

Department 18 CULINARY

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
AUGUST	13 11:00-7:00 Entry Day – South Expo	14 11:00-7:00 Entry Day – South Expo	15 9:00 Judging	16	17 Fair Opens 12:30-8:30 Food Safety Advisor	18 12:30-8:30 Food Safety Advisor
19 12:30-8:00 Food Safety Advisor	20 3-8 Food Safety Advisor	21 Noon-8:00 Premium Payout 3-8 Food Safety Advisor	22 Noon-8:00 Premium Payout 3-8 Food Safety Advisor	23 Noon-8:00 Premium Payout 3-8 Food Safety Advisor	24 Noon-8:00 Premium Payout 12:30-8:30 Food Safety Advisor	25 Noon-8:00 Premium Payout 12:30-8:30 Food Safety Advisor
26 Noon-8:00 Premium Payout 12:30-8:30 Food Safety Advisor 9:00 Fair Closes	27 10:00-7:00 All Items are released, Premium Payout	Aug. 28-30 & Sept 4-7 9:00-4:30 All Premium Payout	University of Idaho Food Safety Advisors 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

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. 13 or Tuesday, Aug. 14 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 9.**
b) Then bring your **entries** to the Fairgrounds on **Aug. 13 or Aug. 14** from 11:00 a.m. to 7:00 p.m.
- OR 2.** a) Enter online by **Aug. 9** at 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. 13 or Aug. 14** 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. 15 – 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. 21 through Aug. 26 from 12:00 noon to 8:00 p.m. and on Exhibit Release day, Monday, Aug. 27 from 10:00 a.m. to 7:00 p.m. Starting Aug. 28 through Sept. 7, 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. 7, 2018** will be considered a donation and will revert back to the Western Idaho Fair general fund.
4. **Release:** Monday, Aug. 27-10:00 a.m. to 7:00 p.m. **In no case may exhibits be removed before 10:00 a.m. Monday, Aug. 27.** 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 15-118. 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 119-293. 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.

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**

Newell Brands Inc., 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 1st and 2nd 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 119-128 & 209-217), Fruit (classes 142-170), Soft Spreads, Jams, Jellies, Fruit Butters, Conserves, Marmalades and Preserves (classes 171-208),

and Pickles (classes 218-232) 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) six dollar (\$6) coupons for Ball® or Kerr™ Fresh Preserving Products and one (1) free (up to \$6 value) coupon for Ball® Pectin.
2. The entries from each category honored with the Second Place will receive one (1) six dollar (\$6) coupon for Ball® or Kerr™ Fresh Preserving Products and one (1) free (up to \$6 value) coupon for Ball® Pectin.



KITCHEN CRAFT AWARDS

Sponsored by: **Kitchen Craft Cookware**

1. **The 'The Sun, The Moon and The Steers' Cookie Box Award** (class 93) 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 94-103), Candy (classes 104-117), Canned Fruits (classes 142-170), Pickles (classes 218-232), Relishes and Sauces (classes 233-241) and Gift Boxes (classes 93, 118, 208, and 293). 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 118) and Fruit Gift Box (class 208) 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.

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 20-piece Beginning Buttercream Decorating Set.
2. The **Reserve Best of Show** winner in the Amateur Division both in the cake decorating and in cupcake decorating will receive a Color Swirl 3-Color Coupler Decorating Kit.



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 15-52).



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 15-52). To be eligible for this award, you must win first place in one or more classes 15-52 AND **submit a complete recipe** by noon Friday, August 17. Recipe may be delivered to the culinary department in person or emailed to culinary.wif@gmail.com

PIE AWARDS

1. **Phyllis A. Hill Memorial Award:** \$25 will be awarded to the best cherry pie entry (Class 97).
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 94-103).

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 104-118).

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 15-52), Cakes and Cupcakes (classes 53-64) and Pies (classes 94-103). 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.

