

## 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> 9:30 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> 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 10:00 Fair Closes	<b>28</b> 10:00-7:00 All Items are released, Premium Payout	<b>29 - Aug. 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.			



**SUPERINTENDENT:**  
C. Pat Cheatham  
Kuna, 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.

**ASSISTANT SUPERINTENDENT:**  
Terri Gillingham  
Boise, Idaho



### 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 8.**  
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. 8** at [www.idahofair.com](http://www.idahofair.com). Follow the link to Competitive Exhibits. There will be no charge to enter online unless a professional fee applies.  
b) Then bring your **entries** to the Fairgrounds on **Aug. 14 or Aug. 15** from 11:00 a.m. to 7:00 p.m.

**Absolutely no entries accepted after 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 – 9:30 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. 23 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, 2023,** 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 at 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 ensure 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 \$50. The award will be based on total points in classes 1-12. 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 \$50 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 13-117. 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 \$50 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 118-290. 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 \$10 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.



### MATTRESS FIRM SPECIAL AWARDS

1. **The 'Let the FAIR Times Roll' Variety Box Award** (class 290) premiums are awarded by Mattress Firm to three (3) placing winners.
2. Mattress Firm will award a \$25 to the winner of a drawing of all **Best of Show** winners in the Culinary Department.
3. Mattress Firm will award a \$25 to the winner of a drawing of all **First-Place** winners in Division 4, Food Preservation.
4. Mattress Firm will \$25 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.



### 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 92-102), Candy (classes 103-116), Canned Fruits (classes 141-168), Pickles (classes 216-230), Relishes and Sauces (classes 231-239) and Gift Boxes (classes 91, 117, 206 and 290). A drawing will be held from the First-Place winners of each category.
2. **Candy and Gift Box 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 117) and Fruit Gift Box (class 206) 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 over 120 years, The Amalgamated Sugar Company LLC has been proudly producing sugar from sugarbeets grown in the Pacific Northwest. Owned by a cooperative of 730 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.*



**Kitchen Craft** will sponsor several awards in the Culinary Department, they will be listed in the department during Fair.



#### 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 13-49). To be eligible for this award, you must win first place in one or more classes 13-49 AND **submit a complete recipe** by noon Friday, August 20. Recipe may be delivered to the culinary department in person or emailed to [premiumoffice@idahofair.com](mailto:premiumoffice@idahofair.com) Name & Exhibitor number must be on the recipe being submitted.

#### BARB ABO MEMORIAL AWARD

Sponsored by the Culinary Department

The Barb Abo Memorial Award will be awarded to the First-Place winner of sourdough entries and receive a beautiful, engraved bread board.

#### PIE AWARDS

1. **Phyllis A. Hill Memorial Award:** \$25 will be awarded to the best Cherry Pie entry (Class 95).
2. **McCurry Girls Award:** Georgia White will award \$25 to the best Rhubarb Pie (Class 98)
3. **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 92-102).
4. **Culinary Department Special \$25 Award** for the 2023 1<sup>st</sup> place Crop of the Year Peach Pie (class 97)

#### 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 103-116).

#### 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 and dried herbs are not eligible for this award. 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 13-49), Cakes and Cupcakes (classes 50-62) and Pies (classes 92-102). To compete for these awards be sure to provide your birth date on the entry form or when entering online. 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 91 Cookie Box, class 117 Candy Box, class 206 Gift Box, and class 290 Variety Box.

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



**2023 Crop of the Year  
PEACHES**

## 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 54.) You may use Styrofoam or cardboard forms, etc., as only decorating will be judged. **Cake display may not be larger than 18 inches across and not over 20 inches tall.** Classes 1-6 are eligible for Special Awards, page 55.

**PREMIUMS:** 1<sup>st</sup>-\$14.00    2<sup>nd</sup>-\$12.00    3<sup>rd</sup>-\$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. Cupcakes, decorated (4)
6. 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. **Cake display may not be larger than 18 inches across and not over 20 inches tall.** Classes 7-12 are eligible for Special Awards, page 55.

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

#### **Cake and Cupcake Decorating Score Card**

General appearance .....	45%
Workmanship .....	30%
Neatness .....	25%
Total .....	100%

#### **Class:**

7. Cake, decorated, animal or figure
8. Cake, decorated, humorous
9. Cake, decorated, special event
10. Cake, decorated, tiered, not over 3 tiers
11. Cupcakes, decorated (4)
12. Gingerbread house, decorated

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

## DIVISION 2 BAKED FOODS

Entries in Classes 13-49 that contain wheat are eligible for the Boise Co-op Award and the Idaho Wheat Grower’s Award page 56. Use of Bread Machines is permitted only in Classes 47-49. 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

#### **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: 4”x2” or 8”x4”

#### **Class:**

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

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

### **Yeast Breads**

(using yeast as leavening)

Suggested Size for loaves: 8”x4” or 9”x5”

#### **Class:**

33. Bread, white
34. Bread, whole wheat
35. Bread, French
36. Bread, potato
37. Bread, sweet, named
38. Bread, containing cheese, herbs, or vegetables, etc.
39. Bread, any other, named
40. Rolls, dinner, white (4)
41. Rolls, dinner, whole wheat (4)
42. Rolls, dinner, any other, named (4)



43. Rolls, sweet rolls, named (4)
44. Bread or (4) rolls, gluten free
45. Bread or (4) rolls, sour dough
46. Bagels, any (4)
47. Bread machine loaf, white
48. Bread machine loaf, whole wheat
49. Bread machine loaf, other, named

Class 47-49 All bread machine loaves must be baked in bread machine.

**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:** 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. 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:

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

**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 60.

#### Class:

58. Cupcakes, white
59. Cupcakes, chocolate
60. Cupcakes, any iced decorated pretty and yummy!

61. Cupcakes, any other named
62. Cupcakes, any, gluten free

**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)

##### Class:

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

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

#### Drop Cookies (4)

##### Class:

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, raisin
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)

##### Class:

81. Cookies, chocolate
82. Cookies, gingersnaps
83. Cookies, filled, fruit, nut and/or jam, named
84. Cookies, peanut butter
85. Cookies, pressed (spritz)
86. Cookies, snicker doodles
87. Cookies, sugar cut out, decorated
88. Cookies, sugar plain
89. Cookies, any other shaped, rolled and/or refrigerator, named
90. Cookies, any gluten free shaped, rolled and/or refrigerator, named

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



### 'Let the FAIR Times Roll' Cookie Box

Sponsored Amalgamated Sugar Company

**PREMIUMS:** 1<sup>st</sup>-\$30.00 2<sup>nd</sup>-\$25.00 3<sup>rd</sup>-\$20.00

#### **Class:**

91. **'Let the FAIR Times Roll' Cookie Box. Recipes and samples must accompany entry.** The Cookie Box must be decorated with the Fair Theme **'Let the FAIR Times Roll'**. **The cookie box display may not be larger than 18 inches across and not over 20 inches tall.** It must contain at least four (4) different varieties from classes 63-90 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 inches. **Only one entry in a class will be accepted from any one person.**

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

92. Pie, apple  
93. Pie, berry, any kind, named  
94. Pie, blueberry  
95. Pie, cherry – see Special Awards for Phyllis A. Hill Memorial Award  
96. Pie, nut, any kind, named (may be single crust)  
97. Pie, peach – see Special Awards for Crop of the Year  
98. Pie, rhubarb (only) – see Special Awards for McCurry Girls Award  
99. Pie, two fruits, any kind, named  
100. Pie, two or more berries, any kind, named  
101. Pie, any other single fruit, not listed above, named  
102. Pie, pastry, and fruit dessert not listed above, named such as fruit dumplings

**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 and have no additional decoration.

**Amateur candy makers only.**

**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%

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

#### **Class:**

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

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

### **'Let the FAIR Times Roll' Candy Box**

Sponsored by Amalgamated Sugar Company LLC  
**PREMIUMS:** 1<sup>st</sup>-\$30.00 2<sup>nd</sup>-\$25.00 3<sup>rd</sup>-\$20.00

#### **Class:**

117. 'Let the FAIR Times Roll' Candy Box. Recipes and samples must accompany entry. The Candy Box must be decorated with the Fair Theme 'Let the FAIR Times Roll'. Candy box display may not be larger than 18 inches across and not over 20 inches tall. Entries must be made with Amalgamated Sugar Company LLC products and include proof of purchase or empty packaging. (See page 55 for more details). It must contain at least four (4) different varieties from classes 103-116 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 page 55.

#### **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

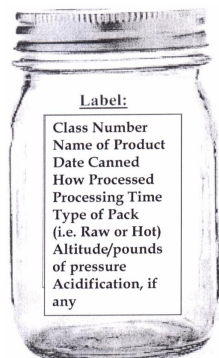
Type of pack (raw or hot)

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.

#### **Class:**

118. Asparagus, cut

119. Beans, green or yellow

120. Beans, dried such as kidney or red

121. Beets

122. Carrots

123. Potatoes, any not mashed

124. Sauce, any, **not** tomato, named

125. \*Tomatoes, stewed

126. Vegetables, mixed, named

127. Vegetable, any other, named

\*for water bath canned tomato products see classes

207-215

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### 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

#### Class:

- 128.Beef
- 129.Chicken
- 130.Fish (half pint or pint jars recommended for safety)
- 131.Pork
- 132.Turkey
- 133.Wild Game
- 134.Meal in a jar (ingredients named)
- 135.Meat stew, ingredients named
- 136.Mincemeat
- 137.Spaghetti/pasta sauce with meat
- 138.Spaghetti/pasta sauce, no meat
- 139.Soup, any, ingredients named
- 140.Pressure canned, any other food, named

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

<b>ALTITUDE CHART</b>		
<i>For Boiling Water Processing</i>		
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

#### Class:

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

**Only one entry in a class will be accepted from any one person.**

- 160.Juice, fruit, any other, named
- 161.Nectar, any fruit nectar, named
- 162.Syrup, berry, any, named
- 163.Syrup, fruit, any, named
- 164.Pie filling, apple
- 165.Pie filling, cherry
- 166.Pie filling, peach
- 167.Pie filling, any berry, named
- 168.Pie filling, any other fruit, named

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### 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. 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:

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

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#### Jellies

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

#### Class:

- 185.Jelly, apple
- 186.Jelly, blackberry
- 187.Jelly, cherry
- 188.Jelly, currant
- 189.Jelly, grape
- 190.Jelly, pepper
- 191.Jelly, plum
- 192.Jelly, raspberry
- 193.Jelly, strawberry
- 194.Jelly, wild berry (single berry), any, named
- 195.Jelly, any wine, named



196. Jelly, combination of 2 or more fruits/veggies, named  
 197. Jelly, sugar free, named  
 198. Jelly, any other, named

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### **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:**

199. Fruit Butter, apple  
 200. Fruit Butter, any other, named  
 201. Conserve, any, named  
 202. Marmalade, orange  
 203. Marmalade, any other, named  
 204. Preserves, strawberry  
 205. Preserves, any other, named

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### **Sweet Fruits Gift Box**

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

**PREMIUMS:** 1<sup>st</sup>-\$30.00 2<sup>nd</sup>-\$25.00 3<sup>rd</sup>-\$20.00

#### **Class:**

206. **Sweet Fruits Gift Box.** Entries must be made with **Amalgamated Sugar Company, LLC** products and include **proof of purchase or empty packaging.** (See page 55 for more details). The Gift Box should be displayed as a gift in any type of unsealed container. **Box display may not be larger than 18 inches across and not over 20 inches tall.** It must contain at least four (4) different varieties of canned goods from classes 141-205 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

#### **Class:**

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

\*List type and amount of acidification on label

For pressure canned tomato products see classes 125-127

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### **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

#### **Class:**

216. Pickles, asparagus, loosely packed (**must be in pint jar only**)  
 217. Pickles, beet  
 218. Pickles, beans, dilled, loosely packed  
 219. Pickles, bread, and butter  
 220. Pickles, carrots  
 221. Pickles, cucumber, dill  
 222. Pickles, cucumber, dill-kosher  
 223. Pickles, cucumber, sweet  
 224. Pickles, peppers, hot  
 225. Sauerkraut  
 226. Pickles, zucchini  
 227. Pickles, any two combined vegetables, named  
 228. Pickles, mixed vegetables, named  
 229. Pickles, any other vegetable, named  
 230. Pickles, any other, named

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### **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

#### **Class:**

231. Relish, corn  
 232. Relish, green tomato, (Piccalilli)  
 233. Relish, sweet pickle  
 234. Relish, zucchini  
 235. Relish, any other, named  
 236. Sauce, barbecue  
 237. Sauce, any **not** tomato, named  
 238. Salsa, any **not** tomato, named (**recipe must accompany entry**) **Tomato salsa is in class 214.**  
 239. Chutney, any, named

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## 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  $\frac{3}{4}$  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:

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

**Only one entry in a class will be accepted from any one person.**

278.Vegetables, zucchini

279.Vegetables, any other, named

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

## Vinegars and Oils

### Half Pint, $\frac{3}{4}$ 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.

#### 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:

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

\*For information on infused oil go to

<https://hgic.clemson.edu/factsheet/herb-infused-oils/>

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## 'Let the FAIR Times Roll' Variety Box

**PREMIUMS:** 1<sup>st</sup>-\$30.00 2<sup>nd</sup>-\$25.00 3<sup>rd</sup>-\$20.00

#### Class:

290. "Let the FAIR Times Roll" Variety Box.

Container should be decorated with the Fair Theme 'Let the FAIR Times Roll'. Box display may not be larger than 18 inches across and not over 20 inches tall. It should contain at least five (5) entries from classes 207-289. 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 [premiumoffice@idahofair.com](mailto:premiumoffice@idahofair.com)