

HOME CULINARY DEPARTMENT

HOME CULINARY DEPARTMENT

Home culinary is located in the Expo Building
(#4 on map located at the back of Fair Book)

Karen Strong, Superintendent

SCHEDULE OF EVENTS

Wednesday, August 1 – 4:30 p.m.

Entry registrations due. Submit online at www.nwmtfair.com

Monday, August 14 – 9 a.m. to 8 p.m. Exhibits accepted

Tuesday, August 14

9:30 a.m. Judging

Thursday, August 16

11:00 a.m. **Crafty Cookie Decorating Contest**

Friday, August 17

KING ARTHUR Baking contest

10 a.m.– Noon Bring baked entries to the Expo Building

Noon Judging

Saturday, August 18

9th annual Great American Pie Contest

10-Noon Pies due in the Expo Building

Noon Pies judged

No pre-registration is necessary for contests and there are no entry fees.

****PLEASE READ THE RULES at www.nwmtfair.com****

Sunday, August 19

6–8:00 p.m. Exhibits released. Expo Building will be available Monday after the Fair to pick up exhibits. Please make arrangements to have your exhibits and ribbons picked up if you are unable to do so personally.

DEPARTMENT RULES

- All exhibits must be produced by exhibitor and made from scratch.
- Exhibitors are limited to entering one item per class.
- No class may have more than one (1) entry per household per recipe.
- Tags on baked goods must be stapled or tied securely to sturdy paper plates with products covered in plastic.
- All canned goods must be in commercial clear canning jars with lids and rings.
- All canned goods must have been prepared during the current season (from the last day of Fair last year to the first day of the judging of current year) and never before exhibited.
- Anyone other than Fair officials caught moving a display will be disqualified.
- If categories are created by superintendent during judging, only ribbons will be awarded.
- Please specify the product in any other category that is not specified, so the judges can judge fairly.

(Awards per class: Blue = \$3.00; Red = \$2.00; White = \$1.00)

DIVISION 30 – JUNIORS (Ages 7-11)

DIVISION 31 – TEENS (Ages 12-17)

DIVISION 32 – ADULT (Ages 18 & Over)

DIVISION 34 – SENIORS (Ages 60 & Over)

DIVISION 35 – SPECIAL NEEDS (Ages 12 & Under)

DIVISION 36 – SPECIAL NEEDS (Ages 13 & Over)

CANNED GOODS

JUDGING CRITERIA FOR CANNED FRUIT, VEGETABLES AND MEAT

SELECTION	20%
Uniform size, shape, ripeness, container (standard canning jar)	
PACK (Economical and uniform).....	20%
CONDITION OF SOLIDS.....	20%
CONDITION OF LIQUID (Clear)	20%
COLOR (Natural color of vegetable or fruit)	20%

1. All canned goods MUST be properly canned according to USDA guidelines of water bath or pressure canner methods for the safety of the judges.
2. Canned goods must be in standard commercial clear canning jars with rings and lids or they will be disqualified.
4. Canned goods may be opened and tasted for judging.

FRUIT

Preserved by water bath or pressure canning.

Class

1. Cherries, sweet, pitted
2. Cherries, sour, pitted
3. Peaches
4. Pears
5. Raspberries
6. Any Wild Berry
7. Applesauce (no spices)
8. Fruit Cocktail
9. Any other fruit
10. Any fruit juice
11. Any fruit salsa

BEST OF SHOW, Fruits..... Rosette

VEGETABLES

Preserved by pressure canning

Class

15. Legumes, hydrated dried beans
16. Asparagus
17. Beans, green, cut
18. Beans, green, whole
19. Beans, wax, cut
20. Beets
21. Carrots
22. Mixed vegetables for soup
23. Peas
24. Corn
25. Potatoes
26. Tomatoes
27. Any other vegetable
28. Any other, fancy pack
29. Any vegetable juice
30. Any salsa
31. Any soup without meat

BEST OF SHOW, Vegetables..... Rosette

MEAT AND FISH

Preserved by pressure canning

Class

33. Any Meat
34. Any Fish
35. Any Poultry
36. Any Meat, Poultry or Fish Stock
37. Any Soup/Stew with Meat

BEST OF SHOW, Meat & Fish..... Rosette

HOME CULINARY DEPARTMENT

JELLIES, JAMS & MISCELLANEOUS

Commercial Pectin May Be Used

JUDGING CRITERIA FOR JELLIES, JAMS & BUTTERS

COLOR & CLEANLESS	15%
Color determined by kind of fruit, free from cloudiness	
CONTAINER & SEAL	10%
CONSISTENCY	25%
Should quiver and retain shape when removed from glass, tender	
TEXTURE	15%
Smooth and free from graininess, determined by "feel" in mouth	
FLAVOR	35%
Pronounced and corresponding to natural fruit flavor	

