

**OPEN CULINARY
DEPARTMENT 6
DIVISION 601 – 617
Superintendent – Pam Rivers
Premium #3**

Policies:

1. Youth classes are for exhibitors 8 years to 18 years of age.
2. Youth younger than 8, please enter "Kidz Zone" Department 14.
3. **A part of each exhibit will be displayed. Please pick up the remainder of your exhibit immediately after displays are set up.** Any items not retrieved will be discarded.
4. Please exhibit in clear heavy grade plastic bag of the appropriate size, with entry tag attached. Please use plastic plates to show your entry in a pleasing manner.
5. Baked products will be judged on flavor, aroma, texture,(crumb, crust, moisture, lightness) and appearance (color, shape and size).
6. All canning exhibits must contain a label on the jar (not lid) with the following information:
Name of Exhibitor
Division, Class, i.e., (601 - 003)
Name of Product
Process method (boiling water or pressure)
Processing time
Pounds of pressure, if applicable (state; dial or weighted gauge)
Style of pack (raw or hot)
Date processed
Altitude where product was processed at

**BREAD
Division 601**

Place exhibits in "plastic bags" to prevent drying out. In order that competition be fair to all exhibitors, loaves of bread must be baked in STANDARD SIZE baking pans 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 (Not Machine Made)

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

	CLASS
White, 1/3 loaf, end cut	001
Whole Wheat, 1/3 loaf, end cut	002
Rye (can be baked in round pan) 1/3 loaf, end cut of loaf	003
Raisin, 1/3 loaf, end of loaf	004
Coffee Ring or Loaf, 1/3 ring/end cut loaf	005

YEAST ROLLS

	CLASS
White Yeast Rolls (3), typical roll form	006
Whole Wheat Rolls (3), typical roll form	007
Any Other Roll Not Listed (3)	008
Cinnamon Rolls (3)	009
Raised Doughnuts (3)	010

BREAD MACHINE

	CLASS
White, 1/3 loaf, end cut	011
Any Other than white, 1/3 loaf, end cut (whole, graham, or cracked wheat)	012
Holiday bread, contains fruit and/or nuts, 1/3 loaf, end cut	013

QUICK BREAD

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

	CLASS
Banana Bread, 1/3 loaf, end cut	014
Carrot Bread, 1/3 loaf, end cut	015
Date Bread, 1/3 loaf, end cut	016
Nut Bread, 1/3 loaf, end cut	017
Pumpkin Bread, 1/3 loaf, end cut	018
Zucchini Bread, 1/3 loaf, end cut	019
Gingerbread, 1/3 loaf, end cut	020
Baking Powder Biscuits (3)	021
Muffins, Fruit (3)	022
Any other Muffins	023
Any other Quick Breads not listed	024

**CAKES
Division 602**

No commercial cake mixes are to be entered.

Wrap exhibit in clear plastic food wrap to prevent drying out. Put cakes on covered cardboard about 1 inch larger than the cake, no glass plates. No professionals in this division- amateur only. Judging Criteria: Flavor, aroma, shape, volume, surface, texture, grain color.

Policies:

1. Cakes are to be made from scratch. Commercial mix shall not be used.
2. Cakes are to be exhibited without frosting; except in the layer cake iced classes and the "Decorated Cakes".
3. Exhibit: 1/3 layer or 1/3 cake
4. Gluten free classes attach a recipe.

