

MINNESOTA STATE FAIR

Aug. 25-Sept. 5, 2022

Creative Activities

Board Member..... Ray Erspamer, Hibbing, MN
Secretary..... Arlene Restad, Eagan, Minn.

Creative Activities Rules

1. **ENTRIES.** Open Monday, May 2. Entries close for all divisions Tuesday, Aug. 9, at 4:30 p.m. No exceptions.
 - A. **ONLINE REGISTRATION.** All entries MUST be registered. Entries close on Tuesday, Aug. 9, 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. 9, 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 (selected from the registered 30 classes) for division 6 and division 7 separately. Entries in special contests are not included in these limits; classes 1088-1094, and 1279.
 - 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 State 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, diamond art or art made from kits, 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 is not responsible for any lost or damaged entries, this is an at-will exhibit and the staff takes every precaution possible to ensure each exhibit is treated with care. 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. 13, from 10 a.m. to 5 p.m., Sunday, Aug. 14, from 11 a.m. to 5 p.m. and Monday, Aug. 15, from 10 a.m. to 7 p.m. All entries must be received by Monday, Aug. 15, 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. 18 at noon.
 - B. Entries in canned and preserved foods will be received Saturday, Aug. 13, from 10 a.m. to 5 p.m. and Sunday, Aug. 14, 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. 20, 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 up to ONE WEEK PRIOR (no earlier) until Tuesday, Aug. 9, 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. 15 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 ribbons unless entries are deemed worthy of merit. If no competition exists and an exhibit is not worthy of a first place ribbon, the judge may award a second or a third place ribbon 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. 7, from 1-7 p.m., and Thursday, Sept. 8, from 9 a.m. to 4 p.m. No exhibits returned before Wednesday, Sept. 7, 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 to store any oversized exhibits. If you are unable to pick up your canoe, boat or oversized exhibit during the specified return dates they will be left in the building and at risk of damage.
 - B. All entries must be picked up by Dec. 1, 2022, at 4:30 p.m. AFTER such date, the State Fair reserves the right to destroy or dispose of non-claimed items at its discretion. Each person who enters an item at the State 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. **2021 Supreme Baker Award:** Karen Cope, Minneapolis, Minn.
 7. **2021 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. 9, 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.** Carefully read the details for each Special Contest as the age requirements and rules vary.
 - C. **Entry limit.** A single exhibitor may register for no more than 30 classes (ONLY one entry per class). Each exhibitor may deliver up to 20 entries (selected from the 30 registered classes). Special contests (classes 1088-1094) 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 and/or address (household), except in special contest classes.
2. **DELIVERY OF ENTRIES.** Deliver entries to the Creative Activities Annex, on the west side of the building. View map and delivery and return procedures for specific gate and route to use.
 - A. **Date of delivery.** Entries must be delivered to the Creative Activities Building on Saturday, Aug. 20, 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 contests (classes 1088-1094).
 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 State 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 and/or address (household), except in special contest classes.
 - A. Only articles which are the product of the "home" kitchen will be eligible.
 - 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

Judging Criteria - Recipe Card Round-Up: State Fair Hot Dish

Appearance, color, texture.....	30
<i>external and internal texture and appearance</i>	
Flavor.....	30
Innovative recipe and ingredient use.....	40
	100

Premiums for Baked Products

2022 First Place Premium

\$8

Curt Pederson Memorial Sweepstakes, quick breads

\$50

Sweepstakes (unless otherwise indicated)

\$10

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.
- 1008 Dinner rolls, whole grain
4 total dinner rolls.
- 1009 Dinner rolls, white, such as clover leaf, finger rolls, etc.
4 total dinner rolls.
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- 1010 Sweepstakes, yeast breads, plain dough
(classes 1001-1009)

