

CANNING & BAKING

DEPARTMENT CB



ENTERING: Tuesday, August 29.....12:00 p.m. to 8:00 p.m.

RELEASED: Sunday, September 10.....10:00 a.m. to 4:00 p.m.



SUPERINTENDENT

JOLENE FARMER


garyjolenefarmer@gmail.com

ASST. SUPERINTENDENT

STEPHANIE KREGER

kregerssteph@gmail.com

AUGUST/SEPTEMBER 2023

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|--|--|---|--|---|---|--|
| August 27 th | 28 th | 29 th ENTERING: 12:00 to 8:00 pm | 30 th | 31 st | 1 st EISF BEGINS! | 2 nd "CHOPPED" Cooking Contest @ 6:00 p.m. PARADE @ 10:00 a.m. |
| 3 rd | 4 th LABOR DAY Premium Payouts on Ribbons 10am – 6pm | 5 th Premium Payouts on Ribbons 10am – 6pm | 6 th Premium Payouts on Ribbons 10am – 6pm | 7 th Premium Payouts on Ribbons 10am – 6pm | 8 th Premium Payouts on Ribbons 10am – 6pm | 9 th EISF ENDS! Premium Payouts on Ribbons 10am – 6pm |
| 10 th Premium Payouts on Ribbons 10am – 4pm RELEASED FROM 10:00 am to 4:00 pm | 11 th Premium Payouts on Ribbons 8:30am – 7pm at Photography Dept. Building | 12 th |  | | | |
| | | | | | | |

REMINDER FOR 2023

EISF CHOPPED (see Page 4)

New Rules in the Adult 4-Star Baker Competition

ENTRY FORMS & INFORMATION: Available online at www.funatthefair.com and select the **EXHIBITORS & COMPETITORS** button on the home page then scroll down to find your specific department. You may also contact the Eastern Idaho State Fair, 97 Park Street, PO Box 250, Blackfoot, ID 83221; email entries@funatthefair.com; or call EISF Office at 208-785-2480.

ENTRY DATE:

- Tuesday, August 29, 2023, from 12:00 p.m. (noon) to 8:00 p.m.
 - Exhibitors with more than 12 entries **MUST** enter prior to 6:00 p.m.
 - No exhibits will be received after these hours.

ENTRY LOCATION: E.I.S.F. Home Arts Building– enter through east door, please park on Park Street.

ENTRY FEE: 1.00 each for the first 4 entries or \$5.00 per sheet

ENTRY FORM/TAGS:

- Entry Forms are available online and/or will be available at time of entering.
- There will NOT be any entry tags given out prior to entry day.

CASH PREMIUMS: will be available on Park Street-Payout Window, west of Main Gate No. 1.

- Monday, September 4 -- Saturday, September 9, 2023, from 10:00 a.m. to 6:00 p.m.
- Sunday, September 10, 2023, from 10:00 a.m. to 4:00 p.m.
- Monday, September 11, 2023, from 8:30 a.m. to 7:00 p.m. at the Photography Dept. Bldg.
- After September 12, 2023, awards will be given out only during regular office hours and may be picked up at the E.I.S.F. Main Office, hours are 8:30 a.m. to 4:30 p.m. with lunch from 12:00 p.m. to 1:00 p.m. E.I.S.F. Main Office will also be closed on Friday, September 15, 2023, at 3:00 p.m. and will be closed on Monday, September 18, 2023, all day to observe Labor Day Holiday for employees. ***Premiums not claimed by September 30, 2023, will be considered a donation, and will revert to the EISF General Fund.***

RELEASE DATE:

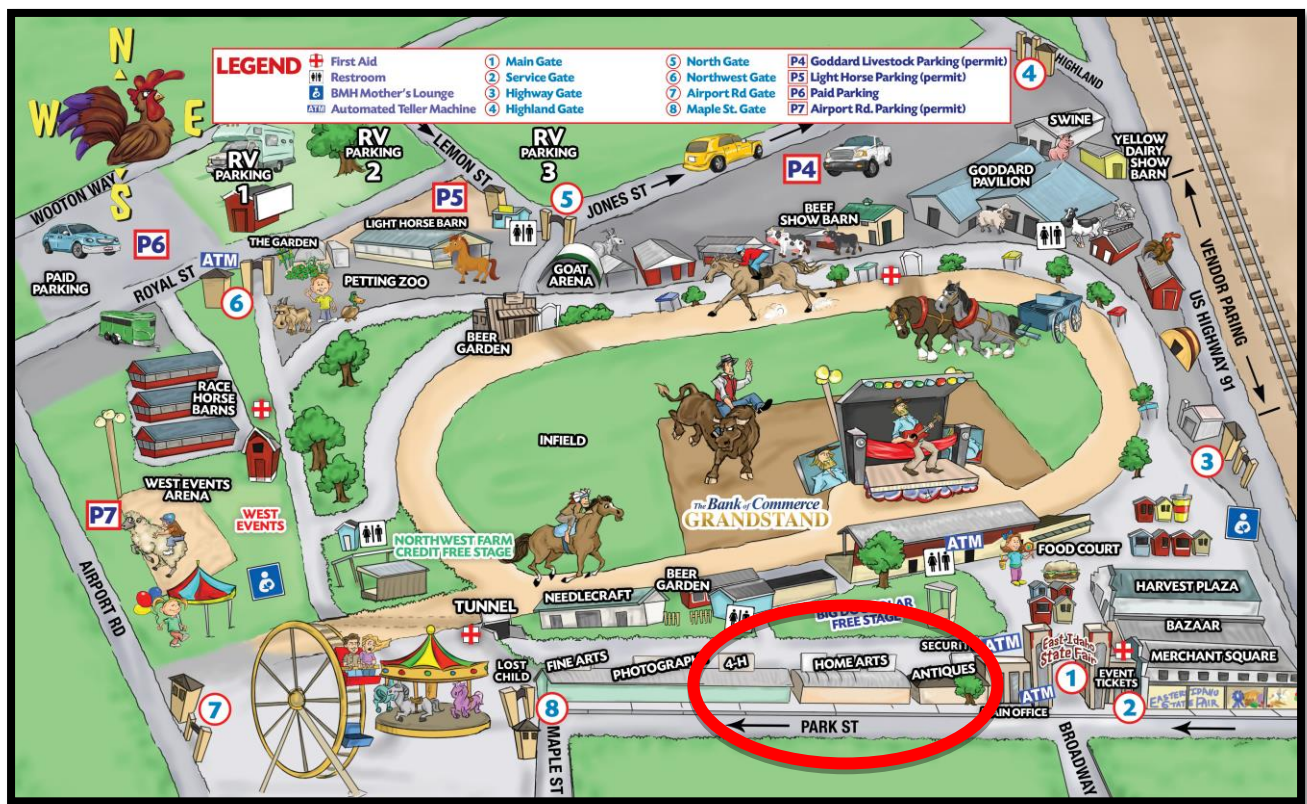
- Sunday, September 10, 2023, from 10:00 a.m. to 4:00 p.m.
- The fair will dispose of all perishable items left after 4:00 p.m. on Sunday, September 10, 2023. There will be a Storage Fee on ALL entries left after the 3rd week of September. All nonperishable items not picked up will be disposed of 60 days after completion of Fair.

SPECIAL DEPARTMENT RULES:

- A. Baking Entries must be on HEAVY DUTY, 8-inch to 10-inch plain white paper plates (**NO STYROFOAM PLATES**), inserted in a Ziploc bag, except cakes and large bread. No decorative plates will be allowed to enter. If item is too large to fit in a zip-lock bag, it must be wrapped securely with clear plastic wrap. **NO DOILIES OR EMBELISHMENTS ALLOWED.**
 - B. All entries must be the work of the exhibitor and shown in his/her own name and age category.
 - C. All Canning Entries shall consist of sealed metal lids on standard clear canning jars using either gold or silver lids. No novelty or decorator lids. No Quilted Jars. Bottles must be clean and have clean lid & ring. We are striving for uniformity for fairness in judging.
 - D. All Canning Entries will NOT be opened and are judged visually on pack, uniformity, color and canning guidelines.
 - E. All Canning Entries, MUST BE CANNED WITHIN THE LAST 12 MONTHS. ARTICLES WINNING PRIZES IN PREVIOUS YEARS ARE NOT ELIGIBLE.
 - F. All Canning Entries jars should be labeled on bottom, stating product name, canning method (water bath, pressure or drying, hot or raw pack), and length of processing time.
 - G. In Canning Classes, one jar of food constitutes an entry. Only one article in a class will be accepted from any one person.
 - H. Exhibitors shall be permitted to make one entry only under each class number.
 - I. All exhibits will be disposed of if spoilage should occur.
 - J. **Only products of 100% home kitchens are eligible to compete!**
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- K. No mixes purchased or pre-made dough will be allowed to enter in Baking Classes. (Except Classes 182, 302, and 362 – Cake Mix Cookies)
- L. Superintendent reserves the right to allow or disallow any entry. We change judges every year. If you don't place this year, please try again next year. Different judges like different things, even though they follow the same judging criteria.
- M. No entry will be accepted unless a category for it exists and is listed in the premium book.
- N. **NO PREMIUM WILL BE PAID IF NO COMPETITION EXISTS** – A COMPETITION CONSISTS OF A MINIMUM OF THREE (3) OR MORE ENTRIES IN A SINGLE DEPARTMENT CLASS.
- O. **Superintendent has the right to move an entry into a different class if the original entered class will not have enough entries for a competition to exist.**
- P. Superintendent will be the only person authorized to change class entries.
- Q. Awards will be made according to the merits of the entry. If the judge decides an entry is not worthy of 1st place, the judge may disqualify the entry or the judge can choose to award 2nd place, or 3rd place premiums, this is at the judge's discretion.
- R. If there is no competition for an entry, but the judge still deems that the entry would have been worthy of a blue ribbon it can still be considered for any Department Special Awards.
- S. Only one of each placing in any one class will be awarded, unless otherwise specified in Department Special Rules.
- T. **ADDITIONAL INSTRUCTIONS:** See "EASTERN IDAHO STATE FAIR 2023 GENERAL RULES"

PLEASE PARK ON PARK STREET ON ENTRY DATE. NO PARKING INSIDE OF FAIRGROUNDS.





