

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 7: Canning

CANNED AND PRESERVED FOODS RULES

1. **ENTRY INFORMATION** All preserved products and maple syrup must be registered by 4:30 p.m. Tuesday, Aug. 6.
 - A. **Recipes are required.** Except for maple syrup. Provide one complete recipe for each class entered, typed on 8 1/2 x 11 inch sheet. NOT double sided. DO NOT send with your registration, recipes should be delivered with your entry.
 1. **Must include:** exhibitor number, class number, descriptive product name, processing method and time, ingredient amounts (provide ounce weight of pectin, preparation method, yield and reliable (tested) recipe source (nchfp.uga.edu or freshpreserving.com).
 2. **Follow this recipe as a guideline to submit recipes:** EXAMPLE:
 Quick Fresh Packed Dill Pickles
 Class #: 1276 (makes 7-9 pints) Exhibitor #: CXXX
 Source: So Easy to Preserve, University of Georgia Cooperative Extension, No change to original recipe.
 8 pounds 3-5 inch pickling cucumbers
 1 1/4 c. canning salt (divided)
 2 gallons water
 1/4 c. sugar
 2 quarts water
 2 tbsp. whole mixed pickling spice
 ~3 tbsp. whole mustard seeds
 ~14 head fresh dill
 1 1/4 quarts vinegar (tell type such as apple cider) (5%) if using apple juice, tell acidity
 Wash Cucumbers. Cut 1/16-in slice off blossom end and discard. Leave 1/4 inch of stem attached.
 Dissolve 3/4 cup salt in 2 gallons water. Pour over cucumbers and let stand for 12 hours. Drain.
 Combine vinegar, 1/2 cup salt, sugar, 1 quarts water. Add mixed pickling spice. Fill jars with pickles.
 Add 1 teaspoon mustard seeds and 1/2 head fresh dill per pint jar. Cover with boiling solution, leave 1/2 inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process 10 minutes in a boiling water bath.
 3. **On back of recipe:** name, address, phone number.
 4. Recipes will be used to verify food safety and will be shredded following fair.
 5. If in the opinion of the judges, the written recipe is incorrect or not a true representation of the food product, the exhibit will be disqualified. Points will be deducted for incomplete recipes.
 - B. **Special Contests.** Be sure to read each Special Contest's rules carefully, age requirements vary, as do rules.
 - C. **Entry Limit.** Each exhibitor is limited to make ONLY one entry per class; with a maximum of 20 entries. More than one person from the same family or address, cannot make entries in the same class or classes except in the Gedney special contests.
 - D. All canned goods will be opened for judging when they pass the appearance test. In order to judge accurately, this procedure is deemed necessary. Every precaution is taken to prevent breakage or loss in the handling. Any product deterioration or food safety issues to the display jar, due to display conditions, weather conditions or faulty canning methods must be at the exhibitor's risk.
2. **DELIVERY OF ENTRIES.** View map for specific delivery gate and route to use. Entries should be brought to the Annex entry (north side of Creative Activities Building).
 - A. Canned and preserved foods must be delivered Saturday, Aug. 10; 10 a.m. to 5 p.m. and Sunday, Aug. 11; 11 a.m. to 5 p.m.
 - B. Judged jars may be picked up on Wednesday, Aug. 14 from noon-7 p.m.
3. **ELIGIBILITY.** Foods must be canned in colorless, heat-tempered, regular or wide-mouth Mason-type, threaded, home-canning jars with self-sealing lids. An entry having other than the specified container will NOT be judged. No decorations (lace, ribbons, etc.).
 - A. All jams, jellies, butters and relishes (except salsa and Gedney contests) are to be exhibited in colorless half-pint (8 oz.) canning jars. No Ball Elite square jars. Pickles, Gedney relishes, fruit and tomatoes are to be exhibited in colorless pint canning jars, except asparagus can use 24 oz. jar. NO quart size allowed.

