

Color, Harmony and Values - Possible 35

Degree of Difficulty/Workmanship - Possible 25

Please show the following in brackets with the lot number.

- 1 – Professional
- 2 – Beginner
- 3 – Intermediate
- 4 – Advanced
- 5 – Children, 6 and Under
- 6 – Children, 7-12
- 7 – Children, 13-17
- 8 – Men
- 9 – Senior Citizen
- 10 – Assisted Living

Class No.

- 3050 () Enameling
- 3051 () China Painting, Animals
- 3052 () China Painting, Flowers
- 3053 () China Painting, Birds
- 3054 () China Painting, Jewelry
- 3055 () China painting, Fruit
- 3056 () China Painting, Scene
- 3057 () Bisque
- 3058 () Dresden
- 3059 () Pen Work
- 3060 () Portraits
- 3061 () China Painting on Glass
- 3062 () Luster, Gold and Metallics
- 3063 () Monochrome
- 3064 () Set of 4 or more
- 3065 () Miscellaneous category, other than those listed
- 3066 () Figurines
- 3067 () Holidays

Division 3 – Pottery

All pottery either hand-built or thrown-work and must be the work of the individual entering. The Ceramics Division will not accept any sculpture work (non-fired), this must be entered in the Fine Arts Division.

All pottery exhibits are located in the Fine Arts Building #15. The superintendent will be there to assist you. A qualified pottery judge will decide the winners.

Please show the following in brackets with the lot number.

- 1 – Professional
- 2 – Beginner
- 3 – Intermediate
- 4 – Advanced
- 5 – Children, 6 and Under
- 6 – Children, 7-12
- 7 – Children, 13-17
- 8 – Men
- 9 – Senior Citizen
- 10 – Assisted Living

Class No.

- 3070 () Wheel thrown – small bowl
- 3071 () Wheel thrown - cup
- 3072 () Wheel thrown – pot with lid
- 3073 () Wheel thrown – oven ware
- 3074 () Raku
- 3075 () Handbuilt -earthenware
- 3076 () Handbuilt - stoneware
- 3077 () Lamp
- 3078 () Pot with decal
- 3079 () Pot with luster
- 3080 () Wheel thrown - bottle
- 3081 () Wheel thrown and altered
- 3082 () Wheel thrown – large bowl
- 3083 () Wheel thrown - Miscellaneous

Division 4 – Porcelain Dolls

Class No.

- 3085 () Baby, Modern
- 3086 () Child, Modern
- 3087 () Other, Modern
- 3088 () Animals
- 3089 () Antique Reproduction, All Bisque
- 3090 () Antique Reproduction, French
- 3091 () Antique Reproduction, German
- 3092 () Antique Reproduction, Other
- 3093 () Sculpted
- 3094 () Miniatures – 6” and under

CU--CULINARY



Darlyne Block
Co-Superintendent

Donna Stewart
Co-Superintendent

Department – CU; Building #16

Exhibit Entry Information: All Exhibits must be pre-registered by July 27, 2009. Go to westernmontanafair.com and click on the “Enter Exhibits” link. If you do not have Internet access, the Fair Office will assist you. For detailed, step-by-step instructions for the Exhibit Entry System, please go to pages 36-37.

Exhibit Delivery Days:

Non-Perishable Entries:

Monday, August 3, 2009, 8:00 a.m. – 8:00 p.m.

Tuesday, August 4, 2009 8:00 a.m. – 8:00 p.m.

Perishable Entries:

Sunday, August 9, 2009, 8:00 a.m. – 8:00 p.m.

Monday, August 10, 2009 8:00 a.m. – 8:00 p.m.

Entry Information

if exhibitor is under 18 years of age. There will be an electronic signature box for this verification at the Online Entry System screens.

Premium Payouts are:

- First Place \$3.00**
- Second Place \$2.00**
- Third Place \$1.00**
- Best of Show \$5.00**

Rules and Regulations

- All entries must be prepared by exhibitor!
- Please bring all food on disposable dishes and in clear plastic bags.
- Do not use package mix in any entry unless specifically stated in Class No.

Check Daily Schedule for Kids' Activities

Demonstrations and Cook-Offs will follow the theme set for the day. Cook-Offs are scheduled as follows:

Wednesday's theme – Party Starters – Dips, Dunks and Tidbits.

Cook Off at 3:00 p.m.

Thursday's theme – Getting Back To Basics--One Dish Meals Cook

Off at 3:00 p.m.

Friday's theme – "Tough Enough to Cook Pink"--FOR MEN ONLY.

Award will be made by a member of the Missoula Stampede Committee.

We encourage you to dress in pink, too, as you present your favorite PINK culinary treat! Cook-off at 3 p.m.

Saturday's theme – America--The Melting Pot--Chili Cook Off 3:00

p.m.

Sunday's theme – "Chocolate, Chocolate, and More Chocolate"--It's

Going To Be A Chocolate Sunday, 3:00 p.m.