EGG CAKES (not iced)

	CLASS
Angel Food, 1/3 cake	001
Sponge Cake, 1/3 cake	002
Chiffon, 1/3 cake	003

(Cakes continued)(Egg Cakes)	CLASS
Pound Cake, 1/3 cake	004
Other Egg Cake	005

BUTTER/OIL CAKES (not iced)

Layer Cake, Yellow, 1/3 cake	006
Layer Cake, White, 1/3 cake	007
Layer Cake, Chocolate, 1/3 cake	008
Sheetcake, yellow, 1/3 cake	009
Sheetcake, white, 1/3 cake	010
Sheetcake, chocolate, 1/3 cake	011
Spice Cake, 1/3 cake	012
Any Other Cake, not listed	013
Cake Balls, 6 (iced)	014
Cake Rolls, 1/3 cake, end cut	015
Cupcakes, 3 (noticed)	016

LAYERED CAKES (iced)

Carrot Cake, iced, 1/3 cake	017
German Chocolate, iced, 1/3 cake	018
Any Other Cake, not listed	019

GLUTEN FREE

Angel Food, 1/3 cake	020
Layer, Yellow, 1/3 cake	021
Sheetcake, Yellow, 1/3 cake	022
Spice Cake, 1/3 cake	023
Layered cake, iced	024
Any other cake	025

FOOD ART
Division 603 - 604

1. Cake, decorated, any shape, cake dummy may be used. Icing and artistic skill only to be judged. This cake cannot be entered in any other class or special display.
2. Decorated, carved, special cut foods, fruit vegetable or any other food.

Youth refers to those exhibitors who are 8 years to 18 years of age by July 1 in the current year.

Amateur refers to those who do not generally receive pay for their culinary work and have little or no training for this art. Who are 19 years of age or more.

Division 603: Youth
Division 604: Amateur

	CLASS
Wedding Cake	001
Any decorated cake	002
Fruit Art	003
Vegetable Art	004
Gingerbread House	005
Any other food art	006

COOKIES
Division 605 - 606

1. Each Exhibit to consist of 3 cookies; each cookie to be wrapped in clear plastic food wrap to prevent drying out.
2. No frosting.
3. Gluten free classes require a recipe card attached.
4. **Judging Criteria:** Flavor, shape, size, color, texture, (characteristics of type of cookies; crisp, moist, etc.) grain.

Division 605: Adult
Division 606: Gluten Free

COOKIES	CLASS
Brownies	001
Chocolate Chip	002
Bar Cookies	003
Filled Cookies	004
Fruit Bars	005
Ginger	006
Nut Drop	007
Oatmeal	008
Party (May be frosted)	009
Peanut Butter	010
Refrigerator	011
Sour Cream	012
Snickerdoodle	013
Sugar	014
No bake	015
Any other cookie not listed	016

HONEY PRODUCTS
Division 607

Include the amount/percentage of honey in your recipe on your 3X5 recipe card.

HONEY PRODUCTS	CLASS
Bread	001
Cookies	002
Cakes	003
Candy (six (6) pieces)	004
Canned goods	005

**CULINARY SPECIAL CONTESTS
DIVISION 608**

TABLE SETTING CONTEST

Qualifies for Theme Sweepstakes

**Theme: "Saluting Hometown Hero's!"
Patriotic
Super Hero Theme**

1. Bring your own small card table. (No chairs) Set your table up in the Fremont Center.
2. Decorations should be original and follow one theme.
3. Do not bring food or serving dishes.
4. You must submit a typed menu for display with your table.
5. Set the table for two(2)
6. Superintendent has the authority to divide or change classes.
7. If you use fresh flowers, you must see that they stay nice during the entire exhibit week.
8. There will be one overall Champion and Reserve Champion awarded for this contest.
9. The overall top five places shall be selected to allow for scoring in the Families at Fair Sweepstakes Contest, if this contest has been entered by the exhibitor.
10. Menu – Judging criteria: chosen menu items – variety in flavor, texture, color, size, shape, temperature, & general appeal and appropriateness to theme chosen.

Judging Criteria:

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

TABLE SETTING CONTEST - ADULT	CLASS
Super Hero Theme	003
Patriotic Theme	004
Hometown Hero Theme	005

TABLE SETTING CONTEST – YOUTH	CLASS
Super Hero Theme	006
Patriotic Theme	007
Hometown Hero	008

**BEST CINNAMON ROLLS
IN FREMONT COUNTY**

Premium Table #3

Judged: Saturday, August 7 at 10 a.m.
Fremont Center, Kitchen

Pre-registration is encouraged but not required.