Class

- 39. Apple or Crab Apple Jelly
- 40. Cherry Jelly
- 41. Grape Jelly
- 42. Plum Jelly
- 43. Raspberry Jelly
- 44. Huckleberry Jelly
- 45. Strawberry Jelly
- 46. Any other Fruit Jelly
- 47. "Light" Jelly (light/sugar free)
- 48. Any other Jelly
- 49. Syrup, any kind

JAMS AND MISCELLANEOUS

Exhibits must be in sealed 1/2 pint jars with lid and ring

Class

- 51. Mixed Berry Jam
- 52. Cherry Jam
- 53. Peach Jam
- 54. Plum Jam
- 55. Raspberry Jam
- 56. Strawberry Jam
- 57. Huckleberry Jam
- 58. Strawberry/Rhubarb Jam
- 59. Blackberry Jam
- 60. "Light" Jam (light/sugar free)
- 61. Any other jam
- 62. Marmalade, any kind
- 63. Butter, any kind
- 64. Glaze/Spread, any kind
- 65. Topping, any kind
- 66. Chutney, any kind
- 67. Conserves, any kind
- 68. Preserves, any kind

BEST OF SHOW, Jellies, Jams & Butters.....Rosette

PICKLES

Hot or spicy entries must be labeled as such

JUDGING CRITERIA FOR PICKLES

QUALITY OF PRODUCT	20%
Uniform in size, color, shape; plump, clear liquid; cucumbers-uniformly crisp & firm; fruits-tender, pump, unbroken skins, not shriveled; relishes mixture of evenly chopped vegetables.	
COLOR (Natural, characteristic of kind of pickle).....	20%
CONTAINER & PACK	20%
Container, attractive, economical pack of solids and liquid	
FLAVOR	40%

Class

- 73. Bread & Butter
- 74. Sweet Chunk
- 75. Watermelon Pickles

- 76. Beets, pickled, whole
- 77. Beets, pickled, cut
- 78. Cucumber Pickles, dill
- 79. Carrot Pickles
- 80. Pickled Beans
- 81. Tomato Pickles
- 82. Pickled Onion
- 83. Sauerkraut
- 84. Mixed Vegetables
- 85. Any other Pickle
- 86. Any Pickled Fruit
- 87. Any Relish
- 88. Any Hot Pickle

BEST OF SHOW, Pickles Rosette

DISPLAY SPECIALS

Uniform jars of the size specified under individual classes. Menu required.

Class

- 90. Best Collection Canned Products (4 jars) for well-balanced meal

DEHYDRATED (1 CUP)

Exhibits must be in unsealed pint jars with lid and ring

Class

- 92. Apples
- 93. Apricots
- 94. Bananas
- 95. Cherries
- 96. Peaches
- 97. Pears
- 98. Plums
- 99. Raisins
- 100. Fruit Leather, any (1 roll)
- 101. Meat (Jerky)
- 102. Pasta
- 103. Mushrooms
- 104. Garlic
- 105. Tomatoes
- 106. Strawberries
- 107. Any Vegetable grown above ground
- 108. Any Vegetable grown under ground
- 109. Any other Fruit
- 110. Any Dry Soup Mix
- 111. Any Adulterated Dehydrated Food
- 112. Any Herb
- 113. Granola
- 114. Any Baked Good Mix

BEST OF SHOW, Dehydrated..... Rosette

BAKED GOODS

(submit on 9" paper plate sealed in a Ziploc bag)

JUDGING CRITERIA FOR YEAST BREAD

WEIGHT & SIZE	20%
An excellent loaf of bread should be uniformly golden brown, oblong in shape and about 9x4 inches in size. Bread should be so completely baked that when pressed upon it springs out immediately upon release of pressure.	
FLAVOR	40%
Should be nutty, agreeable to taste, with no suggestion of sourness.	
CRUMBS	20%
Should be slightly moist and tender, yet not crumble when compressed; light in weight, even grain, slightly creamy white in color.	
CRUST	20%
Standard loaf should be tender and of medium thickness.	