Demonstrations will be held throughout each day of the Fair in the Culinary Building. Persons of all ages may enter open class. Junior exhibitors may enter in the adult class or in a higher age junior class, but cannot enter in a class where the age group is younger than his/her age.

NON-PERISHABLE ENTRIES ARE MARKED WITH AN ASTERISK (*).

Non Perishable entries must be pre-registered no later than Monday, July 27, 2009 and are to be delivered Monday, August 3 or Tuesday, August 4, 2009, 8 a.m. to 8 p.m..

Outside characteristics, yeast bread and rolls:

Shape: well proportioned, symmetrical, rounded top.

Size: large but not airy in proportion to weight.

Color: even, rich golden brown.

Crust: tender, crisp, even thickness, free from cracks.

Inside characteristics, yeast bread and rolls:

Color, creamy white, free from streaks.

Grain: fine, thin-walled cells, evenly distributed.

Texture: tender, soft, and slightly moist.

Flavor: "wheaty", sweet, nutty.

ENTER: 1/2 loaf of bread, 1/2 coffee cake or cake, 3 rolls, 3 cookies, 3 pieces of candy, 1/2 pie. Please submit bread and rolls in plastic bags,

coffeecake on a 9" foil plate, covered with a plastic bag and tied shut.

Edible Art Contest

Be inventive and use your imagination!

- Keep in mind this is a family Fair .
- Use various foods to create an edible art creation.
- Possible categories are: fruits, vegetables, bread sculpture, cookie sculpture, etc—any edible combination you can dream up. ONE ENTRY PER PERSON.

Class A - Indicate "Edible Art Contest" on entry form. Prizes will be presented to top three winners.

Pet Goodies

- Biscuits and kibbles, seeds, etc. for your winged and four-legged family members.

Class A - Indicate "Pet Goodies" on entry form. Prizes will be presented to top three winners.

All class numbers are offered to all age groups. Place the number corresponding to your age group in the parentheses following the class number.

1=19 Years and Older

2=Ages 15-18

3=Ages 10-14

4=Ages 9 and Under

5=Professional (Decorated Cakes only)

Division 1 – Yeast Breads

Class No.

- 4000 () Shaped Dinner Rolls Cloverleaf, Parker House, etc.)
- 4001 () Any Other Dinner Rolls
- 4002 () Sandwich Buns
- 4003 () Any Sweet Roll and Country Roll
- 4004 () Whole Wheat Rolls
- 4005 () Bagels
- 4006 () Coffee Cake or Tea Ring
- 4007 () White Bread
- 4008 () Rye Bread – any type (onion, etc.)
- 4009 () Whole Wheat, Graham, or Cracked Wheat
- 4010 () Sourdough Bread
- 4011 () Herb Bread
- 4012 () Raisin Bread, Holiday Bread
- 4013 () Foreign Bread – state kind
- 4014 () Any Other Type Bread – state kind
- 4015 () Bread Sticks
- 4016 () Bread Machine – state kind

Special Prize - A rosette will be awarded for the Best of Show Yeast Breads.

Division 2 – Quick Breads, Biscuits and Muffins

Outside characteristics quick breads and muffins:

Shape: uniform, well rounded top, free from peaks, no cracks.

Size: uniform, large in proportion to weight.

Color: uniform golden brown.

Crust: tender, pebbled or slightly rough, shiny.

Inside characteristics, quick breads and muffins:

Color – creamy white or slightly yellow, free from streaks.

Grain: round, even cells, free from tunnels.

Texture: tender, moist, light.

Flavor : pleasing, well blended with no bitterness.

Outside characteristics, biscuits:

Shape: uniform, straight sides and level tops on rolled biscuits.

Size: uniform, twice the size of unbaked biscuits.

Color: uniform, golden brown tops and bottoms, sides lighter, free from yellow or brown spots.

Crust: tender, moderately smooth, free from excess flour.

Inside characteristics, biscuits:

Color: creamy white, free from yellow or brown spots.

Grain: flaky, pulling off in thin sheets, medium fine, even cells.

Texture: tender, slightly moist, light.

Flavor: pleasing, well blended with no bitterness.

NOTE: Drop biscuits must be nicely rounded with rough surface and crisper crust. They are not as flaky.

Outside characteristics, corn muffins and corn bread:

Shape: uniform, free from peaks, medium rim, slightly rounded top for muffins.

Size: uniform.

Color: uniform, golden brown.

Crust: slightly cracked, medium rough.

Inside characteristics, corn muffins and corn bread:

Color: pale yellow.

Grain: round, even cells, slightly open.

Texture: crisp, tender, and slightly moist.

Flavor: pleasing, corn-like, with no rancid or "off" flavor. Only one entry per lot number.

Class No.

