



Department 18 CULINARY

2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
AUGUST	17 11:00-7:00 Entry Day – South Expo	18 11:00-7:00 Entry Day – South Expo	19 9:30 Judging	20	21 Fair Opens 3-4 Culinary 101: Granola Seed Bar	22 3-4 Culinary 101: Jams & Jellies
23 3-4 Culinary 101: Canning Basics	24	25	26 Noon-8:00 Premium Payout 3-4 Culinary 101: Pickling	27 Noon-8:00 Premium Payout	28 Noon-8:00 Premium Payout 3-4 Culinary 101: Salsas	29 Noon-8:00 Premium Payout 3-4 Culinary 101: Dehydration
30 Noon-8:00 Premium Payout 3-4 Culinary 101: Pressure Canning 10:00 Fair Closes	31 10:00-7:00 All Items are released, Premium Payout	Sept 1 – 11 9:00-4:30 All Premium Payout Closed Sept 4-7	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



Theme:
“Bright Lights & Fair Nights”
 Crop of the Year: **Seed Crops** (any type of seed)

How to enter:

Bring in your entries with the entry form(s) to the Fairgrounds on **Monday, Aug. 17 or Tuesday, Aug. 18 from 11:00 a.m. to 7:00 p.m.** Entries will be taken in the South Expo Building. If you want to enter *early and reduce time on entry day*, you have the following 2 options:

1. a) Mail or deliver **ONLY** your **entry form(s)** to the Premium Office, 5610 Glenwood, Boise ID 83714 by **August 10**.
 b) Then bring your **entries** to the Fairgrounds on **Aug. 17 or Aug. 18** from 11:00 a.m. to 7:00 p.m.
- OR 2.** a) Enter online by **Aug. 10** 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. 17 or Aug. 18** 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. 19 – 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. 26 through Aug. 30 from 12:00 noon to 8:00 p.m. and on Exhibit Release day, Monday, Aug. 31 from 10:00 a.m. to 7:00 p.m. Starting Sept. 1 through Sept. 11, 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. 11, 2026**, will be considered a donation and will revert back to The Western Idaho Fair general fund.
4. **Release:** Monday, Aug. 31-10:00 a.m. to 7:00 p.m. **In no case may exhibits be removed before 10:00 a.m. Monday, Aug. 31.** 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 1-8. 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 9-90. 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 91-256. 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

MATTRESS FIRM SPECIAL AWARDS

1. **The 'Bright Lights & Fair Nights' Variety Box Award** (class 256) 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 award a \$25 "First Time Canner" (Total points in all categories Division 4) to the first-time entrant in Division 4, Food Preservation. 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 82-90), Candy (classes 91-104), Canned Fruits (classes 124-146), Pickles (classes 192-204), Relishes and Sauces (classes 205-213) and Gift Boxes (classes 81, 105, 183 and 256). 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 105) and Fruit Gift Box (class 183) 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 sugar beets grown in the Pacific Northwest. Owned by a cooperative of 730 sugar beet growers, Amalgamated Sugar is the second largest refiner and processor of sugar beet 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.



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 9-42). To be eligible for this award, you must win first place in one or more classes 9-42 **AND submit a complete recipe** by noon Friday, August 21. 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 (Classes 14, 27 & 40).

PIE AWARDS

1. **Phyllis A. Hill Memorial Award:** \$25 will be awarded to the best Cherry Pie entry (Class 84).
2. **McCurry Girls Award:** Georgia White will award \$25 to the best Rhubarb Pie (Class 87)
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 82-90).

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 91-104).

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 9-42), Cakes and Cupcakes (classes 43-53) and Pies (classes 82-90). 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 Outstanding Culinary Veterans Award and will receive a plaque sponsored by Shaun McClurg. To compete for this award be sure to mark your entry form. Winner of drawing will also receive \$25 from the Culinary Department.

A **Best of Show** Rosette will be awarded to the overall highest scoring entry in class 81 Cookie Box, class 105 Candy Box, class 183 Gift Box, and class 256 Variety Box.

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

2026 Crop of the Year SEED CROPS

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 56.) 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 57.

PREMIUMS: 1st-\$15.00 2nd-\$13.00 3rd-\$11.00

Cake and Cupcake Decorating Score Card

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

Class: Professional

1. Cake, decorated, animal or figure
2. Cake, decorated, tiered, not over 3 tiers

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 3-8 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: Amateur

3. Cake, decorated, animal or figure
4. Cake, decorated, humorous
5. Cake, decorated, special event
6. Cake, decorated, tiered, not over 3 tiers
7. Cupcakes, decorated (4)
8. Gingerbread house, decorated

Best of Show Rosette

DIVISION 2
BAKED FOODS

Entries in Classes 9-42 that contain wheat are eligible for the Idaho Wheat Grower's Award page 58. Use of Bread Machines is permitted only in Class 42. Entries will be displayed on Western Idaho Fair trays.

