

# DEPARTMENTS J, K & L

## 2009 HERITAGE ARTS

**SUPERINTENDENT:** Vonni Casey

**PHONE:** (406) 254-8584

**ASSISTANT SUPERINTENDENTS:** Marie Jones - Janice McKittrick – Mike Smith

**QUESTIONS:** Email - [entryoffice@metrapark.com](mailto:entryoffice@metrapark.com)

**ENTRY:** Online entry is encouraged for eligibility in MontanaFair online entry contests at:  
[www.montanafair.com](http://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](mailto:entryoffice@metrapark.com)

**ENTRY FORMS DUE:** Dates listed by Department. Pre-entry is strongly encouraged. Pre-entry will ensure a speedy check-in of your articles and insure that you will not have to go through the admission gate. MontanaFair will accept items not pre-entered, but exhibitors are warned that it will take more time and that they will have to pay gate admission charge if entering exhibit after August 6th. Entry forms may be photocopied or may be obtained at: [www.montanafair.com](http://www.montanafair.com).

**EXHIBITOR FEE:** \$5 per exhibitor—UNLIMITED NUMBER OF ENTRIES IN HERITAGE ARTS DEPARTMENT J, K & L.

**GATE ADMISSION:** MontanaFair will provide one free day gate admission pass to exhibitors entering five or more entries in any one department. Exhibitors may purchase a MontanaFair season pass for \$18 or a one day gate pass for \$4 (1/2 price of regular admission). See gate admissions in general information.

**EXHIBITS RECEIVED:** Montana Pavilion. Dates and times listed by Department.

**JUDGING:** Dates and times listed by Department.

**EXHIBIT HOURS:** Montana Pavilion - August 8 – 15, 2009, 12:00 noon - 11:00 p.m. and Saturday, August 15, 2009, 12:00 – 9:00 p.m.

**EXHIBITS RELEASED:** Sunday, August 16, 2009 between 11:00 a.m. - 3:00 p.m. ABSOLUTELY NO EXCEPTIONS; certain perishable classes may have special removal rules; Baked goods and vegetables will go to the Rescue Mission; Exhibits will not be secured after August 17 and may be discarded. No responsibility will be assumed by MontanaFair for exhibits not picked up at this time. A fee of \$20 will be assessed on any item not picked up on August 17, 2009 if special arrangements have been made with the Superintendent before that date.

**PREMIUMS:** NEW IN 2009! Premiums will be awarded in all classes. Judge is not required to award premiums or awards for 1st, 2nd or 3rd in all classes if judge does not find exhibit worthy of award.

**CLUB AWARDS:** Yellowstone County Extension Family & Community Education Clubs: MontanaFair will give a total of \$150 in cash to the top three clubs winning the greatest number of points in Horticulture, Art Needlework and Culinary (1st-\$75, 2nd-\$50, 3rd-\$25). Members enter in their own name and must indicate the name of their Yellowstone County Extension Family and Community Education Club on the entry form. Entries will not be counted if club is not included on entry form. The individual entering is eligible for the individual places. Points will be awarded to the Club that this member belongs to and has placed under and will accumulate as follows: 1st - 4 points, 2nd - 3 points, 3rd - 2 points and Honorable Mention - 1 point. Individuals will earn 1 point for their Club for each scheduled demonstration done during MontanaFair. Percentage of Club Member participation will be calculated and 30 points will be awarded to the highest percentage, 20 points will be awarded to the second highest percentage, and 10 points will be awarded to the third highest percentage. Contact Superintendent Vonni Casey at the number above for information. Department JKL, Division 1, Class 101.

**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 by the Entry Office. Please do not pre-enter class. Department JKL, Division 2, Class 101.

### RULES AND REGULATIONS:

1. Exhibitors must read and observe the General Information at [www.montanafair.com](http://www.montanafair.com) or in the front of this Exhibitor's Handbook, the General Rules for the Heritage Arts Department and any specific rules for each Department and/or Class.
- 2) The exhibit must NOT have been exhibited in any previous MontanaFair.
- 3) Entry form must be filled out completely and accurately. Entry tags will be furnished by the MontanaFair office at time of exhibit arrival.
- 4) Have division and class numbers chosen at time of entry. If item is in wrong category it will be disqualified. THIS IS THE RESPONSIBILITY OF THE EXHIBITOR.
- 5) Exhibitors shall be permitted to make ONE entry only under each class number, unless specified.
- 6) If any ITEM is found to be dirty or torn, it will not be judged or displayed at Superintendent's discretion.

# DEPARTMENT L

## 2009 CULINARY

**SUPERINTENDENT:** Vonni Casey

**PHONE:** (406) 254-8584

**ASSISTANT SUPERINTENDENTS:** Marie Jones - Janice McKittrick – Mike Smith

**QUESTIONS:** Email - [entryoffice@metrapark.com](mailto:entryoffice@metrapark.com)

**ENTRY:** Online entry is encouraged for eligibility in MontanaFair online entry contests at:  
[www.montanafair.com](http://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](mailto:entryoffice@metrapark.com). Contact Superintendent Vonni Casey at (406) 254-8584 for individual class or division questions.

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**ENTRY DEADLINE:** Pre-entry is strongly encouraged but not required. Pre-entries are due to the MontanaFair Office on Monday, July 20th by 5:00 pm. Pre-entry will ensure a speedy check-in of your articles. MontanaFair will accept items not pre-entered, but exhibitors are warned that it will take more time. Additional entry forms may be obtained at [www.montanafair.com](http://www.montanafair.com)

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## Information

**EXHIBITOR FEE:** \$5 per exhibitor for unlimited entries in the Heritage Arts Department, Divisions J, K & L.

**EXHIBITS RECEIVED:** Montana Pavilion - Wednesday, August 5, 2009 - 10:00 a.m. - 6:00 p.m. NO EXHIBITS ACCEPTED AFTER 6:00 P.M. WEDNESDAY, AUGUST 5, 2009. Please come early and allow yourself time to be checked in and verify that all requirements for entering are met.

**JUDGING:** Thursday, August 6, 2009 - 8:00 a.m.

**EXHIBIT HOURS:** Montana Pavilion  
August 8 –14, 2009, 12:00 noon - 11:00 p.m.  
August 15, 2009 – 12:00 noon – 9:00 p.m.

**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 or a one day gate pass for \$4 (1/2 price of regular admission).

**EXHIBITS RELEASED:**  
Sunday, August 16, 2009, 11:00 a.m. -3:00 p.m.  
A fee of \$20 will be assessed on any item not picked up on August 17, 2009 unless special arrangements have been made with the Superintendent before that date.

**PREMIUMS: New in 2009!** Premiums will be paid in all classes: 1st - \$4, 2nd - \$3 – 3rd - \$2

**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.

## Special Contests

### WILTON CAKE DECORATING

Wilton Enterprises is pleased to help support your fair 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. Classes L-2-125 and L-6-133.

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:

Brownie Fun (The newest Wilton publication)

Gifts from the Kitchen 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. Visit the Wilton Cake Decorating website at: [www.wilton.com](http://www.wilton.com). Classes L-2-125, L-6-132, L-6-133, L-6-134.

**BALL® - "FRESH PRESERVING AWARDS"**

Adult Food Preservation Awards

Presented by: Ball® &amp; 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) for Ball® or Kerr® Fresh Preserving Products and one (1) Three Dollar Coupon (\$3) for Ball® Pectin Products. Entries designated second place from each category will receive the following: One (1) Five Dollar Coupon (\$5) for Ball® or Kerr® Fresh Preserving Products and one (1) Three Dollar (\$3) Coupon for Ball® Pectin Products.

**BALL® - "FRESH PRESERVING AWARDS"**

Youth Food Preservation Awards

Presented by: Ball® &amp; 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) for Ball® or Kerr® Fresh Preserving Products and one (1) Three Dollar Coupon (\$3) 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.

