

Texture (crisp or brittle) typical of product - 30%  
 Appearance typical of product - 15%  
 Absence of moisture - 15%  
 Taste/flavor - 40%

**Dried Meats**

Appearance (absence of fat) - 15%  
 Texture typical of product - 15%  
 Taste/flavor - 70%

**DEPARTMENT C-1 — CULINARY 1****SECTION 1—BREADS**

- Breads must be packaged in plastic bags. Items must be covered with plastic wrap, ziploc or twist tie bags.
- Bread entries may be placed on paper plates or covered cardboard for exhibition. To conserve space, please place your entries on as small a plate as will accommodate them.
- Loaves of white, whole wheat and sour dough bread must be baked in standard size baking pans, 9-1/4" x 5-1/4"; 8 x 4 x 2-3/4; or 8-1/2 x 4 -1/2 x 2-1/2 inch pans.

**CLASS DESCRIPTION**

100. White Bread
101. Sourdough Bread
102. Whole Wheat Bread
103. Rye Bread
104. French Bread
105. Any braided yeast loaf
106. Any decorated yeast loaf
107. Any ethnic yeast loaf
108. Any yeast bread not listed
109. White yeast rolls, 3
110. Cinnamon rolls, 3
111. Caramel rolls, 3
112. Crescent rolls, 3
113. Any yeast roll not listed, may enter up to 3 items
114. Coffee Cake/Tea ring, yeast
115. Doughnuts, yeast, 3
116. Banana Bread
117. Nut Bread
118. Pumpkin Bread
119. Zucchini Bread
120. Coffee Cake (Baking Powder)
121. Muffins, plain, 3
122. Muffins, any other, may enter up to 3
123. Biscuits, plain, 3
124. Biscuits, any other, 3
125. Doughnuts, soda or baking powder
126. Any other non-yeast bread
127. Non Wheat Flour Bread

**SECTION 2—CAKES**

- No prepared cake mixes allowed, except class 212.
- Display on heavy paper plate or covered cardboard.
- Use toothpicks to hold wrap off cake.
- Submit half cake for entry.
- Items must be covered with plastic wrap, ziploc or twist tie bags. Exceptions will be made for very large or decorated items.

**CLASS DESCRIPTION**

200. Angel Food Cake, Not Iced
201. Sponge Cake, Not Iced
202. Chiffon Cake, Not Iced
203. Layer Cake, White, Not Iced
204. Layer Cake, Yellow, Not Iced
205. Layer Cake, Chocolate, Not Iced
206. Zucchini Cake, Iced
207. Carrot Cake, Iced
208. Pound Cake, Iced or Not Iced
209. Fruit Cake, Not Iced
210. Any Other Cake Note Listed, iced or not iced
211. Cupcakes In Baking Cups, 3, not iced
212. Jelly Roll
213. Decorated Cake, amateur. Cake dummy may be used
214. Decorated Cake, professional. Cake dummy okay.
215. Display Of any combination iced or un-iced
216. Any other decorated cake, up to 3 entries

**SECTION 3—COOKIES**

- No commercially prepared mix allowed.
- Each exhibit to consist of 3 cookies.
- Do not wrap individually.
- Display on paper plate inside plastic or ziploc bag. Cookies may be displayed on paper plate or covered cardboard.
- Use as small a container as practical for display.
- Display inside ziploc-type or twist-tie-type plastic bag.

**CLASS DESCRIPTION**

300. Sugar Cookies, Soft
301. Sugar Cookies, Crisp
302. Oatmeal Cookies
303. Chocolate Chip Cookies
304. Chocolate Cookies
305. Refrigerator Cookies
306. Chocolate Brownies, Iced
307. Chocolate Brownies, Not Iced
308. Chocolate Brownies, with additions
309. Bar Or Square Cookies, Iced
310. Layered cookies or bars
311. Coconut macaroon oatmeal cookie with additions

- 312. Peanut Butter cookies
- 313. Filled Cookies
- 314. Any Other Drop Cookie, up to 3 entries
- 315. Any Other Rolled/Molded Cookie, up to 3 entries
- 316. Spritz/press Cookie
- 317. No-bake Cookies
- 318. Decorated Cookie
- 319. Bar or square cookies un-iced
- 320. Any other cookie not listed, up to 3 entries

## SECTION 4-PIES

- No commercial crust or filling allowed.
- Wrap exhibit in plastic wrap or place on plate in ziploc bag.
- Whole pie must be submitted, but only one piece will be used for judging and the remainder of the pie will be used for pie tasting contest.
- No pies requiring refrigeration will be accepted.

### CLASS DESCRIPTION

- 400. Apple
- 401. Berry
- 402. Cherry
- 403. Mince
- 404. Peach
- 405. Any Other Pie not Listed, up to 3 entries
- 406. Baked Unfilled Pastry Pie Shell

## SECTION 5—CANDY

- No prepared mix allowed.
- Each exhibit to consist of six pieces.
- Do not individually wrap.
- Display on as small a paper plate or covered cardboard as practical, inside ziploc or twist tie plastic bag.

### CLASS DESCRIPTION

- 500. Caramels
- 501. Choc Creams, Hand Dipped
- 502. Divinity
- 503. Fudge, Chocolate
- 504. Hard Candy
- 505. Mints, Cooked
- 506. Mints, Uncooked
- 507. Peanut Brittle
- 508. Penuche
- 509. Molded chocolates
- 510. English Toffee
- 511. Nut Clusters
- 512. Pralines
- 514. Taffy, up to 3 flavors
- 515. Any Other Candy, up to 3 entries
- 516. Fudge, Other than chocolate

## SECTION 6—MICROWAVE BAKING

### CLASS DESCRIPTION

- 600. Brownies
- 601. Cake
- 602. Cookies
- 603. Fudge
- 604. Pie
- 605. Quick Bread
- 606. Any other not listed, up to 3 entries

## SECTION 7—MACHINE BREADS

- Entries in the following classes should be the product of home bread machines.
- Each entry should be placed on as small a paper plated or covered cardboard as is practical for display.
- Display inside ziploc or twist tie plastic bags.

### CLASS DESCRIPTION

- 800. White Bread
- 801. Sourdough Bread
- 802. Whole Wheat Bread
- 803. Rye Bread
- 804. French Bread
- 805. Multi-Grain Bread
- 806. Cheese Bread
- 807. Bread w/Spices
- 808. Other bread not listed, up to 3 entries

## SECTION 8—SPECIAL DISPLAYS

Please make your display with a **COUNTRY CHRISTMAS** theme

The following four special division awards are being offered for those who wish to combine their culinary talents with imagination to create an artistic, creative display drawing attention to the culinary arts. Items entered in the Special Display categories may not be entered separately in other divisions. Display items may only be used in displays.

The following general rules apply to all four special display awards listed below:

1. The display or exhibit should be on a board, tray or in a basket or other suitable container so it is moveable. If free-standing, must stand alone.
2. Each display shall include items from the division or divisions listed under the main display heading below (breads, canning and preservation, desserts).
3. The display should include a variety of actual items (or portions thereof) from the division or divisions listed, as well as other items used to visually enhance the presentation. These items

may be utensils, ingredients, charts or educational

4. Materials, decorations, florals, or any item which enhances the quality of the display. Entrants are encouraged to use this category as a means of displaying their creative as well as culinary talents.
5. The display should be covered with plastic, plastic wrap, glass dome, or other suitable covering to protect it during the duration of the fair. **The Laramie County Fair and its representatives will not be responsible for items entered in these special displays.**

#### 900. Special Breads Display

Includes items from Division 1 (yeast, quick, and/or machine breads, rolls etc.) minimum of three. See guidelines above for requirements.

#### 901. Special Canning Display

May include items from Divisions in Department C-2. Minimum of three. This display may be developed around items from only one section or a combination.

#### 902. Special Desserts Display

May include items from sections 2, 3, 4 and 5. Minimum of three. This display may include items from any one of these sections or from a combination.

#### 903. Special Junior Display

May include items under Culinary 1—section 7, minimum of three, any combination thereof.

#### 904. Fancy That!

A collection of a minimum of 5 decorated cookies/cakes/candy in a display.

## DEPARTMENT C-2 — CULINARY 2

Superintendent:

Read all Guidelines and Instructions located at the beginning of Open Class Culinary.

### SECTION 1—JELLIES

#### CLASS DESCRIPTION

Juice only, no fruit.

100. Apple
101. Cherry
102. Chokecherry
103. Crabapple
104. Currant
105. Grape
106. Mint
107. Plum
108. Strawberry
109. Any Other Jelly Not Listed, up to 3 entries

### SECTION 2—JAMS/CONSERVES/BUTTERS

Jams are fruits crushed or jammed together with fruit evenly mixed. Conserves are jams which contain a mixture of fruits often including nuts and/or raisins. Butters are fruit pulps cooked with sugar until thick.

