

Divisions/Classes

BAKED FOODS

REGULATIONS:

1. Small entries (rolls, cookies, muffins, etc.)—3 uniform pieces (no ends & sides) should be placed on a plain white paper plate, then in a clear plastic food storage bag and closed.
2. Single loaf entries must be standard size 4.5"x8.5"x2.5". Entries should be placed in a clear plastic food storage bag and closed. Allow proper time for complete cooling of entries.
3. Recipes are required where indicated except Division 5-Decorated Cakes & Cookies and Division 14-Dried Foods.
4. Paper doilies may be placed under Baked Foods entries at exhibitor's discretion.
5. Cakes must be removed from baking pan before entering, and placed on a sturdy board or cardboard (slightly larger than the cake) covered with foil or greaseproof covering. Place into a clear plastic food storage bag, cover with clear plastic wrap or other clear covering.
6. Indicate when entering if you will pick up a portion of your baked entry on Friday, July 30, 10am-noon.

JUDGING CRITERIA:

Bread should be completely baked. It should have proper fermentation and proper gluten development. The scoring is on general appearance, which should be golden brown and uniform in shape. The flavor should be nutty and agreeable to taste, the crumb moist, tender and not too crumbly. An entry consists of one loaf of bread or three rolls.

DIVISIONS:

- 1 SOURDOUGH
- 2 YEAST BREAD
- 3 QUICK BREADS
- 4 UNDECORATED CAKES
- 5 DECORATED CAKES AND COOKIES
- 6 SMALL CAKES AND COOKIES
- 7 BARS
- 8 PIES
- 9 FOODS OF ALL NATIONS
- 10 HONEY AND CANDY
- 11 SPECIAL DIET FOODS

DIVISION 1: SOURDOUGH

Include recipe with entry

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

CU-1-1 Sourdough bread, whole wheat

CU-1-2 Sourdough bread, other

CU-1-3 Sourdough bread machine loaf

CU-1-4 Sourdough rolls

DIVISION 2: YEAST BREAD

Include recipe with entry

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

CU-2-6 Bread, white

CU-2-7 Bread, 100% whole wheat

CU-2-8 Bread, 100% whole wheat, fancy

CU-2-9 Bread, whole wheat in combination

CU-2-10 Bread, home ground whole wheat

CU-2-11 Bread, fancy

CU-2-12 Bread, raisin

CU-2-13 Bread, rye

CU-2-14 Bread, other grains (specify type)

CU-2-15 Bread, French

CU-2-17 Yeast rolls, white

CU-2-18 Yeast rolls, whole wheat

CU-2-19 Yeast rolls, sweet fancy

CU-2-20 Dinner roll, shaped

CU-2-21 Cinnamon rolls

CU-2-22 Bread, sticks (3)

CU-2-23 Fry Bread (3)

CU-2-24 Bread machine loaf, white

CU-2-25 Bread machine loaf, any other (specify type)

CU-2-26 Bread machine rolls

DIVISION 3: QUICK BREADS

Include recipe with entry

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

CU-3-28 Bread, banana

CU-3-29 Bread, other fruit

CU-3-30 Bread, plain nut

CU-3-31 Bread, zucchini

CU-3-32 Biscuits, baking powder (3)

CU-3-33 Muffins, fruit (3)

CU-3-34 Muffins, other (specify type) (3)

CU-3-35 Coffee cake (specify type)

CU-3-36 Quick Bread, any other (specify type)

CU-3-37 Crackers (3)

CU-3-38 Popovers (3)

"SWEEPSTAKES"

DIVISION 4: UNDECORATED CAKES

Include recipe with entry

JUDGING CRITERIA: A well-made cake, properly baked, should be of uniform thickness, not high in the middle or at the side and low in other places. It should be even grain, fine and delicate in texture. When icing is used, it

should be smooth in consistency, spongy, not brittle when cut and not so soft as to be sticky. NO PREPARED MIXES MAY BE USED. May be glazed or iced. An entry consists of a whole cake.

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-4-40 Angel food
- CU-4-41 Yellow sponge
- CU-4-42 White cake
- CU-4-43 Chocolate cake
- CU-4-44 German chocolate cake
- CU-4-45 Chiffon cake
- CU-4-46 Pound cake
- CU-4-47 Carrot cake
- CU-4-48 Apple or other fruit cake
- CU-4-49 Spice cake
- CU-4-50 Bundt cake
- CU-4-51 Sourdough cake
- CU-4-52 Jelly roll
- CU-4-53 Red velvet cake
- CU-4-54 Any other (specify type)

“SWEEPSTAKES”

DIVISION 5: DECORATED CAKES AND COOKIES

JUDGING CRITERIA:

- Technique.....20 points
- Originality.....15 points
- Neatness10 points
- Basic color scheme.....5 points
- Total.....50 points

Cakes and cookies do not have to be real, only decorative frosting will be judged. No plastic or artificial decorations allowed.

