



July 21-25, 2021  
 Gallatin County Fairgrounds  
 901 N Black, Bozeman, MT 59715  
 p) 406.582.3270  
 e) fairgrounds@gallatin.mt.gov

w) www.406StateFair.com

**DEPARTMENT 02 - CULINARY ARTS**

<b>Three ways to enter:</b>			<u>Deadline</u>
1. Online (preferred) at <a href="https://bigskycountrystatefair.fairentry.com">https://bigskycountrystatefair.fairentry.com</a>			11pm, Sunday, July 13
2. Paper entry form-to Fair Office-No entry fee			5pm, Friday, July 32
3. Late/Day-of at Check-In-\$10 entry fee/exhibitor			Tuesday, July 19
Check-In	Tuesday, July 20	3pm-6pm	Exhibit Building 2
Check-Out	Monday, July 29	2pm-7pm	Exhibit Building 2

**Premiums & Special Awards**

1<sup>st</sup> Place = \$5  
 Ribbon Placings to Third Place (if warranted by judge)  
 Premiums are paid at Exhibit Building 2 at Check-Out on July 26

Special rosettes may be awarded for the following:

- Adult Best of Show
- Adult Reserve Best of Show
- Youth Best of Show
- Youth Reserve Best of Show

Best is defined as that which demonstrates the best technique and skill as determined by the judges.

*Superintendent's Award* – a special rosette ribbon will be awarded to the entry that merits special recognition by the department superintendent. It does not need to be a placing entry.

**Prizes Donated by Sysco**



**Department Rules**

1. Entry must be the work of the exhibitor.
2. Limit of two (2) entries per class per exhibitor.
3. A 3" x 5" card listing all ingredients must be attached. Omit name of exhibitor. **If no card is attached, item will not be judged.**
4. No commercial package mixes or fillings allowed with the exception being Class 6.
5. All baked goods, except pies and decorated cakes, must be on a sturdy disposable plate/tray appropriate to size of product in a clear plastic bag. Cakes should be exhibited out of the pan. Breads need to be exhibited in a loaf and out of the pan.
6. Entries presented as individual servings (for example: cupcakes, rolls, cookies), must have six (6) servings or pieces only.
7. Follow proper safe canning preparation.
8. If judges deem a food non-presentable after being displayed for a few days, they will dispose of the food and may display a photograph of the food for the remainder of the Fair.
9. Refrigerated entries will be accepted.
10. Judging will be by qualified culinary judges.

11. The option is reserved to withhold ribbons and awards in a class where there is no deserving entry. Where there is no competition or item has been incorrectly entered, judges may award first, second, third or nothing, according to the merits of the entry.
12. All exhibits and awards will be checked out on **Monday, July 26th 2pm-7pm. This is strictly enforced as there is a check-out process. We want to make sure that each exhibit is going home with the correct owner. Please do not remove anything from the building until Check-Out on Monday.** Any items not picked up on Monday will be transferred to the Fairgrounds Office. Unclaimed static articles will be stored by the Fair for 30 days. Fair is not responsible for unclaimed articles in any way. Unclaimed articles after 30 days become the property of the Fair.
13. All participants in Big Sky Country State Fair are responsible for reading the General Fair Regulations and complying with all policies therein.

#### **What Judges Look For ~ Yeast Breads**

Bread should be completely baked that, when pressed upon, it will spring out immediately upon release of pressure.

- **TEXTURE/CRUMB:** The crumb should be slightly moist, tender, yet not crumbling when compressed, light in weight in proportion to size, even grain. When sliced, bread should stay firm.
- **COLOR:** Uniform golden brown color on outer crust and a light tan color on the inside.
- **CRUST:** The crust of a standard loaf should be tender and of medium thickness. Wheat items should have a dark, firm crust; white flour items should have a dark, softer crust. A French bread should have a tough hard crust with a soft white center.
- **VOLUME:** Yeast items should be typically doubled in bulk from the original dough size. It should be a tall loaf and a round full roll, not flat or square.
- **FLAVOR:** The flavor should be nutty, agreeable to taste, and with no suggestion of sourness.
- **MOISTURE:** There should be moisture in the feel and taste of the item, but not wet or soggy.
- **UNIFORMITY:** Entries consisting of three of the same item, such as rolls, should all be equal in size.

