



DEPARTMENT L – CULINARY

SUPERINTENDENT: Vonni Casey - (406)254-8584
ASSISTANT SUPERINTENDENTS: Marie Jones - Janice McKittrick - Mike Smith
ENTRY: Online entry is encouraged for eligibility in MontanaFair **online entry contests** at: www.montanafair.com
Or mail entry to:
MontanaFair, PO Box 2514, Billings, MT 59103. For questions, phone the entry office at (406)256-2400
or email: entryoffice@metrapark.com
Questions: Contact Superintendent Vonni Casey at 254-8584 for individual class or division questions.

ENTRY DEADLINE: Online pre-Entry is strongly recommended to be eligible for free fair tickets, but online or hard copy entries are not required. Pre-entries are due by Friday, August 5, 2010 by 5:00 pm. Pre-entry will ensure a speedy check-in of your articles. No online entry after August 5th @ 5:00, but you may enter by hard copy until exhibits are received at the time stated below. Entry form may be photocopied or may be obtained at the website: www.montanafair.com.

EXHIBITOR FEE: \$5.00 per exhibitor for unlimited number of entries in Department L - Culinary

EXHIBITS RECEIVED: Montana Pavilion - Tuesday, August 10, 2010 - 10:00 am - 6:00 pm. **NO EXHIBITS ACCEPTED AFTER 6:00 PM TUESDAY, AUGUST 5, 2010.** Please come early and allow yourself time to be checked in and verify that all requirements for entering are met.

JUDGING: Thursday, August 12, 2010 - 10:00 am (Except Beer & Wine Division which will be judged on Thursday, August 12th at 6:00 pm).

EXHIBIT HOURS: Montana Pavilion - August 14 - 21, 2010, 12:00 noon - 9:00 pm

GATE ADMISSION: MontanaFair will provide one free day gate admission pass for exhibitors entering five or more entries in any one department. Exhibitors may purchase a MontanaFair season pass for \$18.00 or a one day gate pass for \$4.00 (1/2 price of regular admission).

EXHIBITS RELEASED: Sunday, August 22, 2010 - 11:00 am - 3:00 pm. **A fee of \$20.00 will be assessed on any item not picked up on August 22, 2010 unless special arrangements have been made with the Superintendent before that date.**

PREMIUMS: Premiums will be paid in all classes: 1st - \$4.00, 2nd - \$3.00 – 3rd - \$2.00

AWARDS: Best of Show rosettes to each Judge's Choice of Outstanding Culinary Exhibits. These awards are given to recognize excellence in culinary products and need not be awarded if a judge finds no clear winner.

MEMORIAL AWARD: In 1998, MontanaFair established an annual high point award in memory of Karen Erfle-Holman, past Superintendent of Heritage Arts. This award will be bestowed upon the outstanding exhibitor in Heritage Arts (winner to be selected by the greatest number of blue ribbons earned on individual entries in Departments J, K and L). Exhibitor must compete in all three Heritage Arts Departments to be eligible for this award. MontanaFair will award this exhibitor with \$50. The winning exhibitor's name will be engraved on a permanent memorial plaque displayed in Heritage Arts in the Montana Pavilion Building. Points will be accumulated as follows: 1st – 4 points; 2nd – 3 points; 3rd – 2 points; Honorable Mention – 1 point. Points will be accumulated by the Entry Office.

SPECIAL CONTESTS



WILTON CAKE DECORATING

Visit the Wilton Cake Decorating website at: www.wilton.com

Wilton Enterprises is pleased to help support MontanaFair in the Decorated Cakes Division. Wilton "Best of Class" awards are offered for winning cakes with some type of bag and tip or rolled fondant cake decorating.

MontanaFair has two separate age divisions, i.e., Junior and Adult, and Wilton will award one "Best of Class" award for each age division. Only one "Best of Class" award is available for each division, adult or junior.

"Best of Class" winners may choose **one** of the following awards:

Cookie Exchange Book

Brownie Fun Book

Cake Decorating Basics (DVD)

Wilton will also award one current *Wilton Yearbook of Cake Decorating* for each 1st prize winner in all cake decorating categories. Only five Yearbooks will be awarded to junior division and five Yearbooks to adult division.

All "Best of Class" winners always receive a Wilton Yearbook of Cake Decorating along with their choice of "Best of Class" prize. There is no need to list your "Best" winner as a 1st prize winner. Therefore, five additional 1st prize winners may be submitted.

BALL® - "FRESH PRESERVING AWARDS"

Adult Food Preservation Awards

Presented by: Ball® & Kerr® Fresh Preserving Products

Jarden Home Products who bring you Ball® & Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts so first and second place awards will be given to those individuals judged as the best in designated recipe categories. A panel of judges will select the two best entries submitted by an adult in Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spreads entries will be limited to recipes prepared using the Ball® Pectin: Original, No Sugar Needed or Liquid. **A proof of purchase for Ball® pectin must be provided at time of entry.** The entries designated First Place from each category will receive the following: Two (2) Five Dollar Coupons (\$5.00) for Ball® or Kerr® Fresh Preserving Products and one (1) Three Dollar Coupon (\$3.00) for Ball® Pectin Products. Entries designated second place from each category will receive the following: One (1) Five Dollar Coupon (\$5.00) for Ball® or Kerr® Fresh Preserving Products and one (1) Three Dollar (\$3.00) Coupon for Ball® Pectin Products.