#### CLASS DESCRIPTION

200. Apricot
201. Peach
202. Plum
203. Strawberry
204. Raspberry
205. Blackberry
206. Any Other Berry
207. Any Other Jam Not Listed, up to 3 entries
208. Rhubarb And Another Fruit
209. Any Other Conserve, up to 3 varieties
210. Apple Butter
211. Any Other Fruit/Veg. Butter, up to 3 varieties
212. Display Of 3 Varieties Jam/Butter
213. Fruit Syrups, any 3
214. Nut Syrups, any 3
215. Any other syrup

### SECTION 3—PRESERVES/MARMALADES

Preserves - Shape of fruit is retained and surrounding juice is of a thick consistency. Marmalades - Tender jelly with small pieces of fruit evenly distributed throughout.

#### CLASS DESCRIPTION

300. Strawberry Preserves
301. Cherry Preserves
302. Raspberry Preserves
303. Watermelon Rind Preserves
304. Peach Preserves
305. Any Other Preserve Not Listed, up to 3 entries
306. Orange Marmalade
307. Any Other Marmalade Not Listed, up to 3

### SECTION 4—CANNED FRUIT

Fruit may be whole, halved, quartered or sliced.

Premiums - see Jellies

#### CLASS DESCRIPTION

400. Apples
401. Applesauce
402. Apricots
403. Cherries, Bing
404. Cherries, Pie
405. Elderberries
406. Gooseberries
407. Peaches
408. Plums

- 409. Pears
- 410. Raspberries
- 411. Rhubarb
- 412. Strawberries
- 413. Any Other Fruit Not Listed, up to 3 entries
- 414. Pie Filling, may enter up to 3 entries

### SECTION 5—CANNED VEGETABLES

Vegetables must have been canned after August 1st of the year previous to entry. **Will be disqualified if not properly sealed.**

#### CLASS DESCRIPTION

- 500. Beans, Green
- 501. Beans, Wax
- 502. Beets, Not Pickled
- 503. Carrots
- 504. Corn
- 505. Green Tomato Mincemeat
- 506. Peas
- 507. Tomatoes
- 508. Any Other Vegetable Not Listed, up to 3 entries

### SECTION 6—CANNED MEATS

Meat must have been canned after August 1st of the year previous to entry.

#### CLASS DESCRIPTION

- 600. Canned Beef
- 601. Mincemeat
- 602. Poultry
- 603. Any Other, up to 3 entries

### SECTION 7—PICKLES/RELISHES

Jars may be opened if placing is close.

#### CLASS DESCRIPTION

- 700. Apples, Pickled
- 701. Cucumber, Sweet
- 702. Cucumber, Sour
- 703. Cucumber, Whole Dill
- 704. Cucumber, Sliced Dill
- 705. Mustard Pickles
- 706. Bread & Butter Pickles
- 707. Beet Pickles
- 708. Onion Pickles
- 709. Green Tomato Pickles
- 710. Watermelon Pickles
- 711. Zucchini Pickles
- 712. Any Other Pickle, up to 3 entries
- 713. Tomato Catsup
- 714. Chili Sauce
- 715. Salsa
- 716. Any Other Sauce, up to 3 entries

- 717. Any Other Relish, up to 3 entries
- 718. Chutney

### SECTION 8—DRIED FRUITS/LEATHER

- Display no less than 1/2 cup of each dried product in small disposable bowls or small paper plates inside ziploc or twist-tie bag or canning jars of appropriate size. **NO PLASTIC WRAP OR VACUUM BAGS WILL BE ALLOWED.**

- Label exterior of bag with date item was dried and drying method (air, dehydrator, oven, temperature, pre-treatment, and time dried).

#### CLASS DESCRIPTION

- 800. Apples
- 801. Apricots
- 802. Cherries
- 803. Gooseberries
- 804. Peaches
- 805. Plums
- 806. Pears
- 807. Raspberries
- 808. Strawberries
- 809. Rhubarb
- 810. Bananas
- 811. Fruit Leather any type/combo (may enter up to 3 variations)
- 812. Any other dried fruit, up to 3 entries

### SECTION 9—DRIED VEGETABLES/HERBS

Read and follow directions listed in Section 8—Dried Foods. Exception will be Class 921.