- 4020 () Baking Powder Biscuits
- 4021 () Banana Bread
- 4022 () Banana Combination
- 4023 () Berry Bread – Cranberry, etc.
- 4024 () Grain Bread – Corn, Oat, etc.
- 4025 () Vegetable Bread—Zucchini, Carrot, etc.
- 4026 () Pumpkin Bread
- 4027 () Any Quick Bread not mentioned above--state kind
- 4028 () Any Fruit Muffin
- 4029 () Corn Bread Muffins
- 4030 () Any Other Muffin – Oat, Bran, etc.
- 4031 () Scones
- 4032 () Bread Machine – state kind

Division 3 – CU--Butter Type Cakes and Cupcakes, Frosted And Unfrosted. No package mix please.

Outside characteristics, cakes:

Shape: uniform, slightly rounded top, free from peaks or cracks.

Size: uniform, light in weight in proportion to size.

Color: uniform, golden brown.

Crust: tender, smooth.

Inside characteristics, cakes:

Color: uniform, characteristic of type of cake.

Grain: fine, round, thin-walled cells, evenly distributed, free from tunnels.

Texture: tender, velvety, moist, no crumble or sogginess.

Flavor: pleasing, well blended, with no bitterness.

Made with hydrogenated shortening, margarine, or butter. Icing or filling of a consistency that spreads and cuts without cracking; smooth, light, and fluffy.

ENTER: 1/2 cake on a foil pan, covered with clear wrap.

Three cupcakes on a paper plate in a plastic bag. Entry must be prepared by exhibitor.

Class No.

- 4035 () Applesauce Cake
- 4036 () Raw Apple Cake
- 4037 () Carrot Cake
- 4038 () Chocolate Cake
- 4039 () Any Variety Chocolate Cake
- 4040 () Spice Cake
- 4041 () White Cake
- 4042 () Chocolate Cupcakes
- 4043 () White Cupcakes
- 4044 () Any Butter type Cake not mentioned above – state kind
- 4045 () Any Cupcake
- 4046 () Any Fruit Cake
- 4047 () Pound Cake – state kind
- 4048 () Streusel Coffee Cake
- 4049 () Any Type Fruit Coffee Cake
- 4050 () Any Type Unfrosted Cake– Devil's Food, etc.

The Best of Show Cake, chosen from all categories will receive a Rosette

Division 4 – CU--Special Cakes, Frosted And Unfrosted Cakes

Frosted Cakes

Class No.

- 4055 () Cake made without shortening
- 4056 () Cake made with mayonnaise
- 4057 () Cake made with oil

Unfrosted Cakes

Class No.

- 4060 () Cake made without shortening
- 4061 () Cake made with mayonnaise
- 4062 () Cake made with oil

Division 5 – CU--Foam Type Cakes

Angel Food: made without fat, baking powder, or soda, and egg whites used.

Sponge: made without fat, and with whole eggs; may use baking powder.

Chiffon: made with liquid shortening (vegetable oil) and baking powder.

Class No.

- 4063 () Angel Food
- 4064 () Sponge Cake, jellyroll etc.
- 4065 () Chiffon Cake

Division 6 – CU--Combination Package Mix

Enter – 1/2 cake on a foil pan, covered with clear wrap.

Class No.

4070 () Entry made with combination of ready mixes and added ingredients

The Best of Show Cake, chosen from all categories will receive a Rosette.

Division 7 – CU--Decorated Cakes

Judged solely on decoration. Dummy cake should be used. Size is not limited, but please make reasonable size. The judging will be on the principle of design, colors used and how well design carries out theme. Attach a small card describing the theme.

Professionals may enter by placing the number 5 in the parentheses following the lot number on the entry tag. (Example: If you wish to enter class no. 4075 (), you would enter it on the entry tag 4075 (5). Only classes 4075-4081 are open to professionals.

Class No.

- 4075 () Object or Shape
- 4076 () Special Occasion (Identify)
- 4077 () Wedding Cake
- 4078 () Original Design (Including color flow)
- 4079 () A Tribute to Missoula
- 4080 () A Tribute to the American Armed Services
- 4081 () Decorated Cookies (6)

The public, at the discretion of the Superintendent, may sample any perishable food. A reasonable portion will remain on exhibit throughout the Fair.

Division 8 – CU--Cookies**Outside characteristics, Drop Cookies**

Size and shape: fairly uniform, mound shape.
Color: lightly brown.

Outside Characteristics, Bar Cookies:

Size and shape: uniform, holds shape.
Color: lightly browned.

Outside Characteristics, Rolled Cookies:

Size and shape: retains shape of cutter.
Color: lightly browned.

Inside characteristics, Drop Cookies:

Texture: slightly moist, tender.
Flavor: pleasing, no off flavor, rich.

Inside Characteristics, Bar Cookies:

Texture: slightly moist, thin crust, tender.
Flavor: pleasing, no off flavor, rich.

Inside Characteristics, Refrigerator Cookies

Texture: crisp, tender.
Flavor: pleasing, no off flavor, rich.

