

CANNING & BAKING

DEPARTMENT CB



SUPERINTENDENT

JOLENE FARMER

garyjolenefarmer@gmail.com



ASST. SUPERINTENDENT

STEPHANIE KREGER

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ENTERING: Tuesday, August 27.....12:00 p.m. to 8:00 p.m.

RELEASED: Sunday, September 8.....10:00 a.m. to 4:00 p.m.

AUGUST/SEPTEMBER 2024

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
August 25 th	26 th	27 th ENTERING: NOON to 8:00 PM	28 th	29 th	30 th EISF BEGINS!	31 st PARADE @ 10:00 a.m. "CHOPPED" ENTRIES DUE: 5:00 pm to 6:00 pm JUDGING at 6:00 pm
September 1st	2nd LABOR DAY!! Premium Payouts 10 am – 6 pm	3rd Premium Payouts 10 am – 6 pm	4th Premium Payouts 10 am – 6 pm	5th Premium Payouts 10 am – 6 pm	6th Premium Payouts 10 am – 6 pm	7th EISF ENDS! Premium Payouts 10 am – 6 pm
8 th Premium Payouts 10 am – 4 pm RELEASED: 10:00 am to 4:00 pm	9 th Premium Payouts 8:30 am – 7 pm @ Photography Dept. Building	10 th Premium Payouts 8:30 am – 4:30 pm @ EISF Main Office				

NEW FOR 2024

New **Prize Money** & Rules in the 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 27, 2024, 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 (*except 4-Star & Chopped Competitions*)

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 at Park Street-Payout Window, west of Main Gate No. 1.

- Monday, September 2 through Saturday, September 7, 2024, from 10:00 a.m. to 6:00 p.m.
- Sunday, September 8, 2024, from 10:00 a.m. to 4:00 p.m.
- Monday, September 9, 2024, from 8:30 a.m. to 7:00 p.m. *at the Photography Dept. Bldg.*
- After September 10, 2024, 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 13, 2024, at 3:00 p.m. and will be closed on Monday, September 16, 2024, all day to observe the Labor Day Holiday for office employees. ***Premiums not claimed by September 30, 2024, will be considered a donation, and will revert to the EISF General Fund.***

RELEASE DATE:

- Sunday, September 8, 2024, 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 8, 2024. 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 the 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!**
- 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 2024 GENERAL RULES"

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



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

VEGETABLES -- Quart or Pint

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

CANNED SPECIALTIES -- Quart or Pint

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

DEHYDRATED FRUITS

REQUIREMENTS:

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

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*

50. Basil
51. Chives
52. Dill
53. Parsley
54. Any other herb

- *Label jar with drying method.*
- *No unique or square jars or lids.*

DEHYDRATED SPECIALTIES

REQUIREMENTS:

- *Entries in 1/2 Pint or Pint jars*

60. Fruit Leather
61. Meat Jerky

- *Fruit rolled in plastic wrap allowed in jars.*

FREEZE-DRIED VEGTABLES AND FRUITS

REQUIREMENTS:

- *Entries in 1/2 Pint or Pint jars*

70. Broccoli
71. Carrots
72. Corn
73. Green Beans
74. Onions
75. Potatoes
76. Tomatoes
77. Vegetable Powder
78. Any other vegetable
79. Apples

- *No unique or square jars or lids.*

80. Bananas
81. Berries
82. Any other berry
83. Citrus Fruit
84. Peaches
85. Fruit Powder
86. Any other fruit
87. Main dish
88. Meat
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)
- 111. Pickled Beets
- 112. Pickled Mixed Vegetables
- 113. Pickled Peppers
- 114. Pickles, Bread & Butter

- 115. Pickles, Dill
- 116. Pickles, Sweet
- 117. Relish
- 118. Any other pickle or relish

MEATS -- Quart or Pint Jars

- 120. Beef
- 121. Chicken or Turkey




- 122. Fish
- 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.
- Exhibitors 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 jam or jelly*