Policies:

1. This contest is open to all ages. Adults and Youth will be judged separately. Youth – list age on entry tag.
2. Use your imagination and best recipe to make the most delicious Cinnamon Rolls in Fremont County!
3. Judged on appearance, taste, creativity, texture and recipe originality.
4. All entries become the property of the Fremont County Fair.

CLASS

Best Cinnamon Rolls in Fremont County - Adult 009
Best Cinnamon Rolls in Fremont County – Youth 010

BEST ALL AMERICAN PIE

Premium Table #3

Judged: Tuesday, August 3 at 5:30 p.m.
Fremont Center, Kitchen

Pre-registration is encouraged but not required.

Policies:

1. This contest is open to all ages. Adults and Youth will be judged separately. Youth – list age on entry tag.
2. Make your All American Pie from scratch. Use your imagination and be creative.
3. Judged on appearance, taste, creativity, texture and recipe originality.
4. All entries become the property of the Fremont County Fair.

CLASS

Best All American Pie - Adult 011
Best All American Pie – Youth 012

BEST CARAMEL APPLE CRAVING

Premium Table #3

Judged: Wednesday, August 4 at 5:30 p.m.
Fremont Center, Kitchen

Pre-registration is encouraged but not required.

Policies:

1. Create from scratch, your very best caramel apple item to be judged by certified caramel apple cravers.
2. Items will be judged on appearance and taste. Creativity is a bonus.
3. All entries become the property of the Fremont County Fair.

CLASS

Best Caramel Apple Craving – Adult 013
Best Caramel Apple Craving – Youth 014

CHOCOLATE TO DIE FOR

Premium Table #3

Judging: Thursday, August 5 at 5:30 p.m.
Fremont Center, Kitchen

Pre-registration is encouraged but not required.

Policies:

1. This item is open to all ages. Adults and Youth will be judged separately. Youth- List age on entry tag.
2. Make from scratch your favorite chocolate food item for the "Chocoholic Feast!"
3. Judged by Certified "Chocoholic" experts. Entries Judged on appearance and taste.
4. All entries become the property of the Fremont County Fair.

A FAIR FAVORITE!

	CLASS
Best Chocolate food item – Adult	015
Best Chocolate food item – Youth	016

BEST 3 ALARM CHILI

Premium Table #3

Judged: Saturday, August 7 at 5:30 p.m.
Fremont Center, Kitchen

Pre-registration is encouraged but not required.

Policies:

1. This item is open to all ages. Adults and Youth will be judged separately. Youth – list age on entry tag.
2. Make from scratch your Best Chili, make it a 2, 3 or even 5 Alarm. It's all up to your taste buds! What does your "hero" like?
3. Judged on appearance, taste, creativity, texture and recipe originality.
4. All entries become the property of the Fremont County Fair.

	CLASS
Best "3 Alarm" Chili – Adult	017
Best "3 Alarm" Chili – Youth	018

FREMONT COUNTY CUPCAKE WARS DIVISION 608

Saturday, August 7th 2 p.m.
Fremont Center - Kitchen

Pre-registration is encouraged but not required.

Policies:

1. There will be three categories for this event, Youth ages 8 – 13; team of two, (one member of the team can be an adult (not a professional); Baking Enthusiast; can be team of two, or individual age(s) 14 and up, bakes as a hobby or past time and Professional Baker; can be team of two, or individual, baker that has sold cake decorated products.

2. The Judging Categories will be Best Overall Cupcake and Best Decorated Cupcake and Display.
3. Contestants are required to prepare 12 undecorated cupcakes, with recipe and cupcake name and description submitted at time of judging. Cupcakes must be standard size. All decorations on cupcakes must be edible. There is not limitation on the type of decorations, royal icing, fondant, butter cream, candy, cookies etc. (anything edible)
4. Displays, stands, backdrops, and or props are intended to enhance the presentation of your entry and cannot exceed 3 square feet. Contestants are responsible to supply their own display items. A table will be supplied to place display on Display theme for 2021 is "Saluting Hometown Hero's!"
5. Contestants will be given one hour to decorate their cupcakes and assemble the display. Plan to begin decorating at 2 p.m. on Saturday, August 7. Judging will be at 3 p.m.
6. Four cupcakes will be used for judging the remaining cupcakes will be donated to the Friends of Fair and will be sold by Silent Auction from 3:30 – 5:30 p.m. on Saturday, August 7 to raise money for the Fremont County Fair Awards Program.

CLASS

Youth Baker (ages 8 -13, may include one adult)	021
Baking Enthusiast (Ages 14 and above)	022
Professional Baker	023

CUPCAKE AWARDS Special Cash Prizes

Donated by: Pam Rivers & Pat Hart

KING ARTHUR FLOUR BAKING CONTEST

Enter your best "Scone"
On Friday, August 7 at 10 a.m.

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

Entry Requirements:

1. Contestants enter your best 6 scones using "King Arthur" flour product.
2. Recipes must be typed or clearly written and submitted with entry. One submission per family for contest is allowed.
3. Exhibitor must bring the opened bag of King Arthur "Flour" or submit a UPC label from the bag used when submitting entry to qualify.
4. Judging will be based upon taste appeal (50 pts), overall appearance and creativity (25 pts) and texture (25 pts).
5. Display Scones on a disposable container for judging.
6. Failure to follow the rules may result in disqualifications.
7. Recipes become the property of the Fremont County Fair.

CLASS

Best Scones – Adult	024
Best Scones - Junior/ Youth	025

All winners will receive Special Prizes and Rosettes from KING ARTHUR FLOUR

ALL NEW
FREMONT COUNTY CHOPPED - GRILL
DIVISION 608

Friday, August 6th 5 p.m. – 7 p.m.

Chopped Fans, here is your chance to cook like an actual Chopped Competitor!

Competitors will be given two Mystery Baskets, one for the Appetizer Round and one for the Main Course Round.

Each Competitor will be given the same ingredients in a "Mystery Basket" for the appetizer round. They will have 20 minutes to complete an appetizer dish for three judges. The judges will then decide who will be chopped and who will move on to the second round.

The competitors moving on to the Main Course Round will all be given the same "Mystery Basket" ingredients and will have 40 minutes to complete the main course for the judges. The Chopped Grand Champion will be chosen from these finalists.

*Each Competitor should bring their BBQ Grill and basic staples and ingredients to build your best appetizer and main course, using the "Mystery Basket" Ingredients.

	CLASS
Chopped Chef Enthusiast	024
Chopped Chef Professional	025

PIES
Division 609

Premium Table #3
(NO Cream, Custard, Nut or Pumpkin Pies)

1. Wrap exhibit in plastic bag to prevent drying out, Aluminum pie plates only, no glass containers.
2. Exhibit must be at least a 6" slice of pie.
3. **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: well cooked, neither too dry nor too juicy; flavor characteristics of the kind, free from excessive sweetness or flavor of uncooked starch.

	CLASS
Apple	001
Cherry	002
Berry, any kind	003
Raisin	004
Fruit, any other (no cream or custard)	005

Mince Meat	006
Rhubarb	007
Any Other Pie, not listed	008

CANDY
Division 610

1. Each exhibit to consist of 5 pieces of candy. Wrap each piece in plastic wrap to prevent drying out.
2. All candy must be made at home.
3. **Judging Criteria:** Flavor, appearance, texture, and consistency characteristic of type of candy.