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-5-56 Decorated cookies (3) (specify type)
- CU-5-57 Decorated cupcakes (3) (specify type)
- CU-5-58 Small World—suitable for children’s birthday, baby showers, doll cakes, etc.
- CU-5-59 Adult Cakes—suitable for Mother’s Day, Father’s Day, parent’s birthday, etc.
- CU-5-60 Special Holiday Cakes—Christmas, Easter, Thanksgiving, 4th of July, etc.
- CU-5-61 Special Occasion Cakes—suitable for graduation, wedding, family reunion, etc.
- CU-5-62 Gingerbread Houses

“SWEEPSTAKES”

DIVISION 6: SMALL CAKES AND COOKIES

Include recipe with entry

JUDGING CRITERIA: Three cakes or cookies shall constitute an entry. Small cakes and cookies will be judged on the following:

Appearance: Uniform size and shape, well-browned lightness

Texture: Crisp, tender, even grain

Flavor: No taste of baking powder or soda, not too highly seasoned, well balance flavor

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-6-64 Any donuts
- CU-6-65 Cupcakes, unfrosted
- CU-6-66 Chocolate chip cookies
- CU-6-67 Drop cookies, fruit
- CU-6-68 Filled cookies
- CU-6-69 Ginger cookies
- CU-6-70 Oatmeal cookies
- CU-6-71 Peanut butter cookies
- CU-6-72 Refrigerator cookies
- CU-6-73 Spice drop cookies
- CU-6-74 White sugar cookies
- CU-6-75 Coconut macaroons
- CU-6-76 Cream puffs, unfilled
- CU-6-77 No bake drop cookies
- CU-6-78 Sour cream cookies
- CU-6-79 Monster cookie
- CU-6-80 Any other drop cookies (specify type)
- CU-6-81 Any cookie not listed above (specify type)

DIVISION 7: BARS

Include recipe with entry

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-7-83 Brownie or fudge squares
- CU-7-84 Fruit bars
- CU-7-85 Layer bars
- CU-7-86 Other baked bar
- CU-7-87 No bake bars

“SWEEPSTAKES” for divisions 6 & 7

DIVISION 8: PIES

Include recipe with entry

JUDGING CRITERIA: No prepared mixes should be used. No cream or refrigerated fillings. An entry consists of a whole pie. Pies will be judged on the following:

Appearance: Even brown color, perforations well distributed and adequate for escape of steam

Filling: Adequate in amount, uniform in texture, smooth consistency, fruit well cooked, neither too dry nor too juicy

Crust: Tender, flaky and crisp

Flavor: In fruit filling, flavor of fruit should be predominating, no distinct flat flavor,

free from excessive sweetness or flavor
of uncooked starch

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-8-89 Tarts (3), not cream
- CU-8-90 Apple
- CU-8-91 Berry (any kind)
- CU-8-92 Cherry
- CU-8-93 Peach
- CU-8-94 Any other pie, not cream (specify type)
- CU-8-95 Pecan or other nut
- CU-8-96 Pumpkin
- CU-8-97 Rhubarb
- CU-8-98 Unfilled pastry pie shell
- CU-8-99 Unfilled crumb pie crust

“SWEEPSTAKES”

DIVISION 9: FOODS OF ALL NATIONS

Include recipe and name of country with entry

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-9-101 Cakes
- CU-9-102 Coffee cake
- CU-9-103 Yeast breads
- CU-9-104 Cookies
- CU-9-105 Sweet rolls
- CU-9-106 Other breads
- CU-9-107 Crepes, unfilled, but rolled (3)
- CU-9-108 Special pastry
- CU-9-109 Bagels
- CU-9-110 Pretzels
- CU-9-111 Lefse
- CU-9-112 Tortillas
- CU-9-113 Other (specify type)

“SWEEPSTAKES”

DIVISION 10: HONEY AND CANDY

Include recipe with entry

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-10-114 Strained honey, 1 clear glass container
- CU-10-115 Comb honey
- CU-10-116 Almond roca
- CU-10-117 Caramels
- CU-10-118 Divinity
- CU-10-119 Toffee
- CU-10-120 Fudge—made with sugar & chocolate
- CU-10-121 Fudge—made with marshmallow crème, etc.
- CU-10-122 Mints
- CU-10-123 Nut brittle
- CU-10-124 Pecan roll
- CU-10-125 Penuche

