

WYOMING  
*State Fair*  
SINCE 1905

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

**PREMIUM BOOK | 2026**



# 2026 Changes

Check here for a quick guide to the changes that have happened since the 2025 Wyoming State Fair. We will include significant schedule changes, major policy or requirement changes, new divisions and classes, and any classes that have been taken out.

## SCHEDULE CHANGES

- The Youth Sheep barn will not open until 12:00 PM on Sunday, August 9 for set-up.
- Youth Horse entries are due at 6:00 PM on Friday along with all other youth livestock entries.
- Youth Horse: Monday Indoor area schedule will no longer run concurrently (split arena). Instead, show order will be FFA showmanship followed by 4-H showmanship followed by Halter Geldings and concluding with Halter Mares.
- The King Arthur Baking Contest will be held on Friday evening and not Saturday this year. See Culinary for details.

## YOUTH LIVESTOCK

- Health forms must be obtained from the vet within 14 days of the animal's arrival on grounds (previously 30 days). All animals for an exhibitor may be listed on the same form. Please have your health forms ready when you arrive on grounds as they will be checked before you are able to unload.
- All animals except poultry and rabbits need a health form. Poultry and rabbits will continue to have on-site health checks prior to their respective shows.
- Registration papers are no longer required for the Youth Breeding Sheep show. Youth Sheep exhibitors planning on entering the Open Sheep Show should have copies of registration papers or be prepared to enter into the commercial classes.
- Youth Breeding Sheep with still have fitted and slick shorn classes, however, there will only be one champion for each breed (fitted and slick shorn breed champions will compete against each other).
- Youth Market Sheep exhibitors who lose their classification card between classification and turning in for weight declaration will automatically be put into the Crossbreed class.
- Youth Meat Breeding Goat Does in the Junior age group (born Sep 1, 2025 to present) will be broken into classes by weight. Senior Meat Breeding Does will continue to break out by age. See page \_\_\_ for classes. Junior does will need to weigh with the Market Goats on Tuesday. See schedule for time.
- Youth Breeding Swine will no longer be split by age. Instead, they will be split by weight. Weight cards will be due at the same time as for Market Swine.

## OPEN LIVESTOCK

- The Performance Lamb contest will not be returning this year.

## YOUTH STATIC

- New classes have been added to FFA Ag Mechanics and Classroom. See pages 50-54 for details.

## OPEN STATIC

- Culinary classes have changed! Be sure to review each division so you know where your entries fit best. Check out the new spotlight classes that highlight fun flavor combos and challenges!
- NEW THIS YEAR: Best Crumbl-Inspired Cookie (Culinary), House Plant Collection (Gardening), ZZ Plant (Gardening), Propagation Station Yearlings (Gardening), America the Beautiful (Natural Fiber Arts), Red, White & Blue Hand-dyed Colorway (Natural Fiber Arts), Red, White & True (Theme Quilt, Needlework), Paint the Fair (Visual Arts), and America Unscripted (Visual Arts). See each department for more info.
- Crafted Arts has several combined/rearranged classes in gourd art, mosaics, paper crafting and garden decor. See page 77-80 for more info.
- The Little Rock Village class has updated guidelines for board size and village size.
- Wyoming State Fair Cookie Jar contest no longer requires the jar to be filled with cookies (Culinary). There are also classes for both adults and youth.
- Updated guidelines and age division for the Table Setting Contest (Culinary). The theme has also been removed, so use all your creativity!
- Several cut flower and potted plant varieties have had classes combined. Check your favorite to know the best class to enter your exhibit (Gardening).
- Natural Fiber Arts Garments have new class breakouts.
- Classes & Divisions we said goodbye to: Best Display (Culinary)--this is replaced by Best of Show awards throughout the department; Canned Meat (Culinary); Cut flowers: balsam, clarkia, dianthus (Gardening); Potted Pepper Plants (Gardening)
- Update to the Overall Premier Exhibitor contest: this contest can only be won once every three(3) years. See page 76 for more details.

## SPECIAL CONTEST OPPORTUNITIES

- To help celebrate America's 250th birthday, we will have a special contest, "She's a Grand Old Flag" where exhibitors can enter their best American flag inspired artwork. Exhibits that have been previously entered into the Wyoming State Fair are eligible to be entered in this contest only. Check the website for details. Entries will be accepted in the Crafted Arts department at normal processing times.
- Calling all cake bakers & decorators--join us for the first annual Cowboy State Cake Showdown! This special contest is a joint venture with the Wyoming State Fair Foundation, and will pit 10 teams against each other on both best tasting cake (public tasting and voting) as well as cake decoration (live, on-site). Watch the website for details and how to enter. You may just win the Golden Fork AND the Golden Tier award!

