

COOKIE JAR CONTEST

Cookie jars will be for display following the contest and released with all other entries.

Rules

1. Must be a gallon jar filled with 4 different kinds of cookies.
2. Please bring a plate with one sample of each of the 4 different kinds of cookies.
3. Jar decorations will be considered first in the judging.
4. Cookie quality will be considered second in the judging.
5. Suggestion: You can use the theme of the Fair (Barn in the USA). This is not required but a suggestion.
6. No purchased cookies allowed.
7. Cookie Jar must follow "Barn" theme.

Class:	Adult	Youth
Cookie Jar Contest	G-2-13	G-2-14

MUFFIN MADNESS

Leftovers will be in the Armory for display and released with all

Other entries.

Rules

1. Bake your favorite muffins from scratch.
2. Prepare 6 muffins in a basket.
3. One muffin will be displayed on a plate after judging; additional muffins remaining and your basket will be released immediately following judging.

	Adult	Youth
Muffin Madness	G-2-15	G-2-16

BEST DARN RED, WHITE OR BLUE FRUIT PIE

CONTEST IN FREMONT COUNTY

Rules

1. Bring 1 of your very best RED, WHITE OR BLUE FRUIT PIE on a plastic plate to be judged.

	Adult	Youth
RED, WHITE OR BLUE FRUIT PIE	G-2-17	G-2-18

CHOCOLATE DESSERT TO DIE FOR

Rules

1. Bring your favorite chocolate dessert to the Chocolate Feast!
2. Judged by certified "Chocoholics."
3. No late entries will be judged.

	Adult	Youth
Chocolate to Die For	G-2-19	G-2-20

UGLY BREAD CONTEST

Rules

1. This is absolutely the ugliest loaf of bread you can create.
2. This contest will be judged on appearance only. No taste tests will be done.

	Adult	Youth
Ugly Bread	G-2-21	G-2-22

"All American Cheesecake"

*Qualifies for Families at Fair Sweepstakes
Leftovers will be offered for public tasting at contest.

Please check Master Schedule for arrival time.

Rules

1. This cheesecake should be your very best – your "claim to fame".
2. The superintendent may divide cheesecake in classes subject to the number and type of entries.
3. Your cheesecake may be any variety such as pumpkin, cherry, vanilla, chocolate, marble, New York style, key lime, etc.

Cheesecake Contest	Adult	Youth
Cheesecake	G-2-23	G-2-24

DUTCH OVEN COOK-OFF

NEED NOT BE A COUNTY RESIDENT

Rules

1. Recipes are to be turned in to the culinary superintendent at check in.
2. Entrants are asked to share cooking techniques and recipes with spectators and generally share their enthusiasm for Dutch oven cooking.
3. Entrants will be judged by field judges on their manner of cooking, team dress, spectator interaction, presentation of dishes and by panel judges on the appearance and taste of the dishes. Only contestants and judges will be allowed in the cooking areas.
4. One to three people are allowed on each team. Entrants must be 8 years of age or older.
5. If a lone team member must leave the cooking area temporarily they must ask another participant or the superintendent to control their stations. For teams with more than one cook, only one member need be present at all times. Remember that **only entrants** are permitted in the cooking area.
6. The Cook Off will provide each team with a cooking preparation table. Culinary water is available, but contestants may bring their own container for hauling culinary water. The Cook Off will also provide a basin and paper towels for cleaning purposes, and table coverings. Entrants should take every precaution to maintain clean cooking areas. The Cook Off will provide sampling cups, plates, spoons, etc., for judging and for samples for the public.
7. In store-USDA approved wrapping must be used.
8. Products must be prepared on site; however flour, sugar, spices, etc. may be pre-measured.
9. The contestant must dispose of waste produced in the cooking process (e.g. drippings and trimmings). Examples of disposal containers could be a coffee can w/lid, metal bucket etc.

10. Head coverings are **required**; hat or scarf is sufficient. Try to dress fun so that the public will come to watch you.

Class:

Dutch oven Cook Off Dessert	G-3-1
Dutch oven Cook Off Main Dish	G-3-2
Dutch oven Cook Off Bread	G-3-3

CANNING

Premium Table #4

Labels for canned goods with entry blank.

Rules

1. Each jar needs a label; labels are available at the Fair Office. Please label your jars prior to delivering them for judging.
2. Canned products **must** have been canned no more than 12 months prior to the current fair entry day.
3. Entry must have been canned by the individual entering the item.
4. Use only standard canning jars for all canned goods. These jars must have standard canning seals such as Ball/Kerr canning jars. In order to qualify for Ball/Kerr special award, you must submit entries in Ball/Kerr jars.
5. All canned goods must be correctly labeled. Any incorrectly labeled items may be disqualified.
6. Jars will not be opened for judging.
7. Please read the Judge's Guide below.
8. Canning guides are available at the Fremont County Extension Office.

Judging Canned Goods

The following is a three step criteria for judging canned goods. **The**

primary emphasis is on safety. Food not meeting requirements

outlined in Step 1 will be disqualified. Step 2 also pertains to safety; however, the items listed are not as critical as items in Step 1. Step 3 evaluates the quality of the product.

Step one – A single “no” answer is grounds for disqualification.

1. Jar labeled with product name?
2. Jar labeled with process date?
3. Jar labeled with process method?
4. Jar labeled with process time?
5. Jar labeled with process place?
6. Jar adequately sealed?
7. Food processed using correct method?
8. Correct time/pressure for altitude?

Step two – Safety of product - 60%

1. Clean jar used?
2. Outside neck free from food deposits?
3. Standard jar used?
4. Standard seal used?
5. Headspace appropriate for product?
6. Absence of air bubbles?
7. Natural color appropriate for process time/method?
8. Arrangement of jar allows for heat penetration?

Step three – Quality of product – 40%

1. Firm, ripe produce used (none override)?
2. Correct proportion of product to liquid (if appropriate)?
3. Color liquid appropriate for product?
4. Uniform shapes and sizes?
5. All products are beneath liquid?
6. Pieces well arranged to space advantage but not over packed?

CANNED FRUITS & VEGETABLES

The USDA Canning Guide will be Official

Rules

1. Use quart, pint, or half pint jars. Use only standards jars. Standard refers to quality of jar not to size. Please use jars made for canning such as Ball/Kerr jars; no recycled mayonnaise jars.

Asparagus	G-4-1
Beans, green string bean	G-4-2
Beans, yellow wax	G-4-3
Beets	G-4-4
Carrots, sliced or diced	G-4-5
Carrots, whole	G-4-6
Corn, whole kernel	G-4-7
Greens	G-4-8
Peas	G-4-9
Pumpkin	G-4-10
Salad pack	G-4-11
Succotash	G-4-12
Tomatoes	G-4-13
Any other vegetable not listed	G-4-14
Apples	G-4-15
Applesauce	G-4-16
Apricots	G-4-17
Cherries, Bing	G-4-18
Cherries, Compass	G-4-19
Cherries, Pie	G-4-20
Cherries, Queen Anne	G-4-21
Currants	G-4-22
Fruit Cocktail	G-4-23
Gooseberries	G-4-24
Huckleberries	G-4-25
Peaches	G-4-26
Pears	G-4-27
Plums, Native	G-4-28
Pie Filling	G-4-29
Raspberries, Black	G-4-30
Raspberries, Red	G-4-31
Rhubarb	G-4-32
Strawberries	G-4-33
Any other fruit not listed	G-4-34

JAMS, PRESERVES, CONSERVES, MARMALADES AND BUTTERS (Soft Spreads)

The USDA Canning Guide will be Official

Rules

1. All jellies, jams, preserves marmalades and butters must be processed in a boiling water bath to be judged.
2. Paraffin seals will be disqualified.
3. Use only standard jars for all canned goods. Standard refers to quality of jar not to size. Please use jars that are made for canning such as Ball/Kerr; no recycled mayonnaise jars.
4. Use only pint or half pint jars for exhibits.
5. See guide at the beginning of this canning section for additional rules.

Apple Butter	G-4-35
Peach Butter	G-4-36
Any other butter	G-4-37
Blackberry jam	G-4-38
Cherry jam	G-4-39
Peach jam	G-4-40
Raspberry jam, black	G-4-41
Raspberry jam, red	G-4-42
Strawberry jam	G-4-43
Any other jam	G-4-44
Cherry preserves	G-4-45
Gooseberry preserves	G-4-46
Peach preserves	G-4-47
Plum preserves	G-4-48
Raspberry preserves, black	G-4-49
Raspberry preserves, red	G-4-50
Strawberry preserves	G-4-51
Tomato preserves	G-4-52
Watermelon preserves	G-4-53
Any other preserves	G-4-54
Grape conserve	G-4-55
Plum conserve	G-4-56
Any other conserve	G-4-57
Apricot marmalade	G-4-58
Orange marmalade	G-4-59
Rhubarb marmalade	G-4-60
Any other marmalade	G-4-61

JELLY & SYRUPS

The USDA Canning Guide will be Official

Rules

1. Label as to kind
2. Jelly or syrup must be exhibited in regulation jelly glasses.
3. Must have been processed in boiling water bath to be judged.
4. Use only standard jars for canning. Standard refers quality of jar not to be size. Please use jars that are made for canning such as Ball/Kerr; no recycled mayonnaise jars.
5. See judging guide at the beginning of this canning section for additional rules.

