



July 19-23rd, 2023
 Gallatin County Fairgrounds
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DEPARTMENT 02 - CULINARY ARTS

Superintendents- Marilyn Cox – campcreekgal@yahoo.com or Toots Taszut – ttaszut@outlook.com

Three ways to enter:			<u>Deadline</u>
1. Online (preferred) at https://bigskycountrystatefair.fairentry.com			11pm, Saturday, July 15
2. Paper entry form-to Fair Office-No entry fee			5pm, Wednesday, July 12
3. Late/Day-of at Check-In			Tuesday, July 18
Check-In	Tuesday, July 18	11pm-6pm	Exhibit Building 2
Check-Out	Monday, July 24	2pm-7pm	Exhibit Building 2

Premiums & Special Awards

1st Place = \$7, 2nd Place = \$5, 3rd Place = \$3

Ribbon Placings to Third Place (if warranted by judge)

Premiums are paid at Exhibit Building 2 at Check-Out on July 24

Special rosettes and gift card may be awarded for the following:

- Adult Best of Show—\$100
- Adult Reserve Best of Show- \$50
- Youth Best of Show-\$75
- Youth Reserve Best of Show-\$25
- People's Choice Award
- Superintendent's Award

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

People's Choice Award— a special rosette ribbon will be award-ed to an entry voted on Wednesday- Saturday of fair by fairgoers and awarded on Sunday. Based off Themed Goods decorating only!

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.

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. **Follow safe food handling procedures:** Wash hands, thoroughly, with soap and warm water, including under fingernails and between fingers, before handling food; Do not prepare or handle food if ill (have diarrhea, are vomiting, have a sore throat with a fever, or have and *infected* cut or wound on your hands, wrists, or arms); Keep hands from touching nose or face, while preparing food.
5. After food preparation, these foods require refrigeration (temperature control) – a) dairy products, such as home-made cream cheese frosting and butter frosting, b) cheesecakes, c) pumpkin pies, d) cream pies.

6. No commercial package mixes or fillings allowed with the exception being Class 6.
7. Baked goods must be transported on sturdy, disposable plates/trays AND **completely covered** in clear wrap or zip lock bags. Cakes and breads need to be out of baking pans.
8. During transport, foods requiring refrigeration, must arrive in a clean and sanitized (sanitize with 1 tsp chlorine bleach to 1 quart water, allow to air-dry) insulated cooler. Thoroughly cover and place with ice.
9. Entries presented as individual servings (for example: cupcakes, rolls, cookies), must have six (6) servings or pieces only.
10. Safe canning procedures must be followed. Time and method of process are to be in accordance with the National Center for Home Food Preservation, <http://nchfp.uga.edu> or refer to the current edition of the Ball Blue Book or Kerr Home Canning Guides, www.freshpreserving.com.
11. If any food becomes non-presentable after being displayed for a few days, it may be disposed of and a photograph of the food may be presented for the remainder of the Fair.
12. Judging will be by qualified culinary judges.
13. 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.
14. All exhibits and awards will be checked out on **Monday, July 24th 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."

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 Cinnamon Rolls/Carmel Rolls

07 Muffins

08 Creations from Mixes

09 Pies

10 Cheesecakes (baked or unbaked)

11 Cake Pops— **NEW!**

12 Baked Goods, other than listed

THEME GOODIES— NEW THEMES—no cross entries

15 Barnyard Animals—Any dessert shaped or decorated like barn-yard animals. (cows, horses, sheep, goats, pigs, chicken, ducks, rabbits, etc.)

16 Family Generational Favorites—Any dessert that has been passed down through the generations.

17 Carnival Themed Decorations— Any Cookie or Cake decorated in a Fair Carnival Theme!

DIVISION 2 - HEALTHY BAKED GOODS— Gluten or Sugar Free

CLASS

- 16 Breads
- 17 Cakes
- 18 Cupcakes
- 19 Cookies
- 20 Bars/Brownies
- 21 Cinnamon Rolls/Carmel Rolls
- 22 Muffins
- 23 Creations from Mixes
- 24 Pies
- 25 Cake Pops—**NEW!**
- 26 Cheesecakes (baked or unbaked)
- 27 Baked Goods, other than listed

DIVISION 3 - PRESERVED

CLASS

- 27 Pickles (any vegetable)
- 28 Relish
- 29 Salsa (canned salsa only)
- 31 Canned Jams/Jellies/Preserves
- 32 Dehydrated Foods— Fruit

DIVISION 4— CHARCUTERIE BOARDS—NEW

Commercially process meat only. Cut Melon must be refrigerated.

CLASS

- 33 Traditional Charcuterie Board (Meat, Cheese, Fruit, Crackers, etc.)
- 34 Non-Traditional Charcuterie Board (Desert, Candy, Holiday, One Food Themed, etc.)