- CU-10-126 Pralines
- CU-10-127 Turtles
- CU-10-128 Hand dipped chocolates
- CU-10-129 Popcorn balls (3) or popcorn cake
- CU-10-130 Lollipop or hard candy
- CU-10-131 Any other candy (specify type)
- CU-10-132 Best collection of four kinds (1 piece each of cooked candy—specify types)

“SWEEPSTAKES”

DIVISION 11: SPECIAL DIET FOODS

Include recipe with entry

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-11-134 Breads and rolls
- CU-11-135 Cakes
- CU-11-136 Cookies
- CU-11-137 Jam/jelly
- CU-11-138 High-energy cookies/snacks
- CU-11-139 Any other (specify type)

“SWEEPSTAKES”

BEVERAGES

DIVISIONS:

12 HOMEMADE WINE

13 BEERS

DIVISION 12: HOMEMADE WINE

REGULATIONS:

1. Type of wine and year made should be clearly stated on the bottle.
2. Two bottles constitute an entry. One bottle will be opened and sampled, and the other will be used for display.
3. All wine entries must be in standard wine or champagne bottles and fitted with a cork. Sparkling wine corks wired on or capped.
4. Exhibitor may request refrigeration of wine before judging.
5. Open only to home brewers and wine makers, 21 years of age or older. No commercial wine makers.
6. Each wine entered will be judged on its own merits and by more than one judge.
7. Persons entering their wines are responsible for determining the specific gravity and for entering them in the correct class. Specific gravity should be entered on the entry form immediately following the descriptions. Wines entered in the wrong class will not be judged.
8. Dry wine is defined as 1.003 and below specific gravity on your hydrometer.

9. If necessary, due to space constraints, only prize-winning wines will be displayed.
10. Each exhibitor may enter only once in each class.
11. Wines will be judged on clarity, color, aroma & bouquet, acid, sugar, body, flavor and balance.
12. Labels entered in label competition must be bottle-sized, unmounted, and submitted in an envelope.

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

Fruit/Berry Wines

- CU-12-141 Berry, Dry
- CU-12-142 Berry, Sweet
- CU-12-143 Fruit, White dry
- CU-12-144 Fruit, White Sweet
- CU-12-145 Fruit, Red Dry
- CU-12-146 Fruit, Red Sweet

Country Wines

- CU-12-147 Vegetable
- CU-12-148 Flower
- CU-12-149 Mead
- CU-12-150 Rhubarb

Grape Wines—Non-varietal, Blends, Unknown or Non-wine Grapes

- CU-12-151 Grape, Non-Varietal, Red Dry
- CU-12-152 Grape, Non-Varietal, Red Sweet
- CU-12-153 Grape, Non-Varietal, White Dry
- CU-12-154 Grape, Non-Varietal, White Sweet
- CU-12-155 Grape, Non-Varietal, Blush Dry
- CU-12-156 Grape, Non-Varietal, Blush Sweet

Grape Wines--Varietal

- CU-12-157 Grape, Varietal, Red Dry
- CU-12-158 Grape, Varietal, Red Sweet
- CU-12-159 Grape, Varietal, White Dry
- CU-12-160 Grape, Varietal, White Sweet
- CU-12-161 Grape, Varietal, Blush Dry
- CU-12-162 Grape, Varietal, Blush Sweet

Dessert Wines

- CU-12-163 Fruit/Berry, Country, Grape Non-Varietal, Grape Varietal
- CU-12-164 Sherry/Port

Sparkling Wines

- CU-12-165 Fruit/Berry, Country, Grape Non-Varietal, Grape Varietal

Other Wine

- CU-12-166 Other Wine not listed (specify type)
- CU-12-167 Fruit Liqueur (a sweet syrupy flavored alcoholic liqueur—specify type)
- CU-12-168 Brandy Liqueur (an alcoholic liqueur distilled from wine or fermented fruit

juice—died, dying to flavor or preserved with brandy—specify type)

“SWEEPSTAKES”

DIVISION 13: BEERS

REGULATIONS:

1. Type of beer and year made should be clearly stated on the bottle.
2. Two bottles constitute an entry. One bottle will be opened and sampled, and the other will be used for display.
3. All beer entries must be in 12-22 oz. amber beer bottles.
4. Beers will be refrigerated before judging.
5. Open only to home brewers and wine makers, 21 years of age or older. No commercial brewers.
6. Each beer entered will be judged on its own merits and by more than one judge.
7. Persons entering their beer are responsible for entering it in the correct class. Beers entered in the wrong class will not be judged.
8. If necessary, due to space constraints, only prize-winning beers will be displayed.
9. Each exhibitor may enter only once in each class.
10. Beers will be judged on aroma, appearance, in-mouth flavor, in-mouth body, drinkability and overall impression.
11. Labels entered in label competition must be bottle-sized, unmounted, and submitted in an envelope.