## 2026 Wyoming State Fair and Rodeo ROADMAP FOR FIRST TIME YOUTH EXHIBITORS

Exhibiting at the Wyoming State Fair is an exciting opportunity to showcase your hard work, make new friends, and gain valuable experience. Here's what you need to know:

### GETTING STARTED

**Eligibility** Youth must be enrolled in 4-H (through ZSuite) or FFA in Wyoming to enter Youth Show Livestock competitions and 4-H/ FFA static competitions. All youth, regardless of club/chapter activity, may enter the Open Classes for both livestock and static, and are encouraged to do so.

**County Fair Participation** Youth 4-H and FFA Static (non-livestock/indoor) exhibits must qualify at the county level before advancing to State Fair. Livestock exhibitors do not need to qualify at the county level to enter State Fair. The exceptions for livestock are Champion of Champions and FFA Showmanship classes, both of which require qualification at the county level (COC) / chapter level (FFA). Any entry you make into the Open shows need not place at the county level.

**Entry Process** Livestock and FFA exhibits are entered via ShoWorks; 4-H static exhibits are entered via 4-H. Wyoming State Fair uses Group Entry, meaning 4-H educators/FFA advisors log in and do the entries for their respective groups. Each county may have different procedures for how they accomplish this, so check with your 4-H leader, Extension Educator, or FFA advisor on the process for your county. You, as the exhibitor and parent, will not be able to enter your 4-H/FFA projects into ShoWorks directly, but you can enter your Open projects! Please work with your educator/advisor to ensure you have access to the password that will get all your open projects entered under your same login as your youth projects. This will help ensure all your prizes are included in one check after fair.

**Deadlines** State Fair entry deadlines must be met. These can be found in the official premium book. The most notable deadlines are listed on page 11 under the General Information. Ownership deadlines are listed on page 19 under Youth Livestock. There are ownership and tagging deadlines, as well as entry deadlines. Talk with your educator/advisor if you are unsure of a deadline.

### ADMISSIONS & FEES

**Passes** Daily or season passes are required for all exhibitors and guests starting Tuesday, August 11. Many educators/advisors will secure passes for the youth exhibitors (and sometimes, for the exhibitor's family) when submitting entries and credentials prior to fair. These passes are given to the educator/advisor and they will distribute them to their exhibitors. Check with your educator/advisor for the process in your county. Additional passes can be purchased for family and friends online or at the ticket booths at the fairgrounds.

**Processing/Entry Fees** All livestock are charged a processing fee, and there are some additional stock fees for the horse show. All youth fees are typically paid through the club/chapter/school. Each county, club or school may have a different way of collecting these fees from the exhibitor (and some cover all or part of the fees). Get with your educator/advisor to learn what fees you will need to cover and what help they may be able to give. These fees must be paid by the chapter/club/school upon arrival on grounds. Any additional passes, entry fees for Open class, parking, etc, must be paid upon arrival.

### PREPARING FOR STATE FAIR

**Static Exhibits** Most 4-H indoor projects are transported by county Extension Educators. Oversized or fragile items may require personal delivery. Confirm with your county on how they do this.

**Livestock Exhibits** Some counties work together to transport animals, while many leave that up to individual families. Check with your educator, advisor, and county staff to verify your transportation options. Animals may begin arrival on grounds on Monday, August 10, at 8:00 AM, and must be in place by 5:00 PM that day.

Review the requirements for health certificates, brand inspections, drug declaration forms, breeding papers, and vaccinations. Make sure to bring all appropriate papers, certificates, and documentation with you. Brand paperwork, health certificates, vaccination records can all be digital as long as they are clear and accessible. Drug declaration forms must be a physical copy to turn in. Check show guidelines for breeding paper requirements.

It is a good idea to print out the section of this book that pertains to your species. You can use this as a reference when you get to the fairgrounds, knowing which classes you are in, show times, and the basic entry requirements. Be sure to familiarize yourself with the requirements, policies, and general expectations for fairtime.

**Lodging Options** There are several different lodging options for youth exhibitors. Both 4-H and FFA exhibitors have the option of staying in the dorms on the fairgrounds. If staying in the dorms, you will need to bring your own bedding and towels. The respective programs provide chaperones. There is also a campground with RV hookups on the fairgrounds if the whole family wants to come. Reservations for these spots open up on July 1st each year and can be made via the website, [www.wystatefair.com](http://www.wystatefair.com). There are also several hotels and other camping options in and around Douglas. If needing a hotel, please keep in mind rooms sell out quickly, so book early.

**Meals** There is a cafeteria available to all exhibitors starting with dinner on Monday night. You can purchase a weekly meal pass or buy meal tickets separately. Your educator/advisor can assist you in pre-purchasing these, but they are also available once you arrive from the Exhibitor's Office. Don't forget there is also the midway and food court, with lots of tasty options. Some spending cash will go a long way!

**Planning Your Visit** Check out Converse County Tourism's website, <https://conversecountytourism.com/> to help plan your time in the Douglas area.

### DURING FAIR WEEK

**Arriving** Upon arrival, check in with your species superintendent and follow their direction for unloading, stalling, etc. Each species superintendent has an office in the livestock area (either in the barn or nearby) or at the show tent (for walk in shows). Stall cards with contact details must be displayed in the pen for the duration of fair for cattle, goats, sheep, and swine.

**Herdsmanship** Pens must be cleaned by 9 AM daily. Most counties will have a trailer parked near the barns for storing extra feed and bedding. Work with your county advisors and educators to know when they will have those unlocked during the day. Any additional loading of supplies should happen during loading windows (5:00 AM-9:00 AM and 5:00 PM-9:00 PM daily). Be sure to bring enough bedding & feed to last the week! Limited shavings are available on grounds for purchase.

## ROADMAP FOR FIRST TIME YOUTH EXHIBITORS

*(continued)*

**Livestock Showing** As a livestock exhibitor, be sure to note when your species needs to be checked in, weighed in (market classes), and classified (market classes). Some species use weight cards that must be turned in, and some have the animals pass over the scales. Check your species pages in the book for these times and locations. It is your responsibility to be present for these activities and turn in the required information on time.

On your show day, be ready to enter the ring when your class is called. Review schedules and listen for announcements. Be on time and exhibit good sportsmanship at all times.

**Jackpot Shows** The Wyoming Ag Teacher Association (WATA) puts on jackpot shows for each of the four market species (goats, swine, sheep, and cattle). You can enter these when you weigh in (beef and goats) or check in (for sheep and swine). Get with your species superintendent for more details. You will need cash to enter. There is more info in the Youth Livestock section of this book on entry fees and show times.

**Have Fun** Remember, fair is about celebrating all the things our exhibitors (YOU!) have accomplished over the past year. We hope you enjoy showing off your animals and non-animal projects. Be sure to check out the midway, exhibit halls, shows of other species, and the great entertainment on grounds while you are here!

**Exhibits Release** Youth livestock exhibits may leave starting Saturday, August 15, at 6:00 PM. Open livestock release times vary and are listed in this book. Statics vary by 4-H/FFA and Open, and times are listed in this book. You are responsible for cleaning the pens/stalls your animals were in before you depart.

## AFTER FAIR

**Premium Checks** If your exhibits earned a monetary prize given by the WSF, known as a premium, a check will be mailed to the address provided on your entry (either online or submitted form for Open). If you had multiple entry files, or if you win a special 4-H award, you may receive more than one check. If you have not seen your premiums by September 30th, please first check with your advisor or educator. If a school or club address was used when they did entries, your check would have been mailed there. If they do not have it, call the WSF office and ask for Sara. The last day to report a missing or inaccurate check is November 1st, 2026.

Any exhibitor earning over \$600 in premiums must fill out a W-9 before the check will be released. If you believe you earned over \$600, please contact Sara in the office to complete your form.

Any exhibitor who has an animal exhibit drug tested will have their premiums held until the results are received and verified that they are negative or excusable.

**Plan for Next Year** Start thinking about your next project and how you can improve for the following year's competition! The fair will be August 17-21, 2027. We hope to see you and your exhibits there!

