

Department D

Foods

Exhibit Hall
Superintendent - Patt Jenks 461.4725

ENTRY DAY CALENDAR

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
July					16 Registration Deadline 5 pm	17
18	19	20	21	22	23 Non Perishable Entries 5-8pm	24 Non Perishable Entries 10am- 1pm
25	26	27 All Perishable Entries 1-6 pm	28 Fair Opens 4 pm pick up premium money 6-9pm fairgrounds office	29 pick up premium money 11am-9pm fairgrounds office	30 pick up premium money 11am-9pm fairgrounds office	31 pick up premium money 11am-9pm fairgrounds office
August 1 Pick up exhibits 6pm – 7 pm						

Special Premium Awards

Adult Best of Show \$50 Gift Certificate sponsored by The Panhandler
Senior Youth Best of Show \$25 sponsored by Albertsons
Junior Youth Best of Show \$25 Gift Certificate sponsored by Target
Professional Best of Show \$25 sponsored by Albertsons

New! Bring your Best Apple Pie made from scratch to the Information Booth Sat. July 31, 3:30 pm. Watch your pie be judged by officials of our community beginning at 4:00 pm.

General Rules for Foods:

1. Exhibits entered need to be prepared by the Exhibitor. LIMIT TWO ENTRIES PER CLASS PER EXHIBITOR.
2. All foods should be placed on a disposable plate and enclosed in SEALED bags (plastic wrap will not be acceptable).
3. The completed recipe listing all ingredients must be attached to each exhibit. Use a standard 3"x 5" recipe card omitting the name of the Exhibitor (Recipe will not be displayed).
4. Class number should be with the card.
5. No commercial package mixes or fillings allowed with the exception of creations from mixes category, decorated cake and decorated cupcakes.
6. All foods, except pies, must be on disposable plate/tray appropriate to size of product and covered with clear plastic bag. Cakes should be exhibited out of the pan. Breads need to be exhibited in a loaf and out of the pan.
7. Exhibits presented as individual servings (for example: cupcakes, rolls, cookies), need to have a minimum of four servings or pieces.
8. Follow proper safe canning preparation.
9. No Exhibits that require refrigeration will be accepted. For example: cream pies.
10. All canned foods will be opened and taste tested by the judges

Divisions:

BREADS

Class Numbers

1000 Biscuits

1001 Breads

1002 Machine bread (Mixed/Processed by Machine)

1003 Muffins

1004 Rolls

1005 Sweetbreads

1006 Creations from Mixes

BAKED GOODS

- 1007 Bars
- 1008 Cake, Decorated
- 1009 Cake, Frosted layer
- 1010 Cake, unfrosted layer
- 1011 Cake, other
- 1012 Cookies, chocolate chip
- 1013 Cookies, ginger snap/molasses
- 1014 Cookies, no-bake
- 1015 Cookies, oatmeal
- 1016 Cookies, peanut butter
- 1017 Cookies, pressed
- 1018 Cookies, refrigerator
- 1019 Cookies, rolled & cut-out
- 1020 Cookies, shortbread
- 1021 Cookies, sugar
- 1022 Cookies, other
- 1023 Cupcakes, Decorated
- 1024 Creation from mixes
- 1025 Official Fair Cookie – Fair Theme

CANNED FOODS

PRESERVED FOODS RULES: Current USDA guidelines must be followed for all food preservation Exhibits. All dried foods should be displayed in small, clear glass jars with screw-on lids or clear, heavy-duty zip-lock plastic bags. All canned Exhibits shall consist of sealed, standard canning jars and must be clean and have clean rings. The exhibitor must make all exhibits from materials within the last year. All low-acid foods should be processed, in a pressure canner. All canned, pickled and soft spread Exhibits must be labeled with contents, date processed, processing method (pressure, water bath, other-specify), processing time, pounds pressure used and type of pack (if relevant).

CANNED FRUIT

Class Numbers

- 1038 Applesauce
- 1039 Cherries
- 1040 Berries
- 1041 Mixed fruit
- 1042 Plums
- 1043 Peaches
- 1044 Pears
- 1045 Tomatoes
- 1046 Other fruit

CANNED VEGETABLES

Class Numbers

- 1047 Beans
- 1048 Beets
- 1049 Carrots
- 1050 Corn
- 1051 Green beans
- 1052 Sauerkraut
- 1053 Other vegetables

CANNED PIE FILLING

Class Numbers

- 1054 Apple
- 1055 Blueberry

PIES

Class Numbers

Small pies encouraged.

- 1026 Apple
- 1027 Berry
- 1028 Cherry
- 1029 Peach
- 1030 Rhubarb
- 1031 Other

CANDY

Class Numbers

Four pieces constitutes an entry.

- 1032 Divinity
- 1033 Fondant
- 1034 Fudge, old fashioned
- 1035 Fudge, quick
- 1036 Peanut brittle
- 1037 Other

- 1056 Cherry
- 1057 Huckleberry
- 1058 Rhubarb
- 1059 Strawberry
- 1060 Other pie filling

PICKLES, RELISHES AND OTHER PICKLED FOODS

Class Numbers

- 1061 Pickles, dill
- 1062 Pickles, sweet
- 1063 Pickles, bread & butter slices
- 1064 Pickle relish
- 1065 Fruit
- 1066 Vegetables
- 1067 Salsa

JAMS

Class Numbers

- 1068 Apricot
- 1069 Blackberry
- 1070 Blueberry
- 1071 Grape
- 1072 Huckleberry
- 1073 Peach
- 1074 Plum

- 1075 Raspberry
- 1076 Rhubarb
- 1077 Strawberry

JELLIES

Class Numbers

- 1078 Apricot
- 1079 Blackberry
- 1080 Blueberry
- 1081 Grape
- 1082 Huckleberry
- 1083 Peach
- 1084 Plum
- 1085 Raspberry
- 1086 Rhubarb
- 1087 Strawberry

OTHER CANNING

Class Numbers

- 1088 Condiments
- 1089 Syrups & toppings
- 1090 Juices

- 1091 Vinegars

OTHER PROCESSING

One-half cup (1/2-c) in clear sandwich, zipper storage bag.

Class Numbers

- 1092 Dried Fruits
- 1093 Dried Herbs
- 1094 Dried Vegetables
- 1095 Jerky (1/2" wide X 6" long)
- 1096 Trail Mix/Granola
- 1097 Miscellaneous

DISPLAY (NOT SAMPLED)

Class Numbers

- 1098 Decorated Cookie Jar (Cookies not required)
- 1099 Decorated Cakes (Judged on Decoration) (Cake Form Optional)

**PRCA Rodeo Entertainment
SURESHOT PRODUCTIONS FEATURING.....**

Sally Bishop, Madison Macdonald and Roz Beaton

Sally, Roz and Madison hail from Calgary, Alberta and are no strangers to the arena. As trick and roman riders their acts are done at death-defying speeds and their tricks are at some of the highest degree of difficulty that you will see in rodeo today. The 4-up

Roman riding is something very rare in North America as Sally jumps a team of 4 horses at high speed. The girls have been training together for 6 years and love their sport. If you like it fast and you like it dangerous...get prepared