Bread, sweet dough, yeast

- 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.
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- 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. 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. x 3 in.
- 1019 Beer bread, using Minnesota craft beer
Whole loaf, pan size no smaller than 3 1/2 in. x 7 in x 2 in. Must use a Minnesota craft brewed beer. Include recipe, see division rules for recipe requirements.
- 1020 Not otherwise specified, bread, list type
Whole loaf, pan size no smaller than 3 1/2 in. x 7 in x 2 in. No icing. Include recipe, see division rules for recipe requirements. Label flavor.
- 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. 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. 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, lemon poppy seed, no nuts, chips, fruit or vegetable pieces
Muffins (4 total) must be baked without paper liners (no mini muffins accepted). No icing; baked-on toppings only.
- 1026 Corn muffins
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.
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- 1030 Sweepstakes, quick breads
In honor of Curt Pederson, Creative Activities Superintendent from 1998 to 2021, who loved a morning coffee and pastry. He is dearly missed by all staff, exhibitors and fair guests who knew his quick wit and kind heart. (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, clowns
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. No commercial mixes.
- 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. No commercial mixes.
- 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. No commercial mixes.
- 1040 Pound, tube, bundt or loaf, no additions or toppings
No icing, glaze or drizzle. No split layers. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes. No commercial mixes.
- 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. No commercial mixes.
- 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. No commercial mixes.
- 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. No commercial mixes.
- 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.
- 1052 Ice box (refrigerator cookies)
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1053 Ball type, not flattened before baking
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1054 Light, drop
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1055 Dark, drop
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1056 Peanut butter, no additions
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1057 Sandwich
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1058 Light, ball type, flattened before baking
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1059 Dark, ball type, flattened before baking
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1060 Oatmeal, no fruits, nuts or chips or icing
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1061 Shortbread cookies, plain, no seasoning, nuts, chips
4 cookies total. No cheese-based icing. Maximum of 2 inches diameter per cookie.
- 1062 Decorated cookies - Quilts
4 cookies total. No cheese-based icing. Maximum of 4 inches diameter per cookie. We have chosen the theme of Quilts, in honor of Curt Pederson, Creative Activities Superintendent from 1998 to 2021, who began the quilt-on-a-stick class back in 2008.
- 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 on 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 on 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 on display plate.
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- 1067 Sweepstakes, cookies
(classes 1046-1062)
- 1068 Sweepstakes, bars
(classes 1063-1066)

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 Multi-berry (label fruits used)
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
(classes 1069-1071)
- 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).

International baking

- 1073 International 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 International 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 International 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 International 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 International 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. (Bars entered must have 4 bars total, No cheese-based icing. Cut bars 2 in. x 2 in. to fit on display plate.)
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- 1078 Sweepstakes, international baking
(classes 1073-1077)
- SP9603 Ingebretsen's Scandinavian Gifts
Will award a \$25 gift certificate to judges choice International baking, best Scandinavian specialty (classes 1073-1077 combined).
- SP9604 American Swedish Institute
Will award a \$100 award for judge's recognition in International 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, International 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. 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)

Vegan Main Dish Contest

1085 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.

Contest rules

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 20, from 9:30 a.m. to 1 p.m. Entries delivered to the Creative Activities Annex (between the Education Building and Creative Activities Building) in a 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.

SP9606 Florence Brammer

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

Recipe Card Round-Up

1086 Recipe Card Round-Up: State Fair Hot Dish

Create your best hot dish using at least one signature Minnesota State Fair ingredient. From cheese curds and french fries to pretzels and deep fried pickles, be creative and make a tasty dish that will wow the judges!

Awards: 1st place: \$25, 2nd place: \$20, 3rd place: \$15

Contest rules

- **Delivery.** Entries in this class must be delivered on Monday, Aug. 29, from 3-3:30 p.m. Entries delivered to the Cambria Kitchen at the Creative Activities Building and must arrive in disposable container. Each entry will be reheated before judging. Judging promptly begins at 4 p.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. Don't forget to reference the food that inspired your dish from the Minnesota State Fair foods!

This class will be used for 2023 Recipe Card Round-Up program. The winning recipe will be one of the recipes made into a collectible recipe card and distributed during the Minnesota State Fair in 2023.

Cake Decorating

1087 Cake Decorating Contest: The Era of Disco

Funky and far out, celebrating all the fun in creative activities since 1971.

Awards: 1st place: \$25, 2nd place: \$20, 3rd place: \$15

Contest rules

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 20, from 9:30 a.m. to 1 p.m. Entries delivered to the Creative Activities Annex (between the Education Building and Creative Activities Building) in a 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 - Kowalski's Markets

1088 Kowalski's Markets "Supreme Sourdough Bread Contest"



Made-from-scratch breads are the best! The spotlight is on sensational sourdough this year. Enter yours in the new Kowalski's Markets "Supreme Sourdough Bread" Contest at the 2022 Minnesota State Fair. Prizes valued at \$175 will go to the best sourdough bread bakers. Plus, bonus prizes will go to the fair's broader "best in class" bread winners, from quick breads to yeast breads, sweet or savory.