Sponsored by:



Entry Form Due by: **THURSDAY, AUGUST 31, 2023**

Event Entry Date: **SATURDAY, SEPTEMBER 2, 2023**

Entry Time: **5:00 p.m. to 6:00 p.m.**

Judging Time: **6:00 p.m. to 7:00 p.m.**

Location: **HOME ARTS BUILDING – DEMONSTRATION KITCHEN**

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RULES:

- Entry Form must be received by Thursday, August 31, 2023, to EISF
 - Email: entries@funatthefair.com
 - Mailed: PO Box 250, Blackfoot, ID 83221 (must be received by August 31)
 - Dropped off: 97 Park Street, Blackfoot, ID 83221
 - Faxed: 208-785-2483
- Entry Fee: \$5.00 per entry.
- On Friday, September 1 by 2:00 pm you will receive a test email to verify contact information and provide you with complete rules for competition.
- On Saturday, September 2 at 8:00 am the two (2) ingredients will be emailed to you.
- Both ingredients must be used in the creation, not just used as a garnish.
- Entries will be prepared at HOME and brought to EISF between 5:00 pm and 6:00 pm.
- A dozen or serving for 12 will constitute an entry.
- A typewritten copy of the recipe will be required, recipe may be used in an EISF Cookbook.
- Amateur bakers only.
- Contact Jolene Farmer – garyjolene farmer@gmail.com or Stephanie Kreger – kregersteph@gmail.com

1st place – \$100.00 with special prize

2nd place – \$50.00 with special prize

3rd place – \$25.00 with special prize

4th place – \$10.00 with special prize

5th place – \$5.00 with special prize



DIVISION A – CANNING

AMATEUR ADULT DIVISION

Premium Classes 1-123: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

JUDGING CRITERIA FOR CANNED FRUIT AND VEGETABLES

- Container: *Tightly sealed containers of specified size, clean, neatly and properly labeled.*
- Pack: *Fullness-all space except proper head space filled; neatness and uniformity. Liquid-just covers product with no excess; clear with little or no cloudiness or small particles; free from gas bubbles. Fruit syrups have suitable proportions of sugar.*
- Product: *Absence of defects-original food high quality; free from indicated spoilage; meat properly trimmed. Uniform size pieces of food.*
- Color: *As nearly that of standard cooked product as possible; free from foreign matter and undue discoloration.*
- Consistency: *Tender without over cooking.*



FRUIT -- Quart or Pint

- | | |
|-------------------------|-------------------------|
| 1. Apples or Applesauce | 5. Peaches |
| 2. Apricots | 6. Pears |
| 3. Berries | 7. Pie Filling-Any type |
| 4. Cherries | 8. Any other fruit |

VEGETABLES -- Quart or Pint

- | | |
|---------------|-------------------------|
| 10. Asparagus | 15. Potatoes |
| 11. Beans | 16. Squash or Pumpkin |
| 12. Carrots | 17. Tomatoes |
| 13. Corn | 18. Any other vegetable |
| 14. Peas | |

CANNED SPECIALTIES -- Quart or Pint

- | | |
|------------------------|------------------------------|
| 20. Beans-Fancy pack | 25. Chili or soup |
| 21. Carrots-Fancy pack | 26. Salsa |
| 22. Fruit juice | 27. Chili Sauce |
| 23. Fruit syrup | 28. Any other specialty item |
| 24. Spaghetti Sauce | |

DEHYDRATED FRUITS

REQUIREMENTS:

- | | |
|------------------------------------|-------------------------------------|
| • Entries in 1/2 Pint or Pint jars | • Label jar with drying method. |
| • 1/2 cup | • No unique or square jars or lids. |
| 30. Apples | 34. Peaches |
| 31. Apricots | 35. Pears |
| 32. Berries | 36. Any other fruit |
| 33. Cherries | |

DEHYDRATED VEGETABLES

REQUIREMENTS:

- *Entries in 1/2 Pint or Pint jars*
 - *1/2 cup*
 - *Label jar with drying method.*
 - *No unique or square jars or lids.*
40. Carrots
 41. Corn
 42. Onions
 43. Tomatoes
 44. Any other vegetable

DEHYDRATED HERBS

REQUIREMENTS:

- *Entries in 1/2 Pint or Pint jars*
 - *1/2 cup*
 - *Label jar with drying method.*
 - *No unique or square jars or lids.*
50. Basil
 51. Chives
 52. Dill
 53. Parsley
 54. Any other herb

DEHYDRATED SPECIALTIES

REQUIREMENTS:

- *Entries in 1/2 Pint or Pint jars*
 - *Fruit rolled in plastic wrap allowed in jars.*
60. Fruit Leather
 61. Meat Jerky

FREEZE-DRIED VEGETABLES AND FRUITS

REQUIREMENTS:

- *Entries in 1/2 Pint or Pint jars*
 - *No unique or square jars or lids.*
- | | |
|-------------------------|---------------------|
| 70. Broccoli | 80. Bananas |
| 71. Carrots | 81. Berries |
| 72. Corn | 82. Any other berry |
| 73. Green Beans | 83. Citrus Fruit |
| 74. Onions | 84. Peaches |
| 75. Potatoes | 85. Fruit Powder |
| 76. Tomatoes | 86. Any other fruit |
| 77. Vegetable Powder | 87. Main dish |
| 78. Any other vegetable | 88. Meat |
| 79. Apples | 89. Soup |

JUDGING CRITERIA FOR ALL JELLIES AND JAMS

Appearance:

- *Color-characteristic of fruit.*
- *Clearness-jellies translucent.*
- *Container-glass; practical; clean sealed lids.*
- *No paraffin seals or inversion method.*
- *Neatly & properly labeled.*

Texture:

- *Jelly-tender; should quiver, cut easily and retain shape; no crystals.*
- *Preserves-pieces firm and whole; clear, thick syrup.*
- *Jams-crushed fruit; no separation of fruit and juice.*



JELLIES -- ½ Pint or Pint jars

- | | |
|-----------------|---------------------|
| 90. Apple | 95. Jalapeno Pepper |
| 91. Apricot | 96. Mint |
| 92. Berry | 97. Peach |
| 93. Chokecherry | 98. Plum |
| 94. Grape | 99. Any other jelly |

JAMS

REQUIREMENTS:

- *No freezer jams.*
- *Entries in ½ Pint or Pint jars*
- *Jam is any mashed fruit preserved in sugar.*

- | | |
|------------------------|-------------------------|
| 100. Apricot | 105. Strawberry |
| 101. Fruit Combination | 106. Low Sugar-Any kind |
| 102. Peach | 107. Fruit Butter |
| 103. Plum | 108. Marmalade |
| 104. Raspberry | 109. Any other jam |

JUDGING CRITERIA PICKLES, RELISHES, MEAT

Container:

- *Tightly sealed; clear jars designed for canning of specific size; clean; neatly and properly labeled.*

Appearance:

- *Color uniform; attractive; characteristic of kind with no darkening on the top or discoloration of ingredients.*
- *Size-whole or pieces of suitable, uniform size.*
- *Liquid-clear with no scum on top.*
- *Texture-pickled fruits-tender, plump, unbroken skins or flesh firm, not shriveled or overcooked.*
- *Vegetables, pickles or relishes-uniformly firm and crisp; not shriveled from excess salt, acid or sugar.*

Safety and Suitability:

- *Choice of fruit and/or vegetable that is safe and suitable for home pickling.*



PICKLES & RELISHES -- Quart or Pint Jars

- | | |
|----------------------------------|---------------------------------|
| 110. Pickled Beans (Dilly Beans) | 115. Pickles, Dill |
| 111. Pickled Beets | 116. Pickles, Sweet |
| 112. Pickled Mixed Vegetables | 117. Relish |
| 113. Pickled Peppers | 118. Any other pickle or relish |
| 114. Pickles, Bread & Butter | |

MEATS -- Quart or Pint Jars

- | | |
|------------------------|----------------|
| 120. Beef | 122. Fish |
| 121. Chicken or Turkey | 123. Wild Game |

130. ADULT FOUR STAR CANNING AWARD – 18 years old or over

- Exhibitors MUST enter in at least 4 (four) other canning categories.
- All Division rules must be followed.
- 1st Place Winner will not be eligible to win 1st Place prize for 2 (two) consecutive years.
- Exhibitor must enter all four items as a single entry.
 - Fruit - 1 pint
 - Vegetable - 1 pint
 - Pickle - 1 pint
 - Jam or Jelly - 1 pint - must be cooked

Special Prizes

1st place - \$80.00
2nd place - \$40.00
3rd place - \$20.00

JUNIOR DIVISION

REQUIREMENTS

- **JUNIORS MAY ENTER ONLY IN THIS CLASS**
- **Refer to Amateur Division for specific rules and requirements**
- **Only one entry per exhibitor.**

Premium Classes 141-145: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

JUDGING CRITERIA FOR CANNED FRUIT AND VEGETABLES

- Container: *Tightly sealed containers of specified size, clean, neatly and properly labeled.*
- Pack: *Fullness-all space except proper head space filled; neatness and uniformity. Liquid-just covers product with no excess; clear with little or no cloudiness or small particles; free from gas bubbles. Fruit syrups have suitable proportions of sugar.*
- Product: *Absence of defects-original food high quality; free from indicated spoilage; meat properly trimmed. Uniform size pieces of food.*
- Color: *As nearly that of standard cooked product as possible; free from foreign matter and undue discoloration.*
- Consistency: *Tender without over cooking.*

141. Any Fruit

142. Any Vegetable

143. Any Jam/Jelly

144. Any Pickle

145. Any Specialties (see Classes 20 – 28)

146. Any Other

147. JUNIOR FOUR STAR CANNING AWARD – Ages 12–17 years old

- Exhibitors must enter in at least 1 (one) other canning category.
- All Division rules must be followed.
- Choose any 4 (four) of the following to be entered as a single entry, must be 4 different types.
 - Fruit - 1 pint
 - Vegetable - 1 pint
 - Pickle - 1 pint
 - Jam or Jelly - 1 pint
 - Canned Specialty – 1 pint
 - Dehydrated or Freeze-Dried Item – ½ pint or 1 pint

