

**HERITAGE ARTS
CULINARY
DEPARTMENT L**

SUPERINTENDENT: Vonni Casey - (406) 254-8584

ASSISTANT SUPERINTENDENTS:

Marie Jones - Janice McKittrick – Mike Smith

ENTER: Enter online at www.montanafair.com or mail entry to: MontanaFair, P.O. Box 2514, Billings, MT 59103. Contact the Superintendent with questions or email: entryoffice@metrapark.com

FEE: Registration Fee.....\$5.00 per exhibitor

ENTRY FORMS DUE: Although pre-entry is not required, it is strongly encouraged. Pre-entries are due to the MontanaFair Office on Monday, July 21st, 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 **Please use a separate entry form for each department.** Additional entry forms may be obtained at www.montanafair.com

EXHIBITS RECEIVED: Montana Pavilion
Wednesday, August 6, 2008 - 10:00 am - 6:00 pm.
NO EXHIBITS ACCEPTED AFTER 6:00 PM WEDNESDAY, AUGUST 6, 2008. Please come early and allow yourself time to be checked in and verify that all requirements for entering are met.

JUDGING:

Thursday, August 7, 2008 - 8:00 am

EXHIBIT HOURS: Montana Pavilion

August 9 –15, 2008, 12:00 noon - 11:00 pm

August 16, 2008 – 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 17, 2008, 11:00 am -3:00 pm

A fee of \$20.00 will be assessed on any item not picked up on August 18, 2008 unless special arrangements have been made with the Superintendent before that date.

PREMIUMS: No premiums will be awarded except in designated classes.

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 PREMIUMS: All Special Premiums offered at the MontanaFair SHOULD be called for 30 days after the close of the MontanaFair. No Special Premium will be held longer than 60 days unless otherwise specified.

Meadow Gold Dairies, Billings, MT, will give one pound of butter to the exhibitor winning first place in Division/Class: L-1-14, L-1-20, L-1-46, L-1-52, L-2-24, L-3-22, L-5-3, L-6-22

Western Sugar Company, of Billings, MT, will donate one five pound sack of Western Sugar to the exhibitor winning First Place in Division/Class: L-1-18, L-1-28, L-1-37, L-2-7, L-3-6, L-4-5, L-6-1, L-6-9, L-7-1, L-8-5, L-9-3, L-10-3, L-11-5, L-12-17, L-13-10, L-14-24, L-15-19, L-16-11, L-17-7, L-18-70

Billings Homebrewer's Supply, 1916 3rd Avenue North, Billings, MT will donate a certificate for one free 5 gallon batch of homebrew ingredients to Best of Show in Division 19.

MontanaFair will award a \$5.00 premium to one boy and one girl in Division 6, Class 30 according to judge's decision.

SPECIAL CONTESTS

Wilton Enterprises, 2240 West 75th Street, Woodridge, IL 60517, will give one "Best of Class" award in Decorated Cake for both Adult and Youth. (Adult: L-2-25, Youth: L-6-32; L-6-33). "Best of Class" winners may choose **one** of the following:



Gifts from the Kitchen (publication)
Cupcake Fun! Book
Cake Decorating Basics (DVD)

Wilton will also award one current *Wilton Yearbook of Cake Decorating* for each first place prize winner in all cake decorating categories. (Only one Yearbook will be awarded to an individual). **A maximum of five books will be awarded in the junior division and five books in the adult division.**

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. 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 Ball® Jars sealed with Ball® Lids and Bands or

Ball® Collection Elitel® 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 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 Elitel® Jars sealed with Ball® Lids and Bands or Ball® Collection Elitel® 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 2006;* *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 read and observe the General Information at the front of this Exhibitor's Handbook. All general rules and regulations of the Modern Living Center 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**

E. Icing or Filling (consistency to spread and cut without cracking; smooth; about 1/4 inch thick; light and fluffy; **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

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-1-1 White
- L-1-2 Whole Wheat, Graham or Cracked Wheat
- L-1-3 Rye
- L-1-4 Multi Grain
- L-1-5 French or Italian
- L-1-6 Sourdough
- L-1-7 Holiday Breads
- L-1-8 Foreign Bread
- L-1-9 Herb Bread
- L-1-10 Batter Bread
- L-1-11 Any other yeast loaf not mentioned above
- L-1-12 Sandwich Bun
- L-1-13 Shaped dinner rolls
- L-1-14 Caramel rolls
- L-1-15 Cinnamon Rolls
- L-1-16 Fruit Filled breakfast roll
- L-1-17 Any other yeast roll or bun not mentioned above
- L-1-18 Coffee Cake