CROP OF THE YEAR AWARD

The 2018 Crop of the Year is WHEAT. The Culinary Department will sponsor a Special Award of \$25 for the most original use of wheat (class 294). For this contest “wheat” includes any edible wheat product such as all-purpose flour, flours made from any type of wheat, wheat cereal, etc. The entry **MUST BE EDIBLE**. Consider appearance, taste, preparation method and visibility of wheat product.

A **Best of Show** Rosette will be awarded to the overall highest scoring entry in class 93 Cookie Box, class 118 Candy Box, class 208 Gift Box and class 293 Variety Box.

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

DIVISION 1
DECORATED CAKES AND CUPCAKES

Official Western Idaho Fair entry forms must be presented with items at time of entry. Entries must have been prepared within the previous 12 months. 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 exhibitor from scratch. NO MIXES. Only products of the “home kitchen” are eligible to compete. Items shown at previous fairs are not eligible.

Cake and Cupcake Decorating – Professional

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. (See more information on page 46.) You may use Styrofoam or cardboard forms, etc., as only decorating will be judged. Classes 1-7 are eligible for Special Awards, page 47.

PREMIUMS: 1st-\$14.00 2nd-\$12.00 3rd-\$10.00

Cake and Cupcake Decorating Score Card	
General appearance	45%
Workmanship	30%
Neatness	25%
Total	100%

Class:

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 ‘**The Sun, the Moon and the Steers**’
 6. Cupcakes, decorated (4)
 7. Gingerbread house, decorated
- Best of Show** **Rosette**

Cake and Cupcake Decorating – Amateur

You may use Styrofoam or cardboard forms, etc., as only decorating will be judged. Classes 8-14 are eligible for Special Awards, page 47.

PREMIUMS: 1st-\$12.00 2nd-\$10.00 3rd-\$8.00

Cake and Cupcake Decorating Score Card	
General appearance	45%
Workmanship	30%
Neatness	25%
Total	100%

Class:

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 ‘**The Sun, the Moon and the Steers**’
 13. Cupcakes, decorated (4)
 14. Gingerbread house, decorated
- Best of Show** **Rosette**

DIVISION 2
BAKED FOODS

Wheat is the 2018 Fair Crop of the Year. See information on page 48 about a special Crop of the Year Award.

Entries in Classes 15-52 that contain wheat are eligible for the Boise Co-op Award and the Idaho Wheat Grower’s Award page 48. Use of Bread Machines is permitted only in Classes 50-52. Entries will be displayed on Western Idaho Fair trays.

PREMIUMS: 1st-\$6.00 2nd-\$5.00 3rd-\$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

(not using yeast as leavening)

Suggested size for loaves: mini-loaves – 4”x2”x2”

Class:

15. Biscotti, (4 slices)
 16. Biscuits, baking powder (4)
 17. Biscuits, any other (4)
 18. Bread, banana
 19. Bread, berry, named
 20. Bread, chocolate
 21. Bread, any citrus, named
 22. Bread, pumpkin
 23. Bread, zucchini
 24. Bread, any fruit, vegetable, and/or nut, named
 25. Bread, quick, any gluten free
 26. Coffee cake
 27. Corn bread, plain 2 ½” squares (4)
 28. Corn bread with extras–cheese,peppers,etc., 2 ½” squares(4)
 29. Muffins, banana, no nuts (4)
 30. Muffins, berry, named (4)
 31. Muffins, chocolate, no nuts (4)
 32. Muffins, poppy seed, no nuts (4)
 33. Muffins, any fruit, vegetable and/or nut, named (4)
 34. Muffins, any other, gluten free, named (4)
 35. Scones (4)
- Best of Show** **Rosette**

Yeast Breads

(using yeast as leavening)

Suggested Size for loaves: 8"x4"x2" or 9"x5"x3"

Class:

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



Best of show Rosette

Cakes and Cupcakes

Official Western Idaho Fair entry forms must be presented with items at time of entry. Entries must have been prepared within the previous 12 months. 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 exhibitor from scratch. NO MIXES. Only products of the "home kitchen" are eligible to compete. Items shown at previous fairs are not eligible. Entries will be displayed on Western Idaho Fair trays.