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-13-170 Pale Ale
- CU-13-171 Brown Ale
- CU-13-172 Belgian Ale
- CU-13-173 Amber Ale
- CU-13-174 Barley Wine
- CU-13-175 Porter
- CU-13-176 Stout
- CU-13-177 American Lager
- CU-13-178 Pilsner
- CU-13-179 Bock
- CU-13-180 Wheat
- CU-13-181 Any Fruit or Herb Ale
- CU-13-182 Any Other Ale or Lager not Listed (specify type)
- CU-13-183 Any Personal Beer or Wine Label, Unmounted

“SWEEPSTAKES”

MONTANA STATE FAIR CANNING & PRESERVING GUIDELINES

1. All entries must have been preserved within the last year (12 months). If fresh produce is used, the exhibit should have been preserved within the last growing season; in no case should this exceed one year.
2. Unsealed exhibits or products showing signs of spoilage will not be judged.
3. Exhibits must be labeled with the name of the food, the date preserved, and the method of food preservation. Entries without required labeling will not be judged. If the food is canned, the label must state whether the food was hot or raw packed, boiling water or pressure canned.
4. An exhibit may not have been previously entered in the same event.
5. Judges are instructed not to award a premium or placing unless the exhibits are worthy.
6. Exhibits usually will not be judged by tasting; visual inspection will be used for the most part. Jars may need to be opened, however, when spoilage is suspected or differences among entries are very small.
7. Youth exhibits are judged separately from adults.
8. The decisions of the judges are final.
9. Foods that are opened during judging will be marked by the judges and should not be eaten when the fair or event is over. Any foods that are considered hazardous to consume will be disposed of by the judges or fair attendants (this includes the jar or packaging that contains the food).

Additional Considerations for Canned Foods

1. The MSU Extension Service-Cascade County is a good source to make sure you have the most up-to-date USDA canning and food preservation information.
2. Canned products must be canned in clear, standard (half-pint, pint, quart) jars in good condition with new, two-piece canning lids (flat lid and band).
3. Jams, jellies, marmalades and preserves sealed with paraffin will not be judged; these products must be heat sealed (canned).
4. Fancy padded lids, fabric overwraps or cozies interfere with the judging process and should not be used.

Additional Considerations for Dried Foods

1. Dried foods may be handled by judges to determine stage of doneness.

2. Dried foods should be displayed in appropriate storage containers (glass jars with rust-free lids, heavy-weight plastic food-quality bags, vacuum-sealed plastic food bags, etc.)

Judging Home Canned Foods

Basics of Acceptable Entries

Processing Method and Recipe

1. The first thing to consider is the processing method and choice of foods. The label should have a time and temperature (boiling water or pressure process) combination that is recommended for that food in the latest edition of the USDA Complete Guide to Home Canning.
2. Low acid foods must be pressure canned. These foods include meats, poultry, seafood, vegetables and some combination foods such as soup mixes, spaghetti sauce with meat, and salsas.
3. Acid and appropriately acidified foods (expected pH less than 4.6) such as pickles may be processed in a boiling water canner. However, many fruits also have published pressure canning alternative processes.
4. Jams, jellies and fruit preserves should be processed in a boiling water canner.
5. Open kettle canning (putting hot food in a jar, putting the lid on it and giving no further processing) is not acceptable for any canned product.

National Center for Home Food Preservation Judging Home Preserved Foods

1. Soup mixes or other foods with thickeners (like flour or starch), cream or milk, pasta/noodles, or rice are not permitted.