L-1-19 Dessert

Yeast Breads

(Kneaded by Big Mixers)

- L-1-20 White Loaf
- L-1-21 Whole Wheat, graham or cracked wheat
- L-1-22 Multi grain loaf
- L-1-23 Any other yeast loaf not mentioned above
- L-1-24 Shaped dinner rolls
- L-1-25 Cinnamon rolls
- L-1-26 Any other yeast roll or bun not mentioned above
- L-1-27 Coffee cake or dessert

Bread Machines

(1.5 Pound Loaf)

- L-1-28 White Loaf
- L-1-29 Whole Wheat, graham or cracked wheat
- L-1-30 Multi grain loaf
- L-1-31 Any other yeast loaf not mentioned above
- L-1-32 Shaped dinner roll
- L-1-33 Cinnamon Rolls
- L-1-34 Any other yeast roll or bun not mentioned above
- L-1-35 Coffee cake or dessert

Quick Bread

(May be baked in small pans - cut portions will be disqualified)

- L-1-36 Date
- L-1-37 Any Fruit Muffin
- L-1-38 Any Bran Muffin
- L-1-39 Any other Muffin
- L-1-40 Zucchini and Vegetable
- L-1-41 Banana or Fruit
- L-1-42 Gingerbread, unfrosted
- L-1-43 Grain Bread
- L-1-44 Biscuits
- L-1-45 Corn or Fruit Fritters
- L-1-46 Coffee Cakes
- L-1-47 Pumpkin
- L-1-48 Corn
- L-1-49 Cranberry
- L-1-50 Any other bread not mentioned above

Fry Breads

- L-1-51 Flat Bread
- L-1-52 Fry Bread
- L-1-53 Lefsa
- L-1-54 Tortilla Flour
- L-1-55 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)

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-2-1 Lemon Cake
- L-2-2 Chocolate Cake
- L-2-3 Orange Chiffon, unfrosted
- L-2-4 Sponge Cake
- L-2-5 Angel food, unfrosted
- L-2-6 Cupcakes, frosted
- L-2-7 Cupcakes, unfrosted
- L-2-8 Spice cake, frosted
- L-2-9 Devil's food, frosted
- L-2-10 Chocolate Cake, frosted
- L-2-11 Butter pound cake, unfrosted
- L-2-12 Pound cake, unfrosted
- L-2-13 Burnt sugar cake, caramel frosted
- L-2-14 White layer cake with choice of frosting
- L-2-15 Sour Cream cake (any)
- L-2-16 Applesauce Cake
- L-2-17 Nut Cake
- L-2-18 Jelly Roll
- L-2-19 Poppy seed cake
- L-2-20 Banana Cake
- L-2-21 Fruit Cake
- L-2-22 Cheese cake plain
- L-2-23 Cheese cake with fruit
- L-2-24 Cake mix variation
- L-2-25 Decorated Cake (Either real cake or cake dummy form may be used)
- L-2-26 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)

- L-3-1 Snicker Doodle Cookie
- L-3-2 No Bake Cookies
- L-3-3 Chocolate drop cookies
- L-3-4 Molasses Cookie
- L-3-5 Applesauce Cookie
- L-3-6 Oatmeal Cookie
- L-3-7 Oatmeal Chocolate Chip
- L-3-8 Peanut butter cookies
- L-3-9 Peanut butter/chocolate chip cookies
- L-3-10 Peanut butter/oatmeal cookies
- L-3-11 Spice drop cookies
- L-3-12 Raisin Cookie
- L-3-13 Ice Box Cookies
- L-3-14 Butter spritz cookies
- L-3-15 Filled cookies
- L-3-16 Chocolate chip cookies
- L-3-17 White sugar cookies, frosted (rolled or dropped)
- L-3-18 White sugar cookies, unfrosted (rolled or dropped)
- L-3-19 Ginger Cookies, rolled
- L-3-20 Ginger Cookies, any
- L-3-21 Cream Puffs
- L-3-22 Date Bars
- L-3-23 Decorated Cookies (any)
- L-3-24 Brownies or fudge squares (unfrosted)
- L-3-25 Brownies or fudge squares (frosted)
- L-3-26 Vegetable Cookie
- L-3-27 Cookie Bar
- L-3-28 Fruit Bars
- L-3-29 Cinnamon Cookies
- L-3-30 Christmas Cookies
- L-3-31 Foreign Cookies
- L-3-32 Raised doughnuts, not sugared
- L-3-33 Cake doughnuts, not sugared
- L-3-34 Any other cookies not mentioned above
- L-3-35 Any other doughnut not mentioned above

