

MINNESOTA STATE FAIR

Aug. 22-Sept. 2, 2019

Creative Activities

Superintendent..... Curt Pederson, Shoreview, MN
Secretary..... Arlene Restad, Eagan, MN
Board Member..... Joe Fox, North St. Paul, MN

Creative Activities Rules

1. **ENTRIES.** Opens Monday, May 6. Entries close for all divisions Tuesday, Aug. 6 at 4:30 p.m. No exceptions.
 - A. **ONLINE REGISTRATION.** All entries MUST be registered. Entries close at 4:30 p.m., Tuesday, Aug. 6. No entries will be accepted after closing date. Errors or omissions must be registered within 10 days after fair closes. No entry fee required.
 1. A confirmation will be sent to your email within 24 hours. Exhibitors must bring their registration confirmation during specified drop off dates and times for verification purposes only, a hard copy printed OR readily available to be viewed easily on a mobile device will be required at drop off.
 2. Refer to the "How To Enter Exhibits" document for detailed information and entry procedures. Visit the Minnesota State Fair website to begin the registration process: competition.mnstatefair.org
 - B. **MAIL-IN REGISTRATION.** Must be in our office (not postmarked) by 4:30 p.m. Tuesday, Aug. 6. No entries will be accepted after closing date. All entries MUST be registered. Follow procedure below:
 1. On an 8 1/2" x 11" sheet of paper. Must include 1) first name, last name, address, and phone number; 2) list of class number(s) and description of entry, for each exhibit.
 2. Mail to: Competition Department - c/o: Creative Activities, Minnesota State Fair, 1265 Snelling Ave. N., St. Paul, MN 55108.
 3. You will receive a paper confirmation of your entries via USPS mail.
 4. Exhibitors must bring their registration confirmation with their entry, this is used for verification purposes only.
 - C. **ALL ENTRIES MUST BE REGISTERED.**
2. **ELIGIBILITY.**
 - A. A single entrant may register for no more than 25 classes total in divisions 1-5 (Needlecraft, Garment Making, Handcrafts, Collections, and Senior Citizen). Baked products division and canning division are not included in this limit; baked and canning division limits are 20 entries per division, entries in Special Contests are not included in the limit.
 - B. Entries in this department are limited to bona fide living residents of Minnesota and must be the work of the exhibitor, completed within three (3) years preceding the fair.
 - C. Exhibits which have won a first prize at a previous Minnesota State Fair are not eligible for entry, except in baking and canning divisions.
 - D. Entries are open to any individual 14 years of age or older as of the first day of the fair (exception: some of the special contests have different age requirements; see individual special contest rules).
 - E. Exhibit represents a recreational hobby and is not used as any means of livelihood, directly or indirectly, as determined by the State Fair staff. In case of protest refer to State Statues document.
 - F. No more than one entry will be permitted in any class by one exhibitor. No entry required for classes designated "Sweepstakes" or beginning with the letters "SP".
 - G. Management reserves the right to refuse entry to unusually large or heavy exhibits that are difficult to handle and display. Pre-approval by superintendent required for large exhibits.
 - H. No tree skirts, plastic needlepoint canvas, pillow cases, tied quilts, plastic milk cartons, cans, aprons, dish towels, dish cloths, pot holders, napkins, wedding gowns or baptismal gowns, yard art, photography, drawings on paper, wreaths, doilies, or any type of taxidermy will be accepted in any category.
 - I. "Not otherwise specified" (NOS) classes are only for such entries that have no regular classes listed. If there is an existing class where an entry fits, it cannot be entered in NOS.
3. **DELIVERY OF EXHIBITS.**
 - A. Entries in Needlecraft, Garment Making, Handcrafts, Collections, and Work of Senior Citizens will be received Saturday, Aug. 10 from 10 a.m. to 5 p.m., Sunday, Aug. 11 from 11 a.m. to 5 p.m. and Monday, Aug. 12 from 10 a.m. to 7 p.m. All entries must be received by 7 p.m. Monday, Aug. 12. All entries must be registered PRIOR to delivery. Quilts and rugs entered in County Sweepstakes Contests will be received up to Thursday, Aug. 15.