PREMIUMS: 1st-\$7.00 2nd-\$6.00 3rd-\$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. Cake halves will be displayed on Western Idaho Fair trays. **Cakes that must be refrigerated (i.e. cheese cake, custard style cakes, cakes with whipped cream icing) or frozen will NOT be accepted.**

Class:

- 53. Cake, angel food, not iced
- 54. Cake, carrot, layers, iced
- 55. Cake, any chocolate, layers, iced

- 56. Cake, with fruit or vegetable, named, iced if appropriate
- 57. Cake, pound cake, not iced
- 58. Cake, white, layers, iced
- 59. Cake, any other, iced if appropriate, named
- 60. 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 63.

Class:

- 61. Cupcakes, white
- 62. Cupcakes, chocolate
- 63. Cupcakes, any iced decorated pretty and yummy!
- 64. 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: 1st-\$6.00 2nd-\$5.00 3rd-\$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)

Class:

- 65. Brownies, chocolate
- 66. Brownies, any other, named
- 67. Bars, fruit or nut, named
- 68. Bars, lemon
- 69. Bars, oatmeal
- 70. Bars, any other, named
- 71. Bars, any other, gluten free

Best of Show Rosette

Drop Cookies (4)

Class:

- 72. Drop cookies, chocolate chip, with or without nuts
- 73. Drop cookies, chip, other than chocolate
- 74. Drop cookies, chocolate
- 75. Drop cookies, fruit and/or nut, any kind, named
- 76. Drop cookies, macaroons
- 77. Drop cookies, raisin
- 78. Drop cookies, oatmeal
- 79. Drop cookies, pumpkin
- 80. Drop cookies, zucchini
- 81. Drop cookies, any other, named
- 82. Drop cookies, gluten free, named

Best of Show Rosette

Shaped, Rolled, Refrigerator Cookies (4)

Class:

- 83. Cookies, eclipse (celebrating 2017 eclipse)
- 84. Cookies, gingersnaps
- 85. Cookies, filled, fruit, nut and/or jam, named

- 86. Cookies, peanut butter
 - 87. Cookies, pressed (sprit)
 - 88. Cookies, snicker doodles
 - 89. Cookies, sugar cut out, decorated
 - 90. Cookies, sugar plain
 - 91. Cookies, any other shaped, rolled and/or refrigerator, named
 - 92. Cookies, any gluten free shaped, rolled and/or refrigerator, named 
- Best of Show** **Rosette**

'The Sun, The Moon and The Steers' Cookie Box
Sponsored by **Kitchen Craft**

PREMIUMS: 1st-\$17.00 2nd-\$12.00 3rd-\$7.00
Three (3) Honorable Mention - \$5 Each

Class:

93. **'The Sun, the Moon and the Steers Cookie Box. Recipes and samples must accompany entry.** The Cookie Box must be decorated with the Fair Theme **'The Sun, the Moon and the Steers.** It must contain at least four (4) different varieties from classes 65-92 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.

Pies

Amateur pie bakers only. Pies must not be baked in foil pans. Clear glass is preferred as judges can see pie bottom. No cream or pumpkin pies will be accepted. Pies must be whole and have two crusts except as noted. Either 7, 8 or 9 inch.

PREMIUMS: 1st-\$8.00 2nd-\$7.00 3rd-\$6.00

Pie Score Card	
Crust	
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	
Filling	
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%

Class:

- 94. Pie, apple
- 95. Pie, berry, any kind, named
- 96. Pie, blueberry
- 97. Pie, cherry – see Special Awards for Phyllis A. Hill Memorial Award
- 98. Pie, mincemeat
- 99. Pie, nut, any kind, named (may be single crust)

- 100. Pie, peach
 - 101. Pie, two fruits, any kind, named
 - 102. Pie, two or more berries, any kind, named
 - 103. Pie, any other fruit, not listed above, named
- Best of Show** **Rosette**

DIVISION 3
CANDY

Official Western Idaho Fair entry forms must be presented with items at time of entry. Entries must have been prepared within the previous 12 months. 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 exhibitor from scratch. **NO MIXES.** Only products of the “home kitchen” are eligible to compete. Items shown at previous fairs are not eligible. Entries will be displayed on Western Idaho Fair trays.