Special Awards

1st place - \$40.00

2nd place - \$20.00

3rd place - \$10.00



Sponsored by:



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Judging Time: **6:00 p.m. to 7:00 p.m.**

Location: **HOME ARTS BUILDING – DEMONSTRATION KITCHEN**

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- A dozen or serving for 12 will constitute an entry.
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- Amateur bakers only.
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3rd place – \$25.00 with special prize

4th place – \$10.00 with special prize

5th place – \$5.00 with special prize



DIVISION B – BAKING

PLEASE NOTE: The Amateur Adult Baking Division includes anyone who bakes as a hobby and has never received any compensation for their baking. Only products of the home kitchen are eligible to compete in the Baking Division.

AMATEUR ADULT DIVISION

BREADS

Premium Classes 150 – 169; 176 – 178: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

Premium Classes 170 – 175: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

JUDGING CRITERIA FOR BREAD

- General Appearance
- Flavor (taste & smell)
- Crumb (texture)
- Lightness
- Crust

Bread should be so completely baked that when pressed upon, it will spring out immediately upon release of pressure. An excellent loaf of bread should be uniform golden brown in color, oblong in shape, and about 9 x 4 x 4 inches in size. The flavor should be agreeable to taste, and with no suggestion of sourness. The crumb should be slightly moist, tender, yet not crumbling when compressed, light in weight in proportion to size, even grain. The crust of a standard loaf should be tender and of medium thickness.

YEAST BREAD

REQUIREMENTS:

- MUST BE REMOVED FROM BAKING CONTAINER.
- On all breads 1 loaf constitutes an entry.
- On all rolls/buns 4 items constitutes an entry.
- Loaves of Yeast Bread **DO NOT** have to be put on a white paper plate.
- Loaves of Yeast Bread **MUST** be either be put in Ziploc Bag or can be securely wrapped with clear plastic wrap.

- 150. White Bread
- 151. Whole Wheat Bread
- 152. French Bread
- 153. Raisin Bread
- 154. Sourdough Bread
- 155. Cinnamon Rolls

- 156. Dinner Rolls
- 157. Hamburger/Hot Dog Buns
- 158. Any other yeast breads
- 159. Yeast item with honey
- 160. Yeast item with potato

QUICK BREADS

REQUIREMENTS:

- ALL ITEM MUST BE REMOVED FROM BAKING CONTAINER.
- On all Quick Breads 1 loaf constitutes an entry.
- On all muffins/biscuits 4 items constitutes an entry.
- Loaves of Quick Bread **DO NOT** have to be put on a white paper plate.
- Loaves of Quick Bread **MUST** be either be put in Ziploc Bag.
- Classes 170 – 175, & 178 must be baked in a bread pan, min. size 8" x 4" (NO MINI LOAVES).

- 170. Banana Bread
- 171. Coffee Cake
- 172. Cornbread
- 173. Poppyseed Bread
- 174. Pumpkin Bread

- 175. Zucchini Bread
- 176. Muffins
- 177. Baking Powder Biscuits
- 178. Any other quick bread



COOKIES

Premium Classes 180 - 198: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

JUDGING CRITERIA FOR COOKIES:

- General Appearance
- Texture
- Flavor (Taste and Smell)
- Uniformity

REQUIREMENTS:

- On all cookies four (4) items constitute an entry.
- No Doilies allowed on plates.
- Cookies must be on a white **HEAVY-DUTY** plain paper plate (**NO STYROFOAM**).
- Cookies must be in a CLEAR Ziploc bag.



- | | |
|-----------------------------|----------------------------|
| 180. Bar Cookies | 190. Party Cookies |
| 181. Brownies | 191. Peanut Butter Cookies |
| 182. Cake Mix Cookies | 192. Pinwheel Cookies |
| 183. Chocolate Chip Cookies | 193. Sandwich Cookies |
| 184. Coconut Macaroons | 194. Snickerdoodles |
| 185. Drop Cookies | 195. Sugar Cookies |
| 186. Ginger Snaps | 196. Tarts |
| 187. Macaron | 197. Zucchini Brownies |
| 188. No-Bake Cookies | 198. Any other cookie |
| 189. Oatmeal Cookies | |

CAKES

Premium Classes 200 - 216: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

JUDGING CRITERIA FOR CAKES:

- General Appearance
- Flavor (Taste and Smell)
- Texture

REQUIREMENTS:

- Classes 200 – 212 must be placed on a foil covered cardboard form.
- Cakes should be loosely covered with CLEAR plastic wrap.
- **No doilies allowed. Cakes in any type of pan will not be accepted for judging.**
- Classes 214, 215, & 216 should be placed on a white **HEAVY-DUTY** plain paper plate and sealed in a Ziploc bag. (**NO STYROFOAM**)

