

**Agility Level 5**  
 D-2-40 Under 8"  
 D-2-41 8" to 12"  
 D-2-42 +12" to 16"  
 D-2-43 +16" to 22"  
 D-2-44 Over 22"

**Agility Level 6**  
 D-2-45 Under 8"  
 D-2-46 8" to 12"  
 D-2-47 +12" to 16"  
 D-2-48 +16" to 22"  
 D-2-49 Over 22"

Light yellow beeswax, not less than two pounds E-1-9  
 Display showing the uses of beeswax E-1-10  
 Display of home prepared foods in which honey is the only sweetening or preserving agent E-1-11

**OPEN CAT SHOW D-3-\***  
**Superintendent - Toni Dechert, Riverton**

Attractive, interesting, and instructive exhibit of the beekeeping industry, may include bees, honey, beeswax, products made with honey, etc. E-1-12

**Kitten Classes (4-8 months)**

D-3-1 Long-haired Kitten  
 D-3-2 Short-haired Kitten

Attractive display of pollen E-1-13

**Adult Classes (more than 9 months of age)**

D-3-3 Purebred, long-haired male  
 D-3-4 Purebred, long-haired female  
 D-3-5 Purebred, short-haired male  
 D-3-6 Purebred, short-haired female  
 D-3-7 Household Pet, long-haired male  
 D-3-8 Household Pet, long-haired female  
 D-3-9 Household Pet, short-haired male  
 D-3-10 Household Pet, short-haired female

**OPEN CLASS CULINARY**  
**Department G**  
**Superintendent – Pam Rivers, Riverton**  
**Premium Table # 3**  
**Begin Arrival: 7 am, Mon., Aug. 2**  
**Exhibits in Place: 10 am, Mon., Aug. 2**  
**Release Exhibits: 8 am, Sun., Aug. 8**  
**Judging 12:00 pm, Mon., Aug. 2**

**Cat Fun Classes**

D-3-11 Biggest Cat in Fremont County  
 D-3-12 Longest Tail  
 D-3-13 Shortest Tail  
 D-3-14 Oldest Cat  
 D-3-15 Best Groomed Cat  
 D-3-16 Most Colorful Cat  
 D-3-17 Best Purring Cat  
 D-3-18 Best Trick  
 D-3-19 Best Costumed Cat  
 D-3-20 Best Decorated Cat Cage

**Rules**

- Youth classes are for exhibitors 9 years and under 19 years old.
- 8 year olds and younger, please enter "Kid'z Stuff" division.**
- A part of each exhibit will be displayed. Please pick up the remainder of your exhibit on Tuesday during building hours. Any items not retrieved will be discarded.
- 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.
- Baked products will be judged on flavor, aroma, texture (crumb, crust, moisture, lightness), and appearance (color, shape, size).

**OPEN CLASS BEES & HONEY**  
**Department E**  
**Superintendent – The Colva Family**  
**Premium Table #3**

**BREADS**

**Rules**

- Exhibit: 1/2 loaf of bread, 4 rolls, 4 doughnuts, 4 muffins
- No mixes allowed. Exhibits must be made from scratch.

**Rules**

- If you are bringing live bees, please contact Arlie Colva to arrange an arrival time.

	<b>Class:</b>
Caucasian bees, queen with brood in a single comb observation hive	E-1-1
Italian bees, queen with brood in a single comb observation hive	E-1-2
Case of white comb honey exhibition grade	E-1-3
1/2 doz. - 1 lb. Jars of white chunk honey	E-1-4
1/2 doz. - 1 lb. Jars of water white extract of honey	E-1-5
Display of honey (may include comb, chunk, or extracted)	E-1-6
Display showing the value of bees to agriculture	E-1-7
Display showing the use of honey	E-1-8

<b>Yeast Breads</b>	<b>Adult</b>	<b>Youth</b>
Raisin Bread	G-1-1	G-1-2
Rye Bread	G-1-3	G-1-4
White Bread	G-1-5	G-1-6
Whole Wheat Bread	G-1-7	G-1-8
Shaped Rolls	G-1-9	G-1-10
Sweet Rolls	G-1-11	G-1-12
Tea Ring	G-1-13	G-1-14
White Rolls	G-1-15	G-1-16
Whole Wheat Rolls	G-1-17	G-1-18
Any Other Rolls	G-1-19	G-1-20
Raised Doughnut	G-1-21	G-1-22
Bread Machine (White)	G-1-23	G-1-24
Herb Bread	G-1-27	G-1-28
Specialty Flour Bread	G-1-29	G-1-30
Any Other Bread, not listed	G-1-31	G-1-32
<b>Quick Breads</b>	<b>Adult</b>	<b>Youth</b>
Banana Bread	G-1-33	G-1-34
Carrot Bread	G-1-35	G-1-36
Cranberry Bread	G-1-37	G-1-38
Date Bread	G-1-39	G-1-40
Nut Bread	G-1-41	G-1-42
Pumpkin Bread	G-1-43	G-1-44
Squash Bread	G-1-45	G-1-46