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-4-1 Strawberry
 - L-4-2 Cherry
 - L-4-3 Peach
 - L-4-4 Pecan Pie
 - L-4-5 Berry (any kind)
 - L-4-6 Apple Pie

- L-4-7 Rhubarb
- L-4-8 Strawberry & Rhubarb
- L-4-9 Any other fruit pie not mentioned above
- L-4-10 Any other non-fruit pie not mentioned above
- L-4-11 Coconut Pie
- L-4-12 Lemon Pie
- L-4-13 Banana Pie
- L-4-14 Cream Pie
- L-4-15 Any other pie not mentioned above
- L-4-16 Single Pie Crust
- L-4-17 Whole Wheat Flour pie crust

DIVISION 5 - Amateur Candies

- L-5-1 Peanut Brittle
- L-5-2 Chocolate Fudge
- L-5-3 Divinity
- L-5-4 Mint
- L-5-5 Penuche
- L-5-6 Truffle
- L-5-7 Royal Ann Cherries
- L-5-8 Hard Candies
- L-5-9 Any other candy not mentioned above

DIVISION 6 - Foods Made by Youth

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

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 DEPT L.

- L-6-1 Snicker Doodle Cookie
- L-6-2 No bake cookies
- L-6-3 Oatmeal cookie
- L-6-4 Peanut Butter Cookies
- L-6-5 Peanut Butter/chocolate chip cookies
- L-6-6 Peanut butter/oatmeal cookies
- L-6-7 Chocolate Chip cookies
- L-6-8 Brownies or fudge squares frosted
- L-6-9 Brownies or fudge squares unfrosted
- L-6-10 Butter spritz
- L-6-11 White sugar cookies, frosted, rolled or dropped
- L-6-12 White sugar cookies, unfrosted (rolled or dropped)
- L-6-13 Any other cookies not mentioned
- L-6-14 100% whole wheat
- L-6-15 Any loaf yeast bread (hand kneaded)
- L-6-16 Any loaf yeast bread (mixer kneaded)
- L-6-17 Any roll or bun (hand kneaded)
- L-6-18 Any Fruit Muffin
- L-6-19 Any Bran Muffin
- L-6-20 Any other Muffins
- L-7-2 Beets (small whole, diced, sliced, etc)
- L-7-3 Carrots (diced or sliced)
- L-7-4 Cauliflower
- L-7-5 Corn off cob
- L-7-6 Pumpkin

- L-6-21 Biscuits
- L-6-22 Banana or fruit bread
- L-6-23 Pumpkin, zucchini or other vegetable bread
- L-6-24 Chiffon, sponge or angel food cake
- L-6-25 Any unfrosted cake from mix
- L-6-26 Any unfrosted cake made from scratch
- L-6-27 Frosted layer cake
- L-6-28 Peanut Brittle
- L-6-29 Chocolate Fudge
- L-6-30 Divinity
- L-6-31 Any other candy
- L-6-32 Decorated cake (age 7-12) - (Either real cake or cake dummy form may be used)
- L-6-33 Decorated cake (age 13-18) - (Either real cake or cake dummy form may be used)
- L-6-34 Gingerbread house
- L-6-35 Any pie
- L-6-36 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.

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-7-1 Asparagus

- L-7-7 Peas
- L-7-8 Beans, green
- L-7-9 Beans, wax
- L-7-10 Tomatoes (whole, halves or quarters)
- L-7-11 Stewed Tomatoes
- L-7-12 Tomato Paste
- L-7-13 Mixed vegetables for soup
- L-7-14 Tomato juice (processor okay for juice seeds visible)
- L-7-15 Any other canned vegetable

DIVISION 8 - Canned Meats, Fish, Poultry

Canned meat should be canned in pressure canner.

- L-8-1 Beef
- L-8-2 Pork
- L-8-3 Poultry
- L-8-4 Fish
- L-8-5 Venison (deer)
- L-8-6 Antelope
- L-8-7 Elk
- L-8-8 Moose
- L-8-9 Smoked fish, meat or poultry
- L-8-10 Any other meat
- L-8-11 Any combination food containing meats

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-9-1 Apricots, whole
- L-9-2 Blackberries
- L-9-3 Blueberries
- L-9-4 Cherries, black, sweet
- L-9-5 Cherries, red, pie, pitted
- L-9-6 Huckleberries
- L-9-7 Pears
- L-9-8 Peaches
- L-9-9 Plums, blue
- L-9-10 Plums, red
- L-9-11 Rhubarb
- L-9-12 Raspberries
- L-9-13 Strawberries
- L-9-14 Gooseberries
- L-9-15 Apples
- L-9-16 Applesauce (state water bath or pressure on exhibitor tag)
- L-9-17 Pineapple
- L-9-18 Combination fruit
- L-9-19 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-9-20 Any other not mentioned above

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-10-1 Cherry
- L-10-2 Chokecherry
- L-10-3 Apple
- L-10-4 Crabapple
- L-10-5 Currant
- L-10-6 Grape
- L-10-7 Gooseberry
- L-10-8 Huckleberry
- L-10-9 Service Berry
- L-10-10 Buffalo Berry
- L-10-11 Plum
- L-10-12 Raspberry
- L-10-13 Strawberry
- L-10-14 Blackberry
- L-10-15 Mint
- L-10-16 Rosehip
- L-10-17 Pepper
- L-10-18 Combination
- L-10-19 Beet Jelly plain or with any flavor
- L-10-20 Novelty Jelly (personal flavor invention (must identify)
- L-10-21 Special Season Jelly (must identify)
- L-10-22 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-10-23 Any other not mentioned above

DIVISION 11 - Syrups & Juices

- L-11-1 Plum
- L-11-2 Cherry
- L-11-3 Chokecherry
- L-11-4 Huckleberry
- L-11-5 Strawberry
- L-11-6 Raspberry
- L-11-7 Any other syrup not mentioned above
- L-11-8 Grape Juice
- L-11-9 Apple Juice
- L-11-10 Any other juice not mentioned above
- L-11-11 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-11-12 Pop

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

- L-12-1 Apricot Jam
- L-12-2 Raspberry Jam
- L-12-3 Blackberry Jam
- L-12-4 Blueberry Jam
- L-12-5 Peach Jam
- L-12-6 Strawberry Jam
- L-12-7 Huckleberry Jam
- L-12-8 Cherry Jam
- L-12-9 Combination Jam
- L-12-10 Freezer Jam
- L-12-11 Plum Jam
- L-12-12 Novelty Jam (must identify)
- L-12-13 Special Season Jam (must identify)
- L-12-14 Any other jam not mentioned above
- L-12-15 Peach conserve
- L-12-16 Rhubarb conserve
- L-12-17 Apple butter
- L-12-18 Pear butter
- L-12-19 Apricot butter
- L-12-20 Plum butter
- L-12-21 Apricot preserve
- L-12-22 Strawberry preserve
- L-12-23 Any other conserve or butter not mentioned above
- L-12-24 Orange marmalade
- L-12-25 Any other marmalade
- L-12-26 Any preserve
- L-12-27 Any other sweet sauces & toppings
- L-12-28 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-13-1 Chunk or Crispy pickles
- L-13-2 Mustard Pickles
- L-13-3 Sweet cucumber pickle
- L-13-4 Sour cucumber pickle
- L-13-5 Fresh-pack dill pickles
- L-13-6 Brined dill pickle
- L-13-7 Kosher dill (garlic)
- L-13-8 Bread & Butter pickles
- L-13-9 Zucchini pickles

- L-13-10 Pickled beets
- L-13-11 Hot pepper pickle
- L-13-12 Pickled beans (green or wax)
- L-13-13 Pickled mushrooms
- L-13-14 Pickled carrot
- L-13-15 Pickled asparagus
- L-13-16 Sauerkraut
- L-13-17 Crab apple pickle
- L-13-18 Melon pickle (cantaloupe, watermelon, etc.)
- L-13-19 Peach pickle
- L-13-20 Green Tomato pickle
- L-13-21 Mixed vegetable pickle
- L-13-22 Pepper pickles of any kind not mentioned above
- L-13-23 Any other pickle not mentioned above
- L-13-24 Cucumber relish
- L-13-25 Zucchini relish
- L-13-26 Beet relish
- L-13-27 Pepper relish
- L-13-28 Green Tomato Relish
- L-13-29 Chow Chow
- L-13-30 Any other relish not mentioned above
- L-13-31 Any Chutney
- L-13-32 Catsup
- L-13-33 Salsa
- L-13-34 Chili Sauce
- L-13-35 Taco sauce
- L-13-36 Pizza sauce
- L-13-37 Spaghetti Sauce
- L-13-38 Any other tomato sauce
- L-13-39 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-14-1 Canned Vegetables
- L-14-2 Canned Fruit
- L-14-3 Jellies
- L-14-4 Syrups and Juices
- L-14-5 Jams, Conserves, Marmalades, Butter & Preserves
- L-14-6 Pickles, Relished, Sauces
- L-14-7 Dehydrated Fruits & Fruit Leather
- L-14-8 Dehydrated Vegetables & Jerky
- L-14-9 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-15-1 Peaches
- L-15-2 Bananas
- L-15-3 Apricots
- L-15-4 Pears
- L-15-5 Plums
- L-15-6 Apples
- L-15-7 Strawberries
- L-15-8 Blackberries
- L-15-9 Raspberries
- L-15-10 Grapes
- L-15-11 Cherries
- L-15-12 Pineapple
- L-15-13 Coconut
- L-15-14 Kiwi Fruit
- L-15-15 Granola
- L-15-16 Any other fruit not mentioned above
- L-15-17 Blueberry fruit leather
- L-15-18 Raspberry fruit leather
- L-15-19 Cherry fruit leather
- L-15-20 Strawberry fruit leather
- L-15-21 Apple fruit leather
- L-15-22 Blackberry fruit leather
- L-15-23 Grape fruit leather
- L-15-24 Apricot fruit leather
- L-15-25 Plum fruit leather
- L-15-26 Combination fruit leather
- L-15-27 Any other fruit leather not mentioned above
- L-15-28 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-16-1 Corn
- L-16-2 Carrots
- L-16-3 Peppers, green
- L-16-4 Peppers, any other
- L-16-5 Onions
- L-16-6 Potatoes
- L-16-7 Beans
- L-16-8 Peas
- L-16-9 Tomatoes
- L-16-10 Zucchini or squash
- L-16-11 Mushrooms

- L-16-12 Any other not mentioned above
- L-16-13 Beef jerky
- L-16-14 Deer jerky
- L-16-15 Elk jerky
- L-16-16 Moose jerky
- L-16-17 Pemmican (identify fruit and meat used)
- L-16-18 Any other jerky (indicate type of meat used)
- L-16-19 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-17-1 Parsley
- L-17-2 Basil
- L-17-3 Tarragon
- L-17-4 Thyme
- L-17-5 Chives
- L-17-6 Sage
- L-17-7 Garlic
- L-17-8 Dill
- L-17-9 Oregano
- L-17-10 Marjoram
- L-17-11 Tea (Please identify the herbs used)
- L-17-12 Any other not mentioned above
- L-17-13 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-18-1 Fresh Vinifera (Merlot, Cabernet Sauvignon)
- L-18-2 Fresh Native
- L-18-3 Grape Concentrate
- L-18-4 Dessert

White Grape

- L-18-5 Fresh Vinifera (Chardinet, Riesling)
- L-18-6 Fresh Native
- L-18-7 Grape Concentrate
- L-18-8 Dessert

Blush Grape

- L-18-9 Fresh Vinifera
- L-18-10 Fresh Native
- L-18-11 Grape Concentrate
- L-18-12 Dessert
- L-18-13 Hard Fruits (Apple, Pear, etc.)
- L-18-14 Stone Fruits (Apricot, Plum, etc.)
- L-18-15 Berry Fruits
- L-18-16 Flower, Vegetable, Grain
- L-18-17 Fortified
- L-18-18 Liqueurs
- L-18-19 Sparkling Wines, (including Champagne)
- L-18-20 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.

