

DEPARTMENT 6

CULINARY ARTS



Superintendents
Karen Hubbs 208-415-1873

Schedule of Events

August 5 - Monday

5 pm Last day for online entry and drop off entry form in Office

August 12 & 13 – Monday & Tuesday

2 – 7 pm Bring non-perishable entries and pick up pre-entered tags in Building 8. To enter new entries go to Building 1.

August 15 – Thursday

9 am Judging non-perishables (building closed to public)

August 19 – Monday

12 – 7 pm Bring perishable entries to Building 8

August 20 – Tuesday

8:30 am Judging perishables (building closed to public)

August 26 – Monday

3 – 7 pm Entries can be removed

General Rules for Culinary Arts

- Limit **one** entry per class per exhibitor
- **Must be 18 to enter.**
Youth register in Department 18, but enter exhibits in Building 8.
- Only section open to Professionals are classes 366-368 in decorated cakes & cupcakes. Professionals are not eligible for any other Culinary classes.
- Check out our new themed classes!

NEW We invite all community members to get involved so we want to offer that opportunity without the nerves and intimidation that potential exhibitors may have.

When updating your personal information please make note if you could be considered an exhibitor in the special needs/other circumstances category, or are a first time exhibitor. We will not request additional information, but trust that exhibitors are mindful and honest when entering. Exhibits will still be entered in classes listed with the limit of one entry per class; however, they will also be judged for top special entry and top first time entry.

Food Preservation - Canning

General Rules for Canning

- One jar constitutes an entry.
- Due to safety concerns, only entries from youth 10 years and older will be accepted.

- All canned foods must be entered in a standard clear glass canning jar with a self-sealing, two-piece lid.
- Jars must be clean. Prior to judging, all screw bands will be removed.
- Jars must be labeled as shown in "What the Judges Look For". Time and method of process should agree with USDA/PNW recommendations, which can be obtained at the University of Idaho / Kootenai County Extension Office at 1808 N. 3rd Street, Coeur d'Alene, or in accordance with the latest edition of the Ball Blue Book or Kerr Home Canning Guides.
- Jars with added color, bleach, sulfite or other preservative (e.g., baking soda may not be added to green vegetables and acids may not be added to non-pickled foods, with the exception of tomatoes and figs).

6

The following entries will be disqualified:

- Paraffin sealed jams and jellies
- Jars with zinc lids
- Foods in green glass jars or non-standardized jars
- Jars without a sealed lid
- Foods that have been improperly processed or packed, *including inverted method*
- Jars with more than 2 inches of head space

HOW TO ADJUST FOR ALTITUDE

Just as it does when baking a cake, a higher altitude can affect your fresh preserving recipes. Follow these charts to determine how to adjust for altitude for your recipe. Source:

www.freshpreserving.com

For Boiling Water Processing

ALTITUDE	INCREASE PROCESSING TIME
1001-3000	5 minutes
3000-6000	10 minutes

For Pressure Canning

ALTITUDE	WEIGHTED GAUGE	DIAL GAUGE
1001-2000	15	11
2001-4000	15	12
4001-6000	15	13

AREA ALTITUDES

Please note that the altitudes shown below are at unspecified locations in the named cities. Because of the variety of terrain in our area, elevations can vary widely. For instance, while the listed elevation of Coeur d'Alene at 4th & Sherman is 2188 feet, the Fair Office sits at 2241 feet. To find the exact elevation at your house, go to <http://earth.google.com>

Athol	2406	Lewiston	1216
Bonnars Ferry	1968	Moscow	2702
Calder	2827	Mullan	3371
Coeur d' Alene	2150	Post Falls	2189
Grangeville	3434	Priest River	2110
Hayden	2270	Spirit Lake	2568
Kellogg	2303	St. Maries	2587

What the Judges look for in Canning Entries

Safety is of utmost importance. Any entry not in compliance with judging guidelines or exhibiting spoilage will be disqualified. Quality criteria are based on visual judging only.

FILLED JAR

- Headspace must correspond to instructions from the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating presence of gas bubbles must be disqualified.)
- Band should remain in place to transport preserved food. Remove band carefully to determine if the headspace is correct. Replace band for product display.

HEAT PROCESS

- Method used to heat process food must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for acid food and pressure process for low-acid food are the only recommended methods to preserve food for shelf storage.
- Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with the approved reference guides.