Any other quick bread	G-1-47	G-1-48
Cake Doughnuts	G-1-49	G-1-50
Gingerbread	G-1-51	G-1-52
Muffin	G-1-53	G-1-54
Biscuits	G-1-55	G-1-56

## CAKES

### Rules

1. Cakes made from a commercial mix shall not be entered.
2. Cakes are to be exhibited without frosting; except in the "Decorated Cakes" class.
3. Exhibit: 1/2 layers or 1/2 cakes
4. Judging Criteria: flavor, odor, shape, volume, surface, texture, grain, and color.

Cakes	Adult	Youth
Angel Food Cake	G-1-172	G-1-173
Applesauce Cake	G-1-57	G-1-58
Carrot Cake	G-1-59	G-1-60
Chiffon Cake	G-1-61	G-1-62
Chocolate Cake	G-1-63	G-1-64
Pound Cake	G-1-65	G-1-66
Spice Cake	G-1-67	G-1-68
Sponge Cake	G-1-69	G-1-70
Yellow Cake	G-1-71	G-1-72
Decorated Cake	G-1-73	G-1-74
Any other cake not listed	G-1-75	G-1-76
Cake Rolls	G-1-	G-1-

## COOKIES

### Rules

1. Exhibit: 4 cookies, NO FROSTING;
2. Judging criteria: flavor, shape, size, color, grain and texture characteristic of the type of cookie

Cookies	Adult	Youth
Brownies	G-1-78	G-1-79
Chocolate Chip	G-1-80	G-1-81
Bar Cookies	G-1-82	G-1-83
Filled	G-1-84	G-1-85
Fruit Bars	G-1-86	G-1-87
Ginger	G-1-88	G-1-89
Nut Drop	G-1-90	G-1-91
Oatmeal	G-1-92	G-1-93
Party (May be frosted)	G-1-94	G-1-95
Peanut Butter	G-1-96	G-1-97
Refrigerator	G-1-98	G-1-99
Sour Cream	G-1-100	G-1-101
Sugar	G-1-102	G-1-103
Unbaked	G-1-104	G-1-105
Any other cookie not listed	G-1-106	G-1-107

## PIES

Please bring an entire pie. A single piece will be displayed

Pies	Adult	Youth
Apple	G-1-108	G-1-109
Cherry	G-1-110	G-1-111
Strawberry	G-1-112	G-1-113
Berry, any other kind	G-1-114	G-1-115
Mince Meat	G-1-116	G-1-117
Raisin	G-1-118	G-1-119
Rhubarb	G-1-120	G-1-121
Any other pie not listed	G-1-122	G-1-123

## CANDY

### Rules

1. Exhibit: 6 pieces of candy must be displayed on a plastic plate.
2. All candy must be made in the home. Professional candy makers are to enter competition in professional division.
3. Judging Criteria: flavor, appearance, texture, and consistency characteristic of type of candy.

Candy	Adult	Youth
Caramel	G-1-126	G-1-127
Chocolate Creams (Hand Dipped)	G-1-128	G-1-129
Divinity	G-1-130	G-1-131
Fudge (Chocolate, Nut)	G-1-132	G-1-133
Glass Candy, all flavors	G-1-134	G-1-135
Mints, all types	G-1-136	G-1-137
Penuche	G-1-138	G-1-139
Peanut Brittle	G-1-140	G-1-141
Sea Foam (Brown Sugar)	G-1-142	G-1-143
Taffy	G-1-144	G-1-145
Toffee	G-1-146	G-1-147
Any other candy not listed	G-1-148	G-1-149

## PROFESSIONAL CANDY: OPEN TO THE WORLD

### Rules

1. Definition of Professional is anyone making candy for a monetary return. Test question: Do you sell candy for a profit? If yes is the answer, 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.