PRIZES: 1st place: \$100 (gift card), 2nd place: \$50 (gift card), 3rd place: \$25 (gift card)

BONUS PRIZES: \$25 gift cards for 1st place bread class winners*

*Each baking exhibitor winning at least one 1st place among all bread classes will win a \$25 gift card. (Classes 1001-1009, 1011-1015, 1017-1029, 1074, 1075, 1079, 1080, 1083, up to 32 people/up to \$800 total)

JUDGING CRITERIA:

Unique, innovative, creative recipe.....(25%)
 Appearance, color, presentation.....(25%)
 Texture, internal appearance.....(25%)
 Flavor, aroma.....(25%)

PARTICIPATION GUIDELINES:

1. Prepared bread entry (uncut) and corresponding recipe must be delivered on Saturday, Aug. 20, 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). Plates/containers will not be returned.
2. 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. Indicate if your entry requires refrigeration.
3. If desired, provide any stories, comments or interesting background about your entry (not required). While we invite you to shop at Kowalski's Markets, no proof of purchase is required to enter or win this contest.
4. Recipes must be named and your own creation, something you yourself prepared. Using published recipes as inspiration from websites, cookbooks, magazines, or blogs, etc. is allowed, with source/credit noted.
5. Visit BlueRibbonGroup.net for competition tips and how to join our community. Be sure to follow Blue Ribbon Foodies and Kowalski's on Facebook and Instagram.
6. On Facebook or Instagram, post any time, on or between, Aug. 10, 2022 and Sept. 6, 2022 (a 4 week period) for a chance to win a \$25 Kowalski's gift card. Snap and share an image of you and/or your entry (taken in your kitchen or at the fairgrounds). Use these hashtags: #kowalskis_markets #blueribbonfoodies #blueribbonbaking #mnstatefair
7. **Additional contest information.**
 - A. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
 - B. Winning recipes become the shared property of the Blue Ribbon Group, Minnesota State Fair, and the winning entrant.
 - C. By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. Entrants may be asked to sign a written consent form about their participation.
 - D. All prizes will be delivered by the Blue Ribbon Group within 30 days of winner announcements. Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
 - E. This recipe contest is sponsored by Kowalski's Markets and managed by the Blue Ribbon Group (Media Matrixx, Inc.). © 2022 Blue Ribbon Group.

Special contest - Kowalski's Markets

1089 Kowalski's Markets "Great Chocolate Cake Contest"



Don't miss the new Kowalski's Markets "Great Chocolate Cake" Contest at the 2022 Minnesota State Fair. Prominently feature chocolate as an ingredient and flavor in your cake - solo or with any complimentary flavors. Wow the judges and our taste buds. Entries can be any size or shape: layer, sheet, tube, cupcake or bite-sized. The most unique and most delicious cakes will win. Prizes valued at \$175 are up for grabs for the top 3 finishers, plus bonus prizes for broader "best in class" cake winners.

PRIZES: 1st place: \$100 (gift card), 2nd place: \$50 (gift card), 3rd place: \$25 (gift card)

BONUS PRIZES: \$25 gift cards for 1st place cake class winners*

*Each baking exhibitor winning at least one 1st place among all cake classes will win a \$25 gift card (classes 1031-1034, 1036-1043, 1076, 1082, up to 14 people/up to \$350 total)

JUDGING CRITERIA:

Unique, innovative, creative recipe.....(25%)

Appearance, color, presentation.....(25%)

Texture, internal appearance.....(25%)

Flavor, aroma.....(25%)

PARTICIPATION GUIDELINES:

1. Prepared cake entry (uncut) and corresponding recipe must be delivered on Saturday, Aug. 20, 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). Plates/containers will not be returned.
2. 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. Indicate if your entry requires refrigeration.
3. If desired, provide any stories, comments or interesting background about your entry (not required). While we invite you to shop at Kowalski's Markets, no proof of purchase is required to enter or win this contest.
4. Recipes must be named and your own creation, something you yourself prepared. Using published recipes as inspiration from websites, cookbooks, magazines, or blogs, etc. is allowed, with source/credit noted.
5. Visit BlueRibbonGroup.net for competition tips and how to join our community. Be sure to follow Blue Ribbon Foodies and Kowalski's on Facebook and Instagram.
6. On Facebook or Instagram, post any time, on or between, Aug. 10, 2022 and Sept. 6, 2022 (a 4 week period) for a chance to win a \$25 Kowalski's gift card. Snap and share an image of you and/or your entry (taken in your kitchen or at the fairgrounds). Use these hashtags: #kowalskis_markets #blueribbonfoodies #blueribbonbaking #mnstatefair
7. **Additional contest information.**
 - A. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
 - B. Winning recipes become the shared property of the Blue Ribbon Group, Minnesota State Fair, and the winning entrant.
 - C. By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. Entrants may be asked to sign a written consent form about their participation.
 - D. All prizes will be delivered by the Blue Ribbon Group within 30 days of winner announcements. Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
 - E. This recipe contest is sponsored by Kowalski's Markets and managed by the Blue Ribbon Group (Media Matrixx, Inc.). © 2022 Blue Ribbon Group.

