wine Division are as follows:

- 1st - \$20.00; 2nd - \$15.00; 3rd - \$10.00; 4th - \$5.00 – Ribbons will be awarded in all classes.
Best of Show Rosettes will be awarded in each Sub-Division (Red Grape, White Grape, etc.)

Dept.-Division-Class

Red Grape

| | | | |
|----------|---|----------|------------------------------------|
| L-18-101 | Fresh Vinifera (Merlot, Cabernet, Sauvignon) | L-18-110 | Fresh Native |
| L-18-102 | Fresh Native | L-18-111 | Grape Concentrate |
| L-18-103 | Grape Concentrate | L-18-112 | Dessert |
| L-18-104 | Dessert | L-18-113 | Hard Fruits (Apple, Pear, etc.) |
| | | L-18-114 | Stone Fruits (Apricot, Plum, etc.) |
| | | L-18-115 | Berry Fruits |

White Grape

| | | | |
|----------|--------------------------------------|----------|--|
| L-18-105 | Fresh Vinifera (Chardinet, Riesling) | L-18-116 | Flower, Vegetable, Grain |
| L-18-106 | Fresh Native | L-18-117 | Fortified |
| L-18-107 | Grape Concentrate | L-18-118 | Liqueurs |
| L-18-108 | Dessert | L-18-119 | Sparkling Wines (including Champagne) |

Blush Grape

| | | | |
|----------|----------------|----------|-----------------------------|
| L-18-109 | Fresh Vinifera | L-18-120 | Any Other Wine (not listed) |
|----------|----------------|----------|-----------------------------|

DIVISION 19 – HOMEBREW BEER

1. Exhibitor must be 21 years old or older.
2. Each entry will consist of two (2) unlabeled bottles per entry at least 10 to 14 ounce size.
3. Each bottle shall have a copy of the entry form affixed with a rubber band.
4. You may enter into as many styles as you wish, but only one entry per class number.
5. Class list shows the main categories of competition. Judges may divide into sub-classes if entries warrant. (ex. Pilsner Class into Class 102A – German Leichtbier; Class 102B - Czech Pale Lager; Class

102C - German Pils; Class 102D - Czech Premium Pale Lager; Class 102E – Pre-Prohibition Lager (Historical Beer).

6. Each entry must indicate the particular style which the homebrew is intended to represent. A more thorough description of these individual styles is available in most home brewing books.

JUDGING WILL BE BASED ON:

Ranking factors include aroma, appearance, flavor, body and overall impression. A 50 point scale approved by the AHA will be utilized to critique each entry. Each entry will receive the judge's evaluation and comments.

Premiums in the Home Brew Beer Division are as follows:

Placing - 1st - \$20.00; 2nd - \$15.00; 3rd - \$10.00; 4th - \$5.00

Ribbons will be awarded in all classes. Best of Show Rosettes as warranted by judge.

HOME BREW BEER

Dept.-Division-Class

| | | | |
|----------|------------------------------------|----------|---------------------------------------|
| L-24-101 | Standard American Beer/Light Lager | L-24-118 | Sour Ale |
| L-24-102 | Pilsner | L-24-119 | Belgian Strong Ale |
| L-24-103 | European Amber Lager | L-24-120 | Strong Ale |
| L-24-104 | Dark Lager | L-24-121 | Fruit Beer |
| L-24-105 | Bock | L-24-122 | Spice/Herb/Vegetable Beer |
| L-24-106 | Light Hybrid Beer | L-24-123 | Smoke Flavored & Wood Aged |
| L-24-107 | Amber Hybrid Beer | L-24-124 | Specialty Beer |
| L-24-108 | English Pale Ale | L-24-125 | Traditional Mead |
| L-24-109 | Scottish & Irish Ale | L-24-126 | Fruit Mead |
| L-24-110 | American Pale Ale | L-24-127 | Spice & Specialty Mead |
| L-24-111 | English Brown Ale | L-24-128 | Standard Cider & Perry |
| L-24-112 | Porter | L-24-129 | Specialty Cider & Perry |
| L-24-113 | Stout | L-24-130 | Any Other Home Brew Beer (not listed) |
| L-24-114 | Strong Stout | | |
| L-24-115 | India Pale Ale (IPA) | | |
| L-24-116 | German Wheat & Rye Beer | | |
| L-24-117 | Belgian & French Ale | | |



HERITAGE ARTS TABLE SETTING COMPETITION

Show attractive ways to do table decorations for various occasions.

