

## Department 18 CULINARY

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>AUGUST</b>	<b>14</b> 11:00-7:00 Entry Day – South Expo	<b>15</b> 11:00-7:00 Entry Day – South Expo	<b>16</b> 9:00 Judging	<b>17</b>	<b>18 Fair Opens</b> 12:30-8:30 Food Safety Advisor	<b>19</b> 12:30-8:30 Food Safety Advisor
<b>20</b> 12:30-8:00 Food Safety Advisor	<b>21</b> 3-8 Food Safety Advisor	<b>22</b> Noon-8:00 Premium Payout 3-8 Food Safety Advisor	<b>23</b> Noon-8:00 Premium Payout 3-8 Food Safety Advisor	<b>24</b> Noon-8:00 Premium Payout 3-8 Food Safety Advisor	<b>25</b> Noon-8:00 Premium Payout 12:30-8:30 Food Safety Advisor	<b>26</b> Noon-8:00 Premium Payout 12:30-8:30 Food Safety Advisor
<b>27</b> Noon-8:00 Premium Payout 12:30-8:30 Food Safety Advisor 9:00 Fair Closes	<b>28</b> 10:00-7:00 All Items are released, Premium Payout	<b>Aug. 29-31 &amp; Sept 5-8</b> 9:00-4:30 All Premium Payout	<b>University of Idaho Food Safety Advisors</b> will assist you with food preservation questions according to the schedule above. Food Safety Advisors are trained volunteers who have successfully completed an in-depth course in food preservation.			



Barbara Abo  
Boise, Idaho

### SUPERINTENDENTS:

Contact: [culinary.wif@gmail.com](mailto:culinary.wif@gmail.com)

Suzanne Craig  
Boise, Idaho



**Please Note:** See Department 19 for all Youth entries, age 17 & younger. Youth are welcome to enter Department 18 if they wish to compete with adults.

### How to enter:

Bring in your entries with the entry form(s) to the Fairgrounds on **Monday, Aug. 14 or Tuesday, Aug. 15 from 11:00 a.m. to 7:00 p.m.** Entries will be taken in the South Expo Building. If you want to enter *early and reduce time on entry day*, you have the following 2 options:

1. a) Mail or deliver **ONLY** your **entry form(s)** to the Premium Office, 5610 Glenwood, Boise ID 83714 by **August 10**.  
b) Then bring your **entries** to the Fairgrounds on Aug. 14 or Aug. 15 from 11:00 a.m. to 7:00 p.m.
- OR 2.** a) Enter online by **Aug. 10** at [www.idahofair.com](http://www.idahofair.com). Follow the link to Competitive Exhibits. A \$2 fee will apply. This fee is per exhibitor, regardless of number of entries or in how many departments you enter.  
b) Then bring your **entries** to the Fairgrounds on Aug. 14 or Aug. 15 from 11:00 a.m. to 7:00 p.m.

1. Entries will be received in the **South Wing** of the Exposition Building. Entries must be made on forms supplied by the Western Idaho Fair. Entry forms must be presented with items at time of entry. Only **one** entry in a class will be accepted from any one person. **Two or more exhibitors cannot combine entries. All preparation must be done by the exhibitor from scratch. NO MIXES.** Only products of the “home kitchen” are eligible to compete. Items which have been shown at previous fairs are not eligible. An entry fee of **\$1.00** will be charged for each item entered in the **Professional Division of Cake Decorating**. “Professional” in this Department refers to those who teach or those whose products are priced or sold on a regular basis.
2. **Judging:** Wednesday, Aug. 16 – 9:00 a.m. This area will be closed during judging. Premiums will be awarded only on classes listed here. The Judges will not award premiums unless the articles are deemed worthy of merit. Judges decisions are final.
3. **Premium pay-out:** Awards will be available at the **Premium Office**. Copy of **Exhibitor Entry Form** should be presented for premium pay-out. Cash premiums will be paid to those entitled to awards on Aug. 22 through Aug. 27 from 12:00 noon to 8:00 p.m. and on Exhibit Release day, Monday, Aug. 28 from 10:00 a.m. to 7:00 p.m. Starting Aug. 29 through Sept. 8, awards will be given out from 9:00 a.m. to 4:30 p.m. daily. Exceptions: The Office will be

- closed for Labor Day weekend, including the Friday prior to. **Awards not claimed by Sept. 8, 2017** will be considered a donation and will revert back to the Western Idaho Fair general fund.
4. **Release:** Monday, Aug. 28-10:00 a.m. to 7:00 p.m. **In no case may exhibits be removed before 10:00 a.m. Monday, Aug. 28.** Exhibits which are not claimed within one week after the close of the fair will be considered to have been abandoned and will be disposed of as the Manager of the Fair sees fit.  
**Exhibitors must present claim checks** corresponding with entry tags when claiming exhibits. Exhibits must not be removed without the Superintendent or assistants being present to check out entries.
5. **Additional Rules:** Exhibitors are requested to read the General Rules and regulations in the front of this book/website. Department Rules supersede General Rules. **See other entry rules under each division.** All exhibits will be under the control and direction of the Department Superintendent. Every precaution will be taken to insure the safety of the exhibits, but the exhibitor assumes all responsibility in case of loss or theft and **in no case will the management of the Western Idaho Fair or the Superintendent be held responsible. Anytime after judging, the Superintendent shall have the right to remove any exhibit which has become unsightly.**

## SPECIAL AWARDS

Thank you to all sponsors of special awards.