Special contest - Blue Ribbon Group

1090 Blue Ribbon "Best Peanut Butter Cookie" Contest



Come compete in the Blue Ribbon Group's "Best Peanut Butter Cookie" Contest at the 2022 Minnesota State Fair. We want to see your tastiest and most unique cookies and cookie bars, any shape or size. Creativity counts! Use 1/4 cup (or more) peanut butter, plus any flavors and any ingredient combinations you love, to wow the judges. Prizes valued at \$175 are up for grabs, plus bonus prizes for broader "best in class" cookie and bar winners.

For inspiration, visit BlueRibbonGroup.net, sign up for our email list to join the community, and follow Blue Ribbon Foodies on Facebook and Instagram.

PRIZES: 1st place: \$100 (gift card), 2nd place: \$50 (gift card), 3rd place: \$25 (gift card)

BONUS PRIZES: \$25 gift cards for 1st place cookies & bars class winners*

*Each baking exhibitor winning at least one 1st place among all cookies & bars classes will win a \$25 gift card from the Blue Ribbon Group (classes 1046 to 1066, 1073, 1077, 1081, up to 24 people/up to \$600 total).

JUDGING CRITERIA:

Unique, innovative, creative cookie.....(25%)
 Appearance, color, presentation.....(25%)
 Texture, internal appearance.....(25%)
 Flavor, aroma.....(25%)

PARTICIPATION GUIDELINES:

1. Prepared cookies (6 or more servings) and corresponding recipe must be delivered on Saturday, Aug. 20, 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). Plates/containers will not be returned.
2. 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. Indicate if your entry requires refrigeration.
3. If desired, provide any stories, comments or interesting background about your entry (not required). While we invite you to shop at Kowalski's Markets, no proof of purchase is required to enter or win this contest.
4. Recipes must be named and your own creation, something you yourself prepared. Using published recipes as inspiration from websites, cookbooks, magazines, or blogs, etc. is allowed, with source/credit noted.
5. Visit BlueRibbonGroup.net for competition tips and how to join our community. Be sure to follow Blue Ribbon Foodies, Kowalski's, and King Arthur Baking on Facebook and Instagram.
6. On Facebook or Instagram, post any time, on or between, Aug. 10, 2022 and Sept. 6, 2022 (a 4 week period) for a chance to win a \$25 gift card from one of our Blue Ribbon Group partners, Kowalski's Markets or King Arthur Baking Company. Snap and share an image of you and/or your entry (taken in your kitchen or at the fairgrounds). Use these hashtags: #blueribbonfoodies #kowalskis_markets #kingarthurbaking #blueribbonbaking #mnstatefair
7. **Additional contest information.**
 - A. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
 - B. Winning recipes become the shared property of the Blue Ribbon Group, Minnesota State Fair, and the winning entrant.
 - C. By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. Entrants may be asked to sign a written consent form about their participation.
 - D. All prizes will be delivered by the Blue Ribbon Group within 30 days of winner announcements. Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
 - E. This recipe contest is sponsored and managed by the Blue Ribbon Group (Media Matrixx, Inc.) with support from Kowalski's Markets and King Arthur Baking Company. © 2022 Blue Ribbon Group.

Special contest - Blue Ribbon Group

1091 Blue Ribbon "Best Cream Pie" Contest



Calling all pie lovers! Be sure to enter the Blue Ribbon Group's "Best Cream Pie" at the 2022 Minnesota State Fair. Make your creamiest and dreamiest pie entry, any size or shape. Creativity for the win! Prizes valued at \$175 are up for grabs for the top 3 finishers, plus bonus prizes for all broader "best in class" pie winners.

PRIZES: 1st place: \$100 (gift card), 2nd place: \$50 (gift card), 3rd place: \$25 (gift card)

BONUS PRIZES: \$25 gift cards for 1st place pie class winners*

*Each baking exhibitor winning at least one 1st place among all pie classes will win a \$25 gift card from the Blue Ribbon Group (classes 1069-1071, up to 3 people/up to \$75 total).

JUDGING CRITERIA:

Unique, innovative, creative recipe.....(25%)
 Appearance, color, presentation.....(25%)
 Texture, internal appearance.....(25%)
 Flavor, aroma.....(25%)

PARTICIPATION GUIDELINES:

1. Prepared pie entry (uncut) and corresponding recipe must be delivered on Saturday, Aug. 20, 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). Plates/containers will not be returned.
2. 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. Indicate if your entry requires refrigeration.
3. If desired, provide any stories, comments or interesting background about your entry (not required). While we invite you to shop at Kowalski's Markets, no proof of purchase is required to enter or win this contest.
4. Recipes must be named and your own creation, something you yourself prepared. Using published recipes as inspiration from websites, cookbooks, magazines, or blogs, etc. is allowed, with source/credit noted.
5. Visit BlueRibbonGroup.net for competition tips and how to join our community. Be sure to follow Blue Ribbon Foodies, Kowalski's, and King Arthur Baking on Facebook and Instagram.
6. On Facebook or Instagram, post any time, on or between, Aug. 10, 2022 and Sept. 6, 2022 (a 4 week period) for a chance to win a \$25 gift card from one of our Blue Ribbon Group partners, Kowalski's Markets or King Arthur Baking Company. Snap and share an image of you and/or your entry (taken in your kitchen or at the fairgrounds). Use these hashtags: #blueribbonfoodies #kowalskis_markets #kingarthurbaking #blueribbonbaking #mnstatefair
7. **Additional contest information.**
 - A. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
 - B. Winning recipes become the shared property of the Blue Ribbon Group, Minnesota State Fair, and the winning entrant.
 - C. By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. Entrants may be asked to sign a written consent form about their participation.
 - D. All prizes will be delivered by the Blue Ribbon Group within 30 days of winner announcements. Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
 - E. This recipe contest is sponsored and managed by the Blue Ribbon Group (Media Matrixx, Inc.) with support from Kowalski's Markets and King Arthur Baking Company. © 2022 Blue Ribbon Group.

Special contest - 3 Cricketeers Baked Goods Contest

1092 3 Cricketeers' "Energy Bars and Power Balls" Recipe Contest



If you missed last year's first-ever [3 Cricketeers](#) recipe contest, get cracking on your "Energy Bars and Power Balls" contest entry for the Minnesota State Fair. We want to see creative recipes using 3C's 100% pure cricket powder and additional ingredients known to boost and energize - peanut butter, nuts, seeds, oatmeal, and chocolate, for example. Your entry can be any shape, size, or style, baked or the no-bake kind.

Awards: 1st place: \$100, 2nd place: \$75, 3rd place: \$50

Judging Criteria:

- Energy theme, ingredient use.....**25%**
- Taste, texture, flavor.....**25%**
- Creativity.....**25%**
- Easy to make.....**25%**

About 3 Cricketeers

3 Cricketeers is 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 protein into recipes. 3C also offers whole roasted crickets, in a variety of flavors, as well as snacks and treats made with their crickets. Fascinating facts:

- There are up to 20 grams of protein in two (2) tablespoons of 3C's 100% pure cricket powder.
- Crickets 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 vitamin B12, essential amino acids and much more.

Contest requirements:

1. Prepared entry (6 or more servings) must be delivered on Saturday, Aug. 20, 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). Plates/containers will not be returned.
2. Use at least 1/4 cup 3 Cricketeers' 100% pure cricket powder in your recipe. Find their store online at 3Cricketeers.com, proof of purchase required to enter this class.
3. 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. Proof of purchase to be included with recipe.
4. If desired, share your creative process by posting on Facebook or Instagram. Tag #3cricketeers
5. If you place your order with 3 Cricketeers by July 15, 2022, mention the Minnesota State Fair to receive free shipping on your first order.
6. Prizes will be mailed within 4 weeks of judging.

Special contest - Splenda

1093 Splenda® "Low-to-No Sugar Showdown" Contest



Turn your ovens on for the new "Low-To-No Sugar Showdown," a Minnesota State Fair recipe contest made possible by Splenda®. Featuring \$350 in cash prizes, this contest is all about diabetes-friendly quick breads, made with little to no sugar. Swap out the sugar for Splenda® products in your favorite recipes or create an entirely new one. Think scrumptious scones, marvelous muffins, and crave-worthy coffee cakes. Lovely loaves with fruit, vegetables, or spices qualify too! Simply feature Splenda® products in your best quick bread recipes. Are there blue ribbon bragging rights in your future?