HOME CULINARY DEPARTMENT

Class

- 116. Bread, white, 1 loaf
- 117. Bread, 100% whole wheat, 1 loaf
- 118. Bread, white & wheat mix, 1 loaf
- 119. French Bread, 1 loaf
- 120. Bread, machine, 1 loaf
- 121. Any other bread
- 122. Dinner Rolls, 4
- 123. Dinner Rolls, whole wheat, 4
- 124. Dinner Rolls, white & wheat mix, 4
- 125. Cinnamon Rolls, 4
- 126. Other Sweet Rolls, 4
- 127. Doughnuts, 4
- 128. Any gluten-free yeast bread

NON-YEAST OR QUICK BREADS

Class

- 130. Zucchini Bread, 1 loaf
- 131. Pumpkin Bread, 1 loaf
- 132. Fruit Bread, 1 loaf
- 133. Banana Bread, 1 loaf
- 134. Amish Friendship Bread 1, loaf
- 135. Biscuits or Scones, 4
- 136. Any Muffins, 4
- 137. Cornbread, 4
- 138. Any gluten-free quick bread
- 139. Any other quick bread

BEST OF SHOW, BREADS.....Rosette

CAKES

(submit 1/4 of a cake on 9" paper plate inside a Ziploc bag, *unless frosted*)

JUDGING CRITERIA

- APPEARANCE** (Regular, even shape; even brown color) **20%**
- TEXTURE** (Tender, fine, even grain)..... **25%**
- LIGHTNESS**..... **20%**
- FLAVOR**..... **35%**
(No taste of baking powder or soda; not too highly seasoned; well balanced flavor)

Class

- 140. Jelly Roll
- 141. Carrot Cake
- 142. Pound Cake
- 143. Fruit Cake
- 144. Angel Food Cake
- 145. Coffee Cake
- 146. Any Layer Cake, frosted
- 147. Any other Cake
- 148. Fair Theme Whole Decorated Cake (triple premium awarded)
- 149. Decorated Cupcakes, 4 (double premium awarded)
- 150. Fair Theme Decorated Cupcakes, 4 (double premium awarded)
- 151. Any Decorated Whole Cake (triple premium awarded)

BEST OF SHOW, Cake..... Rosette

PIES

All pies will be refrigerated. Entries in this section must be kept cool during storage & transporting. All pies must be in a disposable 9-inch pie tin and securely covered. NO GLASS PIE PLATES ACCEPTED!

JUDGING CRITERIA

- APPEARANCE** **20%**
Even, brown color; perforations well distributed for escape of steam.
- FILLINGS**..... **20%**
Adequate in amount; uniform in texture; smooth consistency
- CRUST** **20%**
Tender, flaky and crisp.
- FLAVOR** **40%**

Flavor of fruit should be predominant; good proportion of sugar to other ingredients in fruit filling; not too highly seasoned.

Class

- 153. Apple
- 154. Berry
- 155. Cherry
- 156. Pumpkin
- 157. Huckleberry
- 158. Rhubarb
- 159. Peach
- 160. Lemon
- 161. Any other fruit pie (specify)
- 162. Any other cream pie (specify)
- 163. Any other pie (specify)
- 164. Cheesecake (may use spring form pan)
- 165. Any cobbler

BEST OF SHOW PIES Rosette

COOKIES

Each entry must have 4 cookies

Class

- 166. Chocolate Chip cookies
- 167. Molasses cookies
- 168. Sugar cookies
- 169. Oatmeal cookies
- 170. Snickerdoodle cookies
- 171. Peanut Butter cookies
- 172. Brownies
- 173. Lemon bars
- 174. Any Filled cookies
- 175. Any Drop cookies
- 176. Any Rolled cookies
- 177. Any Bar cookie
- 178. Any No-Bake cookie
- 179. Any Refrigerator cookie
- 180. Any Honey cookie
- 181. Any Sugar-Free cookie
- 182. Any other cookie
- 183. Any gluten-free cookie

COOKIE ART RULES

1. Entries must be made up of at least 6 pieces of cookie dough (gingerbread, sugar, spice or other) shaped, assembled and decorated as a form of art. Both the cookie parts and decorations must be edible. The cookie portions must be made by the exhibitor.
2. Deliver the entry in completed form on a base or support enabling it to be free-standing. The base or support need not be edible.
3. The size limitation is 12" or under in any direction.
4. Cookie pieces (minimum of 6) may be joined into houses, etc., using icing or melted sugar. Separate pieces may be attached to the base with icing or melted sugar. One large cookie decorated artistically is NOT an acceptable entry.

- 184. Any cookie art (double premium awarded)
- 185. Dignitary cookie package (triple premium awarded)- At least 6 different kinds of assorted cookies, prepared by a single exhibitor. Assembled in a tightly sealed package. It should be decorated. A separate plate with one of each kind of cookie must accompany the package for judging.

BEST OF SHOW COOKIE Rosette

HOME CULINARY DEPARTMENT

REFRIGERATED FOODS

Must be in an appropriately sized canning jar with lid and ring. Entries in this section must be kept cool during storage and transporting

Class

187. Any Pie Filling
188. Sauerkraut
189. Refrigerator Pickles
190. Any Freezer Jam
191. Thousand Island Dressing
192. Roquefort Dressing
193. French Dressing
194. Dip for Fruit
195. Dip for Vegetables
196. Dip for Chips
197. Spaghetti Sauce
198. Any Sauce (not hot)
199. Any BBQ Sauce
200. Salsa (not hot)
201. Any other

BEST OF SHOW, Refrigerated Food..... Rosette

CONFECTIONERY/CANDY

(submit on 9" or smaller paper plate sealed in a Ziploc bag)
Each entry must have 4 pieces

Class

203. Caramels
204. Divinity Candy
205. Fudge
206. Peanut Butter Fudge
207. Peanut Brittle
208. Any Molded Mints
209. Any Chocolate Covered Candy
210. Any Hard Candy
211. Toffee
212. Any other Candy

BEST OF SHOW, Candy..... Rosette

DIVISION 37– MY HELPER & ME (Ages 4-6)

(submit on 9" or smaller paper plate sealed in a Ziploc bag)

Class

1. Cookies (4)
2. Candy (4 pieces)

BEST OF SHOW, My helper & meRosette

Crafty Cookie Decorating Contest

THURSDAY, AUGUST 16TH

Expo Building, Home Culinary Booth
starting at 11:00 a.m.
(NO PREREGISTRATION REQUIRED)
Cookies & decorating materials provided

Two Age Groups: (Limited to 25 contestants per age group)

- 11:00 a.m., ages 6–9 years
- 11:30 a.m., ages 10-13 years

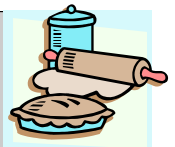
Awards to 1 boy and 1 girl per age group

Sponsored by Snappy's Sports Senter



9TH ANNUAL GREAT AMERICAN PIE BAKING CONTEST

SATURDAY, AUGUST 18th, 2018



Give us your best
PEACH PIE

RULES

- Amateurs only. Pie must be a 2-crust pie (lattice top acceptable) utilizing peach varieties of your choice. Pie must be submitted in 9-inch disposable aluminum pie tin. Filling and crust must be homemade. Submit 2 copies of your own original pie recipe (with your name and address) along with the pie entry.
- Bring entries to the Home Culinary Department in the Expo Building on Saturday, August 18th between 10:00 a.m. to Noon to be eligible for competition. Judging will begin promptly at Noon – no entries accepted thereafter.
- Please refer to "Pies" section judging criteria.

PRIZES

1st Place = \$300
2nd Place = \$200
3rd Place = \$100

Donated by Montana Club
Donated by Vista Linda Restaurant
Donated by Three Rivers Bank



2018 KING ARTHUR FLOUR BAKING CONTEST



Bring baked entries delivered to Expo Building Friday, August 17th from 10:00 a.m. to Noon.
JUDGING BEGINS PROMPTLY AT NOON!

RULES:

Contestant **MUST** use King Arthur Flour. Contestant must bring the opened bag of King Arthur Flour or the UPC label from it when he/she submits the entry. Contestant must substantially follow the designated recipe given below. Failure to follow the rules may result in disqualification. An entry form must accompany the entry (entry forms available at the Fairgrounds Office or at www.nwmfair.com). All entries must be submitted in/on a disposable container for judging (minimum of 6 rolls or cookies)

Criteria for baked good:	Taste	50 points
	Overall Appearance + Creativity	25 points
	<u>Texture</u>	<u>25 points</u>
	TOTAL	100 points

ADULT CATEGORY PRIZES

1st place: \$75 gift certificate to the Baker's Catalogue/ kingarthurfLOUR.com
2nd place: \$30 gift certificate to the Baker's Catalogue/ kingarthurfLOUR.com
3rd place: King Arthur Flour Baker's Companion Cookbook

YOUTH CATEGORY PRIZES

1st place: \$50 gift certificate to the Baker's Catalogue/ kingarthurfLOUR.com
2nd place: \$30 gift certificate to the Baker's Catalogue/ kingarthurfLOUR.com
3rd place: King Arthur Flour Standard Bread Loaf Pan