PRODUCT APPEARANCE

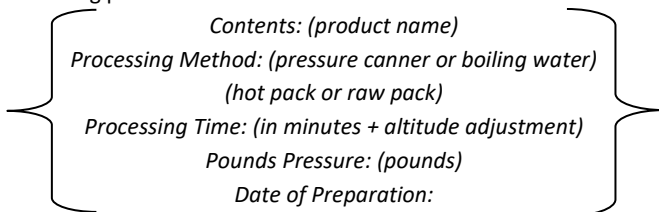
- Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels intact are acceptable if the recipe is in keeping with all other preserving guidelines.
- Liquid must be clear and free from cloudiness and small particles unless recipe ingredients have a natural effect on product clarity.
- Color of the finished product should be as close as possible to its natural characteristics or that for cooked product.
- Texture is affected by heat processing; however, the finished product should not easily break down or appear over-cooked.
- Ingredients should retain their shape and size based on the type and preparation method. Cut pieces of uniform size should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar.

CANNING

Division 06A

CANNED FRUIT

LABEL FOR CANNED FRUIT OR VEGETABLES: Neatly placed, not covering product



CLASS

- 01 Canned apples
- 02 Canned applesauce, plain
- 03 Canned applesauce, flavored
- 04 Canned blueberries
- 05 Canned cherries, pie
- 06 Canned cherries, sweet

- 07 Canned plums or prunes
- 08 Canned peaches
- 09 Canned pears
- 10 Canned tomatoes, plain
- 11 Canned tomatoes, stewed
- 12 Canned fruit, other than listed

CANNED VEGETABLES

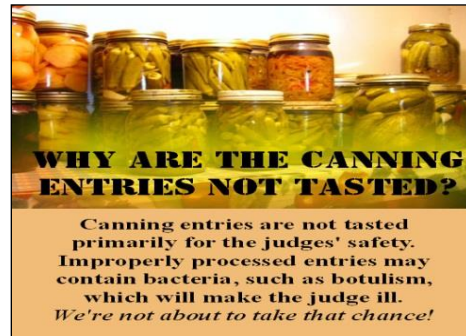
CLASS

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

CANNED PIE FILLING

CLASS

- 22 Canned pie filling, apple
- 23 Canned pie filling, blueberry
- 24 Canned pie filling, cherry
- 25 Canned pie filling, huckleberry
- 26 Canned pie filling, peach
- 27 Canned pie filling, mincemeat
- 28 Canned pie filling, other berry, specify
- 29 Canned pie filling, other fruit than listed

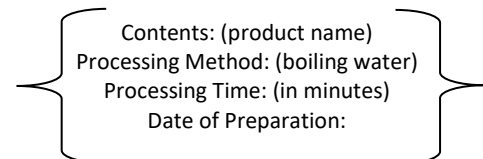


PICKLES, RELISHES & OTHER PICKLED FOODS

Use Division 06A

- One jar constitutes an entry.

LABEL FOR PICKLED FOODS: Neatly placed, not covering product



CUCUMBER PICKLES & RELISHES

CLASS

- 30 Dill pickles, whole
- 31 Dill pickles, spears
- 32 Gherkins, whole
- 33 Sweet pickles, whole
- 34 Sweet pickle slices
- 35 Bread & butter pickle slices
- 36 Hamburger dill pickle slices
- 37 Pickle relish
- 38 Cucumber pickles & relishes other than listed, specify

PICKLED FOODS & RELISHES MADE FROM OTHER THAN CUCUMBERS

CLASS

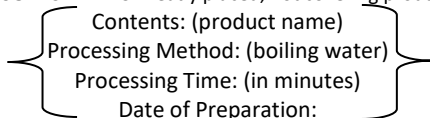
- 39 Pickled fruit, specify
- 40 Pickled asparagus
- 41 Pickled beets
- 42 Pickled beans
- 43 Pickled peppers
- 44 Pickled zucchini
- 45 Pickled mixed vegetables, specify
- 46 Pickled vegetable other than listed, specify
- 47 Green tomato pickles
- 48 Watermelon pickles
- 49 Corn relish
- 50 Zucchini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

SOFT SPREADS

Use Division 06A

- One jar constitutes an entry.