Containers

1. Clear, clean standard (usually half-pint, pint or quart) home canning jars in good condition with two-piece metal canning lids (flat lid and band) must be used. Regular or wide-mouth styles may be used. The jar size should match available processing recommendations. For example, USDA does not have processes for some foods in quart jars such as fish, mushrooms, cream style corn, and marinated peppers.
2. There are 12-ounce canning jars with the recommended two-piece metal canning lids (flat lid and band) available. Their popularity is increasing for use with jams, jellies and fruit butters as well as some other preserves. If there is not a USDA recommended process time specifically for the 12-ounce jar, the pint jar canning process time is to be

used under current USDA recommendations. The process time for pints cannot be reduced for the smaller jar size, however. If the USDA canning recommendations only provide a process for a half-pint jar size, then the 12-ounce jar would be disqualified for lack of a recommended USDA process time.

3. Commercial jars such as the ones used for mayonnaise, peanut butter, coffee, tomato sauces, pickles, and jelly should not be allowed in the entry rules. Many of these jars cannot be recommended for home canning. Irregular shapes and volumes of jars can cause inadequate heat penetration during processing and an unsafe product may result. In addition, many of these jars are more likely to break during processing and are less likely to seal properly. If a product is canned in an unacceptable container it should not be judged.
4. Today's home canning lid of choice is the two-piece lid consisting of a flat metal lid held in place by a metal band. The flat lids must be brand new each time a jar is filled. It should show no signs of rusting or of food and liquid dried to the outside. Bands should be clean and free of rust. They should not be bent or misshapen.

Pack

Headspace is the empty space between the food in a jar and its lid. It is important to maintain proper headspace because it can affect safety as well as quality of the food.

Recommended headspace allowances are as follows:

- ¼ inch for jams and jellies
- ¼ inch for apple juice, grape juice and fruit purees
- ½ inch for other fruit products, pickles and Tomatoes processed in a water bath canner
- 1 inch for USDA fruit pie fillings with Clear Jellie
- ½ inch for green tomato pie filling
- 1 inch for vegetables, meats or other products Processed in a pressure canner (1" to 1-1/2"
- Inches for quart jars of fresh lima beans; see individual directions)
- 1-3/4" for poultry

The manner in which the food is packed in the jar is important. The most important consideration in judging the pack of canned food is its safety. Food must be packed into the jar in a way that allows heat to easily penetrate throughout the jar's contents.

Appearance of Contents

1. The canned food should be in piece sizes and shapes that are appropriate to the particular

product (recommended in processing directions). The pieces should be uniform in size. Consistency of piece sizes in pickles, relishes, mixed vegetables and fruit preserves is considered a quality characteristic to be determined by the judge.

2. If processing recommendations call for peeled fruit or vegetables, food with peels and skins should be disqualified. Peels and skins can carry high numbers of microorganisms. Including them in recipes where this practice is not recommended can lead to survival of potentially harmful microorganisms.
3. The texture of the product should appear tender but not mushy. The product should hold its shape and show no signs of overcooking. Edges of food pieces can be examined carefully to detect signs of mushiness or excessive softness.
4. Any liquid in the canned product (sugar syrup covering fruit pieces, brines in pickles, meat juices, etc.) should be fairly clear and free of cloudiness or sediment.
5. The color of the canned product should be that of a well cooked product. Foods that look raw or just cut most likely have not been processed at all. The color should be uniform and should show no signs of over or under processing. Darkening of food pieces is an undesirable quality and can result from too much air being trapped in headspace, use of raw packs, excessively tight bands during canning, or poor quality raw food.

Attractiveness

An exhibitor in a competitive event can, and should, expect the judges to use subjective decisions about the attractiveness of the display, especially if competition is close.

1. The cleanliness of the containers and lids will influence subjective decisions. Neatness and cleanliness of labels will also play a role in overall impression of the entry.
2. Exhibitors should give consideration to the following as contributions to attractiveness of the entry:
 - a. Naturalness and brightness of color
 - b. Good proportions of solids to liquids
 - c. Absence of excessive air, no darkening of food at the top of the jar, headspace
 - d. Shininess of the lid and band
3. If Fair rules call for more than one jar of the product to be submitted, both jars should be of the same type and size of container. The contents in multiple jars should be consistent or similar in appearance.

- Labels on preserved foods should be clean, neat, easy to read, and contain all information required by the event's guidelines.

