

MICKEY RAY'S

Come pitchu a little sample' sample'

PRESENTS

WESTERN IDAHO FAIR
AUGUST 19-28, 2011

DEPARTMENT 18 CULINARY

AUGUST-Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
15 11:00-7:00 Entry Day – South Expo	16 11:00-7:00 Entry Day – South Expo	17 8:00 Judging	18	19 FAIR OPENS	20	21
22	23 Noon-8:00 Premium Payout	24 Noon-8:00 Premium Payout	25 Noon-8:00 Premium Payout	26 Noon-8:00 Premium Payout	27 Noon-8:00 Premium Payout	28 Noon-8:00 Premium Payout 9:00 Fair Closes
29 10:00-7:00 All Items are released, Premium Payout	30 – Sept 8 9:00 – 4:30 Premium Payout	Enjoy the Fair: Noon – 10:00 Weekdays & Sunday; Noon – 11:00 Fridays & Saturdays				



SUPERINTENDENT:

Michelle Cobb
Emmett, Idaho

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



How to enter:

Bring in your entries with the entry form(s) to the Fairgrounds on **Monday, Aug. 15 or Tuesday, Aug. 16 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 spent in line on entry days, you have the following 2 options:

1. a) Mail or deliver **ONLY** your **entry form(s)** to the Premium Office, 5610 Glenwood, Boise ID 83714 by **August 9.**
b) Then bring your **entries** to the Fairgrounds on Aug. 15 or Aug. 16 from 11:00 a.m. to 7:00 p.m.
- OR 2.** a) Enter online by **Aug. 9** at www.idahofair.com. Follow the link to Competitive Exhibits. A \$2 fee will apply. This fee is per exhibitor, regardless of number of entries or in how many departments you enter.
b) Then bring your **entries** to the Fairgrounds on Aug. 15 or Aug. 16 from 11:00 a.m. to 7:00 p.m.

1. Entries will be received in the **South Wing** of the Exposition Building. Entries must be made on forms supplied by the Western Idaho Fair. Entry forms must be presented with items at time of entry. Only **one** entry in a class will be accepted from any one person. **Two or more exhibitors cannot combine entries. All preparation must be done by the exhibitor. NO MIXES.** Only products of the "home kitchen" are eligible to compete. 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. 17 – 8:00 a.m. This area will be closed during judging. Premiums will be awarded only on classes here listed. 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. 28 from 12:00 noon to 8:00 p.m. and on Exhibit Release day,

Monday, Aug. 29 from 10:00 a.m. to 7:00 p.m. Starting Aug. 30 through Sept. 8, awards will be given out from 9:00 a.m. to 4:30 p.m. daily. The Office will be closed for Labor Day weekend. **Awards not claimed by Sept. 8, 2011** will be considered a donation and will revert back to the Western Idaho Fair general fund.

4. **Release:** Monday, Aug. 29-10:00 a.m. to 7:00 p.m. **In no case may exhibits be removed before 10:00 a.m. Monday, Aug. 29.** Exhibits which are not claimed within one week after the close of the fair will be considered to have been abandoned and will be disposed of as the Manager of the Fair sees fit.
Exhibitors must present claim checks corresponding with entry tags when claiming exhibits. Exhibits must not be removed without the Superintendent or assistants being present to check out entries.
5. **Additional Rules:** Exhibitors are requested to read the General Rules and regulations in the front of this book. Department Rules supersede General Rules. **See other entry rules under each division.** All exhibits will be under the control and direction of the Department Superintendent. Every precaution will be taken to insure the safety of the

exhibits, but the exhibitor assumes all responsibility in case of loss or theft and **in no case will the management of the Western Idaho Fair or the Superintendent be held responsible.** Anytime after judging, the Superintendent shall have the right to remove any exhibit which has become unsightly.

SPECIAL AWARDS

Thank you to all sponsors of special awards.

The Western Idaho Fair will award a plaque for the Decorated Cake, Amateur or Professional Division, which best portrays the Fair Theme, "How the West Was Fun".