- B. **Maple Syrup must be in 8 oz. flat flask with handle. Two (2) flasks per entry.** Syrup entered in the contest must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount can be added to the syrup. An exhibitor may make only one entry in any class, entries cannot be made in the same class or classes by more than one person from the same family. All syrup will be opened for judging and a small amount used for judging purposes.
- C. Two (2) same-size jars of the same product must be brought for each class entered except vinegars, dried fruits, vegetables, and herbs. On the side of the jar to be opened and judged, place a label with: name of product, exhibitor number, class number, processing method and length of time processed (variety name only for display of vinegars and dried fruits or vegetables and color for maple syrup). DO NOT include exhibitor name. Staff will label the second jar which will be used for display and returned.
- D. Approved USDA methods are pressure canning, hot water bath or atmospheric steam canning. No open kettle, oven canning, or open processing. You can view the USDA Complete Guide to Home Canning by visiting their website (at: www.nchfp.uga.edu) or by calling the University of Minnesota at (800) 854-1678.
- E. All jars must be sealed with self-sealing lids and include new bands. NO WAX.
- F. All entries exhibited must be the product of the exhibitor and must use USDA approved methods. Entries cannot be made in the same class or classes by more than one person from the same family, except in Special Contest classes.
- G. A jar of canned or preserved food which has been judged in a previous Minnesota State Fair is not eligible for entry. Exhibitor receiving a first premium at three successive Minnesota State Fairs will not be permitted to compete in that class at succeeding fairs for a period of two years.
- H. No prepackaged, one-step relish or pickle mixes allowed. No refrigerator pickles. No freezer jam or spreads containing flavored gelatin dessert.
- I. All entries are evaluated, but only the top 25 will be scored.

Judging Criteria - Canned Fruits and Fruit Syrup

Food Safety and Processing.....	25
General Appearance.....	25
Product Quality.....	25
Flavor and Aroma.....	25
	100

Judging Criteria - Jellies, Jams, Butters, Relishes and Pickles

Food Safety and Processing.....	25
General Appearance.....	20
Product Quality.....	20
Flavor and Aroma.....	35
	100

Judging Criteria - Canned Tomatoes; and Dried Fruit and Vegetables

Food Safety and Processing.....	25
General Appearance.....	25
Product Quality.....	25
Flavor and Texture.....	25
	100

Judging Criteria - Vinegar

Food Safety and Processing.....	25
Appearance/Clarity.....	25
Container.....	25
Flavor and Aroma.....	25
	100

Judging Criteria - Gedney Passion for Pickling

Flavor.....	75
Adherence to Category Criteria.....	10
Recipe.....	10
Texture.....	5
	100

Judging Criteria - Maple Syrup

Color/Grade.....	20
Clarity.....	10
Flavor.....	40
Density.....	30
	100

Premiums for Canning

Canning (unless otherwise indicated)

\$7 \$5 \$3 \$0

Jellies and Jams

\$12 \$9 \$7 \$0

Vinegar

\$8 \$6 \$4 \$0

Gedney Foods Company premiums

\$150 \$100 \$50

Maple Syrup

\$10 \$8 \$6 \$0

Class Listing for Canning

1200 Prestigious Processor of the Pantry

Awarded to the individual earning the most points on their entries in the canning classes; not including classes beginning with "SP" or special awards. Only exhibits made in the "home kitchen" will be eligible, Gedney classes eligible. 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. Points awarded as far out as ribbon placing for the class. The winner will receive a plaque and will be listed on the Creative Activities web page and premium book. Winner will be contacted by phone and announced by signage in the kitchen area of Creative Activities.

Fruits

1201 Applesauce, no other additions other than sugar

Exhibited in two (2) standard PINT colorless home canning jars and labeled.

1202 Fruit, unsweetened

Exhibited in two (2) standard PINT colorless home canning jars and labeled.

1203 Syrup-packed fruit

Exhibited in two (2) standard PINT colorless home canning jars and labeled.

1204 Fruit syrup, single fruit, just liquid

Exhibited in two (2) standard PINT colorless home canning jars and labeled.

Jellies

1205 Apple

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1206 Blackberry

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1207 Cherry

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1208 Choke cherry

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1209 Crab apple

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1210 Currant

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1211 Grape

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1212 Herb, or herb combo (other than mint)

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Without additional flavors and spices.

1213 Mint

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Without additional flavors and spices.

- 1214 Pepper (small pieces permitted)
Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Without additional flavors and spices.
- 1215 Plum
Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.
- 1216 Red raspberry
Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.
- 1217 Strawberry
Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.
- 1218 Wild fruit (label flavor)
Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.
- 1219 Wine or fruit and wine
Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled.
- 1220 Combination of fresh fruits (at least 2) - label the fruits used
Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled.
- 1221 Not otherwise specified (label flavor)
Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled.
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Jams

- 1222 Fruit with heat or spice coming from peppers
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.
- 1223 Apricot
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1224 Black raspberry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1225 Blackberry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1226 Blueberry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1227 Cherry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1228 Orange marmalade
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1229 Citrus marmalade
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.
- 1230 Nectarine
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1231 Peach
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1232 Pear
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1233 Plum
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1234 Red raspberry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.

1235 Rhubarb

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.

1236 Strawberry

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.

1237 Wild fruit

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.

1238 Fruit, with additional flavors and/or spice

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1239 Rhubarb with other fruit

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1240 Multi-fruit combinations, with no spice or flavorings

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1241 No sugar jam

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1242 Fruit and wine or liquor - can include spice

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1243 Not otherwise specified

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

SP9700 Mrs. Wages® Blue Ribbon Award (best in show, jellies & jams)

Panel of Minnesota State Fair judges will select the Best in Show, to receive \$50 and a gift basket from Mrs. Wages® canning mixes. Do NOT need to have proof of purchase from Mrs. Wages®, best overall jelly or jam.

Butters

1244 Apple

Butters consist of fruit pulp run through a sieve, sugar added and cooked until it forms a thick consistency that spreads easily. Spices may be added. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1245 Not otherwise specified, no pumpkin

Butters consist of fruit pulp run through a sieve, sugar added and cooked until it forms a thick consistency that spreads easily. Spices may be added. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

Relishes/Sauces

1246 Picante or salsa, mild

Exhibited in two standard PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1247 Picante or salsa, hot

Exhibited in two standard PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1248 Chutney, fruit

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1249 Chili sauce

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1250 Barbecue sauce, non-traditional style

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1251 Barbecue sauce (no spaghetti sauces) traditional style

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1252 Corn relish

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1253 Pepper relish

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1254 Cucumber relish

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1255 Zucchini relish

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1256 Not otherwise specified (NOS)

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch, or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

SP9701 Mrs. Wages® Blue Ribbon Award (best in show, relish)

Panel of Minnesota State Fair judges will select the Best in Show, to receive \$50 and a gift basket from Mrs. Wages® canning mixes. Do NOT need to have proof of purchase from Mrs. Wages®, best overall relish.

Pickles

1257 Beet

Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.

1258 Bean, can include dill

Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half length wise. No oil allowed.

1259 Bread and butter, sweet

Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half length wise. No oil allowed.

1260 Cucumber, sweet

Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half length wise. No oil allowed.

1261 Dill, no garlic or vegetable

Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.

1262 Dill, with garlic but no other vegetable or spices

Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half length wise. No oil allowed.

1263 Dill, with other vegetables and/or spices, no hot

Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half length wise. No oil allowed.

1264 Dill, hot

Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half length wise. No oil allowed.

1265 Peppers, sweet

Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.

1266 Peppers, hot

Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.

1267 Sauerkraut (must be heat processed) label as raw or hot-packed

Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.

1268 Watermelon rind, sweet

Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.

1269 Not otherwise specified, single vegetable or mixed vegetables (asparagus can use 24 oz. jar)

Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half length wise. No oil allowed.

SP9702 Mrs. Wages® Blue Ribbon Award (best in show, pickles)

Panel of Minnesota State Fair judges will select the Best in Show, to receive \$50 and a gift basket from Mrs. Wages® canning mixes. Do NOT need to have proof of purchase from Mrs. Wages®, best overall pickles.

Vinegars

1270 Display of non-herbed flavored vinegars, filtered, 3 varieties (label)

Jar weight must not exceed 24 oz. Label flavor variety.

1271 Display of herbed vinegars, filtered, 3 varieties (label)

Jar weight must not exceed 24 oz. Label flavor variety. If using whole garlic, cut cloves in half length wise.

Tomatoes

1272 Tomatoes

Exhibited in two standard PINT colorless home canning jars and labeled. Can be safely preserved in boiling water baths using current time tables.

1273 Tomato mixture - Minnesota Style

Exhibited in two standard PINT colorless home canning jars and labeled. Can be safely preserved in boiling water baths using current time tables.

1274 Tomato juice

Exhibited in two standard PINT colorless home canning jars and labeled. Can be safely preserved in boiling water baths using current time tables.

Dried Items

1275 Dried fruit

One (1) variety; label variety. Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self sealing lids and bands. Does not need to be sealed.

1276 Dried vegetables

One (1) variety; label variety. Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self sealing lids and bands. Does not need to be sealed.

1277 Dried herbs

One (1) variety; label variety. Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self sealing lids and bands. Does not need to be sealed.

1278 Jerky, label type

Exhibit no more than four (4) pieces or slices in each jar. Exhibited in TWO (2) standard PINT or HALF-PINT colorless home canning jars with self sealing lids and bands. Does not need to be sealed.

Gedney Foods Contest

1279 Gedney Foods Company - Best Dill Pickle Flavor

Fresh cucumbers and ingredients to produce a delicious, uniquely flavored pickle. Try experimenting with different vinegars or adding other fresh veggies, incorporate interesting twists like citrus splash or sea salt sensation. Use garlic or not, but keep the dill and produce a perfectly pleasant pickle! Must exhibit in pint jars.

1280 Gedney Foods Company - Best Hot & Savory Dill Pickle

Fresh cucumbers and flavored vinegars, alcohols or liquors along with heat or spice coming from peppers - ramp it up with chilies, chipotles or... watch out - Habaneras! This should be a flavorful pickled cucumber that can really kick! Must exhibit in pint jars.

1281 Gedney Foods Company - Best Dill Pickle Recipe

Fresh cucumbers with flavors from "Around the World" such as Asian flavors native to Thai, Chinese, Japanese, Korean cooking; flavors used in Spanish or Mexican cooking; or flavors used in Far Eastern/Indian cooking. Tap into your heritage and add some authentic flavor from your homeland or just those spice blends that you love to create a robust fusion of wordly flavors. Must exhibit in pint jars.

1282 Gedney Foods Company - Best Flavorful Relish

Cucumber or other fruits and vegetables. Show us how you make a dish delish with a relish so flavorful we'll boast. Make it a super salsa or a rich relish to flavor burgers, hot dogs or your favorite meal. Season with fruit or vegetables - make it zing or sweetly sing, but bring the flavor. Must exhibit in pint jars.

1283 Gedney Foods Company - Best Vegetable

Get inspired by the garden, using a single or mixed combination of vegetables to create a colorful giardiniera with a variety of veggies or just your favorites. Vinegar or wine or just a salted brine is fine. Make it spicy or savory and imagine it served on an antipasto platter, as a flavorful side to sandwiches, or enjoyed right out of the jar! Must exhibit in pint jars.



Gedney Foods Company proudly continues its tradition of supporting the development of homemade pickle recipes with sponsorship of the Minnesota State Fair Canning Contest. Gedney Foods is celebrating over 25 years of producing and marketing their State Fair pickle brand, with recipes produced by State Fair pickle recipe contestants.

In addition to harvesting the best pickle recipes offered by state fair contestants, Gedney Foods also wants to hear what drives your ***Passion for Pickling***. Include your personal, written story telling us how your *Passion for Pickling* was cultivated - perhaps you've learned the pickling particulars from a family of picklers who passed down the recipe for generations? Or maybe you are a cool cuke who just discovered the craft and can't keep quiet? Whether you've been doing this a long-time or for the first-time - we want to taste your homemade recipe and know your real-life story. Each contest year blue ribbon winners are a first consideration for possible inclusion on Gedney's State Fair line of pickles. While there is no guarantee or obligation by Gedney Foods to produce the winning recipe or include it in the product line, we seek to discover the most flavorful home-crafted pickle recipes inspired by tradition and "pickle pride".

Gedney Foods Company will award the following prizes to the 1st - 3rd place winners in classes 1279-1283. Prize money included in fair check. **All winning entries become property of Gedney Foods Company**, Chaska, Minn.

1st Place: \$150 and blue ribbon
2nd Place: \$100 and red ribbon
3rd place: \$50 and white ribbon

Rules

1. Gedney Contest Rules.

- A. Contest open to ages 14+ with consent of minors provided by parent or legal guardian upon submission of entry(ies). Open to individuals or joint entries from recipes developed & prepared by more than one person.
- B. By participating, contestants agree that all recipes become the property of Gedney Foods Company and may be edited, adapted, copyrighted; published or used by them for publicity, promotion and/or advertising in any form of media including websites, social media, printed materials, etc., at their discretion without compensation to the contestant. This includes publishing winner names and city/state of residence, in any form of media, including websites, video, photographs, etc.
- C. Taxes on prizes are the responsibility of winner. Contest is void where prohibited or otherwise regulated by law.
- D. Recipe must be on 8 1/2" x 11" paper with processing time and method to follow instructions for Canning division. Every ingredient must be listed in exact measurement. Do not use high fructose corn syrup, artificial color or flavoring. Must include: name, address, phone number, entry number and class number on back of recipe.
- E. **Must exhibit in pint jars.** All entries require use of fresh cucumbers, except 1282 and 1283. The cut for cucumbers is not specified and is at the discretion of the contestant whether submitted whole, in chunks, slices, halves, etc. Use food-safe practices including cutting garlic and not including oil.
- F. **Please include a personal photograph, name, address, hometown and your Passion for Pickling story.**
- G. Judges will evaluate flavor and texture of pickle entries as well as depth of story, so be sure to include interesting traditions and details of your recipe's story.
- H. Delivered to the Creative Activities Building Saturday, Aug. 10 from 10 a.m. to 5 p.m. or Sunday, Aug. 11 from 11 a.m. to 5 p.m. refer to the Entry Delivery Procedures from the Minnesota State Fair website for more detailed information.

Canning with Mrs. Wages Contest

1284 Canning with Mrs. Wages® Contest (Jam)

**Canning with Mrs. Wages® Contest**

Kent Precision Foods Group, Inc., makers of Mrs. Wages® Home Canning Mixes is proud to recognize food preservationists, who like Mrs. Wages®, hold a high standard for quality ingredients and a belief that food preservation should be celebrated and shared.

A panel of judges will select three (3) best entries that feature jams using one of Mrs. Wages® pectin products. Guidelines will follow Minnesota State Fair rules (except entrants must be 18 years old) and be judged based on the scorecard for jams (following rules for canning division). Using either *Mrs. Wages® Fresh Fruit Preserver*, *Mrs. Wages® Home Jell® Fruit Pectin*, *Mrs. Wages® No-Cook Freezer Jam*; or *Mrs. Wages® Lite Home-Jell® Fruit Pectin*. **Product label must accompany entry as proof of purchase.** The winner may be highlighted in the Mrs. Wages National Newsletter, so be sure to submit all of your contact information!

- 1st Place:** \$150 and Mrs. Wages® gift basket
2nd Place: \$100 and Mrs. Wages® gift basket
3rd place: \$50 and Mrs. Wages® gift basket

Rules**1. Contest Rules.**

- A. Use Mrs. Wages® pectin product or fruit preserver to prepare jam.
- B. Exhibit two (2) half pint size colorless home canning jars of the same product. One will be opened, and judged, The second will be used for display and returned.
- C. ONE jar must be labeled, on the side of the jar with the name of product, class number, processing method and length of time processed. Do not include exhibitor's name on the jars. Approved USDA methods are pressure canning or hot water bath. No open kettle processing.
- D. Entries must be submitted with 1) Mrs. Wages® proof of purchase or product label, 2) a clear/typed recipe for the entry, and on the back of the recipe, 3) your name, address, and telephone number. One entry per person.
- E. Please visit www.mrs.wages.com to find products and information about their mixes. If you go online you can find a store near you, which carries Mrs. Wages® products, or get them sent directly by ordering online.
- F. This product is available at L & M Farm Supply in Northern Minnesota and most products available at Mills Fleet Farm and Menards locations as well.
- G. Must be at least 18 years of age or older to enter.

Maple Syrup

1285 Golden maple syrup/delicate flavor

Exhibited in TWO (2) 8 oz. flats (glass container with handle), any other container will be disqualified. No labels. Must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount be can be added to the syrup.

1286 Amber maple syrup/rich flavor

Exhibited in TWO (2) 8 oz. flats (glass container with handle), any other container will be disqualified. No labels. Must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount be can be added to the syrup.

1287 Dark maple syrup/robust flavor

Exhibited in TWO (2) 8 oz. flats (glass container with handle), any other container will be disqualified. No labels. Must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount be can be added to the syrup.

1288 Very dark maple syrup/strong flavor

Exhibited in TWO (2) 8 oz. flats (glass container with handle), any other container will be disqualified. No labels. Must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount be can be added to the syrup.

SP9703 Minnesota Maple Syrup Producers Award

Will award a plaque and rosette to the winner of the overall best maple syrup, judges choice. (classes 1285-1288 combined)