- | | |
|-----------------------------------|-------------------------------|
| 200. Apple Single Layer Cake | 209. Gingerbread |
| 201. Carrot Single Layer Cake | 210. Pound Cake |
| 202. Chocolate Single Layer Cake | 211. Zucchini Cake |
| 203. Red Velvet Single Layer Cake | 212. Any other cake |
| 204. Spice Single Layer Cake | 213. Cheesecake-Baked |
| 205. White Single Layer Cake | 214. Doughnuts (4) |
| 206. Angel Food Cake | 215. Cream Puffs-unfilled (4) |
| 207. Bundt Cake | 216. Cupcakes (4) |
| 208. Fruit Cake | |

PIES

Premium Classes 220 - 236: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

JUDGING CRITERIA FOR PIES:

- General Appearance - *Even brown color, perforations well distributed and adequate for escape of steam.*
- Filling - *Adequate in amount, uniform texture, smooth consistency, if not a fruit pie.*
- Crust - *Tender, flaky and crisp. The crust of pies should be flaky and tender, well browned and of uniform thickness (about 1/8 inch). The upper crust of a TWO crust pie should have adequate and evenly distributed air spaces to allow for escape of steam.*
- Filling: *Should be of uniform thickness and texture throughout the pie, and of a consistency to cut and hold shape.*
- Flavor (Taste and Smell): *No distinctive fat flavor, good proportion of sugar to fruit or other ingredients. In fruit filling, flavor of fruit should be predominant, not too highly seasoned. **Flavor is the most important consideration in both crust and filling.***



REQUIREMENTS:



- Pies may be baked in 8" or 9" glass or metal pan, E.I.S.F is not responsible if the pans become damaged or lost.
- Pie pans can be picked up on Sunday, September 10, 2023, from 10:00 a.m. to 4:00 p.m. only.
- Pies should be lightly covered with plastic wrap.
- Pies do not need to be on a paper plate.

TWO CRUST PIE

- 220. Apple
- 221. Berry (any kind)
- 222. Cherry
- 223. Peach
- 224. Any other two crust pie

ONE CRUST PIE

- 230. Banana Cream
- 231. Chocolate Cream
- 232. Coconut Cream
- 233. Lemon Meringue
- 234. Pecan
- 235. Pumpkin
- 236. Any other one crust pie



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2nd place – \$50.00 with special prize
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5th place – \$5.00 with special prize

**ALL SPECIAL PRIZES
DONATED BY:**


CANDY

Premium Classes 240 - 253: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

Premium Class 254: 1st place - \$10.00; 2nd place - \$8.00; 3rd place - \$6.00

JUDGING CRITERIA FOR CANDY:

- General Appearance
- Flavor (Taste and Smell)
- Texture
- Uniformity



REQUIREMENTS:

- Dipped chocolates must be made entirely by exhibitor.
- Do not put paper wrappers under or around candy, except Class 242.
- Candy must be on a white **HEAVY-DUTY** plain paper plate only. **(NO STYROFOAM)**
- **No Doilies allowed on plates.**
- Candy must be in a CLEAR Ziploc bag.
- Classes 240 – 253 entries consist of 6 (six) pieces of candy.
- Class 254 entry consists of 12 pieces which is 2 of each type of candy, not all dipped.
- To enter Class 182, Best Candy Collection - exhibitor **MUST** also enter at least in four (4) other Candy Classes – Classes 240 – 253.

- | | |
|--------------------------------|--|
| 240. Nut rolls | 250. Mints |
| 241. Carmel-dipped | 251. Nut Brittle |
| 242. Carmel-undipped (wrapped) | 252. Rocky Road |
| 243. Cherry Cordials | 253. Any other candy |
| 244. Cherry Creams | 254. Best Candy Collection – <i>see rules.</i> |
| 245. Chocolate Creams | |
| 246. Orange Creams | |
| 247. Divinity | |
| 248. English Toffee | |
| 249. Fudge | |

SNACK FOODS

Premium Classes 260 - 261: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

REQUIREMENTS:

- Items must be on a white **HEAVY-DUTY** plain paper plate only. **(NO STYROFOAM)**
 - **No Doilies allowed on plates.**
 - Snack Foods must be in a CLEAR Ziploc bag.
- | |
|--------------------------------|
| 260. Caramel Popcorn |
| 261. Any other snack food item |



280. **FOUR STAR BAKER AWARD**

- ALL ENTRIES THAT DO NOT FOLLOW THE GUIDELINES WILL NOT BE JUDGED!
- **Entry Fee: \$5.00**
- Open to Amateur Bakers Only
- 12 years old or older to enter
- All entries must include recipes typewritten on 8½" x 11" white paper.
- Exhibitor must enter all 4 items as a single entry.
- 1st place winner will not be eligible to win **1st place** for 2 (two) consecutive years.
- **Exhibitor must enter in at least (1) one other baking class to qualify.**

1. Fruit Pie – 2 Crust (non-latticed) – Baked – any pie plate is acceptable.
2. Tradition Loaf of Yeast Bread (white or wheat only) – put in clear plastic or plastic bag.
3. Cake – 1 full cake (Multi-layered, entirely frosted) – foil covered plate (cake in any type of pan will not be accepted for judging).
4. (6) Cookies (no bars, brownies, or no-bake allowed) – put on plain HEAVY-DUTY white paper plate and put in plastic Ziploc bag.