Amateur candy makers only.

PREMIUMS: 1st-\$7.00 2nd-\$6.00 3rd-\$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%

One entry is six (6) pieces unless otherwise noted.

Class:

- 104. Caramels
- 105. Chocolates, dipped, any kind
- 106. Divinity
- 107. English toffee
- 108. Fudge, chocolate
- 109. Fudge, peanut butter
- 110. Fudge, white
- 111. Fudge, any other, named 
- 112. Mints, uncooked
- 113. Nut clusters
- 114. Nut brittle
- 115. Truffles, any kind, named 
- 116. Candy, any other kind, named, incl. marshmallows 
- 117. Nuts, sugared or candied, ½ cup

Best of Show **Rosette**

'The Sun, the Moon and the Steers' Candy Box

Sponsored by **Amalgamated Sugar Company LLC**

PREMIUMS: 1st-\$10.00 2nd-\$8.00 3rd-\$6.00

Class:

118. **'The Sun, the Moon and the Steers' Candy Box. Recipes and samples must accompany entry.** The Candy Box must be decorated with the Fair Theme **'The Sun, the Moon and the Steers'.** Entries must be made with Amalgamated Sugar Company LLC products and include proof of purchase or empty packaging. (See page 47 for more details). It must contain at least four (4) different varieties from classes

104-117 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.

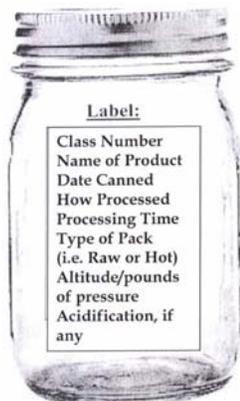
Official Western Idaho Fair entry forms must be presented with items at time of entry. Entries must have been prepared within the previous 12 months. Only one entry in a class will be accepted from any one person. Two or more exhibitors cannot combine entries. All preparation must be done by exhibitor from scratch. NO MIXES. Only products of the "home kitchen" are eligible to compete. Items shown at previous fairs are not eligible.

All canned foods must be sealed in standard CLEAR canning jars with 2 piece lid (seal and ring). Note: accepted jar sizes in each section: 8 oz. – Half Pint; 12 oz. – ¾ Pint; 16 oz. – Pint; 32 oz. – Quart. Paraffin seals are not considered safe for canning; entries with paraffin seals will not be accepted. **Entries with material or decoration on top of the jar will not be accepted. For preserved foods and first time canners, see Kitchen Craft Awards, page 47.**

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 for judging standards and safe preserving guidelines. For new **steam canning** guidelines go to 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: 1st-\$5.00 2nd-\$4.00 3rd-\$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.

Class:

- 119. Asparagus, cut
- 120. Beans, green or yellow
- 121. Beans, dried such as kidney or red
- 122. Beets
- 123. Carrots
- 124. Potatoes, any not mashed
- 125. Sauce, any, **not** tomato, named
- 126. *Tomatoes, stewed
- 127. Vegetables, mixed, named
- 128. Vegetable, any other, named

*for water bath canned tomato products see classes 209-217

Best of Show Rosette

Convenience Foods

Pressure Canned Meats, Fish, Fowl, Soup, Etc.