Apple	G-4-62
Buffalo berry	G-4-63

Crab apple	G-4-64
Cherry, compass	G-4-65
Cherry, bing	G-4-66
Cherry	G-4-67
Cherry, sand	G-4-68
Chokecherry	G-4-69
Currant, tame, black	G-4-70
Currant, tame, red	G-4-71
Currant, wild	G-4-72
Grape	G-4-73
Gooseberry	G-4-74
Mint	G-4-75
Plum, native	G-4-76
Raspberry, black	G-4-77
Raspberry, red	G-4-78
Strawberry	G-4-79
Any other not listed	G-4-80

PICKLES & RELISHES

The USDA Canning Guide will be Official

Rules

1. Pint or quart jars must be exhibited
2. Must have been processed in boiling water bath to be judged
3. Use only standard jars for all canned goods. Standard refers to quality of jar not to size. Please use jars that are made for canning such as Ball/Kerr; no recycled mayonnaise jars.
4. See judging guide at the beginning of canning section for additional rules.

Apple pickles	G-4-81
Beet pickles	G-4-82
Beet relishes	G-4-83
Bread and Butter pickles	G-4-84
Chili, sauce	G-4-85
Fruit Chutney**New category	G-4-86
Cucumber, oil	G-4-87
Cucumber, sour	G-4-88
Cucumber, sweet	G-4-89
Cucumber, ice water	G-4-90
Dill pickles	G-4-91
Kraut	G-4-92
Mixed pickles	G-4-93
Mustard pickles	G-4-94
Onion pickles	G-4-95
Peach, sweet pickles	G-4-96
Piccalilli	G-4-97
Sandwich spread	G-4-98
Salsa - 2 entries of different recipes	G-4-99
Salad dressing	G-4-100
Tomato ketchup	G-4-101
Tomato relish	G-4-102
Vegetable relish	G-4-103
Watermelon pickle	G-4-104
Any other pickles not listed	G-4-105
Any other relish not listed	G-4-106
Any other sauce not listed	G-4-107

WINES**Open to the World****Premium Table #4****Labels for wine exhibits available in Fair Office****Rules**

1. Wine must be exhibited in fifth -750 ML only.
2. Traditional bottle must be used with cork or screw tops.
3. Submit two bottles, one for judging and one for display.
4. Please place your entry tag on one bottle and the special wine label (available at the Fair Office) on the second bottle. The second bottle will be identified by the exhibitor number not name.
5. You may make unlimited entries per class as long as each is specifically different (such as one blackberry, one strawberry, and one raspberry).
6. Wines may be made in 2006, 2007, or 2008.
7. Examples of berry: Chokecherry, blackberry, etc.
Examples of fruit: Apple, Apricot, Plum.
8. **Exhibitors not limited to Fremont County residents.**

Judging Criteria

Category	Scale
Color	0-3 pts
Clarity	0-3 pts
Bouquet	0-3 pts
Body/Texture	0-3 pts
Finish	0-3 pts
Taste	0-3 pts
Percent of Alcohol	0-3 pts

Sweet	Amateur	Professional
Berry	G-5-1	G-5-2
Grape	G-5-3	G-5-4
Flower	G-5-5	G-5-6
Fruit	G-5-7	G-5-8
Vegetable	G-5-9	G-5-10
Other	G-5-11	G-5-12

Dry	Amateur	Professional
Berry	G-5-13	G-5-14
Grape	G-5-15	G-5-16
Flower	G-5-17	G-5-18
Fruit	G-5-19	G-5-20
Vegetable	G-5-21	G-5-22
Other	G-5-23	G-5-24

Beer	Amateur	Professional
Ale	G-5-25	G-5-26
Lager	G-5-27	G-5-28
Stout	G-5-29	G-5-30

Mead	Amateur	Professional
Floral	G-5-31	G-5-32
Other	G-5-33	G-5-34

(Soroptomists will host the public Wine Tasting. It will be held in the Armory. Samples of all entries will be available for tasting.)