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

Judging Guidelines: Eye appeal; theme carried throughout setting and menu; functional; proportionate to table size; good balance between decorations; setting and menu. Settings must be completed by exhibitor.

Rules for Competition:

Table setting must be for 2, using any theme desired. Paper & plastic are permitted where appropriate. Table decorations must look presentable for the entire fair therefore; fresh flowers and perishable items may not be used. The top 3 winning setting in each age group will be displayed for the remainder of the fair. Exhibitor must supply own standard-sized square or round card table with no extensions. Do not bring chairs). A menu must be included and should be suitable for your table setting. Menus should be on a 5"x8" card. Check-in and set-up at the Montana Pavilion, Tuesday, August 7th - 10:00 am – 6:00 pm

Dept./Div/Class

Class - L-52-101 Up to 11 years of Age

Class - L-52-102 Ages 12-17

Class - L-52-103 Ages 18 & Up

2019 MONTANAFAIR

GENERAL INFORMATION/RULES & REGULATIONS

THE PRESS: Please contact our Marketing Department at 256-2400 for information and credentials.

MAIL FACILITIES: Exhibitors and others may have their mail addressed in care of MontanaFair, PO Box 2514, Billings, MT 59103 or MontanaFair, 308 6th Avenue N, Billings, MT 59101. Postage due or COD deliveries will not be accepted.

EMERGENCY MESSAGES: Emergency messages for exhibitors should be directed to the MontanaFair Entry Office at (406)256-2400 or the Yellowstone County Sheriff at (406)256-2441.

ADVERTISING: Under no circumstances will any person or firm be allowed to place any advertising matter upon buildings, fences, trees or any place on the grounds, nor will it be permitted to distribute any advertising or sell articles outside the space assigned. No political advertising, petition solicitors, subscription or sheet writers.

INTERPRETATIONS & LIABILITY: MontanaFair Management reserves the right to interpret all rules and regulations and to arbitrarily settle and determine all matters, questions and differences in regard thereto, arising out of and not covered by them. Any person who violates any of the rules as published on the MontanaFair website www.montanafair.com will forfeit all privileges and premiums and may be subject to such penalty as ordered by MontanaFair management. Submission of written or online entry serves as agreement from exhibitor to comply with this statement.

In the event of General and Department Special Rules conflict, the Department Special Rules will govern.

MontanaFair, MetraPark and Yellowstone County, MT, their employees, agents or board members thereof will assume no liability for injury, damage, loss, death or theft, sustained by person, property or livestock of any exhibitor, exhibitor's family or employees, concessionaire or spectator. Every animal and article upon the grounds shall be under the control of MontanaFair management.

Management will put forth every effort to ensure the safety of articles after their arrival, but in no case will it be responsible for loss, theft, damages, livestock injury or death which may occur while in transit or during the time of exhibition.

DOGS: No dogs, except certified service dogs and dogs entered into competition will be allowed in any exhibit building, arenas or on the carnival midway. All dogs on the grounds must have proof of current vaccinations and health requirements as per Yellowstone County. All dogs must be on a leash at all times. Dogs, small and large animals shall not be left in vehicles or trailers or be unattended in the any parking lot or other area of the MontanaFair grounds. Unleashed dogs or dogs left unattended will be reported to the Yellowstone County Animal Control Department.

SERVICE VEHICLES: The use of private motorized service vehicles (golf carts, all-terrain vehicles, etc.), ARE NOT ALLOWED at the 2019 MontanaFair.

DEPARTMENT SUPERINTENDENTS: Each Superintendent will have charge of the department assigned and listed on the departmental information materials. The Superintendent will have charge of the building display spaces, stalls and equipment within the department. Rearrangement of stalls and spaces will be done only with supervision and as agreed by the Superintendent.

ENTRY INFORMATION

ALL DEPARTMENTS & EXHIBITORS:

1. MontanaFair accepts online entry only www.montanafair.com (except some contests).
2. Entries are not considered complete until all applicable fees have been paid.
3. Should an individual enter either an animal or article in the name of another than that of the bonafide owner, or attempt to perpetrate a fraud by misrepresentation of any fact, the entry thus made must be removed from exhibition and all fees paid and premiums or awards must be forfeited.
4. Any entry which may have been inadvertently or erroneously entered may, at the discretion of the Department Superintendent or Judge, be transferred to the proper class prior to judging.
5. Exhibitors will cooperate at all times to conduct the best possible fair.
6. **Unsportsmanlike conduct will not be tolerated** and the offending exhibitor will forfeit all premiums due and exhibit may be immediately dismissed from the fairgrounds.
7. MontanaFair is not responsible for errors in website information.

CHECKS RETURNED/DENIED CREDIT CARDS: Any exhibitor issuing a check for payment of entries, stalling or gate admissions which does not clear their account for any reason, will have five days to make payment to keep entries eligible to participate in competition. This applies to credit card transactions that are denied. A \$30.00 fee will be assessed to the exhibitor. This fee must be paid in cash, money order or cashier's check prior to competition. If MontanaFair has not been notified of transaction denial or returned check prior to judging, any premiums earned will be withheld.

REFUNDS: MontanaFair has a firm no refund policy. While recognizing that illness or injury of an exhibitor or livestock occurs, and other events or reasons can come up between entry online and exhibits are received, no refunds of any fees are permitted. Submission of online entry acknowledges the NO REFUND POLICY.

CODE OF ETHICS: MontanaFair is a member of the International Association of Fairs and Expositions (IAFE) and will abide by the IAFE National Code of Show Ring Ethics when conducting MontanaFair 2019 as printed at www.fairsandexpos.com/pdf/ShowRingCodeofEthics.pdf

EXHIBIT RULES & REGULATIONS

JUDGES: Every effort is expended to provide competent judges. No exhibitor or spectator will be allowed to interfere with a judge in the performance of his/her duties. Exhibitors, owners, agents or representatives should not converse with a judge until all judging of applicable exhibits has been completed. Under no circumstances should anyone converse during class judging.

DELAY OF JUDGING: Exhibitors must arrange for the prompt showing of all exhibits at the call of the judge. At the judge's discretion, any exhibit not presented promptly when called may be disqualified. Call for "closing of the gate" is at the Department Superintendent's discretion.

UNWORTHY EXHIBITS: Judges must not award a prize to an unworthy exhibit. No premiums will be awarded to undeserving exhibits where there is competition or not. Judges are allowed to award premiums as they feel worthy. The decision of the judge shall be final and no appeal will be considered except in cases of formal protest. As ribbons and awards can be given in error at time of exhibit pickup or dismissal from a class after judging, please be aware that premiums are not paid by ribbons received. The judge's placing in the official judge's book designates the premium paid.

PROTESTS:

1. Protests (whether formal or informal) must be submitted in writing, signed and accompanied by \$50.00 cash or certified check (refundable if the protest is sustained). The protest must plainly state the cause of the complaint or appeal and must be delivered to the Department Superintendent immediately after the occasion for the protest. A protest pertaining to eligibility is most suitable when submitted prior to judging.
2. Judging procedures will not be interrupted for protest investigation.
3. Depending on the basis of the protest, interested parties may be notified and given the opportunity to submit evidence. A decision may be withheld until a complete investigation can be made.
4. No complaint or appeal that a judge overlooked an entry will be considered.
5. Consult 4-H Livestock (A) & Non-Livestock (N) departments for 4-H grievance policy.

PREMIUMS:

- Exhibitors receiving premiums in excess of \$600.00 must provide a completed, signed and dated W-9 with the personal social security number or federal taxpayer identification number. Name on W-9 must match the exhibitor as stated on the official entry form or online entry submission.
 - Provided there are judged exhibit(s) in a class, all placings and premiums may be awarded except as otherwise provided in rules in any department.
 - **Premiums will not be paid according to tags or ribbons, but by the awards as recorded in the judge's book. The judge's record is final.**
 - Fair Management does not guarantee the payment of special premiums offered by merchants or private parties. These special premiums are accepted in good faith by MontanaFair.
 - Combined or cancelled classes are at the discretion of the Department Superintendent. Combined classes will receive only one premium for placings.
 - Ties for placing will result in split premium.
- **Premium checks not cashed within 90 days from date of issue will become stale-dated & void.**