Sweepstakes Awards

Baked Foods and Confections Sweepstakes Award

The Western Idaho Fair will award a Sweepstakes plaque and ribbon. **THE AMALGAMATED SUGAR COMPANY LLC** will award one 25-pound bag of White Satin Sugar. Award will be based on total points: first=4 points, second=2 points, third=1 point. The number of points in each class will be multiplied by the number of entries in the class. Awards to be based on total points earned.

Food Preservation Sweepstakes Award

The Western Idaho Fair will award a Sweepstakes plaque and ribbon. **THE AMALGAMATED SUGAR COMPANY LLC** will award one 25-pound bag of White Satin Sugar. Award will be based on total points: first=4 points, second=2 points, third=1 point. The number of points in each class will be multiplied by the number of entries in the class. Awards to be based on total points earned.



BALL® FRESH PRESERVING AWARD

Presented by:

BALL® & KERR® Fresh Preserving PRODUCTS

Jarden Home Brands marketers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts. First and Second Place Awards will be given to individuals judged as the best in designated categories.

A panel of judges will select the two best entries for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands, or Ball® Collection Elite® Jars sealed with Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, Low or No-Sugar Needed or Liquid.

The entries designated First Place from each category will receive the following:

- Two (2) Five Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products, one (1) Free (up to \$4 value) Coupon for Ball® Pectin.

The entries designated Second Place from each category will receive the following:

- One (1) Five Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$4 value) Coupon for Ball® Pectin.

COOKIE BOX

"How the West Was Fun"

Sponsored by Kitchen Craft – See Class 85

The Amalgamated Sugar Company LLC Awards

The Amalgamated Sugar Company LLC will award two 25-pound bags and six 10-pound bags of **White Satin Sugar**. One 10-pound bag will be awarded in each of the following categories: Pies (Classes 86-95), Candy (Classes 96-111), Canned Fruits (Classes 113-138), Pickles (Classes 211-226), Relishes and Sauces (Classes 227-242), A "How the West Was Fun" Gift Basket (Class 289). A drawing will be held from the **1st Place** winners of each category.

One 25-pound bag of sugar will be awarded to **EACH** Sweepstakes winner – **Baked Foods, Candy and Food Preservation.**

The Amalgamated Sugar Company LLC is grower owned by Snake River Sugar Company with over 800 growers/members. Amalgamated owns and operates three modern, high-capacity sugar factories located in Rupert, Twin Falls, and Nampa, Idaho. For generations, our people have made us the *Sweetest* Company in Idaho. *Sugar...The Natural Sweetener...Only 15 calories per teaspoon.*



Candy Box and Gift Pack

Prizes will be awarded in the form of certificates good for the Amalgamated Sugar Company LLC products as follows:

- 1st Prize – 25 pounds
- 2nd Prize – 20 pounds
- 3rd Prize – 15 pounds

Special classes eligible for these awards are Candy Box-Class 112 and Gift Pack-Class 210.

Entry must be made with The Amalgamated Sugar Company LLC products and include proof of purchase or empty packaging. See classes for brand names.

WILTON ENTERPRISES, INC.-CAKE DECORATING AWARD

The **Best of Show** winner in the Amateur Division will receive a **Best of Show** Certificate and may choose one of the following awards:

- Cookie Exchange Book (Newest Publication)
- Cake Decorating Basics (DVD)
- Brownie Fun Book



Five First Place winners, **Amateur and Professional**, will receive a current **Wilton Yearbook of Cake Decorating (does not include Theme Class)**. **Only one Yearbook will be awarded to an individual.**

Bread Award

Boise Consumer Co-op, 888 W. Fort St., Boise, ID will award two (2) 25-pound bags of flour. Two winners will be determined by a drawing from all **FIRST PLACE** winners in Breads (Classes 1-35).

Idaho Wheat Growers Award

The **Idaho Wheat Commission** will award two \$50 prizes. The winners will be determined by a drawing from **FIRST** place winners in **Division 1 Quick Bread Classes 1-11 and 14-19 and Yeast Bread Classes 20-35**. **Winning exhibitors need to submit recipe and pictures.**



Kitchen Craft Awards

A set of cook ware will be awarded by **Kitchen Craft**. The winner of this award will be chosen by a drawing from all **Best of Show** winners in the Department. A **food processor** will also be awarded by **Kitchen Craft**. The winner will be determined by a drawing from all **FIRST** place winners in **Division 3, Food Preservation**.