Inside Characteristics, Molded Cookies:

Texture: crisp, thin, slightly moist if thick, tender.
Flavor: pleasing, no off flavor, rich.
Three cookies, bars, etc., constitutes an entry.
Please bring 3 cookies in a plastic bag. One entry per lot number. A Rosette will be awarded, chosen from all categories. Entry must be prepared by exhibitor.

Class No.

- 4082 () Chocolate
- 4083 () Chocolate Chip
- 4084 () Soft Ginger, Molasses
- 4085 () Ginger Snap
- 4086 () Oatmeal, Chocolate Chip
- 4087 () Oatmeal Crispies
- 4088 () Oatmeal with Raisins
- 4089 () No Bake – any type
- 4090 () Any Other Drop Cookie
- 4091 () Foreign Cookie – state kind
- 4092 () Brownies
- 4093 () AnyType Brownie
- 4094 () Lemon bars
- 4095 () Any Other Kind Not Listed, blonde, peanut butter, etc.
- 4096 () Any type Filled Cookie – state kind
- 4097 () Filled Bar, Cookie - Date, Apple, etc.
- 4098 () Sugar Cookies – state kind
- 4099 () Any Other Still Dough Cookie
- 4100 () Peanut Butter

Division 9 – CU--Pies

Entry must be prepared by exhibitor .

Outside characteristics, pastry:

Shape: even thinness all over, neat even edges.
Size: fits pan well.
Color: light golden brown with darker brown edges.
Crust: slightly blistered, rough, not smooth or leathery looking.

Inside characteristics, pastry:

Texture: delicately crisp, flaky, not compact or soggy.
Tenderness: easily cut but not crumbly or tough.
Flavor: rich, delicate, no scorched fat or salty taste, does not overpower taste of filling.
Filling: adequate amount, uniform in texture, smooth consistency if not fruit pie.
Fruit fillings: fruit flavor predominant, not too highly seasoned.
Enter: 1/2 pie in foil pan, covered.

One Crust Pies

Please add a (G) to any of the next 8 Lot Numbers if your pie has a graham cracker crust or (D) for a dough crust .

Example 4092(G).**Class No.**

- 4105 () Banana Cream
- 4106 () Any Cream Pie – state kind
- 4107 () Any Open Face Fruit Pie – state kind
- 4108 () Lemon
- 4109 () Pumpkin
- 4110 () Any Type Nut Pie – state kind
- 4111 () Custard Pie
- 4112 () Cobbler
- 4113 () Crisps

Two Crust Pies

- 4114 () Apple

- 4115 () Rhubarb
- 4116 () Huckleberry
- 4117 () Any Berry Pie not listed – state kind
- 4118 () Any Fruit Pie not listed – state kind
- 4119 () Any Meat Pie – beef, chicken, fish, etc. main dish – state kind.
- 4120 () Pasties – beef
- 4121 () Pie Crust/Plain
- 4122 () Pie Crust/Crumb Crust

All pies will be refrigerated.

A Best of Show Pies Rosette will be awarded, chosen from all categories.

Division 10 – CU--Candies

Qualities judged:

Appearance: uniform size and shape.

Texture: crystalline candies should be creamy, smooth, finely textured, velvety.

Non-crystal should be free from crystals and firm.

Color: in keeping with ingredients used.

Flavor: well blended and high quality.

Three pieces constitutes an entry. Please bring in a plastic bag.

Class No.

- 4125 () Fudge/No Sugar
- 4126 () Fudge/Scratch
- 4127 () Fudge/Marshmallow
- 4128 () Fudge/Any Other
- 4129 () Chocolates – Any Kind
- 4130 () Caramels
- 4131 () Peanut Brittle
- 4132 () Popcorn Balls
- 4133 () Any other items made with popcorn
- 4134 () Any Type Candy Not Listed
- 4135 () Divinity
- 4136 () Glass - state kind

Division 11 – CU--For Men Only (18 and Over)

Men may also enter in open class. Enter: 1/2 loaf of bread in plastic bag. 1/2 cake on foil pan, covered. 3 biscuits in plastic bag. 3 pieces of candy or popcorn balls in plastic bag. 1/2 pie on foil pan, covered. Entry must be prepared by exhibitor.

Class No.

- 4139 () Whole Wheat Bread 100%
- 4140 () White Bread
- 4141 () Bread Machine
- 4142 () Quick Bread
- 4143 () Any Bread Not Listed
- 4144 () Chocolate Cake
- 4145 () Any Type Cake – state kind
- 4146 () Fudge
- 4147 () Peanut Brittle
- 4148 () Popcorn Balls
- 4149 () Any Type Candy
- 4150 () Apple Pie
- 4151 () Any Other Fruit Pie

- 4152 () Any Cream Pie
- 4153 () Meat Pie
- 4154 () Chocolate Chip Cookies
- 4155 () Any Type Cookie – state kind
- 4156 () Baking Powder Biscuits
- 4157 () Sourdough Biscuits

Preserved Foods Rules:

Current USDA guidelines must be followed for all food preservation entries. All dried foods will be displayed in small, clear glass jars with screw-on lids or clear, heavy-duty zip-lock plastic bags. All canned entries shall consist of sealed, standard canning jars and must be clean and have clean rings. The exhibitor must have made all exhibits from natural, basic materials within the last year. All low-acid foods should be processed in a pressure canner. All canned, pickled and soft spread entries must be labeled with contents, date processed, processing method (pressure, water bath or other--specify), processing time, pounds pressure used and type of pack (if relevant). Judges will not open canned fruits, vegetables, and meats. Other preserved food entries will be opened.