OXFORD HOME BREWERY SUPPLY, 2411 Montana Ave, Billings, MT will gift 2 ounces of Hops to the exhibitor winning first place in Division 19/Classes 101, 106, 109, 116, 125, 126, 127, 139, 158, 162, and second place in Division 19/Classes 105, 113, 131, 138, 141.

**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](http://www.montanafair.com) or as printed in the handbook. 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:
  - A. One (1) loaf of bread
  - B. Four (4) rolls, cookies, cupcakes, candies
  - C. One (1) pie
  - D. One (1) cake
 Size of pan is at discretion of exhibitor

**DIVISION 1 - Bread**


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 JUDGING WILL BE BASED ON:

- A. General appearance (size, shape, crust, attractive presentation)
- B. Flavor (odor, taste)
- C. Lightness
- D. Crumb (character of crumb, coarse-fine, tough-tender, texture, moist, dry, elastic – or no)
- E. 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-1-130 | Multi grain loaf                                |
| L-1-102 | Whole Wheat, Graham or Cracked Wheat            | L-1-131 | Any other yeast loaf not mentioned above        |
| L-1-103 | Rye   | L-1-132 | Shaped dinner roll                              |
| L-1-104 | Multi Grain                                     | L-1-133 | Cinnamon Rolls                                  |
| L-1-105 | French or Italian                               | L-1-134 | Any other yeast roll or bun not mentioned above |
| L-1-106 | Sourdough                                       | L-1-135 | Coffee cake or dessert                          |
| 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   |         |   |

**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  |

**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 |

**DIVISION 2 - Cakes**


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 ("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 1/4 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.

L-2-101	Lemon Cake	L-2-115	Sour Cream cake (any)
L-2-102	Chocolate Cake	L-2-116	Applesauce Cake
L-2-103	Orange Chiffon, unfrosted	L-2-117	Nut Cake
L-2-104	Sponge Cake	L-2-118	Jelly Roll
L-2-105	Angel food, unfrosted	L-2-119	Poppy seed cake
L-2-106	Cupcakes, frosted	L-2-120	Banana Cake
L-2-107	Cupcakes, unfrosted	L-2-121	Fruit Cake
L-2-108	Spice cake, frosted	L-2-122	Cheese cake plain
L-2-109	Devil's food, frosted	L-2-123	Cheese cake with fruit
L-2-110	Chocolate Cake, frosted	L-2-124	Cake mix variation
L-2-111	Butter pound cake, unfrosted	L-2-125	Decorated Cake (Either real cake or cake dummy form may be used)
L-2-112	Pound cake, unfrosted	L-2-126	Any other not mentioned above
L-2-113	Burnt sugar cake, caramel frosted		
L-2-114	White layer cake with choice of frosting		

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### 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)
- |         |  |         |  |
|---------|--|---------|--|
| L-3-101 | Snickers 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) |         |  |

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### 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.

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**

L-5-101	Peanut Brittle	L-5-106	Truffle
L-5-102	Chocolate Fudge	L-5-107	Royal Ann Cherries
L-5-103	Divinity	L-5-108	Hard Candies
L-5-104	Mint	L-5-109	Any other candy not mentioned above
L-5-105	Penuche		

**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**

- All jars will be opened by the judge. Vegetables and other low acid foods will not be tasted due to food safety.
- 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.
- 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.
- No labels will be placed on jars or jar lids for canned goods, dehydrated foods, or jelly and jams.
- 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**

- Selection (uniform size, shape and ripeness)
- Color (natural color of fruit or vegetable)
- Pack (economical and uniform)
- Condition of solids (firm, tender)
- Condition of liquid (clear)
- Aroma (typical of that food)
- 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-11-111	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-11-102	Cherry	L-11-112	Pop
L-11-103	Chokecherry		
L-11-104	Huckleberry		
L-11-105	Strawberry		
L-11-106	Raspberry		
L-11-107	Any other syrup not mentioned above		
L-11-108	Grape Juice		
L-11-109	Apple Juice		
L-11-110	Any other juice not mentioned above		

**DIVISION 12 - Jams, Conserves, Marmalades, Butters and Preserves**

L-12-101	Apricot Jam	L-12-118	Pear butter
L-12-102	Raspberry Jam	L-12-119	Apricot butter
L-12-103	Blackberry Jam	L-12-120	Plum butter
L-12-104	Blueberry Jam	L-12-121	Apricot preserve
L-12-105	Peach Jam	L-12-122	Strawberry preserve
L-12-106	Strawberry Jam	L-12-123	Any other conserve or butter not mentioned above
L-12-107	Huckleberry Jam	L-12-124	Orange marmalade
L-12-108	Cherry Jam	L-12-125	Any other marmalade
L-12-109	Combination Jam	L-12-126	Any preserve
L-12-110	Freezer Jam	L-12-127	Any other sweet sauces & toppings
L-12-111	Plum Jam	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.
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	Peachconserve		
L-12-116	Rhubarb conserves		
L-12-117	Apple butter		

**DIVISION 13 - Pickles, Relishes, Sauces**

L-13-101	Chunk or Crispy pickles	L-13-124	Cucumber relish
L-13-102	Mustard Pickles	L-13-125	Zucchini relish
L-13-103	Sweet cucumber pickle	L-13-126	Beet relish
L-13-104	Sour cucumber pickle	L-13-127	Pepper relish
L-13-105	Fresh-pack dill pickles	L-13-128	Green Tomato Relish
L-13-106	Brined dill pickle	L-13-129	Chow Chow
L-13-107	Kosher dill (garlic)	L-13-130	Any other relish not mentioned above
L-13-108	Bread & Butter pickles	L-13-131	Any Chutney
L-13-109	Zucchini pickles	L-13-132	Catsup
L-13-110	Pickled beets	L-13-133	Salsa
L-13-111	Hot pepper pickle	L-13-134	Chili Sauce
L-13-112	Pickled beans (green or wax)	L-13-135	Taco sauce
L-13-113	Pickled mushrooms	L-13-136	Pizza sauce
L-13-114	Pickled carrot	L-13-137	Spaghetti Sauce
L-13-115	Pickled asparagus	L-13-138	Any other tomato sauce
L-13-116	Sauerkraut	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.
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		

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

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

L-14-101	Canned Vegetables	L-14-106	Pickles, Relished, Sauces
L-14-102	Canned Fruit	L-14-107	Dehydrated Fruits & Fruit Leather
L-14-103	Jellies	L-14-108	Dehydrated Vegetables & Jerky
L-14-104	Syrups and Juices	L-14-109	Dehydrated Herbs
L-14-105	Jams, Conserves, Marmalades, Butter & Preserves		

**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-15-118	Raspberry fruit leather
L-15-102	Bananas	L-15-119	Cherry fruit leather
L-15-103	Apricots	L-15-120	Strawberry fruit leather
L-15-104	Pears	L-15-121	Apple fruit leather
L-15-105	Plums	L-15-122	Blackberry fruit leather
L-15-106	Apples	L-15-123	Grape fruit leather
L-15-107	Strawberries	L-15-124	Apricot fruit leather
L-15-108	Blackberries	L-15-125	Plum fruit leather
L-15-109	Raspberries	L-15-126	Combination fruit leather
L-15-110	Grapes	L-15-127	Any other fruit leather not mentioned above
L-15-111	Cherries	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.
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		

**DIVISION 16 - Dehydrated Vegetables & Jerky**

JUDGING WILL BE BASED ON:

A.	Appearance (color, shape, size)	L-16-111	Mushrooms
B.	Flavor (natural for that product)	L-16-112	Any other not mentioned above
C.	Texture (correct degree of dryness for the product)	L-16-113	Beef jerky
D.	Aroma (typical of that food)	L-16-114	Deer jerky
L-16-101	Corn	L-16-115	Elk jerky
L-16-102	Carrots	L-16-116	Moose jerky
L-16-103	Peppers, green	L-16-117	Pemmican (identify fruit and meat used)
L-16-104	Peppers, any other	L-16-118	Any other jerky (indicate type of meat used)
L-16-105	Onions	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.
L-16-106	Potatoes		
L-16-107	Beans		
L-16-108	Peas		
L-16-109	Tomatoes		
L-16-110	Zucchini or squash		

**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**

1. Wines may be made from grapes, other fruits, berries, vegetables, grains other suitable ingredients, or blends of these.
2. Ingredients may be fresh, canned, dried, concentrated, or otherwise preserved.
3. Wines should be amateur-homemade by the process of fermentation and must not be blended with commercial wines.
4. A 20 point scale will be used to judge each entry. The criteria for judging are:
  - A. Color
  - B. Clarity
  - C. Bouquet
  - D. Flavor
5. 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-19-102 Munich Helles
- L-19-103 Dortmund Export

**Pilsner**

- 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, Maizzen

**Dark Lagers**

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

**Bocks**

- L-19-112 Maibock/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-19-119 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	L-19-152	Belgian Dubbel
<b>English Brown Ales</b>		L-19-153	Belgian Trippel
L-19-128	English Mild	L-19-154	Belgian Golden Strong Ale
L-19-129	English Brown	L-19-155	Belgian Dark Strong Ale
<b>Porters</b>		<b>Strong Ales</b>	
L-19-130	Brown Porter	L-19-156	English Old Ale
L-19-131	Robust Porter	L-19-157	English Barley Wine
L-19-132	Baltic/Imperial Porter	L-19-158	American Barley Wine
<b>Stout</b>		<b>Flavored Ales/Lager</b>	
L-19-133	Dry Stout	L-19-159	Fruit Beer
L-19-134	Sweet Stout	L-19-160	Spiced Beer
L-19-135	Oatmeal Stout	L-19-161	Smoked Beer
L-19-136	Foreign/American Stout	L-19-162	Any Other Beer
L-19-137	Imperial Stout		
<b>India Pale Ales</b>		<b>MEAD:</b>	
L-19-138	English India Pale Ale	<b>Melomel/Fruit Mead</b>	
L-19-139	American India Pale Ale	L-19-163	Cyser/Apple
L-19-140	Imperial India Pale Ale	L-19-164	Pymment/Grape
<b>Wheat/Rye Beer</b>		L-19-165	Other Fruit
L-19-141	German Weizen	<b>Flavored Mead</b>	
L-19-142	Dunkelweizen	L-19-166	Metheglin/Spiced
L-19-143	Weizenbock	L-19-167	Braggot/Malt
L-19-144	Roggenbier/Rye	L-19-168	Other Flavor
<b>Belgian Ales</b>		<b>Traditional Mead</b>	
L-19-145	Wit Bier/White Beer	L-19-169	Dry Mead
L-19-146	Belgian Pale Ale	L-19-170	Sweet Mead
L-19-147	Saison		
L-19-148	Biere De Garde	<b>CIDER:</b>	
<b>Sour Ales</b>		L-19-171	Cider/Apple
L-19-149	Sour Beer	L-19-172	Perry/Pear
L-19-150	Lambic	<b>Any Style</b>	
<b>Abbey/Trappist Ales</b>		L-19-173	Any style
L-19-151	Belgian Blonde		

## 5th 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, 2nd Place - \$10, 3rd Place - \$5

Entries will be accepted at the Montana Pavilion on Wednesday, August 5, 2009 from 10:00 a.m. to 6:00 p.m.

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: 1st - \$15, 2nd - \$10, 3rd - \$5

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 a.m. – 6:00 p.m.
  - L-52-101 Ages 10 – 14 years
  - L-52-102 Ages 15-18 years
  - L-52-103 Ages 19 years & Up