Pie Award

Phyllis A. Hill Memorial Award: \$25 for the best cherry pie (Class 88).

ALL **FIRST PLACE** winners in Pies (Classes 86-95) will have their name entered in a drawing. The winner will receive \$25 awarded by **The Western Idaho Fair**.

Candy Award

ALL **FIRST PLACE** winners in Candy (Classes 96-111) will have their name entered in a drawing. The winner will receive \$25 awarded by **The Western Idaho Fair**.

Senior Citizen Special Award

The Western Idaho Fair will present \$10 to the Senior Citizen (woman or man, 65 years or older) winning the most blue ribbons (1st) in Div. 1 Baking – Breads (Classes 1-35); Cakes (Classes 36-45) and Pies (Classes 86-95). **If you wish to compete for this award, be sure to specify your age on entry form.** In case of a tie, the award will be presented to the oldest exhibitor.

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

Demonstrations – Educational Displays – Special Contests

Fleischmann's Yeast – Bake for the Cure

Dates and times will be posted in the Culinary Arts Department and Western Idaho Fair Official Program Book.



Fleischmann's Yeast "Bake for the Cure" Baking Contest
For the Fleischmann's Yeast Competition information: See Department 21 – Contests.

Note: Saco Foods Inc. has discontinued sponsorship of the "Bake Your Best" contests at state and county fairs.

Food Safety Advisor Program

Monday through Thursday from **3:00 p.m. to 8:00 p.m.** and Friday, Saturday and Sunday from **12:30 p.m. to 8:30 p.m.** University of Idaho Cooperative Extension Service first year Food Safety Advisors will assist you with your food preservation

questions. Food Safety Advisors are trained volunteers who have successfully completed an in-depth course in food preservation.

Bread Score Card

General appearance, size and shape	10%
Crust, color, smoothness, tenderness	10%
Color of crumb	5%
Texture	25%
Elasticity and lightness	10%
Keeping quality	10%
Flavor	30%
Total	100%

Cake Score Card

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

Icing Score Card

(Cooked or Uncooked)

Appearance color	15%
Smoothness	10%
Consistency	30%
Flavor	45%
Total	100%

Cake Decorating Score Card

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

Cookie Score Card

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

Pie Score Card

Crust

General appearance	15%
Color, even golden brown, attractively designed top crust	
Texture	15%
Flaky, tender, not soggy or doughy	
Flavor	20%
Pleasing, should not be too bland or highly seasoned	

Filling

General appearance	25%
Good proportion between crust and filling. Fruit well cooked, neither too dry nor too juicy. No excessive thickening agent.	
Flavor	25%
Typical for type of filling	
Total	100%

Candy Score Card

Appearance: Color, size and shape of pieces	15%
Texture: crystalline-velvety, creamy	
Non-crystalline – smooth	30%
Consistency: crystalline-firm, not hard or soft	
Non-crystalline – should hold shape, no crystals	25%
Flavor: blended, high quality, pleasing	30%
Total	100%



Sorrento Lactalis, Inc.

Turning heritage, innovation, and passion into great cheese.

Division 1 – Baked Foods

Breads

Entries will be displayed on Western Idaho Fair trays. Use of Bread Machines permitted only in Classes 33, 34 and 35.

PREMIUMS: 1st-\$4.00 2nd-\$3.00 3rd-\$2.00

Classes 1-35 are eligible for Special Award.

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

Class:

1. Biscuits, baking powder, 4
2. Biscuits, any other , 4
3. Bread, banana
4. Bread, chocolate
5. Bread, lemon
6. Bread, orange
7. Bread, may contain herb/cheese, etc.
8. Bread, pumpkin
9. Bread, zucchini
10. Any other quick bread, fruit, nut or vegetable, named
11. Coffee cake
12. Corn bread, plain 2-1/2" squares, 4
13. Corn bread with extras – cheese, peppers, etc., 2-1/2" squares, 4
14. Muffins, bran, 4
15. Muffins, blueberry, 4
16. Muffins, chocolate, 4
17. Muffins, lemon, 4
18. Muffins, poppy seed, 4
19. Muffins, any fruit or vegetable, 4