	CLASS
Hand Dipped Candy	001
Divinity	002
Fudge (Chocolate; nut (no prepared mix or Million dollar recipes allowed)	003
Hard Candy/Glass Candy	004
Mints, all types	005
Nut Brittle	006
Penuche or Brown Sugar (Sea Foam)	007
Taffy	008
Toffee	009
Any Other Candy not listed	010

PROFESSIONAL CANDY
OPEN TO THE WORLD

1. Definition of Professional is anyone making candy for a monetary return. Test question: Do you sell candy for profit? If yes, you are a professional.
2. Exhibit: 6 pieces of candy must be displayed on a plastic plate.
3. All candy must be made in the home.
4. **Judging Criteria:** flavor, appearance, texture, and consistency characteristic of type of candy.

Caramel	012
Hand Dipped Candies	013
Divinity	014
Fudge (Chocolate, Nut)	015
Glass Candy/Hard Candy, any flavors	016
Mints, any types	017
Nut Brittle	018
Penuche	019
Sea Foam (Brown Sugar)	020
Taffy	021
Toffee	022
Any other candy not listed	023

CANNING DEPARTMENT 6
DIVISIONS 611 – 618
Premium Table #3

Policies:

1. Each jar requires a label; labels are available at the Fair Office. Please label your jars prior to delivering for judging. Attach label to back of entry tag.

2. Canned products must have been canned no more than 12 months prior to the current fair entry day. Date canned must be written on the top of lid in permanent marker.
3. Entry must have been canned by the individual entering the item.
4. Use only standard canning jars for all canned foods. These jars must have standard canning seals such as Ball/Kerr canning jars.
5. All canned goods must be correctly labeled. Any incorrectly labeled items may be disqualified.
6. Jars will not be opened for judging.
7. Canning guides are available at the Fremont County Extension offices in Lander, Riverton and Fort Washakie, Wind River.

Judging of Canned Goods:

The following is a three step criteria for judging canned goods. The primary emphasis is on food safety. Food not meeting requirements as outlined in Step 1 will be disqualified. Step 2 also pertains to safety. Step 3 evaluates the quality of the product.

Step One- A single “no” answer is grounds for disqualification.

1. Jar labeled with product name?
2. Jar labeled with process date?
3. Jar labeled with process method?
4. Jar labeled with process time?
5. Jar labeled with process place?
6. Jar adequately sealed?
7. Food processed using correct method?
8. Correct time/pressure for altitude?

Step Two – Safety of Product – 60%

1. Clean jar used?
2. Outside neck free from food deposits?
3. Standard jar used?
4. Standard seal used?
5. Headspace appropriate for product?
6. Absence of air bubbles?
7. Natural color appropriate for process time/method?
8. Arrangement of jar allows for heat penetration?

Step Three – Quality of Product – 40%

1. Firm, ripe produce used (none overripe)?
2. Correct proportion or product to liquid (if appropriate)?
3. Color liquid appropriate for product?
4. Uniform shapes and sizes?
5. All products are beneath liquid?
6. Pieces well arranged to space advantage but not over packed?

JELLY
Division 611

Judging Criteria: Flavor, color, clearness, consistency (firm, yet tender and quivery). Use regulation jelly glasses or small canning jars. Indicate date processed on label, must be product of the year July 2020 to July 2021. Label as to variety of jelly. Please exhibit with canning rings.

Policies:

1. Must be processed in a boiling water bath to be judged.
2. Use only standard jars for canning. Standard refers to quality of jar not to size. Please use jars that are made for canning such as Ball/Kerr, no recycled mayonnaise jars.
3. See judging guide at the beginning of this canning section for additional rules.

JELLY & SYRUPS

CLASS

Apple	001
Buffalo berry	002
Crab apple	003
Cherry	004
Chokecherry	005
Currant, tame	006
Currant, wild	007
Grape	008
Gooseberry	009
Mint	010
Plum	011
Raspberry	012
Strawberry	013
Any Other jelly not listed	014
Syrups (variety on label)	015

**PRESERVES, MARMALADE, BUTTER
AND JAM**
Division 612

Judging Criteria: Flavor, color clearness, consistency (firm, yet tender and quivery). Use regulation jelly glasses or small canning jars. Indicate date processed on label, must be product of the year July 2020 to July 2021. Please exhibit with canning rings.