- B. Entries in Canned and Preserved Foods will be received Saturday, Aug. 10, 10 a.m. to 5 p.m. and Sunday, Aug. 11, 11 a.m. to 5 p.m.; delivered to the Creative Activities Annex, on the west side of the building
 - C. Entries in Baked Products will be received Saturday, Aug. 17, 9:30 a.m. to 1 p.m. ALL baked products should be delivered to the Creative Activities Annex, on the west side of the building.
 - D. Exhibitors unable to bring exhibits to the Creative Activities Building on entry days may bring them PRIOR to Tuesday, Aug. 6, to the Competition Department, 1312 Cosgrove Ave. on the fairgrounds from 8 a.m. -4:30 p.m., Monday-Friday. Must include 1) first name, last name, address and phone number; 2) list of class number(s) and description of entry for each exhibit. All items MUST BE REGISTERED prior to being delivered.
 - E. Competitors who send exhibits by mail or express should do so at least three weeks before the opening day of the fair. Addressed to: Superintendent of Creative Activities, Minnesota State Fair, 1265 Snelling Ave. N., St. Paul, Minnesota 55108.
 - 1. The sender's name and address must be plainly written upon the outside of the package and also placed upon a card inside.
 - 2. A LIST OF THE EXHIBITS BEING SENT MUST BE ENCLOSED. If entry is made by a person over the age of 65, special note should be made of that fact.
 - 3. Department clerks will classify entries, prepare entry tags, and attach them to each exhibit sent.
 - 4. ONLY USPS, UPS, or FedEx deliveries will be accepted. Directions for return shipment should be given, and money or checks (to: Minnesota State Fair) must be enclosed to cover cost of returning entries to exhibitor. Do NOT send stamps. RETURN OF EXHIBIT: See #5, D.
 - 5. **ALL ENTRIES MUST BE REGISTERED PRIOR TO BEING SENT.**
4. **JUDGING.**
- A. Judging of all exhibits except baking will be conducted Monday to Saturday, Aug. 12-17. Should any exhibit be entered in the wrong class and the error be discovered before the judging, the superintendent may make proper correction in the entry.
 - B. A duplicate scorecard will be returned to the exhibitor for each entry in order that the reasons for decisions may be apparent. The sweepstakes winner is chosen from the first-place winners within a category.
 - C. Judges are instructed not to award premiums unless entries are deemed worthy of merit. If no competition exists and an exhibit is not worthy of a first premium, the judge may award a second or a third premium, per his or her judgment. In large classes, ALL entries are evaluated, but only the top 25 will be scored.
 - D. Only finished or mounted work will be accepted. Wall hangings and pictures must have a means of hanging them. Any exhibit displaying exhibitor's name must be covered by stitched cloth or heavy tape.
 - E. Soiled entries and entries not made within the last three years will not be judged.
 - F. Every effort will be made to display entries in an attractive arrangement and per display space available. The State Fair reserves the right to reject any exhibit offered if it is objectionable in any way, if it requires an excessive amount of space, or if the capacity of the department has been reached. Results will be available near the office in the Creative Activities building during the fair and at mnstatefair.org. No information on prizes will be given over the phone prior to the start of the fair. Due to the number of entries, all entries may not be displayed.
5. **RETURN OF EXHIBITS.**
- A. Exhibits returned from the Creative Activities Building on Wednesday, Sept. 4 from 1-7 p.m., and Thursday, Sept. 5. from 9 a.m. to 4 p.m. No exhibits returned before 1 p.m. Wednesday, Sept. 4. See Return of Exhibits Procedure for more information.
 - 1. When dropping off exhibit(s) you will receive a yellow confirmation sheet. Bring the yellow confirmation sheet when picking up your exhibit(s).
 - 2. If you are unable to pick up your exhibit(s) on these days, you must make arrangements with the Competition Department at 651-288-4417.
 - B. All entries must be picked up by December 1, 2019 at 4:30 p.m. AFTER such date, the fair reserves the right to destroy or dispose of non-claimed items at its discretion. Each person who enters an item at the fair does so on the condition and with the understanding that he or she forfeits any and all legal rights and claims to his or her entered items that is not picked up by the deadlines described in this section.
 - C. Premium checks and scorecards will be distributed at the same time entries are available for return to exhibitors. Premium checks not picked up during those dates will be mailed to exhibitors at the address listed on their entry form. You may also donate any premiums won to the Minnesota State Fair Foundation 501(c)(3) to support their mission of preserving and improving the historic Minnesota State Fairgrounds and buildings, and supporting State Fair agricultural, scientific and educational programs. Should you choose to donate your premiums, you may sign over your check when you pick up your exhibit(s).