Best of ShowRosette

Yeast Breads – suggested size for loaves – 8"x4"x2" or 9"x5"x3"

20. Bread, may contain cheese, herbs, veggies, etc.
21. Bread, French
22. Bread, potato
23. Bread, sour dough
24. Bread, white
25. Bread, whole wheat
26. Bread, any other named
27. Rolls, cinnamon, 4
28. Rolls, any other sweet roll, named, 4
29. Rolls, dinner, sour dough, 4
30. Rolls, dinner, white, 4
31. Rolls, dinner, whole wheat, 4
32. Rolls, dinner, any other, 4
33. Bread machine loaf, white
34. Bread machine loaf, whole wheat
35. Bread machine loaf, other, named



Best of showRosette

Cake – whole – not over 10" in diameter. No sheet cakes.

Cakes will be cut in half at time of entry and exhibitor will take the half not entered home. Entries will be displayed on Western Idaho Fair trays.

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

36. Angel food, not iced
37. Applesauce, not iced
38. Carrot, layers, iced
39. Chiffon, not iced
40. Chocolate, layers, iced
41. Pound cake, not iced
42. Spice, layers, iced

43. White, layers, iced
 44. Yellow, layers, iced
 45. Any other kind of cake, named
- Best of Show**Rosette

Cake Decorating – Professional

(See entry information)

Note: Use Styrofoam or cardboard forms, etc., as only decorating will be judged

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

Classes 46-51 are eligible for Special Awards

46. Special event (birthday, shower or special day)
47. Animal or figure
48. Gingerbread
49. Most humorous
50. Tiered (wedding or anniversary) – not over 3 tier
51. Fair Theme – **How the West Was Fun**



Best of ShowRosette

Cake Decorating – Amateur

Note: Use Styrofoam or cardboard forms, etc., as only decorating will be judged

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

Classes 52-57 are eligible for Special Awards

52. Special event (birthday, shower or special day)
53. Animal or figure
54. Gingerbread
55. Most humorous
56. Tiered (wedding or anniversary) – not over 3 tier
57. Fair Theme – **How the West Was Fun**

Best of ShowRosette

Cookies

Four cookies constitute an exhibit. Entries will be displayed on Western Idaho Fair trays.

PREMIUMS: 1st-\$4.00 2nd-\$3.00 3rd-\$2.00

Bar Cookies (4)

58. Chocolate brownies
 59. Brownies, any other kind, named
 60. Date bars
 61. Fruit and/or nut bars
 62. Lemon bars
 63. Oatmeal bars
 64. Any other kind of bar cookie, named
- Best of Show**Rosette

Drop Cookies (4)

65. Carrot
 66. Chocolate chip – traditional
 67. Chip cookie, other than traditional chocolate
 68. Chocolate
 69. Fruit and/or nut, any kind, named
 70. Lemon
 71. Macaroons
 72. Raisin
 73. Oatmeal
 74. Pumpkin
 75. Zucchini
 76. Any other drop cookie
- Best of Show**Rosette



Shaped, Rolled, Refrigerator Cookies (4)

- 77. Gingersnaps
- 78. Filled, fruit, nut, jam, etc., any kind, named
- 79. Peanut butter
- 80. Pressed cookies, spritz
- 81. Refrigerator, any kind, named
- 82. Snickerdoodles
- 83. Sugar, rolled, any holiday, decorated
- 84. Any other shaped, rolled, refrigerator

Best of Show **Rosette**

Class 85 **Cookie Box**



Theme – How the West Was Fun

This Class sponsored by Kitchen Craft

PREMIUMS: 1st-\$15.00 2nd-\$10.00 3rd-\$5.00

Three (3) Honorable Mention - \$3 Each

Best of Show **Rosette**

Cookie Box must contain four (4) different varieties. **Recipes** must be included. Box should contain enough of each variety of cookies for an attractive display. Please cover top of box securely with clear plastic wrap. **Suggested box size is 8”x12”x3” or 4”** and decorated with the **Fair Theme – How the West Was Fun.**

Note: Please place one of each kind of cookie and each recipe in a zip lock bag attached to cookie box when entering so Judge will not need to open box. Judging will be 30% for Decorated Box and 70% for cookies - general appearance, texture (characteristic of type) and flavor.

