



Department 18 CULINARY

2025

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
AUGUST	11 11:00-7:00 Entry Day – South Expo	12 11:00-7:00 Entry Day – South Expo	13 9:30 Judging	14	15 Fair Opens 3-4 Culinary 101: Huckleberry Ice Cream	16 3-4 Culinary 101: Canning Basics
17 3-4 Culinary 101: Pressure canning basics	18 3-4 Culinary 101: Jams & Jellies	19 3-4 Culinary 101: Salsas	20 Noon-8:00 Premium Payout 3-4 Culinary 101: Dehydration	21 Noon-8:00 Premium Payout 3-4 Culinary 101: Pickling	22 Noon-8:00 Premium Payout 3-4 Culinary 101: Food Storage	23 Noon-8:00 Premium Payout 3-4 Culinary 101: Labeling for safety & Storage
24 Noon-8:00 Premium Payout 3-4 Culinary 101: Composting 10:00 Fair Closes	25 10:00-7:00 All Items are released, Premium Payout	26 - Aug. 28 & Sept. 2-5 9:00-4:30 All Premium Payout	University of Idaho Food Safety Advisors will assist you with food preservation questions from 12:30-8:30 Friday-Sunday and 3:00-8:00 Monday-Thursday. Food Safety Advisors are trained volunteers who have successfully completed an in-depth course in food preservation.			



SUPERINTENDENT:
Alfredo Cruzat
Eagle, Idaho



ASSISTANT SUPERINTENDENT:
Jeri Brandvold

How to enter:

Bring in your entries with the entry form(s) to the Fairgrounds on **Monday, Aug. 1** or **Tuesday, Aug. 12 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 5**.
b) Then bring your **entries** to the Fairgrounds on **Aug. 11 or Aug. 12** from 11:00 a.m. to 7:00 p.m.
- OR 2.** a) Enter online by **Aug. 5** at 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. 11 or Aug. 12** 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. 13 – 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. 20 through Aug. 24 from 12:00 noon to 8:00 p.m. and on Exhibit Release day, Monday, Aug. 25 from 10:00 a.m. to 7:00 p.m. Starting Aug. 26 through Sept. 5, 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. 5, 2025**, will be considered a donation and will revert back to The Western Idaho Fair general fund.
4. **Release:** Monday, Aug. 25-10:00 a.m. to 7:00 p.m. **In no case may exhibits be removed before 10:00 a.m. Monday, Aug. 25.** 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 'Cake, Cattle & 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 16. Recipe may be delivered to the culinary department in person or emailed to 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 (Class 45).

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).

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.

VETERANS AWARD

One Honored Veteran will be awarded the most Unique Culinary Veterans Award and will receive a plaque sponsored by Shaun McClurg. To compete for this award be sure to mark your entry form.

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.



**2025 Crop of the Year
HUCKLEBERRIES**

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 57.) 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 58.

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. 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 58.

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:

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 58. Use of Bread Machines is permitted only in Classes 47-49. Entries will be displayed on Western Idaho Fair trays.

PREMIUMS: 1st-\$6.00 2nd-\$5.00 3rd-\$4.00

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

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:

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: 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:

- 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**

'Cake, Cattle & Roll' Cookie Box

Sponsored **Amalgamated Sugar Company**

PREMIUMS: 1st-\$30.00 2nd-\$25.00 3rd-\$20.00

Class:

- 91. **'Cake, Cattle & Roll' Cookie Box. Recipes and samples must accompany entry.** The Cookie Box must be decorated with the Fair Theme **'Cake, Cattle & 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. 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: 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%

- 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
 - 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: 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:

- 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**

‘Cake, Cattle & Roll’ Candy Box

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

Class:

117.‘Cake, Cattle & Roll’ Candy Box. **Recipes and samples must accompany entry.** The Candy Box must be decorated with the Fair Theme ‘**Cake, Cattle & 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 58 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

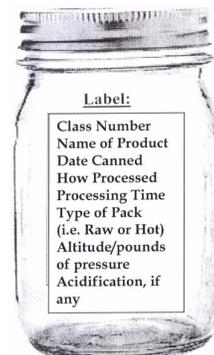
Fruits, Vegetables, Meats, Fish, Fowl, Jams, Jellies, Fruit Butters, Conserves, Preserves, Marmalades, Pickles, Relish, Sauces, Dried Foods and Vinegars and Oils.

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 58.

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

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:

- 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 (See page 56 for use of the crop of the year: Barley)
- 140. 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 Pressure Canning

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

ALTITUDE CHART

For Boiling Water Processing

	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

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:

- 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

Best of Show **Rosette**

Canned Fruit

¾ Pint, Pint or Quart Jars

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

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

- 159. Juice, grape
- 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

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:

- 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

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:

- 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

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:

- 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

Best of Show Rosette

Sweet Fruits Gift Box

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

PREMIUMS: 1st-\$30.00 2nd-\$25.00 3rd-\$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 58 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, 3/4 Pint, Pint, or Quart Jars

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

Best of Show..... Rosette

Pickles

Half Pint, 3/4 Pint, Pint, or Quart Jars

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

Best of Show..... Rosette

Relishes and Sauces

Half Pint, 3/4 Pint or Pint Jars

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

Best of Show..... Rosette

Dried Foods

Half Pint Jars

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

Entry must be 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. NO FREEZE DRIED GOODS.

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.Fruit leather, enough 1” pieces to fill a half pint jar
- 251.Herb, basil
- 252.Herb, chives
- 253.Herb, culinary lavender
- 254.Herb, marjoram
- 255.Herb, common mint
- 256.Herb, spearmint
- 257.Herb, any other mint, named
- 258.Herb, oregano
- 259.Herb, parsley
- 260.Herb, rosemary
- 261.Herb, sage
- 262.Herb, tarragon
- 263.Herb, thyme
- 264.Herb, any other, named
- 265.Meat jerky, named, enough 1” pieces to fill a 1/2 pint jar
- 266.Nuts, shelled, named
- 267.Seeds, any edible, named
- 268.Vegetables, carrots
- 269.Vegetables, celery
- 270.Vegetables, mushrooms
- 271.Vegetables, onions
- 272.Vegetables, sweet pepper
- 273.Vegetables, hot pepper
- 274.Vegetables, potatoes
- 275.Vegetables, soup mix
- 276.Vegetables, tomatoes
- 277.Vegetables, zucchini

Best of Show..... Rosette

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

Vinegars and Oils

Half Pint, ¼ 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:

- 278. Vinegar, herbs only
- 279. Vinegar, herbs and spices
- 280. Vinegar, citrus
- 281. Vinegar, raspberry
- 282. Vinegar, any other berry, named
- 283. Vinegar, any other fruit, named
- 284. Vinegar, any edible floral
- 285. *Oil, infused, named, site research-based recipe.

*For information on infused oil go to

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

Best of Show..... Rosette

Freeze Dried

Half Pint Jars

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

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

- 286. Fruits, any
- 287. Vegetables, any
- 288. Candies
- 289. Meals

‘Cake, Cattle & Roll’ Variety Box

PREMIUMS: 1st-\$30.00 2nd-\$25.00 3rd-\$20.00

Class:

290. “Cake, Cattle & Roll” Variety Box.

Container should be decorated with the Fair Theme ‘Cake, Cattle & 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

New this year: CULINARY 101 CLASSES

During Fair 3:00 p.m. - 4:00 p.m.

Culinary Department – South Expo Building

- Friday, August 15 – Huckleberry Ice Cream
- Saturday, August 16 – Canning Basics
- Sunday, August 17 – Pressure Canning Basics
- Monday, August 18 – Jams and Jellies
- Tuesday, August 19 – Salsas
- Wednesday, August 20 – Dehydration
- Thursday, August 21 – Pickling
- Friday, August 22 – Food Storage
- Saturday, August 23 – Labeling for Safety and Storage
- Sunday, August 24 – Composting