Adult recipe (ages 18 & up)

Roasted Strawberry Cream Cheese Rolls

Dough: 3/4 cup milk
1/2 cup cream cheese
2 tablespoons unsalted butter
2 tablespoons granulated sugar
1 large egg
2 teaspoons active dry or instant yeast
1 teaspoon salt
3 1/4 cups King Arthur Unbleached All-Purpose Flour

Filling: 1 quart fresh or frozen strawberries
1/2 cup + 2 tablespoons granulated sugar, divided
4 teaspoons Instant ClearJel
1/2 teaspoon ground cinnamon
2 teaspoons grated orange peel (zest)

Frosting: 1/4 cup cream cheese, at room temperature
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 1/2 to 2 teaspoons milk or cream

Directions

- For the dough: Place the milk, cream cheese, and butter in a microwave-safe bowl and heat for 90 seconds, or until lukewarm. Transfer to a large mixing bowl and add the sugar, egg, yeast, salt, and flour. Mix and knead to make a soft dough that bounces back when you give it a poke.
- Cover dough. Let rise for 45 min to 1 hour, until almost doubled and puffy-looking.
- Preheat the oven to 350°F. Line a baking sheet with parchment.
- To make the filling: Wash and hull the strawberries and toss them in a bowl with 2 tablespoons of the sugar. Spread the berries in a single layer on a baking sheet and bake for 25 to 30 minutes for fresh, or 40 to 45 minutes if baking from frozen. The berries will collapse somewhat and give up their juices. Remove from the oven and let cool for 10 minutes on the pan.
- Scrape the berries and any liquid from the pan into a medium bowl. With a fork or potato masher, break up the berries until they're in 1/4" to 1/2" chunks. Mix together the remaining 1/2 cup sugar with the ClearJel and cinnamon and sprinkle over the roasted berries. Stir well. Add the orange zest and stir. Set aside.
- To assemble: Turn the risen dough out and pat it into an 18" x 13" rectangle. Spread the strawberry filling over the dough, leaving a 1/2" strip along one long edge uncovered.
- Starting with the filling-covered long edge, roll the dough into a log, pinching the seam to seal it. Cut into 12 equal pieces and place the rolls, cut side up, in a greased 9" x 13" pan.
- Cover the pan with plastic and let rise for 40 to 45 minutes, until puffy-looking. While the rolls are rising, preheat the oven to 350°F.
- Uncover the rolls and bake them for 28 to 30 minutes, until they're a light golden brown. Remove them from the oven and cool to lukewarm on a rack.

- To make the frosting: Beat the cream cheese and confectioners' sugar together until smooth, with no lumps remaining. Add the vanilla, then the milk (or cream) 1/2 teaspoon at a time until the frosting is spreadable but still thick. Spread or pipe over the rolls while they're still slightly warm.
- Store any leftover rolls, well wrapped, in the refrigerator for a couple of days.

Youth recipe (ages 12-17)

Gingersnaps

Cookies:

3/4 cup vegetable shortening*
1 cup sugar
1/2 teaspoon salt
2 teaspoons baking soda
1 large egg
1/3 cup molasses
2 1/3 cups King Arthur Unbleached All-Purpose Flour
1 to 2 teaspoons ground ginger
1/2 teaspoon ground cloves
1 teaspoon ground cinnamon

*Can you substitute butter for shortening? Yes; but the cookies will be soft, not crisp.

Coating:

1/4 cup sugar
1 teaspoon ground cinnamon

Directions

- Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.
- Beat together the shortening, sugar, salt, and baking soda.
- Beat in the egg, then the molasses.
- Add the flour and spices, beating to make a smooth, fairly stiff dough.
- To make the coating, combine the sugar and cinnamon, and place in a shallow pan or dish.
- Drop the dough in 1" balls into the cinnamon-sugar mixture; a teaspoon cookie scoop is perfect here.
- Roll the balls in the sugar to coat, then transfer them to the prepared baking sheets, leaving at least 1 1/2" between them; they'll spread as they bake.
- Bake the cookies for 11 minutes, for cookies that are crisp around the edges, and "bendy" in the center. Bake for 13 minutes, for cookies that are crisp/crunchy all the way through.
- Remove the cookies from the oven, and cool right on the pan, or on a rack. Cool completely, then store tightly wrapped, at room temperature.

Yield: about 5 dozen cookies.