PREMIUMS: 1st-\$7.00 2nd-\$6.00 3rd-\$5.00

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:

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

Best of Show..... Rosette

Yeast Breads

(using yeast as leavening)

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

Class:

29. Bread, white
30. Bread, whole wheat
31. Bread, French
32. Bread, sweet, named
33. Bread, containing cheese, herbs, or vegetables, etc.
34. Bread, any other, named
35. Rolls, dinner, white (4)
36. Rolls, dinner, whole wheat (4)
37. Rolls, dinner, any other, named (4)
38. Rolls, sweet rolls, named (4)
39. Cinnamon rolls (4)



40. Bread or (4) rolls, sour dough
41. Bagels, any (4)
42. Bread machine loaf, any, 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-\$8.00 2nd-\$7.00 3rd-\$6.00

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:

43. Cake, angel food, not iced
44. Cake, any chocolate, layers, iced
45. Cake, with fruit or vegetable, named, iced if appropriate
46. Cake, pound cake, not iced
47. Cake, any other, iced if appropriate, named
48. 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 51.

Class:

49. Cupcakes, white
50. Cupcakes, chocolate
51. Cupcakes, any iced decorated pretty and yummy!
52. Cupcakes, any other named
53. 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:

- 54. Brownies, chocolate
- 55. Brownies, any other, named
- 56. Bars, fruit, or nut, named
- 57. Bars, lemon
- 58. Bars, oatmeal
- 59. Bars, any other, named

Best of Show..... Rosette

Drop Cookies (4)

Class:

- 60. Drop cookies, chocolate chip, with or without nuts
- 61. Drop cookies, chip, other than chocolate
- 62. Drop cookies, chocolate
- 63. Drop cookies, fruit and/or nut, any kind, named
- 64. Drop cookies, macaroons
- 65. Drop cookies, raisin
- 66. Drop cookies, oatmeal
- 67. Drop cookies, pumpkin
- 68. Drop cookies, zucchini
- 69. Drop cookies, any other, named
- 70. Drop cookies, gluten free, named

Best of Show..... Rosette

Shaped, Rolled, Refrigerator Cookies (4)

Class:

- 71. Cookies, chocolate
- 72. Cookies, gingersnaps
- 73. Cookies, filled, fruit, nut and/or jam, named
- 74. Cookies, peanut butter
- 75. Cookies, pressed (spritzi)
- 76. Cookies, snicker doodles
- 77. Cookies, sugar cut out, decorated
- 78. Cookies, sugar plain
- 79. Cookies, any other shaped, rolled and/or refrigerator, named
- 80. Cookies, any gluten free shaped, rolled and/or refrigerator, named

Best of Show..... Rosette

'Bright Lights & Fair Nights' Cookie Box

Sponsored **Amalgamated Sugar Company**

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

Class:

81. **'Bright Lights & Fair Nights' Cookie Box. Recipes and samples must accompany entry.** The Cookie Box must be decorated with the Fair Theme **'Bright Lights & Fair Nights'**. **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 54-80 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 a must 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 6 thru 9 inches. Only one entry in a class will be accepted from any one person.**

PREMIUMS: 1st-\$9.00 2nd-\$8.00 3rd-\$7.00

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%

- 82. Pie, apple
- 83. Pie, blueberry
- 84. Pie, cherry – see Special Awards for Phyllis A. Hill Memorial Award
- 85. Pie, nut, any kind, named (may be single crust)
- 86. Pie, peach
- 87. Pie, rhubarb (only) – see Special Awards for McCurry Girls Award
- 88. Pie, two or more fruits, any kind, named
- 89. Pie, any other single fruit, not listed above, named
- 90. Cobler, any fruit

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:

- 91. Caramels
- 92. Chocolates, hand dipped, any kind
- 93. Divinity
- 94. English toffee
- 95. Fudge, chocolate
- 96. Fudge, peanut butter
- 97. Fudge, white
- 98. Fudge, any other, named
- 99. Mints, uncooked
- 100. Nut clusters
- 101. Nut brittle
- 102. Truffles, any kind, hand dipped, named
- 103. Candy, any other kind, named, incl. marshmallows
- 104. Nuts, sugared or candied, ½ cup

Best of Show.....Rosette

Please Note:

In **2027** The Western Idaho Fair will move their starting date from the 3rd Friday in August to the 2nd Friday and from **2028** on it will open on the 1st Friday of August. In addition, it will add a 3rd weekend.

2027 – August 13 – 29
2028 – August 4 – 20
2029 – August 3 – 19

‘Bright Lights & Fair Nights’ Candy Box

Sponsored by **Amalgamated Sugar Company LLC**

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

Class:

105. **‘Bright Lights & Fair Nights’ Candy Box. Recipes and samples must accompany entry.** The Candy Box must be decorated with the Fair Theme **‘Bright Lights & Fair Nights’**. **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 91-104 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.

Recipe must be Ball Blue Book or National Center for Home Food Preservation.

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.

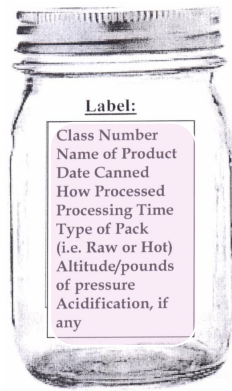
All canned foods must be sealed in standard CLEAR canning jars with 2-piece lid (seal and ring). Proper Head space for canning and Jams/Jelly.

Recipe with entry must be provided.

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.



Class:

- 106. Asparagus, cut
- 107. Beans, green or yellow
- 108. Beans, dried such as kidney or red
- 109. Beets
- 110. Potatoes, any not mashed
- 111. *Tomatoes, stewed
- 112. Vegetable, any other, named
- *for water bath canned tomato products see classes 184-191
- Best of Show Rosette**

Convenience Foods

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

Half Pint, ¼ Pint, Pint or Quart Jars

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

Class:

- 113. Beef
- 114. Chicken
- 115. Pork
- 116. Turkey
- 117. Wild Game
- 118. Meal in a jar (ingredients named)
- 119. Meat stew, ingredients named
- 120. Spaghetti/pasta sauce with meat
- 121. Spaghetti/pasta sauce, no meat
- 122. Soup, any, ingredients named (See page 56 for use of the crop of the year: seeds)
- 123. 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:

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 Ball Blue Book or 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			
<i>For Pressure Canning</i>			
	Altitude Feet	Weighted Gauge	Dial Gauge
If you are preserving at an altitude higher than	0 - 1,000	10	11
1,000 feet above sea level, adjust pressure	1,001 - 2,000	15	11
level, adjust pressure	2,001 - 4,000	15	12
pounds as indicated.	4,001 - 6,000	15	13
	6,001 - 8,000	15	14
	8,001 - 10,000	15	15

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

Pressure Canned Vegetables

¾ Pint, Pint or Quart Jars

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

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.

Canned Fruit

¾ Pint, Pint or Quart Jars

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

Class:

- 124. Apples, spiced
- 125. Applesauce
- 126. Apricots
- 127. Berries, any, named
- 128. Cherries, maraschino
- 129. Cherries, sweet, light
- 130. Cherries, sweet, dark
- 131. Cranberry sauce, whole or jellied

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

- 132.Nectarines
- 133.Peaches
- 134.Pears
- 135.Fruit, any other, named
- 136.Juice, apple
- 137.Juice, grape
- 138.Juice, fruit, any other, named
- 139.Nectar, any fruit nectar, named
- 140.Syrup, berry, any, named
- 141.Syrup, fruit, any, named
- 142.Pie filling, apple
- 143.Pie filling, cherry
- 144.Pie filling, peach
- 145.Pie filling, any berry, named
- 146.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-\$6.00 2nd-\$5.00 3rd-\$4.00

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:

- 147.Jam, apricot
- 148.Jam, apricot-pineapple
- 149.Jam, blackberry
- 150.Jam, blueberry
- 151.Jam, cherry
- 152.Jam, huckleberry
- 153.Jam, peach
- 154.Jam, pear
- 155.Jam, plum
- 156.Jam, raspberry
- 157.Jam, strawberry
- 158.Jam, strawberry-rhubarb
- 159.Jam, wild berry (single berry), any, named
- 160.Jam, combination of 2 or more fruits/veggies, named
- 161.Jam, sugar free, named
- 162.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:

- 163.Jelly, apple
- 164.Jelly, blackberry
- 165.Jelly, cherry
- 166.Jelly, currant
- 167.Jelly, grape

- 168.Jelly, pepper
- 169.Jelly, plum
- 170.Jelly, raspberry
- 171.Jelly, strawberry
- 172.Jelly, wild berry (single berry), any, named
- 173.Jelly, any wine, named
- 174.Jelly, combination of 2 or more fruits/veggies, named
- 175.Jelly, sugar free, named
- 176.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:

- 177.Fruit Butter, apple
- 178.Fruit Butter, any other, named
- 179.Conserve, any, named
- 180.Marmalade, any, named
- 181.Preserves, strawberry
- 182.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:

- 183.**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-\$6.00 2nd-\$5.00 3rd-\$4.00

Class:

- 184.*Tomatoes, whole or cut, canned in their own juice
- 185.*Tomato juice
- 186.*Tomato ketchup
- 187.*Tomato paste
- 188.*Tomato sauce
- 189.Tomato soup (recipe must accompany entry)
- 190.Salsa, tomato (recipe must accompany entry)
- 191.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-\$6.00 2nd-\$5.00 3rd-\$4.00

Class:

- 192.Pickles, asparagus, loosely packed (**must be in pint jar only**)
- 193.Pickles, beet
- 194.Pickles, beans, dilled, loosely packed
- 195.Pickles, bread, and butter
- 196.Pickles, carrots
- 197.Pickles, cucumber, dill
- 198.Pickles, cucumber, dill-kosher
- 199.Pickles, cucumber, sweet
- 200.Pickles, peppers, hot
- 201.Pickles, zucchini
- 202.Pickles, mixed vegetables, named
- 203.Pickles, any other vegetable, named
- 204.Pickles, any other, named

Best of Show..... Rosette

Relishes and Sauces

Half Pint, 3/4 Pint or Pint Jars

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

Class:

- 205.Relish, corn
- 206.Relish, green tomato, (Piccalilli)
- 207.Relish, sweet pickle
- 208.Relish, zucchini
- 209.Relish, any other, named
- 210.Sauce, barbecue
- 211.Sauce, any **not** tomato, named
- 212.Salsa, any **not** tomato, named (**recipe must accompany entry**) **Tomato salsa is in class 214.**
- 213.Chutney, any, named

Best of Show..... Rosette

Dried Foods

Half Pint Jars

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

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:

- 214.Fruits, apples
- 215.Fruits, apricots
- 216.Fruits, bananas
- 217.Fruits, any berries, named
- 218.Fruits, cherries
- 219.Fruits, grapes (raisins)
- 220.Fruits, kiwi
- 221.Fruits, peaches
- 222.Fruits, plums (prunes)
- 223.Fruits, strawberries
- 224.Fruit leather, enough 1” pieces to fill a half pint jar
- 225.Herb, basil
- 226.Herb, chives
- 227.Herb, common mint
- 228.Herb, spearmint
- 229.Herb, oregano
- 230.Herb, parsley
- 231.Herb, rosemary
- 232.Herb, sage
- 233.Herb, tarragon
- 234.Herb, thyme
- 235.Herb, any other, named
- 236.Meat jerky, named, enough 1” pieces to fill a 1/2 pint jar
- 237.Seeds, any edible, named
- 238.Vegetables, carrots
- 239.Vegetables, celery
- 240.Vegetables, mushrooms
- 241.Vegetables, onions
- 242.Vegetables, sweet pepper
- 243.Vegetables, potatoes
- 244.Vegetables, soup mix
- 245.Vegetables, tomatoes
- 246.Vegetables, zucchini

Best of Show Rosette

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

Vinegars and Oils

Half Pint, ¾ Pint, Pint or Quart Jars

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

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:

- 247. Vinegar, herbs only
- 248. Vinegar, herbs and spices
- 249. Vinegar, any berry, named
- 250. Vinegar, any fruit, named
- 251. Vinegar, any edible floral

Best of Show..... Rosette

Freeze Dried

Half Pint Jars

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

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:

- 252. Fruits, any
- 253. Vegetables, any
- 254. Candies
- 255. Meals

Best of Show..... Rosette

'Bright Lights & Fair Nights' Variety Box

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

Class:

256. "Bright Lights & Fair Nights" Variety Box.

Container should be decorated with the Fair Theme **'Bright Lights & Fair Nights'**. **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

CULINARY 101 CLASSES
During Fair 3:00 p.m. - 4:00 p.m.
 Culinary Department – South Expo Building

Friday, August 21 – Granola Seed Bar
 Saturday, August 22 – Jams and Jellies
 Sunday, August 23 – Canning Basics
 Wednesday, August 26 – Pickling
 Friday, August 28 – Salsas
 Saturday, August 29 – Dehydration
 Sunday, August 30 – Pressure Canning