BALL® - "FRESH PRESERVING AWARDS"

Youth Food Preservation Awards

Presented by: Ball® & Kerr® Fresh Preserving Products

In recognition of youth who excel in the art of fresh preserving (canning), Jarden Home Brands who bring you Ball® & Kerr® Fresh Preserving Products will present first place awards in designated recipe categories. A panel of judges will select the best entry submitted by a youth in each category for Fruit, Vegetable, Pickle, and Soft Spread. Entries must be preserved in Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spreads entries will be limited to recipes prepared using one of the Ball® Pectin: Original, No Sugar Needed or Liquid. **A proof of purchase for Ball® pectin must be provided at time of entry.** The best entry from each category will receive the following: One (1) Five Dollar Coupons (\$5.00) for Ball® or Kerr® Fresh Preserving Products and one (1) Three Dollar Coupon (\$3.00) for Ball® Pectin Products.

General Guidelines:

ENTRANT ELIGIBILITY:

- All eligible entries must be preserved in the same brand of jar and lid: Ball® Jar sealed with a Ball® Band and Lid, or Ball® Collection Elite® Band and Lid, or canned in a Kerr® Jar sealed with a Kerr® Lid and Band.
- Entries in the Soft Spread category must be prepared using one of the Ball® Pectin: Original, No Sugar Needed or Liquid. The UPC from the Ball® package must accompany the entry as proof of purchase.
- Entries must be labeled with product name, date of preparation, processing method and processing time.

- Preserved food must have been prepared within a one-year period prior to judging date is eligible.

QUALITY CRITERIA

GUIDES: *Ball® Blue Book® of Preserving, copyright 2009; Ball Complete Book of Home Preserving, copyright 2006, USDA Complete Guide to Home Canning, 5th edition.*

FILLED JAR

- Headspace must correspond to instructions on the jar and lid packaging or the reference guides listed above. The top of the finished recipe or liquid covering produce should provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. Gas bubbles that denote spoilage are identified by movement of bubbles to the surface of the product while the jar is stationary.
- Bands should remain in place to transport preserved food. During judging, band will be removed carefully to determine if headspace is correct. Bands will be replaced for display.

HEAT PROCESS

- Methods used to heat process foods must comply with current preserving guidelines as stated in the approved reference guides listed above. The boiling-water process for acid foods and steam-pressure process for low-acid foods are the only recommended methods to heat process foods for preserving.
- Times for heat processing preserved foods vary depending on each specific recipe or food type. Processing times must be in agreement with those listed in the approved reference guides.

PRODUCT APPEARANCE:

- Produce should be free from blemishes, stems, pits, and peels. Some recipes may require stems, pits, and peels are not removed; this is acceptable if the recipe is in keeping with all other reference guidelines.
- Liquid must be clear and free from cloudiness and small particles unless ingredients added to the recipe would naturally affect the clarity
- Color of the finished product should be as close to its natural characteristic as possible or standard for the cooked product.
- Texture is affected by heat processing yet the finished product should not appear over-cooked or break down.
- Ingredients should retain their shape and size based on the type and preparation method. Cut pieces, of uniform size, should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar.
- Safety is of utmost importance. Any entry exhibiting spoilage or not in compliance with judging guidelines will be disqualified.

CULINARY DIVISION RULES & REGULATIONS:

1. Exhibitors please must read and observe the General Rules, Regulations and information of MontanaFair, as listed on website at www.montanafair.com. All general rules and regulations of the Heritage Arts Department apply to this department. **READ ALL RULES CAREFULLY.** Proper entry and identification is essential.

2. FOR THE EXHIBITORS CONVENIENCE CULINARY RULES HAVE BEEN GROUPED IN THREE CATEGORIES: (1) BAKED GOODS, CANDIES AND (2) PRESERVED FOODS. PLEASE READ ALL RULES THAT APPLY TO YOUR ENTRIES CAREFULLY.

BAKED GOODS AND CANDIES

1. No baked goods or candies will be returned to the exhibitor. Portions may be donated to charitable organizations to prevent waste. The remainder will be displayed until the superintendent determines disposal is necessary, ribbons and entry tags will remain on display until the overall release of exhibits by the department. An entry shall consist of:

- One (1) loaf of bread
- Four (4) rolls, cookies, cupcakes, candies
- One (1) pie
- One (1) cake

Size of pan is at discretion of exhibitor

DIVISION 1 – Bread

JUDGING WILL BE BASED ON:

- General appearance (size, shape, crust, attractive presentation)
- Flavor (odor, taste)
- Lightness
- Crumb (character of crumb, coarse-fine, tough-tender, texture, moist, dry, elastic – or no)
- Color

Bread should be so completely baked that when pressed it will spring out immediately upon release of pressure. An excellent loaf of bread should be uniform golden brown in color, oblong in shape. The flavor should be nutty, agreeable to taste, and with no suggestion of sourness. The crumb compressed, lightweight in proportion to size, even grained. The crust of a standard loaf should be tender and of medium thickness.