Class No.

- 4160 () Chili – 1 pt. or qt., can be unsealed
- 4161* () Any Canned Fruit, 1 pt. or qt. sealed, loosen ring
- 4162* () Any Fish
- 4163* () Any Canned Vegetable, 1 pt. or qt. sealed, loosen ring
- 4164* () Pickles – any kind, 1 pt. or qt, sealed, loosen ring
- 4165* () Any Canned Meat, 1 pt or qt, sealed, loosen ring
- 4166* () Any Jelly
- 4167* () Any Jam
- 4168 () Salsa – fresh/canned
- 4169 () Meat Sauce - Meat Glaze - Meat Marinade
- 4170 () Hot Sauce
- 4171 () BBQ Sauce

Division 12 – CU--Refrigerated Items

Meats, soups, salad dressing, cheese cake, etc. Entry must be prepared by exhibitor.

Class No.

- 4175 () Cheese Cake (1/2 cake) (pudding type)
- 4176 () Cooked Cheese Cake (1/2 cake)
- 4177 () Eclairs, Custard Filled (3)
- 4178 () Cream Puff (3)
- 4179 () French Dressing (1 pt.)
- 4180 () Thousand Island (1 pt.)
- 4181 () Roquefort (1 pt.)
- 4182 () Any Other Dressing – state kind
- 4183 () Mayonnaise (1 pt.)
- 4184 () Any Type Dip – for vegetables, fruit, or chips, etc. – state kind
- 4185 () Any Type Low Calorie Dessert – state kind
- 4186 () Condiment – pesto, mustard, etc.
- 4187 () Meat sauce
- 4188 () Flavored Vinegar (fresh)
- 4189 () Any Variety Frozen Jam

- 4190 () Chili
- 4191 () Salsa – fresh
- 4192 () Main Dish/Meat
- 4193 () Main Dish/Vegetable - Side Dish/Vegetable
- 4194 () Any Other Refrigerated Dessert Not Listed
And Not Made With Chocolate
- 4195 () Any Homemade Sausage

Please prepare your favorite main dish and bring a single serving portion in a small serving container, not a jar, and it must have already been cooked. Entries will be stored in the refrigerated cases.

Division 13 – Beverages

A Best of Show Beverages Rosette will be awarded.

Root Beer, Beer, and some wines will be refrigerated and bottles will be opened for judging.

Entry must be prepared by exhibitor.

Class No.

- 4197 () Light Beer – state kind
- 4198 () Amber Beer
- 4199 () Dark Beer – state kind
- 4200 () Specialty Beer
- 4201 () White Wine
- 4203 () Red Wine
- 4205 () White Dessert Wine
- 4206 () Red Dessert Wine
- 4207 () Liqueur
- 4208 () Sparkling Wine
- 4209 () Any Other Wine
- 4210 () All Other Soda Drinks
- 4211 () Cider
- 4212 () Root Beer
- 4213 () Fun drinks

Identify contents and prepare bottle attractively if you wish. Please print recipe clearly and neatly on a card.

BIG SKY BREWING will present gift certificates for 1st place - \$30, 2nd place - \$20, 3rd place \$15 and Honorable Mention \$10 in the Beer Category.

LOLO PEAK WINERY will present a \$20 gift certificate to the Best of Show in the wine category.

A SPECIAL THANK YOU to Zoo City Zymurzists Brew Club for their continued support for this category.

Division 14 – CU--Dried Foods

Exhibitor must have home dried all entries in this class personally. No commercial products please.

Enter: dried items in pint jar: 3 pieces of jerky, or 3 fish, or 3 fruit rolls.

Class No.

- 4225* () Trail Mix
- 4226* () Fruit Mixture
- 4227* () Jerky/Wild Game
- 4228* () Jerky/Beef
- 4229* () Jerky/Duck
- 4230* () Dried Vegetables
- 4231* () Dried Cherries

- 4232* () Dried Apples
- 4233 () Dried Fruit Rolls
- 4234 () Any Other Dried Food
- 4235* () Dried Herbs – state kind/cooking herb
- 4236* () Dried Herbs – state kind/herb teas
- 4237* () Dried Herbs – state kind/medicinal
- 4238* () Dried Herbs – decorative
- 4239* () Noodles/Pasta

Division 15 – CU--Foods Cooked With Honey

Honey exhibits are displayed in the Agriculture building.