Special Prizes

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



Sponsored by:  

Entry Form Due by: **THURSDAY, AUGUST 29, 2024**
Event Entry Date: **SATURDAY, AUGUST 31, 2024**
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 29, 2024, to ESF
 - Email: entries@eastidahoefair.com
 - Mailed: PO Box 250, Blackfoot, ID 83221 (must be received by August 29)
 - Dropped off: 97 Park Street, Blackfoot, ID 83221
 - Fax#: 208-795-2455
- Entry Fee: \$5.00 per entry.
- On Friday, August 30 by 2:00 p.m. you will receive a **text** email to verify contact information and provide you with complete rules for competition.
- On Saturday, August 31 at 8:00 a.m. 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 ESF 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 ESF Cookbook.
- Amateur bakers only.
- Contact: Johne Farmer – sanzjohnefarmer@gmail.com or Stephanie Kreger – skreger198@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 – \$15.00 with special prize
5th place – \$10.00 with special prize


**ALL SPECIAL PRIZES
DONATED BY:**

WIN A CARNIVAL RIDE PASS!

(good for 6 single rides)

EVERY JUNIOR EXHIBITOR WILL RECEIVE ONE RAFFLE TICKET FOR ENTERING IN BAKING OR CANNING

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

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 –177: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

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 constitute 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 | 155. Dinner Rolls |
| 151. Whole Wheat Bread | 156. Hamburger/Hot Dog Buns |
| 152. French Bread | 157. Any other yeast breads |
| 153. Sourdough Bread | 158. Yeast item with honey |
| 154. Cinnamon Rolls | 159. 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).

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|----------------------|-----------------------------|
| 170. Banana Bread | 174. Zucchini Bread |
| 171. Cornbread | 175. Muffins |
| 172. Poppyseed Bread | 176. Baking Powder Biscuits |
| 173. Pumpkin Bread | 177. Any other quick bread |



COOKIES

Premium Classes 180 - 197: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

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.

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

CAKES

Premium Classes 200 - 211: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

Premium Classes 212 - 214: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

Premium Class 215: 1st place - \$15.00; 2nd place - \$10.00; 3rd place - \$7.00

JUDGING CRITERIA FOR CAKES:

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

REQUIREMENTS:

- Classes 200 – 211, & 215 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 212, 213, & 214 should be placed on a white **HEAVY-DUTY** plain paper plate and sealed in a Ziploc bag. (**NO STYROFOAM**)

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

PIES

Premium Classes 220 - 224: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

Premium Classes 230 - 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 8, 2024, 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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- Entry Fee: \$5.00 per entry.
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- On Saturday, August 31 at 8:00 a.m. the top (2) ingredients will be emailed to you.
- Both ingredients must be used in the creation, not just used as a garnish.
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- 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 – garjolenefarmer@gmail.com or Stephanie Kreger – krstegstep@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 – \$15.00 with special prize
5th place – \$10.00 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 - \$7.00; 3rd place - \$5.00

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

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** *New Prize Money added!!*

- ALL ENTRIES THAT DO NOT FOLLOW THE GUIDELINES WILL NOT BE JUDGED!
 - **Entry Fee: \$5.00**
 - Open to Amateur Bakers Only, no Professional Baker or anyone that earns more than \$200.00 a year selling baked goods.
 - All entries must include recipes typewritten on 8½" x 11" white paper, recipes will be reviewed by judges, recipes may be used in an Eastern Idaho State Fair Cookbook.
 - Exhibitors enter all 4 items as a single-entry number.
 - 1st place winner will not be eligible to win 1st place for 2 (two) consecutive years, past winners can enter, they will just not be able to win 1st place.
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) – put on foil covered plate or cardboard round (cake in any type of pan will not be accepted for judging).
 4. (6) Cookies (NO bars, brownies, or no-bake cookies allowed) – put on plain HEAVY-DUTY white paper plate and put in plastic Ziploc bag.

