

WYOMING
State Fair
SINCE 1889

WYOMING'S
Premier —•
—• *Summer*
EVENT

PREMIUM BOOK | 2024



2024 Changes

Check here for a quick guide to the changes that have happened since the 2023 Wyoming State Fair. We will include major rule changes, new divisions and classes, and any classes that have been taken out.

GENERAL

- New order of premium book--check for updated page numbers throughout.

YOUTH LIVESTOCK

- This year, Wyoming State Fair, with its Board of Directors, is pleased to announce that placements will be awarded for the TOP FIVE OVERALL, and the TOP FIVE IN EACH BREED for MARKET beef, swine, sheep, and goats.
- Livestock barns will be closed at night from curfew (10:30 PM) until 5:00 AM.
- Youth Horse exhibitors no longer need to qualify to enter and ride in performance classes at WSF. All youth horse classes are open to any bona fide, eligible Wyoming 4-H or FFA exhibitor who has exhibited in their respective and most recent county fair.
- Youth Sheep will use weight cards to declare weight. See Youth Sheep on page 45 for more info.
- Pygmy and Fiber Goats have been removed from the Youth Goat section. If there are any of these animals wishing to exhibit, they may be entered the appropriate age class in the breeding or meat goat divisions.
- Percentage Boer Bucks have been added to the Youth Breeding Meat Goat Show. See page 35.
- Starting in 2025, no horned goats will be allowed in the market classes. Please plan accordingly for next year's projects.

OPEN LIVESTOCK

- All Open Beef departments except Maine Anjou will take entries via ShoWorks. All entry fees for Angus, Hereford, AORB, and Texas Longhorn will be sent to WSF. All shows (except Maine Anjou) will have an entry deadline of July 24th (via online or mail, postmarked). Most shows will accept late entries with an additional fee. See Open Beef department starting on page 81 for exact fees and late entry deadlines.
- The Performance Lamb contest is taking a hiatus for 2024 but will be back for 2025.

OPEN STATIC

- New Divisions! In Visual Arts: AI Assisted Art; in Crafted Arts: Diamond Painting; in Culinary: Sourdough Bread. See each department section for available classes, entry fees, and guidelines.
- In all Open Static Departments, "junior" classes have been renamed "youth" classes. See each department for age breakouts.
- Needlework entries are due by **SATURDAY, AUGUST 10**, at 6 PM. Entries will be accepted at the Upper Ag Hall starting Friday, August 9 at 10 AM. Judging will happen on **SUNDAY, AUGUST 11**, and the exhibit will open on Tuesday with all other exhibit halls. No other static department will accept entries on Friday.

- New guidelines for the Hobby Collections division. See page 98 for more information.
- Needlework has added a class for non-judged (display only) Quilts of Valor. Please indicate if your Quilt of Valor is being entered in the judged class or the non-judged class.
- Edible Landscape entries (under Gardening) are now due by **AUGUST 1** (end of day). The exhibitor and the landscape must reside in Wyoming. Photos must be submitted in JPEG or JPG format with attached written files for the descriptions, or as a PDF with written description included in the PDF file. Entries should be able to be easily printed and collated.
- Farm Toy Collection is no longer dually listed under Hobby Collections and Antique Machinery. It is only listed under Hobby Collections division in Crafted Arts.
- New guidelines for awarding individual and troop sweepstakes awards for Scouting. See page 100 for more information.
- Sheep Lead premiums have changed to more accurately reflect class divisions. See page 93 for the current premium schedules and awards.

EXHIBITOR OFFICE

- New service times for the Exhibitor Office on Monday. ONLY FFA Advisors/4-H Educators will be able to pick up credential on Monday from 8:00 AM to 1:00 PM. The office will then open for the general public. Tuesday - Friday will be open to all, 8:00 AM to 5:00 PM as needed.

FFA ADVISORS/ 4-H EDUCATORS	Monday 8:00 AM-1:00 PM
GENERAL PUBLIC	Monday 1:00 PM to 5:00 PM

- Golf cart forms can be found online and in the back of this book with the entry forms. Please come with the form filled out and have a copy of your insurance printed.



Creative and Home Arts

Crafted Arts, Culinary, Gardening, Needlework, Visual Arts, Open Wool, Natural Fiber Arts, Sheep Lead

DEPARTMENT POLICIES

Exhibit Buildings

Ft. Fetterman - Ft. Reno (lower) - Ag Hall (upper) - Wool Barn
Open Tue - Sat 11:00 AM - 8:00 PM

Exhibits must be in place no later than Saturday, August 10, 6:00 PM (Needlework only), Sunday, August 11, 6:00 PM (Visual, Crafted, Culinary, and Gardening).

1. All exhibitors will abide by all applicable policies of the Wyoming State Fair and special Department Policies.
2. Each exhibitor in these departments, in making application for entry, is required to pay a Processing Fee (Office Charge). See Department Policies for the appropriate fee charged.
3. All applications for entry will be made directly on entry forms included in the back of this premium book or from the State Fair website at www.wystatefair.com. If additional pages are needed, photocopies will be accepted. **Pre-entry is not required BUT IS STRONGLY SUGGESTED.** Having forms submitted ahead of time will expedite entry tags being available when entries are brought in. **The entry tag attached to your entry is your record of your entry's placing in its class. Keep the entry tag until all premiums owed you have been received.**
4. Unless otherwise stated, Open Class Exhibitors need not have exhibited or placed at a County Fair in order to exhibit at State Fair.
5. Exhibitor may make only **ONE** entry in each class.
6. **ENTRY INFORMATION:** When filling out the entry form, the Class Code must include the Division Number and Class Number. **EXAMPLE:** If you are entering a Watercolor in the Scenery Class, Amateur status, your class entry would be: **103-8** (103 for Amateur Division, and 8 for Watercolors, Scenery).
7. Articles to be exhibited may be delivered to the Office of the General Manager of the State Fair. **Entry forms must be completely filled out (name, address, etc.) and attached to article, and all Processing Fees must be paid. All transportation charges must be pre-paid,** otherwise the exhibit will be refused. Articles to be returned will only be sent if postage is **pre-paid**. Adequate packaging (box, crate, etc.) for return of the article must be provided to WSF office.
8. Department Superintendents reserve the right to change any entry to a more appropriate class to ensure that like items are judged with like items.
9. Any item may be entered only one time at the Wyoming State Fair. Violations will result in loss of awards, premiums, and future privileges.
10. Articles need not have been winners in a county fair to compete in these divisions/departments, nor do they have to have been entered into a county fair to qualify.
11. No article shall be entered to compete for more than one premium, except when it shall count as part of a collection or display.
12. No responsibility is assumed by the Wyoming State Fair in case of loss, theft, damage, or breakage of any exhibit, although due caution and care will be exerted to prevent such loss or damage.
13. In order to safeguard against loss in these departments, no one will be permitted to handle any article once put in place, with the exception of the department staff or judge. All articles entered for competition shall be under the control of the Superintendent of the Department.
14. 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.**
15. Judges shall not award a prize to an unworthy exhibit. No premiums will be awarded to undeserving exhibits, whether there is competition or not. **The judge's decision is final.** All judging will be "blind," with the exhibitor's info not displayed to the judge(s).
16. Exhibitors may pick up their exhibits from the Department Superintendent on **Sunday, August 18 from 7:00 AM until 1:00 PM. No early releases are allowed in the interest of maintaining the integrity of the show.** Exhibitor or authorized person should present the exhibitor tag to obtain release of exhibits. Exhibits left in the building with no instructions for return will be held at the Wyoming State Fair Office until picked up by the exhibitor, but **not longer than September 1, 2024 (Exceptions- See Culinary and Gardening).** Exhibits remaining after September 1st will become the property of WSF.



Culinary

SUPERINTENDENT	Mandy Horr, Douglas, WY
COORDINATOR	
ENTRY	Online or via mail by July 24 of the current year. In-person entries will be accepted at drop-off, see below for times.
ENTRY DEADLINE	August 11, 2024 at 6:00 PM
ENTRY FEE	\$2 per entry
DROP-OFF	Ft. Fetterman Saturday, August 10, 10:00 AM - 6:00 PM Sunday, August 11, 10:00 AM - 6:00 PM
JUDGING	Mon, August 12, 8:00 AM
RELEASE TIME	Sunday, August 18, 7:00 AM - 1:00 PM After 1:00 PM, exhibits with no specific written return instructions will be disposed of.

- All exhibitors will abide by all applicable Policies of the Wyoming State Fair and special Department Policies.
- ALL APPLICATIONS FOR ENTRY REQUIRE A COMPLETED ENTRY FORM AND THE APPLICABLE PROCESSING FEE. Entry forms are included in the back of this premium book and online at www.wystatefair.com. Please fill out the form in its entirety.
- 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.**
- 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.
- PROFICIENCY LEVEL DEFINITIONS: Exhibitors may place into a higher proficiency level (except Professional) if they feel qualified to compete; however, an exhibitor cannot go to a lower level.
 - 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.
 - YOUTH** refers to those who have not reached their 19th birthday before August 1 of current year. **Youth** must enter the appropriate class offered in the **Youth Division**. If no class is offered in the Youth Division, then the youth may enter the appropriate division.
- ARTIFICIAL COLORING may be used in canned vegetables, fruits, or pickles, if part of the recipe. No prepared cake or bread mixes allowed.
- 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.

- Canned goods must be exhibited in clear regulation canning jars (half-pint, pint, or quart). All jelly products (jellies, jams, conserves, marmalades, butters) must be processed in a boiling water bath to be judged and must be sealed without paraffin.
- 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.
- 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
- 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.uwyo.edu/cesntrition/Food_Preserve/usda_home_canning.htm). Jelly products (jellies, jams, conserves, 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. 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.uwyo.edu/ces/pubs/jerky.htm>.
- Articles for classes in Best Display Division 316 must be pre-entered for that division and must **ALSO** be entered into the appropriate single item division AND judged to qualify for Division 316.

Culinary Premiums

1st
\$15

2nd
\$10

3rd
\$5

(unless otherwise stated)



KING ARTHUR BAKING COMPANY

Baking Contest

Enter your best **BAKED DOUGHNUT**
on Saturday, August 17, 2024

In Place By 1:00 PM

JUDGING IN Ft. FETTERMAN @ 2:00 PM



*Baking With
King Arthur!*

Calling all bakers, young and young at heart! King Arthur Baking Company invites you to compete in baking your very best doughnuts! There are so many flavors and styles, from glazed to frosted, old-fashioned to newfangled--this is your chance to dazzle us with your doughnuts! The only catch is, they have to be baked (not fried) and use King Arthur flour. We will have special doughnut experts on hand for judging, so bring us your best!

ENTRY REQUIREMENTS:

1. Open to both Youth and Adult bakers. Youth contestants are those who have not reached their 19th birthday before Aug 1 of the current year. Any baker who has passed their 19th birthday by Aug 1 of the current year shall enter as an Adult.
2. Enter six (6) homemade doughnuts made using King Arthur Flour product.
3. Recipes must be typed or clearly written and submitted with entry form (available in back of premium book and online). Include name, address, and telephone number on recipes.
4. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag used with entry to qualify.
5. Judging will be based on taste (50 points), overall appearance and creativity (25 points), and texture (25 points).
6. To preserve appearance, please present entry in a disposal baking pan (covered in some manner) for judging.
7. Failure to follow the rules may result in disqualification.

Wyoming State Fair reserves the right to use the recipes submitted for future promotions

DIVISION 325

Class 1. Youth

Class 2. Adult

Prizes

OFFERED BY KING ARTHUR BAKING COMPANY

	1st	2nd	3rd
Adult	\$75 King Arthur Gift Card	\$50 King Arthur Gift Card	\$25 King Arthur Gift Card
Youth	\$40 King Arthur Gift Card	\$25 King Arthur Gift Card	King Arthur Tote Bag

Bread

DIVISION 301

1. Place exhibits in plastic bags to prevent drying out.
2. 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

1. 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

1. Any size loaf pan
2. 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)

SOURDOUGH

1. Full loaf unless otherwise noted.

CLASS

- | | |
|---------------------------------|----------------------------------|
| 26. Boule: standard round | 30. Sandwich style loaf: regular |
| 27. Boule: sweet round | 31. Sandwich style loaf: sweet |
| 28. Boule: loaf with inclusions | 32. Rolls (3) |
| 29. Any Other Boule Loaf | 33. Any Other Sourdough Loaf |



Cakes DIVISION 302

1. Wrap exhibit in clear plastic food wrap to prevent drying out.
2. Put cakes on covered cardboard about 1 inch larger than cake - no glass plates.
3. **No professionals in this division - amateurs only.**
4. **NOTE:** There are two classes for entries, one for typical and one for gluten-free.

Judging Criteria: Flavor, aroma, shape, volume, surface, texture, grain, color.

CLASS	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

1. Cake, decorated, any shape; cake dummy may be used.
2. Icing and artistic skill only to be judged.
3. This cake cannot be entered in any other class or special display.
4. **DEFINITIONS:**
 - a) **Professional** refers to those whose work is produced primarily for selling, or who have a diploma or certificate, or teach this art.
 - b) **Amateur** refers to those who do not generally receive pay for their culinary work and have little or no training for this art.
 - c) **Youth** refers to those who have not reached their 19th birthday before August 1, of current year.

CLASS	PRO	AMATEUR	YTH
Wedding Cake.....	1	3	
Any Other Type Cakes.....	2	4	5
Fair Themed Cake.....			6

Decorated Cake Premiums

Proficiency level	1st	2nd	3rd
Professional.....	\$15	\$10	\$5
Amateur.....	\$10	\$6	\$4
Youth.....	\$7	\$5	\$3

Cookies DIVISION 304

1. Each exhibit to consist of 3 cookies, each cookie to be wrapped in clear plastic food wrap to prevent drying out
2. **NOTE:** There are two classes for entries, one for typical and one for gluten free.

Judging Criteria: Flavor, shape, size, color, texture (characteristic of type of cookie: crisp, moist, etc.), grain.

CLASS	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

THEME: "WILDFLOWERS OF WYOMING"

1. Container of assorted homemade cookies made from five (5) different kinds of batters and doughs.
2. Container with lid may be of any material, ½ to 1-gallon capacity; decorated in any creative fashion.
3. **Containers larger than 8" x 10" at the base and over 12" tall will be disqualified.**
4. Container must be filled with a **minimum of 2 dozen cookies** and should contain no less than 5 different kinds.
5. Each cookie should be individually wrapped in clear plastic.
6. Bring one of each kind of cookie on a paper plate so the judge need not open the cookie container.

Judging Criteria: Culinary judge will judge **contents** of container only. The cookie jars themselves will be judged and selected by the Fair Manager. Special attention should be paid to the current theme when designing the container, and consideration will be given to those who use the theme in their cookie recipes as well. Cookies to be judged to be displayed on paper plate only. **The winning cookie jar becomes the property of the Wyoming State Fair and may be used in future promotions.**

Standard Culinary Premiums for Class 1, Class 2 will receive a special rosette and \$25, no other premiums for class 2.

CLASS

1. Fair Manager's Cookie Jar – **Cookies** – (minimum 5 different cookie kinds)
2. Fair Manager's Cookie Jar – **Container** – (container filled with 5 kinds of cookies)



Pies

DIVISION 306

1. No Cream, Custard, Nut, or Pumpkin Pies
2. Wrap exhibit in plastic bag to prevent drying out.
3. Aluminum foil pie plates only, no glass containers.
4. Pie should be 4 inches in size (approx.) to prevent waste.

Judging Criteria:

Crust: Golden brown color; blistery surface; uniform, attractive edges; fits pan well. Cuts easily but holds shape. Flakes layered throughout crust; crisp eating. Pleasant bland flavor.

Filling: Cooked appropriately, 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
(no cream or custard) |
| 2. Cherry Pie | 6. Unfilled Pie Shell |
| 3. Berry, any kind | |
| 4. Raisin | |

Candy

DIVISION 307

1. Each exhibit to consist of 3 pieces of candy.
2. 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) | 5. Hard Candy |
| 2. Divinity | 6. Penuche or Brown Sugar |
| 3. Nut Brittle | 7. Mint Wafers |
| 4. Caramels | 8. Dipped Candies |
| | 9. Any Other Candy |

Jelly

DIVISION 308

1. Use regulation jelly glasses or small canning jars.
2. Indicate date processed on label. Must be product of the year August 2023 to August 2024.
3. Please exhibit with canning rings.

Judging Criteria: Flavor, color, clearness, consistency (firm, yet tender and quivery). Label (see page 105 regulation 10).

CLASS

- | | |
|----------------|---|
| 1. Apple | 9. Mixed Fruit |
| 2. Chokecherry | 10. Plum |
| 3. Chutney | 11. Raspberry |
| 4. Crabapple | 12. Red Buffalo Berry |
| 5. Conserves | 13. Strawberry |
| 6. Currant | 14. Any Other Jelly Not Listed
(name on label) |
| 7. Grape | 15. Syrups (name on label) |
| 8. Jalapeño | |

Preserves, Marmalades, Butter, and Jam

DIVISION 309

1. Indicate date canned on label. Must be product of the year August 2023 to August 2024.
2. Please exhibit with canning rings.

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 105, regulation 10).

CLASS

- | | |
|--|---|
| 1. Cherry Preserves | 10. Apricot Jam |
| 2. Peach Preserves | 11. Peach Jam |
| 3. Plum Preserves | 12. Plum Jam |
| 4. Watermelon Preserves | 13. Raspberry Jam |
| 5. Any Other Preserve Not Listed (name fruit) | 14. Strawberry Jam |
| 6. Orange Marmalade | 15. Mixed Fruit |
| 7. Any Other Marmalade Not Listed (name fruit) | 16. Any Other Jam or Butter Not Listed (name fruit) |
| 8. Apple Butter | 17. Any Other Jam or Butter (non-fruit) |
| 9. Plum Butter | |

Canned Vegetables

DIVISION 310

1. Indicate date canned on label. Must be product of the year August 2023 to August 2024.
2. Please exhibit with canning rings.

Judging Criteria: Condition of vegetables; uniformity in size and shape; color; proportion of vegetables to liquid; clearness of liquid. Label (see page __, regulation 10).

CLASS

- | | |
|------------------------|---|
| 1. Asparagus | 9. Peppers |
| 2. Beans, string | 10. Soups |
| 3. Beans, waxed | 11. Tomatoes |
| 4. Beets, cut or diced | 12. Tomato 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

1. Indicate date canned on label. Must be product of the year of August 2023 through August 2024.
2. Please exhibit with canning rings.

Judging Criteria: Shape, color, and consistency of fruit; proportion of fruit to syrup. Label (see page 105, regulation 10).

Syrup: density, neither watery nor too heavy; clearness. Label (see page 105, regulation 10).



Canned Fruit (continued)

DIVISION 311

1. Indicate date canned on label. Must be product of the year of August 2023 through August 2024.
2. Please exhibit with canning rings.

Judging Criteria: Shape, color, and consistency of fruit; proportion of fruit to syrup. Label (see page 150, regulation 10).

Syrup: density, neither watery nor too heavy; clearness. Label (see page 105, regulation 10).

CLASS

1. Apples
2. Applesauce
3. Apricots
4. Cherries, Bing
5. Cherries, Sour
6. Assorted Fruits
7. Peaches
8. Pineapple
9. Plums
10. Pears
11. Raspberries
12. Rhubarb
13. Strawberries
14. Juices/Nectars
15. Any Other Fruit Not Listed (name fruit)

Canned Meat

DIVISION 312

1. Indicate date canned on label. Must be year of August 2023 through August 2024.
2. Please exhibit with canning rings.

Judging Criteria: Appearance, size and uniformity of pieces; amount of liquid and fat. Label (see page 105, regulation 10).

CLASS

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

Pickles and Relishes

DIVISION 313

1. Indicate date canned on label. Must be product of the year August 2023 through August 2024.
2. Please exhibit with canning rings.
3. Please read eligibility requirements for Best of Category Pickled Food Award.

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 105, regulation 10).

Pickles and Relishes (continued)

DIVISION 313

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.

Young Culinary

DIVISION 314

1. Place exhibits in plastic bags to prevent drying out.
2. 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.
3. Aluminum foil pie plates only, no glass containers.
4. Pie should be **4 inches** in size (approx.) to prevent waste
5. All cookies and candy must be wrapped individually in clear plastic food wrap.
6. Youth: **Agers 18 and Under; must not have reached their 19th birthday before August 1 of the current year.**
7. Youth may enter Open classes **but not both** the Youth division and Open division of the same kind of food, i.e. Open cookies (304) and Youth cookies (314).

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)



Young Culinary (continued)

DIVISION 314

CLASS

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

Cooking with Honey

DIVISION 315

1. Recipe must be attached to entry.
2. Cannot be identical to an entry in any other Culinary division except Best Display (316).

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, \$10

No other premiums

1. **Pre-entry required.**
2. All items in each class LISTED, must have been entered and judged in the proper division before being judged as a display.

Best Displays(continued)

DIVISION 316

CLASS

1. **Yeast Bread** - 3 from Div. 301, Classes 1-6
2. **Yeast 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, & Jams** - 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. **Overall Best Junior** - Choose a variety of 3 entries from Div. 314, Classes 1-23 (not all cookies)
18. **Cooking With Honey** - 3 kinds from Div. 315, Classes 1-13
19. **Dried Foods** - 3 kinds from Div. 317, Classes 1-16
20. **Natural Honey** - 3 kinds from Div. 319, Classes 1-6

Dried Foods

DIVISION 317

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

DIVISION 318

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

Be creative. Use your imagination. Use food to create an edible art creation using the Wyoming State Fair as your theme.

1. Must be 75% edible, some decorations used as an accent need not be edible.
2. One entry per person.

CLASS

1. Edible Art

Natural Honey

DIVISION 319

Judging Criteria: Clarity, density, flavor, and aroma

For classes 1, 2, 3, 4, and 6, submit one (1) quarter pint jar (for judging) and one (1) pint jar (for display). For Class 5, submit two, separately wrapped samples, in identical, clear containers, one for judging, one for display.

CLASS

1. Honey, Extracted Light
2. Honey, Extracted Amber
3. Honey, Extracted Dark Amber
4. Cut Comb or Chunk Honey (wet)
5. Comb Honey Packaged (dry)
6. Creamed or Spun Honey

Youth Table Setting Contest

DIVISION 320

THEME: "DOWN ON THE FARM"

RULES:

1. Open to youth 8 to 13 years old.
2. Bring your own small card table (no chairs). Set your table up in Fort Fetterman 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. 14, starting at 8:00 AM.
11. **Your table must be set up during the hours of 10:00 AM to 6:00 PM, Saturday, August 10th or Sunday, August 11th.**

Youth Table Setting Contest (continued)

DIVISION 320

Judging Criteria:

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

CLASS

1. Table Setting Contest

Overall ChampionRosette, \$25

Culinary Awards And Donors

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

JUDGE'S CHOICE - The **Wyoming State Fair** will award a rosette to the best entry, determined by the Judges.

STAFF'S CHOICE - A special rosette will be awarded by the **Wyoming State Fair** to the culinary exhibit that is the favorite of the Department Staff.



CULINARY
ENTRY FORM

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

Each Department has their own entry form--
use a separate entry form for each Department you enter.
Use this form for all Culinary entries EXCEPT King Arthur
(see separate form for King Arthur).
Additional entry lines on back/next page.

Entries Due August 10th or 11th, 2024: 10:00 AM - 6:00 PM

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 _____
Date of Birth _____ Age _____
(Required if Youth or Senior Citizen)

DEPARTMENT FEES

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.

Processing Fee: \$2/each entry

Total Number of entries _____

Total Fee Remittance \$ _____

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.

Please accept the entries described below, subject to the policies and regulations as published in the Wyoming State Fair Premium Book 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 _____

Item	Computer Item # (Office Use Only)	Department	Division	Class	Description of Exhibit (Use exact wording from Premium Book)
1					
2					
3					
4					
5					
6					
7					



2024 CULINARY ENTRY FORM CONTINUED

Item	Computer Item # (Office Use Only)	Department	Division	Class	Description of Exhibit (Use exact wording from Premium Book)
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