
The Best of Idaho

EASTERN IDAHO STATE FAIR DEMONSTRATION SCHEDULE 2023

September 1st-9th

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Friday, Saturday, and Sunday-September 1st, 2nd and 3rd

Sugar Arts

Saturday-September 2nd

CHOPPED CONTEST 5:00-7:00 P.M.

Monday-September 4th

1:00-Lisa Thompson- Have you been asked to be in charge of the food at a family reunion or church function this year? Does even your family of two stress you out? Come watch, sample and get ideas of how to easily make meals for any size group. This restaurant owner, caterer, and camp chef who has over 24 years experience in the food industry will show us how.

2:00-Shannon Hamilton- Staying in is the new going out. Come learn the art of hosting friends and family in your home for holidays or everyday dinner parties. Samples of party foods demonstrated can be expected.

3:00-Smoke & Iron Boys-Cast iron is easier to cook with and care for than you may think. This healthy and versatile non-stick cookware should be a staple in your kitchen as it yields amazing results for any chef at all levels and will last for generations. All of your questions will be answered from how to find, identify, care for cast iron cookware, as well as sample some of the recipes used in this class from this time tested kitchen classic. Attendees of this class will be entered in to a drawing to win a piece of cast iron.

4:00-Smoke & Iron Boys-Smoking food is an enjoyable way to connect yourself with the food you cook. Regardless of your skill level, if you’ve been smoking for years or are looking to start, this class will help you take your skills to the next level. Topics will include selecting types of smokers, fuel sources, using smoke as an ingredient to flavor your food, temperature control, and a variety of foods to cook, not limited to just meat. Come take this opportunity to learn from these experienced smokers who have been around the country learning different techniques. Samples will definitely be enjoyed!

Tuesday-September 5th

Hobbies and Crafts Day

11:00 Kristi Payne and Jamie Helmendollar- Learn how to make a cozy fleece project poncho. This poncho is wonderful to wrap-up in at ballgames or sports events. There is no sewing, just cut and crochet.

1:00 Suzanne Hong Johnson- Will demonstrate getting creative making your own Humus and unleavened breads

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Wednesday-September 6th

Quilt Day

10:00-Quilt Walk with Superintendent Alice Elison

11:00- Susan Mauery-This class is for beginners to advanced in hand appliqué, also known as needle appliqué. We will learn hands on techniques that can be used on a variety of projects. There will be time to try it out yourself and be able to ask questions. Door prizes will be given.

1:00- Carol Hiland-How to make your quilt life easier. Come learn how to sew curved seams and some of the fun things you can make with curved piecing. Many quilters are edgy about sewing curves, so it’s going to be a calm, enlightening class. A holiday quilt will be given in a drawing to a lucky class participant.

2:00- Connie Tabor- The excitement of the log cabin variations. New designs and new idea including curved log cabins and traditional! Come learn from this accomplished quilter.

Thursday-September 7th

Baking Day

11:00-Kaeli from Kitchen Kneads-Caramel Apples- Come learn the secrets of how to make the best caramel apples. Perfect for all ages.

12:00-Kaeli-Cinnamon rolls are a favorite treat for family time and even breakfast. Kaeli will instruct you on how to make cinnamon rolls and share tips and tricks for getting the perfect turnout.

1:00- Alan from Kitchen Kneads- Artisan Bread-Learn the art of making bread from a professional. Master the differences between a variety of yeasts, flours, pizza doughs, and pans. Watch the process of making olive bread and using it to make a pizza. Attendees of this class can expect to sample olive bread and learn the basics and helpful tips for making it.

2:00-From Becky’s Healthy Home-Come learn how to support your healthier lifestyle by learning how to make a variety of healthy snacks like delicious Chia Pudding, Flat Breads and 5 ingredient protein bars.

3:00-Claudette Jones-Water Kefir- Did you know that Water Kefir is high in protein, calcium and Vitamin D? And you can make this powerful probiotic in your own home.

4:00-Brinna Caudle, last years ribbon winner of Reed’s Dairy Baking Contest, will teach us all the secrets of the perfect cheesecake. Proof is in the eating and we’ll be tasting it in this class. This skill will be sure to impress your family and friends!

6:00-7:00-REED’S DAIRY BAKING COMPETITION ENTRIES-BUTTER! COME ENTER YOUR BEST DESSERT USING THIS DAIRY STAR, BUTTER.

7:00- Judging

7:30- Winners announced, must be present to win

Friday-September 8th

Sugar Arts

Saturday-September 9th

Photography

Micha Wixom, professional photographer, will hold a class three classes for three different skill levels.

11:00- Basic/Amateur

In this class you will learn how to frame your subject, the rule of thirds and the lighting and positioning of your subject.

1:00- Intermediate/Advanced

In this class you will learn how to use light/subject, choosing locations and posing individuals and groups.

2:00- Advanced/Professional

In this class you will learn how to use light/subject, choosing locations and posing individuals and groups.