Class No.

Enter cake, loaf of bread, 3 cookies, or 3 candies on a paper plate in a plastic bag.

- 4250 () Cake And Frosting Made With Honey
- 4251 () Unfrosted Cake Made With Honey
- 4252 () Cookies
- 4253 () White Bread
- 4254 () Whole Wheat Bread
- 4255 () Candy
- 4256 () Canned Fruit With Honey
- 4257 () Pie
- 4258 () Mustard
- 4259 () Any Food Cooked With Honey
 - 1) Granola
 - 2) Popcorn
 - 3) Condiments
 - 4) Baked Goods

MITCHELL BROTHERS OF MISSOULA will present a special award of one pound of honey and a rosette to each blue ribbon winner in Foods Cooked With Honey Class.

Canning Awards

To honor the individuals who excel in the art of home food preservation, Jarden Home Brands is offering \$5.00 coupons toward the purchase of Ball brand or Kerr brand home canning products, and Ball Blue Book or Kerr Home Canning guides in the departments listed below.



Fruits, Vegetables, Pickled Foods And Soft Spreads:

First Place Adult winner will receive two (2) home canning product coupons and one (1) canning guide.

Second Place Adult winner shall receive one (1) home canning product coupon and one (1) canning guide.

Four First Place Youth winners shall receive one (1) home canning product coupon and one (1) canning guide. (One award in each category).

An award will be given for the best Pickled Fruit or Pickled Vegetable prepared with Heinz Distilled White, or Heinz Apple Cider

Vinegar, submitted by an adult. Recipe must be included. The winner receives one complete Ball home canning utensil set (Jar lifter, canning funnel, lid, wand, and bubble freer), one five dollar Ball brand or Kerr brand home canning product coupon, a set of Ball recipe brochures, a copy of Heinz Successful Pickling Guide and five dollars worth of Heinz Vinegar coupons.

The best Soft Spread adult entry prepared using Ball 100% natural fruit jell pectin, and canned in a Ball home canning jar and sealed with Ball two-piece vacuum cap or canned in Kerr home canning jar and sealed with Kerr two-piece vacuum cap, shall be designated best of Soft Spread category. Recipe must be submitted with entry. The UPC from the fruit jell package must accompany the entry. The winner receives one custom recipe card and label set, one box each Ball 100% natural fruit jell pectin and Ball 100% natural fruit jell no-sugar-needed pectin, one dozen decorative lids, one five dollar Ball brand or Kerr brand home canning products coupon and a set of Ball recipe brochures.



Home Canning
Bring Out Your Best

These awards are sent to the winners by the Ball/Kerr Corporation after the Fair. Canning Entry must be prepared by exhibitor. Only standard jars will be accepted for canning jar prizes, but other jars are welcome. Carefully read the canning instructions that reflect the USDA guidelines. The only safe method of processing meats, fish, and low-acid vegetables is the pressure cooker. Pressure process exhibits have first consideration in this group. Fruit and tomatoes may be canned in hot water bath or pressure cooker.

Current USDA guidelines should be followed for food preservation. Go to our Premium Book page at www.WesternMontanaFair.com and click on [Food Preservation and Canning Guidelines](#).

Jars entered under Meat and Fish, Non-Acid Vegetables will not be opened unless competition is extremely close. Jars will be opened for Jellies, Jams, Salad dressings, Pickles and Relishes. There will be a table provided in the Culinary Building on entry day for exhibitors to tie their own tags on jars and bottles. Please remove your claim stub and keep it. Loosen screw bands.

Qualities judged: Appearance: size and shape, color, container sealed. Pack: appearance, pack full, attractive, practical, uniform. Condition of Solids: firm, uniform pieces with good, clear color. Condition of Liquid: clear enough to cover solids. Preserved foods rules: Current USDA guidelines must be followed for all food preservation entries. All dried foods should be displayed in small, clear glass jars with screw-on lids or clear, heavy-duty zip-lock plastic bags. All canned entries shall consist of sealed, standard canning jars and must be clean and have clean rings. The exhibitor must have prepared all exhibits from natural, basic materials within the last year. All low-acid foods should be processed in a pressure canner. All canned, pickled, and soft spread entries must be labeled with contents, date processed, processing method (pressure, water bath or other-specify), processing time, pounds

pressure used, and type of pack (if relevant). Judges will not open canned fruits, vegetables, and meats. Other preserved food entries will be opened.

Division 16 – CU--Canned Meat And Fish

Pressure processed at 12 to 15 lbs. pressure (check altitude) 1 inch headspace. Use standard pint or quart jars

Class No.

