

09. Angel Food - unfrosted
10. Bundt Cake - frosted or glazed
11. Pound Cake
12. Flourless Chocolate Cake - single layer
13. Cake Roll – filled
14. Cupcakes - frosted (3) on a plate
15. "Boozy" Cake - frosted or not
16. Olive Oil - frosted or not
17. Other

#### **Division E - Decorated Cakes**

**Decorated Cake - Styrofoam or other forms may be used in place of cake.**

**Judging will be based on decoration only.**

**Non-edible entries are returnable. This**

**Division is NOT eligible for the Grand & Reserve Grand Champion since it is not judged based on taste.**

Class No.

01. Decorated Special Occasion
02. Decorated Wedding
03. Decorated with Fair Theme
04. Decorated Gingerbread House

**Division F - Fruit Pies - Pies may be any whole size in disposable foil tin. Piecrust must be homemade. Cover pies with plastic wrap ONLY, except no cover on meringue or cream pies.**

Class No.

01. Rhubarb
02. Rhubarb with other fruit
03. Huckleberry
04. Apple
05. Cherry
06. Berry (other)
07. Peach
08. Chocolate Cream
09. Lemon Meringue
10. Pecan
11. Coconut Cream
12. Pumpkin
13. Fresh Strawberry
14. Key Lime
15. Buttermilk
16. Sweet Potato
17. Mincemeat
18. Other

**Division G - Pastry - All entries must use homemade pastry dough. Items on a plate in zip bag.**

By definition, "pastry" is a major type of bakers' confectionery. It includes various kinds of baked products made from a stiff dough which is made from flour, salt, a relatively high proportion of fat, and a small proportion of liquid. It also may include sugar or flavorings. Most pastry is leavened only by the action of steam as it bakes, but some items defined as "pastries" may contain yeast or other leavening agent. Pastry dough is used as a base and/or covering for sweet or savory items. *\*Please note that although "pies"*

*are considered a pastry, they have a separate division.*

Class No.

01. Croissants (3)
02. Danish (3)
03. Tarts, sweet (3)
04. Tarts, savory (3)
05. Cream Puffs (3)
06. Éclair (3)
07. Strudel
08. Fruit Turnover (3)
09. French Macaroons (3)
10. Other

**Division H - Savory Pies - Pies may be any whole size in disposable foil tin. Piecrust must be homemade.**

Class No.

01. Quiche
02. Pot Pie - 2 crust
03. Meat Pie - 1 crust
04. Other

**Division I - Dietary Restricted - Low fat, low or non-sugar or gluten free; MUST INCLUDE RECIPE. Gluten free flour blends may be used. Bread loaves may be any whole size.**

Class No.

01. Cookies - (3) on a plate in zip bag
02. Quick Bread - 1 loaf in zip bag
03. Bread - 1 loaf in zip bag
04. Pie
05. Cake - 6", 8" or 9" and must be displayed on cardboard, no more than 2" larger than cake, and no pans.
06. Sugar Free Candy
07. Other

**Division J - Cookies & Bars**

**3 Items on plate in zip bag.**

Class No.

01. Chocolate Chip
02. Oatmeal
03. Sugar
04. Gingersnap
05. Peanut Butter
06. Icebox
07. Bar
08. Brownies
09. Brownies - frosted
10. Pinwheels
11. Shortbread
12. Spritz
13. Coconut Macaroons
14. Snickerdoodle
15. Mexican Wedding cakes
16. Other

**Division K - Candy**

**3 Pieces on a plate in zip bag.**

Class No.

01. Chocolate Fudge - old fashioned
02. Chocolate Fudge – marshmallow
03. Peanut Butter Cups

04. Divinity
05. Peanut Brittle
06. Toffee
07. Decorative Mints
08. Truffles
09. Hard Rock Candy
10. Marshmallow
11. Buckeyes
12. Caramels
13. Taffy
14. Pecan Turtles
15. Other

**Division L - "Baked" foods made with Honey**

All items in a zip bag.

Class No.

01. Cake - may be 6", 8" or 9" & must be displayed on cardboard & no more than 2" larger than cake.
02. Cookies - (3) on a plate
03. Bread - 1 loaf any whole size in zip bag
04. Muffin
05. Candy - 3 pieces on a plate
06. Other

**Honey Award: Beekeepers of the Bitterroot will award \$10 to each blue ribbon winner.**

**Division M - "Baked" Christmas Foods**

Class No.

01. Decorated Cake, may be 6", 8" or 9" and must be displayed on cardboard, not more than 2" larger than cake.
02. Holiday Fruit Cake - any size
03. Decorated cookies (3) on a plate
04. Stolen
05. Other

**Division N - Other Baked Desserts**

Entry should be whole in any size disposable pan, tray or cardboard.

Class No.

01. Cheesecake – Plain
02. Cheesecake – Flavored
03. Boston Cream Pie
04. Fruit Cobbler
05. Fruit Crisp
06. Instant Pot Cheesecake plain or flavored
07. Bread Pudding
08. Cake Mix Magic
09. Your Grandmother's Favorite Baked Dessert
10. Other

**Division O - Cookbook Contest**

Seeking entries for "the oldest cookbook".

Cookbook must be complete, in readable condition and list copyright date. All entries will be displayed in Baked Goods Department. "Oldest" entry will receive a set of cookbooks gifted by Robbins on Main.

**GRAND CHAMPION - ROSETTE**

**RESERVE GRAND CHAMPION - ROSETTE**

## DEPARTMENT 15

# Baked Goods - Youth



Sponsored by

**Red Rooster Artisan Bakery**

Lisa Bennett, Superintendent • (406) 381-2943

Alisha Bennett, Co-Superintendent • (406) 381-5542

### **\*\*BAKED GOODS AUCTION\*\***

If you wish to support the FFA fundraising auction, please make a separate cake, pie, cookies or breads for this event. Bring your items along with your Fair entries to the Baked Goods department. A separate table will accept the auction entries. Auction will be held on Weds. August 31<sup>st</sup> at 6 p.m. Your support is very much appreciated. For any questions, please contact: [stevensvilleffaalumni@gmail.com](mailto:stevensvilleffaalumni@gmail.com)

### **Baked Goods Special Awards**

*The Sponsor will choose the Special Awards. The Sponsor's choice is not always consistent with the Judge's choice.*

**Special Superintendent Drawing Prize Ages 5-11**

**Special Superintendent Drawing Prize Ages 12-18**

### **SPECIAL PIE AWARDS**

**Youth Baked Goods - Money Entry \$\$ - Ages 5-11**

\$15 - County Commissioners Class A, Lot 5 - Pie

**Youth Baked Goods - Money Entry \$\$ - Ages 12-18**

\$15 - County Commissioners Class B, Lot 5 - Pie

**GRANDPA & GRANDMA AWARD - \$10 to**

Champion of Class A & B.

Division A - \$20 cash from the Coffee Cup

Division B - \$20 cash from the Coffee Cup

Division C - \$25 Gift Certificate from MT

Mainstreet Toys

Division D - 25 Gift Certificate from MT Mainstreet

Toys

### **RULES AND REGULATIONS**

1. Refer to General Rules & Regulations.
2. Only one entry per lot in this department.
3. **NO COMMERCIAL MIXES. Except for Cake Magic Mix.**
4. **NO FOOD ENTRIES OR CONTAINERS ARE RETURNABLE.**

**Premiums: \$3.00; \$2.00; \$1.00**

### **Division A - Youth - Ages 5-11**

**Entries maybe any whole size.**

Class No.

01. Yeast Bread (1)
02. Bread Machine (1)
03. Quick Bread (1)
04. Cake Mix Magic (1)
05. Pie - 9"
06. Cupcakes - frosted (3)

07. Fair Themed Cupcakes (3)
08. Cookies (3)
09. Decorated Cookie Pizza - 10-12"
10. Candy (3)
11. No-Bake Item
12. Other

### **Division B - Youth - Ages 12-18**

**Entries maybe any whole size.**

Class No.

01. Yeast Bread (1)
02. Bread Machine (1)
03. Quick Bread (1)
04. Cake Mix Magic (1)
05. Pie - 9"
06. Cupcakes - frosted
07. Fair Themed Cupcakes (3)
08. Cookies (3)
09. Decorated Cookie Pizza - 10-12"
10. Candy (3)
11. Other

### **Division C - Special Ability - Ages 5-11**

**Youth with limited capabilities. Entries maybe any whole size.**

Class No.

01. Cupcakes - frosted (3) on a plate
02. Corn Bread Cupcakes - (3) on a plate
03. No Bake Cookies - (3) on a plate
04. Decorated Cookie Pizza - Fair Themed
05. Decorated Cookie Pizza - Bakers Choice
06. Candy (3)
07. Yeast Bread (1)
08. Bread Machine (1)
09. Quick Bread (1)
10. Pie
11. Favorite Family Recipe

### **Division D - Special Ability - Ages 12-18**

**Youth with limited capabilities. Entries maybe any whole size.**

Class No.

01. Cupcakes - frosted (3) on a plate
02. Corn Bread Cupcakes - (3) on a plate
03. No Bake Cookies - (3) on a plate
04. Decorated Cookie Pizza - Fair Themed
05. Decorated Cookie Pizza - Bakers Choice
06. Candy (3)
07. Yeast Bread (1)
08. Bread Machine (1)
09. Quick Bread (1)
10. Pie
11. Favorite Family Recipe



## DEPARTMENT 16

# Beer and Wine



Sponsored by Bitter Root Brewing

Joy McClure, Superintendent • (406) 363-1647

Peg Andersen, Co-Superintendent • (406) 273-6618

### **RULES AND REGULATIONS**

1. Refer to General Rules & Regulations.
  2. Beer may be made from malt, hops, grain, fruit/vegetable juice, or any other product commonly used in making beer.
  3. Each entry must be bottled in a clean bottle with at least a 10-ounce capacity or larger. NO raised glass brand name lettering and printed caps must be blacked out. **NO LABELS ON BOTTLES!** Labels may be entered in Division H.
  4. All entries must be one year or older.
- Premiums: \$3.00; \$2.00; \$1.00**

## BEER

### **Division A - Beer - Belgian and French Ale**

Class No.

01. Saison
02. Dubbel
03. Tripel
04. Belgian Strong Ale (Dark or Golden)
05. Belgian White
06. Biere de Garde
07. Belgian Pale Ale
08. Belgian Specialty Ale
09. Sour Beer
10. Lager
11. Other

### **Division B - Beer - Brown and Scottish Ale**

Class No.

01. Northern English Brown
02. Mild
03. American Brown
04. Southern English Brown
05. Scottish Light 60/-
06. Scottish Heavy 70/-
07. Scottish Export 80/-
08. Irish Red Ale
09. Sour Beer
10. Lager
11. Other

### **Division C - Beer - Pale Ale and Light Ale**

Class No.

01. Blond Ale
02. IPA English
03. English Pale Ale
04. American Pale Ale
05. American Amber
06. Imperial Ale
07. IPA American
08. Sour Beer

09. Lager
10. Other

#### **Division D - Beer - Strong Ale and English Bitter Ale**

Class No.

01. Ordinary Bitter
02. Special Bitter
03. English Old Ale
04. Strong Bitter/English Ale
05. Strong Scotch Ale
06. Barleywine (American, English)
07. Sour Beer
08. Lager
09. Other

#### **Division E - Beer - Porter**

Class No.

01. Robust Porter
02. Brown Porter
03. Baltic Porter
04. Sour Beer
05. Lager
06. Other

#### **Division F - Beer - Stout**

Class No.

01. Dry Stout
02. Foreign Extra Stout
03. Sweet Stout
04. Russian Imperial Stout
05. Oatmeal Stout
06. American Stout
07. Sour Beer
08. Lager
09. Other

#### **Division G - Beer - Wheat Beer**

Class No.

01. Berliner Weisse
02. Bavarian Weizen
03. Dunkelweizen
04. Weizenbock
05. American Wheat
06. Roggenbier (German Rye)
07. Sour Beer
08. Lager
09. Other

#### **Division H - Random**

Class No.

01. Hard Cider
02. Non-Alcohol
03. Root Beer
04. Other
05. Enter your Beer Label here

### **WINE**

#### **RULES AND REGULATIONS**

1. Wine must be bottled in 26 oz. bottles or larger.
2. All bottles must be capped or corked.
3. **NO LABELS ON BOTTLES! Labels may be entered in Division L.**

4. Indicate whether wine should be chilled or served at room temperature.
5. All entries must be at least one year old or older.

**Special Awards** - The Sponsor will choose the Special Awards. The Sponsor's choice is not always consistent with the Judge's choice.

#### **Jar of Local Honey for the Best Mead**

#### **Division I - Wine - Dry**

Class No.

01. Grape, Dry Red
02. Grape, Dry White
03. Fruit, Dry (Including Flower Wine)
04. Vegetable, Dry (Including Root)
05. Wild Fruit, Dry
06. Other, Dry (Grain, Rhubarb, etc.)

#### **Division J - Wine - Sweet**

Class No.

01. Grape, Sweet Red
02. Grape, Sweet White
03. Fruit, Sweet (Including Flower Wine)
04. Vegetable, Sweet (Including Root)
05. Wild Fruit, Sweet
06. Sparkling Wine
07. Other, Sweet (Grain, Rhubarb, etc.)

#### **Division K - Wine - Mead**

Class No.

01. Light
02. Medium
03. Dark
04. Fruit, Berry or Vegetable (identify ingredients)
05. Apple (identify apples)
06. Grape (identify grape and if grape wine is used)
07. Spiced (identify spices used)
08. Flavored
09. Traditional with different honey (state the flavor/type of honey used)
10. Other

#### **Division L - Wine - Other Miscellaneous wine**

Class No.

01. Dessert Wine
02. Fruit Dessert Wine
03. Port
04. Saki
05. Hydromel (low alcohol)
06. Liqueur
07. Moonshine
08. Other
09. Enter your Wine Label here

#### **GRAND CHAMPION - ROSETTE**

#### **RESERVE GRAND CHAMPION - ROSETTE**

**Rosettes may be awarded to the Champion and Reserve Champion in each division.**

**If no exhibit merits these awards, none will be given.**

## **DEPARTMENT 17**

# **Canned & Preserved**

## **Foods**

Sponsored by



Joy McClure, Superintendent • (406) 363-1647

#### **RULES AND REGULATIONS**

1. Refer to General Rules and Regulations.
2. Canned foods must have been canned within the last year.
3. **Only one (1) entry per class.**
4. Only commercial canning jars of any size will be accepted. **CLEAR JARS ONLY!**
5. **ONLY plain colored gold or silver lids and rings will be accepted. (Exception: Reusable lids or lid and ring combinations)**
6. **Absolutely no decorative lids and/or rings of any pattern will be accepted.**
7. **No labels or stickers of any kind allowed.**
8. Entering in "other" classes, please identify what the product is.
9. All products **MUST** have an intact sealed lid. Except where noted.

**Special Awards** - The Sponsor will choose the Special Awards. The Sponsor's choice is not always consistent with the Judge's choice.

**Best Tasting Dill Pickles** - \$25 In Memory of Gary Hetrick

**Most Unusual** - \$10 Joy McClure

**Most Creative** - \$10 Joy McClure

**Drawing for Pressure Canner** - Donated by Fair Commission

**Drawing for Hot Water Bath Canner** - Donated by the Superintendent

**Premiums: \$3.00; \$2.00; \$1.00**

#### **GRAND CHAMPION - ROSETTE**

#### **RESERVE GRAND CHAMPION - ROSETTE**

#### **Division A - Canned Meat**

Class No.

01. Chicken
02. Beef
03. Fish
04. Game Meat
05. Pork
06. Other

#### **Division AA - Canned Meat by a Jr 11-13**

(Class Numbers Above)

#### **Division AB - Canned Meat by a Jr 14-17**

(Class Numbers Above)

#### **Division B - Canned Vegetables**

Class No.

01. Beets

02. Carrots
03. Corn - whole kernel
04. Peas
05. String Beans - whole
06. String Beans - cut
07. Tomatoes - whole
08. Tomatoes - sliced
09. Tomatoes - stewed
10. Tomato Juice
11. Sauerkraut
12. Squash
13. Juice
14. Other

**Division BA - Canned Vegetables by a Jr 11-13**

**(Class Numbers Above)**

**Division BB - Canned Vegetables by a Jr 14-17**

**(Class Numbers Above)**

**Division C - Canned Fruit**

Class No.

01. Apricots
02. Apples
03. Huckleberries
04. Sweet Cherries - with pits
05. Sour Cherries - pitted
06. Peaches
07. Pears
08. Raspberries
09. Blackberries
10. Plums
11. Mixed Fruit Cocktail
12. Nectarines
13. Applesauce
14. Cinnamon Applesauce
15. Pie Filling
16. Any item made with Honey
17. Juice
18. Other

**Division CA - Canned Fruit by a Jr 11-13**

**(Class Numbers Above)**

**Division CB - Canned Fruit by a Jr 14-17**

**(Class Numbers Above)**

**Division D - Natural/Organic Canned Fruit**

Class No.

01. Apricots
02. Apples
03. Huckleberries
04. Sweet Cherries - with pits
05. Sour Cherries - pitted
06. Peaches
07. Pears
08. Raspberries
09. Blackberries
10. Mixed Fruit Cocktail
11. Nectarines
12. Applesauce
13. Cinnamon Applesauce

14. Pie Filling
15. Any item made with Honey
16. Juice
17. Other

**Division DA - Natural/Organic Canned Fruit by a Junior 11-13**

**(Class Numbers Above)**

**Division DB - Natural/Organic Canned Fruit by a Junior 14-17**

**(Class Numbers Above)**

**SCORE CARD for JELLY & JAM**

**Flavor** - pronounced & corresponding to natural flavor.....35%

**Consistency** - should retain shape when removed from jar; should quiver; should be tender.....30%

**Texture** - smooth & free from graininess (determined) by "Feel in Mouth".....20%

**Color & Clarity** - color determined by the kind of fruit; clarity, free from cloudiness.....15%

**Total**.....100%

**Division E - Jelly**

**Definition of Jelly: Jelly is made solely from the juice of a fruit. Crystal Clear and typically the stiffest of all fruit preserves.**

Class No.

01. Apple
02. Blackberry
03. Currant
04. Crabapple
05. Plum
06. Raspberry
07. Grape
08. Grape - wild
09. Strawberry
10. Cherry
11. Chokecherry
12. Huckleberry
13. Elderberry
14. Alcohol based jelly
15. Wine based jelly
16. Pepper jelly
17. Any Fruit with Peppers
18. Light - any Flavor
19. Other

**Division EA - Jelly by a Junior 11-13**

**(Class Numbers Above)**

**Division EB - Jelly by a Junior 14-17**

**(Class Numbers Above)**

**Division F - Fruit Spreads**

**Definition of Fruit Spreads: Commonly includes fruit concentrates or low-calorie sweeteners (such as aspartame, sucralose, Splenda etc.) replacing all or part of the sugar.**

Class No.

01. Jam of any type

02. Jelly of any type
03. Butter of any type
04. Marmalade
05. Preserves of any type
06. Seedless Berry Jam
07. Any item made with Honey
08. Light - any flavor
09. Other

**Division FA - Fruit Spreads by a Junior 11-13**

**(Class Numbers Above)**

**Division FB - Fruit Spreads by a Junior 14-17**

**(Class Numbers Above)**

**Division G - Preserves**

**Definition of Preserves: Fruits preserved with sugar so that the fruit retains its shape, is clear and shiny, tender and plump. The syrup is clear and varies from the thickness of honey to that of soft jelly.**

Class No.

01. Marmalade
02. Strawberry
03. Blackberry
04. Raspberry
05. Huckleberry
06. Plum
07. Cherry
08. Apricot
09. Peach
10. Seedless Berry
11. Light - any flavor
12. Any item made with Honey
13. Other

**Division GA - Preserves by a Junior 11-13**

**(Class Numbers Above)**

**Division GB - Preserves by a Junior 14-17**

**(Class Numbers Above)**

**Division H - Jams**

**Definition of Jams: Made by cooking crushed or chopped fruit with sugar until the mixture will round up in a spoon.**

Class No.

01. Strawberry
02. Blackberry
03. Raspberry
04. Huckleberry
05. Apple Butter
06. Plum
07. Cherry
08. Apricot
09. Peach
10. Any fruit with Peppers
11. Alcohol-based jams
12. Any other type of butter
13. Seedless Berry
14. Light - any flavor
15. Any item made with Honey