SPONSORED BY:



PRIZES:

- 1st place – \$100.00 plus Special Prize**
- 2nd place – \$75.00 plus Special Prize**
- 3rd place – \$50.00 plus Special Prize**
- 4th place – \$25.00 plus Special Prize**

JUNIOR DIVISION

The Eastern Idaho State Fair encourages competition and fair judging of all entries. Our goal is to increase the knowledge and skills of our youth. This division is for Junior Bakers, help from an adult is encouraged to teach and pass along these essential skills to the next generation. Only one entry from each household in each class is requested.

- JUNIORS ENTER IN JUNIOR DIVISION ONLY.
- JUNIORS MAY ONLY ENTER 12 ENTRIES PER EXHIBITOR.
- JUNIORS HAVE THREE AGE GROUPS, AGE IS DETERMINED AS OF AUGUST 1, 2024.
- JUDGING CRITERIA SAME AS AMATEUR DIVISION, LISTED ON PRIOR PAGES.
- 4 COOKIES, 4 ROLLS OR 1 LOAF CONSTITUTES ONE ENTRY.

COOKIES: Ages 7-10 Years

Premium Classes 300 - 312: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

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 7-10 Years

Premium Class 320 & 322: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

Premium Class 321: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

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 321 & 322 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. Frosted Cupcakes (4)
- 322. Decorated Birthday Cupcakes (4)

PIES: Ages 7-10 Years

Premium Class 330: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

Premium Class 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 8, 2024, 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 7-10 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 7-10 Years

Premium Class 350: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

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



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COOKIES: Ages 11-14 Years

Premium Classes 400 - 412: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

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.

- | | |
|-----------------------------|----------------------------|
| 400. Bar Cookies | 407. Oatmeal Cookies |
| 401. Brownies | 408. Party Cookies |
| 402. Cake Mix Cookies | 409. Peanut Butter Cookies |
| 403. Chocolate Chip Cookies | 410. Snickerdoodles |
| 404. Drop Cookies | 411. Sugar Cookies |
| 405. Gingersnap Cookies | 412. Any other cookie |
| 406. No-Bake Cookies | |

CAKES: Ages 11-14 Years

Premium Classes 420 & 422: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

Premium Class 421: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

REQUIREMENTS:

- Classes 420 must be placed on a foil covered cardboard. **No paper plates. Cakes in any type of pan will not be accepted for judging.**
- Class 421 & 422 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.

420. Single Layer Cake – any flavor
421. Frosted Cupcakes (4)
422. Decorated Birthday Cupcakes (4)

PIES: Ages 11-14 Years

Premium Class 430: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

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

REQUIREMENTS:

- Pies CAN be baked in glass or metal, E.I.S.F is not responsible for damaged or lost pans.
- Pie pans can be picked up on Sunday, September 8, 2024, 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.

430. Two-crust Pie
431. One-crust Pie

BREADS: Ages 11-14 Years

Premium Classes 440- 443: 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.

- 440. Yeast Bread
- 441. Quick Bread or Muffin
- 442. Any other yeast bread item
- 443. Any other quick bread item

CANDY: Ages 11-14 Years

Premium Classes 450: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

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 4 (four) pieces of candy.

- 450. Candy (4) – no melted wafers

The Eastern Idaho State Fair encourages competition and fair judging of all entries. Our goal is to increase the knowledge and skills of our youth. This division is for Junior Bakers, help from an adult is encouraged to teach and pass along these essential skills to the next generation. Only one entry from each household in each class is requested.

COOKIES: Ages 15-17 Years

Premium Classes 500 - 512: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

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.

