

## **2026 Eastern Idaho State Fair** **Demonstrations Schedule**



### **Saturday - September 5<sup>th</sup> – COMPETITION DAY**

6 pm – CHOPPED BAKING COMPETITION

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### **Sunday - September 6<sup>th</sup> – SUGAR ART DEMONSTRATION DAY**

SUGAR ART TUTORIALS – all day

### **Monday - September 7<sup>th</sup> – EXPERTS DAY**

1 pm – HIKING with Bryan Booker. *Experienced hiker and backpacker, Bryan Booker, will teach us how to plan routes, assess trail conditions, and prepare for hikes. Come learn all of the secrets to getting the best experience from your hike.*

2 pm – BBQ with Blackhawk. *“Kick your day up a notch” and come learn from the best pitmaster’s from Blackhawk BBQ Pit.*

3 pm – PARTY PLANNING with Gaya Guymon. *In this demonstration, we will be learning how to choose and cook the perfect food for your next party. From a Girl’s Night in to what to cook for your next family reunion, baby and bridal showers. You will learn fantastic tips and tricks from Gaya Guymon, professional caterer.*

### **Tuesday - September 8<sup>th</sup> – KITCHEN KNEADS DEMO DAY**



1 pm – CINNAMON ROLLS with Kaeli. *This class will teach us the process of creating soft, bakery style cinnamon rolls from scratch. Have fun learning how to achieve even baking, ensuring golden edges and tender centers every time.*

2 pm – ANCIENT WARRIOR MUFFINS AND WAFFLES with Tylan - *In this demonstration discover how to create hearty, nourishing muffins and waffles using ingredients once favored by early civilizations-the whole grains, natural sweeteners, and simple, wholesome add ins. This class blends history, nutrition, and practical baking skills. By the end, you will feel inspired to fuel your day with recipes worthy of an “ancient warrior.”*

3 pm – CARAMEL APPLES with Kaeli - *In this fun, hands-on demo, participants will learn how to transform simple apples into delicious, beautifully decorated caramel treats. Plus you will learn tips for avoiding common mistakes.*

### **Wednesday - September 9<sup>th</sup> - QUILT DAY**

10 am - QUILT WALK with Alice Elison in the Needlecraft Building

11 am – PAPER PIECING with Susan Maury *Hands on, next level paper piecing-paper piece pattern making class. If you love paper piecing, but the pattern you want doesn't come in paper piece format, this class will show you how to make your own pattern.*

1 pm – PAINT-BY-NUMBER QUILTING CLASS with mother and daughter quilting duo, Mary Lou and Jill Warner *This is a pictorial art quilting technique that mimics the vintage paint by number painting style. It uses numbered patterns, color keys and a collage approach. This allows you to make animals, flowers, & landscapes.*

2 pm – QUILTING WITH CURVES with Annie Christensen. *All the Ways and the EASY Way to approach curve piecing - come explore this technique from traditional curve seams to specialty rulers and modern techniques. Annie will discuss the pros, challenges, and differences of each method before introducing the simplified approach made popular by Sew Kind of Wonderful brand specialty rulers and products.*

3 pm – QUILT BLOCKS with Connie Tabor *Fun ways to use the disappearing quilt blocks. With easy directions and patterns.*

4 pm – APPLIQUÉ with Connie Tabor *Easy ways to dress up your quilts with appliqué.*

### **Thursday - September 10<sup>th</sup> – BAKING DAY**

11 am – QUICK MEALS with Jill Warner and Mary Lou Warner *Busy days? No problem! Freezer meals are the answer. In this demonstration, we will learn how to enjoy home cooked meals with minimal effort for those busy days. Learn how to deliciously save time and money by preparing ahead of time by utilizing your time and freezer.*

1 pm - BAKING FROM SCRATCH with Jamie Ashcraft from Food Dudes *Forget the mix! Ditch the box and discover how simple and incredibly delicious baking can be with freshly milled ancient grain flour, learn how to turn whole grains into rich brownies, tender muffins and crowd favorite cookies using flour you mill yourself. Taste the difference, feel the texture, leave confident knowing you can bake everyday favorites from scratch with wholesome grains.*

2 pm - FOCACCIA BREAD with Shannon Hamilton *Come learn with this hands on instruction. This versatile Italian flatbread can be made with a million variations from sourdough base to savory or sweet toppings. This will be a delicious class.*

3 pm - HOLIDAY PLANNING with Lisa Thompson *Tips and tricks to make your holiday cooking and baking less stressful! Come learn how and what to prep before your guests arrive and how to make the upcoming holidays a breeze.*

6 pm – REED'S DAIRY BAKING COMPETITION using dairy favorite Cream Cheese!

*Entries accepted from 5:00-6:00*

*Judging/announcing winners at 6:30 (must be present to accept prize)*

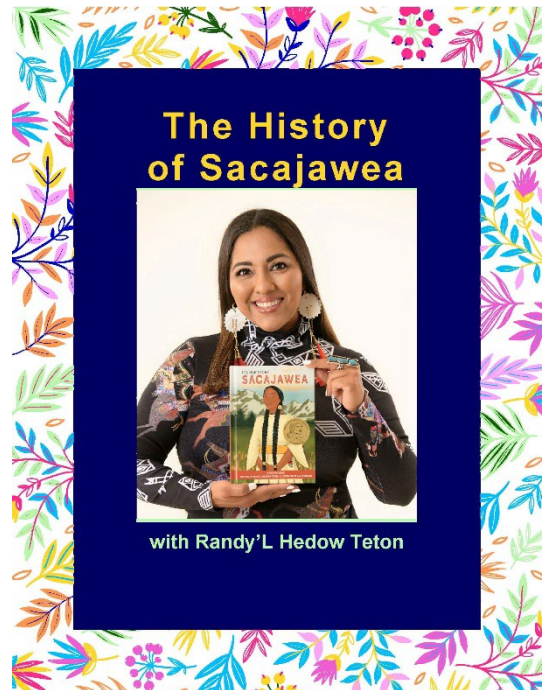
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### Friday - September 11<sup>th</sup> – HISTORY DAY

1 pm - DIY FLORAL ACCESORIES with Jennifer Booker *Have you ever wanted to learn how to make your own corsages and boutonnieres? They are expensive! But when you make them yourself they will be beautiful AND economical. Jennifer Booker will teach us how in this class.*

2 pm - SACAJAWEA HISTORY with Randy'L Hedow Teton (Shoshone-Bannock) official model for the US Golden Dollar coin and author. *Come and learn about Sacajawea's Survival skills during the Lewis & Clark Expedition. Teton's presentation delves into Sacajawea's pivotal role in educating the Lewis and Clark Expedition regarding the geographical, botanical, zoological, and cultural aspects of the region inhabited by her people. She transcended the role of a guide, becoming an indispensable repository of knowledge. Teton also served as a EISF Grand Marshal in 2000.*



6 pm - NAILED IT DECORATING COMPETITION

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