LABEL FOR SOFT SPREADS: Neatly placed, not covering product



JAMS

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

CLASS

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

JELLIES

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

CLASS

- 68 Jelly, apple
- 69 Jelly, blackberry
- 70 Jelly, blueberry
- 71 Jelly, boysenberry
- 72 Jelly, huckleberry
- 73 Jelly, raspberry
- 74 Jelly, strawberry
- 75 Jelly, mixed berry, specify
- 76 Jelly, berry other than listed
- 77 Jelly, cherry
- 78 Jelly, currant
- 79 Jelly, grape
- 80 Jelly, mint

- 81 Jelly, pepper
- 82 Jelly, plum
- 83 Jelly, rhubarb
- 84 Jelly, mixed fruit, specify
- 85 Jelly, other than listed, specify

PRESERVES, CONSERVES & MARMALADES

- Preserves are thick, the fruit is tender & plump, in uniform pieces & evenly distributed
- A conserve is a jam made of a mixture of fruits stewed in sugar.
- Marmalade is a clear, jelly-like preserve made from small, thin pieces of pulp and rinds of fruits, especially citrus fruits.

CLASS

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

BUTTERS

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

CLASS

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

OTHER CANNING

Use Division 06A

CONDIMENTS

- **RECIPES MUST BE SUBMITTED FOR ALL ENTRIES IN THIS SECTION.**

CLASS

- 99 Barbeque sauce
- 100 Chili sauce
- 101 Pizza sauce
- 102 Taco sauce
- 103 Tomato sauce
- 104 Salsa, green
- 105 Salsa, red
- 106 Marinade, specify
- 107 Condiment other than listed, specify



SYRUPS & TOPPINGS

CLASS

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

JUICES

CLASS

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

VINEGARS

CLASS

- 124 Vinegar, fruit
- 125 Vinegar, herb
- 126 Vinegar, chive blossom
- 127 Vinegar, vegetable
- 128 Vinegar, other than listed

EXTRACTS

CLASS

- 129 Vanilla extract
- 130 Orange extract
- 131 Lemon extract
- 132 Chocolate extract
- 133 Extract other than listed, specify

DRIED FOODS

Division 06B

What the Judges look for in Dried Foods

- **APPEARANCE & QUALITY:** Uniform size & shape; free from visible mold growth and moisture; free from large seeds, very thick peelings or cores; color appropriate for product and method of pretreatment (not overly dark), dry enough for safe long-term storage, lacking stickiness. Also see specific section regarding dryness.
- **LABEL:** Neatly placed, not covering product

{
 Contents: (what it is)
 Drying Method: (how: sun/dehydrator/oven)
 Drying Length: (minutes/hours/days)
 Pre-treatment: (none/sulfur/juice)
 Date of Drying Start: (when you started)
}

DRIED FRUITS

- 1/2 cup in **CLEAR** (no writing imprinted) **SNACK-SIZE** zipper storage bag.
- Dryness: Leathery & pliable

CLASS

- 134 Dried apples
- 135 Dried apricots
- 136 Dried bananas
- 137 Dried blueberries
- 138 Dried cherries
- 139 Dried cranberries
- 140 Dried currants
- 141 Dried huckleberries
- 142 Dried peaches
- 143 Dried pineapple
- 144 Dried rhubarb
- 145 Dried tomatoes
- 146 Dried strawberries
- 147 Dried berries, other than listed, specify
- 148 Dried mixed fruit, specify
- 149 Dried fruit, other than listed

DRIED VEGETABLES

- 1/2 cup in **CLEAR** (no writing imprinted) **SNACK-SIZE** zipper storage bag.

- Dryness: Brittle, hard, leathery or pliable, as it applies to each vegetable
- **NOTE: DRIED TOMATOES ARE ENTERED UNDER CLASS 144**

CLASS

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

DRIED HERBS

- 1/2 cup in **CLEAR** (no writing imprinted) **SNACK-SIZE** zipper storage bag.
- Dryness: Dry enough to crumble when crushed

CLASS

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

DRIED EDIBLE FLOWERS

- 1/2 cup in **CLEAR** (no writing imprinted) **SNACK-SIZE** zipper storage bag.
- Dryness: Dry enough to crumble when crushed
- **ENTRY TIP:** Choose your edible flowers very carefully, as not all flowers are edible, do an internet search for information on edible flowers.

CLASS

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

HOMEMADE SPIRITS

Division 06C

All adult, 21+ (age as of January 1)

What the Judges look for in Homemade Spirits

- PRESENTATION: Appropriate bottle, cork & cleanliness, exterior should indicate interior cleanliness
- CLARITY: Bright & clear
- GENEROSITY: Alcohol content appropriate to category
- BOUQUET: Aroma should be pleasant distinctive of type of ingredient used
- PALATABILITY: Full, rich or light, delicate flavor appropriate to category

WINE (HOME MADE)

- Wines must be entered in (750 ml) fifths only, traditional-type bottles with corks or screw top, except liqueurs, sherry, ports and sparkling wines.
- **ALL WINE BOTTLES MUST BE LABELED.** Labels must reflect the primary ingredient used in the wine (cabernet, rhubarb, cherry, etc.) and must also list the class entered.

CLASS

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



LIQUEUR (HOME MADE)

- Liqueurs must be entered same as in Wine section; however, bottles can be 12-16 ounce.
- NO KITS OR EXTRACTS TO BE USED.
- **LABEL WITH INGREDIENT OR FLAVOR** (e.g., cherry, elderberry, potato, etc.).

CLASS

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



BEER (HOME MADE)

- All exhibitors must supply a minimum of two 12-ounce or one 22-ounce bottles of each class entered.
- **NO LABELS ON BEER BOTTLES.**
- Enter as many classes as you like, but only one entry per class will be accepted.
- Persons entering their beer are responsible for entering them in the correct class.
- Beers entered in the wrong class will not be judged.
- Each beer entered will be judged on its own merits and by more than one judge.

What the Judges look for with Homemade Beer

Attach a 3x5 or 4x6 card to your entry with the following information:

Name Of Beer
Size Of Batch
Date Started
Starting Specific Gravity Reading
Date Bottled
Specific Gravity Reading At Bottling Time
Ingredients (Type & Amount)
Malt Extracts
Dry Malt
Grains
Yeast
Hops (Variety, Flowers or Pellets)
Boiling (mins)
Finishing (mins)
Fermentation (Time & Temperature)
Primary
Secondary
Prime Sugar

CLASS

- 217 All grain, Belgian-style, identify
- 218 All grain, brown ale, identify
- 219 All grain, pale ale, identify
- 220 All grain, Indian pale ale, identify
- 221 All grain, amber ale, identify
- 222 All grain, Scottish ale, identify
- 223 All grain, porter, identify
- 224 All grain, stout, identify
- 225 All grain, lager, identify
- 226 All grain, specialty beer, identify
- 227 All grain, wheat, identify
- 228 Extract with grains, Belgian-style, identify
- 229 Extract with grains, brown ale, identify
- 230 Extract with grains, pale ale, identify
- 231 Extract with grains, Indian pale ale, identify
- 232 Extract with grains, amber ale, identify
- 233 Extract with grains, Scottish ale, identify
- 234 Extract with grains, porter, identify
- 235 Extract with grains, stout, identify
- 236 Extract with grains, lager, identify
- 237 Extract with grains, specialty beer, identify
- 238 Extract with grains, wheat, identify



MEADS & CIDER

- All exhibitors must supply a minimum of two 12-ounce or one 22-ounce bottles of each class entered. **NO LABELS.**
- Enter as many classes as you like, but only one entry per class will be accepted.
- Persons entering their meads and cider are responsible for entering them in the correct class.
- Meads and cider entered in the wrong class will not be judged.
- Each mead and cider entered will be judged on its own merits and by more than one judge.

CLASS

- 239 Traditional Mead
- 240 Mead with spices (Methyglyn)
- 241 Mead with fruit (Melomel)
- 242 Mead with grapes (Pymment)
- 243 Mead with apples (Cyser)
- 244 Mead other than listed, specify
- 245 Cider

Baking BREADS

Division 06D

- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
- **MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED WITH FOIL.**
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. NO MIXES PLEASE.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.

What the Judges look for in Yeast Breads

Bread should be completely baked that, when pressed upon, it will spring out immediately upon release of pressure.

- **TEXTURE/CRUMB:** The crumb should be slightly moist, tender, yet not crumbling when compressed, light in weight in proportion to size, even grain. When sliced, bread should stay firm.
- **COLOR:** Uniform golden brown color on outer crust and a light tan color on the inside.
- **CRUST:** The crust of a standard loaf should be tender and of medium thickness. Whole wheat items should have a dark, firm crust; white flour items should have a dark, softer crust. A French bread should have a tough hard crust with a soft white center.
- **VOLUME:** Yeast items should be typically doubled in bulk from the original dough size. It should be a tall loaf and a round full roll, not flat or square.
- **FLAVOR:** The flavor should be nutty, agreeable to taste, and with no suggestion of sourness.
- **MOISTURE:** There should be moisture in the feel and taste of the item, but not wet or soggy.
- **UNIFORMITY:** Entries consisting of three of the same item, such as rolls, should all be equal in size.

YEAST BREADS

- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
- 1 loaf constitutes an entry, unless specified otherwise

CLASS

- 246 White bread
- 247 Whole wheat bread
- 248 Sourdough bread, yeast starter
- 249 Raisin bread
- 250 Rye bread
- 251 Oat bread
- 252 Potato bread
- 253 Challah bread
- 254 Yeast bread other than listed
- 255 Dinner rolls, plain 3
- 256 Dinner rolls, sweet 3
- 257 Sweet rolls, 3
- 258 Cinnamon rolls, 3
- 259 Coffee cake, 1



QUICK BREADS

- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
- 1 small loaf constitutes an entry

What the Judges look for in Quick Breads

- **APPEARANCE:** Well proportioned, evenly rounded or flat top (depending on type), uniformly brown, lightweight in proportion to size
 - **TEXTURE & CRUMB:** Well raised and equally light throughout, moist, elastic, tender, medium fine, no tunnels, neither dry nor soggy, nuts or fruit well distributed
 - **FLAVOR:** Blended flavor of well-baked ingredients, free from flavor of fat, baking powder or salt
 - **CRUST:** Crisp, usually rough surface, tender, thin, no cracks
- #### CLASS
- 260 Banana bread
 - 261 Fruit bread
 - 262 Pumpkin bread
 - 263 Scones
 - 264 Zucchini bread
 - 265 Quick bread other than listed

OTHER BREAD PRODUCTS

- Loaves are to be no larger than 8-1/2" by 4-1/2". Smaller oblong-shaped loaves are preferred.
 - 1 small loaf constitutes an entry, unless specified otherwise
- #### CLASS
- 266 Anadamah bread
 - 267 Irish soda bread
 - 268 Sourdough, starter other than yeast
 - 269 Coffee cake, other than yeast, 1
 - 270 Muffins, 3
 - 271 Raised doughnuts, 3
 - 272 Cake doughnuts, 3



CAKES, CUPCAKES & COOKIES

Division 06E

- One cake constitutes an entry, unless otherwise specified.
- Cakes are to be no larger than 8" round or square on a base no larger than 10"
- **WITH THE EXCEPTION OF FROSTED CAKES AND CUPCAKES, ALL BAKED GOODS MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED WITH FOIL.**
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. NO MIXES PLEASE.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.

What the Judges look for in Cakes

- **APPEARANCE:** Even thickness & surface. Frosted cakes should have uniform icing; unfrosted cakes should have a level top. Angel and sponge cakes should be delicate in color or golden brown.
- **TEXTURE/MOISTURE:** Even fine grain, moist, does not crumble when cut, springy when touched (exception: pound or bundt cakes should be firm). Angel and sponge cakes: light in volume, even fine grain, fluffy, moist, does not crumble when cut, tender velvety crumb.
- **VOLUME:** Should be high & light (unless pound or bundt)
- **AROMA:** Pleasing, characteristic of type (e.g., white, yellow, chocolate, etc.)
- **FLAVOR:** Delicate, pleasing, not overwhelming, characteristic of type, balanced between rich and sweet

FROSTED LAYER CAKES

- Must have 2 or more layers
- Cakes are to be no larger than 8" round or square on a base no larger than 10"
- Specify the type of frosting and flavor of filling

CLASS

- 273 Carrot cake
- 274 Chocolate cake
- 275 German chocolate cake
- 276 Yellow cake
- 277 White cake
- 278 Spice cake
- 279 Red velvet cake
- 280 Frosted layer cake, other than listed
- 281 Filled, other than frosting, specify

OTHER CAKES

- Single layer, unless otherwise specified
- Cakes are to be no larger than 8" round or square on a base no larger than 10"
- Glazes allowed

CLASS

- 282 Applesauce cake
- 283 Banana cake
- 284 Fruit cake
- 285 Zucchini cake
- 286 Bundt cake
- 287 Pound cake
- 288 Angel food cake
- 289 Sponge cake
- 290 Gingerbread
- 291 Pineapple upside down cake
- 292 Boston Cream Pie
- 293 Key Lime Pie
- 294 Pudding cake, specify flavor
- 295 Molten lava cake
- 296 Cake other than listed

CUPCAKES & CAKE POPS

- 3 cupcakes constitutes an entry

CLASS

- 297 Cupcakes, frosted
- 298 Cupcakes, unfrosted
- 299 Cream-filled cupcakes, frosted, specify filling
- 300 Cream-filled cupcakes, unfrosted, specify filling
- 301 Cake Pops, frosted

Classes 297-301 will be considered for the Idaho Wheat Commission award. (See award listing on page 6 for more information).