Candy	Professional
Caramel	G-1-150
Chocolate Creams (Hand Dipped)	G-1-151
Divinity	G-1-152
Fudge (Chocolate, Nut)	G-1-153
Glass Candy, all flavors	G-1-154
Mints, all types	G-1-155
Penuche	G-1-156
Peanut Brittle	G-1-157
Sea Foam (Brown Sugar)	G-1-158
Taffy	G-1-159
Toffee	G-1-160
Any other candy not listed	G-1-161

## HONEY PRODUCTS

Include the percentage of honey in your recipe on your recipe card.

Honey products	Adult	Youth
Bread	G-1-162	G-1-163
Cookies (four)	G-1-164	G-1-165
Cakes	G-1-166	G-1-167
Candy (six pieces)	G-1-168	G-1-169
Canned goods	G-1-170	G-1-171

## CULINARY CONTESTS

\*Qualifies for Families at Fair Sweepstakes

### OUR FAMILY'S FAVORITE COOKIE

#### Past Winners

2003 – Francesca Jones

2004 – Francesca Jones

2005 – Nicole Jordan

2006 – Mary Morrison

2007 – Deanna Wilson

2008 – Retha Reinke

2009 - Retha Reinke

**Rules**

1. Exhibit: 6 cookies displayed on a plastic plate. (Must be home made)
2. Top five exhibits shall be placed. Top five will qualify for families at fair sweepstakes if this contest has been entered by the competitor.
3. One cookie will be displayed with your recipe.

<b>Class:</b>	<b>Adult</b>	<b>Youth</b>
Our Families Favorite Cookie	G-2-1	G-2-2

**FOOD BASKET FOR CHARITY**

**\*Qualifies for Families at Fair Sweepstakes**

**Rules**

1. Place 6-10 different non-perishable products in nutritious meal basket. Must use 3 of the 5 USDA food groups in basket. Please attach a menu for your meal.
2. These baskets will be distributed throughout the county to families in need. These baskets were so appreciated by those who received them last year. They really made the day of those in need. You made them smile.  
Suggestion: Be creative, example: Italian, ham dinner, item for a picnic. Also you may use gift cards from Clarks, Wal-mart, Beef Gift Certificate etc. to purchase meat for their meal.
3. For the Snack Attack Basket any combination of 6-10 comfort snacks. Example: Movie Night - Micro-Popcorn, Raisinettes, nuts, movie gift card, root beer etc.
4. Please be sure the basket is wrapped in clear cellophane to allow for easy transport following the fair.

<b>Class:</b>	<b>Adult</b>	<b>Youth</b>
Nutritious Meal Basket	G-2-3	G-2-4
Snack Attack Basket	G-2-5	G-2-6

**TABLE SETTING CONTEST**

**\*Qualifies for Theme Sweepstakes**

**\*Qualifies for Families at Fair Sweepstakes**

Theme: Easter Holiday (Elegant setting)  
 Rocky Mountains  
 "There's MAGIC in the Fair" (Fair Theme)

**Rules**

1. Bring your own small card table. (No chairs) Set your table in the Armory.
2. Decorations should be original and follow one theme.
3. Do not bring food or serving dishes.
4. You must submit a 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 Contest if this contest has been entered by the competitor.
10. Menu - Judging criteria: chosen menu items – variety in flavor, texture, color, size & shape, temperature, general appeal, appropriateness to theme.
11. Judged Mon., Aug. 2 at 10:30 am - Armory.

**Judging Criteria:**

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

**Table Setting Contest**

<b>Adult</b>	<b>Youth</b>
Easter Holiday	G-2-8
Rocky Mountains	G-2-10
"There's MAGIC in the Fair"	G-2-12

**COOKIE JAR CONTEST**

**Cookie jars will be for display following the contest and released with all other entries.**

**Rules**

1. Must be a gallon jar filled with 4 different kinds of cookies.
2. Please bring a plate with one sample of each of the 4 different kinds of cookies.
3. Jar decorations will be considered first in the judging.
4. Cookie quality will be considered second in the judging.
6. No purchased cookies allowed.
7. Cookie Jar must follow "Magical" theme.
8. Judged Wed., Aug. 4 at 5:45 pm - Armory.

<b>Class:</b>	<b>Adult</b>	<b>Youth</b>
Cookie Jar Contest	G-2-13	G-2-14

**MUFFIN MADNESS**

**Single Muffin will be in the Armory for display and released with all other entries.**

**Rules**

1. Bake your favorite muffins from scratch.
2. Prepare 6 muffins in a basket.
3. One muffin will be displayed on a plate after judging; additional muffins remaining and your basket will be released immediately following judging.
4. Judged Thr., Aug. 5 at 10:45 am - Ag. Barn Patio.

<b>Adult</b>	<b>Youth</b>
Muffin Madness	G-2-15 G-2-16

**BEST DARN CREAM PIE IN FREMONT COUNTY**

**Rules**

1. Bring 1 of your very best CREAM PIE on a plastic plate to be judged; one day in and judged.
2. All cream pies will be released immediately following judging.
3. Judged Sat., July 31 at 1:00 pm - Armory.

<b>Adult</b>	<b>Youth</b>
Best Cream Pie	G-2-17 G-2-18

**CHOCOLATE DESSERT TO DIE FOR**

**Rules**

1. Bring your favorite chocolate dessert to the Chocolate Fest!
2. Judged by certified "Chocoholics."
3. No late entries will be judged.
4. Judged Sat., Aug. 7 at 3:45 pm - Armory.

<b>Adult</b>	<b>Youth</b>
Chocolate Dessert to Die For	G-2-19 G-2-20

## HEALTHIEST BREAD CONTEST

### Rules

1. This is absolutely the healthiest loaf of bread you can create.
2. This contest will be judged on appearance and description of ingredients only. No taste tests will be done unless a scoring tie occurs.
3. Judged Sat., July 31 at 2:00 pm - Armory.

	Adult	Youth
Healthiest Bread	G-2-21	G-2-22

### "All American Cheesecake"

\*Qualifies for Families at Fair Sweepstakes

Please check Master Schedule for arrival time.

### Rules

1. This cheesecake should be your very best – your "claim to fame".
2. The superintendent may divide cheesecake in classes subject to the number and type of entries.
3. Your cheesecake may be any variety such as pumpkin, cherry, vanilla, chocolate, marble, New York style, key lime, etc.
4. Entries will be sampled by the fair guests after the contest.
5. Judged Sat., July 31 at 4:45 pm - Armory.

Cheesecake Contest	Adult	Youth
Cheesecake	G-2-23	G-2-24

**DUTCH OVEN COOK-OFF: OPEN TO THE WORLD**  
**CHAMPION PRIZE \$75.00**  
**RESERVE CHAMPION \$50.00**

### Rules

1. Recipes are to be turned in to the culinary superintendent at check in.
2. Entrants are asked to share cooking techniques and recipes with spectators and generally share their enthusiasm for Dutch oven cooking.
3. Entrants will be judged by field judges on their manner of cooking, team dress, spectator interaction, presentation of dishes and by panel judges on the appearance and taste of the dishes. Only contestants and judges will be allowed in the cooking areas.
4. One to three people are allowed on each team. Entrants must be 8 years of age or older.
5. If a lone team member must leave the cooking area temporarily they must ask another participant or the superintendent to control their stations. For teams with more than one cook, only one member need be present at all times. Remember that only entrants are permitted in the cooking area.
6. The Cook Off will provide each team with a cooking preparation table. Culinary water is available, but contestants may bring their own container for hauling culinary water. The Cook Off will also provide a basin and paper towels for cleaning purposes, and table coverings. Entrants should take every precaution to maintain clean cooking areas. The Cook Off will provide sampling cups, plates, spoons, etc., for judging and for samples for the public.
7. In store-USDA approved wrapping must be used.
8. Products must be prepared on site; however flour, sugar, spices, etc., may be pre-measured.
9. The contestant must dispose of waste produced in the cooking process (e.g. drippings and trimmings). Examples of disposal containers could be a coffee can w/lid, metal bucket etc.
10. Head coverings are required; hat or scarf is sufficient. Try to dress fun so that the public will come to watch you.

### Class:

Dutch oven Cook-off Dessert	G-3-1
Dutch oven Cook-off Main Dish	G-3-2
Dutch oven Cook-off Bread	G-3-3

**CANNING**  
**Premium Table #3**  
**Labels for canned goods with entry blank.**

### Rules

1. Each jar needs a label; labels are available at the Fair Office. Please label your jars prior to delivering them for judging.
2. Canned products must have been canned no more than 12 months prior to the current fair entry day.
3. Entry must have been canned by the individual entering the item.
4. Use only standard canning jars for all canned goods. These jars must have standard canning seals such as Ball/Kerr canning jars. In order to qualify for Ball/Kerr special award, you must submit entries in Ball/Kerr 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. Please read the Judge's Guide below.
8. Canning guides are available at the Fremont County Extension Office.

### Judging Canned Goods

The following is a three step criteria for judging canned goods. The primary emphasis is on safety. Food not meeting requirements Outlined in Step 1 will be disqualified. Step 2 also pertains to safety; however, the items listed are not as critical as items in Step 1. Step 3. Evaluate 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 of 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?