- D. **UPS or USPS boxes accepted for return of entries.** All express and parcel post charges must be prepaid by the sender. No P.O. Box addresses will be accepted. Directions for return shipment should be given, and money or checks (to: Minnesota State Fair) must be enclosed to cover cost of returning entries to exhibitor. STAMPS WILL NOT BE ACCEPTED.
- 6. **2018 Supreme Baker Award:** Elaine Janas, Minneapolis, Minn.
- 7. **2018 Prestigious Processor of the Pantry:** Barb Schaller, Burnsville, Minn.
- 8. **American Craft Council Special Awards.** An organization committed to connecting and galvanizing diverse craft communities craft to cultivate and advance craft's impact in contemporary American life, the American Craft Council will honor two Creative Activities entries with Awards of Excellence in the following categories:
 - A. **Democracy Matters Award** \$100 and a commemorative ribbon, Peoples Choice award. Fairgoers vote for their favorite Creative Activities entry in divisions 1-5 (needlecraft, garment making, handcrafts, collections, or seniors) Ballot to be cast at the Creative Activities Office.
 - B. **Deep Roots Award** Selected by the American Craft Council, \$100 and ACC ribbon, awarded to a maker whose work is rooted in a sense of tradition, and demonstrating mastery of technique from divisions 1-5 (needlecraft, garment making, handcrafts, collections, or seniors).

Division 6: Baked Products

BAKED PRODUCTS

1. **ENTRY INFORMATION.** All baked products and special contest must be registered by 4:30 p.m. Tuesday, Aug. 6.
 - A. **Recipes.** If you enter a class or special contest that requires a recipe to be submitted, DO NOT send it with your registration. Recipes should be delivered with your entry. All recipes MUST come typed, on 8 1/2" x 11" paper.
 1. Recipe MUST include: class number, exhibitor number, descriptive recipe name, ingredient amounts, preparation instruction, bake time and number of servings. Points will be deducted for incomplete recipes.
 2. First name, last name, exhibitor number, address, phone number, and class number must be included on the back of each recipe submitted with entry.
 - B. **Special Contests.** Be sure to read each Special Contest's rules carefully- age requirements vary, along with delivery dates.
 - C. **Entry Limit.** Each exhibitor is limited to make ONLY one entry per class; with a total of 20 baked products entered. Entries in Special Contests are not included in the limit (class numbers starting with "SP").

2. **DELIVERY OF ENTRIES.** Deliver entries to the Creative Activities Annex, on the west side of the building.
 - A. **Date of delivery.** Entries must be delivered to the Creative Activities Building on Saturday, Aug. 17 from 9:30 a.m. to 1 p.m.
 - B. **Containers.** No containers will be returned. ALL baked products must be enclosed in a plastic bag or disposable container, UNCOVERED EXHIBITS WILL NOT BE ACCEPTED.
 1. **Cakes.** Cake will not be accepted on any plate or dish that has to be returned. Cakes must be BOXED or in disposable container and delivered on 9 in. or 10 in. flat cardboard round or square (available at bakeries). Cupcakes must be boxed or in disposable container.
 2. **Pies.** Pies must be BOXED or in disposable container. ONLY 8 in. or 9 in. pies will be accepted.
 - C. **Food Safety.** For safety and health of judges: No fruit (canned or fresh), flowers, cream, cream cheese, sour cream or items requiring refrigeration are allowed, except in Special Contest classes (class numbers starting with "SP").
 1. Baked products with fruit baked on top will not be accepted.
 2. Cream cheese or sour cream can be baked into batter or dough; no cheesecakes.
 - D. **Admission.** Purchase of Minnesota State Fair gate admission ticket is required for any entry in the Special Contests held during the fair.

3. **ELIGIBILITY.** All entries exhibited must be the product of the exhibitor and must be baked. Entries cannot be made in the same class or classes by more than one person from the same family, except in Special Contest classes.
 - A. Only articles which are the product of the "home" kitchen will be eligible. No commercial mixes.
 - B. An exhibitor having received first premium at three successive Minnesota State Fairs will not be permitted to compete in the class (excluding sweepstakes) at succeeding fairs for a period of two years.
 - C. In large classes, ALL entries are evaluated, but only the top 25 will be scored.
 - D. Points will be deducted if directions are not followed, carefully read rules for each class entered.
 - E. No commercial mixes accepted, except Special Contests.

Judging Criteria - Breads, Cakes, Cookies, Bars, and Pies (includes Gluten-Free Baking)

Appearance, color.....	30
Texture, internal appearance.....	35
Flavor, aroma.....	35
	100

Judging Criteria - Decorated Cookies

Appearance.....	25
Construction.....	25
Creativity.....	50
	100

Judging Criteria - Vegan Main Dish

Appearance, color.....	25
Texture, internal appearance.....	25
Flavor, aroma.....	25
Protein content, ease of preparation.....	25
	100

Judging Criteria - Decorated Cakes and Cupcakes

Creativity/Originality.....	25
Technique.....	25
Appearance.....	25
Taste.....	25
	100

Premiums for Baked Products

Baking (anything not otherwise indicated)
\$8 \$6 \$4 \$2 \$0

Cake Decorating Contest
\$100 \$50 \$25

Sweepstakes (unless otherwise indicated)
\$10

Grand Cake Sweepstakes
\$20

Class Listing for Baked Products**Baked Products**

1000 Supreme Baker Award

Awarded to the individual earning the most points on their entries in the baking division (not including sweepstakes classes or special contests/awards). Points will be awarded as follows: first place earns 5 points, second place earns 4 points, third place earns 3 points, fourth place earns 2 points and fifth place earns 1 point (Points will only be awarded as far out as the ribbon placing for the class). The winner will receive a plaque and be listed on the Creative Activities web page and in premium book. Winner will be contacted by phone and announced with a sign in the kitchen area of the Creative Activities Building.

Bread, plain dough, yeast - no half loaves

1001 Bread, white, no seeds

Baked in individual loaf; must be 1-1 1/2 lb. loaf.

1002 Bread, herb

Baked in individual loaf; must be 1-1 1/2 lb. loaf.

1003 Bread, whole wheat or graham

Baked in individual loaf; must be 1-1 1/2 lb. loaf.

1004 Bread, raisin or dried cranberry

Baked in individual loaf; must be 1-1 1/2 lb. loaf.

1005 Bread, whole grains

Baked in individual loaf; must be 1-1 1/2 lb. loaf.

1006 Bread, rye

Baked in individual loaf; must be 1-1 1/2 lb. loaf.

1007 Bread, artisan, sourdough or other non-ethnic

Baked in individual loaf; must be 1-1 1/2 lb. loaf.

1008 Beer bread, using Minnesota craft beer

Baked in individual loaf; must be 1-1 1/2 lb. loaf. Must use a Minnesota craft brewed beer. Include recipe, see division rules for recipe requirements.

1009 Dinner rolls, whole grain

4 total dinner rolls.

1010 Dinner rolls, white, such as clover leaf, finger rolls, etc.

4 total dinner rolls.

1011 Sweepstakes, yeast breads, plain dough

SP9600 Red Star Yeast

Will award a gift to winner of Sweepstakes, yeast breads, sweet dough (class 1017).

SP9601 Red Star Yeast

Will provide and yeast samples and coupons to entrants in bread classes. In addition will award a gift to winner of Sweepstakes, yeast breads, plain dough (class1011).

Bread, sweet dough, yeast

1012 Coffee cake (no rings)

Sugar or powdered sugar/water icings permitted.

1013 Sweet rolls, without fruit or nuts

Sweet rolls (4 total). Sugar or powdered sugar/water icings permitted.

1014 Sweet rolls, containing fruit or nuts

Sweet rolls (4 total). Sugar or powdered sugar/water icings permitted.

1015 Coffee ring (ring shape only)

Sugar or powdered sugar/water icings permitted.

1016 Coffee cake, pull-apart

Sugar or powdered sugar/water icings permitted.

1017 Sweepstakes, yeast breads, sweet dough

Bread, quick

1018 Banana bread, no additions

Whole loaf, pan size no smaller than 3 1/2 in. x 7 in x 2 in or bring 1/2 loaf from a pan 5 in. x 9 in. x 3 in. No icing.

1019 Lemon bread, no additions, no icing

Whole loaf, pan size no smaller than 3 1/2 in. x 7 in x 2 in or bring 1/2 loaf from a pan 5 in. x 9 in. x 3 in.

1020 Not otherwise specified, bread, label flavor

Whole loaf, pan size no smaller than 3 1/2 in. x 7 in x 2 in or bring 1/2 loaf from a pan 5 in. x 9 in. x 3 in. No icing. Include recipe, see rules in baked products division for recipe requirements.

1021 Nut bread, no fruit or chips to be included

Whole loaf, pan size no smaller than 3 1/2 in. x 7 in x 2 in or bring 1/2 loaf from a pan 5 in. x 9 in. x 3 in. No icing. Label flavor.

1022 Coffee cake, 8 in. or 9 in. round or 8 in. square

No icing, baked-on toppings only.

1023 Vegetable bread (list type of vegetable)

Whole loaf, pan size no smaller than 3 1/2 in. x 7 in x 2 in or bring 1/2 loaf from a pan 5 in. x 9 in. x 3 in. No icing; baked-on toppings only. Label flavor.