COOKIES

Use Division 06E

- **ALL BAKED GOODS MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED IN FOIL.**
- A plate of three cookies constitutes an entry.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. NO MIXES PLEASE.

What the Judges look for in Cookies

- **APPEARANCE:** Consistency characteristic of type of cookie, uniform shape & design, should not spread too much or be too tall.
- **COLOR:** Uniform, not too dark on the edges or bottom
- **TEXTURE:** Crisp or chewy, depending on type, tight grain and with small air holes, should not be crumbly when handled
- **AROMA:** Pleasing blend of characteristics of ingredients
- **FLAVOR:** Depending on what items are added, there should be a good balance of sweet to flavor, such as chocolate or nutty

CLASS

- 302 Brownies
- 303 Blondies
- 304 Lemon bars
- 305 Other fruit bar cookies, specify
- 306 Bar cookies other than listed
- 307 Chocolate chip cookies
- 308 Ginger snap/molasses cookies
- 309 Macaroons
- 310 Oatmeal cookies
- 311 Peanut butter cookies
- 312 Sandwich cookies
- 313 Snickerdoodles
- 314 Sugar cookies
- 315 Shortbread
- 316 Fruit or filled cookies, specify
- 317 No-bake cookies
- 318 Refrigerator cookies
- 319 Rolled & cut cookies
- 320 Spritz cookies
- 321 Pressed cookies
- 322 Fancy cookies
- 323 Biscotti
- 324 Cookie, other than listed

PIES & PASTRIES

Division 06F

- Pies are to be no larger than 9" in diameter.
- Smaller sized pies are encouraged.
- Disposable pie plates are preferred.
- If using a glass plate, be sure to affix your name on the bottom and pick it up after Fair.
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. NO MIXES PLEASE.
- **ABSOLUTELY NO MEAT OR FISH PIES OR QUICHES WILL BE ACCEPTED**

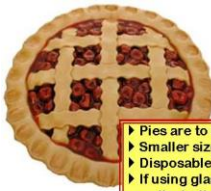
What the Judges look for in Pies

- **APPEARANCE:** Delicate golden brown to pale, edges not overly dark or too thick, perforation adequate for steam escape
- **CRUST:** Tender, flaky, crisp, does not crumble, bottom crust not soggy or doughy, no strong taste of fat or salt
- **AROMA:** Mild, pleasing aroma
- **FILLING:** Adequate amount of filling, uniform texture, good proportion between crust and filling and between juice & fruit

- **TEXTURE:** Tender fruit, smooth & slightly thickened juice
- **FLAVOR:** Flavor of fruit predominate, not too highly seasoned

CLASS

- 325 Apple pie
 - 326 Berry pie, specify
 - 327 Cherry pie
 - 328 Peach pie
 - 329 Rhubarb pie
 - 330 Mixed fruit pie, specify
 - 331 Pecan or nut pie
 - 332 Tarts, specify
 - 333 Plain pie, other than listed
 - 334 Lemon meringue pie
 - 335 Chocolate cream pie
 - 336 Banana cream pie
 - 337 Coconut cream pie
 - 338 Cream pie, other than listed
- #### OTHER CRUSTS
- 339 Cheesecake, with topping
 - 340 Cheesecake, without topping



▶ Pies are to be no larger than 9" in diameter.
 ▶ Smaller sized pies are encouraged.
 ▶ Disposable pie plates are preferred.
 ▶ If using glass plate, be sure to affix your name on the bottom and pick it up after Fair.

PASTRIES

Use Division 06F

- **ALL BAKED GOODS MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED WITH FOIL.**
- Gluten free recipes should be entered in the GLUTEN FREE BAKING section.

