

CANNING & BAKING

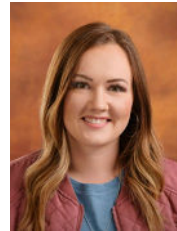
DEPARTMENT CB



SUPERINTENDENT

JOLENE FARMER

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ASSISTANT SUPERINTENDENT

STEPHANIE KREGER

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ENTERING: Tuesday, September 1.....12:00 pm to 8:00 pm

RELEASED: Sunday, September 13.....10:00 am to 4:00 pm



AUGUST/SEPTEMBER 2026						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30 th	31 st	September 1 st ENTERING Noon – 8 pm	2 nd	3 rd	4 th EISF BEGINS!	5 th EISF PARADE @ 10:00 am
6 th	7 th LABOR DAY Premium Payouts 10 am – 6 pm	8 th Premium Payouts 10 am – 6 pm	9 th Premium Payouts 10 am – 6 pm	10 th Premium Payouts 10 am – 6 pm	11 th Premium Payouts 10 am – 6 pm	12 th EISF ENDS! Premium Payouts 10 am – 6 pm
13 th Premium Payouts 10 am – 4 pm RELEASED: 10:00 am to 2:00 pm	14 th Premium Payouts 8:30 am – 7 pm <i>In the Photography Dept. Building</i>	15 th Premium Payouts 8:30 am – 4:30 pm @ EISF Main Office				

ENTRY FORMS & INFORMATION: Available online at www.funatthefair.com 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, September 1, 2026, from 12:00 pm (noon) to 8:00 pm
 - Exhibitors with more than 12 entries **MUST** enter prior to 6:00 pm
 - No exhibits will be received after these hours.

ENTRY FEE: \$1.00 each for the first 4 entries or \$5.00 per sheet (except Chopped Competition)

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.

ENTRY LOCATION: EISF Home Arts Building– enter through east door, please park on Park Street.

- 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, 402 and 502 – 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 2026 GENERAL RULES"

DIVISION A – CANNING

AMATEUR ADULT DIVISION

Premium Classes 1-131: 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. Beverage |
| 24. Spaghetti Sauce | 29. Any other specialty item |

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

- | | |
|-----------------|---------------------|
| 30. Apple | 35. Jalapeno Pepper |
| 31. Apricot | 36. Mint |
| 32. Berry | 37. Peach |
| 33. Chokecherry | 38. Plum |
| 34. Grape | 39. Any other jelly |

JAMS

REQUIREMENTS:

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

- | | |
|-----------------------|--------------------------|
| 40. Apricot | 45. Strawberry |
| 41. Fruit Combination | 46. Low Sugar - Any kind |
| 42. Peach | 47. Fruit Butter |
| 43. Plum | 48. Marmalade |
| 44. Raspberry | 49. 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

- | | |
|---------------------------------|------------------------------|
| 50. Pickled Beans (Dilly Beans) | 52. Pickled Mixed Vegetables |
| 51. Pickled Beets | 53. Pickled Peppers |

- 54. Pickles, Bread & Butter
- 55. Pickles, Dill
- 56. Pickles, Sweet

- 57. Relish
- 58. Any other pickle or relish

MEATS -- Quart or Pint Jars

- 60. Beef
- 61. Chicken or Turkey

- 62. Any other

DEHYDRATED FRUITS

REQUIREMENTS:

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

- 70. Apples
- 71. Apricots
- 72. Berries
- 73. Cherries

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

- 74. Peaches
- 75. Pears
- 76. Any other fruit

DEHYDRATED VEGETABLES

REQUIREMENTS:

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

- 80. Carrots
- 81. Corn
- 82. Onions

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

- 83. Tomatoes
- 84. Any other vegetable

DEHYDRATED HERBS

REQUIREMENTS:

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

- 90. Basil
- 91. Chives
- 92. Dill

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

- 93. Parsley
- 94. Any other herb

DEHYDRATED SPECIALTIES

REQUIREMENTS:

- Entries in 1/2 Pint or Pint jars

- 100. Fruit Leather
- 101. Meat Jerky

- Fruit rolled in plastic wrap allowed in jars.

FREEZE-DRIED

REQUIREMENTS:

- Entries in 1/2 Pint or Pint jars
- No unique or square jars or lids.

- 110. Broccoli
- 111. Carrots
- 112. Corn
- 113. Green Beans
- 114. Onions
- 115. Potatoes
- 116. Tomatoes
- 117. Vegetable Powder
- 118. Any other vegetable
- 119. Apples
- 120. Bananas

- 121. Strawberries
- 122. Any other berry
- 123. Citrus Fruit
- 124. Peaches
- 125. Fruit Powder
- 126. Any other fruit
- 127. Main dish
- 128. Meat
- 129. Soup
- 130. Herbs
- 131. Candy

135. 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

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 141-146: 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 – 29)

146. Any Other

**WIN A
CARNIVAL
RIDE PASS!**

(good for 6 single rides)

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

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

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
- 151. Whole Wheat Bread
- 152. French Bread
- 153. Cinnamon Rolls
- 154. Dinner Rolls

- 155. Hamburger/Hot Dog Buns
- 156. Any other yeast breads
- 157. Yeast item with honey
- 158. Yeast item with potato

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.

SOURDOUGH

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 Sourdough **DO NOT** have to be put on a white paper plate.
- Loaves of Sourdough **MUST** be either be put in Ziploc Bag or can be securely wrapped with clear plastic wrap.

- 159. Traditional – No Additions
- 160. With Additions
- 161. Sandwich Loaf
- 162. Cinnamon Rolls
- 163. Any other bread
- 164. Any Sourdough Discard Item

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 constitute 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 – 174, & 177 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.

- | | |
|-----------------------------|----------------------------|
| 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 Class 200-206: 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 200-201 must be placed on a foil covered cardboard form.
- Cakes should be loosely covered with CLEAR plastic wrap.
- Only classes 202 & 204 can be entered in a disposable pan.
- Classes 203 - 205 should be placed on a white **HEAVY-DUTY** plain paper plate and sealed in a Ziploc bag. (**NO STYROFOAM**)
- All entries must consist of an 8x8 or round cake. A complete entry may not consist of cut pieces or a partial loaf or pan.

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|----------------------------------|
| 200. Single Layer Cake – Frosted |
| 201. Multi-Layer Cake – Frosted |
| 202. Sheet Cake - Frosted |
| 203. Cupcakes - Frosted |
| 204. Cheesecake |
| 205. Doughnuts |
| 206. Any other cake |

PIES

Premium Classes 220 - 222: 1st place - \$10.00; 2nd place - \$7.00; 3rd place - \$5.00

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, EISF is not responsible if the pans become damaged or lost.
- Pie pans can be picked up on Sunday, September 13, 2026, from 10:00 am to 4:00 pm only.
- Pies should be lightly covered with plastic wrap.
- Pies do not need to be on a paper plate.

- 220. One Crust Pie
- 221. Two Crust Pie
- 222. Any Other Pie

CANDY

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

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 – 249 entries consist of 6 (six) pieces of candy.

- 240. Dipped Caramels
- 241. Dipped Creams
- 242. Carmel-undipped & wrapped
- 243. Divinity
- 244. Fudge
- 245. Mints
- 246. Nut Brittle
- 247. Nut Rolls
- 248. Toffee
- 249. Any other candy

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**

PLEASE NOTE: The Four-Star Baker competition 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 Four Star competition.

- ALL ENTRIES THAT DO NOT FOLLOW THE GUIDELINES WILL NOT BE JUDGED!
- **Entry Fee: \$1.00**
- Exhibitors **MUST** enter in at least 1 (one) other baking category.
- 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.
- 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.
- All 4 items are to be entered as a single entry and must include:
 1. Fruit Pie – 2 Crust – Baked – any pie plate is acceptable.
 2. Tradition Loaf of Yeast or Sourdough Bread (white or wheat only, no additions) – placed in clear plastic or clear Ziploc 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. Each household is limited to only entering a recipe in one (1) class, regardless of having multiple exhibitors in different age groups. Please ensure each class submission is unique.

- **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, 2026.**
- **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.
- **Rule Reminder: Each household is limited to entering a recipe in only one (1) class, regardless of having multiple exhibitors in different age groups. Please do not submit the same batch of dough for multiple exhibitors, it will be disqualified from judging.**

- 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, EISF is not responsible for damaged or lost pans.
- Pie pans can be picked up on Sunday, September 8, 2026, from 10:00 am to 4:00 pm
- 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

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. Each household is limited to only entering a recipe in one (1) class, regardless of having multiple exhibitors in different age groups. Please ensure each class submission is unique.

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.
- **Rule Reminder: Each household is limited to entering a recipe in only one (1) class, regardless of having multiple exhibitors in different age groups. Please do not submit the same batch of dough for multiple exhibitors, it will be disqualified from judging.**

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|-----------------------------|----------------------------|
| 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, EISF is not responsible for damaged or lost pans.
- Pie pans can be picked up on Sunday, September 14, 2026, from 10:00 am to 4:00 pm
- 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. Each household is limited to only entering a recipe in one (1) class, regardless of having multiple exhibitors in different age groups. Please ensure each class submission is unique.

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.
- **Rule Reminder: Each household is limited to entering a recipe in only one (1) class, regardless of having multiple exhibitors in different age groups. Please do not submit the same batch of dough for multiple exhibitors, it will be disqualified from judging.**

500. Bar Cookies

501. Brownies

502. Cake Mix Cookies

503. Chocolate Chip Cookies

- | | |
|-------------------------|----------------------------|
| 504. Drop Cookies | 509. Peanut Butter Cookies |
| 505. Gingersnap Cookies | 510. Snickerdoodles |
| 506. No-Bake Cookies | 511. Sugar Cookies |
| 507. Oatmeal Cookies | 512. Any other cookie |
| 508. Party 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, 2026, from 10 am to 4 pm
- 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
 541. Quick Bread or Muffin
 542. Any other yeast bread item
 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 - Jr Canning*
- Class 1008. *Best of Show - Yeast Bread - Baking*
- Class 1009. *Best of Show - Quick Bread - Baking*
- Class 1010. *Best of Show - Cake - Baking*
- Class 1011. *Best of Show - Pie - Baking*
- Class 1012. *Best of Show - Candy - Baking*
- Class 1013. *Best of Show - Cookie - Baking*
- Class 1014. *(2) Best of Show - Jr Div 7-10 years old - Baking*
- Class 1015. *(2) Best of Show - Jr Div 11-14 years old - Baking*
- Class 1016. *(2) Best of Show - Jr Div 15-17 years old - Baking*

The EISF Board of Directors will be choosing a "Directors Choice Best of Show"

Winners will be awarded a Rosette and a \$20.00 premium

Awards will be placed by Sunday, September 6, 2026



Sponsored by:



Entry Form Due by: **THURSDAY, SEPTEMBER 3, 2026**

Event Entry Date: **SATURDAY, SEPTEMBER 5, 2026**

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 and fee must be received by Thursday, September 3, 2026, at EISF
 - Email: entries@funatthefair.com
 - Mailed: PO Box 250, Blackfoot, ID 83221 (must be received by September 3)
 - Dropped off: 97 Park Street, Blackfoot, ID 83221
 - Faxed: 208-785-2483
- Entry Fee: \$5.00 per entry.
- On Friday, September 4 by 6:00 p.m. you will receive a test email to verify contact information and provide you with the complete rules for the competition.
- On Saturday, September 5 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.
- Youth competitors that are interested in competing may enter the competition but will be judged as an adult and will pay the full fee.
- 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**

