

# MINNESOTA STATE FAIR

Aug. 24-Sept. 4, 2023

## Creative Activities

Superintendent..... Tony Schwandt, St. Paul, Minn.  
Secretary..... Arlene Restad, Eagan, Minn.  
Board Member..... Ray Erspamer, Hibbing, Minn.

### Creative Activities Rules

1. **ENTRIES.** Open Monday, May 1. Entries close for all divisions Tuesday, Aug. 1, at 4:30 p.m. No exceptions.
  - A. **ONLINE REGISTRATION.** All entries MUST be registered. Entries close on Tuesday, Aug. 1, 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. 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 "Entry Instructions" document for detailed information and entry procedures. Visit the Minnesota State Fair website to begin the registration process: [competition.mnstatefair.org](http://competition.mnstatefair.org)
  - B. **MAIL-IN REGISTRATION.** Must be in our office (not postmarked) by Tuesday, Aug. 1, 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 1089-1091 and 1280.
  - 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. Classes designated "Sweepstakes" or beginning with the letters "SP" will be selected from winners in qualifying classes.
  - 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 and will be moved by staff or judges to the appropriate class to be judged against like entries. This decision is final based on judge and staff assessment.

- J. The Minnesota State Fair is not responsible for any lost or damaged entries. This is an at-will exhibit and 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. 12, from 10 a.m. to 5 p.m., Sunday, Aug. 13, from 11 a.m. to 5 p.m. and Monday, Aug. 14, from 10 a.m. to 7 p.m. All entries must be received by Monday, Aug. 14, 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. 17 at noon.
- B. Entries in canned and preserved foods will be received Saturday, Aug. 12, from 10 a.m. to 5 p.m. and Sunday, Aug. 13, 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. 19, 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. Due to limited space, those not able to drop entries off during the designated delivery dates will be allowed to drop entries off early beginning Wednesday, Aug. 2, through Wednesday, Aug. 9, (excluding Saturday and Sunday) from 8 a.m. to 4:30 p.m., to the Admin Too Building (located at 1312 Cosgrove Ave on the fairgrounds). No items will be accepted before Aug. 2. NO EXCEPTIONS.
1. All items must be registered prior to early drop off. A printed copy of the email confirmation MUST accompany early deliveries, exhibitors must attach to each exhibit: 1) exhibitor number, 2) class number, 3) description of entry.
  2. No heavy items or exhibits requiring special handling will be accepted for early delivery (this includes furniture, oversized items, canoes and boats). If you are not sure your piece will be accepted for early delivery call the competition office PRIOR to delivery. No baked goods are accepted for early delivery.
  3. 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. 14 to Saturday, Aug. 19. 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 scored 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 their 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 results 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. 6, from 1-7 p.m., and Thursday, Sept. 7, from 9 a.m. to 4 p.m. No exhibits returned before Wednesday, Sept. 6, 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, 2023, 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.**

## Division 6: Baked Products

### BAKED PRODUCTS

1. **ENTRY INFORMATION.** All baked products and special contests must be registered by Tuesday, Aug. 1, 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 (one entry per class). Each exhibitor may deliver up to 20 entries (selected from the 30 registered classes). Special contests (classes 1089-1091) are not included in the registration limit. Family members and/or people living at the same address (household) may register and enter exhibits in the same class, as long as each entry is a separate preparation. Multiple entries from the same batch are not allowed.
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. 19, 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 1089-1091).
    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 entry if special contests are held during the State Fair.
3. **ELIGIBILITY.** All entries exhibited must be the product of the exhibitor and must be baked. Family members and/or people living at the same address (household) may register and enter exhibits in the same class, as long as each entry is a separate preparation. Multiple entries from the same batch are not allowed.
  - A. Only exhibits 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
	<b>100</b>

**Judging Criteria - Decorated Cookies, Cupcakes and Cakes**

Appearance.....	25
Construction.....	25
Creativity.....	50
	<b>100</b>

**Judging Criteria - Vegan Main Dish**

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

**Judging Criteria - Recipe Card Round-Up: Minnesota Fusion Main Dish**

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

**Premiums for Baked Products**

2023 First Place Premium

\$8

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.*

**Supreme Baker 2022:** Kimberly Maize, Crystal, Minn.**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.***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: "Pets"  
*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)*

**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  
*4 cookies total. No cheese-based icing. Maximum of 2 inches diameter per cookie.*
- 1062 Decorated cookies: "Shoes"  
*4 cookies total. No cheese-based icing. Maximum of 4 inches diameter per cookie.*
- 1063 Bars, cake-type or "single layer", with or without topping  
*4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit 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 1046-1061)***1068 Sweepstakes, bars***(classes 1063-1066)*

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**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 Peach melba  
*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)***SP9600 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).***SP9601 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.)

- 1078 Sweepstakes, international baking

(classes 1073-1077)

- SP9602 Ingebretsen's Scandinavian Gifts

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

- SP9603 American Swedish Institute

Will award a \$100 award for judge's recognition in International baking (classes 1073-1077 combined).

- SP9604 Catherine Hanley International 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

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

No cheese-based icing. 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.

- 1083 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.

## 1084 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.*

## 1085 Sweepstakes, gluten-free baking

*(classes 1079-1084)*

**Vegan Main Dish Contest**

## 1086 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. 19, 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.

## SP9605 Florence Brammer

*Will award a vegan cookbook to the winner of Vegan Main Dish (class 1086).*

**Recipe Card Round-Up**

## 1087 Recipe Card Round-Up: Minnesota Fusion

*Create your best main dish fusing or incorporating a new style of cooking or ingredients from different cultures and merging a staple family recipe. Fuse together your best tried and true family recipe and add in a new style of cooking or ingredients found around the world, it's time to get creative!*

**Awards:** 1st place: \$50, 2nd place: \$25, 3rd place: \$15

**Contest rules**

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 19, 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.

- **Prepared dish.** Bring main 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.

This class will be used for 2024 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 2024.

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**Cake Decorating****1088 Cake Decorating Contest: Roadside Attractions**

*Get inspiration from your favorite road trip by creating a cake that depicts an exciting roadside attraction! Include a picture of the roadside attraction that is your inspiration.*

**Awards:** 1st place: \$50, 2nd place: \$25, 3rd place: \$15

**Contest rules**

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 19, 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**

1089 Kowalski's Markets "Citrus Cake Contest"

*additional prizes for the following classes 1031-1034, 1036-1043, 1076, 1083.*

Bring sunshine to the table with your best and brightest, citrus-flavored cakes. Feature lemon, lime, orange or other tangy citrus ingredients 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.

**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, 1083, up to 14 people/up to \$350 total)

**JUDGING CRITERIA:**

Use of ingredients, flavor combinations.....	25%
Taste, aroma.....	25%
Ease of preparation.....	25%
Overall appeal, crowd pleaser.....	25%

**PARTICIPATION GUIDELINES:**

1. Bring your prepared cake entry (uncut, 6 or more servings) and corresponding recipe to the Creative Activities Annex (between the Education Building and Creative Activities Building) on Saturday, Aug. 19, from 9:30 a.m. to 1 p.m. Entries delivered in disposable containers. Plates/containers will not be returned. Indicate if your entry requires refrigeration.
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.
3. You're invited to shop at Kowalski's Markets but proof of purchase is not required.
4. Snap a pic in your kitchen or at the fair and post on social media, tagging #kowalskis\_markets, #blueribbonfoodies and #mnstatefair.
5. **Additional rules.**
  - A. 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. If desired, include any stories, comments or background about your entry (not a contest requirement).
  - B. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
  - C. Winning recipes become the shared property of the Blue Ribbon Group, Contest Sponsor, Minnesota State Fair, and winning entrant.
  - D. 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.
  - E. The contest is intended for amateur bakers (ages 14 and up, Minnesota residents only). It excludes those who earn a significant portion of their livelihood from baking.
  - F. 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.
  - G. This contest is sponsored by Kowalski's Markets and managed by the Blue Ribbon Group (Media Matrixx, Inc.). © 2023 Blue Ribbon Group.

**Special contest - UnitedHealthcare**

1090 UnitedHealthcare "Healthy Cookie Contest"

*additional prizes for the following classes 1046-1066, 1073, 1077, 1081.*

Minnesota State Fair Bakers! Don't miss the new "UnitedHealthcare Healthy Cookie Contest" at the 2023 Minnesota State Fair. Make energy bars, on-the-go sweet treats or any cookie that has a health-minded twist or theme. Use "good-for-you" ingredients that help you power through the day, have nutritional value, or are a fit for special diets. Think protein powders, nuts, nut butters, fruits, and seeds. You can even simply "healthify" your favorite cookie to have less sugar, fat or calories. Your entry can be baked or no-bake style.

**PRIZES:** 1st place: \$200, 2nd place: \$100, 3rd place: \$50, Honorable Mention: \$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 and 1082, up to 25 people/up to \$600 total).

**JUDGING CRITERIA:**

Healthy (nutritious ingredients or less calories/fat/sugar than average).....	25%
Appearance, color, presentation.....	25%
Texture, internal appearance.....	25%
Flavor, aroma.....	25%

**PARTICIPATION GUIDELINES:**

1. Bring your prepared cookie entry (6 servings, maximum 6-inch diameter in size), and corresponding recipe to the Creative Activities Annex (between the Education Building and Creative Activities Building) on Saturday, Aug. 19, from 9:30 a.m. to 1 p.m. Entries delivered in disposable containers. Plates/containers will not be returned. Indicate if your entry requires refrigeration.
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.
3. Visit [BlueRibbonGroup.net](http://BlueRibbonGroup.net) for competition tips and how to join the Blue Ribbon Foodies community.
4. We invite you to show us what you're baking. Snap and share an image of you and/or your entry (taken in your kitchen or at the fairgrounds). Use these hashtags: #blueribbonfoodies #unitedhealthcare #mnstatefair
5. **Additional rules.**
  - A. 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. If desired, include any stories, comments or background about your entry (not a contest requirement).
  - B. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
  - C. Winning recipes become the shared property of the Blue Ribbon Group, Contest Sponsor, Minnesota State Fair, and winning entrant.
  - D. 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.
  - E. The contest is intended for amateur bakers (ages 14 and up, Minnesota residents only). It excludes those who earn a significant portion of their livelihood from baking.
  - F. 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.
  - G. This recipe contest is sponsored by UnitedHealthcare and managed by the Blue Ribbon Group (Media Matrixx, Inc.). © 2023 Blue Ribbon Group.

**Special contest - Splenda**

1091 Splenda "Chocolate Dessert Contest: Low-To-No Sugar Showdown"



Chocolate Lovers! The new Splenda Magic Baker CHOCOLATE DESSERT Contest is here! Make your favorite chocolate sweet treats for this Low-To-No Sugar Showdown with little to no added sugar and compete for \$350 in prizes. Think pies, pastries, puddings, custards, cakes, cookies, cheesecake. Anything with chocolate goes!

**PRIZES:** 1st place: \$200 (gift card), 2nd place: \$100 (gift card), 3rd place: \$50 (gift card)

**JUDGING CRITERIA:**

Use of ingredients, flavor combinations.....25%  
 Taste, aroma.....25%  
 Ease of preparation.....25%  
 Overall appeal, crowd pleaser.....25%

**PARTICIPATION GUIDELINES:**

1. Bring your proof of purchase (Splenda product label/receipt), prepared entry (uncut, 6 or more servings), and corresponding recipe to the Creative Activities Annex (between the Education Building and Creative Activities Building) on Saturday, Aug. 19, from 9:30 a.m. to 1 p.m. Entries delivered in disposable containers. Plates/containers will not be returned. Indicate if your entry requires refrigeration.
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.
3. Use 1/4 cup or more of any Splenda product, such as Splenda Magic Baker, a new plant-based, zero-calorie sweetener. It measures and tastes like sugar. Use it 1 to 1 for replacing sugar.
4. Snap a pic in your kitchen or at the fair and post on social media, tagging #splenda, #blueribbonfoodies and #mnstatefair
5. Look for a free product giveaway to all baking participants: Splenda Magic Baker, a new plant-based, zero-calorie sweetener. It measures and tastes like sugar. Use it 1 to 1 for replacing sugar.
6. Find baking tips, product coupons, recipes, and more at Splenda.com
7. **Additional rules.**
  - A. 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. If desired, include any stories, comments or background about your entry (not a contest requirement).
  - B. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
  - C. Winning recipes become the shared property of the Blue Ribbon Group, Contest Sponsor, Minnesota State Fair, and winning entrant.
  - D. 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.
  - E. The contest is intended for amateur bakers (ages 14 and up, Minnesota residents only). It excludes those who earn a significant portion of their livelihood from baking.
  - F. 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.
  - G. This contest is sponsored by the Splenda brand and managed by the Blue Ribbon Group (Media Matrixx, Inc.) as part of the Low-To-No Sugar Showdown recipe contest series. © 2023 Blue Ribbon Group.