2026 MGGA Best Bread in Montana Baking Competition

MGGA Annual Convention & Trade Show
December 1–2, 2026 | Great Falls, Montana

Contest
The first year of the MGGA Best Bread in Montana Baking Competition celebrates Montana-grown grains and the people who turn them into something we all recognize and enjoy: bread.

Eligibility & Entry Requirements

- Categories: home/amateur bakers; youth ages 9–18; professional/commercial bakers*
  **Professional/commercial bakers must provide credentials*
- $10 entry fee per contestant (100% of fees go to MGGA Scholarship Fund)
- Entry must incorporate at least one Montana sourced/raised ingredient
- Contestants must bring two identical entries: one for judging and one for display
- No limit to the number of classes you may enter
- Advance registration is required
- Recipe per entry required upon registration

Classes

Yeast Bread & Rolls
Traditional yeast-raised sandwich breads and rolls.

Sourdough
Naturally fermented sourdough breads.

Quick Bread
Non-yeast breads such as banana bread, zucchini bread and similar entries.

Artisan
Any yeast bread offering artisan appeal (braided, mixed medium, handcrafted, specialty crust or crumb).

Judging
Qualified judges shall evaluate entries using a standardized rubric. Entries will be judged on:

• Appearance 25%
• Texture 20%
• Flavor 45%
• Includes Montana ingredient 10%

Awards per Class

First: Blue Ribbon

Second: Red Ribbon

Additional Awards

Best of Show (selected from all entries*): NutriMill Classic Grain Mill

Professional/commercial bakers not eligible for Best of Show

Variety Award: If Best of Show uses a flour from an MSU grain variety, MSU Foundation Seed shall award winner a $100.00 cash prize. If none, then prize shall be awarded to the highest scoring winner of remaining entries.

Entries

Registration deadline: Monday, November 30, 2026, 8 pm (see registration form)

Entry drop-off Tuesday, December 1 from 9 am to Noon:

Montana ExpoPark, Pacific Steel & Recycling Arena Lobby, follow the signs

400 3rd St NW, Great Falls, MT 59404

Registration

- Contestant name
- Contact information
- Category (home/amateur, youth or professional/commercial)
- Bread class
- Name of bread (article entered)
- Montana-grown ingredient used, including wheat variety if applicable
- Recipe

LINK TO WEBSITE & ENTRY FORM

Please contact MGGA at 406-761-4596 or sseverson@mgga.org with any questions.

Sponsored by:

MGGA
MONTANA GRAIN GROWERS ASSOCIATION

MONTANA STATE UNIVERSITY
MONTANA AGRICULTURAL EXPERIMENT STATION

WORKING FOR THE BEST
MONTANA wheat & barley
ESTABLISHED 1967

MONTANA STATE UNIVERSITY
Foundation Seed Program