USDA PRESERVED FOODS GUIDELINES

REGULATIONS:

- Current USDA guidelines must be followed for all food preservation entries.
- All canned, pickled, and soft spread entries **MUST** be labeled with contents, date processed, processing method (pressure or water bath), processing time, pounds pressure used and type of pack (if relevant) or they will be disqualified. Don't cover brand of jar with label.
- New: Please specify type for all entries where the class name is not specific.
- All dried foods should be displayed in small, clear glass jars with screw-on lids or clear, heavy-duty zip-lock plastic bags.
- All canned entries shall consist of sealed, standard canning jars. Must be clean and have clean ring. All canning lids and jars must be the same brand (Ball with Ball, Kerr with Kerr, etc.). Must use new lids and rings—no corrosion.
- All exhibits must have been made from natural, basic materials by the exhibitor within the last year.
- All low-acid foods should be processed in a pressure canner.
- Canned fruits, vegetables, and meats will not be opened by judges. Other preserved food entries will be opened.
- Exhibitors must be ages 10 and older.
- See Canning/Preserving Guidelines at end of class descriptions.

DIVISIONS:

- 14 DRIED FOODS**
- 15 CANNED FRUIT**
- 16 CANNED VEGETABLES**
- 17 CANNED MEAT**
- 18 JELLY AND MARMALADE**
- 19 JAMS**
- 20 BUTTER**
- 21 PRESERVES (CHUNKS OF FRUIT)**
- 22 CONSERVES**
- 23 PICKLES AND RELISHES**

DIVISION 14: DRIED FOODS

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-14-184 Individual dried fruit (specify type)

- CU-14-185 Group of three dried fruits, not to include dried fruit entered in class 184 (specify type)
- CU-14-186 Individual dried vegetable (specify type)
- CU-14-187 Dried onions
- CU-14-188 Dried peppers
- CU-14-189 Group of dried vegetables (3), not to include those listed in other classes (specify type)
- CU-14-190 Individual dried herb (specify type)
- CU-14-191 Group of dried herbs (3), not to include herb entered in class 190 (specify type)
- CU-14-192 Dried tea (specify type)
- CU-14-193 Meat (specify type)
- CU-14-194 Fruit leather (specify type)
- CU-14-195 Noodles, pasta (please identify type)
- CU-14-196 Seeds (specify type)
- CU-14-197 Trail snacks (specify type)

"SWEEPSTAKES"

DIVISION 15: CANNED FRUIT

JUDGING CRITERIA: Canned fruit to be scored as excellent should be selected carefully and should have characteristic flavor with as perfect form as possible. Solid, economical, and attractive pack is desirable with only enough clear syrup to fill spaces. One jar of fruit constitutes an entry.

ENTRY FEE: \$125

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-15-199 Fruit juice (specify type)
- CU-15-200 Applesauce
- CU-15-201 Other fruit sauce (specify type)
- CU-15-202 Apricots
- CU-15-203 Blueberries
- CU-15-204 Cherries
- CU-15-205 Huckleberries
- CU-15-206 Peaches
- CU-15-207 Pears
- CU-15-208 Pineapple
- CU-15-209 Plums, red or blue
- CU-15-210 Rhubarb
- CU-15-211 Mixed fruit
- CU-15-212 Any other fruit (specify type)
- CU-15-213 Fruit pie filling (specify type)

"SWEEPSTAKES"

DIVISION 16: CANNED VEGETABLES

JUDGING CRITERIA: Canned vegetables will be judged on the following:

Selection: uniform size, shape and ripeness

Color: natural color of vegetable

Pack: economical and uniform

Condition of solids: firm, tender

Condition of liquids: clear

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-16-215 Asparagus
- CU-16-216 Corn
- CU-16-217 Beets
- CU-16-218 Carrots
- CU-16-219 Onions, small, whole
- CU-16-220 Peas
- CU-16-221 Beans, green, wax or snap
- CU-16-222 Sauerkraut
- CU-16-223 Tomatoes, stewed (celery, onion and green pepper)
- CU-16-224 Tomatoes, quartered
- CU-16-225 Vegetable juice (specify type)
- CU-16-226 Mixed vegetables for soup
- CU-16-227 Zucchini with tomato and onion
- CU-16-228 Other vegetables (specify type)
- CU-16-229 Specialty sauces—please include recipe to ease judging

“SWEEPSTAKES”

DIVISION 17: CANNED MEAT

JUDGING CRITERIA: Canned meat will be judged on the following:

Appearance: Pieces of uniform size, with a little but not too much fat

Pack: solid, economical and attractive

Condition of solids: firm and tender

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-17-231 Beef
- CU-17-232 Lamb
- CU-17-233 Poultry (includes chicken, turkey, etc.)
- CU-17-234 Pork
- CU-17-235 Wild game
- CU-17-236 Chili
- CU-17-237 Fish
- CU-17-238 Meat stock
- CU-17-239 Mincemeat

“SWEEPSTAKES”

DIVISION 18: JELLY AND MARMALADE

Paraffin seals are not recommended by USDA and will not be judged.