Special Awards:

- 1st place – 5-Piece Bake Collection (**\$550.00 value**), *Courtesy of Kitchen Craft*
2nd place – Wonder Mixer (**\$275.00 value**), *Courtesy of Kitchen Kneads*
3rd place – 2-Piece Bake Collection (**\$250.00 value**), *Courtesy of Kitchen Craft*
4th place – 9"x13" Bake & Roast Pan (**\$180.00 value**), *Courtesy of Kitchen Craft*

JUNIOR DIVISION

- JUNIORS ENTER IN JUNIOR DIVISION ONLY.
- JUNIORS MAY ONLY ENTER 12 ENTRIES PER EXHIBITOR.
- JUNIORS HAVE TWO AGE GROUPS, AGE IS DETERMINED AS OF AUGUST 1, 2021.
- JUDGING CRITERIA SAME AS AMATEUR DIVISION, LISTED ABOVE.
- 4 COOKIES, 4 ROLLS OR 1 LOAF CONSTITUTES ONE ENTRY.

COOKIES: Ages 8-11 Years

Premium Classes 300 - 312: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- Four (4) cookies constitute an entry.
- Cookies must be on a white **HEAVY-DUTY** plain paper plate. (NO STYROFOAM)
- Cookies must be in a CLEAR Ziploc bag.

- 300. Bar Cookies
- 301. Brownies
- 302. Cake Mix Cookies
- 303. Chocolate Chip Cookies
- 304. Drop Cookies
- 305. Gingersnap Cookies
- 306. No-Bake Cookies
- 307. Oatmeal Cookies
- 308. Party Cookies
- 309. Peanut Butter Cookies
- 310. Snickerdoodles
- 311. Sugar Cookies
- 312. Any other cookie

CAKES: Ages 8-11 Years

Premium Classes 320 - 321: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- Classes 320 must be placed on a foil covered cardboard. **No paper plates. Cakes in any type of pan will not be accepted for judging.**
- Class 311 must be placed on a white **HEAVY-DUTY** plain paper plate and sealed in a clear Ziploc bag. **(NO STYROFOAM)**
- Cakes should be loosely covered with CLEAR plastic wrap.
- NO PILLARS ON CAKES.



- 320. Single Layer Cake – any flavor
- 321. Cupcakes (4)

PIES: Ages 8-11 Years

Premium Classes 330-331: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- Pies CAN be baked in glass or metal pan, E.I.S.F is not responsible for damaged or lost pans.
- Pie pans can be picked up on Sunday, September 10, 2023, from 10:00 a.m. to 4:00 p.m.
- Pies should be lightly covered with plastic wrap.
- Pies do not need to be on a paper plate.

330. Two-crust Pie

331. One-crust Pie



BREADS: Ages 8-11 Years

Premium Classes 340- 343: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- **ALL ITEMS MUST BE REMOVED FROM BAKING CONTAINER. NO PANS ALLOWED.**
- On all breads one (1) loaf OR four (4) - rolls, muffins or biscuits constitutes an entry.
- Entries must be on a white **HEAVY-DUTY** plain paper plate only.
- Loaves of bread DO NOT have to be put on a white paper plate.
- Loaves of bread MUST be either be put in Ziploc Bag or can be securely wrapped with clear plastic wrap.

340. Yeast Bread

341. Quick Bread or Muffin

342. Any other yeast bread item

343. Any other quick bread item

CANDY: Ages 8-11 Years

Premium Classes 350: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- Only products of the “home kitchen” are eligible to compete.
- Dipped chocolates must be made entirely by exhibitor.
- Do not put paper wrappers under or around candy.
- Candy must be on a white **HEAVY-DUTY** plain paper plate only.
- Candy must be in a CLEAR Ziploc bag.
- Candy entries consist of 6 (six) pieces of candy.



350. Candy (6) – no melted wafers

COOKIES: Ages 12-17 Years

Premium Classes 410 - 422: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- Four (4) cookies constitute an entry.
- Cookies must be on a white **HEAVY-DUTY** plain paper plate. **(NO STYROFOAM)**
- Cookies must be in a CLEAR Ziploc bag.

- 410. Bar Cookies
- 411. Brownies
- 412. Cake Mix Cookies
- 413. Chocolate Chip Cookies
- 414. Drop Cookies
- 415. Gingersnap Cookies
- 416. No-Bake Cookies
- 417. Oatmeal Cookies
- 418. Party Cookies
- 419. Peanut Butter Cookies
- 420. Snickerdoodles
- 421. Sugar Cookies
- 422. Any other cookie

CAKES: Ages 12-17 Years

Premium Classes 430 - 431: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- Classes 380 must be placed on a foil covered cardboard. ***No paper plates. Cakes in any type of pan will not be accepted for judging.***
- Class 381 must be placed on a white **HEAVY-DUTY** plain paper plate and sealed in a clear Ziploc bag. **(NO STYROFOAM)**
- Cakes should be loosely covered with CLEAR plastic wrap.