Yeast Breads – Hand Kneaded

Dept-Division-Class

L-1-101 White

L-1-102 Whole Wheat, Graham or Cracked Wheat

L-1-103 Rye

L-1-104 Multi Grain

- L-1-105 French or Italian
- L-1-106 Sourdough
- L-1-107 Holiday Breads
- L-1-108 Foreign Bread
- L-1-109 Herb Bread
- L-1-110 Batter Bread
- L-1-111 Any other yeast loaf not mentioned above
- L-1-112 Sandwich Bun
- L-1-113 Shaped dinner rolls
- L-1-114 Caramel rolls
- L-1-115 Cinnamon Rolls
- L-1-116 Fruit Filled breakfast roll
- L-1-117 Any other yeast roll or bun not mentioned above
- L-1-118 Coffee Cake
- L-1-119 Dessert

Yeast Breads – Kneaded by Big Mixers

- L-1-120 White Loaf
- L-1-121 Whole Wheat, graham or cracked wheat
- L-1-122 Multi grain loaf
- L-1-123 Any other yeast loaf not mentioned above
- L-1-124 Shaped dinner rolls
- L-1-125 Cinnamon rolls
- L-1-126 Any other yeast roll or bun not mentioned above
- L-1-127 Coffee cake or dessert

Bread Machines – 1.5 Pound Loaf

- L-1-128 White Loaf
- L-1-129 Whole Wheat, graham or cracked wheat
- L-1-130 Multi grain loaf
- L-1-131 Any other yeast loaf not mentioned above

- L-1-132 Shaped dinner roll
- L-1-133 Cinnamon Rolls
- L-1-134 Any other yeast roll or bun not mentioned above
- L-1-135 Coffee cake or dessert
- Quick Bread** - (May be baked in small pans - cut portions will be disqualified)
- L-1-136 Date
- L-1-137 Any Fruit Muffin
- L-1-138 Any Bran Muffin
- L-1-139 Any other Muffin
- L-1-140 Zucchini and Vegetable
- L-1-141 Banana or Fruit
- L-1-142 Gingerbread, unfrosted
- L-1-143 Grain Bread
- L-1-144 Biscuits
- L-1-145 Corn or Fruit Fritters
- L-1-146 Coffee Cakes
- L-1-147 Pumpkin
- L-1-148 Corn
- L-1-149 Cranberry
- L-1-150 Any other bread not mentioned above

Fry Breads

- L-1-151 Flat Bread
- L-1-152 Fry Bread
- L-1-153 Lefsa
- L-1-154 Tortilla Flour
- L-1-155 Tortilla Corn

DIVISION 2 – Cakes

("Scratch" cakes only-unless otherwise specified)

JUDGING WILL BE BASED ON:

Cakes with Icing

- A. Appearance - regular, even shape, attractive presentation
- B. Lightness
- C. Texture (tender, fine, even grain)
- D. Flavor (no taste of baking powder or soda; not too highly seasoned; "well-balanced" flavor)
- E. Icing or Filling (consistency to spread and cut without cracking; smooth; about ¼ inch thick; light and fluffy; flavor will blend with that of cake). When icing is used it should be smooth and glossy in appearance, spongy and not brittle when cut and not so soft as to be sticky.

Cakes without Icing

- A. Appearance - regular, even shape, even brown color
- B. Lightness
- C. Texture (tender, fine, even grain)
- D. Flavor (same as that for cakes with icing)
- E. Cakes are grouped under two main lots butter cakes and sponge cakes.
- F. A well made cake, properly baked, should be of uniform thickness, not high in the middle or at the side of the tin and low at other places. It should be even grained, fine and delicate in texture and should have a good flavor.
- G. Butter cakes in appearance should be golden brown in color, and sponge cakes light brown, but all should be of uniform color.
- H. To be graded as excellent, a butter cake must be light in weight in proportion to ingredients used. Sponge cakes must be tender, loose in texture and velvety.

Dept.-Division-Class

- L-2-101 Lemon Cake
- L-2-102 Chocolate Cake
- L-2-103 Orange Chiffon, unfrosted
- L-2-104 Sponge Cake
- L-2-105 Angel food, unfrosted
- L-2-106 Cupcakes, frosted
- L-2-107 Cupcakes, unfrosted
- L-2-108 Spice cake, frosted
- L-2-109 Devil's food, frosted
- L-2-110 Chocolate Cake, frosted
- L-2-111 Butter pound cake, unfrosted

- L-2-112 Pound cake, unfrosted
- L-2-113 Burnt sugar cake, caramel frosted
- L-2-114 White layer cake with choice of frosting
- L-2-115 Sour Cream cake (any)
- L-2-116 Applesauce Cake
- L-2-117 Nut Cake
- L-2-118 Jelly Roll
- L-2-119 Poppy seed cake
- L-2-120 Banana Cake

- L-2-121 Fruit Cake
- L-2-122 Cheese cake plain
- L-2-123 Cheese cake with fruit
- L-2-124 Cake mix variation
- L-2-125 Decorated Cake (Either real cake or cake dummy form may be used)
- L-2-126 Any other not mentioned above

DIVISION 3 - Cookies and Doughnuts

JUDGING WILL BE BASED ON:

- A. Appearance (uniform size and shape; well browned)
- B. Lightness
- C. Texture (crisp, tender, even grained)
- D. Flavor (no taste of baking powder or soda; not too highly seasoned; "well balanced" flavor)

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| L-3-101 Snicker Doodle Cookie | L-3-119 Ginger Cookies, rolled |
| L-3-102 No Bake Cookies | L-3-120 Ginger Cookies, any |
| L-3-103 Chocolate drop cookies | L-3-121 Cream Puffs |
| L-3-104 Molasses Cookie | L-3-122 Date Bars |
| L-3-105 Applesauce Cookie | L-3-123 Decorated Cookies (any) |
| L-3-106 Oatmeal Cookie | L-3-124 Brownies or fudge squares (unfrosted) |
| L-3-107 Oatmeal Chocolate Chip | L-3-125 Brownies or fudge squares (frosted) |
| L-3-108 Peanut butter cookies | L-3-126 Vegetable Cookie |
| L-3-109 Peanut butter/chocolate chip cookies | L-3-127 Cookie Bar |
| L-3-110 Peanut butter/oatmeal cookies | L-3-128 Fruit Bars |
| L-3-111 Spice drop cookies | L-3-129 Cinnamon Cookies |
| L-3-112 Raisin Cookie | L-3-130 Christmas Cookies |
| L-3-113 Ice Box Cookies | L-3-131 Foreign Cookies |
| L-3-114 Butter Spritz cookies | L-3-132 Raised doughnuts, not sugared |
| L-3-115 Filled cookies | L-3-133 Cake doughnuts, not sugared |
| L-3-116 Chocolate chip cookies | L-3-134 Any other cookies not mentioned above |
| L-3-117 White sugar cookies, frosted (rolled or dropped) | L-3-135 Any other doughnut not mentioned above |
| L-3-118 White sugar cookies, unfrosted (rolled or dropped) | |

DIVISION 4 – Pies

JUDGING WILL BE BASED ON:

- A. The crust of pies should be flaky, tender, golden and well browned, edge of uniform thickness (1/8").
- B. The Upper Crust should have adequate and even air spaces to allow for escape of steam.
- C. Filling should be of uniform thickness and texture throughout, and of a consistency to cut and hold shape. A fruit pie is a pie with pieces of fruit in it.
- D. Flavor is an important consideration in both crust and filling.
- E. Crust & filling should be made from scratch - no mixes.

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| L-4-101 Strawberry | L-4-110 Any other non-fruit pie not mentioned above |
| L-4-102 Cherry | L-4-111 Coconut Pie |
| L-4-103 Peach | L-4-112 Lemon Pie |
| L-4-104 Pecan Pie | L-4-113 Banana Pie |
| L-4-105 Berry (any kind) | L-4-114 Cream Pie |
| L-4-106 Apple Pie | L-4-115 Any other pie not mentioned above |
| L-4-107 Rhubarb | L-4-116 Single Pie Crust |
| L-4-108 Strawberry & Rhubarb | L-4-117 Whole Wheat Flour pie crust |
| L-4-109 Any other fruit pie not mentioned above | |

DIVISION 5 - Amateur Candies

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|-------------------------|----------------------------|
| L-5-101 Peanut Brittle | L-5-105 Penuche |
| L-5-102 Chocolate Fudge | L-5-106 Truffle |
| L-5-103 Divinity | L-5-107 Royal Ann Cherries |
| L-5-104 Mint | L-5-108 Hard Candies |

L-5-109 Any other candy not mentioned above

DIVISION 6 - Foods Made by Youth

This division is open to youth 18 years and under only. For information concerning judging criteria, please refer to the comparable adult division. A YOUTH WHO ELECTS TO EXHIBIT IN DIVISION 6, WILL BE ELIGIBLE TO ENTER IN OTHER DIVISIONS OF DEPARTMENT L.

L-6-101	Snicker Doodle Cookie	L-6-125	Any unfrosted cake from mix
L-6-102	No bake cookies	L-6-126	Any unfrosted cake made from scratch
L-6-103	Oatmeal cookie	L-6-127	Frosted layer cake
L-6-104	Peanut Butter Cookies	L-6-128	Peanut Brittle
L-6-105	Peanut Butter/chocolate chip cookies	L-6-129	Chocolate Fudge
L-6-106	Peanut butter/oatmeal cookies	L-6-130	Divinity
L-6-107	Chocolate Chip cookies	L-6-131	Any other candy
L-6-108	Brownies or fudge squares frosted	L-6-132	Decorated cake (age 7-12) - (Either real cake or cake dummy form may be used)
L-6-109	Brownies or fudge squares unfrosted	L-6-133	Decorated cake (age 13-18) - (Either real cake or cake dummy form may be used)
L-6-110	Butter Spritz	L-6-134	Gingerbread house
L-6-111	White sugar cookies, frosted, rolled or dropped	L-6-135	Any pie
L-6-112	White sugar cookies, unfrosted (rolled or dropped)	L-6-136	Specialty Gift Basket (Container of choice, not to exceed 12x18x10 inches, about the size of a small laundry basket), may include any above food item or several food items and gift articles according to the theme of the basket (i.e., all the dry ingredients to make a gingerbread house: the recipe, a rolling pin, candies, and dish towels all arranged in a large mixing bowl). Judged on quality of food and general presentation of the gift.
L-6-113	Any other cookies not mentioned		
L-6-114	100% whole wheat		
L-6-115	Any loaf yeast bread (hand kneaded)		
L-6-116	Any loaf yeast bread (mixer kneaded)		
L-6-117	Any roll or bun (hand kneaded)		
L-6-118	Any Fruit Muffin		
L-6-119	Any Bran Muffin		
L-6-120	Any other Muffins		
L-6-121	Biscuits		
L-6-122	Banana or fruit bread		
L-6-123	Pumpkin, zucchini or other vegetable bread		
L-6-124	Chiffon, sponge or angel food cake		

PRESERVED FOODS

1. All jars will be opened by the judge. Vegetables and other low acid foods will not be tasted due to food safety.
2. Standard manufacturing canning jars of one (1) quart or less are to be used. NO mayonnaise, baby food or other non-standard jars will be judged. Jar rings are required.
3. Jellies, jams and pickles should be shown in standard manufactured canning jars, sealed and processed in the boiling water bath. Paraffin is no longer an accepted preservation method for any of these products.
4. No labels will be placed on jars or jar lids for canned goods, dehydrated foods, or jelly and jams.
5. Dehydrated fruits, vegetables, herbs and jerky should be shown in clear glass jars with tight fitting lids. Leathers are to be rolled and placed in a clear plastic bag.

JUDGING WILL BE BASED ON:

- A. Selection (uniform size, shape and ripeness)
- B. Color (natural color of fruit or vegetable)
- C. Pack (economical and uniform)
- D. Condition of solids (firm, tender)
- E. Condition of liquid (clear)
- F. Aroma (typical of that food)
- G. Container must be neat and cleaned

DIVISION 7 - Canned Vegetables

Canned vegetables should be uniform in age (young tender products should be selected).

L-7-101	Asparagus	L-7-109	Beans, wax
L-7-102	Beets (small whole, diced, sliced, etc)	L-7-110	Tomatoes (whole, halves or quarters)
L-7-103	Carrots (diced or sliced)	L-7-111	Stewed Tomatoes
L-7-104	Cauliflower	L-7-112	Tomato Paste
L-7-105	Corn off cob	L-7-113	Mixed vegetables for soup
L-7-106	Pumpkin	L-7-114	Tomato juice (processor okay for juice seeds visible)
L-7-107	Peas	L-7-115	Any other canned vegetable
L-7-108	Beans, green		

DIVISION 8 - Canned Meats, Fish, Poultry

Canned meat should be canned in pressure canner.

L-8-101 Beef	L-8-107 Elk
L-8-102 Pork	L-8-108 Moose
L-8-103 Poultry	L-8-109 Smoked fish, meat or poultry
L-8-104 Fish	L-8-110 Any other meat
L-8-105 Venison (deer)	L-8-111 Any combination food containing meats
L-8-106 Antelope	

DIVISION 9 - Canned Fruit

Canned fruit to be scored as excellent should be selected carefully and should have the characteristic flavor with as perfect form as possible.

L-9-101 Apricots, whole	L-9-115 Apples
L-9-102 Blackberries	L-9-116 Applesauce (state water bath or pressure on exhibitor tag)
L-9-103 Blueberries	L-9-117 Pineapple
L-9-104 Cherries, black, sweet	L-9-118 Combination fruit
L-9-105 Cherries, red, pie, pitted	L-9-119 Specialty Gift Basket (Container of choice according to season, 1-3 varieties in proper jars, may contain a few small gift articles (i.e. Easter basket with grass, 2 jars of fruit, small stuffed bunny, small potted plant, etc.) Judged on listed standards for food product and general presentation of basket.
L-9-106 Huckleberries	L-9-120 Any other not mentioned above
L-9-107 Pears	
L-9-108 Peaches	
L-9-109 Plums, blue	
L-9-110 Plums, red	
L-9-111 Rhubarb	
L-9-112 Raspberries	
L-9-113 Strawberries	
L-9-114 Gooseberries	

DIVISION 10 – Jellies

JUDGING WILL BE BASED ON:

- A. Color and Clearness (color determined by kind of fruit; should be free from cloudiness)
- B. Consistency (should retain shape when removed from glass; should quiver, tender)
- C. Texture (smooth and free from graininess, (determined by "feel of mouth")
- D. Flavor (pronounced and corresponding to natural fruit flavor)

L-10-101 Cherry	L-10-116 Rosehip
L-10-102 Chokecherry	L-10-117 Pepper
L-10-103 Apple	L-10-118 Combination
L-10-104 Crabapple	L-10-119 Beet Jelly plain or with any flavor
L-10-105 Currant	L-10-120 Novelty Jelly (personal flavor invention (must identify)
L-10-106 Grape	L-10-121 Special Season Jelly (must identify)
L-10-107 Gooseberry	L-10-122 Specialty Gift Basket (Container of choice according to season, 1-3 varieties in proper jars, may contain a few small gift articles (i.e. Easter basket with grass, 2 jars of jelly, small stuffed bunny, small potted plant, etc.) Judged on listed standards for food product and general presentation of basket.
L-10-108 Huckleberry	L-10-123 Any other not mentioned above
L-10-109 Service Berry	
L-10-110 Buffalo Berry	
L-10-111 Plum	
L-10-112 Raspberry	
L-10-113 Strawberry	
L-10-114 Blackberry	
L-10-115 Mint	

DIVISION 11 - Syrups & Juices

L-11-101 Plum	L-11-106 Raspberry
L-11-102 Cherry	L-11-107 Any other syrup not mentioned above
L-11-103 Chokecherry	L-11-108 Grape Juice
L-11-104 Huckleberry	L-11-109 Apple Juice
L-11-105 Strawberry	L-11-110 Any other juice not mentioned above

L-11-111 Specialty Gift Basket (Container of choice according to season, 1-3 varieties in proper jars, may contain a few small gift articles (i.e. Easter basket with grass, 2 jars of syrup, small stuffed bunny,

small potted plant, etc.) Judged on listed standards for food product and general presentation of basket.

L-11-112 Pop

DIVISION 12 - Jams, Conserves Marmalades, Butters and Preserves

L-12-101 Apricot Jam

L-12-102 Raspberry Jam

L-12-103 Blackberry Jam

L-12-104 Blueberry Jam

L-12-105 Peach Jam

L-12-106 Strawberry Jam

L-12-107 Huckleberry Jam

L-12-108 Cherry Jam

L-12-109 Combination Jam

L-12-110 Freezer Jam

L-12-111 Plum Jam

L-12-112 Novelty Jam (must identify)

L-12-113 Special Season Jam (must identify)

L-12-114 Any other jam not mentioned above

L-12-115 Peach conserve

L-12-116 Rhubarb conserves

L-12-117 Apple butter

L-12-118 Pear butter

L-12-119 Apricot butter

L-12-120 Plum butter

L-12-121 Apricot preserve

L-12-122 Strawberry preserve

L-12-123 Any other conserve or butter not mentioned above

L-12-124 Orange marmalade

L-12-125 Any other marmalade

L-12-126 Any preserve

L-12-127 Any other sweet sauces & toppings

L-12-128 Specialty Gift Basket (Container of choice according to season, 1-3 varieties in proper jars, may contain a few small gift articles (i.e. Easter basket with grass, 2 jars of jam, small stuffed bunny, small potted plant, etc.) Judged on listed standards for food product and general presentation of basket.

DIVISION 13 - Pickles, Relishes, Sauces

L-13-101 Chunk or Crispy pickles

L-13-102 Mustard Pickles

L-13-103 Sweet cucumber pickle

L-13-104 Sour cucumber pickle

L-13-105 Fresh-pack dill pickles

L-13-106 Brined dill pickle

L-13-107 Kosher dill (garlic)

L-13-108 Bread & Butter pickles

L-13-109 Zucchini pickles

L-13-110 Pickled beets

L-13-111 Hot pepper pickle

L-13-112 Pickled beans (green or wax)

L-13-113 Pickled mushrooms

L-13-114 Pickled carrot

L-13-115 Pickled asparagus

L-13-116 Sauerkraut

L-13-117 Crab apple pickle

L-13-118 Melon pickle (cantaloupe, watermelon, etc.)

L-13-119 Peach pickle

L-13-120 Green Tomato pickle

L-13-121 Mixed vegetable pickle

L-13-122 Pepper pickles of any kind not mentioned above

L-13-123 Any other pickle not mentioned above

L-13-124 Cucumber relish

L-13-125 Zucchini relish

L-13-126 Beet relish

L-13-127 Pepper relish

L-13-128 Green Tomato Relish

L-13-129 Chow Chow

L-13-130 Any other relish not mentioned above

L-13-131 Any Chutney

L-13-132 Catsup

L-13-133 Salsa

L-13-134 Chili Sauce

L-13-135 Taco sauce

L-13-136 Pizza sauce

L-13-137 Spaghetti Sauce

L-13-138 Any other tomato sauce

L-13-139 Specialty Gift Basket (Container of choice according to season, 1-3 varieties in proper jars, may contain a few small gift articles (i.e. Easter basket with grass, 2 jars of sauce, small stuffed bunny, small potted plant, etc.) Judged on listed standards for food product and general presentation of basket.

DIVISION 14 – Preserved Foods by Youth (Up to 18)

See rules for "Preserved Foods" listed before Division #7

L-14-101 Canned Vegetables

L-14-102 Canned Fruit

L-14-103 Jellies

L-14-104 Syrups and Juices

L-14-105 Jams, Conserves, Marmalades, Butter & Preserves

L-14-106 Pickles, Relished, Sauces

L-14-107 Dehydrated Fruits & Fruit Leather

L-14-108 Dehydrated Vegetables & Jerky

L-14-109 Dehydrated Herbs

DIVISION 15 - Dehydrated Fruits and Fruit Leather

JUDGING WILL BE BASED ON:

- A. Appearance (color, shape, size)
- B. Flavor (natural for that product)
- C. Texture (correct degree of dryness for the product)
- D. Aroma (typical of that food)
- E. Fruit Leather must be dry enough so as not to be sticky but flexible so it can be rolled

- L-15-101 Peaches
- L-15-102 Bananas
- L-15-103 Apricots
- L-15-104 Pears
- L-15-105 Plums
- L-15-106 Apples
- L-15-107 Strawberries
- L-15-108 Blackberries
- L-15-109 Raspberries
- L-15-110 Grapes
- L-15-111 Cherries
- L-15-112 Pineapple
- L-15-113 Coconut
- L-15-114 Kiwi Fruit
- L-15-115 Granola
- L-15-116 Any other fruit not mentioned above
- L-15-117 Blueberry fruit leather
- L-15-118 Raspberry fruit leather

- L-15-119 Cherry fruit leather
- L-15-120 Strawberry fruit leather
- L-15-121 Apple fruit leather
- L-15-122 Blackberry fruit leather
- L-15-123 Grape fruit leather
- L-15-124 Apricot fruit leather
- L-15-125 Plum fruit leather
- L-15-126 Combination fruit leather
- L-15-127 Any other fruit leather not mentioned above
- L-15-128 Specialty Gift Basket (Container of choice according to season, 1-3 varieties in proper jars, may contain a few small gift articles (i.e. Easter basket with grass, 2 fruit leather, small stuffed bunny, small potted plant, etc.). Judged on listed standards for food product and general presentation of basket.

DIVISION 16 - Dehydrated Vegetables & Jerky

JUDGING WILL BE BASED ON:

- A. Appearance (color, shape, size)
- B. Flavor (natural for that product)
- C. Texture (correct degree of dryness for the product)
- D. Aroma (typical of that food)

- L-16-101 Corn
- L-16-102 Carrots
- L-16-103 Peppers, green
- L-16-104 Peppers, any other
- L-16-105 Onions
- L-16-106 Potatoes
- L-16-107 Beans
- L-16-108 Peas
- L-16-109 Tomatoes
- L-16-110 Zucchini or squash
- L-16-111 Mushrooms
- L-16-112 Any other not mentioned above

- L-16-113 Beef jerky
- L-16-114 Deer jerky
- L-16-115 Elk jerky
- L-16-116 Moose jerky
- L-16-117 Pemmican (identify fruit and meat used)
- L-16-118 Any other jerky (indicate type of meat used)
- L-16-119 Specialty Gift Basket (Container of choice according to season, 1-3 varieties in proper jars, may contain a few small gift articles (i.e. Easter basket with grass, 2 jerky, small stuffed bunny, small potted plant, etc.) Judged on listed standards for food product and general presentation of basket.

DIVISION 17 - Dehydrated Herbs

JUDGING WILL BE BASED ON:

- A. Appearance (color, shape, size)
- B. Flavor (natural for that product)
- C. Texture (correct degree of dryness for the product)
- D. Aroma (typical of that food)

- L-17-101 Parsley
- L-17-102 Basil
- L-17-103 Tarragon
- L-17-104 Thyme
- L-17-105 Chives
- L-17-106 Sage

- L-17-107 Garlic
- L-17-108 Dill
- L-17-109 Oregano
- L-17-110 Marjoram
- L-17-111 Tea (Please identify the herbs used)
- L-17-112 Any other not mentioned above

L-17-113 Specialty Gift Basket (Container of choice according to season, 1-3 varieties in proper jars, may contain a few small gift articles (i.e. Easter basket with grass, 2 herbs, small stuffed bunny, small

potted plant, etc.). Judged on listed standards for food product and general presentation of basket.

DIVISION 18 – Wine

Wines may be made from grapes, other fruits, berries, vegetables, grains other suitable ingredients, or blends of these. Ingredients may be fresh, canned, dried, concentrated, or otherwise preserved.

Wines should be amateur-homemade by the process of fermentation and must not be blended with commercial wines.

A 20 point scale will be used to judge each entry. The criteria for judging are: Color; Clarity; Bouquet; Flavor
Clearly state class number. Judges will not shift wine from one class to another.

Red Grape

L-18-101 Fresh Vinifera (Merlot, Cabernet Sauvignon)
L-18-102 Fresh Native
L-18-103 Grape Concentrate
L-18-104 Dessert

White Grape

L-18-105 Fresh Vinifera (Chardinet, Riesling)
L-18-106 Fresh Native
L-18-107 Grape Concentrate
L-18-108 Dessert

Blush Grape

L-18-109 Fresh Vinifera

L-18-110 Fresh Native
L-18-111 Grape Concentrate
L-18-112 Dessert
L-18-113 Hard Fruits (Apple, Pear, etc.)
L-18-114 Stone Fruits (Apricot, Plum, etc.)
L-18-115 Berry Fruits
L-18-116 Flower, Vegetable, Grain
L-18-117 Fortified
L-18-118 Liqueurs
L-18-119 Sparkling Wines, (including Champagne)
L-18-120 Any other wine

DIVISION 19 - Homebrew Beer

Each entry will consist of two (2) unlabeled bottles per entry at least 10 to 14 ounce size. Each bottle shall have a copy of the entry form affixed with a rubber band. You may enter into as many styles as you wish, but only one entry per class number. There will be five main categories of competition: Lagers, Hybrids, Ales, Meads, and Cider. Each entry must also indicate the particular style which the homebrew is intended to represent. A full listing of beer styles is included below. A more thorough description of these individual styles is available in most homebrewing books or by contacting the Billings Homebrewer's Supply (256-0261). Ribbons will be awarded based upon the accuracy of the style represented. Ranking factors include aroma, appearance, flavor, body and overall impression. A 50 point scale approved by the AHA will be utilized to critique each entry. Each entry will receive the judge's evaluation and comments. See special awards.