- 4300* () Canned Fish - state kind
- 4301 () Canned Fish, smoked
- 4302 () Canned Fish, not smoked
- 4303 () Chicken
- 4304* () Fish and Sauces (pint only)
- 4305* () Wild Meat
- 4306* () Beans With Meat
- 4307* () Mincemeat
- 4308* () Soup With Meat
- 4309* () Sauce With Meat
- 4310 () Beef Broth
- 4311 () Chicken Broth

Division 17 – CU--Non-acid Vegetables

Pressure processed at 12 to 15 lbs. pressure (check altitude) 1" headspace. Use standard pint or quart jars. For more information on canning meat, poultry, and fish, go to our Premium Book page at www.WesternMontanaFair.com and click on [Home Canning Meat, Poultry, and Fish](#). Recommended pressures for Montana are listed.

Class No.

- 4325* () Green String Beans – Cut
- 4326* () Green String Beans – Whole
- 4327* () Yellow Beans, Cut
- 4328* () Yellow Beans, Whole
- 4329* () Beets, Cut
- 4330* () Whole Beets
- 4331* () Sliced Carrots
- 4332* () Whole Carrots
- 4333* () Cut Corn
- 4334* () Peas
- 4335* () Any Other Vegetable
- 4336* () Meatless Spaghetti
- 4337* () Any Vegetable Juice
- 4338* () Tomato Mixture (Include recipe)
- 4339* () Soup Without Meat
- 4340* () Any Mixed Vegetable
- 4341* () Asparagus



Home Canning
Bring Out Your Best

1st and 2nd place Jarden Home Brands. Awards must use matching Ball/Kerr jars and lids – adult Best of Class, Best of Show - youth

Division 18 – CU--Fruits And Tomatoes: Pressure or waterbath processed. Generally 1/2 inch headspace with the exception of grapes, pie fillings and some mixtures which need 1 inch headspace. Use standard pint or quart Jars. Please loosen rings

Class No.

- 4345* () BBQ Sauce
- 4346* () Applesauce
- 4347* () Apricots
- 4348* () Pie Cherries
- 4349* () Sweet Cherries
- 4350* () Peaches
- 4351* () Pears
- 4352* () Plums
- 4353* () Raspberry
- 4354* () Any Canned Fruit Not Listed
- 4355* () Any Fruit Juice
- 4356* () Any Fruit Sauce
- 4357* () Whole Tomatoes – include recipe
- 4358* () Tomato Sauce – Plain – Seasoned
- 4359* () Marinade/Meat Glaze
- 4360* () Hot Sauce



Home Canning
Bring Out Your Best

1st and 2nd place Jarden Home Products Awards must use matching Ball/Kerr jars and lids – Adult Best of Class, Youth Best of Show.

Division 19 – Pickles And Relishes Waterbath processed. Generally 1/2 inch headspace with the exception of sauerkraut which needs 1/4 inch. Use standard pint or quart jars. Please loosen rings, leave jar rings on (will be open for judging). For more information on canning pickles and relishes, go to our Premium Book page at www.WesternMontanaFair.com and click on [Canning Pickles and Sauerkraut](#).

Class No.

- 4365* () Pickled Beets
- 4366* () Bread and Butter Pickles
- 4367* () Chunk Pickles – any kind
- 4368* () Chutney
- 4369* () Dill Pickles
- 4370* () Hot Pickles – any kind
- 4371* () Sweet Relish
- 4372* () Watermelon Pickles
- 4373* () Flavored Vinegars
- 4374* () Zucchini Relish
- 4375* () Mixed Vegetable Pickles
- 4376* () Sweet Pickles
- 4377* () Zucchini Pickles
- 4378* () Pickles Peppers
- 4379* () Any Pickled Vegetable Not Listed
- 4380* () Any Relish Not Listed

- 4381* () Salsa
- 4382* () Sauerkraut
- 4383* () Chow-Chow



Home Canning
Bring Out Your Best

Jar rings that cannot be removed easily will not be judged. 1st and 2nd place Jarden Awards must use matching Ball/Kerr jars and lids, Adult Best of Class, Youth Best of Category Pickled Foods Award. Include recipe using Heinz white/cider vinegar and matching Ball/Kerr jars and lids.

Division 20 – CU--Jelly Waterbath processed – No commercial juices. 1/2 inch headspace. Crystal clear and shimmering. Gelatinized enough to make them firm and capable of holding their shape outside the jar, yet soft enough to spread easily. Please loosen rings and leave jar rings on (will be opened for judging).

Class No.

- 4386* () Apple
- 4387* () Blackberry
- 4388* () Elderberry – last year's
- 4389* () Grape
- 4390* () Huckleberry
- 4391* () Plum
- 4392* () Raspberry
- 4393* () Rhubarb
- 4394* () Strawberry
- 4395* () Herb/Exotic
- 4396* () Any Jelly Not Listed – state kind

Division 21 – CU--Jams, Butters, Conserve, Etc.

Waterbath processed – no frozen jams accepted.