### SWEEPSTAKES AWARDS

1. **Cake and Cupcake Decorating Sweepstakes Award.** The Western Idaho Fair will award a Sweepstakes plaque, rosette and \$25. The award will be based on total points in classes 1-14. First Place in each class is 4 points; Second Place is 3 points; Third Place is 2 points and Honorable Mention is 1 point. The number of points earned in each class will be multiplied by the number of entries in the class.
2. **Baked Foods and Confections Sweepstakes Award.** The Western Idaho Fair will award a Sweepstakes plaque, rosette and \$25 and the **Amalgamated Sugar Company LLC** will award one 25 pound bag of White Satin Sugar. The award will be based on total points in classes 15-113. First Place in each class is 4 points; Second Place is 3 points; Third Place is 2 points and Honorable Mention is 1 point. The number of points earned in each class will be multiplied by the number of entries in the class.
3. **Food Preservation Sweepstakes Award.** The Western Idaho Fair will award a Sweepstakes plaque, rosette and \$25 and the **Amalgamated Sugar Company LLC** will award one 25 pound bag of White Satin Sugar. The award will be based on total points in classes 114-287. First Place in each class is 4 points; Second Place is 3 points; Third Place is 2 points and Honorable Mention is 1 point. The number of points earned in each class will be multiplied by the number of entries in the class.



### KITCHEN CRAFT AWARDS

Sponsored by: **Kitchen Craft Cookware**

1. **The ‘Stars, Stripes and Fair Delights’ Cookie Box Award** (class 89) premiums are awarded by Kitchen Craft to three (3) placing winners and three (3) honorable mention winners.
2. A set of **Kitchen Craft Cookware** will be awarded to one winner who will be determined by a drawing from all **Best of Show** winners in the Culinary Department.
3. **Kitchen Craft** will award a food processor to the winner of a drawing of all First Place entrants in Division 4, Food Preservation.
4. **Kitchen Craft** will award a ‘First Time Canner’ award to the first time entrant in Division 4, Food Preservation, with the highest score. To compete for this award specify that you are a ‘first time canner’ on the entry form.



**Amalgamated Sugar**  
*Pure. Sweet. Grower-Owned.*

### THE AMALGAMATED SUGAR COMPANY, LLC AWARDS

1. **The Amalgamated Sugar Company, LLC** will award White Satin Sugar. Two twenty-five (25) pound bags will be awarded to sweepstakes winners (see left column) and one (1) ten pound bag will be awarded in each of the following six (6) categories: Pies (classes 90-99), Candy (classes 100-112), Canned Fruits (classes 137-164), Pickles (classes 212-226), Relishes and Sauces (classes 227-235) and Gift Boxes (classes 89, 113, 202, and 287). A drawing will be held from the First Place winners of each category.
2. **Candy and Gift Pack Award. The Amalgamated Sugar Company, LLC** will award First (25 pounds), Second (20 pounds) and Third (15 pounds) prizes in each of the classes Candy Box (class 113) and Fruit Gift Box (class 202) Prizes will be in the form of gift bags.

Entries must be made with **Amalgamated Sugar Company, LLC** products and include proof of purchase or empty packaging. Qualifying brand names: White Satin, Winco, Supervalu (Essential Everyday™), Fred Meyer, Kroger-P\$ST, Western Family, Albertsons/Safeway-Signature Kitchens.

For 120 years, The Amalgamated Sugar Company LLC has been proudly producing sugar from sugarbeets grown in the Pacific Northwest. Owned by a cooperative of 750+ sugarbeet growers, Amalgamated Sugar is the second largest refiner and processor of sugarbeet sugar in the United States. Amalgamated Sugar operates three processing plants located in Nampa, Paul, and Twin Falls, Idaho, as well as a brown sugar production facility in Nyssa, Oregon.

*Sugar...The Natural Sweetener...Only 15 calories per teaspoon.*

### DECORATED CAKES

The Western Idaho Fair will award a **People’s Choice of the Day** rosette and \$5 to the decorated cake or cupcake entry, Amateur or Professional Division, which has received the most votes from Fair visitors for that day. Any entry may only win one time.



### BALL® FRESH PRESERVING AWARD

Sponsored by: **Ball® & Kerr® Fresh Preserving Products** Jarden Home Brands marketers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today’s fresh preserving (canning) enthusiasts in the Food Preservation Division. Awards for 1<sup>st</sup> and 2<sup>nd</sup> place will be presented to individuals whose home canned entry is selected the best in the category.

A panel of judges will select the two best entries for the Vegetables (classes 114-123 & 203-211), Fruit (classes 137-164), Soft Spreads, Jams, Jellies, Fruit Butters, Conserves, Marmalades and Preserves (classes 165-201), and Pickles (classes 212-226) categories. Entries must be preserved in Ball® Jars and sealed with Ball® Lids and Bands specially designed for home canning, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands specially designed for home canning. In addition, entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

1. The entries from each category honored with the First Place award will receive two (2) five dollar (\$5) coupons for Ball®

**WILTON ENTERPRISES, INC. AWARD**  
**Cake Decorating Award**  
 and  
**Cupcake Decorating Award**  
 Sponsored by: **Wilton Enterprises, Inc.**



1. The **Best of Show** winner in the Amateur Division both in cake decorating and in cupcake decorating will receive a Color Right Food Coloring System
2. The **Reserve Best of Show** winner in the Amateur Division both in the cake decorating and in cupcake decorating will receive a Quick Tips Guide.



**BREAD AWARD**

Sponsored by: **Boise Co-op**

888 W. Fort St. Boise and 2350 N. Eagle Rd. Meridian

The **Boise Co-op**, will award twenty-five (25) pounds of flour to each of two (2) winners who will be determined by a drawing from all First Place entries **which contain wheat** in Breads (classes 15-51).



**IDAHO WHEAT GROWERS AWARD**

The **Idaho Wheat Commission** will award \$50 to each of two (2) winners who will be determined by a drawing from all First Place entries **which contain wheat** in Breads (classes 15-51). To be eligible for this award, you must win first place in one or more classes 15-51 AND **submit a complete recipe** by noon Friday, August 18. Recipe may be delivered to the culinary department in person or emailed to [culinary.wif@gmail.com](mailto:culinary.wif@gmail.com)

**PIE AWARDS**

1. **Phyllis A. Hill Memorial Award:** \$25 will be awarded to the best cherry pie entry (Class 93).
2. The **Western Idaho Fair** will award \$25 to one winner who will be determined by a drawing from all First Place entries in Pies (classes 90-99).

**CANDY AWARD**

The **Western Idaho Fair** will award \$25 to one winner who will be determined by a drawing from all First Place entries in Candy (classes 100-112).

**FARM TO TABLE AWARD**

The Treasure Valley Food Coalition will give a \$50 “Farm to Table” award to the exhibitor who has the highest average scores on food which has been entered in both the Culinary Department and the Agriculture Department, i.e. green beans entered in Agriculture, canned green beans entered in Culinary; raspberries entered in Agriculture, raspberry jam entered in Culinary; cucumbers entered in Agriculture, cucumber pickles entered in Culinary; fresh basil entered in Agriculture, dried basil entered in Culinary. Entry is limited to 5 matching entries. Indicate your Farm to Table Entry(ies) on your entry form.

**SENIOR CITIZEN AWARD**

The **Western Idaho Fair** will award \$10 prizes, one each to three (3) senior citizens (man or woman, 65 years or older) winning the most blue ribbons in Division 2 Baking: Breads (classes 15-51), Cakes and Cupcakes (classes 52-63) and Pies (classes 90-99). To compete for these awards be sure to provide your birth date on the entry form or when entering on line. In case of a tie, the award will be presented to the oldest exhibitor.

A **Best of Show** Rosette will be awarded to the overall highest scoring entry in class 89 Cookie Box, class 113 Candy Box, class 202 Gift Box and class 287 Variety Box.

**Other special awards** not listed above will be posted in the department.

**DIVISION 1**  
**DECORATED CAKES AND CUPCAKES**

**Cake and Cupcake Decorating – Professional**  
 (See entry information page 45, #1)

**Note: May use Styrofoam or cardboard forms, etc., as only decorating will be judged.**

**Classes 1-7 are eligible for Special Awards.**

**PREMIUMS:** 1<sup>st</sup>-\$14.00 2<sup>nd</sup>-\$12.00 3<sup>rd</sup>-\$10.00

<b>Cake and Cupcake Decorating Score Card</b>	
General appearance .....	45%
Workmanship .....	30%
Neatness .....	25%
Total .....	100%

1. Cake, decorated, animal or figure
  2. Cake, decorated, humorous
  3. Cake, decorated, special event
  4. Cake, decorated, tiered, not over 3 tiers
  5. Cake, decorated with the Fair Theme ‘**Stars, Stripes and Fair Delights**’
  6. Cupcakes, decorated (4)
  7. Gingerbread house, decorated
- Best of Show** ..... **Rosette**

**Cake and Cupcake Decorating – Amateur**

**Note: May use Styrofoam or cardboard forms, etc., as only decorating will be judged.**

**Classes 8-14 are eligible for Special Awards.**

**PREMIUMS:** 1<sup>st</sup>-\$12.00 2<sup>nd</sup>-\$10.00 3<sup>rd</sup>-\$8.00

<b>Cake and Cupcake Decorating Score Card</b>	
General appearance .....	45%
Workmanship .....	30%
Neatness .....	25%
Total .....	100%

8. Cake, decorated, animal or figure
  9. Cake, decorated, humorous
  10. Cake, decorated, special event
  11. Cake, decorated, tiered, not over 3 tiers
  12. Cake, decorated with the Fair Theme ‘**Stars, Stripes and Fair Delights**’
  13. Cupcakes, decorated (4)
  14. Gingerbread house, decorated
- Best of Show** ..... **Rosette**

## DIVISION 2 – BAKED FOODS

**Bread** entries will be displayed on Western Idaho Fair trays. Entries in Classes 15-51 that contain wheat are eligible for the Boise Co-op Award and the Idaho Wheat Grower's Award. Use of Bread Machines is permitted only in Classes 49 - 51.

**PREMIUMS:** 1<sup>st</sup>-\$6.00 2<sup>nd</sup>-\$5.00 3<sup>rd</sup>-\$4.00

### Bread Score Card

Flavor.....	20%
Texture: even, no tunnels.....	20%
General appearance: size, volume and shape.....	20%
Crust: medium to deep brown, thicker than cake crust.....	20%
Crumb firm: moist, not gummy, holds together.....	20%
Total.....	100%

**Quick Breads** (Baking Powder) (Suggested size for loaves: mini-loaves – 4"x2"x2". Less waste and easier display).

#### Class:

15. Biscuits, baking powder (4)
16. Biscuits, any other (4)
17. Bread, banana
18. Bread, berry, named
19. Bread, chocolate
20. Bread, any citrus, named
21. Bread, pumpkin
22. Bread, zucchini
23. Bread, any fruit, vegetable, and/or nut, named
24. Bread, quick, any gluten free
25. Coffee cake
26. Corn bread, plain 2 1/2" squares (4)
27. Corn bread with extras—cheese,peppers,etc., 2 1/2" squares(4)
28. Muffins, banana, no nuts (4)
29. Muffins, berry, named (4)
30. Muffins, chocolate, no nuts (4)
31. Muffins, poppy seed, no nuts (4)
32. Muffins, any fruit, vegetable and/or nut, named (4)
33. Muffins, any other, gluten free, named (4)
34. Scones (4)

**Best of Show** ..... Rosette

**Yeast Breads** (Suggested Size for loaves—8"x4"x2" or 9"x5"x3")

35. Bread, white
36. Bread, whole wheat
37. Bread, French
38. Bread, potato 
39. Bread, sweet, named
40. Bread, containing cheese, herbs, or vegetables, etc.
41. Bread, any other, named
42. Rolls, dinner, white (4)
43. Rolls, dinner, whole wheat (4)
44. Rolls, dinner, any other, named (4)
45. Rolls, sweet rolls, named (4)
46. Bread or (4) rolls, gluten free
47. Bread or (4) rolls, sour dough
48. Bagels, any (4)
49. Bread machine loaf, white
50. Bread machine loaf, whole wheat
51. Bread machine loaf, other, named

**Best of show** ..... Rosette



**Cakes and Cupcakes** will be displayed on Western Idaho Fair trays.

**PREMIUMS:** 1<sup>st</sup>-\$7.00 2<sup>nd</sup>-\$6.00 3<sup>rd</sup>-\$5.00

### Cake and Cupcake Score Card

Appearance outside .....	40%
Flavor .....	35%
Appearance inside .....	25%
Total .....	100%

### Cooked or Uncooked Icing Score Card

Flavor .....	45%
Consistency .....	30%
General appearance, color .....	15%
Smoothness .....	10%
Total .....	100%

**Cakes** All cakes must be whole, not over 10 inches in diameter and not a sheet cake. Cakes will be cut in half at the time of entry and exhibitor will take back the half not entered.

**No cheese or ice cream cakes will be accepted.**

#### Class:

52. Cake, angel food, not iced
53. Cake, carrot, layers, iced
54. Cake, any chocolate, layers, iced
55. Cake, with fruit or vegetable, named, iced if appropriate
56. Cake, pound cake, not iced
57. Cake, white, layers, iced
58. Cake, any other, iced if appropriate, named
59. Cake, gluten free, iced if appropriate, named

**Best of Show** ..... Rosette

**Cupcakes** One entry is four (4) standard size cupcakes. You may use paper baking cups, but cupcakes must not be iced except for class 62.

60. Cupcakes, white
61. Cupcakes, chocolate
62. Cupcakes, any iced decorated pretty and yummy! 
63. Cupcakes, any other named

**Best of Show** ..... Rosette

**Cookies** Four (4) cookies constitute an exhibit. Entries will be displayed on Western Idaho Fair trays.

**PREMIUMS:** 1<sup>st</sup>-\$6.00 2<sup>nd</sup>-\$5.00 3<sup>rd</sup>-\$4.00

### Cookie Score Card

Flavor: natural flavor of ingredients, no off flavor.....	35%
Texture, characteristic of type .....	35%
General appearance .....	30%
Total .....	100%

#### Bar Cookies (4)

64. Brownies, chocolate
65. Brownies, any other, named
66. Bars, fruit or nut, named
67. Bars, lemon
68. Bars, oatmeal
69. Bars, any other, named

**Best of Show** ..... Rosette

#### Drop Cookies (4)

70. Drop cookies, chocolate chip, with or without nuts
71. Drop cookies, chip, other than chocolate
72. Drop cookies, chocolate
73. Drop cookies, fruit and/or nut, any kind, named
74. Drop cookies, macaroons
75. Drop cookies, raisins
76. Drop cookies, oatmeal

- 77. Drop cookies, pumpkin
  - 78. Drop cookies, zucchini
  - 79. Drop cookies, any other, named
  - 80. Drop cookies, gluten free, named
- Best of Show** .....Rosette

**Shaped, Rolled, Refrigerator Cookies (4)**

- 81. Cookies, gingersnaps
  - 82. Cookies, filled, fruit, nut and/or jam, named
  - 83. Cookies, peanut butter
  - 84. Cookies, pressed (spritz)
  - 85. Cookies, snicker doodles
  - 86. Cookies, sugar cut out, decorated 
  - 87. Cookies, sugar plain
  - 88. Cookies, any other shaped, rolled and/or refrigerator, named
- Best of Show** .....Rosette

**‘Stars, Stripes and Fair Delights’ Cookie Box**

Sponsored by Kitchen Craft

**PREMIUMS:** 1<sup>st</sup>-\$17.00 2<sup>nd</sup>-\$12.00 3<sup>rd</sup>-\$7.00

Three (3) Honorable Mention - \$5 Each

- 89. **‘Stars, Stripes and Fair Delights’ Cookie Box - Recipes and samples must accompany entry.**

The Cookie Box must be decorated with the Fair Theme ‘Stars, Stripes and Fair Delights’. It must contain at least four (4) different varieties from classes 64-88 with enough of each variety for an attractive display. Container should be open and each variety visible. Cover top of container with clear plastic wrap. Place one of each kind of cookie in a clear plastic bag with the recipe and attach to the box. The judges do not want to open the box and disturb the display. Judging will be 70% for cookie appearance, texture (characteristic of type) and flavor and 30% for the box theme and design.

**Amateur pie bakers only. Pies must not be baked in foil pans.** No cream or pumpkin pies will be accepted.

**PREMIUMS:** 1<sup>st</sup>-\$8.00 2<sup>nd</sup>-\$7.00 3<sup>rd</sup>-\$6.00

Pie Score Card	
<b>Crust</b>	
Flavor:.....	20%
pleasing, not too bland or highly seasoned	
Texture: flaky, tender, not soggy or doughy .....	15%
General appearance.....	15%
even golden brown color, top crust attractively designed	
<b>Filling</b>	
General appearance.....	25%
good proportion between crust and filling, fruit properly thickened, no excessive thickening agent	
Flavor: typical for type of filling.....	25%
Total.....	100%

**Pies** must be whole and have two crusts except as noted. Either 7”, 8” or 9” pie baked in clear glass plates is suggested.

- 90. Pie, apple
  - 91. Pie, berry, any kind, named
  - 92. Pie, blueberry
  - 93. Pie, cherry – see Special Awards for Phyllis A. Hill Memorial Award
  - 94. Pie, mincemeat
  - 95. Pie, nut, any kind, named (may be single crust)
  - 96. Pie, peach
  - 97. Pie, two fruit, any kind, named
  - 98. Pie, two or more berry, any kind, named
  - 99. Pie, any other fruit, not listed above, named
- Best of Show** .....Rosette

**DIVISION 3 – CANDY**

**Amateur candy makers only.** One entry is six (6) pieces unless otherwise noted. Entries will be displayed on Western Idaho Fair trays.

**PREMIUMS:** 1<sup>st</sup>-\$7.00 2<sup>nd</sup>-\$6.00 3<sup>rd</sup>-\$5.00

Candy Score Card	
Flavor: blended, high quality, pleasing .....	30%
Texture: crystalline – velvety and smooth	
non-crystalline – smooth .....	30%
Consistency: crystalline-firm, not hard or soft	
non-crystalline – holds shape, no crystals .....	25%
Appearance: appropriate color, size and shape .....	15%
Total .....	100%

- 100. Caramels
- 101. Chocolates, dipped, any kind
- 102. Chocolate truffles
- 103. Divinity
- 104. English toffee
- 105. Fudge, chocolate
- 106. Fudge, peanut butter
- 107. Fudge, white
- 108. Mints, uncooked
- 109. Nut clusters
- 110. Nut brittle
- 111. Candy, any other kind, named
- 112. Nuts, sugared or candied, ½ cup

**Best of Show** .....Rosette

**‘Stars, Stripes and Fair Delights’ Candy Box**

Sponsored by Amalgamated Sugar Company LLC

**PREMIUMS:** 1<sup>st</sup>-\$10.00 2<sup>nd</sup>-\$8.00 3<sup>rd</sup>-\$6.00

- 113. **‘Stars, Stripes and Fair Delights’ Candy Box – Recipes and samples must accompany entry.**

The Candy Box must be decorated with the Fair Theme ‘Stars, Stripes and Fair Delights’. Entries must be made with Amalgamated Sugar Company LLC products and include proof of purchase or empty packaging. (See page 46 for more details). It must contain at least four (4) different varieties from classes 100-112 with enough of each variety for an attractive display. Container should be open and each variety visible. Cover top of container with clear plastic wrap. Place one of each kind of candy in a clear plastic bag with the recipe and attach to the box. The judges do not want to open the box and disturb the display. Judging will be 70% for candy appearance, texture (characteristic of type) and flavor, 30% for box theme and design.

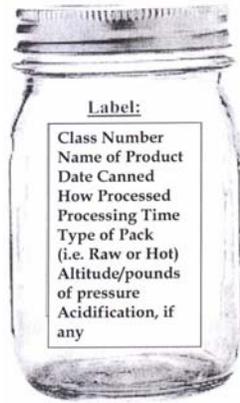
**DIVISION 4 – FOOD PRESERVATION**

Fruits, Vegetables, Meats, Fish, Fowl, Jams, Jellies, Fruit Butters, Conserves, Preserves, Marmalades, Pickles, Relish, Sauces, Dried Foods and Vinegars and Oils.

**All canned foods must have been processed within the last 12 months** and be sealed in standard CLEAR canning jars with 2 piece lid (seal and ring). Note jar sizes in each section: 8 oz. – Half Pint; 12 oz. – ¾ Pint; 16 oz. – Pint; 32 oz. – Quart. Items which have been shown at previous fairs are not eligible. Paraffin seals are not considered safe for canning so entries with paraffin seals will not be accepted. **Entries with material or decoration on top of the jar will not be accepted.**

**Each jar must be neatly labeled, giving:**

- Class number
- Name of the product
- Date canned
- How processed (water bath, steam canner or pressure canner)
- Processing time
- Type of pack (raw or hot)
- Acidification, if any
- Altitude
- Pounds of pressure if applicable.



Altitude in the Treasure Valley is approximately 2800 feet.

**Canned Food Judging Criteria**

Entries will be judged by up-to-date standards as approved by the University of Idaho Cooperative Extension Service. For more information go to the National Center for Home Preservation: [www.nchfp.uga.edu](http://www.nchfp.uga.edu) for judging standards and safe preserving guidelines. For new *steam canning* guidelines go to [www.uwex.edu](http://www.uwex.edu) and search for steam canning. Judges reserve the right to open each jar. Judges will look for:

- Tightly sealed clean containers of the specified size neatly and properly labeled
- Uniform contents
- Color as nearly that of standard cooked product as possible
- Clear liquid that just covers product with no excess
- Jar free from indicated spoilage
- Jellies translucent with no crystals and proper quiver
- Meats properly trimmed

**ALTITUDE CHART**  
For Pressure Canning

	Altitude Feet	Weighted Gauge	Dial Gauge
If you are preserving at	0 - 1,000	10	11
an altitude higher than	1,001 - 2,000	15	11
1,000 feet above sea	2,001 - 4,000	15	12
level, adjust pressure	4,001 - 6,000	15	13
pounds as indicated.	6,001 - 8,000	15	14
	8,001 - 10,000	15	15

**Pressure Canned Vegetables – ¾ Pint, Pint or Quart Jars**

**PREMIUMS:** 1<sup>st</sup>-\$5.00 2<sup>nd</sup>-\$4.00 3<sup>rd</sup>-\$3.00

Fancy pack vegetables with vertical or horizontal layering are not considered safe for home canning methods and will not be accepted. Some examples are whole asparagus, whole carrots and beans packed tightly upright. See Pressure Canner Altitude Adjustment Chart above.

- 114. Asparagus, cut
- 115. Beans, green or yellow
- 116. Beans, dried such as kidney or red
- 117. Beets, whole, cubed or diced
- 118. Carrots, sliced or diced
- 119. Potatoes, white, cubed or whole
- 120. Sauce, any, **not** tomato, named
- 121. \*Tomatoes, stewed

- 122. Vegetables, mixed, named
- 123. Vegetable, any other, named  
\*for water bath canned tomato products see classes 203-211  
**Best of Show** ..... Rosette

**Convenience Foods – Pressure Canned Meats, Fish, Fowl, Soup, Etc. – Half Pint, ¾ Pint, Pint or Quart Jars**  
**PREMIUMS:** 1<sup>st</sup>-\$5.00 2<sup>nd</sup>-\$4.00 3<sup>rd</sup>-\$3.00

- 124. Beef
- 125. Chicken
- 126. Fish (half pint or pint jars recommended for safety)
- 127. Pork
- 128. Turkey
- 129. Wild Game
- 130. Meal in a jar (recipe must accompany entry) 
- 131. Meat stew, ingredients named
- 132. Minced meat
- 133. Spaghetti/pasta sauce with meat
- 134. Spaghetti/pasta sauce, no meat
- 135. Soup, any, ingredients named
- 136. Pressure canned, any other food, named  
**Best of Show** ..... Rosette

For the following water bath or steam canner preserved foods, be sure to adjust processing times according to the altitude chart below:

**ALTITUDE CHART**  
For Boiling Water Processing

If you are preserving at an	Altitude Feet	Increase Processing Time
altitude higher than 1,000	1,001-3,000	5 minutes
feet above sea level, adjust	3,001-6,000	10 minutes
boiling water processing	6,001-8,000	15 minutes
time as indicated.	8,001-10,000	20 minutes

**Canned Fruit – ¾ Pint, Pint or Quart Jars**

**PREMIUMS:** 1<sup>st</sup>-\$5.00 2<sup>nd</sup>-\$4.00 3<sup>rd</sup>-\$3.00

- 137. Apples, sliced
- 138. Apples, spiced
- 139. Applesauce
- 140. Apricots
- 141. Berries, wild
- 142. Berries, any other, named
- 143. Blackberries
- 144. Cherries, maraschino
- 145. Cherries, pie
- 146. Cherries, sweet, light
- 147. Cherries, sweet, dark
- 148. Cranberry sauce, whole or jellied 
- 149. Nectarines
- 150. Peaches
- 151. Pears
- 152. Fruit, any other, named
- 153. Juice, apple
- 154. Juice, grape
- 155. Juice, fruit, any other, named
- 156. Nectar, any fruit nectar, named
- 157. Syrup, berry, any, named
- 158. Syrup, fruit, any, named
- 159. Syrup, any other, named
- 160. Pie filling, apple

- 161. Pie filling, cherry
- 162. Pie filling, peach
- 163. Pie filling, any berry, named
- 164. Pie filling, any other fruit, named

**Best of Show** .....Rosette

**Soft Spreads, Jams, Jellies, Fruit Butter, Conserves,  
Marmalades and Preserves  
Half Pint, ¾ Pint or Pint Jars**

**PREMIUMS:** 1<sup>st</sup>-\$5.00 2<sup>nd</sup>-\$4.00 3<sup>rd</sup>-\$3.00

All entries must be processed in boiling water canner. The inversion method is **NOT** acceptable. If your recipe **DOES NOT** include pectin, please include recipe.

**Jams**

- 165. Jam, apricot
- 166. Jam, apricot-pineapple
- 167. Jam, blackberry
- 168. Jam, blueberry
- 169. Jam, cherry
- 170. Jam, huckleberry
- 171. Jam, peach
- 172. Jam, pear
- 173. Jam, plum
- 174. Jam, raspberry
- 175. Jam, strawberry
- 176. Jam, strawberry-rhubarb
- 177. Jam, wild berry, any, named
- 178. Jam, combination of 2 or more fruits/veggies, named
- 179. Jam, sugar free, named
- 180. Jam, any other, named

**Best of Show** .....Rosette

**Jellies**

- 181. Jelly, apple
- 182. Jelly, blackberry
- 183. Jelly, cherry
- 184. Jelly, currant
- 185. Jelly, grape
- 186. Jelly, pepper
- 187. Jelly, plum
- 188. Jelly, raspberry
- 189. Jelly, strawberry
- 190. Jelly, wild berry, any, named
- 191. Jelly, any wine, named
- 192. Jelly, combination of 2 or more fruits/veggies, named
- 193. Jelly, sugar free, named
- 194. Jelly, any other, named

**Best of Show** .....Rosette

**Fruit Butters, Conserves, Marmalades and Preserves**

- 195. Fruit Butter, apple
- 196. Fruit Butter, any other, named
- 197. Conserve, any, named
- 198. Marmalade, orange
- 199. Marmalade, any other, named
- 200. Preserves, strawberry
- 201. Preserves, any other, named

**Best of Show** .....Rosette



**Sweet Fruits Gift Box**

Sponsored by: **Amalgamated Sugar Company, LLC**

**PREMIUMS:** 1<sup>st</sup>-\$10.00 2<sup>nd</sup>-\$9.00 3<sup>rd</sup>-\$7.00

**202. Sweet Fruits Gift Box.**

Entries must be made with **Amalgamated Sugar Company, LLC** products and include proof of purchase or empty packaging. (See page 46 for more details). The Gift Box should be displayed as a gift in any type unsealed container. It must contain at least four (4) different varieties of canned goods from classes 137-201 with enough jars for an attractive display. All jars should be labeled the same as for entries in the Food Preservation division. Judging will be based on quality of preserved foods and presentation. Judges reserve the right to open each jar.

**Tomatoes – Half Pint, ¾ Pint, Pint or Quart Jars**

**PREMIUMS:** 1<sup>st</sup>-\$5.00 2<sup>nd</sup>-\$4.00 3<sup>rd</sup>-\$3.00

- 203. \*Tomatoes, whole or cut, canned in water
- 204. \*Tomatoes, whole or cut, canned in their own juice
- 205. \*Tomato juice
- 206. \*Tomato ketchup
- 207. \*Tomato paste
- 208. \*Tomato sauce
- 209. Tomato soup (recipe must accompany entry)
- 210. Salsa, tomato (recipe must accompany entry)
- 211. Sauce, chili



\*List type and amount of acidification on label  
For pressure canned tomato products see classes 114-136

**Best of Show** .....Rosette

**Pickles – Half Pint, ¾ Pint, Pint or Quart Jars**

**PREMIUMS:** 1<sup>st</sup>-\$5.00 2<sup>nd</sup>-\$4.00 3<sup>rd</sup>-\$3.00

- 212. Pickles, asparagus, cut or whole, loosely packed
- 213. Pickles, beet, sliced or small whole
- 214. Pickles, bean, dilled, cut or whole, loosely packed
- 215. Pickles, bread and butter
- 216. Pickles, carrots, sliced or small whole
- 217. Pickles, cucumber, dill, sliced or small whole
- 218. Pickles, cucumber, dill-kosher, sliced or small whole
- 219. Pickles, cucumber, sweet, sliced or small whole
- 220. Pickles, peppers, hot
- 221. Sauerkraut
- 222. Pickles, zucchini
- 223. Pickles, any two combined vegetables, named
- 224. Pickles, mixed vegetables, named
- 225. Pickles, any other vegetable, named
- 226. Pickles, any other, named

**Best of Show** .....Rosette

**Relishes and Sauces – Half Pint, ¾ Pint or Pint Jars**

**PREMIUMS:** 1<sup>st</sup>-\$5.00 2<sup>nd</sup>-\$4.00 3<sup>rd</sup>-\$3.00

- 227. Relish, corn
- 228. Relish, green tomato, (Piccalilli)
- 229. Relish, sweet pickle
- 230. Relish, zucchini
- 231. Relish, any other, named
- 232. Sauce, barbecue
- 233. Sauce, any **not** tomato, named
- 234. Salsa, any **not** tomato, named (**recipe must accompany entry**)
- 235. Chutney, any, named

**Best of Show** .....Rosette

**Dried Foods – Half Pint Jars**  
**PREMIUMS:** 1<sup>st</sup>-\$5.00 2<sup>nd</sup>-\$4.00 3<sup>rd</sup>-\$3.00

Entry must be ¾ **cup** of product (unless otherwise noted) displayed in a standard clear half pint jar with a screw type lid or ring and lid, not sealed. **Each jar must be neatly labeled**, giving the name of the product, date dried, pre-treatment, (if any), drying method (oven, sun, dehydrator) and total drying time.

<b>Dried Foods Score Card</b>	
Appearance, uniform size, shape, free from mold, color appropriate for product.....	30 %
Flavor and odor characteristic of product .....	30 %
Product texture, fruit and vegetables brittle or pliable as applies to food; herbs crumbly.....	20 %
Appropriate dryness, lacking stickiness.....	10 %
Complete label information on half pint jar.....	10 %
Total .....	100 %

- 236. Fruits, apples
  - 237. Fruits, apricots
  - 238. Fruits, bananas
  - 239. Fruits, any berries, named
  - 240. Fruits, cherries
  - 241. Fruits, grapes (raisins)
  - 242. Fruits, kiwi
  - 243. Fruits, peaches
  - 244. Fruits, plums (prunes)
  - 245. Fruits, strawberries
  - 246. Fruits, any other, named
  - 247. Fruit leather, enough 1” pieces to fill a half pint jar
  - 248. Herb, basil
  - 249. Herb, chives
  - 250. Herb, culinary lavender
  - 251. Herb, marjoram
  - 252. Herb, common mint
  - 253. Herb, spearmint
  - 254. Herb, any other mint, named
  - 255. Herb, oregano
  - 256. Herb, parsley
  - 257. Herb, rosemary
  - 258. Herb, sage
  - 259. Herb, tarragon
  - 260. Herb, thyme
  - 261. Herb, any other, named
  - 262. Meat jerky, named, enough 1” pieces to fill a ½ pint jar
  - 263. Nuts, shelled, named
  - 264. Seeds, any edible, named
  - 265. Vegetables, carrots
  - 266. Vegetables, celery
  - 267. Vegetables, mushrooms
  - 268. Vegetables, onions
  - 269. Vegetables, sweet pepper
  - 270. Vegetables, hot pepper
  - 271. Vegetables, potatoes
  - 272. Vegetables, soup mix
  - 273. Vegetables, tomatoes
  - 274. Vegetables, zucchini
  - 275. Vegetables, any other, named
- Best of Show** ..... **Rosette**

**Vinegars and Oils – Half Pint, ¾ Pint, Pint or Quart Jars**  
**PREMIUMS:** 1<sup>st</sup>-\$5.00 2<sup>nd</sup>-\$4.00 3<sup>rd</sup>-\$3.00

Entry must be in a standard clear canning jar with a screw type lid or ring and lid, not sealed. **Each jar must be neatly labeled**, giving the date made, list of ingredients and type and percent (%) of vinegar or type of oil used.

<b>Vinegar &amp; Infused Oil Score Card</b>	
Pack: Good proportion of liquid and add-ins, liquid covers all add-ins, no floating ingredients.....	25 %
Liquid: clear, bright, no artificial coloring, no cloudiness.....	25 %
Size, shape and color of add-ins: natural color, attractive uniform .....	15 %
Container properly labeled: clean, clear, standard canning jar, percent (%) of vinegar used, type of oil used .....	15 %
Flavor/smell: pleasing, fresh, no mustiness or yeasty odor.....	10 %
Texture: herbs and/or fruit fresh.....	10 %
Total.....	100 %

- 276. Vinegar, herbs only
  - 277. Vinegar, herbs and spices
  - 278. Vinegar, herbs and vegetables
  - 279. Vinegar, citrus
  - 280. Vinegar, raspberry
  - 281. Vinegar, any other berry, named
  - 282. Vinegar, any other fruit, named
  - 283. Vinegar, any edible floral
  - 284. Vinegar, any other combination, named
  - 285. Vinegar, any other, named
  - 286. \*Oil, infused, named, site research based recipe
- \*For more information on infused oil go to:  
 Clemson.edu/research/infused oil
- Best of Show** ..... **Rosette**

**‘Stars, Stripes and Fair Delights’ Variety Box**  
**PREMIUMS:** 1<sup>st</sup>-\$12.00 2<sup>nd</sup>-\$10.00 3<sup>rd</sup>-\$8.00

287. **“Stars, Stripes and Fair Delights” Variety Box.**  
 Container should be decorated with the Fair Theme **‘Stars, Stripes and Fair Delights’**. It should contain at least five (5) entries from classes 203-286. Any assortment may be used. Jars should be labeled the same as for entries in the Food Preservation division, including the name of the product, date made, time of processing or drying, including recipe if appropriate. Entries will be judged on the quality, variety and presentation of the foods.

**For questions or further information about the Culinary Department entries send an email to [culinary.wif@gmail.com](mailto:culinary.wif@gmail.com)**