1024 Muffins, apple

Muffins (4 total) must be baked without paper liners (no mini muffins accepted). No icing; baked-on toppings only.

1025 Muffins, poppy seed, no fruit, chips, nuts or vegetable

Muffins (4 total) must be baked without paper liners (no mini muffins accepted). No icing; baked-on toppings only.

1026 Muffins, oatmeal, no fruit, chips, nuts or vegetable

Muffins (4 total) must be baked without paper liners (no mini muffins accepted). No icing; baked-on toppings only.

1027 Muffins, containing vegetable, list type of vegetable

Muffins (4 total) must be baked without paper liners (no mini muffins accepted). No icin; baked-on toppings only. Label flavor.

1028 Bundt type coffee cake, whole cake; 8 in. or 9 in.

No icing. Label flavor.

1029 Scones

4 scones total. No icing. Label flavor.

1030 Sweepstakes, quick breads

Recipe Card Round Up

1031 Wild Rice Soup - Honoring Our State Grain!

Make your best wild rice soup. Submit typed recipe on 8 1/2" x 11" paper. Recipe to include: recipe name, list of ingredient measurements, bake time, yield. This class will be part of the Recipe Card Round Up program, the winning recipe will be included as one of the recipes created into a recipe card and distributed during the Minnesota State Fair in 2020.

Cake, egg

- 1032 Angel food, white
No icing, cake entered with topside up, as seen in pan. No commercial mixes.
- 1033 Chiffon
No icing, cake entered with topside up, as seen in pan. No commercial mixes.
- 1034 Chocolate chiffon
No icing, cake entered with topside up, as seen in pan. No commercial mixes.
- 1035 Sponge
No icing, cake entered with topside up, as seen in pan. No commercial mixes.
- 1036 Sweepstakes, egg cakes

Cupcakes

- 1037 Decorated cupcakes, "Minnesota Sports"
4 total, any flavor, regular-size. No toppings of fresh fruit, canned fruit or live flowers will be accepted. No commercial mixes. Cupcakes must be delivered in a box.

Cake, fat or cooking oil

- 1038 Three (3) or four (4) layers, 8 or 9 in., any flavor
May be iced, glazed or drizzled. Split layers allowed. Label flavor of cake. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes.
- 1039 White (with egg whites), 8 or 9 in. two-layer
May be iced, glazed or drizzled. No split layers. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes.
- 1040 Chocolate, 8 or 9 in. two-layer
May be iced, glazed or drizzled. No split layers. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes.
- 1041 Pound or loaf, no additions or topping
No icing, glaze or drizzle. No split layers. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes.
- 1042 Light bundt, no marble, no topping
No icing, glaze or drizzle. No split layers. Label flavor of cake. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes.
- 1043 Dark bundt, no marble, no topping
No icing, glazed or drizzled. No split layers. Label flavor of cake. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes.
- 1044 Vegetable or fruit type, (list variety) , single layer 8 or 9 in. round or square
May be iced, glazed or drizzled. No split layers. Label flavor of cake. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes.
- 1045 Sweepstakes, cakes with fat or cooking oil
- 1046 Grand cake sweepstakes (best cake of the fair)
- SP9602 Les Dames d'Escoffier International
The Minnesota Chapter of LDEI (www.ldei.org) will award a rosette and \$100 to the winner of Grand cake sweepstakes. Prize money to be included in the Fair check (class 1046).

Cookies & Bars

- 1047 Chocolate chip cookies, no fruits or nuts
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1048 Chocolate chip cookies, with nuts, no fruit
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1049 Chocolate chip cookies, with oatmeal
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1050 Thumbprint
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1051 Light, rolled flat, no frosting
4 cookies total. No cheese-based icing.
- 1052 Dark, rolled flat, no frosting
4 cookies total. No cheese-based icing.
- 1053 Ice box (refrigerator cookies)
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.

- 1054 Ball type, not flattened before baking
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1055 Light, drop
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1056 Dark, drop
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1057 Peanut butter, no additions
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1058 Sandwich
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1059 Light, ball type, flattened before baking
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1060 Dark, ball type, flattened before baking
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1061 Oatmeal, no fruits, nuts or chips or icing
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1062 Decorated cookies - Minnesota Gardens
4 cookies total. No cheese-based icing. Maximum of 4 inches diameter per cookie.
- 1063 Bars, cake-type or "single layer", with or without topping
4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit in display plate.
- 1064 Bars, layered, no lemon
4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit on display plate.
- 1065 Chocolate brownies, plain, no frosting
4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit in display plate.
- 1066 Chocolate brownies with nuts, chips and/or frosting
4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit in display plate.
- 1067 Shortbread cookies
4 cookies total. No cheese-based icing. Maximum of 2 inches long per cookie.
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- 1068 Sweepstakes, cookies and bars

Pies

- 1069 Apple
Fillings and crust must be made from scratch. No frozen or packaged pastry, no prepared pie filling. No eggs in filling. Glass plate may be used, but will NOT be returned. 8 in. or 9 in. pies only.
- 1070 Creative apple
Fillings and crust must be made from scratch. No frozen or packaged pastry, no prepared pie filling. No eggs in filling. Glass plate may be used, but will NOT be returned. 8 in. or 9 in. pies only.
- 1071 Blueberry
Fillings and crust must be made from scratch. No frozen or packaged pastry, no prepared pie filling. No eggs in filling. Glass plate may be used, but will NOT be returned. 8 in. or 9 in. pies only.
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- 1072 Sweepstakes, pies
- SP9603 Peterson Memorial Award
Will award a rosette in memory of Alice H. Peterson, and in recognition of all bakers dedicating the time to make homemade pie crusts with fresh fillings to the first place winners, (classes 1069-1071).
- SP9604 American Pie Council
Will award a lifetime membership (\$40 value) and \$50 cash prize to the winner of Sweepstakes, pies. Please check their website at www.piecouncil.org for information on the National Pie Championships (class 1072).
- SP9605 Braham Pie Day, of Braham, Minn., the "Homemade Pie Capital of Minnesota"
Will award \$50 to the winner of Sweepstakes, pies (class 1072).

Ethnic Baking

1073 Ethnic Baking, Cookies - including Krumkake, Polvorones, Kourambiathes, etc.

4 total cookies. Submit recipe typed on 8 1/2 x 11-inch paper. Must include: 1) name of recipe with all ingredients listed and measurements; 2) country of origin; 3) preparation instructions including serving size 4) exhibitor number and class number. Points will be deducted for incomplete recipes. Only baked or fried products accepted, no pudding or whipped cream. No fruit or fresh flowers on top.

1074 Ethnic Baking, Bread - including French, Italian, Challah, Naan, etc.

Submit recipe typed on 8 1/2 x 11-inch paper. Must include: 1) name of recipe with all ingredients listed and measurements; 2) country of origin; 3) preparation instructions including serving size 4) exhibitor number and class number. Points will be deducted for incomplete recipes. Only baked or fried products accepted, no pudding or whipped cream. No fruit or fresh flowers on top.

1075 Ethnic Baking, Crisp bread or crackers

One (1) large piece or 4 pieces of crisp bread or crackers. Submit recipe typed on 8 1/2 x 11-inch paper. Must include: 1) name of recipe with all ingredients listed and measurements; 2) country of origin; 3) preparation instructions including serving size 4) exhibitor number and class number. Points will be deducted for incomplete recipes. Only baked or fried products accepted, no pudding or whipped cream. No fruit or fresh flowers on top.

1076 Ethnic Baking, Cake

Submit recipe typed on 8 1/2 x 11-inch paper. Must include: 1) name of recipe with all ingredients listed and measurements; 2) country of origin; 3) preparation instructions including serving size 4) exhibitor number and class number. Points will be deducted for incomplete recipes. Only baked or fried products accepted, no pudding or whipped cream. No fruit or fresh flowers on top.

1077 Ethnic Baking, Not otherwise specified, such as rosettes, lefse, baklava

Submit recipe typed on 8 1/2 x 11-inch paper. Must include: 1) name of recipe with all ingredients listed and measurements; 2) country of origin; 3) preparation instructions including serving size 4) exhibitor number and class number. Points will be deducted for incomplete recipes. Only baked or fried products accepted, no pudding or whipped cream. No fruit or fresh flowers on top.

1078 Sweepstakes, ethnic baking

SP9606 Ingebretsen's Scandinavian Gifts

Will award a \$25 gift certificate to judges choice Ethnic Baking, best Scandinavian specialty. (classes 1073-1077 combined)

SP9607 American Swedish Institute

Will award two passes to the American Swedish Institute (ASI) Museum and a \$25 gift certificate to the ASI Museum Shop to judge's choice of "Best Ethnic Baking", classes 1073-1077 (combined).

SP9608 Catherine Hanley Ethnic Baking Award

In memory of Catherine Hanley, her family will award \$25 to the winner of Sweepstakes, ethnic baking (class 1078).

Gluten Free Baking

1079 Gluten Free - Quick bread loaf

Recipe typed on 8 1/2 x 11 inch paper, including: 1) exhibitor number and class number, 2) name of recipe with list of ingredients and their measurements, 3) preparation instructions, 4) bake time and serving size. Create entry without using wheat, barely, rye, or oats, or any derivative of these grains (unless certified gluten-free). Points will be deducted for incomplete recipes. Purchased flour blends are acceptable. NO commercial mixes; i.e. cake, bread, cookie, or bar mixes.

1080 Gluten Free - Scones or muffins

4 total muffins or scones. No eggs in filling. Recipe typed on 8 1/2 x 11 inch paper, including: 1) exhibitor number and class number, 2) name of recipe with list of ingredients and their measurements, 3) preparation instructions, 4) bake time and serving size. Create entry without using wheat, barely, rye, or oats, or any derivative of these grains (unless certified gluten-free). Points will be deducted for incomplete recipes. Purchased flour blends are acceptable. NO commercial mixes; i.e. cake, bread, cookie, or bar mixes.

1081 Gluten Free - Cookies or bars

4 total cookies or bars. Recipe typed on 8 1/2 x 11 inch paper, including: 1) exhibitor number and class number, 2) name of recipe with list of ingredients and their measurements, 3) preparation instructions, 4) bake time and serving size. Create entry without using wheat, barely, rye, or oats, or any derivative of these grains (unless certified gluten-free). Points will be deducted for incomplete recipes. Purchased flour blends are acceptable. NO commercial mixes; i.e. cake, bread, cookie, or bar mixes.

1082 Gluten Free - Cake (on 9 or 10-inch round)

Recipe typed on 8 1/2 x 11 inch paper, including: 1) exhibitor number and class number, 2) name of recipe with list of ingredients and their measurements, 3) preparation instructions, 4) bake time and serving size. Create entry without using wheat, barely, rye, or oats, or any derivative of these grains (unless certified gluten-free). Points will be deducted for incomplete recipes. Purchased flour blends are acceptable. NO commercial mixes; i.e. cake, bread, cookie, or bar mixes.

1083 Gluten Free - Yeast bread or rolls

Recipe typed on 8 1/2 x 11 inch paper, including: 1) exhibitor number and class number, 2) name of recipe with list of ingredients and their measurements, 3) preparation instructions, 4) bake time and serving size. Create entry without using wheat, barely, rye, or oats, or any derivative of these grains (unless certified gluten-free). Points will be deducted for incomplete recipes. Purchased flour blends are acceptable. NO commercial mixes; i.e. cake, bread, cookie, or bar mixes.

1084 Sweepstakes, gluten free baking

Special Contest - Vegan Main Dish

1085 Vegan Main Dish Competition

Create a tasty and easy to prepare main dish that supplies complete protein. Salads are excluded. For your vegan main dish, simply use ingredients without animal product. 12 or fewer ingredients.

Contest Rules

- **Delivery.** Entries in this class must be delivered between 9:30 a.m. to 1 p.m. Saturday, Aug. 17. Entries delivered to the Creative Activities Annex (between the Education Building and Creative Activities Building), arrive in disposable container, we will re-heat before judging.
- **Ingredients.** Recipes should include 12 or fewer ingredients. Salt, pepper, cooking oil, water and garnishes do NOT count as ingredients. A packaged food or product counts as one ingredient, i.e. box mix or bag of mixed vegetables. Fruit may be used.
- **Recipe.** Typed recipe on 8 1/2" x 11" paper. One side: 1) first & last name, 2) address, 3) telephone number, and 4) class number and exhibitor number. Reverse side: type recipe with ingredients listed with measurements, preparation instructions, baking time and number of servings. Points will be deducted for incomplete recipes.

SP9609 Florence Brammer

Will award a vegan cookbook to the winner of Vegan Main Dish (class 1085).

Special Contest - Cake Decorating

1086 Cake Decorating Contest: My Favorite Exhibits at the Minnesota State Fair

1st Prize: \$100, 2nd Prize: \$50, 3rd Prize: \$25

Contest Rules

- **Delivery.** Entries in this class must be delivered between 9:30 a.m. to 1 p.m. Saturday, Aug. 17. Entries delivered to the Creative Activities Annex (between the Education Building and Creative Activities Building), arrive in disposable container, on 9" or 12" cardboard round, plate or tray- these will not be returned.
- **Eligibility.** Submit a 1 to 3 layer cake with icing, that is ten (10) inches maximum in diameter.
- **Recipe.** Entry must be an original recipe for cake AND frosting. Typed recipe on 8 1/2" x 11" paper. One side: 1) first & last name, 2) address, 3) telephone number, and 4) class number and exhibitor number. Reverse side: type recipe with ingredients listed with measurements, preparation instructions, baking time and number of servings.
- Fondant that is prepared or purchased is permitted.
- Inconspicuous use of dowels, toothpicks and wire is permitted.; no plastic figurines or props.

Special Contest - Family Heirloom

1087 Family Heirloom Recipe Competition

**Family Heirloom Recipe Competition**

Our Family Heirloom Recipe competition seeks your best made-from-scratch heirloom recipe suitable for a family or community dinner or a family favorite nobody has written down yet. To encourage delving deep into your family's culinary history, please submit family recipes at least 50 years old. We look forward to learning about and tasting your treasured foods.

Greater Midwest Foodways Alliance is dedicated to exploring, celebrating and preserving unique food traditions and their cultural contexts in the American Midwest. By hosting public events, developing archival resources and generating publications, the Alliance celebrates the distinctiveness of a region that is as varied in tastes and traditions as it is in its geography from the Great Lakes to the Great Plains. Exploring indigenous foods like Wisconsin cranberries and Minnesota walleye, celebrating iconic flavors like the wheat and corn from across the prairies, chronicling cuisine from Native American to early European immigrants to 21st-century newcomers, or highlighting fish boils in small towns and fine dining in big cities, the Alliance promotes and chronicles the diversity of the region's culinary character.

Prize money:

1st Place: \$150, 2nd Place: \$100, 3rd Place: \$50

JUDGING CRITERIA**History 50%, Prepared Recipe 40%, Appearance & Display 10%****Midwest Foodways Alliance Contest Requirements**

1. **Contest Rules** Entries in this class must be delivered between 9:30 a.m. to 1 p.m. Saturday, Aug. 17. Entries delivered the Creative Activities Annex (between the Education Building and Creative Activities Building), arrive in disposable container, we will re-heat before judging.
 - A. Enter your best made-from-scratch family heirloom recipe suitable for a family meal or community dinner. These recipes should be 50 years or older (1969 or earlier).
 - B. Entrants must be at least 18 years of age; one entry per person. Contestants, or their family member, who participated before may not resubmit previously entered recipes. Greater Midwest Foodways board and advisory council members cannot compete.
 - C. Each entry must be replicable from the recipe submitted. If an ingredient requires a recipe (for example, Jerry's famous sausage), please include it.
 - D. Every ingredient must be listed with exact measurements (no rounded teaspoons, etc.) and the type of ingredient (example: self-rising flour) must be specified. No mixes may be used, such as a cake or bread mix. Follow general proper recipe procedures, listing all steps of preparation, pan sizes, temperature and baking time.
 - E. A copy of the original recipe (color or black and white), if available. These may be personal culinary diaries, back of envelopes, notations in books or 3 x 5 cards.
 - F. Entries can be typed (or neat hand writing) on 8-1/2 x 11 inch paper in duplicate. On one page provide the recipe and contestant's name, age at time of contest, address, phone number and email address. On a separate sheet(s) present the recipe's history. You may include who passed the recipe down to you, ethnicity (if relevant), number of years the recipe has been in your family and any interesting information about its place in your family's traditions. Note the history accounts for 50% of the score so be sure to do justice to your recipe's story. Please consult www.GreaterMidwestFoodways.com under the 'state fair' tab for examples for recipes and their histories.
 - G. By submitting your entry, you accept official rules and agree to be bound by the judges' decisions, which will be final. You also agree that your recipe and history narrative will become the property of Greater Midwest Foodways Alliance, which reserves the right to edit, adapt, copyright, publish and use without compensation to you.
 - H. By participating, contestants also understand and accept the right of Greater Midwest Foodways Alliance to use contestant names, photos, history narratives and recipes for publicity without compensation.
 - I. Each winning entry will be shown in a display. Each product should be displayed simply though attractively, with use of props, such as a copy of the original recipe, photographs, place mat, napkins, glassware or flowers. If you frame your recipe or narrative, please have a copy available which is not framed.
 - J. Greater Midwest Foodways Alliance is not responsible for lost or illegible recipes, nor is the fair.

- K. Taxes on prizes are the responsibility of the winner.
- L. Recipes from the Greater Midwest Foodways Alliance (GreaterMidwestFoodways.com) website are not eligible for entry in this contest.