Jams should be firm but spreadable and will not hold shape in the jar. Butters should be of a thick, spreadable consistency and may have spices added. Conserves shall contain two or more fruits and may contain nuts and raisins which are cooked to a jam-like consistency. Syrup may be clear or contain fruit pieces. Fresh or frozen juices may be used. Please loosen rings, and leave jar rings on (will be opened for judging).

Class No.

- 4401* () Low Sugar / No Sugar
- 4402* () Apricot Jam
- 4403* () Apricot-Pineapple Jam
- 4404* () Huckleberry Jam
- 4405* () Raspberry Jam
- 4406* () Strawberry Jam
- 4407* () Blackberry Jam
- 4408* () Cherry Jam
- 4409* () Tri-Berry Jam
- 4410* () Rhubarb Combination Jam
- 4411* () Peach Jam
- 4412* () Any Jam not listed – state kind

- 4413* () Marmalade
- 4414* () Apple Butter
- 4415* () Pear Butter
- 4416* () Any Butter not listed – state kind
- 4417* () Any fruit syrup – state kind
- 4418* () Any other new items canned
- 4419* () Plum Jam
- 4420* () Simple Syrup



Home Canning
Bring Out Your Best™

1st and 2nd place Jarden Awards must use matching Ball/Kerr jars and lids; adult, Best of Class; Best of Show, youth; Best of Category Soft Spreads Award, adult; include recipe using Ball 100% Natural Fruit Jell Pectin with UPC from jell package. Matching Ball/Kerr jars and lids must be used.

Division 22 – CU--Chocolate Sunday

“It’s Going To Be A Chocolate Sunday” Enter on Sunday, August 16th, before 2:00 p.m. Anyone may enter one item in any or all Class Nos. Item must be made of chocolate.

Class No.

- 4425 () White Chocolate Cake
- 4426 () Chocolate Cake
- 4427 () White Chocolate Candy (5 pieces)
- 4428 () Chocolate Candy (5 pieces)
- 4429 () White Chocolate Cookies (5)
- 4430 () Chocolate Cookies (5)
- 4431 () Chocolate Pie
- 4432 () Chocolate Cheesecake
- 4433 () Chocolate Dessert – any not listed
- 4434 () Brownies

Open judging for chocolate entries will be held between 3:00 and 5:00 p.m. The Western Montana Fair will award ribbons. A Missoula merchant will award a premium prize to the top Chocolate Sweepstakes winner.

Division 26 – CU--Special

A special class for individuals with developmental disabilities and/or special needs. A special Best of Show Rosette will be awarded in this class.

Class No.

- 4440 () Cookies
- 4441 () Cake, Frosted
- 4442 () Cake, Decorated
- 4443 () Pie
- 4444 () Candy
- 4445 () Bread
- 4446 () Dessert - state kind

DC--DAIRY CATTLE

Department – DC - Open Hockey Rink



**Ken Handley,
Co-Superintendent**



**Marilyn Hunter,
Co-Superintendent**

RULES AND REGULATIONS

ENTRY FEE \$5.00 PER HEAD. All Open Class Livestock Registrations must be submitted by July 2, 2009. A Livestock Entry Application is required for each animal you plan to exhibit. Livestock Applications must be submitted through our Exhibit Entry System. Just go to www.WesternMontanaFair.com and click on “Enter Exhibits”. If you do not have Internet access, the Fair Office will assist you. Stall placement is on a first come, first served basis, and date and time of online application will serve as official record of application submission time. **In addition to submitting Class Numbers you want to enter, MAKE SURE TO ADD ONE ENTRY FEE FOR EACH ANIMAL YOU ARE ENTERING.** Parent or guardian must sign entry application if exhibitor is under age 18. There will be an electronic signature box for this verification at the Online Entry System screens. For complete step-by-step instructions for the Exhibit Entry System, go to pages 36-37.

ONLY THREE (3) ANIMALS ALLOWED PER CLASS NUMBER, PER EXHIBITOR. NO EXCEPTIONS. Champion awards will only be issued by breeder against breeder. All animals must arrive between 4:00 p.m. and 8 p.m., Tuesday, August 11. 4-H animals have first placement, with remaining space to open class. If more animals are entered than there is housing, the exhibitors will be limited to one animal each with top animals being first to be stalled. Check judging time with the Superintendent. Registration papers must be shown on all purebred cattle and available for visual inspection by the Superintendent at any time requested. Animals must be in show condition and not of poor body weight. The Western Montana Fair will furnish initial bedding. Exhibitors must provide their own feed. Exhibitors must be on hand at all times to properly care for their cattle. Animals must be halter broke and under control at all times while on the grounds. If it is determined that an animal is not manageable, it must be removed from the grounds. Blankets must be kept off the animals whenever the Superintendent determines there are sufficient members of the public on hand to view the cattle exhibits. January 1st has been selected as the date for determining ages. Because of inadequate barn space, we cannot accept bulls over 6 months of age. No Grade bulls will be accepted. **4-H and FFA members may enter animals in Open Class competition, if Open Class regulations have**