Pies – (Whole – 2 crust – fruit or nut)

Do not bake in foil pans. Clear glass is suggested – 8” or 9” pie – **No cream or pumpkin pies.** Only ¼ pie will be displayed after judging.

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

- 86. Apple
- 87. Berry, any kind, named
- 88. Cherry – see Special Awards for Phyllis A. Hill Memorial Award
- 89. Mincemeat
- 90. Nut, any kind, may be single crust
- 91. Peach
- 92. Raisin
- 93. Two fruit, any kind, named
- 94. Two or more berry, any kind, named
- 95. Any other fruit pie, not listed above, named

Best of Show **Rosette**

Division 2 – Candy

Amateur Only

Entries will be displayed on Western Idaho Fair trays.

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

- 96. Caramels, 6 pieces
- 97. Chocolates, dipped, any kind, 6 pieces
- 98. Chocolate fudge, 6 pieces
- 99. Chocolate truffles, 6 pieces
- 100. Chocolate, molded
- 101. Divinity, 6 pieces
- 102. English toffee, 6 pieces
- 103. Taffy
- 104. Mints, uncooked, 6 pieces

- 105. Nut clusters, 6 pieces
- 106. Nut brittle, 6 pieces
- 107. Peanut butter fudge, 6 pieces
- 108. Penuche, 6 pieces
- 109. White fudge, 6 pieces
- 110. Any other kind of candy, named, 6 pieces
- 111. Sugared or candied nuts, any kind, at least ½ cup

Best of Show **Rosette**

Class 112 **Candy Box**

PREMIUMS: 1st-\$8.00 2nd-\$6.00 3rd-\$4.00

See Amalgamated Sugar Special Awards

Entries must be made with the Amalgamated Sugar Company LLC products and include proof of purchase or empty packaging.

Qualifying brand names:

White Satin, Flavorite, HyTop, Albertsons,

Shopper’s Value, Fred Meyer, Kroger,

Western Family, Safeway, Townhouse.



Candy Box should contain an assortment of candies, using at least 4 different varieties. Container should be open and each variety should be visible. **Cover** with clear plastic wrap for good display. Decorate container using any holiday or fair theme – **How the West Was Fun.**

Note: Please bring one of each kind of candy in a zip lock bag or disposable plate when entering so Judge will not have to open box. Judging will be on originality and appetite appeal.

Best of Show **Rosette**



Division 3 – Food Preservation

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

Canned Fruit, Vegetables and Meat Score Card

Container **10%**
Tightly sealed containers of specified size; clean, neatly and properly labeled.

Pack **25%**
Fullness – all space except proper headspace filled;
Neatness and uniformity.

Liquid – just covers product with no excess; clear with little or no cloudiness or small particles; free from gas bubbles.
Fruit syrups have suitable proportions of sugar

Product **65%**
Absence of defects – original food high quality; free from indicated spoilage; meat properly trimmed

Uniformity-pieces of food reasonably uniform in size (fancy pack not practical)
 Color – as nearly that of standard cooked product as possible; free from foreign matter and undue discoloration
 Consistency – tender without overcooking
Total 100%

Pickles, Relishes and Sauces Score Card

Container 10%
 Tightly sealed; clear jars designed for canning of specified size; clean; neatly and properly labeled
Appearance 65%
 Color-uniform; attractive; characteristic of kind with no darkening on the top or discoloration of ingredients
 Size-whole or pieces of suitable, uniform size
 Liquid-clear with no scum on top
 Texture: pickled fruits-tender, plump, unbroken skins or flesh; firm, not shriveled or overcooked
 Vegetable pickles or relishes-uniformly firm and crisp; not shriveled from excess salt, acid or sugar.
Safety and Suitability 25%
 Choice of fruit and/or vegetable that is safe and suitable for home pickling
Total 100%

All Soft Spreads, Jellies, Jams, Preserves, Marmalades, Conserves, & Fruit Butters Score Card

