

Premiums: First in each class will receive \$5.00

### CLASS DESCRIPTION

635. "You are my sunshine".  
 636. "Cup of Love"- no larger than 8" either direction  
 637. "Rainbows"  
 638. "Mountain Splendor"- use your imagination

## OPEN CLASS CULINARY

Superintendent:

**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.**

### THE LARAMIE COUNTY FAIR IS PUTTING TOGETHER A COOK BOOK-IF YOU ARE INTERESTED IN HAVING YOUR RECIPE IN THE BOOK, PLEASE GIVE YOUR RECIPE, AND NAME TO THE SUPERINTENDENT!!

Please see schedule for entry date and time information.

DO NOT ENTER CULINARY ITEMS IN BREAKABLE OR IRREPLACEABLE COOKWARE. ITEMS PRESENTED FOR ENTRY ON COOKWARE DEEMED BY THE SUPERINTENDENT TO BE TOO FRAGILE OR TOO VALUABLE FOR DISPLAY WILL BE DISQUALIFIED. ALL ENTRIES ARE ENTERED AT THE CONTESTANT'S OWN RISK. WHEN AT ALL POSSIBLE, USE DISPOSABLE COOKWARE. **NO FROZEN OR MOLD ITEMS WILL BE JUDGED.**

### READ ALL DIRECTIONS CAREFULLY

Read carefully: "General Rules and Regulations" and instructions under each class heading.

- This division is open to residents of Laramie County, Wyoming only.
  - No entry fee is charged.
  - Only articles, the products of the "home kitchen," are eligible.
  - Exhibitors offering borrowed or purchased articles as their own handiwork will forfeit all right to participate in premium awards.
1. Do not enter any item that requires refrigeration.
  2. Artificial Coloring may be used in canned vegetables, fruits or pickles if part of recipe. **No prepared cake or bread mixes allowed.**
  3. Canned goods, except jelly products and pickles, should be exhibited without rings. Canned goods must be exhibited in regulation canning jars (half-pint, pint or quart). All jelly products (jellies, jams, conserves, marmalades, butters) must be processed in a boiling water bath to be judged.

4. All exhibits must contain a label on the jar (not lid) with the following information:  
 Name of exhibitor  
 Section and Class numbers  
 Name of Product  
 Process method (boiling water or pressure)  
 Processing time  
 Pounds pressure, if applicable  
 Style of pack (raw or hot)  
 Date processed  
 Altitude where product was processed
5. All canned fruits, vegetables, meats, and pickle products must be prepared following the procedures referenced below, including appropriate altitude adjustments. Jelly products (jellies, jams, conserves, marmalades, butters) must meet the minimum processing times, including appropriate altitude adjustments. Specific procedures, altitude adjustments, and processing times that must be followed can be found in the **September 1994 United States Department of Agriculture (USDA) "Complete Guide to Home Canning"** (available, UW Cooperative Extension Service or at [www.uwyo.edu/cesnutrition/Food\\_Preserve/USDA\\_Home\\_Canning](http://www.uwyo.edu/cesnutrition/Food_Preserve/USDA_Home_Canning))  
 For food safety material:  
[http://uwacadweb.uwyo.edu/cesnutrition/Publications\\_Main](http://uwacadweb.uwyo.edu/cesnutrition/Publications_Main)
6. For food safety reasons, meat jerky entries must be prepared using methods recommended by the University of Wyoming Cooperative Extension Service, and the recipe must accompany the product. To obtain the recommended recipes, contact your Extension Office or go to the UWCES Food and Nutrition website at [www.uwyo.edu/cesnutrition](http://www.uwyo.edu/cesnutrition) and click on "UW Food and Nutrition Publications." **Ground jerky products will be disqualified** because they cannot be processed in the home.
7. After culinary judging is completed, participants may take the food entry home, leaving a sample of each entry for the duration of the Fair. The day after the judging, all baked or fired goods in the culinary can be taken home or donated to a Tasters Table for the public. We will retain one piece of each of these items, placed on a separate small plate, along with the ribbons, for display for the duration of the Fair.
8. All entries must include processing type, processing time, pressure, if not water bath, and local altitude.

### Culinary Judging Score Card

#### Bread

- (Flavor and odor) - 50%  
 Texture (Elasticity, crumb) - 25%  
 General appearance (Crust, color) - 25%

**Cake**

General appearance (including icing, if used) - 25%  
 Internal characteristics (moisture, tenderness, even texture and lightness, crumb) - 25%  
 Taste - 50%

**Cookies**

General appearance (shape, color, uniform size) - 25%  
 Typical characteristics for variety of cookie - 25%  
 Taste/flavor - 50%

**Pies**

General appearance - 15%  
 Filling appropriate for variety of pie - 10%  
 Crust/Pastry flakiness - 25%  
 Taste/flavor - 50%

**Candy**

General appearance - 20%  
 Correct internal characteristics and texture for variety of candy - 20%  
 Taste/flavor - 60%

**Jelly**

General appearance (color, clearness) - 25%  
 Texture of consistency (firmness, to hold shape, absence of crystals) - 25%  
 Flavor/taste (typical of fruit used in making jelly) - 50%  
 Jams, Conserves, Fruit Butters, Preserves and Marmalades  
 General appearance (appropriate for variety) - 25%

Consistency (uniform, smooth, clear, translucent as appropriate) - 25%  
 Taste/flavor - 50%

**Canned Fruit**

Appearance/condition of fruit (uniform in color, shape and size) - 70%  
 Proportion of fruit to syrup (pack) - 15%  
 Syrup (density, clearness) - 15%

**Canned Vegetables**

Appearance and condition of vegetables (color, not overcooked) - 70%  
 Pack that is practical to proportion of vegetables to liquid - 15%  
 Liquid (clearness) - 15%

**Canned Meat**

Appearance (color of product) - 60%  
 Proportion of fat to meat - 20%  
 Consistency and clearness of jelled liquid - 20%

**Pickles**

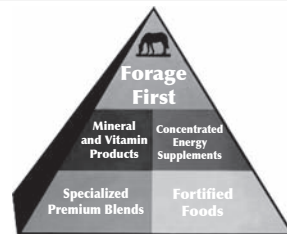
Appearance (size, color, shape, uniformity, pack) - 25%  
 Texture (crisp, firm not shriveled, soft or tough) - 30%  
 Taste/flavor - 45%

**Dried Fruits**

Texture (pliable, leathery) - 30%  
 Appearance typical of product - 15%  
 Absence of moisture - 15%  
 Taste/flavor - 40%

**Dried Vegetables**

# All Around Feeds, LLC



## We Have Show Feeds For:

**Cattle • Sheep • Horse • Goat • Pig • Poultry • Pet Food**

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We also carry eZall products, dirt's natural enemy. This will help you clean your fair animal and get them ready to show.

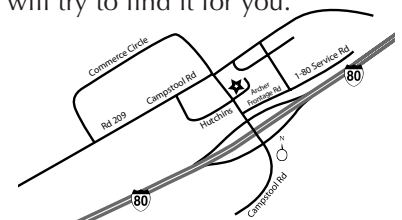
If you need halters or show blankets all the way to mane and tail maintenance, we have it. There is a variety of show supplies in the store. If there is something you need that we don't have we will try to find it for you.

## We are Your Local All Grains Dealer!

8140 Hutchins #2 • (307) 635-1216

Easy Access from I-80

Monday-Friday: 8am-6pm • Saturday: 8am-3pm • Sunday: Closed



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