Policies:

1. All jellies, conserves, marmalades and butters must be processed in a boiling water bath to be judged.
2. Paraffin seals will be disqualified.
3. Use only standard jars for all canned goods. Standard refers to quality of jar not to size. Please use jars that are made for canning such as Ball/Kerr, no recycled mayonnaise jars.
4. Use only pint or half pint jars.
5. See guide at the beginning of this canning section for additional rules.

VARIETY	CLASS
Apple Butter	001
Peach Butter	002
Any Other butter (variety on label)	003
Blackberry Jam	004
Cherry Jam	005
Peach Jam	006
Raspberry Jam	007
Strawberry Jam	008
Any other Jam (variety on label)	009
Cherry Preserves	010
Gooseberry Preserves	011
Jalapeno Preserves	012
Peach Preserves	013
Plum Preserves	014
Raspberry Preserves, red	015
Strawberry Preserves	016
Tomato Preserves	017
Watermelon Preserves	018
Any other preserves (variety on label)	019
Grape Conserve	020
Plum Conserve	021
Any other conserve (variety on label)	022
Orange Marmalade	023
Rhubarb Marmalade	024
Any Other marmalade (variety on label)	025

CANNED VEGETABLES Division 613

The current USDA Canning Guide will be Official Guide.

Judging Criteria: Condition of vegetables; uniformity in size and shape; color; proportion of vegetables to liquid; clearness of liquid. Indicate date canned on label, must be product of the year July 2020 to July 2021.

Policies:

1. Use quart, pint or half pint jars. Use only standard jars. Standard refers to quality jars not to size. Please use jars made for canning such as Ball/Kerr; not recycled mayonnaise jars.

VARIETY	CLASS
Asparagus	001
Beans, string	002
Beans, wax	003
Beets, cut or diced	004
Carrots, sliced or diced	005
Carrots, whole	006
Corn, whole kernel	007
Greens	008
Jalapenos	009
Peas	010
Pumpkin	011
Salad pack	012
Succotash	013
Tomatoes	014
Vegetable juice	015
Any Other vegetable not listed	016

CANNED FRUIT Division 614

The current USDA Canning Guide will be Official Guide.

Judging Criteria: Shape, color and consistency of fruit; proportion of fruit to syrup. **Syrup:** density, neither watery nor too heavy; clearness. Must be product of the year July 2019 to July 2020. Indicate date canned on label.

Policies:

1. Use quart, pint or half pint jars. Use only standard jars. Standard refers to quality jars not to size. Please use jars made for canning such as Ball/Kerr; not recycled mayonnaise jars.

FRUITS	CLASS
Apples	001
Applesauce	002
Apricots	003
Assorted Fruits/Fruit Cocktail	004
Cherries, Bing	005
Cherries, Sour	005
Currants	006
Gooseberries	007
Huckleberries	008
	CLASS
Peaches	010
Pears	011
Plums, Native	012
Raspberries	013
Rhubarb	014
Strawberries	015
Any other fruit not listed	016

CANNED MEAT Division 615

The current USDA Canning Guide will be Official Guide.

Judging Criteria: Appearance, size and uniformity of meat pieces, amount of liquid and fat.

Policies:

1. Indicate data canned on label. Must be year of July 2019 to July 2020. Use standard jars; label with time and pressure used.

VARIETY	CLASS
Beef	001
Lamb	002
Pork	003
Sausage (all varieties)	004
Chicken or Turkey	005
Fish (all varieties)	006
Mincemeat	007
Wild Game	008
(deer, antelope, elk, etc. Labels must have specific identification.)	

PICKLES & RELISHES

Division 616

The current USDA Canning Guide will be Official Guide.

Judging Criteria: Flavor, uniform in size, color and shape; plump, not shrunken; clear liquid-full without crowding, liquid over top of food in jar; ½” headspace. Relish: mixture of evenly chopped vegetables, uniform in size shape, color, clear liquid, color - bright and fairly clear, characteristic of kind. Please exhibit with canning ring. Indicate date canned on labels. Must have been a produce of the year July 2019 to July 2020.

Policies:

1. Use quart, pint or half pint jars. Use only standard jars. Standard refers to quality jars not to size. Please use jars made for canning such as Ball/Kerr; not recycled mayonnaise jars.
2. Must have been processed in a boiling water bath to be judged.

VARIETY	CLASS
Apple Pickles	001
Beet Pickles	002
Bread & Butter Pickles	003
Chili, sauce	004
Cucumber, oil	005
Cucumber, sour/lime	006
Cucumber, sweet	007
Cucumber, Kosher	008
Dill Pickles	009
Fruit Chutney	010
Kraut	011
Mixed Pickles	012
Mustard Pickles	013
Onion Pickles	014
Peach, sweet pickles	015
Piccalilli	016
Sandwich Spread	017
Salsa	018
Tomato Ketchup	019
Tomato Relish	020
Vegetable Relish	021
Watermelon pickles (cubed)	022
Any other pickle, not listed	023
Any other relish, not listed	024
Any other sauce, not listed	025
Any other vegetable, not listed	026

Salsa Canning Guide:

Procedure: Caution: Wear rubber gloves while handling chiles or wash hands thoroughly with soap and water before touching your face. Peel and prepare Chile peppers. Wash tomatoes and dip in boiling water for 30 to 60 seconds or until tomatoes and dip in boiling water for 30 to 60 minutes or until skins split. Dip in cold water slip off skins and remove cores. Coarsely chop tomatoes and combine chopped peppers, onions

and remaining ingredients in a large saucepan. Heat to boiling and simmer 10 minutes. Fill jars, leaving ½ inch head space. Adjust lids and process per recommended time.

Salsa Boiling Time				
Style of Pack	Jar Size	0-1000ft	1001-6000ft	Above 6000ft
HOT	Pints	15 min	20 min	25 min

YOUTH CULINARY

Division 617

Premium Table #3

(Youth 8 – 19 years of age.)

Policies:

1. Youth must not have reached their 19th birthday before July of current year.
2. All cookies and candy must be wrapped individually in clear plastic food wrap.

VARIETY	CLASS
Yeast Bread, 1/3 loaf, end cut	001
Wheat Bread, 1/3 loaf, end cut	002
Quick Bread, 1/3 loaf, end cut	003
Machine Bread, 1/3 loaf, end cut	004
Holiday Bread, any kind, 1/3 loaf, end cut	005
Yeast Rolls (3), typical roll form	006
Cake, iced, 1/3 cake, (if sheet or loaf, enter end cut)	007
Cupcakes (3), not iced	008
Muffins (3)	009
Drop Cookies (3)	010
Rolled Cookies (3)	011
Peanut Butter Cookies (3)	012
Sugar Cookie (3)	013
Bar Cookies (not Brownies) (3)	014
Brownies (3)	015
No Bake Cookies (3)	016
Any other cookie (3)	017
Jam (any kind)	018
Jelly (any kind)	019
Vegetables canned	020
Candy, any kind (3 pieces, wrapped)	021
Fruit canned	022
Cucumber Pickles, any kind	023
Cooking with honey, any item (must have recipe attached)	024
Any Other	025

DRIED FOODS

Division 618

VARIETY	CLASS
Fruits (1/2 cup)	001
Vegetables (1/2 cup)	002
Soup Mix (1/2 cup)	003
Fruit Leather (6 pieces)	004
Herbs (1/2 cup)	005
Mushrooms (1/2 cup)	006
Meats (Jerky) (6 pieces)	007