JUDGING CRITERIA: Jelly will be judged on the following:

Color and Clearness: color determined by kind of fruit, should be clear, not cloudy

Consistency: should retain shape when removed from glass, should quiver, tender

Texture: smooth and free from graininess, determined by fee in mouth

Flavor: pronounced and corresponding to natural fruit flavor

Marmalades are soft fruit jellies, small pieces of fruit should be suspended in the transparent jelly. Color should be bright and good for that type of fruit.

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-18-241 Apple jelly
- CU-18-242 Blueberry jelly
- CU-18-243 Cherry jelly
- CU-18-244 Chokecherry jelly
- CU-18-245 Crabapple jelly
- CU-18-246 Currant jelly
- CU-18-247 Gooseberry jelly
- CU-18-248 Grape jelly
- CU-18-249 Mint jelly
- CU-18-250 Other berry jelly (specify type)
- CU-18-251 Vegetable jelly (tomato, pepper, etc.)
- CU-18-252 Plum jelly
- CU-18-253 Strawberry jelly
- CU-18-254 Fruit in combination jelly
- CU-18-255 Wild fruit jelly
- CU-18-256 Syrup, any kind (specify type)
- CU-18-257 Other jelly, not listed (specify type)
- CU-18-258 Orange marmalade
- CU-18-259 Any other fruit marmalade (specify type)
- CU-18-260 Any other marmalade (specify type)
- CU-18-261 Ice cream topping any fruit (specify type)

“SWEEPSTAKES”

DIVISION 19: JAMS

JUDGING CRITERIA: Jam will be judged on the following:

Color and Clearness: soft mass of fruit and syrup is a good bright color

Consistency: thick and of good consistency

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-19-263 Peach
- CU-19-264 Apricot
- CU-19-265 Cherry
- CU-19-266 Grape
- CU-19-267 Blackberry
- CU-19-268 Plum
- CU-19-269 Wild berry
- CU-19-270 Pineapple or pineapple combination
- CU-19-271 Raspberry
- CU-19-272 Strawberry

CU-19-273 Huckleberry
CU-19-274 Blueberry
CU-19-275 Freezer jam
CU-19-276 Fruit in combination
CU-19-277 Any other (specify type)

“SWEEPSTAKES”

DIVISION 20: BUTTER

JUDGING CRITERIA: Butter will be judged on the following:

Consistency: gelled, smooth, not too thick

Color: good

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

CU-20-280 Apple
CU-20-281 Pear
CU-20-282 Peach
CU-20-283 Any other (specify type)

“SWEEPSTAKES”

DIVISION 21: PRESERVES (CHUNKS OF FRUIT)

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

CU-21-285 Peach
CU-21-286 Plum
CU-21-287 Strawberry
CU-21-288 Any other (specify type)

“SWEEPSTAKES”

DIVISION 22: CONSERVES

Should be two or more fruits, cooked with sugar until thick. A true conserve contains nuts and raisins, but they may be added to or omitted from any recipe. List ingredients on the jar.

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

CU-22-290 Grape
CU-22-291 Peach
CU-22-292 Plum
CU-22-293 Rhubarb
CU-22-294 Strawberry
CU-22-295 Any other conserve, not listed (specify type)

“SWEEPSTAKES”

DIVISION 23: PICKLES AND RELISHES

Boiling hot water bath for best results.

ENTRY FEE: \$1.25

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

CU-23-297 Flavored Vinegar

CU-23-298 Cucumber, dill
CU-23-299 Cucumber, relish
CU-23-300 Cucumber, sweet
CU-23-301 Dilly beans
CU-23-302 Beet pickles
CU-23-303 Bread and butter pickles
CU-23-304 Green tomato pickles
CU-23-305 Mixed pickles or mustard pickles
CU-23-306 Onion pickles
CU-23-307 Fruit pickles
CU-23-308 Beet relish
CU-23-309 Corn relish
CU-23-310 Green tomato relish
CU-23-311 Zucchini relish
CU-23-312 Crabapple
CU-23-313 Chutney
CU-23-314 Catsup or chili sauce
CU-23-315 Green tomato mincemeat
CU-23-316 Pickled peppers
CU-23-317 Horseradish
CU-23-318 Antipasto
CU-23-319 Zucchini pickles
CU-23-320 Salsa (please include recipe)
CU-23-321 Other pickles or relish (specify type)

“SWEEPSTAKES”

YOUTH CLASSES

DIVISION

24 YOUTH AGES 8-12

25 YOUTH AGES 13-18

DIVISION 24: YOUTH AGES 8-12

REGULATIONS:

1. Entries limited to ages 8-12. STATE AGE ON ENTRY.
2. Items entered to be the sole work of the exhibitor.
3. Refer to rules and judging criteria in Section 2 and 3 for similar entries.
4. Include recipe with all entries.