- | | |
|-----------------------------|----------------------------|
| 500. Bar Cookies | 507. Oatmeal Cookies |
| 501. Brownies | 508. Party Cookies |
| 502. Cake Mix Cookies | 509. Peanut Butter Cookies |
| 503. Chocolate Chip Cookies | 510. Snickerdoodles |
| 504. Drop Cookies | 511. Sugar Cookies |
| 505. Gingersnap Cookies | 512. Any other cookie |
| 506. No-Bake Cookies | |

CAKES: Ages 15-17 Years

Premium Classes 520 & 522: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

Premium Class 521: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

REQUIREMENTS:

- Classes 520 must be placed on a foil covered cardboard. **No paper plates. Cakes in any type of pan will not be accepted for judging.**
- Class 521 & 522 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.

520. Single Layer Cake – any flavor

521. Frosted Cupcakes (4)

522. Decorated Birthday Cupcakes (4)

PIES: Ages 15-17 Years

Premium Class 530: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

Premium Class 531: 1st place - \$7.00; 2nd place - \$5.00; 3rd place - \$4.00

REQUIREMENTS:

- Pies CAN be baked in glass or metal pans, E.I.S.F is not responsible if the pans become damaged or lost. Pans can be picked up on Sunday, Sept. 8, 2024, from 10 a.m. to 4 p.m.
- Pies should be lightly covered with plastic wrap.
- Pies do not need to be on a paper plate.

530. Two-crust Pie

531. One-crust Pie

BREADS: Ages 15-17 Years

Premium Classes 540 - 543: 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) one loaf OR (4) four 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.

540. Yeast Bread

542. Any other yeast bread item

541. Quick Bread or Muffin

543. Any other quick bread item

CANDY: Ages 15-17 Years

Premium Classes 550: 1st place - \$5.00; 2nd place - \$3.00; 3rd place - \$2.00

REQUIREMENTS:

- 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.

550. 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. ***Best of Show – Fruit – Canning***
- Class 1001. ***Best of Show – Vegetable – Canning***
- Class 1002. ***Best of Show – Canned Specialty – Canning***
- Class 1003. ***Best of Show – Dehydrated – Canning***
- Class 1004. ***Best of Show – Freeze Dried – Canning***
- Class 1005. ***Best of Show – Jam or Jelly – Canning***
- Class 1006. ***Best of Show – Pickle, Relish, Meat – Canning***
- Class 1007. ***Best of Show – Yeast Bread – Baking***
- Class 1008. ***Best of Show – Quick Bread – Baking***
- Class 1009. ***Best of Show – Cake – Baking***
- Class 1010. ***Best of Show – Pie – Baking***
- Class 1011. ***Best of Show – Candy – Baking***
- Class 1012. ***Best of Show – Cookie – Baking***
- Class 1013. ***(2) Best of Show – Jr Div 7-10 years old – Baking***
- Class 1014. ***(2) Best of Show – Jr Div 11-14 years old – Baking***
- Class 1015. ***(2) Best of Show – Jr Div 15-17 years old – Baking***

NEW FOR 2024

**The EISF Board of Directors will be choosing a
“BEST OF SHOW”**

Rosette and a \$20.00 premium

This will be chosen by Monday, September 2, 2024

CHOPPED

Sponsored by:



Entry Form Due by: **THURSDAY, AUGUST 29, 2024**

Event Entry Date: **SATURDAY, AUGUST 31, 2024**

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 29, 2024, to EISF
 - Email: entries@funatthefair.com
 - Mailed: PO Box 250, Blackfoot, ID 83221 (must be received by August 29)
 - Dropped off: 97 Park Street, Blackfoot, ID 83221
 - Faxed: 208-785-2483
- Entry Fee: \$5.00 per entry.
- On Friday, August 30 by 2:00 p.m. you will receive a test email to verify contact information and provide you with complete rules for competition.
- On Saturday, August 31 at 8:00 a.m. 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 – garyjolenefarmer@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 – \$15.00 with special prize**
- 5th place – \$10.00 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 5-piece Bakeware Set

3rd place - \$25.00 plus Hand Mixer

4th place - \$10.00 plus 3 cup Food Processor

5th place - \$5.00 plus 8" & 10" Fry Pan Set

Sponsored by:

