

Central Montana Fair, July 17-27, 2024

Department 7 - Food

Jocelyn Krogstad – Superintendent

For general fair information and rules, view online at: <https://cmtfair.com/general-info24>

Enter online at: <https://cmtfair.com/fairbook24>

Entry Delivery: Please enter online prior to bringing exhibits to the fairgrounds. Entry tags shall be filled out by the Superintendent or clerks only. No others will be accepted. Open Class entries compete with Booth entries. All entries for this Department will be taken on Tuesday, July 23, 2024, from 10:00 am to 6:00 pm.

Judging: Judging is not open to the public.

Department Rules, Regulations and Guidelines: All exhibitors shall be permitted to make one entry only under each class number. Articles competing for prizes must be completed during the current year. The previous Fair to the current Fair equals one year. Decisions of the judges are final. Please refer to general guidelines to lodge an official complaint.

Hints to the Exhibitor: No cross entries between youth and adult divisions. Duplicate items can be entered in both 4-H and open class youth (i.e. chocolate chip cookies from the same batch can be entered in both Departments). No commercial mixes.

***NEW:** All gluten free entries will compete against each other for Best of Division (1A, 2A, 4A, 5A, 6A, and Junior Entries *8A).

Please note that all divisions follow the current USDA guidelines which are available on-line or from the Fergus County Extension Office.

We wish to send a big THANK YOU to the individuals and businesses that generously donated awards.

Awards: 1st, 2nd, & 3rd will be awarded in each Division, Lot & Class. Best of Show will be awarded for Adult & Youth. Best of Division Rosettes will be awarded.

Baked Foods Hints to Exhibitors: Exhibitors shall furnish their own plates of plastic to display breads, cakes, cookies, pie, or candy. Exhibits are to be attractively arranged on the plate. Put on a white plastic plate and then in a self-sealing plastic bag (no twist ties). Clear plastic wrap is not acceptable. A completed listing of all ingredients must be attached to each exhibit. Use a standard 3" X 5" note card omitting the exhibitor's name.

Hints for Breads: Standard size loaf constitutes a bread entry. Bread should be so completely baked that when pressed it will spring out immediately upon release of pressure. An excellent loaf of bread should be uniform, golden brown in color, oblong shape, and about 9x9x4 inches in size. The flavor should be nutty, agreeable to the taste and with no suggestion of sourness. The crumb should be slightly moist, tender yet not crumbling when compressed, light in weight in proportion to size even-grained, slightly creamy white in color. Allow proper time for complete cooling of entries before enclosing in bag.

A \$50 basket of baking ingredients donated by Town & Country will be awarded by judge to most outstanding baked item.

Division 1 – Yeast Breads

SCORECARD FOR BREAD	POINTS
GENERAL APPEARANCE	20
shape, color, crust	
CRUMB	40
texture, moistness, lightness	
FLAVOR	40
<hr/>	
TOTAL	100

Lot	01	Bread - white
	02	Bread - multi-grain
	03	Bread - raisin
	04	Bread - 100% whole wheat
	05	Bread - French/sourdough
	06	Rolls - white (4)
	07	Rolls - whole wheat (4)
	08	Rolls - sweet fancy (3)
	09	Rolls - shaped dinner roll (4)
	10	Rolls - cinnamon (3)
	11	Gluten Free - bread (any)
	12	Gluten Free - rolls, any (4)

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Division 2 – Quick Breads

No paper liners on muffins Smaller loaf pans may be used

- Lot 01 Quick Bread - banana
- 02 Quick Bread - other fruit
- 03 Quick Bread - zucchini
- 04 Biscuits - baking powder (4)
- 05 Muffins - Bran (4)
- 06 Muffins - fruit (4)
- 07 Cornbread (4 squares)
- 08 Gluten Free - any of the above

Division 3 – Breads of all Nations

(Include recipe)

- Lot 01 Bagels (4)
- 02 Pretzels (4)
- 03 Lefse (4)
- 04 Tortillas (4)
- 05 Scones (4)
- 06 Crepes (unfilled but rolled) (4)

Division 4 – Cakes

Entry consists of whole cake. Cakes must be removed from baking pan before entering and placed on a sturdy board or card-board (slightly larger than the cake) cover with foil or grease-proof covering. Place into a clear plastic food storage bag, cover with clear plastic wrap or other clear covering. Appearance: Regular even shape, even brown color, lightness, texture, and flavor.

Cakes are three main types: Butter cakes, sponge cakes and fruit cakes. A well-made cake is of uniform thickness, not high in the middle or on the side of the tin and low in other places. It should be even grained, fine and delicate in texture and should have a good flavor. Butter cakes, in appearance, should be golden brown; Sponge cakes, light brown; and fruit cakes, dark brown. All should be of uniform color. To be graded as excellent, a butter cake must be light in weight in proportion to ingredients used. Sponge cakes must be tender, loose in texture and velvety. When icing is used, it should be smooth and glossy in appearance, spongy and not brittle when cut and not so soft as to be sticky.
NO MIXES!

SCORECARD FOR CAKES..... POINTS

GENERAL APPEARANCE.....10

CRUMB..... 35

Tenderness, moistness, lightness, texture

FLAVOR 40

ICING 15

TOTAL..... 100

- Lot 01 Angel Food
- 02 Bundt
- 03 White
- 04 Chocolate
- 05 Carrot
- 06 Pound
- 07 Other cake
- 08 Decorated - can use styrofoam for cake base
- 09 Gluten Free - any type

Division 5 – Cupcakes, Cookies, & Bars

Entries: 4 uniform pieces (no ends or sides), should be placed on a plain white plastic plate, then in clear plastic self-sealing food storage bag (no twist ties), and closed. Remember to attach your 3" x 5" ingredient card list.

SCORECARD FOR SMALL CAKES, COOKIES, & BARS.....POINTS

GENERAL APPEARANCE..... 30

Uniform size and shape, evenly browned lightness

TEXTURE..... 30

Crisp, tender, even grain

FLAVOR..... 40

No taste of baking powder or soda, not overly seasoned: well-balanced flavor.

TOTAL..... 100

- Lot 01 Cupcakes - (unfrosted)
- 02 Cookies - drop oatmeal
- 03 Cookies - drop chocolate chip
- 04 Cookies - other drop
- 05 Cookies - peanut butter
- 06 Cookies - ginger-all
- 07 Cookies - white sugar-all
- 08 Cookies - no bake
- 09 Cookies - decorated (4)
- 10 Cream Puffs-unfilled
- 11 Bars - brownies all types
- 12 Bars - fruit
- 13 Bars - layered
- 14 Rolled - other
- 15 Gluten Free - any of the above

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Division 6 – Pies

Filling - Should be adequate in amount, uniform in thickness and texture throughout, and a consistency to cut and hold shape.

Flavor - Not distinctive fat flavor, good proportion of sugar to fruit. Flavor of fruit should be predominant, not highly seasoned.

Crust - The crust of the pies should be flaky and tender, well browned and of uniform thickness. The upper crust of two-crust pies should have adequate and evenly distributed air space to allow for escape of steam, even brown color. Flavor is the most important consideration of both crust and filling. Pie entries are to be in small pie tins enclosed in a self-sealing clear food storage bag (no twist ties.)

NO CREAM PIES!

SCORECARD FOR PIES..... POINTS

GENERAL APPEARANCE..... 20

Even brown color, perforations well distributed

FILLING..... 20

Adequate in amount, uniform in texture, well-formed fruit with smooth consistency of filling

CRUST 20

Tender, flaky, crisp, uniformity of thickness

FLAVOR 40

No distinctive fat flavor, good proportion of sugar to other ingredients in fruit fillings

TOTAL 100

- Lot 01 Apple - two crust
- 02 Cherry - two crust
- 03 Peach - two crust
- 04 Berry any kind - two crust
- 05 Rhubarb (No Egg Filling)
- 06 Pecan or other nut
- 07 Other - not cream or egg - specify type
- 08 Unfilled pastry pie shell
- 09 Gluten Free Pie - no flour in filling
- 10 Gluten Free Pie shell - unfilled

Division 7 – Candies (6 pieces)

- Lot 01 Almond Roca
- 02 Caramels
- 03 Divinity
- 04 Fudge (made with sugar and chocolate)
- 05 Fudge (made with marshmallow)
- 06 Peanut Brittle
- 07 Other candies

Note: All gluten free foods will compete against each other for Best of Division 1A, 2A, 3A, 4A, 5A, 6A, and 8A Juniors Foods

Division 8 – School Age Entries

Class (A) Young'ns 6-8, Class (B) Juniors 9-13 and Class (C) Youth 14-18.

See general rules for Baked Goods. Age divisions will be judged separately. Please be sure age is on entry form.

- Lot 01 Bread - white
- 02 Bread - whole wheat
- 03 Shaped yeast rolls (4)
- 04 Cinnamon rolls (3)
- 05 Sweet rolls (3)
- 06 Banana bread
- 07 Muffins (4)
- 08 Biscuits (4)
- 09 Cookies - chocolate chip
- 10 Cookies - sugar
- 11 Cookies - oatmeal
- 12 Cookies - other
- 13 Brownies
- 14 No Bake cookies
- 15 Fruit Pie-use small tin

Class (D) Additional Junior and Youth Only Entries, Ages 9-18

- Lot 16 Fudge (6)
- 17 Divinity (6)
- 18 Caramels (6)
- 19 Other Candies (6)
- 20 Cup cakes from scratch (4) unfrosted
- 21 Cake from scratch unfrosted
- 22 Cake Decorated
- 23 Recipe file - 10 or more recipes on 3x5 recipe cards. Can be presented as a book or file.
- 24 Healthy snacks (3), 3 pieces of each different healthy snack displayed on plastic plate and enclosed in a clear self-sealing storage bag (no twist ties) total 9 pieces.

Gluten Free

Class (E) All ages 6-18

- Lot 25 Bread - any
- 26 Rolls - any (4)
- 27 Cookies
- 28 Pie - no flour in filling
- 29 Cake or Cupcakes

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Division 9 – Canning

Current USDA guidelines must be followed for all food preservation entries. Preserves, jellies, pickles, canned fruits and vegetables, etc., must have been prepared during the last year and never before exhibited. All exhibits shall be delivered to the clerk of the foods Department at the Agricultural Building on the Fairgrounds.

NOTE: Canned foods are presumed to be prepared in such a manner that they will not ferment for at least a reasonable length of time and if, in the opinion of the judge, such exhibits are not so prepared, they will not be permitted to compete. All canned, pickled, and soft spread entries MUST be labeled with contents, date processed, processing method (pressure or water bath), processing time, pounds of pressure used and type of pack (if relevant) or they will be disqualified. Keep brand of jar uncovered. Use only approved canning jars- no mayonnaise or salad dressing jars will be accepted. Cleanliness of jars is imperative - wash carefully at home. At elevations above 1,000 feet, one minute per 1,000 feet should be added to the processing time. Processing does not affect the flavor, texture, or gel. All jars must have seals and rings. Entries will be opened for judging.

A jar without a new ring and seal will not be judged. The boiling water method is safe for canning fruits and pickles. Pressure canning is the only safe method of canning vegetables. Tomatoes are to be pressure canned or if properly acidified with lemon juice or citric acid, they can be processed in the boiling water canner. All low acid foods should be processed in a pressure canner. All preserved food entries may be opened.

Judge will pick most outstanding in 1st and 2nd prizes of fruit, vegetables, pickles and relishes, and jams and jellies to receive Kerr & Ball Jars. Each exhibitor may win only one award. We will be presenting the Best of Category award in Soft Spreads (jams, jellies, butters, etc..). Products made with Ball 100% Natural® Fruit Jell Pec- tin and sealed in a Ball® jar with a Ball® Two-Piece cap or in a Kerr® jar with a Kerr Two-Piece cap will be eligible. Please see following: Canned Fruit Group

One quart or pint standard jars or half pint. Fruit should be selected carefully with as perfect form as possible. Solid and attractive pack is desirable with only enough clear syrup to fill spaces. Allow for head space of ¼ to ½ inch of jar. One jar of fruit constitutes an entry. Remove jar bands, clean carefully, then replace band for exhibiting. Be sure jars are sealed. Use of cloth covers is not permitted.

Judging criteria – Canned Fruit & Vegetables Class

One pint, quart, or half-pint jar each, standard jars. Pressure Canned Only. Refer to tomato canning above. Will be judged on the following:

Selection - uniform size, shape and ripeness	20
Color - natural color of vegetable.....	30
Pack - uniform.....	20
Condition of solid - firm, tender.....	15
Condition of liquids - clear	15
TOTAL	100

Fruit Class

Lot	01	Cherries
	02	Peaches
	03	Pears
	04	Berries any kind
	05	Apple sauce
	06	Other fruits, specify types
	07	Juice, any fruit

Allow for head space of ¼ to ½ inch of jar. Remove jar bands, clean carefully, then replace band for exhibiting. Be sure jars are sealed. Use of cloth covers is not permitted.

Vegetable Class

Lot	08	Beets
	09	Carrots
	10	Corn
	11	Mixed vegetables
	12	Peas
	13	Beans
	14	Sauerkraut
	15	Tomatoes
	16	Horseradish
	17	Other Vegetables-please specify type
	18	Juice-any vegetable

A box of canning jars donated by Albertsons, will be awarded to the best of show recipient for canning.

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Division 10 – Jelly, Jams, Butters, Marmalades & Preserves

PROCESSING JELLY, JAM, BUTTERS, MARMALADES AND PRE-

SERVES: Use of paraffin is no longer recommended by the USDA for jelly, jam or other similar products and will not be judged.

Judging criteria - Jelly

Color and clearness - color determined by kind of fruit, should be clear, not cloudy.

Consistency - should retain shape when removed from glass, should quiver, tender.

Texture - Smooth and free from graininess, determined by “feel in mouth”.

Flavor - Pronounced and corresponding to natural fruit flavor.

Color and Clearness	25
Consistency	20
Texture	15
Flavor	40
TOTAL	100

Jellies Class

One pint or quart jar or half pint standard jar

Lot	01	Chokecherry
	02	Apple
	03	Crab Apple
	04	Berry, any other please specify
	05	Grape
	06	Plum
	07	Other - please specify

Jams, Butters, and Syrups, Marmalade Class

One pint or quart jar or half pint standard jar

Judging criteria - Jam

Consistency - crushed, small fruit or small pieces of fruit cooled to thick spreading consistency	40
Color and clearness - soft mass of fruit and syrup is a good bright color	40
Flavor	20
TOTAL	100

Judging criteria - Butter

Should mound up when a small amount is dropped from spoon, but should not cut like jelly nor should there be any free liquid	40
Texture	20
Flavor	40
TOTAL	100

Judging criteria - Syrup

Flavor - consistent with flavor of fruit	50
Consistency	50
TOTAL	100

Judging criteria - Marmalade

Clear jelly with small pieces or thin slices of fruit suspended	50
Flavor	50
TOTAL	100

Lot	08	Jam - Peach
	09	Jam - Raspberry
	10	Jam - Strawberry
	11	Jam - Chokecherry
	12	Jam - Grape
	13	Jam - Other - please specify type
	14	Butter - Apple
	15	Butter - Pear
	16	Butter - Peach
	17	Butter - Other - please specify type
	18	Syrup - Blueberry
	19	Syrup - Blackberry
	20	Syrup - Chokecherry
	21	Syrup - Other - please specify type
	22	Marmalade - Orange
	23	Marmalade - Pineapple
	24	Marmalade - Other - please specify type

Preserves and Conserves Class Judging criteria - Preserves

Contains slices or large pieces of fruit	50
Flavor	50
TOTAL	100

Judging criteria – Conserves

Two or more fruits cooked with sugar until thick. A true conserve contains nuts and raisins but may be added or omitted from any recipe.

List ingredients on jar	50
Flavor	50
TOTAL	100

Lot	25	Preserves - Peach
	26	Preserves - Plums
	27	Preserves - Strawberry
	28	Preserves - Other - please specify type
	29	Conserves - Grape
	30	Conserves - Peach
	31	Conserves - Plum
	32	Conserves - Mincemeat without meat
	33	Conserves - Other - please specify type
	34	Honey - Specify type

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Division 11 - Dried Foods

All dried foods should be displayed in small clear glass jars with screw on lids. Entry Size-¼ cup

Judging criteria - Dried Foods

Texture	40
Color	30
Uniformity of pieces	15
Flavor/ fragrance	15
TOTAL	100

- | | | |
|-----|----|---|
| Lot | 01 | Dried Onions |
| | 02 | Dried Chives |
| | 03 | Dried Peppers |
| | 04 | Dried Parsley |
| | 05 | Dried Mint |
| | 06 | Dried Oregano |
| | 07 | Dried herbs - any other - please specify type |
| | 08 | Other Dried Vegetables - please specify type |
| | 09 | Dried Apples |
| | 10 | Dried Peaches |
| | 11 | Dried Apricots |
| | 12 | Dried Bananas |
| | 13 | Dried Pears |
| | 14 | Dried Cherries |
| | 15 | Dried Tomatoes |
| | 16 | Other Dried Fruit |
| | 17 | Fruit Leather - Strawberry |
| | 18 | Fruit Leather - Pear |
| | 19 | Fruit Leather - Peach |
| | 20 | Fruit Leather - Any Other |
| | 21 | Jerky, any meat - Please specify type |

Division 12 – Pickles and Relishes

One pint or quart jar or half pint standard jar

Judging criteria - Pickles and Relishes

Selection; uniformity of size.....	20
Color; natural color	30
Pack; uniform	20
Condition of solid; firm and tender.....	15
Condition of liquid; clear	15
TOTAL	100

- | | | |
|-----|----|--|
| Lot | 01 | Flavored Vinegar - please specify type.
Display in a clean clear glass decorative bottle. |
| | 02 | Pickles - Beet |
| | 03 | Pickles - Bread and Butter |
| | 04 | Pickles - Dill |
| | 05 | Pickles - Sweet Cucumber |
| | 06 | Pickles - Peppers - please specify type |
| | 07 | Pickles - Fruit - please specify type |
| | 08 | Pickles - Zucchini |
| | 09 | Pickles - Dilly Beans |
| | 10 | Pickles - Other - Please specify type |
| | 11 | Relish - Corn |
| | 12 | Relish - Sweet Cucumber |
| | 13 | Relish - Green Tomato |
| | 14 | Relish - Zucchini |
| | 15 | Relish - Other - please specify type |
| | 16 | Catchup |
| | 17 | Chili Sauce |
| | 18 | Salsa |
| | 19 | Sauce - any other |

Gluten Free Class

- | | | |
|-----|----|--------------------------|
| Lot | 20 | Pickles - cucumber |
| | 21 | Pickles - sweet cucumber |
| | 22 | Pickles - dill |
| | 23 | Relish - any kind |

Division 13 – School Age - Canning & Drying

School Age Entries - Class (A) Juniors ages 9 - 13 (Note change in minimum age), Class (B) Youth ages 14 - 18) No young'ns.

Age divisions will be judged separately. Please be sure age is on all entry forms. Same judging criteria as Open Class Division.

- | | | |
|-----|----|---|
| Lot | 01 | Syrup - please specify type |
| | 02 | Jelly - please specify type |
| | 03 | Jam - please specify type |
| | 04 | Jam - Freezer - please specify type |
| | 05 | Pickles or Relish - please specify type |
| | 06 | Canned Fruit - please specify type |
| | 07 | Canned Vegetable - please specify type |
| | 08 | Dried Fruit (¼ cup) - please specify type |
| | 09 | Dried Vegetable (¼ cup) - please specify type |