ENTRY FEE: none

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

CU-24-323 Cupcakes from a mix unfrosted (3)—specify type
CU-24-324 Cupcakes from scratch unfrosted (3)—specify type
CU-24-325 Sugar cookies (3)
CU-24-326 No bake cookies (3)—specify type
CU-24-327 Chocolate chip cookies (3)
CU-24-328 Peanut butter cookies (3)
CU-24-329 Snickerdoodles (3)
CU-24-330 Other cookies (3)—specify type
CU-24-331 Brownies (3)—specify type
CU-24-332 Any other bar cookies (3)—specify type

- CU-24-333 Decorated cookies (3)—specify type
- CU-24-334 Candy (3)—specify type
- CU-24-335 Muffins (3)—specify type
- CU-24-336 Biscuits (3)—specify type
- CU-24-337 Cornbread
- CU-24-340 Quick bread—specify type
- CU-24-341 100% whole wheat bread
- CU-24-342 Pie, not cream—specify type
- CU-24-343 Yeast bread—specify type
- CU-24-344 Yeast rolls (3)—specify type
- CU-24-345 Cinnamon rolls
- CU-24-346 Cakes—specify type
- CU-24-347 Decorated cake (same guidelines as Division 5)—specify type

- CU-25-360 Chocolate chip cookies (3)
- CU-25-361 Peanut butter cookies (3)
- CU-25-362 Snickerdoodles (3)
- CU-25-363 Other cookies (3)—specify type
- CU-25-364 Brownies (3)—specify type
- CU-25-365 Any other bar cookies (3)—specify type
- CU-25-366 Decorated cookies (3)—specify type
- CU-25-367 Candy (3)—specify type
- CU-25-368 Muffins (3)—specify type
- CU-25-369 Biscuits (3)—specify type
- CU-25-370 Cornbread
- CU-25-372 Quick bread—specify type
- CU-25-373 100% whole wheat bread
- CU-25-374 Pie, not cream—specify type
- CU-25-375 Yeast bread—specify type
- CU-25-376 Yeast rolls (3)—specify type
- CU-25-377 Cinnamon rolls
- CU-25-378 Cakes—specify type
- CU-25-379 Decorated cake (same guidelines as Division 5)—specify type
- CU-25-380 Syrup—specify type
- CU-25-381 Jelly—specify type
- CU-25-382 Jam—specify type
- CU-25-383 Freezer jam—specify type
- CU-25-384 Pickles or relish—specify type
- CU-25-385 Canned fruit—specify type
- CU-25-386 Canned vegetables—specify type

ENTRIES LIMITED TO EXHIBITORS AGES 10-12 YEARS

- CU-24-348 Syrup—specify type
- CU-24-349 Jelly—specify type
- CU-24-350 Jam—specify type
- CU-24-351 Freezer jam—specify type
- CU-24-352 Pickles or relish—specify type
- CU-24-353 Canned fruit—specify type
- CU-24-354 Canned vegetables—specify type

ENTRIES LIMITED TO EXHIBITORS 8 – 9 (*NEW*)

(Limited assistance from parent or guardian)

1. Entrant must pack or fill jars on own.
 2. Filling Jar with hot liquid (adult may assist)
 3. Removing lids from hot water before banding.
(parent may assist)
 4. Entrant to secure band as tight as they can.
(one final twist to tighten by adult)
- CU-24-355 Freezer Jam specify type
 - CU-24-356 Dill Pickles (only)

“SWEEPSTAKES”

DIVISION 25: YOUTH AGES 13-18

REGULATIONS:

1. Entries limited to ages 13-18. STATE AGE ON ENTRY.
2. Items entered to be the sole work of the exhibitor.
3. Refer to rules and judging criteria in Section 2 and 3 for similar entries.
4. Include recipe with all entries.

ENTRY FEE: none

PREMIUMS: 1st-\$4; 2nd-\$2; 3rd-\$1

- CU-25-356 Cupcakes from a mix unfrosted (3)—specify type
- CU-25-357 Cupcakes from scratch unfrosted (3)—specify type
- CU-25-358 Sugar cookies (3)
- CU-25-359 No bake cookies (3)—specify type