Half Pint, ¾ Pint, Pint or Quart Jars

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

Class:

- 129. Beef
- 130. Chicken
- 131. Fish (half pint or pint jars recommended for safety)
- 132. Pork
- 133. Turkey
- 134. Wild Game
- 135. Meal in a jar (recipe must accompany entry)
- 136. Meat stew, ingredients named
- 137. Mincemeat
- 138. Spaghetti/pasta sauce with meat
- 139. Spaghetti/pasta sauce, no meat
- 140. Soup, any, ingredients named
- 141. 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		
<i>For Boiling Water Processing</i>		
	Altitude Feet	Increase Processing Time
If you are preserving at an altitude higher than 1,000 feet above sea level, adjust boiling water processing time as indicated.	1,001-3,000	5 minutes
	3,001-6,000	10 minutes
	6,001-8,000	15 minutes
	8,001-10,000	20 minutes

Canned Fruit

¾ Pint, Pint or Quart Jars

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

Class:

- 142. Apples, sliced
- 143. Apples, spiced
- 144. Applesauce
- 145. Apricots
- 146. Berries, wild
- 147. Berries, any other, named
- 148. Blackberries
- 149. Boysenberries 
- 150. Cherries, maraschino
- 151. Cherries, pie
- 152. Cherries, sweet, light
- 153. Cherries, sweet, dark
- 154. Cranberry sauce, whole or jellied
- 155. Nectarines
- 156. Peaches
- 157. Pears
- 158. Fruit, any other, named
- 159. Juice, apple
- 160. Juice, grape

- 161. Juice, fruit, any other, named
- 162. Nectar, any fruit nectar, named
- 163. Syrup, berry, any, named
- 164. Syrup, fruit, any, named
- 165. Syrup, any other, named
- 166. Pie filling, apple
- 167. Pie filling, cherry
- 168. Pie filling, peach
- 169. Pie filling, any berry, named
- 170. 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: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

All entries must be processed in boiling water canner. The inversion method is **NOT** acceptable. Entries with paraffin seals will not be accepted.

Jams

Jams are thick, firm spreads made by cooking crushed or chopped fruit and sugar to the gelling point. They may be made without (long cooking traditional) or with pectin. If your recipe **DOES NOT** include pectin, please include recipe.

Class:

- 171. Jam, apricot
- 172. Jam, apricot-pineapple
- 173. Jam, blackberry
- 174. Jam, blueberry
- 175. Jam, cherry
- 176. Jam, huckleberry
- 177. Jam, peach
- 178. Jam, pear
- 179. Jam, plum
- 180. Jam, raspberry
- 181. Jam, strawberry
- 182. Jam, strawberry-rhubarb
- 183. Jam, wild berry, any, named
- 184. Jam, combination of 2 or more fruits/veggies, named
- 185. Jam, sugar free, named
- 186. Jam, any other, named



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

Jellies

Jellies are translucent spreads made from fruit or vegetable juices and (usually) pectin. They hold their shape yet spread easily.

Class:

- 187. Jelly, apple
- 188. Jelly, blackberry
- 189. Jelly, cherry
- 190. Jelly, currant
- 191. Jelly, grape
- 192. Jelly, pepper
- 193. Jelly, plum
- 194. Jelly, raspberry
- 195. Jelly, strawberry
- 196. Jelly, wild berry, any, named

- 197. Jelly, any wine, named
- 198. Jelly, combination of 2 or more fruits/veggies, named
- 199. Jelly, sugar free, named
- 200. Jelly, any other, named

Best of Show..... Rosette

Fruit Butters, Conserves, Marmalades and Preserves

Fruit butter is a thick, smooth spread with concentrated flavor. When finished, fruit butter will round on a spoon with no separation of liquid from fruit pulp.

Conserves are a combination of 2 or more fruits, cooked to a thick consistency, at or almost to the gelling point.

Marmalades contain small pieces of fruit and peel evenly suspended in a transparent jelly. Often citrus flavored.

Preserves are made with whole or large pieces of fruit cooked with sugar until the fruit becomes tender, plump and transparent. They vary in texture from thick, honey-like syrup to a very soft jelly. They do not retain their shape when spooned from the jar.

Class:

- 201. Fruit Butter, apple
- 202. Fruit Butter, any other, named
- 203. Conserve, any, named
- 204. Marmalade, orange
- 205. Marmalade, any other, named
- 206. Preserves, strawberry
- 207. Preserves, any other, named

Best of Show..... Rosette

Sweet Fruits Gift Box

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

PREMIUMS: 1st-\$10.00 2nd-\$9.00 3rd-\$7.00

Class:

- 208. **Sweet Fruits Gift Box.** Entries must be made with **Amalgamated Sugar Company, LLC** products and include proof of purchase or empty packaging. (See page 47 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 142-207 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: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

Class:

- 209. *Tomatoes, whole or cut, canned in water
- 210. *Tomatoes, whole or cut, canned in their own juice
- 211. *Tomato juice
- 212. *Tomato ketchup
- 213. *Tomato paste
- 214. *Tomato sauce
- 215. Tomato soup (recipe must accompany entry)
- 216. Salsa, tomato (recipe must accompany entry)
- 217. Sauce, chili

*List type and amount of acidification on label

For pressure canned tomato products see classes 126-128

Best of Show..... Rosette

Pickles

Half Pint, ¾ Pint, Pint or Quart Jars

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

Class:

- 218. Pickles, asparagus, loosely packed
- 219. Pickles, beet
- 220. Pickles, beans, dilled, loosely packed
- 221. Pickles, bread and butter
- 222. Pickles, carrots
- 223. Pickles, cucumber, dill
- 224. Pickles, cucumber, dill-kosher
- 225. Pickles, cucumber, sweet
- 226. Pickles, peppers, hot
- 227. Sauerkraut
- 228. Pickles, zucchini
- 229. Pickles, any two combined vegetables, named
- 230. Pickles, mixed vegetables, named
- 231. Pickles, any other vegetable, named
- 232. Pickles, any other, named

Best of Show..... Rosette

Relishes and Sauces

Half Pint, ¾ Pint or Pint Jars

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

Class:

- 233. Relish, corn
- 234. Relish, green tomato, (Piccalilli)
- 235. Relish, sweet pickle
- 236. Relish, zucchini
- 237. Relish, any other, named
- 238. Sauce, barbecue
- 239. Sauce, any **not** tomato, named
- 240. Salsa, any **not** tomato, named (**recipe must accompany entry**) **Tomato salsa is in class 216.**
- 241. Chutney, any, named

Best of Show..... Rosette

Dried Foods

Half Pint Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$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.

Dried Foods Score Card

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 %

Class:

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

Best of Show..... Rosette

Vinegars and Oils

Half Pint, ¾ Pint, Pint or Quart Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$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.

Vinegar & Infused Oil Score Card	
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 %

Class:

- 282.Vinegar, herbs only
- 283.Vinegar, herbs and spices
- 284.Vinegar, herbs and vegetables
- 285.Vinegar, citrus
- 286.Vinegar, raspberry
- 287.Vinegar, any other berry, named
- 288.Vinegar, any other fruit, named
- 289.Vinegar, any edible floral
- 290.Vinegar, any other combination, named
- 291.Vinegar, any other, named
- 292.*Oil, infused, named, site research based recipe

*For more information on infused oil go to:
Clemson.edu/research/infused oil

Best of Show Rosette

‘The Sun, the Moon and the Steers’ Variety Box

PREMIUMS: 1st-\$12.00 2nd-\$10.00 3rd-\$8.00

Class:

293. **‘The Sun, the Moon and the Steers’ Variety Box.**

Container should be decorated with the Fair Theme **‘The Sun, the Moon and the Steers’**. It should contain at least five (5) entries from classes 209-292. 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.

**Crop of the Year
\$25 Award**

Class:

294.A crop of the Year Award will be given for the most original creative use of wheat. Wheat includes any edible wheat product such as all-purpose flour, flours made from any type of wheat. Entry must be edible and should be no larger than 18 by 18 inches. Entries will be judged on appearance, taste, preparation method and visibility of wheat product.



For questions or further information about the Culinary Department entries send an email to culinary.wif@gmail.com