Appearance 30%
 Color-characteristic of fruit
 Clearness-jellies translucent
 Container-glass; practical; clean sealed lids (no paraffin seals or inversion method)
 Neatly and properly labeled
Texture 35%
 Jelly-tender-should quiver, cut easily and retain shape; no crystals
 Preserves-pieces firm and whole; clear, thick syrup
 Marmalades-small, thin pieces; clear, thick syrup
 Fruit Butters-fruit that has been pressed through a sieve; no separation of fruit and juice
 Jams-crushed fruit; no separation of fruit and juice
 Conserves-similar to jams but always contain a mixture of fruits and usually have nuts and sometimes raisins added
Flavor 35%
 Characteristic, without excessive sweetness or over-cooked flavor
Total 100%

All canned foods must have been processed within the last 12 months and be sealed in standard canning jars with ring. No paraffin seals on any entries. **NO MATERIAL ON TOP OF JARS.** Judges reserve the right to open any jar if necessary when judging. Each jar **must be neatly labeled**, giving name of product, date canned, type of pack (raw or hot pack), **processing time and pounds of pressure.** Be sure to use appropriate altitude adjustments; i.e. pressure canning – 15# pressure for weighted gauge; 12# pressure for dial gauge for altitude in Treasure Valley. Please list altitude for your canning entry. For boiling water altitude adjustments, check Extension publications. **Please put labels on side of jar before bringing to the Fair.** Up-to-date standards as approved by University of Idaho Cooperative Extension System will be used in judging. If you have any questions regarding methods, call your county Extension Office.

Canned Fruit – Pint or Quart Jars
PREMIUMS: 1st-\$3.00 2nd-\$2.50 3rd-\$2.00

- 113. Apples, sliced
- 114. Applesauce
- 115. Apricots
- 116. Blackberries
- 117. Wild berries
- 118. Any other berry, named
- 119. Cherries, sweet, light
- 120. Cherries, sweet, dark
- 121. Cherries, pie
- 122. Fruit cocktail (mixed fruit)
- 123. Green grapes
- 124. Peaches
- 125. Pears
- 126. Plums
- 127. Prunes
- 128. Rhubarb
- 129. Nectarines
- 130. Apple juice
- 131. Grape juice
- 132. Other fruit juice
- 133. Fruit nectar
- 134. Fruit syrup
- 135. Pie filling, apple
- 136. Pie filling, cherry
- 137. Pie filling, fruit, any other named
- 138. Any other kind of fruit, named



Best of Show Rosette

Canned Vegetables – Pint or Quart Jars

Fancy pack vegetables that require pressure canning methods (such as whole asparagus, carrots, beans packed upright and tightly packed in a canning jar) are not considered safe. They will not be accepted as entries in the Western Idaho Fair.

PREMIUMS: 1st-\$3.00 2nd-\$2.50 3rd-\$2.00

- 139. Asparagus, cut
- 140. Beans, green
- 141. Beans, dried, i.e. kidney or any variety of dried beans
- 142. Beets, whole, cubed or sliced
- 143. Carrots, sliced or diced
- 144. Corn
- 145. Peas
- 146. Potatoes, white, cubed or whole
- 147. Sauerkraut
- 148. Tomato juice – **Be sure to acidify. List amount used on label.**
- 149. Tomatoes – **Be sure to acidify. List amount used on label.**
- 150. Vegetables, mixed
- 151. Any other vegetable, named

Best of Show Rosette

Convenience Foods
Canned Meats, Fish, Fowl, Soups, Etc.

Standard Jars – Half Pints, Pints or Quarts
PREMIUMS: 1st-\$3.00 2nd-\$2.50 3rd-\$2.00

- 152. Wild game
- 153. Bean soup
- 154. Beef
- 155. Beef soup – (i.e. vegetable)
- 156. Chicken
- 157. Turkey
- 158. Chicken or turkey soup
- 159. Any other soup, named



- 160. Fish – half pints or pints recommended for safety
- 161. Meat stew
- 162. Minced meat
- 163. Spaghetti sauce with meat
- 164. Spaghetti sauce
- 165. Any other, named

Best of Show **Rosette**

All Soft Spreads, Jellies, Jams, Preserves, Marmalades, Conserves, & Fruit Butters

Standard jam and jelly jars, half pints or pints. Half pints preferred, but will not effect judging. All entries must be processed in a boiling water canner. The inversion method is **NOT** acceptable. If your recipe does not include pectin, please include recipe source.

Jams

PREMIUMS: 1st-\$3.00 2nd-\$2.50 3rd-\$2.00

- 166. Sugar free – any variety
- 167. Apricot
- 168. Apricot-pineapple
- 169. Blackberry
- 170. Cherry
- 171. Huckleberry
- 172. Kiwi
- 173. Pear
- 174. Peach
- 175. Plum
- 176. Raspberry
- 177. Strawberry
- 178. Strawberry-rhubarb
- 179. Any other jam, named
- 180. Combination fruit jam – 2 or more – named



Best of Show **Rosette**

Jellies

PREMIUMS: 1st-\$3.00 2nd-\$2.50 3rd-\$2.00

- 181. Sugar free – any variety
- 182. Apple
- 183. Blackberry
- 184. Cherry
- 185. Crabapple
- 186. Currant
- 187. Grape
- 188. Jalapeno or any pepper
- 189. Mint
- 190. Plum
- 191. Raspberry
- 192. Strawberry
- 193. Any wild berry jelly, named
- 194. Combination fruit jelly – 2 or more – named
- 195. Any other kind, named

Best of Show **Rosette**

Fruit Butters, Conserves, Preserves and Marmalades

PREMIUMS: 1st-\$3.00 2nd-\$2.50 3rd-\$2.00

- 196. Apple butter
- 197. Peach butter
- 198. Pear butter
- 199. Plum butter
- 200. Any other butter, named
- 201. Peach conserve
- 202. Plum conserve
- 203. Any other conserve, named
- 204. Orange marmalade
- 205. Any other marmalade, named

- 206. Peach preserves
- 207. Strawberry preserves
- 208. Any other preserve, named
- 209. Maraschino cherries

Best of Show **Rosette**

Class 210 **Gift Pack**

PREMIUMS: 1st-\$8.00 2nd-\$7.00 3rd-\$5.00

See Amalgamated Sugar Special Awards

Entries must be made with the Amalgamated Sugar Company LLC products and include proof of purchase or empty packaging.

Qualifying brand names:

White Satin, Flavorite, HyTop, Albertsons, Shopper's Value, Fred Meyer, Kroger, Western Family, Safeway, Townhouse.



Mixed pack of assorted jams, jellies, fruit butters, conserves, preserves, or marmalades displayed as a gift (general or any holiday). Pack can be box, basket, etc., to contain three (3) or more standard jam and jelly jars or half-pint jars. No paraffin seals. Entries will be judged on quality of preserved foods and presentation of gift pack. Please include a 3x5 card indicating processing method and time processed for each jar included in the pack.

Best of Show **Rosette**

Pickles – Half Pints, Pints, or Quarts

PREMIUMS: 1st-\$3.00 2nd-\$2.50 3rd-\$2.00

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



Best of Show **Rosette**

Relishes and Sauces – Half Pint or Pint Jars

- 227. Barbecue sauce
- 228. Chili sauce
- 229. Tomato ketchup
- 230. Tomato sauce
- 231. Any other sauce, named
- 232. Corn relish
- 233. Salsa (include recipe)
- 234. Salsa, tomatillo, green tomato or any other kind, named (include recipe)
- 235. Green tomato relish (Piccalilli)
- 236. Pepper relish
- 237. Sweet pickle relish
- 238. Zucchini relish
- 239. Chutney, peach
- 240. Chutney, plum
- 241. Chutney, any other, named
- 242. Any other pickle relish, named

Best of Show **Rosette**

Dried Foods

1. Package: a standard ½ pint jar specifically designed for canning purposes with screw type ring and lid.
2. Exhibits must be accurately labeled as to kind of food, pretreatment (if any), drying method (oven, sun, dehydrator), total drying time and date of processing.
3. Judges reserve the right to reconstitute and/or taste food at their discretion.
4. All entries in this division must have been completed by the exhibitor within one year of the opening of the Fair to be eligible for premium awards. Items that have been shown at previous fairs are not eligible.

Dried Foods Score Card

Label information and container	10 points
Appearance.....	30 points
Uniform size and shape, free from visible moisture or mold, free from large seed, thick peelings or cores, color appropriate for product, not overly dark.	
Container – moisture and air proof.	
<u>½ Pint Jars</u>	10 points
Dryness, lacks stickiness	5 points
Product texture	15 points
Fruit-leathery and pliable	
Vegetables-brittle, hard, leathery, or pliable as applies to each vegetable	
Herbs-dry enough to crumble when crushed	
Fruit leather-leathery, pliable	
Meat-pieces, thin, uniformly dry, not hard or tough	
Flavor/odor, characteristic of product	30 points
Total Points	100 points

PREMIUMS: 1st-\$3.00 2nd-\$2.50 3rd-\$2.00

243. Fruits, apples, ¾ cup
244. Fruits, apricots, ¾ cup
245. Fruits, bananas, ¾ cup
246. Fruits, cherries, ¾ cup
247. Fruits, grapes (raisins), ¾ cup
248. Fruits, kiwi, ¾ cup
249. Fruits, peaches, ¾ cup
250. Fruits, plums/prunes, ¾ cup
251. Fruits, strawberries, ¾ cup
252. Fruits, any other, named, ¾ cup
253. Fruits, leather, enough 1” pieces to fill a ½ pint jar
254. Fruits, glace’, ¾ cup
255. Herb, basil, ¾ cup
256. Herb, chives, ¾ cup
257. Herb, marjoram, ¾ cup
258. Herb, mint, ¾ cup
259. Herb, oregano, ¾ cup
260. Herb, parsley, ¾ cup
261. Herb, sage, ¾ cup
262. Herb, thyme, ¾ cup
263. Herb, any other, named, ¾ cup
264. Meats, beef jerky, enough 1” pieces to fill a ½ pint jar
265. Meats, wild game jerky, any kind, named, enough to fill a ½ pint jar
266. Seeds, pumpkin or sunflower, ¾ cup
267. Shelled hazelnuts, ¾ cup
268. Shelled peanuts, ¾ cup
269. Shelled walnuts, ¾ cup
270. Shelled nuts, any other, named, ¾ cup
271. Vegetables, carrots, ¾ cup
272. Vegetables, celery, ¾ cup
273. Vegetables, mushrooms, ¾ cup



274. Vegetables, pepper, ¾ cup
275. Vegetables, soup mix, ¾ cup
276. Vegetables, tomatoes, ¾ cup
277. Vegetables, zucchini, ¾ cup
278. Vegetables, any other, named, ¾ cup

Best of Show **Rosette**

Something Extra

PREMIUMS: 1st-\$3.00 2nd-\$2.50 3rd-\$2.00

Please enter all vinegars in bottle with removable (secure) lid, cork, stopper, etc. Label with list of ingredients, type of vinegar used, and date made.

279. Herb vinegar, herbs only
280. Herb vinegar, herbs and spices
281. Herb vinegar, herbs and veggies
282. Flavored vinegar, citrus
283. Flavored vinegar, raspberry
284. Flavored vinegar, any other berry, named
285. Flavored vinegar, any other fruit, named
286. Flavored vinegar, floral, edible floral only
287. Flavored vinegar, any other combination, named
288. Flavored vinegar, any other, named

Best of Show **Rosette**

Class 289 How the West Was Fun

Gift Basket

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

Basket should contain at least 3 to 5 or more entries from Classes 211-288. Any assortment may be used. Be creative with your presentation. Entries will be judged on quality of preserved foods, dried foods, flavored vinegars and presentation of gift basket.

Best of Show **Rosette**

Class 290 The Sorrento® and Precious® Cheese Class

Anything you can put cheese in and still eat, using cheeses produced by Sorrento Lactalis, Inc. Check out their ad on page 64.

PREMIUMS: 1st-\$8.00 2nd-\$6.00 3rd-\$4.00



Turning heritage, innovation, and passion into great cheese.

Western Idaho Fair ‘Crop’ of the Year: Cheese Fun Facts

Cheese has high levels of quality protein, which contains all the essential amino acids that the body requires. This makes cheese a complete protein that does not need to be supplemented or combined with any other food to get all the essential amino acids that the body requires. The protein contained in cheese helps to build muscle tissue.