LAGERS:

Lite Lagers

L-19-101 American Lager
L-19-104 Bohemian Pilsner
L-19-105 German Pilsner
L-19-106 American Pilsner

Amber Lagers

L-19-107 Vienna Lager
L-19-108 Octoberfest, Maizen

Dark Lagers

L-19-109 American Dark Lagers
L-19-110 Munich Dunkel
L-19-111 Schwartzbier

Bocks

L-19-112 Mailbock/Hellesbock
L-19-113 Traditional Bock
L-19-114 Dopppe/Eisbock

HYBRIDS:

Lights

L-19-115 Blonde/Cream Ale
L-19-116 American Wheat/Rye
L-19-117 Kolsch

Ambers

L-19-118 Altbier

L-19-102 Munich Helles

L-19-103 Dortmunder Export

Pilsner

L-19-119 Steam/California Common

ALES:

English Pale Ales

L-19-120 English Bitter/Special Bitter
L-19-121 Extra Special Bitter/E.S.B.

Scottish & Irish Ales

L-19-122 Scottish Pale 60/-, 70/-, 80/-
L-19-123 Strong Scotch Ale
L-19-124 Irish Red Ale

American Ales

L-19-125 American Pale Ale
L-19-126 American Amber
L-19-127 American Brown

English Brown Ales

L-19-128 English Mild
L-19-129 English Brown

Porters

L-19-130 Brown Porte
L-19-131 Robust Porter
L-19-132 Baltic/Imperial Porter

Stout

L-19-133 Dry Stout
L-19-134 Sweet Stout
L-19-135 Oatmeal Stout
L-19-136 Foreign/American Stout
L-19-137 Imperial Stout

India Pale Ales

L-19-138 English India Pale Ale
L-19-139 American India Pale Ale
L-19-140 Imperial India Pale Ale

Wheat/Rye Beer

L-19-141 German Weizen
L-19-142 Dunkelweizen
L-19-143 Weizenbock
L-19-144 Roggenbier/Rye

Belgian Ales

L-19-145 Wit Bier/White Beer
L-19-146 Belgian Pale Ale
L-19-147 Saison
L-19-148 Biere De Garde

MEAD:

Melomel/Fruit Mead

L-19-163 Cyser/Apple
L-19-164 Pyment/Grape
L-19-165 Other Fruit

Flavored Mead

L-19-166 Metheglin/Spiced

CIDER:

L-19-171 Cider/Apple
L-19-172 Perry/Pear

Any Style

L-19-173 Any style

Sour Ales

L-19-149 Sour Beer
L-19-150 Lambic

Abbey/Trappist Ales

L-19-151 Belgian Blonde
L-19-152 Belgian Dubbel
L-19-153 Belgian Trippel
L-19-154 Belgian Golden Strong Ale
L-19-155 Belgian Dark Strong Ale

Strong Ales

L-19-156 English Old Ale
L-19-157 English Barley Wine
L-19-158 American Barley Wine

Flavored Ales/Lager

L-19-159 Fruit Beer
L-19-160 Spiced Beer
L-19-161 Smoked Beer
L-19-162 Any Other Beer

L-19-167 Braggot/Malt

L-19-168 Other Flavor

Traditional Mead

L-19-169 Dry Mead
L-19-170 Sweet Mead

**6th ANNUAL
HOMEMADE BEER & WINE
LABEL CONTEST**

Here is your chance to show your creativity on the outside of the bottle. Create any design you choose (without using profanity, nudity, or anything else offensive)

- Must be 21 years or older
- Label must be mounted on 3 x 5 card stock
- Limit one entry per exhibitor
- Labels will be judged on appearance, content, and originality

Premiums: 1st Place - \$15.00, 2nd Place - \$10.00, 3rd Place - \$5.00

Entries will be accepted at the Montana Pavilion on Wednesday, August 11, 2010 from 10:00 am to 6:00 pm.

Indicate "Beer & Wine Label Competition"

L-51-101 Hand Drawn Labels

L-51-102 Computer Generated Labels



TABLE SETTING COMPETITION

Show attractive ways to do table decorations for various occasions.

Judging Guidelines:

Eye appeal, theme carried throughout setting and menu; functional; proportionate to table size; good balance between decorations; setting and menu. Settings must be completed by exhibitor. Rules for Competition:

1. Table setting must be for two; using any theme desired. Paper and plastic are permitted where appropriate.
2. Table decorations must look presentable the entire Fair; therefore, fresh flowers and perishable items may not be used.
3. Exhibitor must supply own standard-sized square or round card table with no extensions or additions (do not bring chairs).
4. A menu must be included and should be suitable for your table setting. Menus should be on a 5" x 8" card.
5. The top three winning table settings in each age division will be displayed for the remainder of the Fair.
6. Check-in and set-up at the Montana Pavilion, Wednesday, August 5, 2009 – 10:00 am – 6:00 pm

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

Indicate "Table Setting Competition" on Entry Form

L-52-101 Ages 10 – 14 years

L-52-102 Ages 15-18 years

L-52-103 Ages 19 years & Up