PRIZES: 1st place: \$200, 2nd place: \$100, 3rd place: \$50

JUDGING CRITERIA:

Unique, innovative, creative recipe.....(35%)
 Taste, flavor, aroma.....(30%)
 Appearance, color, presentation.....(25%)
 Texture, internal appearance.....(10%)

PARTICIPATION GUIDELINES:

1. Prepared entry and corresponding recipe must be delivered on Saturday, Aug. 20, 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). Plates/containers will not be returned.
2. Include Splenda® proof of purchase (package label, receipt, product photo, etc.). If desired, provide any stories, comments or interesting background about your entry (not required).
3. 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. Indicate if your entry requires refrigeration.
4. Recipes must be named and your own creation, something you yourself prepared. Using published recipes as inspiration from websites, cookbooks, magazines, or blogs, etc. is allowed, with source/credit noted.
5. Visit BlueRibbonGroup.net for competition tips and how to join our community. Be sure to also follow Blue Ribbon Foodies and Splenda on Facebook and Instagram.
6. If you are on Facebook or Instagram, post any time, on or between Aug. 20, 2022 and Sept. 2, 2022 (a 2 week period) for a chance to win a \$25 gift card from one of our Blue Ribbon Group partners. Snap and share an image of you and/or your entry (taken in your kitchen or at the fairgrounds). Use these hashtags when you post: #splenda #blueribbonfoodies #blueribbonbaking #mnstatefair
7. **Additional contest information.**
 - A. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
 - B. Winning recipes become the shared property of the Blue Ribbon Group, Minnesota State Fair, and the winning entrant.
 - C. By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. Entrants may be asked to sign a written consent form about their participation.
 - D. All prizes will be delivered by the Blue Ribbon Group within 30 days of winner announcements. Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
 - E. This contest is sponsored by the Splenda brand and managed by the Blue Ribbon Group (Media Matrixx, Inc.). © 2022 Blue Ribbon Group.

Special contest - Salad Girl

1094 Salad Girl Blue Ribbon "Salad Bowl Tournament"



Come compete in the new "Salad Bowl Tournament" at the 2022 Minnesota State Fair. Make your best entry with any Salad Girl™ Dressing and any other ingredients, from fresh vegetables, salad greens, herbs, and fruits, to proteins and nuts. It can be in a bowl, or not. Prizes valued at \$175 are up for grabs.

PRIZES: 1st place: \$100 (gift card), 2nd place: \$50 (gift card), 3rd place: \$25 (gift card)

JUDGING CRITERIA:

Nutritious, unique, innovative, creative recipe.....(25%)
 Appearance, color, presentation.....(25%)
 Texture, balance of ingredients.....(25%)
 Flavor, aroma.....(25%)

PARTICIPATION GUIDELINES:

1. Prepared entry (6 or more servings) and corresponding recipe must be delivered on Saturday, Aug. 20, 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).
2. 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. Indicate if your entry requires refrigeration.
3. All salad entries will be refrigerated until afternoon judging. Deliver your entry covered or in a sealed container. Plates/containers will not be returned. Include Salad Girl® proof of purchase (package label, receipt, photo of bottle etc.). If desired, provide any stories, comments or interesting background about your salad (not required).
4. Recipes must be named and your own creation, something you yourself prepared. Using published recipes as inspiration from websites, cookbooks, magazines, or blogs, etc. is allowed, with source/credit noted.
5. Visit BlueRibbonGroup.net for competition tips and how to join our community. Be sure to follow Blue Ribbon Foodies and Salad Girl official accounts on Facebook and Instagram.
6. On Facebook or Instagram, post any time, on or between, Aug. 20, 2022 and Sept. 2, 2022 (a 2 week period) for a chance to win a \$25 Gift Card from one of our Blue Ribbon Group partners. Snap and share an image of you and/or your entry (taken in your kitchen or at the fairgrounds). Use these hashtags: #blueribbonfoodies #thesaladgirl #kowalskis_markets #mnstatefair
7. **Additional contest information.**
 - A. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
 - B. Winning recipes become the shared property of the Blue Ribbon Group, Minnesota State Fair, and the winning entrant.
 - C. By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. Entrants may be asked to sign a written consent form about their participation.
 - D. All prizes will be delivered by the Blue Ribbon Group within 30 days of winner announcements. Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
 - E. This recipe contest is sponsored by the Blue Ribbon Group (Media Matrixx, Inc.) with support from Kowalski's Markets and Salad Girl. © 2022 Blue Ribbon Group.