Creative Activities Rules

1. **ENTRIES.** Opens Monday, May 4. Entries close for all divisions Tuesday, Aug. 11, at 4:30 p.m. No exceptions.
   
   A. **ONLINE REGISTRATION.** All entries MUST be registered. Entries close on Tuesday, Aug. 11, at 4:30 p.m. 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 Tuesday, Aug. 11, at 4:30 p.m. 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 exhibitor may register for no more than 25 classes total in divisions 1-5 (needlecraft, garment making, handcrafts, collections and senior citizen). Entry limits for division 6 (baked products) and division 7 (canning): no more than 30 classes registered for division 6 and 7 respectively; each exhibitor may submit up to 20 exhibits (from the registered 30 classes) for division 6 and division 7 separately. Entries in special contests are not included in these limits.
   
   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 baked products 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 statutes 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 is 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.
   
   J. The Minnesota State Fair does not insure any exhibit entered in the Creative Activities Building. If an exhibitor feels it is necessary, they must purchase insurance at their own expense.

3. **DELIVERY OF EXHIBITS.**
A. Entries in needlecraft, garment making, handcrafts, collections and work of senior citizens will be received Saturday, Aug. 15, from 10 a.m. to 5 p.m., Sunday, Aug. 16, from 11 a.m. to 5 p.m. and Monday, Aug. 17, from 10 a.m. to 7 p.m. All entries must be received by Monday, Aug. 17, at 7 p.m. All entries must be registered PRIOR to delivery. Quilts and rugs entered in County Sweepstakes Contests will be received up to Thursday, Aug. 20 at noon.

B. Entries in canned and preserved foods will be received Saturday, Aug. 15, from 10 a.m. to 5 p.m. and Sunday, Aug. 16, from 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. 22, from 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. 11, to the competition department located at 1312 Cosgrove Avenue on the fairgrounds, Monday - Friday from 8 a.m. to 4:30 p.m. 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.

F. Do NOT bring in props. They will not be used and are at risk of being misplaced.

4. JUDGING.

A. All judge's decisions are final.

B. Judging of all exhibits (except entries in the baked products division) will be conducted Monday, Aug. 17 to Saturday, Aug. 20. 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.

C. 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.

D. 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.

E. 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.

F. Soiled entries and entries not made within the last three years will not be judged.

G. 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. 9, from 1-7 p.m., and Thursday, Sept. 10, from 9 a.m. to 4 p.m. No exhibits returned before Wednesday, Sept. 9, at 1 p.m. 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.
3. CANOES and BOATS cannot be left behind. We do not have space. If you are unable to pick up your canoe, boat or oversized item during the specified return dates they will be left in the building to be picked up the following year.
B. All entries must be picked up by Dec. 1, 2020 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 are 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. **2019 Supreme Baker Award:** Karen Cope, Minneapolis, Minn.

7. **2019 Prestigious Processor of the Pantry:** Barb Schaller, Burnsville, Minn.
Division 6: Baked Products

BAKED PRODUCTS

1. ENTRY INFORMATION. All baked products and special contests must be registered by Tuesday, Aug. 11, at 4:30 p.m.
   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. A single exhibitor may register for no more than 30 classes (ONLY one entry per class). Each exhibitor may submit up to 20 entries (selected from the 30 registered classes). Special contests (classes 1085-1091) are not included in the number registered. Entries cannot be made in the same class or classes by more than one person from the same family, except in special contest classes.

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. 22, 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 (1085-1091).
      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)

<table>
<thead>
<tr>
<th></th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appearance, color</td>
<td>30</td>
</tr>
<tr>
<td>Texture, internal appearance</td>
<td>35</td>
</tr>
<tr>
<td>Flavor, aroma</td>
<td>35</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>100</strong></td>
</tr>
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</table>

Judging Criteria - Decorated Cookies

<table>
<thead>
<tr>
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<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appearance</td>
<td>25</td>
</tr>
<tr>
<td>Construction</td>
<td>25</td>
</tr>
<tr>
<td>Creativity</td>
<td>50</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>100</strong></td>
</tr>
</tbody>
</table>

Rev: 4/16/2020
Judging Criteria - Vegan Main Dish

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

Judging Criteria - Decorated Cakes and Cupcakes

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

Judging Criteria - Wild Rice Soup, Hot Dish and Meat Loaf - Special Contests

Appearance, color, texture.................................................................................. 30
external and internal texture and appearance
Flavor.................................................................................................................... 30
Innovative recipe and ingredient use..................................................................... 40

Premiums for Baked Products

Baking (unless otherwise indicated)
$8 $6 $4 $2 $0
Special Contest and Recipe Card Round-Up
$25 $20 $15
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, potato
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.
<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1008</td>
<td>Dinner rolls, whole grain 4 total dinner rolls.</td>
</tr>
<tr>
<td>1009</td>
<td>Dinner rolls, white, such as clover leaf, finger rolls, etc. 4 total dinner rolls.</td>
</tr>
<tr>
<td>1010</td>
<td>Sweepstakes, yeast breads, plain dough (classes 1001-1009)</td>
</tr>
<tr>
<td></td>
<td>Bread, sweet dough, yeast</td>
</tr>
</tbody>
</table>
| 1011  | Coffee cake, apple (no rings)  
Sugar or powdered sugar/water icings permitted. |
| 1012  | Sweet rolls, without fruit or nuts  
Sweet rolls (4 total). Sugar or powdered sugar/water icings permitted. |
| 1013  | Sweet rolls, containing fruit or nuts  
Sweet rolls (4 total). Sugar or powdered sugar/water icings permitted. |
| 1014  | Coffee ring (ring shape only)  
Sugar or powdered sugar/water icings permitted. |
| 1015  | Coffee cake, pull-apart  
Sugar or powdered sugar/water icings permitted. |
| 1016  | Sweepstakes, yeast breads, sweet dough (classes 1011-1015) |
|       | Bread, quick |
| 1017  | 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. |
| 1018  | 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. |
| 1019  | 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. |
| 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, blueberry  
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 icing; 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 (classes 1017-1029) |
Cake, egg

1031 Angel food, white
   No icing, cake entered with topside up, as seen in pan. No commercial mixes.

1032 Chiffon
   No icing, cake entered with topside up, as seen in pan. No commercial mixes.

1033 Chocolate chiffon
   No icing, cake entered with topside up, as seen in pan. No commercial mixes.

1034 Sponge
   No icing, cake entered with topside up, as seen in pan. No commercial mixes.

1035 Sweepstakes, egg cakes
   (classes 1031-1034)

Cupcakes

1036 Decorated cupcakes, Sunflowers
   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

1037 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.

1038 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.

1039 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.

1040 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.

1041 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.

1042 Dark 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 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.

1044 Sweepstakes, cakes with fat or cooking oil
   (classes 1037-1043)

1045 Grand cake sweepstakes (best cake of the fair)
   (classes 1031-1034,1037-1043)

SP9600 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 1045).

Cookies and bars

1046 Chocolate chip cookies, no fruits or nuts
   4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.

1047 Chocolate chip cookies, with nuts, no fruit
   4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.

1048 Chocolate chip cookies, with oatmeal
   4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.

1049 Thumbprint
   4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.

1050 Light, rolled flat, no frosting
   4 cookies total. No cheese-based icing.

1051 Dark, rolled flat, no frosting
   4 cookies total. No cheese-based icing.
<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1052</td>
<td>Ice box (refrigerator cookies)</td>
<td>4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.</td>
</tr>
<tr>
<td>1053</td>
<td>Ball type, not flattened before baking</td>
<td>4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.</td>
</tr>
<tr>
<td>1054</td>
<td>Light, drop</td>
<td>4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.</td>
</tr>
<tr>
<td>1055</td>
<td>Dark, drop</td>
<td>4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.</td>
</tr>
<tr>
<td>1056</td>
<td>Peanut butter, no additions</td>
<td>4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.</td>
</tr>
<tr>
<td>1057</td>
<td>Sandwich</td>
<td>4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.</td>
</tr>
<tr>
<td>1058</td>
<td>Light, ball type, flattened before baking</td>
<td>4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.</td>
</tr>
<tr>
<td>1059</td>
<td>Dark, ball type, flattened before baking</td>
<td>4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.</td>
</tr>
<tr>
<td>1060</td>
<td>Oatmeal, no fruits, nuts or chips or icing</td>
<td>4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.</td>
</tr>
<tr>
<td>1061</td>
<td>Shortbread cookies</td>
<td>4 cookies total. No cheese-based icing. Maximum of 2 inches diameter per cookie.</td>
</tr>
<tr>
<td>1062</td>
<td>Decorated cookies - Presidential</td>
<td>4 cookies total. No cheese-based icing. Maximum of 4 inches diameter per cookie.</td>
</tr>
<tr>
<td>1063</td>
<td>Bars, cake-type or &quot;single layer&quot;, with or without topping</td>
<td>4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit on display plate.</td>
</tr>
<tr>
<td>1064</td>
<td>Bars, layered, no lemon</td>
<td>4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit on display plate.</td>
</tr>
<tr>
<td>1065</td>
<td>Chocolate brownies, plain, no frosting</td>
<td>4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit on display plate.</td>
</tr>
<tr>
<td>1066</td>
<td>Chocolate brownies with nuts, chips and/or frosting</td>
<td>4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit on display plate.</td>
</tr>
<tr>
<td>1067</td>
<td>Sweepstakes, cookies</td>
<td>(classes 1046-1062)</td>
</tr>
<tr>
<td>1068</td>
<td>Sweepstakes, bars</td>
<td>(classes 1063-1066)</td>
</tr>
</tbody>
</table>