- 430. Single Layer Cake – any flavor
- 431. Cupcakes (4)

PIES: Ages 12-17 Years

Premium Classes 440-441: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- Pies CAN be baked in glass or metal pan, E.I.S.F is not responsible if the pans become damaged or lost.
- Pie pans can be picked up on Sunday, September 10, 2023 from 10:00 a.m. to 4:00 p.m.
- Pies should be lightly covered with plastic wrap.
- Pies do not need to be on a paper plate.

- 440. Two-crust Pie
- 441. One-crust Pie

BREADS: Ages 12-17 Years

Premium Classes 450 - 453: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- ALL ITEMS MUST BE REMOVED FROM BAKING CONTAINER. NO PANS ALLOWED.
- On all breads 1 loaf OR 4 - rolls, muffins or biscuits constitutes an entry.
- Entries must be on a white **HEAVY-DUTY** plain paper plate only, **(NO STYROFOAM)**.
- Loaves of bread DO NOT have to be put on a white paper plate.
- Loaves of bread MUST be either be put in Ziploc Bag or can be securely wrapped with clear plastic wrap.

- 450. Yeast Bread
- 451. Quick Bread or Muffin
- 452. Any other yeast bread item
- 453. Any other quick bread item

CANDY: Ages 12-17 Years

Premium Classes 460: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- Only products of the "home kitchen" are eligible to compete.
 - Dipped chocolates must be made entirely by exhibitor.
 - Do not put paper wrappers under or around candy.
 - Candy must be on a white HEAVY-DUTY plain paper plate (NO STYROFOAM) and be in a CLEAR Ziploc bag.
- 460. Candy (6) – no melted wafers

SPECIAL AWARDS

*The Eastern Idaho State Fair will provide
"Best of Show" Rosette and \$10.00 for each of the following:*

| | |
|-------------|--|
| Class 1000. | <i>Best of Show – Fruit – Canning</i> |
| Class 1001. | <i>Best of Show – Vegetable – Canning</i> |
| Class 1002. | <i>Best of Show – Canned Specialty – Canning</i> |
| Class 1003. | <i>Best of Show – Dehydrated – Canning</i> |
| Class 1004. | <i>Best of Show – Freeze Dried – Canning</i> |
| Class 1005. | <i>Best of Show – Jam or Jelly – Canning</i> |
| Class 1006. | <i>Best of Show – Pickle, Relish, Meat – Canning</i> |
| Class 1007. | <i>Best of Show – Yeast Bread – Baking</i> |
| Class 1008. | <i>Best of Show – Quick Bread – Baking</i> |
| Class 1009. | <i>Best of Show – Cake – Baking</i> |
| Class 1010. | <i>Best of Show – Pie – Baking</i> |
| Class 1011. | <i>Best of Show – Candy – Baking</i> |
| Class 1012. | <i>Best of Show – Cookie – Baking</i> |
| Class 1013. | <i>(2) Best of Show – Jr Div 8-11 years old – Baking</i> |
| Class 1014. | <i>(2) Best of Show – Jr Div 12-17 years old – Baking</i> |



Sponsored by:



Entry Form Due by: **THURSDAY, AUGUST 31, 2023**

Event Entry Date: **SATURDAY, SEPTEMBER 2, 2023**

Entry Time: **5:00 p.m. to 6:00 p.m.**

Judging Time: **6:00 p.m. to 7:00 p.m.**

Location: **HOME ARTS BUILDING – DEMONSTRATION KITCHEN**

RULES:

- Entry Form must be received by Thursday, August 31, 2023, to EISF
 - Email: entries@funatthefair.com
 - Mailed: PO Box 250, Blackfoot, ID 83221 (must be received by August 31)
 - Dropped off: 97 Park Street, Blackfoot, ID 83221
 - Faxed: 208-785-2483
- Entry Fee: \$5.00 per entry.
- On Friday, September 1 by 2:00 pm you will receive a test email to verify contact information and provide you with complete rules for competition.
- On Saturday, September 2 at 8:00 am the two (2) ingredients will be emailed to you.
- Both ingredients must be used in the creation, not just used as a garnish.
- Entries will be prepared at HOME and brought to EISF between 5:00 pm and 6:00 pm.
- A dozen or serving for 12 will constitute an entry.
- A typewritten copy of the recipe will be required, recipe may be used in an EISF Cookbook.
- Amateur bakers only.
- Contact Jolene Farmer – garyjolenefermer@gmail.com or Stephanie Kreger – kregersteph@gmail.com

1st place – \$100.00 with special prize

2nd place – \$50.00 with special prize

3rd place – \$25.00 with special prize

4th place – \$10.00 with special prize

5th place – \$5.00 with special prize



1st place - \$100.00 plus 12 x 12 Wood Cutting Board, 12 Pearl Coated Knife Set, Salt & Pepper Shaker, Himalayan Pink Salt, Black Pepper Fine Grind, Curry Powder, Italian Seasoning, and Mexican Seasoning

2nd place - \$50.00 plus 8 Speed Hand Mixer

3rd place - \$25.00 plus 3 cup Food Processor

4th place - \$10.00 plus 8" & 10" Fry Pan Set Red

5th place - \$5.00 plus Bread Box

Special Prizes provided by:

