

DEPARTMENT 3

Foods

Superintendent: **Mary Broten**, Douglas, WY
Coordinator: **Eva Lynnette Hancock**, Douglas, WY

CULINARY SPECIAL POLICIES

1. All exhibitors will abide by all applicable policies of the Wyoming State Fair and read the General Policies page 24, and special department rules.

2. Each exhibitor in this department, in making application for entry, is required to pay a Processing Fee (office charge) of **\$2.00 for each article**.

3. ALL APPLICATIONS FOR ENTRY WILL BE MADE DIRECTLY ON THE FOODS ENTRY FORM included in the back of this premium book or online at www.wystatefair.com. PLEASE TYPE OR PRINT CLEARLY. On-line entry is not required, but having forms submitted ahead of time will insure that entry tags will be available when entries are brought in for display. Entry forms, with fees, must be mailed directly to: Wyoming State Fair, PO Drawer 10, Douglas, Wyoming 82633.

4. **BRING FOODS EXHIBITS TO AG HALL (UPPER LEVEL)**

SATURDAY, AUGUST 13 - 10:00 A.M. to 6:00 P.M.

SUNDAY, AUGUST 14 - 10:00 A.M. to 6:00 P.M.

Judging will start at 8:00 a.m., Monday, August 15.

5. Articles will be awarded first, second, third or no premium according to individual merit. **ONLY ONE FIRST, ONE SECOND AND ONE THIRD PLACE AWARD SHALL BE AWARDED PER CLASS.**

6. All exhibits must be products of the "Home Kitchen", **NO COMMERCIAL MIXES ALLOWED**. Exhibitors not doing their own foods work will forfeit all rights to participate in premium awards. Read each division's information carefully.

Be sure to check each specific division that offers classes for specific skill levels. **Professional** refers to those whose work is produced for business purposes or who have a diploma or certificate, or teach this art. **Amateur** refers to those who do not receive pay for their culinary work and have little or no training for this art. **Junior** refers to those who have not reached their 19th birthday before, August 1, of current year. **Juniors** must enter the appropriate class offered in the **Junior Division**. If no class is offered in the Junior Division, then the Junior may enter the appropriate division.

7. **ARTIFICIAL COLORING** may be used in canned vegetables, fruits or pickles, if part of the recipe. No prepared cake or bread mixes allowed.

8. Two-piece metal canning lids must be used on all jars. All jars, lids and screw bands must be clean and free of any residue or rust. Any jars showing leaks and/or spoilage will not be judged and will be disqualified.

9. Canned goods must be exhibited in clear regulation canning jars (half-pint, pint or quart). All jelly products (jellies, jams, preserves, marmalades, butters) must be processed in a boiling water bath to be judged, and must be sealed without paraffin.

10. **Judges may open Jars for tasting, to break ties.** Due to potential hazards of food-borne illness, judges **WILL NOT** open canned meat, or any other canned food entries with meat in the recipe.

11. All canned exhibits must contain a label on the jar (not lid) with the following information:

Division, Class, i.e., (301-1)

Name of Product

Process method - Boiling Water or Pressure

Processing time

Pounds pressure, if applicable (state: dial or weighted gauge)

Style of pack (raw or hot)

Date processed

Source of recipe and page number of recipe

Altitude where product was processed

Attach copy of recipe to the label and entry tag

12. All canned fruits, vegetables, meats, and pickle products must be prepared following procedures, including appropriate altitude adjustments, in the **current edition of the USDA Complete Guide to Home Canning or the Ball Blue Book** (available from local Home Economist/Family and Consumer Science Educator, UW Cooperative Extension Service or from http://uwacadweb.uwy.edu/cesnutrition/Food_Preserve/usda_home_canning.htm).

Jelly products (jellies, jams, preserves, marmalades, butters) must meet the minimum processing times, including appropriate altitude adjustments, as specified in the current edition of the USDA Complete Guide to Home Canning or the Ball Blue Book (see availability above).

No fresh or canned fruit in any entry, as there is no refrigeration available.

All dried meat entries must display a recipe. Currently, the University of Wyoming Cooperative Extension Service recommends that all homemade jerky be heat treated in boiling brine. Contact your County Extension Office for a specific recipe, or to <http://www.uwy.edu/ces/pubs/jerky.htm>.

13. **Articles entered in single divisions must also be pre-entered in classes for "Best Display". Division 316 to be eligible for premiums in that division.**

14. **Release time is Sunday, August 21, 7:00 A.M. - 1:00 P.M. Exhibits left in the building after Sunday, August 21, 2:00 P.M., with no specific written instructions for return, will be disposed of.**

Read all Special Policies for Culinary Department before making application for entry.

Foods Awards And Donors

PREMIER EXHIBITOR AWARD - A rosette and a plaque will be presented by the **Wyoming State Fair** to the exhibitor with the highest points in the Foods Department. Ribbon point values are: Blue 5, Red 3, White 1

PREMIER YOUTH EXHIBITOR - A rosette will be presented by the **Wyoming State Fair** to the exhibitor with the highest points in the Foods Department.

Ribbon point values are: Blue 5, Red 3, White 1

Helpful hints

- Three teaspoons equal 1 tablespoon
- Sixteen tablespoons equal 1 cup or 8 fluid ounces
- Two tablespoons of butter equal 1 ounce
- Sixteen ounces equal 1 pound
- Two cups equal 1 pint, 2 pints equal 1 quart, and 4 quarts equal 1 gallon
- Two and 1/2 teaspoons dry yeast equal 1 ounce, or one envelope
- Three and 1/2 cups of nuts equal 1 pound
- One medium orange provides 4 tablespoons grated orange peel

KING ARTHUR BAKING

Youth Baking Contest

Enter your best
"Cupcakes"

on Saturday, August 20, 2022

In Place By 1:00 P.M.

JUDGING 2:00 P.M. AT UPPER AG HALL

Baking With
King Arthur!



Calling all Youth Bakers this one's for you! King Arthur Baking invites you to compete in the new and exciting "Baking" Contest. We are searching for the best "Cupcake"!

Entry Requirements:

1. Youth contestants (exhibitors who have not reached their 18th birthday before August 1, of current year) enter three (3) Cupcake using King Arthur Flour product.
2. Recipes must be typed or clearly written and submitted with entry form. Include name, address and telephone number on recipe. One submission per family for contest is allowed.
3. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag used when submitting entry to qualify.
4. Judging will be based upon taste appeal (50 points), overall appearance and creativity (25 points), and texture (25 points).
5. Present three (3) Cupcakes on a disposable plate for judging.
6. Failure to follow the rules may result in disqualification.

*Recipes become the property of
Wyoming State Fair.*

BEST CUPCAKE CONTEST

CLASS
YOUTH.....001

Prizes:

1st place: \$40 gift certificate to the Baker's Catalogue/
kingarthurbaking.com

2nd place: \$25 gift certificate to the Baker's Catalogue/
kingarthurbaking.com

3rd place: King Arthur Baking Tote Bag

Bread DIVISION 301

1st-\$7; 2nd-\$5; 3rd-\$3

Place exhibits in "plastic bags" to prevent drying out. In order that competition be fair to all exhibitors, loaves of bread must be baked in STANDARD SIZE baking pans approximately 9 1/4" x 5 1/4" x 2 3/4" unless otherwise specified.

Judging Criteria: Flavor and aroma; even texture; moisture; tenderness; lightness, size, shape; Color: crust - characteristic for ingredients used; inside - free from streaks.

YEAST BREAD

Recipe may be attached to entry if needed,
due to varied ingredients.

Class

- 1 White, 1/3 loaf, end cut
- 2 Whole Wheat, 1/3 loaf, end cut
- 3 Rye (can be baked in round pan) 1/3 loaf, end cut, if loaf
- 4 Raisin, 1/3 loaf, end cut
- 5 Any Other Yeast Bread (not identified above), end cut, if loaf. Specify kind of bread.
- 6 Coffee Ring or Loaf, 1/3 ring/loaf, end cut, if loaf

YEAST ROLLS

Class

- 7 White Yeast Rolls (3), typical roll form
- 8 Whole Wheat Rolls (3), typical roll form
- 9 Any Other Roll Not Listed, (3)
- 10 Cinnamon Rolls (3)
- 11 Raised Doughnuts (3)

BREAD MACHINES

Class

- 12 White, 1/3 loaf, end cut
- 13 Any other than white, (whole, graham, or cracked wheat), 1/3 loaf, end cut
- 14 Holiday bread, contains fruit and/or nuts, 1/3 loaf, end cut

QUICK BREAD

Any size loaf pan

Recipe may be attached if needed, due to varied ingredients.

Class

- 15 Banana Bread, 1/3 loaf, end cut
- 16 Carrot Bread, 1/3 loaf, end cut
- 17 Date Bread, 1/3 loaf, end cut
- 18 Nut Bread, 1/3 loaf, end cut
- 19 Pumpkin Bread, 1/3 loaf, end cut
- 20 Squash Bread, 1/3 loaf, end cut
- 21 Any other Quick Bread, 1/3 loaf, end cut preferred
- 22 Gingerbread, 1/3 loaf, end cut, 9" x 9" pan
- 23 Muffins, (3), remove papers to exhibit
- 24 Corn Bread, 1/3 loaf, end cut
- 25 Biscuit, (3)

Welcome

CULINARY/FOODS EXHIBITORS

Cakes DIVISION 302

1st-\$7; 2nd-\$5; 3rd-\$3

Wrap exhibit in clear plastic food wrap to prevent drying out. Put cakes on covered cardboard about 1 inch larger than cake - no glass plates. **No professionals in this division - amateurs only.** **Judging Criteria:** Flavor, aroma, shape, volume, surface, texture, grain, color. **NOTE:** There are two classes for entries, one for typical and one for gluten free.

CLASSES

	Typical	Gluten Free
Angel Food (not iced), 1/3 cake.....	001	016
Yellow Sponge Cake (not iced), 1/3 cake.....	002	017
Chiffon (not iced), 1/3 cake.....	003	018
Layer Cake, white (iced), 1/3 cake.....	004	019
Layer Cake, yellow (iced), 1/3 cake.....	005	020
Layer Cake, devil's food (iced), 1/3 cake.....	006	021
Layer Cake, chocolate (iced), 1/3 cake.....	007	022
German Chocolate Layer Cake (iced), 1/3 cake.....	008	023
Sheetcake, chocolate (not iced), 1/3 cake, end cut.....	009	024
Sheetcake, white (not iced), 1/3 cake, end cut.....	010	025
Sheetcake, yellow (not iced), 1/3 cake, end cut.....	011	026
Loaf Cake, spice (iced), 1/3 cake, end cut.....	012	027
Loaf Cake, applesauce (iced), 1/3 cake, end cut.....	013	028
Cupcakes (3) (not iced).....	014	029
Any Other Cake not listed.....	015	030

Decorated Cakes DIVISION 303

Cake, decorated, any shape; cake dummy may be used. Icing and artistic skill only to be judged. This cake cannot be entered in any other class or special display.

Professional refers to those whose work is produced primarily for selling, or who have a diploma or certificate, or teach this art. **Amateur** refers to those who do not generally receive pay for their culinary work and have little or no training for this art. **Junior** refers to those who have not reached their 19th birthday before August 1, of current year.

Professional Class 1st - \$15; 2nd - \$10; 3rd - \$5

- 1 Wedding Cakes
- 2 Any other type cakes

Amateur Class 1st - \$10; 2nd - \$6; 3rd - \$4

- 3 Wedding Cakes
- 4 Any other type cakes

Junior Class 1st - \$7; 2nd - \$5; 3rd - \$3

- 5 Any other type cakes
- 6 Fair Themed cake

Cookies DIVISION 304

1st - \$7; 2nd - \$5; 3rd - \$3

Each exhibit to consist of 3 cookies, each cookie to be wrapped in clear plastic food wrap to prevent drying out.

Judging Criteria: Flavor, shape, size, color, texture, (characteristic of type of cookie; crisp, moist, etc.), grain. **NOTE:** There are two classes for entries, one for typical and one for gluten free.

CLASSES

	Typical	Gluten Free
Sugar Cookies.....	001	013
Oatmeal, any style.....	002	014
Icebox.....	003	015
Date or Fruit Bars.....	004	016
Chocolate Brownies or Fudge Squares.....	005	017
Peanut Butter.....	006	018
Chocolate Chip.....	007	019
Ginger Cookies.....	008	020
Filled Cookies.....	009	021
Pressed Cookies.....	010	022
No Bake Cookies.....	011	023
Any Other Cookie not listed.....	012	024

Wyoming State Fair Cookie Jar DIVISION 305

Container of assorted homemade cookies made from five (5) different kinds of batters and doughs. Container with lid may be of any material, ½ to 1-gallon capacity; decorated in any creative fashion. **Container size larger than 8" x 10" base and 12" tall will be disqualified.** Container must be filled with a **minimum of 2 dozen cookies** and should contain not less than 5 kinds. Each cookie should be individually wrapped in clear plastic. Bring one of each kind on paper plate, so that judge need not open the cookie container. Foods judge will judge **contents** of container only. Design and construction of the container will be a **people's choice selection**. Special attention should be paid to current State Fair theme when designing the cookie container. Cookies to be judged to be displayed on paper plate only.

COOKIES - 1st-\$15; 2nd-\$10; 3rd-\$5

Class

- 1 Director's Cookie Jar - **Cookies** - minimum 5 different kinds

COOKIE JAR - 1st-\$15; 2nd-\$10; 3rd-\$5

Class

- 2 Director's Cookie Jar - **Container** - filled with 5 kinds of cookies

Pies

DIVISION 306

(No Cream, Custard, Nut, or Pumpkin Pies)

1st - \$7; 2nd - \$5; 3rd - \$3

Wrap exhibit in plastic bag to prevent drying out. Aluminum foil pie plates only, no glass containers. **Pie should be 4 inches in size (approx.)**, to prevent waste. **Judging Criteria:** **Crust:** Golden brown color; blistered surface; uniform, attractive edges; fits pan well. Cuts easily but holds shape. Flakes layered throughout crust; crisp eating. Pleasant bland flavor. **Filling:** well cooked, neither too dry nor too juicy; flavor characteristic of the kind; free from excessive sweetness or flavor of uncooked starch.

Class

- | | |
|-------------------|----------------------------|
| 1 Apple Pie | 5 Fruit, other than listed |
| 2 Cherry Pie | (no cream or custard) |
| 3 Berry, any kind | 6 Unfilled pie shell |
| 4 Raisin | |

Candy DIVISION 307

1st - \$7; 2nd - \$5; 3rd - \$3

Each exhibit to consist of 3 pieces of candy. Wrap each piece in plastic wrap to prevent drying out.

Judging criteria: Flavor, appearance, texture and consistency characteristic of type of candy.

Class

- | | |
|---|--|
| 1 | Fudge, chocolate
(no prepared mix or Million Dollar Recipe allowed) |
| 2 | Divinity |
| 3 | Nut Brittle |
| 4 | Caramels |
| 5 | Hard Candy |
| 6 | Penuche or Brown Sugar |
| 7 | Mint wafers |
| 8 | Dipped Candies |
| 9 | Any other candy |

Jelly DIVISION 308

1st - \$7; 2nd - \$5; 3rd - \$3

Judging Criteria: Flavor, color, clearness, consistency (firm, yet tender and quivery). Use regulation jelly glasses or small canning jars. Indicate date processed on label. Must be product of the year August, 2021 to August, 2022. Label (see page 36, regulation 10). Please exhibit with canning rings.

Class

- | | | | |
|----|------------------------|----|---|
| 1 | Apple | 2 | Chokecherry |
| 3 | Chutney | 4 | Crabapple |
| 5 | Conserves | 6 | Currant |
| 7 | Grape | 8 | Jalapeno |
| 9 | Mixed Fruit | 10 | Plum |
| 11 | Raspberry | 12 | Red Buffalo Berry |
| 13 | Strawberry | 14 | Any other jelly not listed
(name on label) |
| 15 | Syrups (name on label) | | |

Preserves, Marmalades, Butter, and Jam DIVISION 309

1st - \$7; 2nd - \$5; 3rd - \$3

Judging Criteria: Flavor and color characteristic of fruit used. Consistency, size and shape of fruit pieces and distribution throughout mixture; character of liquid or juice. Label (see page 36, regulation 10). Indicate date canned on label. Must be product of the year August, 2021 to August, 2022. Please exhibit with canning rings.

Class

- | | |
|----|---|
| 1 | Cherry Preserves |
| 2 | Peach Preserves |
| 3 | Plum Preserves |
| 4 | Watermelon Preserves |
| 5 | Any other preserve not listed (name fruit) |
| 6 | Orange Marmalade |
| 7 | Any other marmalade not listed (name fruit) |
| 8 | Apple Butter |
| 9 | Plum Butter |
| 10 | Apricot Jam |
| 11 | Peach Jam |

- | | |
|----|---|
| 12 | Plum Jam |
| 13 | Raspberry Jam |
| 14 | Strawberry Jam |
| 15 | Mixed Fruit |
| 16 | Any other Jam or Butter not listed (name fruit) |
| 17 | Any other Jam or Butter (non-fruit) |

Canned Vegetables DIVISION 310

1st - \$7 2nd - \$5; 3rd - \$3

Judging Criteria: Condition of vegetables; uniformity in size and shape; color; proportion of vegetables to liquid; clearness of liquid. Label (see page 36, regulation 10). Indicate date canned on label. Must be product of the year August, 2021 to August, 2022. Please exhibit with canning rings.

Class

- | | | | |
|---|---------------------|----|---|
| 1 | Asparagus | 9 | Peppers |
| 2 | Beans, string | 10 | Soups |
| 3 | Beans, waxed | 11 | Tomatoes |
| 4 | Beets, cut or diced | 12 | Tomatoe sauce |
| 5 | Carrots | 13 | Mixed vegetables |
| 6 | Corn | 14 | Any other vegetable
recommended for
canning by Ball |
| 7 | Greens | | |
| 8 | Peas | | |

Canned Fruit DIVISION 311

1st - \$7; 2nd - \$5; 3rd - \$3

Judging Criteria: Shape, color, and consistency of fruit; proportion of fruit to syrup. **Syrup:** density, neither watery nor too heavy; clearness. Must be product of the year of August, 2021 through August, 2022. Label requirements (see page 36, regulation 10). Indicate date canned on label. Please exhibit with canning rings.

Class

- | | | | |
|---|-----------------|----|--|
| 1 | Apples | 9 | Plums |
| 2 | Applesauce | 10 | Pears |
| 3 | Apricots | 11 | Raspberries |
| 4 | Cherries, Bing | 12 | Rhubarb |
| 5 | Cherries, Sour | 13 | Strawberries |
| 6 | Assorted Fruits | 14 | Juices/Necters |
| 7 | Peaches | 15 | Any other fruit not
listed (name fruit) |
| 8 | Pineapple | | |

Canned Meat DIVISION 312

1st - \$7; 2nd - \$5; 3rd - \$3

Indicate date canned on label. Must be year of August, 2021 through August, 2022. **Judging Criteria:** Appearance, size and uniformity of pieces; amount of liquid and fat. Label (see page 36, regulation 10). Please exhibit with canning rings.

Class

- | | | | |
|---|-------------------|---|---|
| 1 | Beef | 7 | Mincemeat |
| 2 | Lamb | 8 | Wild Game (deer,
elk, etc.) Label must have
identification. |
| 3 | Pork | | |
| 4 | Sausage | | |
| 5 | Chicken or Turkey | | |
| 6 | Fish | | |

Pickles and Relishes

DIVISION 313

1st - \$7; 2nd - \$5; 3rd - \$3

Indicate date canned on label. Must be product of the year August, 2021 through August, 2022. **Judging Criteria:** Flavor. Uniform in size, color, and shape; plump, not shrunken; clear liquid; pickled fruits - tender, unbroken skins; pickled cucumber - uniformly crisp and firm; no artificial coloring. Attractive economical pack of solids and liquid-full without crowding; liquid over top of food in jar, 1/2" headspace. Relish: mixture of evenly chopped vegetables, uniform in size, shape, color; clear liquid; color-bright and fairly clear, characteristic of kind. Label (see page 36, regulation 10). Please exhibit with canning rings.

Please read eligibility requirements for Best of Category Pickled Food Award.

Class

- 1 Cucumber, sweet (whole)
- 2 Cucumber, sour (whole)
- 3 Cucumber, dill (whole or quartered)
- 4 Cucumber, dill (Kosher)
- 5 Cucumber, lime
- 6 Mustard pickle
- 7 Bread and Butter Pickle
- 8 Beet pickle
- 9 Onion pickle
- 10 Green Tomato pickle
- 11 Watermelon pickle (cubed)
- 12 Sweet Relish
- 13 Piccalilli
- 14 Jalapeno
- 15 Dipping Sauce
- 16 Any other pickle not listed (name pickle on label)
- 17 Any other relish not listed (name ingredients on label)
- 18 Salsa (must be processed according to USDA standards or will be disqualified. USDA Hot water bath procedure follows; do not deviate from procedure):

Recommended process time for Chile Salsa in a boiling water canner.

Process Time at Altitudes of:

Style of Pack	Jar Size	0-1,000 ft.	1,001-6,000 ft	Above 6,000 ft.
Hot	Pints	15 min.	20 min.	25 min.

BE SURE TO CHECK OUT THE

*Baking With
King Arthur contest!*

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Junior Division Culinary

DIVISION 314

1st - \$7; 2nd - \$5; 3rd - \$3

Place exhibits in "plastic bags" to prevent drying out. In order that competition be fair to all exhibitors, loaves of bread must be baked in STANDARD SIZE baking pans approximately 9 1/4" x 5 1/4" x 2 3/4" unless otherwise specified. Aluminum foil pie plates only, no glass containers. **Pie should be 4 inches in size (approx.)**, to prevent waste

All cookies and candy must be wrapped individually, in clear plastic food wrap.

Juniors: Ages 18 and Under; must not have reached their 19th birthday before August 1, of current year.

Class

- 1 Yeast Bread, 1/3 loaf, end cut
- 2 Wheat Bread, 1/3 loaf, end cut
- 3 Quick Bread, 1/3 loaf, end cut
- 4 Machine Bread, 1/3 loaf, end cut
- 5 Holiday Bread, any kind, 1/3 loaf, end cut
- 6 Yeast Rolls (3), typical roll form
- 7 Cake iced, 1/3 cake (if sheet or loaf, enter end cut)
- 8 Cupcakes (3), not iced
- 9 Muffins (3)
- 10 Drop cookies (3)
- 11 Rolled cookies (3)
- 12 Peanut Butter cookies (3)
- 13 Sugar cookies (3)
- 14 Bar Cookies (not Brownies) (3)
- 15 Brownies (3)
- 16 No Bake Cookies (3)
- 17 Any other cookie (3)
- 18 Jam (any kind)
- 19 Jelly (any kind)
- 20 Candy, any kind (3 pieces, wrapped)
- 21 Cucumber Pickles, any kind
- 22 Cooking with Honey, any item (must have recipe attached)
- 23 Any Other Item

Juniors may enter open classes, but not both Junior and Open classes of the same kind of food, i.e. cookies division 304 and cookies division 314.

Cooking with Honey

DIVISION 315

1st - \$7; 2nd - \$5; 3rd - \$3

Recipe must be attached to entry. **Judging Criteria:** Flavor, general appearance, texture.

Class

- 1 Cookies (sweetening at least 50% Honey), 3 cookies
- 2 Cakes (sweetening at least 50% Honey), 1/3 cake, (if loaf or sheet cake, enter end cut)
- 3 Cinnamon Rolls (sweetening at least 50% Honey), 3 rolls
- 4 Breads (sweetening 100% Honey), 1/3 loaf, end cut
- 5 Quick Breads (sweetening, 100% Honey), 1/3 loaf, end cut
- 6 Jams and Jellies (sweetening, 100% Honey)
- 7 Canned Fruits (sweetening, 100% Honey)
- 8 Pies (sweetening, 100% Honey), use 4" pie container
- 9 Fudge (10% Honey), 3 pieces wrapped in plastic wrap
- 10 Caramels (50% Honey), 3 pieces wrapped in plastic wrap
- 11 Divinity (10% Honey), 3 pieces wrapped in plastic wrap
- 12 Brittle, nut (20% Honey), 3 pieces wrapped in plastic wrap
- 13 Any Other (50% Honey), 3 pieces wrapped in plastic wrap

Best Displays

DIVISION 316

1st Place; Rosette

1st - \$10

Pre-entry required.

All items in each class LISTED, must have been entered and judged in the proper division before, being judged as a display.

Class

- 1 **Yeast Bread** - 3 from Div. 301, Classes 1-6
- 2 **Rolls** - 3 kinds from Div. 301, Classes 7-11
- 3 **Bread Machine** - 3 from Div. 301, Classes 12-14
- 4 **Quick Bread** - 3 from Div. 301, Classes 15-25
- 5 **Cakes** - 3 from Div. 302, Classes 1-15; Must include 2 butter and one foam cake
- 6 **Gluten Free Cakes** - 3 from Div. 302, Classes 16-30; Must include 2 different kinds
- 7 **Cookies** - 3 each of at least three different kinds from Div. 304, Classes 1-12
- 8 **Gluten Free Cookies** - 3 each of at least three different kinds from Div. 304, Classes 13-24
- 9 **Pies** - 3 pies from Div. 306, Classes 1-6
- 10 **Candy** - 3 kinds from Div. 307, Classes 1-9
- 11 **Jelly** - 3 kinds from Div. 308, Classes 1-15
- 12 **Preserves, Marmalades, Butter & Jam** - 3 varieties from Div. 309, Classes 1-17
- 13 **Canned Vegetables** - 3 varieties from Div. 310, Classes 1-14
- 14 **Canned Fruit** - 3 varieties from Div. 311, Classes 1-15
- 15 **Canned Meat** - 3 varieties from Div. 312, Classes 1-8
- 16 **Pickles & Relishes** - 1 relish and 2 pickles from Div. 313, Classes 1-18
- 17 **Cooking with Honey** - 3 kinds from Div. 315, Classes 1-13
- 18 **Dried Foods** - 3 kinds from Div. 317, Classes 1-16
- 19 **Overall Best Junior** - Choose a variety of 3 entries from Div. 314, Classes 1-22 (not all cookies).
- 20 **Natural Honey** - 3 kinds from Div. 319, Classes 1-6.

Dried Foods

DIVISION 317

1st - \$7; 2nd - \$5; 3rd - \$3

Judging Criteria: Entries will be evaluated based on pliability, color, flavor, shape, texture, uniformity and overall appearance.

Class

- 1 Strawberries (1/4 cup)
- 2 Apples (1/4 cup)
- 3 Grapes (1/4 cup)
- 4 Bananas (1/4 cup)
- 5 Raspberries (1/4 cup)
- 6 Any other fruit (1/4 cup)
- 7 Onions (1/4 cup)
- 8 Mushrooms (1/4 cup)
- 9 Tomatoes (1/4 cup)
- 10 Any other vegetable (1/4 cup)
- 11 Soup mix (1/2 cup)
- 12 Herbs (1/4 cup)
- 13 Meats (Jerky -must display a recipe) (6 pieces)
- 14 Fruit Leather (6 pieces)
- 15 Trail mix (1/4 cup)
- 16 Granola (1/4 cup)

Edible Art Theme Award

DIVISION 318

Special Rosette 1st Place

1st - \$8; 2nd - \$7; 3rd - \$5

Class

- 1 Edible Art

Be creative, use your imagination. Use food to create an edible art creation using the Wyoming State Fair. Must be 75% edible, some decorations, used as an accent, need not be edible. One entry per person.

Natural Honey

DIVISION 319

1st - \$7; 2nd - \$5; 3rd - \$3

Judging Criteria: Flavor, color

Class

- 1 Honey, Extracted Light, Three (3), 1 lb. pint jars
- 2 Honey, Extracted Amber, Three (3), 1 lb. pint jars
- 3 Honey, Extracted Dark Amber, Three (3), 1 lb. pint jars
- 4 Cut comb or chunk honey (wet or dry)
- 5 Comb honey packaged - dry
- 6 Creamed or spun honey

Youth Table Setting Contest

DIVISION 320

******YOUTH CONTEST******

Theme: "Wyoming State Fair!"

Rules:

1. Open to youth 8 to 13 years old
2. Bring your own small card table (No chairs). Set your table up in the Ag Hall in the Culinary Department.
3. Decorations should be original.
4. Do not bring food or serving dishes.
5. You must submit a typed menu for display with your table
6. Set the table for two (2).
7. If you use fresh flowers, you must see that they stay nice during the entire exhibit days.
8. There will be one overall Champion.
9. Menu - Judging criteria: chosen menu items - variety in flavor, texture, color, size, shape, temperature, general appeal.
10. Judged: Monday, Aug.15, starting at 8 A.M.
Your table must be set up during the hours of 10 A.M. to 6 P.M., Saturday, August 13th or Sunday, August 15th.

Judging Criteria:

Creativity	20%
Correctness in Setting	20%
Originality	20%
Menu	20%
Extra Effort	20%

Class

- 01 Table Setting Contest

Overall Champion.....Rosette, \$25

FOODS
ENTRY FORM

MAIL ENTRY TO
Wyoming State Fair
P.O. Drawer 10
Douglas, WY 82633
Phone: 307-358-2398

(This form may be duplicated.)

Exhibitor I.D. #

Each Department has their own entry form
Use each separate entry form for each Department.

Entries Due August 13th or 14th, 2022: 10 A.M. - 6 P.M.

Please read carefully the Policies and Procedures governing entry in each Department **BEFORE** filling out the entry form for the Department. Processing fees for each Department are to be **paid separately**.

EXHIBITOR INFORMATION

Name

Mailing Address

City/State/Zip

Telephone

E-Mail Address:

Please accept the entries described below, subject to the policies and regulations as published in the Official Competitive Events Guide for the Wyoming State Fair. I agree to abide by those policies, and I declare all statements made in connection with these entries to be correct to the best of my knowledge.

Signature Date

Date of Birth Age
(Required if Junior or Senior Citizen)

Each exhibitor is required to pay a separate Processing Fee (office charge) for the items entered in each Department according to this schedule. Please count only the articles from this Department in calculating the processing fee for this Department.

DEPARTMENT FEES

Processing Fee: **\$2/each entry**

TOTAL NUMBER OF ENTRIES

TOTAL FEE REMITTANCE \$

Use each separate department entry form.

Make checks payable to: **Wyoming State Fair**

(REMINDER: Exhibitor issued checks which are returned for any reason will be assessed a \$30.00 returned check fee.)

Item	Computer Item # (Office Use Only)	Class Code			Description (Use exact wording from Premium Book)
		Dept.	Division	Class	
1					
2					
3					
4					
5					
6					
7					
8					
9					

2022 FOODS ENTRY FORM CONTINUED

THIS FORM MAY BE DUPLICATED.

Item	Computer Item # (Office Use Only)	Dept.	Division	Class	Description of Exhibit (Use exact wording from Premium Book)
10					
11					
12					
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