*For more details, consult the Wyoming State Fair premium book or contact your county Extension Office or FFA Advisor.*

## COMING TO FAIR CHECKLIST

	Confirm enrollment of project(s) through ZSuite or FFA
	Coordinate with educator/advisor to complete State Fair entries and additional passes (meals, dorms, entry, etc)
	Enter any additional projects into Open Class. Educators/advisors can assist, but may have you do this on your own. Online entry opens July 1 at <a href="http://www.wystatefair.com">www.wystatefair.com</a>
	Verify and coordinate with educator/advisor on transportation of exhibits (both static and animal)
	Gather and verify all required paperwork: <ul style="list-style-type: none"> <li><input type="checkbox"/> Health Certificate</li> <li><input type="checkbox"/> Brand inspection (paper or digital)</li> <li><input type="checkbox"/> Vaccination records (paper or digital) for dogs &amp; cats</li> <li><input type="checkbox"/> Breeding papers (if required)</li> <li><input type="checkbox"/> Drug declaration form (physical copy to turn in, one per market species being shown)</li> </ul>
	Print out Premium Book sections for your species & shows. Be familiar with your show times and locations!
	Bedding and feed for your animal exhibit for the week
	Pick and confirm lodging: <ul style="list-style-type: none"> <li><input type="checkbox"/> Dorms (4-H and FFA youth only)</li> <li><input type="checkbox"/> WSF Campground (reservations open July 1)</li> <li><input type="checkbox"/> Hotel or other option in Douglas (book early!)</li> <li><input type="checkbox"/> Other _____</li> </ul>
	Pick your meal options and arrange (if needed) with your educator/advisor: <ul style="list-style-type: none"> <li><input type="checkbox"/> Cafeteria (single meal or weekly pass)</li> <li><input type="checkbox"/> Food court/Midway options</li> <li><input type="checkbox"/> Local eateries in Douglas</li> <li><input type="checkbox"/> Bring groceries/meals/snacks</li> </ul>
	Plan ahead for jackpot and Open show entries. Cash may be required for entry fees

# Open Static

Crafted Arts, Culinary, Gardening, Natural Fiber Arts, Needlework, Visual Arts, Wool, and 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 8, 6:00 PM (Needlework only), Sunday, August 9, 6:00 PM (Crafted Arts, Culinary, Gardening, Visual Arts, Natural Fiber Arts, and Wool).**

1. All exhibitors will abide by all applicable Policies of the Wyoming State Fair and special Department Policies.
2. 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](http://www.wystatefair.com). Please fill out the form in its entirety.
3. 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.**
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 Relief Carving in the Woodcraft department, Amateur-Adult status, your class entry would be: **214-6** (214 for Amateur-Adult Division, and 6 for Relief Carving).
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 unless otherwise noted. Violations will result in loss of awards, premiums, and future privileges.
10. No article shall be entered to compete for more than one premium, except when it shall count as part of a collection or display.
11. 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.
12. 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.
13. Judges shall not award a prize to an unworthy exhibit. No premiums will be awarded to undeserving exhibits, whether there is competition or not. Judges do not have to award a placement if no qualifying exhibit is presented, and may award down (ie, may skip a 1st place and start with 2nd). **The judge's decision is final.** All judging will be "blind," with the exhibitor's info not displayed to the judge(s).

14. **PROFICIENCY LEVEL DEFINITIONS:** NOTE: Exhibitors may place into a higher proficiency level if they feel qualified to compete; however, an exhibitor cannot go to a lower level. WSF may combine or split levels as appropriate for the subject matter to foster better competition. Exhibitors must enter the same level in all classes in any given category (ie, if you enter as a professional in one leathercraft class, all leathercraft classes you enter should be at the professional level).

- a) **PROFESSIONAL** refers to those who derive significant income from the art or craft, and whose work is produced primarily for the purpose of selling; **OR** who have a diploma, certificate, degree, or three or more years of school training; **OR teach in their discipline area.**
- b) **ADVANCED AMATEUR** refers to those who have exhibited and won three (3) or more first prizes in accredited or recognized shows (including Wyoming State Fair), **OR** who have had professional training or education but have not completed more than three years.
- c) **AMATEUR - ADULT** refers to those who have not previously won three (3) first prizes **AND** have had little or no training or schooling in the discipline. Also refers to those who are 19 years or older as of January 1 of the current year.
- d) **YOUTH** refers to those who have not reached their 19<sup>th</sup> birthday before January 1 of the current year. Divided into **Senior** (14-18), **Intermediate** (11-13), and **Junior** (8-10). All ages based on age on January 1 of current year. Youth do not advance up based on previous wins.
- e) **CHILD** refers to those who have not reached their 8<sup>th</sup> birthday by January 1 of the current year. Children do not advance up based on wins.

Each area lists the available proficiency levels. Please pay special attention to ensure entry into the most appropriate level. The Wool department does not use proficiency levels. Sheep Lead has a separate class breakout based solely on age, not proficiency. Please see that section for the appropriate class by age.

15. Exhibitors may pick up their exhibits from the Department Superintendent on **Sunday, August 16 from 7:00 AM until 12:00 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 of the current year (Exceptions- See Culinary and Gardening).** Exhibits remaining after September 1st will become the property of WSF.

## PREMIER EXHIBITOR

All exhibitors who enter into at least three (3) of the six (6) Static departments (Crafted Arts, Culinary, Gardening, Natural Fiber Arts, Needlework, and Visual Arts) will compete for the Premier Creative and Home Arts Exhibitor Award. All winning entries (1st, 2nd, and 3rd place) receive a corresponding point value, and the top 5 values per exhibitor in each department entered will be combined. The exhibitor with the highest overall points will win a \$500 cash prize. The more you enter, the better your chance of winning! Entries into the Wool and Sheep Lead departments do not count toward this award. **Note: An exhibitor may receive this award only once every three (3) years.**

# Culinary

<b>SUPERINTENDENT</b>	<b>Mandy Horr, Douglas, WY</b>
<b>COORDINATOR</b>	<b>TBA</b>
<b>ENTRY</b>	Online or via mail by July 31 of the current year. In-person entries will be accepted at drop-off, see below for times.
<b>ENTRY DEADLINE</b>	August 9, 2026 at 6:00 PM
<b>ENTRY FEE</b>	\$2 per entry
<b>DROP-OFF</b>	<b>Ft. Fetterman</b> Saturday, August 8, 10:00 AM - 6:00 PM Sunday, August 9, 10:00 AM - 6:00 PM
<b>JUDGING</b>	Monday, August 10, 8:00 AM
<b>RELEASE TIME</b>	Sunday, August 16, 8:00 AM - 12:00 PM After 12:00 PM, exhibits not picked up will be disposed of.

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.

1. **ARTIFICIAL COLORING** may be used in canned vegetables, fruits, or pickles, if part of the recipe.
2. 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.
3. 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.
4. Judges may open jars for judging. Due to potential hazards of food-borne illness, judges **WILL NOT** open any canned food entries with meat in the recipe.
5. All canned exhibits must consist of one jar with a label attached (but not affixed directly to the jar) containing the following information:
  - a) Division, Class, i.e., 301-1
  - b) Name of Product
  - c) Process method - Boiling Water or Pressure
  - d) Processing time
  - e) Pounds pressure, if applicable (state dial or weighted gauge)
  - f) Style of pack (raw or hot)
  - g) Date processed
  - h) Source of recipe and page number of recipe
  - i) Altitude where product was processed
  - j) Attach copy of recipe to the label and entry tag
6. 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/cesnutrition/Food\\_Preserve/usda\\_home\\_canning.htm](http://uwacadweb.uwyo.edu/cesnutrition/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>.

7. All fresh goods that are displayed may be preserved in such a manner as to be displayed through the week without spoiling or decay. Preservation for display may make these items inedible, and these items will be discarded at the end of fair, not returned to the exhibitor. All canned/jarred exhibits will be returned. Please note, once opened for judging, exhibits are no longer considered food safe. The Fair assumes no liability for any outcomes resulting from consumption.
8. **Spotlight Classes:** classes that feature a designated flavor or ingredient identified in the class title. The listed flavor or ingredient must be the primary, defining characteristic of the entry.

## Culinary Premiums

**1st**  
\$7

**2nd**  
\$5

**3rd**  
\$3

(unless otherwise stated)

## Bread

DIVISION 301-303

**Division 301 - Professional / Advanced Amateur**  
**Division 302 - Amateur - Adult / Youth -Senior**  
**Division 303 - Youth - Intermediate / Junior / Child**

- Place exhibits in plastic bags to prevent drying out.
- Bread entries should be presented as a standard, full-sized loaf appropriate to the bread type; miniature or novelty-sized loaves are not permitted
- Entry should be a full loaf, uncut
- Recipe may be attached to entry if needed, due to varied ingredients.

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

### CLASS

1. Yeast Bread - all varieties
2. Bread Machine Bread - all varieties
3. Quick Bread - all varieties
4. Sourdough - all varieties
5. Gluten Free Bread - all varieties
6. Cinnamon Rolls

# KING ARTHUR BAKING COMPANY



## Baking Contest

Enter your best QUICK BREAD  
on Friday, August 14, 2026  
In Place by 5:00 PM

JUDGING IN FT. FETTERMAN @ 5:30 PM

Calling all bakers, young and young at heart! King Arthur Baking Company invites you to whip up your very best quick bread! From warm, spiced loaves to bright, fruit-filled favorites, quick breads offer endless room for creativity. Bring us a bake that's beautifully textured, full of flavor, and hard to resist. The only catch is, you have to use King Arthur flour.

### ENTRY REQUIREMENTS:

- Open to both Youth and Adult bakers. Youth contestants are those who have not reached their 19th birthday before Jan 1 of the current year. Any baker who has passed their 19th birthday by Jan 1 of the current year shall enter as an Adult.
- Enter a full-sized loaf made using a King Arthur Flour product.
- Recipes must be typed or clearly written and submitted with entry form (available online at [wystatefair.com](http://wystatefair.com)). Include name, address, and telephone number on recipes.
- Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag used with entry to qualify.
- Judging will be based on taste (50 points), overall appearance and creativity (25 points), and texture (25 points).
- To preserve appearance, please present entry in a disposal baking pan (covered in some manner) for judging.
- Failure to follow the entry requirements may result in disqualification.

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

### Division 300

#### CLASS

1. Youth
2. Adult

## Prizes

OFFERED BY KING ARTHUR BAKING COMPANY

	1st	2nd	3rd
<b>Adult</b>	\$75 King Arthur Gift Card	\$50 King Arthur Gift Card	\$25 King Arthur Gift Card
<b>Youth</b>	\$40 King Arthur Gift Card	\$25 King Arthur Gift Card	\$25 King Arthur Gift Card

## Cakes

DIVISIONS 304-306

Division 304 - Professional / Advanced Amateur

Division 305 - Amateur - Adult / Youth - Senior

Division 306 - Youth - Intermediate / Junior / Child

- 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.
- All cakes should be 2/3 cake, include one of the ends in the cut if cake is not round.

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

### CLASS

1. Layer Cake - all varieties
2. Sheet Cake - all varieties
3. Gluten Free Cake - all varieties
4. Cupcakes (6) (not iced) - all varieties
5. Spotlight Cake: Dark Chocolate Peanut Butter - any style of cake; listed flavor must be the prominent flavor

## Decorated Cakes

DIVISIONS 307-309

Division 307 - Professional / Advanced Amateur

Division 308 - Amateur - Adult / Youth - Senior

Division 309 - Youth - Intermediate / Junior / Child

- 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.

## Decorated Cake Premiums

Proficiency level	1st	2nd	3rd
Professional/Adv Amateur.....	\$15.....	\$10.....	\$5
Amateur - Adult .....	\$10.....	\$6.....	\$4
Youth/Child (all levels) .....	\$7.....	\$5.....	\$3

### CLASS

1. Wedding Cake
2. Any Other Type Cake
3. Fair Themed Cake



## Cookies

DIVISIONS 310-312

Division 310 - Professional / Advanced Amateur  
Division 311 - Amateur - Adult / Youth - Senior  
Division 312 - Youth - Intermediate / Junior / Child

- Each exhibit to consist of 6 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.

### CLASS

1. Baked Cookies - all varieties
2. No Bake Cookies - all varieties
3. Bar Cookies - all varieties
4. Gluten Free Cookies - all varieties
5. Spotlight Cookie: Chocolate Chip Espresso - any style of cookie; listed flavor must be the prominent flavor
6. Best Crumbl-Inspired Cookie - any flavor, enter 3 oversized cookies and list the specific flavor you were inspired by on the entry form. *This class is not affiliated with or endorsed by Crumbl.*

## Wyoming State Fair Cookie Jar

DIVISION 313

### "AMERICAN ICONS"

*A jar inspired by the legends of America--the people, places and events that have shaped our nation.*

- Container with lid may be of any material, ½ to 1-gallon capacity; decorated in any creative fashion.
- **Containers larger than 8" x 10" at the base and over 12" tall will be disqualified.**

**Judging Criteria:** The cookie jars will be judged and selected by the Fair Manager. Special attention should be paid to the current theme when designing the container.

***The winning cookie jars becomes the property of the Wyoming State Fair and may be used in future promotions.***

Winner of each class will receive a special rosette and \$25.

### Division 313

### CLASS

1. Fair Manager's Cookie Jar – Adult, all proficiencies– (unfilled)
2. Fair Manager's Cookie Jar – Youth, all ages– (unfilled)



## Pies

DIVISION 314-316

Division 314 - Professional / Advanced Amateur  
Division 315 - Amateur - Adult / Youth - Senior  
Division 316 - Youth - Intermediate / Junior / Child

- No Cream, Custard, Nut, or Pumpkin Pies
- 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; 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. Fruit Pie - any variety
2. Non-fruit Pie - any variety
3. Unfilled Pie Shell
4. Spotlight Pie: As American as Apple Pie - pie should be 8 inches, special consideration given to pies that showcase traditional spices, techniques, or crust embellishments.

## Candy

DIVISIONS 317-319

Division 317 - Professional / Advanced Amateur  
Division 318 - Amateur - Adult / Youth - Senior  
Division 319 - Youth - Intermediate / Junior / Child

- Each exhibit to consist of 6 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 - any variety (no Million Dollar Recipe)
2. Hard Candy
3. Any Other Candy

## Jelly

DIVISIONS 320-322

Division 320 - Professional / Advanced Amateur  
Division 321 - Amateur - Adult / Youth - Senior  
Division 322 - Youth - Intermediate / Junior / Child

- Use regulation jelly glasses or small canning jars.
- Indicate date processed on label. Must be product of the year August 2025 to August 2026.
- Please exhibit with canning rings.

**Judging Criteria:** Flavor, color, clearness, consistency

### CLASS

1. Fruit Jelly- any variety
2. Non-fruit Jelly- any variety
3. Suryp - any variety
4. Spotlight Jelly: Smoked Chokecherry; listed flavor must be the prominent flavor

## Preserves, Butters, and Jams

DIVISION 323-325

**Division 323 - Professional / Advanced Amateur**  
**Division 324 - Amateur - Adult / Youth - Senior**  
**Division 325 - Youth - Intermediate / Junior / Child**

- Indicate date canned on label. Must be product of the year August 2025 to August 2026.
- 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 81, regulation 5).

### CLASS

1. Fruit Preserves - any variety
2. Fruit Butter - any variety
3. Fruit Jam - any variety
4. Non-Fruit Preserve, Butter, or Jam - any variety
5. Spotlight Butter: Bourbon Peach; listed flavor must be the primary flavor

## Canned Vegetables

DIVISIONS 326-328

**Division 326 - Professional / Advanced Amateur**  
**Division 327 - Amateur - Adult / Youth - Senior**  
**Division 328 - Youth - Intermediate / Junior / Child**

- Indicate date canned on label. Must be product of the year August 2025 to August 2026.
- 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 81, regulation 5).

### CLASS

1. Vegetable - any variety
2. Spotlight Vegetable: Classic Carrot Coins -listed ingredients must be the primary ingredients

## Canned Fruit

DIVISIONS 329-331

**Division 329 - Professional / Advanced Amateur**  
**Division 330 - Amateur - Adult / Youth - Senior**  
**Division 331 - Youth - Intermediate / Junior / Child**

- Indicate date canned on label. Must be product of the year of August 2025 through August 2026.
- Please exhibit with canning rings.

**Judging Criteria:** Shape, color, and consistency of fruit; proportion of fruit to syrup. Label (see page 81, regulation 5).  
**Syrup:** density, neither watery nor too heavy; clearness. Label (see page 81, regulation 5).

### CLASS

1. Fruit (whole or cut) - any variety
2. Fruit Sauce - any variety
3. Spotlight Fruit: Rhubarb Berry - any single or mix of berries is acceptable, listed ingredients must be the primary ingredients

## Pickles and Relishes

DIVISIONS 335-337

**Division 335 - Professional / Advanced Amateur**  
**Division 336 - Amateur - Adult / Youth - Senior**  
**Division 337 - Youth - Intermediate / Junior / Child**

- Indicate date canned on label. Must be product of the year August 2025 through August 2026.
- Please exhibit with canning rings.

**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 81, regulation 5).

### CLASS

1. Sweet Pickle - any variety
2. Sour Pickle - any variety
3. Relish - any variety
4. Ketchup - any variety
5. Spotlight Pickle; Pickled Strawberries, listed ingredient must be the primary ingredient
6. Salsa - any variety (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.

## Cooking with Honey

DIVISIONS 339-341

**Division 339 - Professional / Advanced Amateur**  
**Division 340 - Amateur - Adult / Youth - Senior**  
**Division 341 - Youth - Intermediate / Junior / Child**

- Recipe must be attached to entry.
- Cannot be identical to an entry in any other Culinary division

**Judging Criteria:** Flavor, general appearance, texture.

### CLASS

1. Cookies (Sweetening At Least 50% Honey), 6 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), 6 rolls
4. Breads (Sweetening 100% Honey), full loaf
5. Quick Breads (Sweetening 100% Honey), full loaf
6. Jams and Jellies (Sweetening 100% Honey)
7. Pies (Sweetening, 100% Honey), use 4" pie container

## Natural Honey

DIVISIONS 342-344

**Division 342 - Professional / Advanced Amateur**  
**Division 343 - Amateur - Adult / Youth - Senior**  
**Division 344 - Youth - Intermediate / Junior / Child**

**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

## Dried Foods

DIVISIONS 345-347

**Division 345 - Professional / Advanced Amateur**  
**Division 346 - Amateur - Adult / Youth - Senior**  
**Division 347 - Youth - Intermediate / Junior / Child**

- 1 cup portion in a clear container or bag

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

### CLASS

1. Fruits - any variety
2. Vegetables - any variety
3. Herbs - any variety



## Table Setting Contest

DIVISIONS 348-351

**Division 348 - Adult - All proficiency levels**  
**Division 349 - Youth - Senior**  
**Division 350 - Youth - Intermediate**  
**Division 351 - Youth - Junior**

### • PRE-REGISTRATION REQUIRED by JULY 31

- Exhibitors may select their own table theme. Themes must be appropriate for a family-friendly public exhibition. Consideration will be given to themes related to agriculture, Wyoming, or the Wyoming State Fair.
- Bring your own small card table (3' x 3' max, no chairs). Set your table up in Fort Fetterman in the Culinary Department.
- Decorations should be original.
- Do not bring food or serving dishes.
- You must submit a typed menu for display with your table.
- Set the table for two (2).
- If you use fresh flowers, you must see that they stay nice during the entire exhibit days.
- The first place from divisions 349, 350, and 351 will compete for Grand Champion Youth Table Setter.
- Menu - Judging criteria: chosen menu items - variety in flavor, texture, color, size, shape, temperature, general appeal.
- Judged: Monday, August 10th, starting at 8:00 AM.
- **Your table must be set up during the hours of 10:00 AM to 6:00 PM, Saturday, August 8th or Sunday, August 9th.**
- **Judging Criteria:** Creativity 20%, Correctness in Setting 20%, Originality 20%, Menu 20%, Extra Effort 20%

### CLASS

1. Table Setting Contest

**Standard premiums apply for divisions. First place in each youth division will compete for Grand Champion Youth Table Setter.**

**Grand Champion.....Rosette, \$25**

## Culinary Awards and Donors

**PREMIER EXHIBITOR AWARD** - A banner 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.

**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.

**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.

**BEST OF SHOW** - The **Wyoming State Fair** will award a rosette to the best overall entry as determined by the judges in each of the following categories: Bread; Cakes; Cookies; Pies; Candy; Jelly, Preserves, Butters & Jams; Canned Vegetables & Canned Fruit; Dried Food.

**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 must be dropped off by August 9th, 2026 by 6:00 PM**

See department pages for drop off times and locations. 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 \_\_\_\_\_

(Birth year and age required for all non-professional/  
advanced amateur entries)

Check here if this is your first time entering Culinary  
at the Wyoming State Fair.

**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					

## 2026 CULINARY ENTRY FORM CONTINUED

Item	Computer Item # (Office Use Only)	Department	Division	Class	Description of Exhibit (Use exact wording from Premium Book)
8					
9					
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11					
12					
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15					
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*2026 Wyoming State Fair*  
**KING ARTHUR BAKING CONTEST**  
**ENTRY FORM**

Name: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Quick Bread Made: \_\_\_\_\_

Check the one that applies: \_\_\_ Youth \_\_\_ Adult

Anyone who has not had their 19th birthday by Jan 1 of the current year is considered a youth for this contest. All those past their 19th birthday as of Jan 1 of the current year are considered adults for this contest.

Remember to submit your typed or clearly written recipe, along with the opened bag of King Arthur Flour (or the UPC symbol from the bag) with your entry.

Submit form with entry.

(Use this space to attach your recipe!)