#### **What Judges Look For ~ Quick Breads**

- **APPEARANCE:** Well proportioned, evenly rounded or flat top (depending on type), uniformly brown, lightweight in proportion to size
- **TEXTURE & CRUMB:** Well raised and equally light throughout, moist, elastic, tender, medium fine, no tunnels, neither dry nor soggy, nuts or fruit well distributed
- **FLAVOR:** Blended flavor of well-baked ingredients, free from flavor of fat, baking powder or salt
- **CRUST:** Crisp, usually rough surface, tender, thin' no cracks

#### **What Judges Look For ~ Cakes**

- **APPEARANCE:** Even thickness & surface. Frosted cakes should have uniform icing; unfrosted cakes should have a level top. Angel and sponge cakes should be delicate in color or golden brown.
- **TEXTURE/MOISTURE:** Even fine grain, moist, does not crumble when cut, springy when touched (exception: pound or bundt cakes should be firm). Angel and sponge cakes: light in volume, even fine grain, fluffy, moist, does not crumble when cut, tender velvety crumb.
- **VOLUME:** Should be high & light (unless pound or bundt)
- **AROMA:** Pleasing, characteristic of type (e.g., white, yellow, chocolate, etc.)
- **FLAVOR:** Delicate, pleasing, not overwhelming, characteristic of type, balanced between rich and sweet

#### **What Judges Look For ~ Cookies**

- **APPEARANCE:** Consistency characteristic of type of cookie, uniform shape & design, should not spread too much or be too tall.
- **COLOR:** Uniform, not too dark on the edges or bottom
- **TEXTURE:** Crisp or chewy, depending on type, tight grain and with small air holes, should not be crumbly when handled

- **AROMA:** Pleasing blend of characteristics of ingredients
- **FLAVOR:** Depending on what items are added, there should be a good balance of sweet to flavor, such as chocolate or nutty

#### What Judges Look For ~ Pies

- **APPEARANCE:** Delicate golden brown to pale, edges not overly dark or too thick, perforation adequate for steam escape
- **CRUST:** Tender, flaky, crisp, does not crumble, bottom crust not soggy or doughy, no strong taste of fat or salt
- **AROMA:** Mild, pleasing aroma
- **FILLING:** Adequate amount of filling, uniform texture, good proportion between crust and filling and between juice & fruit
- **TEXTURE:** Tender fruit, smooth & slightly thickened juice
- **FLAVOR:** Flavor of fruit predominate, not too highly seasoned
  - a. Pies are to be no larger than 9" in diameter
  - b. Smaller sized pies are encouraged
  - c. Disposable pie plates are preferred
  - d. If using glass plate, be sure to affix your name on the bottom and pick it up after Fair

#### What Judges Look For ~ Canning

- Safety is of utmost importance.
- Any entry not in compliance with judging guidelines, exhibiting spoilage or not properly sealed will be disqualified.
- Jars opened at judge's discretion.
- "Time and method of process should agree with the National Center for Home Food Preservation recommendations which can be found at <http://nchfp.uga.edu> or in accordance with the latest edition of the Ball Blue Book or Kerr Home Canning Guides, [www.freshpreserving.com](http://www.freshpreserving.com)."

#### FILLED JAR

- Headspace must correspond to instructions from the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating presence of gas bubbles must be disqualified.)
- Band should remain in place to transport preserved food. Remove band carefully to determine if the headspace is correct. Replace band for product display.

#### HEAT PROCESS

- Method used to heat process food must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for acid food and pressure process for low-acid food are the only recommended methods to preserve food for shelf storage.
- Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with the approved reference guides.

#### PRODUCT APPEARANCE

- Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels intact are acceptable if the recipe is in keeping with all other preserving guidelines.
- Liquid must be clear and free from cloudiness and small particles unless recipe ingredients have a natural effect on product clarity.
- Color of the finished product should be as close as possible to its natural characteristics or that for cooked product.

- Texture is affected by heat processing; however, the finished product should not easily break down or appear over-cooked.
- 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.

**AGE/ABILITY** for this department (age as of January 1):

01 – Youth 7 Years & Under

02 – Youth 8-12 Years

03 – Youth 13-17 Years

04 – Adult Novice (Little or no experience)

05 – Adult Intermediate (Some experience, additional training, no sales, etc.)

06 – Adult Advanced (Experienced, award winners, sales, etc.)

07 – Special Needs

### **DIVISION 1 - BAKED GOODS**

CLASS

01 Breads

02 Cakes

03 Cupcakes

04 Cookies

05 Bars/Brownies

06 Creations from Mixes

07 Pies

08 Cheesecakes (baked or unbaked)

09 Baked Goods, other than listed

### **THEME GOODIES\***

10 *Kids Fun-Fair-Fetti* Rice Krispy bars

11 *Golden Celebration* Cupcake Decorating

12 *Golden Celebration* Cake Decorating

13 *Yee-Haw Yummies*—Any dessert shaped or decorated like a horse, horseshoe, saddle, cowboy, etc.

### **\*10-13 THEME CLASSES**

There will be a special award given to the best youth and best adult food entered. Follow the general rules for this department, no cross entry, entry must be relevant to the theme. Open to all ages and abilities.

### **DIVISION 2 - PRESERVED**

CLASS

14 Pickles (any vegetable)

15 Relish

16 Salsa

17 Canned Jams/Jellies/Preserves

18 Preserved, other than listed



### **DIVISION 3—BAKED GOODS USING WHEAT MONTANA PRODUCTS (Grain, Flour, Cereal and Seeds)**

19 Breads

20 Buns

21 Cinnamon Rolls

22 Muffins  
23 Scones  
24 Turnovers  
25 Croissants  
26 Cookies