#### CLASS DESCRIPTION

- 900. Onions, rings or chopped
- 901. Peppers, any, diced or sliced
- 902. Mushrooms, sliced
- 903. Tomatoes, sliced
- 904. Corn
- 905. Peas
- 906. Beans, green snap
- 907. Carrots, sliced or diced
- 908. Celery, sliced or dices
- 909. Onions, green, chopped
- 910. Garlic, chopped
- 911. Any other vegetable, up to 3 entries
- 912. Soup mix, any combo, list ingredients
- 913. Dried Herb, Sage, whole leaves
- 914. Dried Herb, Basil, whole leaves
- 915. Dried Herb, Oregano, whole leaves
- 916. Dried Herb, Rosemary, whole leaves
- 917. Dried Herb, Mint, whole leaves
- 918. Dried Herb, Tarragon, whole leaves
- 919. Dried Herb, Thyme, whole leaves
- 920. Any herb not listed, up to 3 entries

## SECTION 10—DRIED MEATS

Read and follow directions under Sect. 8—Dried Leather.

- Each entry should contain no less than 3 strips of product.
- Leave items whole. Do not cut up.
- If entering sausage product, enter sticks no less than 3" long.

### CLASS DESCRIPTION

950. Beef Jerky, plain  
 951. Beef Jerky, flavored or smoked, up to 3 varieties  
 952. Poultry Jerky, plain  
 953. Poultry Jerky, flavored or smoked, up to 3 varieties  
 954. Venison Jerky, plain  
 955. Venison Jerky, flavored, smoked, up to 3 varieties  
 956. Any Other Jerky, plain  
 957. Any Other Jerky, flavored, peppered, or smoked; up to 3 varieties  
 958. Stick, beef, any variety,  
 959. Stick, poultry, any variety,  
 960. Stick, wild game, any variety,  
 961. Summer sausage, beef, may  
 962. Summer sausage, wild game,  
 963. Extruder or Formed Jerky, Plain  
 964. Extruder or formed Jerky, Flavored, peppered, smoked, up to 3

## SECTION 11 – NOVELTY FOODS

May incorporate commercially prepared ingredients such as cereal, candies, cookies, etc.

### CLASS DESCRIPTION

990. Caramel Apples – submit 3  
 991. Popcorn balls – submit 3  
 992. Trail Mix – submit 1/2 cup  
 993. Suckers  
 994. Any other item

## DEPARTMENT C-3—JUNIOR CULINARY

### AGES 14 AND UNDER

NO REFRIGERATED ITEMS. Same rules apply as regular Culinary sections. Premiums are the same as 4-H. Junior entrants may enter any open class culinary section except those that duplicate categories found in Junior Culinary. Example: You cannot enter Junior Culinary cookies and/Open Class Cookies.

### CLASS DESCRIPTION

#### Junior Breads

700. White Bread  
 702. Wheat Bread  
 703. French Bread  
 704. Any other yeast bread not listed.  
 705. Yeast Rolls  
 706. Biscuits

### CLASS DESCRIPTION

#### Junior Cookies

707. Chocolate Chip  
 708. Sugar  
 709. Any bar cookie  
 710. Brownies, Frosted  
 711. Brownies, Not Frosted  
 712. Any other cookie not listed-3 classes

### CLASS DESCRIPTION

#### Junior Pies

713. Any Fruit Pie  
 714. Any other pie not listed

### CLASS DESCRIPTION

#### Junior Candy

715. Fudge  
 716. Mints  
 717. Peanut Brittle  
 718. Divinity  
 719. Any other candy not listed

### CLASS DESCRIPTION

#### Junior Cakes

720. White Cake  
 721. Chocolate Cake  
 722. Spice Cake  
 723. Any other cake not listed.

### CLASS DESCRIPTION

#### Other Junior Culinary

724. Any other Junior Culinary Item

## DEPARTMENT NDL – NEEDLEWORK

Superintendent: Donna Dolan and Anna Eggleston

**Persons with disabilities and wishing special consideration may enter classes at the fair. The letter "T" should be added behind the class number on the entry form.**

See front of book for entry date and time information.

1. All exhibitors will abide by all applicable rules and regulations of the Laramie County Fair.
2. All entries will be made directly on the entry form included in the back of this book. **Please type or print clearly.** Fill in form completely