LAGERS:

Lite Lagers

- L-19-1 American Lager
- L-19-2 Munich Helles
- L-19-3 Dortmunder Export

Pilsner

- L-19-4 Bohemian Pilsner
- L-19-5 German Pilsner
- L-19-6 American Pilsner

Amber Lagers

- L-19-7 Vienna Lager
- L-19-8 Oktoberfest, Maizzen

Dark Lagers

- L-19-9 American Dark Lagers
- L-19-10 Munich Dunkel
- L-19-11 Schwartzbier

Bocks

- L-19-12 Maibock/Hellesbock
- L-19-13 Traditional Bock
- L-19-14 Dopppe/Eisbock

HYBRIDS:

Lights

- L-19-15 Blonde/Cream Ale
- L-19-16 American Wheat/Rye
- L-19-17 Kolsch

Ambers

- L-19-18 Altbier
- L-19-19 Steam/California Common

ALES:

English Pale Ales

- L-19-20 English Bitter/Special Bitter
- L-19-21 Extra Special Bitter/E.S.B.

Scottish & Irish Ales

- L-19-22 Scottish Pale 60/-, 70/-, 80/-
- L-19-23 Strong Scotch Ale
- L-19-24 Irish Red Ale

American Ales

- L-19-25 American Pale Ale
- L-19-26 American Amber
- L-19-27 American Brown

English Brown Ales

- L-19-28 English Mild
- L-19-29 English Brown

Porters

- L-19-30 Brown Porter
- L-19-31 Robust Porter
- L-19-32 Baltic/Imperial Porter

Stout

- L-19-33 Dry Stout
- L-19-34 Sweet Stout
- L-19-35 Oatmeal Stout
- L-19-36 Foreign/American Stout
- L-19-37 Imperial Stout

Wheat/Rye Beer

- L-19-41 German Weizen
- L-19-42 Dunkelweizen
- L-19-43 Weizenbock
- L-19-44 Roggenbier/Rye

Belgian Ales

- L-19-45 Wit Bier/White Beer
- L-19-46 Belgian Pale Ale
- L-19-47 Saison
- L-19-48 Biere De Garde

Sour Ales

- L-19-49 Sour Beer
- L-19-50 Lambic

Abbey/Trappist Ales

- L-19-51 Belgian Blonde
- L-19-52 Belgian Dubbel
- L-19-53 Belgian Trippel
- L-19-54 Belgian Golden Strong Ale
- L-19-55 Belgian Dark Strong Ale

Strong Ales

- L-19-56 English Old Ale
- L-19-57 English Barley Wine
- L-19-58 American Barley Wine

Flavored Ales/Lager

- L-19-59 Fruit Beer
- L-19-60 Spiced Beer
- L-19-61 Smoked Beer
- L-19-62 Any Other Beer

MEAD:

Melomel/Fruit Mead

- L-19-63 Cyser/Apple
- L-19-64 Pyment/Grape
- L-19-65 Other Fruit

Flavored Mead

- L-19-66 Metheglin/Spiced
- L-19-67 Braggot/Malt
- L-19-68 Other Flavor

Traditional Mead

- L-19-69 Dry Mead
- L-19-70 Sweet Mead

CIDER:

- L-19-71 Cider/Apple
- L-19-72 Perry/Pear

Any Style

- L-19-73 Any style

4th 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

PRIZES:

- 1ST Place - \$15.00, Blue Ribbon
- 2nd Place - \$10.00, Red Ribbon
- 3rd Place - \$5.00, White Ribbon

Entries will be accepted at the Montana Pavilion on Wednesday, August 6 2008 from 10:00 am to 6:00 pm.

Indicate "Beer & Wine Label Competition"

- L-98-8 Hand Drawn Labels
- L-98-9 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 6, 2008 – 10:00 am – 6:00 pm

L-98-10 Ages 10 – 14 years

L-98-11 Ages 15-18 years

L-98-12 Ages 19 years & Up

PRIZES: Ribbons 1st – 3rd places - 1st Place \$15.00, 2nd Place \$10.00, 3rd Place \$5.00