What the Judges look for in Pastry

- **TEXTURE:** Flakes layered throughout crust; crisp eating
- **TENDERNESS:** Cuts easily with table knife but holds shape when served
- **APPEARANCE:** Golden brown; blistery surface; uniform attractive edges; fits pan well
- **FLAVOR:** Pleasant, bland flavor to enhance filling

CLASS

- 341 Strudel, one
- 342 Kringle, one
- 343 Puff pastry, three
- 344 Cream puffs, three
- 345 Eclairs, three
- 346 Pastry other than listed

GLUTEN FREE BAKING

Division 06G

- Follow same recommended requirements as in other Baking sections.
- **ALL GLUTEN FREE BAKED GOODS MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED WITH FOIL.**
- Because wheat flour is not used, gluten free quick other cakes are not eligible for the Idaho Wheat Growers award.

CLASS

- 347 Gluten free yeast bread, 1 loaf
- 348 Gluten free quick bread, 1 loaf
- 349 Gluten free frosted cake, 1 cake with 2 or more layers, specify the type of frosting and flavor of filling
- 350 Gluten free cake other than frosted, 1 cake
- 351 Gluten free cookies, three cookies
- 352 Gluten free pie, one

- 353 Gluten free cupcakes, frosted, 3/6 regular-sized 2-inch cupcakes
- 354 Gluten free cupcakes, other than frosted, 3/6 regular-sized 2-inch cupcakes

CANDY

Division 06H

- A plate of six pieces constitutes an entry.
- Not open to Professionals

What the Judges look for in Candy

- **APPEARANCE:** Size and shape uniform and consistent with type of candy
- **TEXTURE:** Crisp or chewy, depending on variety, well blended
- **AROMA:** Pleasing blend of characteristics of ingredients
- **FLAVOR:** Delicate, pleasing, not overwhelming, characteristic of type

CLASS

- 355 Divinity
- 356 Fondant
- 357 Penoche
- 358 Peanut brittle
- 359 Fudge, old fashioned
- 360 Fudge, quick
- 361 Assorted fancy candy
- 362 Candy, other than listed

DECORATED CAKES & CUPCAKES

Division 06I

- **SIZE LIMITED TO 24 INCHES HIGH ON A BASE NO LARGER THAN 16 INCHES WIDE BY 16 INCHES LONG.**
- BECAUSE ONLY THE FROSTING AND DECORATIVE EMBELLISHMENTS ARE JUDGED, **DO NOT USE A REAL CAKE.** YOUR "CAKE" MUST BE MADE FROM STYROFOAM.
- No plastic decorations allowed.
- **A PROFESSIONAL DIVISION IS only available in this section.**
- **Professionals are not eligible to win Wilton awards.**

What the Judges look for in Decorated Cakes

- **APPEARANCE:** Balance, color harmony, consistency of pattern.
- **ARTISTIC QUALITY:** Originality, difficulty of techniques, overall eye appeal
- **NEATNESS:** Texture of icing, uniformity of repeat pattern

CLASS

- 363 Decorated cake, buttercream frosting
- 364 Decorated cake, royal icing
- 365 Decorated cake, fondant
- 366 PROFESSIONAL Decorated cake, buttercream frosting
- 367 PROFESSIONAL Decorated cake, royal icing
- 368 PROFESSIONAL Decorated cake, fondant

Decorated Cupcakes

- 6 regular-sized 2-inch cupcakes constitute an entry.
- "Cupcakes" cut from Styrofoam can be used as long as they clearly resemble the real thing.
- **ONLY THE FROSTING AND DECORATIVE EMBELLISHMENTS ARE JUDGED.**
- **DISPLAY ON A STURDY WHITE PAPER PLATE NO LARGER THAN 10 INCHES.**
- No plastic decorations allowed.
- Not open to Professionals

CLASS

- 369 Decorated cupcakes



Cake Classes 363-365 and Cupcake Class 369 are eligible for the Wilton Award.

2019 THEMED & SPECIAL CULINARY CONTESTS

Division 06J

"The Fair Necessities" - It's a no holds barred presentation so get as creative as you'd like!



Themed Decorated Cakes & Cupcakes

- Interpretation of theme must be obvious. THE FAIR NECESSITIES
- Same rules apply as Decorated Cakes and Cupcakes

CLASS

370 Themed decorated cake

371 Themed decorated cupcakes

Mayor's Chocolate Extravaganza

Start Time: Bring your entries to the FAIR OFFICE from 7 am to 11 am on Thursday, August 22. Judging is to start at 1 pm in Building 8.

Limit: Each exhibitor must enter their choice of one of the following items:

- one chocolate cake - can be a layer, bundt or sheet cake; or
- one 8"x8" or 9"x9" pan of brownies; or
- 12 pieces chocolate candy; or
- 12 chocolate cookies



Rules:

- Entries will be judged on visual appearance and presentation in addition to use of chocolate.
- Family members of the judges are not eligible to enter this contest.
- Not open to Professionals

Entry: PRE-ENTRY IS RECOMMENDED BUT NOT REQUIRED.

CLASS

372 Chocolate Extravaganza Contest

Commissioner's Apple Pie Contest

Start Time: Bring your entries to the FAIR OFFICE from 7 am to 10 am on Saturday, August 24. Judging is to start at 11 am in Building 8.

Rules:

- Each person may enter a **HOMEMADE TRADITIONAL 2-CRUST** apple pie. Top crust can be solid or lattice. **NO CRUMBLE TOPS.**
- Family members of the judges are not eligible to enter this contest.
- Not open to Professionals

Entry: PRE-ENTRY IS RECOMMENDED BUT NOT REQUIRED.

CLASS

373 Commissioner's Apple Pie Contest

Edible Houses

Rules:

- Edible houses can be made from gingerbread from scratch, gingerbread from a kit, or from other edible materials.
- Entire creation (excluding base) must be edible; however, entry will NOT be tasted.
- Houses made from edible materials *other than* gingerbread must include a list of "BUILDING MATERIALS".
- **SIZE LIMITED TO 24 INCHES HIGH ON A BASE NO LARGER THAN 16 INCHES WIDE BY 16 INCHES LONG.**
- Entries will be judged on originality and appearance.
- Entries will be on display during the entire Fair.
- Not open to Professionals
- Special consideration to use of fair THEME.

Entry: PRE-ENTRY IS RECOMMENDED BUT NOT REQUIRED. Use the special contest entry form to enter by August 5 or bring to Building 8 on August 19 from Noon – 7 pm to enter.

CLASS

374 Edible House

Themed Cookie Cook Off Contest

Bring cookies to Building 8 on Monday, August 19.

Rules:

- Any type of cookie themed with "Fair Necessities"
- Judging will be on Tuesday, August 20.
- Entries must be accompanied by a neatly printed recipe with every ingredient listed in exact measurements and type of ingredient must be specified (e.g., whole wheat flour). All preparation steps, size of pan, temperature and baking times must be specified.
- All recipes become the property of C&H Sugar and the North Idaho State Fair.
- Bring three (3) cookies on a 9" disposable plate.
- All entries must be accompanied by the C&H label.
- Sugar content in the recipe must have at least 50% golden brown or dark brown Domino Foods, Inc. or C&H brand sugar.



Entry: PRE-ENTRY IS REQUIRED. Entry form is due by August 5 or bring to Building 8 on August 19 from Noon – 7 pm to enter.

CLASS

375 Themed Cookie Cook Off Contest

Let's Get Fancy Bread Contest

Rules:

- Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
- Must provide a legible recipe, if applicable, with the entry, preferably typed.
- All entries must be submitted on a disposable container for judging (specify size and/ or number of baked items).
- Suggested criteria for baked good: Taste: 50 points + Overall Appearance and Creativity: 25 points + Texture: 25 points = TOTAL 100 points
- Failure to follow the rules may result in disqualification.

Entry: PRE-ENTRY IS REQUIRED. Entry form is due by August 5 or bring to Building 8 on August 19 from Noon – 7 pm to enter.

CLASS

376 Let's Get Fancy Bread Contest



International Culinary Delights

Take your pick from the various delicious treats that countries all over the world have to offer.

Rules:

- **ALL ITEMS MUST BE ENTERED IN A PLASTIC BAG ON A STURDY PAPER PLATE OR HEAVY CARDBOARD COVERED WITH FOIL.**
- Only products of home kitchens are eligible to compete. Each individual entry must be made from scratch. **NO MIXES PLEASE.**
- Recipe with full list of ingredients must be included.

Class

377 British Isles

378 French

379 Italian

380 German

381 Hawaiian

382 American Southern

383 European

384 Eastern European

385 Scottish

386 Asian

387 Japanese

388 Middle Eastern

389 Australian

390 Indian

391 Mexican

392 Country other than listed, please specify