**Pies**

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1069</td>
<td>Apple</td>
<td>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.</td>
</tr>
<tr>
<td>1070</td>
<td>Creative apple</td>
<td>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.</td>
</tr>
<tr>
<td>1071</td>
<td>Multi-berry (label fruits used)</td>
<td>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.</td>
</tr>
<tr>
<td>1072</td>
<td>Sweepstakes, pies</td>
<td>(classes 1069-1071)</td>
</tr>
</tbody>
</table>

**SP9601 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).

**SP9602 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, kourambiethes, 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.

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
(classes 1073-1077)

SP9603 Ingebretsen's Scandinavian Gifts
Will award a $25 gift certificate to judge's choice Ethnic baking, best Scandinavian specialty (classes 1073-1077 combined).

SP9604 American Swedish Institute
Will award a $50 award for judge's recognition in Ethnic baking, classes 1073-1077 (combined).

SP9605 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
Whole loaf, pan size no smaller than 3 1/2 in. x 7 x 2 in. or bring 1/2 loaf from a pan 5 in. x 9 in. x 3 in. No icing. 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, barley, 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 muffins or scones total. No icing. 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, barley, 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 cookies or bars total. No cheese-based icing. Maximum of 3 inches diameter per cookie. Cut bars 2 x 2 inches to fit on display plate. 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, barley, 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, any flavor, 8-9 inch two-layer
Cake may be iced, glazed or drizzled. No split layers. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes. 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, barley, 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
Bread baked in individual loaf; must be 1-1 1/2 lb. loaf. 4 rolls total. 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, barley, 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
(classes 1079-1083)
Special contest - cake decorating
1085  Cake Decorating Contest: Minnesota Landmarks

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

Contest Rules

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 22, from 9:30 a.m. to 1 p.m. 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 one (1) to three (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 - soup
1086  Wild Rice Soup: Make your best wild rice soup, honoring our state grain!

1st Prize: $25, 2nd Prize: $20, 3rd Prize: $15

Contest Rules

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 22, from 9:30 a.m. to 1 p.m. Entries delivered to the Creative Activities Annex (between the Education Building and Creative Activities Building). Arrive in two (2) colorless 1-pint jars. Each entry will be reheated before judging.

- **Product Amount.** Two (2), 1-pint jars. One jar will be for display and one jar will be for judging.

- **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 yield. Points will be deducted for incomplete recipes.

Special contest - vegan main dish
1087  Vegan Main Dish Contest

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.

1st Prize: $25, 2nd Prize: $20, 3rd Prize: $15
Contest Rules

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 22, from 9:30 a.m. to 1 p.m. Entries delivered to the Creative Activities Annex (between the Education Building and Creative Activities Building). Arrive in disposable container. Each entry will be reheated 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.
Special contest - hot dish
1088  Minnesota Hot Dish Contest
Create your best hot dish using at least one signature Minnesota ingredient. From wild rice to walleye, be creative and make a tasty dish that will wow the judges!

1st Prize: $25,  2nd Prize: $20,  3rd Prize: $15

Contest Rules

- **Delivery.** Entries in this class must be delivered on Monday, Aug. 31, from 10-10:30 a.m. Entries delivered to the Cambria Kitchen at the Creative Activities Building, must arrive in disposable container. Each entry will be reheated before judging. Judging promptly begins at 11 a.m.

- **Prepared dish.** Bring hot dish in disposable container, 6" x 6" of dish for judging, 2" x 2" square will be used for display.

- **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.

Recipe Card Round-Up
1089 Recipe Card Round-Up: Minnesota Meat Loaf Contest
Create your best meat loaf. Anything from your classic dinnertime staple to a twist on an old favorite recipe!

1st Prize: $25,  2nd Prize: $20,  3rd Prize: $15

Contest Rules

- **Delivery.** Entries in this class must be delivered on Monday, Aug. 31, from 3-3:30 p.m. Entries delivered to the Cambria Kitchen at the Creative Activities Building, must arrive in disposable container. Each entry will be reheated before judging. Judging promptly begins at 4 p.m.

- **Prepared dish.** Bake in half loaf pan. Only one (1) slice of the meat loaf will be used for display.

- **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.

This class will be used for 2021 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 2021.
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 & Recipe - 10%

Midwest Foodways Alliance Contest Requirements

1. Contest Rules Entries in this class must be delivered on Saturday, Aug. 22, from 9:30 a.m. to 1 p.m. Entries delivered to the Creative Activities Annex (between the Education Building and Creative Activities Building). Arrive in disposable container. Each entry will be reheated before judging.
   A. Enter your best made-from-scratch family heirloom recipe suitable for a family meal or community dinner or family favorite that has never been written down. These recipes should be 50 years or older (1970 or earlier).
   B. Entries should be typed (or neat hand writing) on 8-1/2 x 11-inch paper in duplicate. On the back of every history and recipe page submitted, please state contestant's name, age at time of contest, address, phone number and email address.
   C. On a separate page(s) please state the recipe. Each entry must be replicable from the recipe submitted. If an ingredient requires a recipe (for example, Jerry's famous sausage), please include it. A copy of the original recipe (color or black and white). These may be in personal culinary diaries, back of envelopes, notations in books or 3x5 cards. If you have rewritten the original recipe to clarify instructions, please include a copy along with the original recipe that inspired it. If the family favorite recipe was lost and you put effort to recreate it, please note this in your history with some explanation of how it was achieved (or how it was lost).
   D. On a separate page(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.
   E. Each winning entry will be shown in a display. Your 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 without any frame.
   F. 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.
   G. 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.
   H. Greater Midwest Foodways Alliance is not responsible for lost or illegible recipes, nor is the fair.
   I. Taxes on prizes are the responsibility of the winner.
Entrants must be at least 18 years of age; one entry per person. Contestants, or their family members, who participated before may not resubmit previously entered recipes. Greater Midwest Foodways board and advisory council members cannot compete.

Recipes from the Greater Midwest Foodways Alliance website (GreaterMidwestFoodways.com) are not eligible for entry in this contest.

**Special contest - 3 Cricketeers contest**

Don’t miss the first-ever Minnesota State Fair recipe contest from 3 Cricketeers, a Minnesota-based urban farm providing restaurants, chefs, home cooks, and bakers with high quality, clean crickets for human consumption. They sell 100% pure cricket powder, which is perfect for baking and packing your favorite recipes with protein. They also offer whole roasted crickets, in a variety of flavors, as well as snacks and treats made with their crickets. Find their online store at: 3cricketeers.com

Explore the emerging food trend of alternative proteins. From cookies, bars and cakes, to sweet treats and snacks, any type of baked good or dessert-like entry is welcome. Create your entry with 100% pure cricket powder from 3 Cricketeers and compete for cash prizes and blue ribbon honors at the fair. Pro tip: you can substitute up to 25% of the flour in many recipes with 100% Pure Cricket Powder and achieve a similar end product, especially with baked goods. You can also mix it into simple everyday foods like smoothies. You’ll get a big boost of protein. Plus you’ll have something unique and buzz-worthy to share with friends, family, and work colleagues. There are up to 20 grams of protein in two (2) tablespoons of 3 Cricketeers’ 100% pure cricket powder. Crickets also require less resources to grow than traditional proteins, making them more sustainable and better for the environment. Known for their mild nutty flavor, crickets are considered a “complete” protein that’s rich in B12, essential amino acids and much more.

Place your order with 3 Cricketeers by July 15, 2020, mention the Minnesota State Fair and receive free shipping on your first order. If you’re social, share about what you’re making and tag 3 Cricketeers on Facebook and Instagram.

**Prize money:**
1st Place: $100, 2nd Place: $75, 3rd Place: $50

**JUDGING CRITERIA**

Taste (level of deliciousness) - 35%, Use of Product - 30%, General Appeal - 20%, Easy to Make - 15%

**Rules**

1. **Contest Rules.** Entries in this class must be delivered on Saturday, Aug. 22, from 9:30 a.m. to 1 p.m. Entries delivered in disposable containers to the Creative Activities Annex (between the Education Building and Creative Activities Building). Each entry will be reheated before judging, if needed.

2. **Use at least 1/2 ounce (2 tablespoons, packed), or more, of the 3 Cricketeers’ 100% pure cricket powder in your recipe.**

3. **Deliver your prepared entry with product receipt at the designated drop off time. Include the complete recipe used to create your entry. Provide 6 or more servings for judging and photos.**

4. **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 yield. Points will be deducted for incomplete recipes.