

MINNESOTA STATE FAIR

Aug. 22-Sept. 2, 2024

Creative Activities

Superintendent..... Tony Schwandt, St. Paul, Minn.
Secretary..... Arlene Restad, Eagan, Minn.
Board Member, 6th District..... Kirk Peysar, Aitkin, Minn.

Creative Activities Rules

1. **ENTRIES.** Open Monday, May 6. Entries close for all divisions Tuesday, July 30, at 4:30 p.m. No exceptions.
 - A. **ONLINE REGISTRATION.** All entries MUST be registered. Entries close on Tuesday, July 30, at 4:30 p.m. No entries will be accepted after closing date. No entry fee required.
 1. Exhibitors will receive an instantaneous email confirmation after competing the online process. Exhibitors must have a copy printed out or readily available to view on a mobile device during specified drop-off dates as proof of your registration; when delivering your exhibits.
 2. Refer to the "How to Enter Exhibits" document on the creative activities web page 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, July 30, 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, include 1) first name, last name, address and phone number; 2) list of exhibit class number(s) and a description 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 have a copy printed out or readily available to view on a mobile device during specified drop-off dates as proof of your registration; when delivering your exhibits.
 - C. **ALL ENTRIES MUST BE REGISTERED.**
2. **ELIGIBILITY.**
 - A. **Entry limit for Divisions 1-5.** No more than one entry will be permitted in any class by one exhibitor. A single exhibitor may register (sign up online) for no more than 25 classes TOTAL in Divisions 1-5 (needlecraft, garment making, handcrafts, collections and senior citizen).
 - B. **Entry limit for Division 6.** A single exhibitor may register (sign up online) for up to 30 classes in Division 6 (baked goods). An exhibitor who registers for more than 20 classes in Division 6 will need to narrow down to a maximum of 20 entries that they will deliver. Special contests (classes 1090-1092) are 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 prepared separately; multiple entries from the same batch are not allowed.
 - C. **Entry limit for Division 7.** A single exhibitor may register (sign up online) for up to 30 classes in Division 7 (canning). An exhibitor who registers for more than 20 classes in Division 7 will need to narrow down to a maximum of 20 entries that they will deliver. 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 prepared separately; multiple entries from the same batch are not allowed.
 - D. Entries in creative activities are limited to bona fide living residents of Minnesota and must be the work of the exhibitor completed within three (3) years preceding the 2024 State Fair.
 - E. Exhibits that have won a first-place at a previous Minnesota State Fair are not eligible for entry, except in baked products and canning divisions.
 - F. 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).
 - G. 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.
 - H. Winners in classes designated "Sweepstakes" are selected from first-place winners in qualifying classes.
 - I. 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.

- J. No tree skirts, plastic needlepoint canvas, pillowcases, tied quilts, plastic milk cartons, cans, aprons, dish towels, dishcloths, 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.
- K. "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.
- L. 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. 10, from 10 a.m.; to 5 p.m., Sunday, Aug. 11, from 11 a.m. to 5 p.m.; and Monday, Aug. 12, from 10 a.m. to 7 p.m. All entries must be received by Monday, Aug. 12, 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 Wednesday, Aug. 14; at noon. Delivered to the Creative Activities Building.
- B. Entries in canned and preserved foods will be received Saturday, Aug. 10, from 10 a.m. to 5 p.m.; and Sunday, Aug. 11, 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. 17, 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 storage space, early drop-off is limited only to those who are unable to deliver their exhibits during the designated dates above. Early drop off begins Wednesday, July 31, through Wednesday, Aug. 7 (excluding Saturday and Sunday), from 8 a.m. to 4:30 p.m., at the Admin Too Building (located at 1312 Cosgrove Ave. on the fairgrounds). No items will be accepted before July 31. 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, 651-288-4417. No baked goods are accepted for early delivery.
 - 3. All exhibits 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. Address to: Superintendent of Creative Activities, Minnesota State Fair, 1265 Snelling Ave. N., St. Paul, MN 55108.
 - 1. The sender's name and address must be plainly written on the outside of the package and also placed on a card inside.
 - 2. A LIST OF THE EXHIBITS BEING SENT MUST BE ENCLOSED.
 - 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 of exhibits post-fair should be given, and money or checks (payable 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 to accompany the exhibit. They will not be used and are at risk of being misplaced.**

4. JUDGING.

- A. All judges' decisions are final.
- B. Errors or omissions to the published results, premium checks or scorecards must be sent in writing within 10 days after the fair closes to competition@mnstatefair.org.
- C. Judging of all exhibits (except entries in the baked products division) will be conducted Monday, Aug. 12 to Monday, 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.
- D. A duplicate scorecard will be returned to the exhibitor for each scored exhibit to help make the reasons for decisions apparent. The sweepstakes winner is chosen from the first-place winners within a category.

- E. 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 and receive a returned scorecard.
 - F. 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.
 - G. Soiled entries and any entry that is damp or wet will not be judged.
 - H. 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. Due to the number of entries, all entries may not be displayed.
 - I. 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.
5. **RETURN OF EXHIBITS.**
- A. Exhibits can be picked up from the Creative Activities Building on Wednesday, Sept. 4, from 1-7 p.m., and Thursday, Sept. 5, from 9 a.m. to 4 p.m. No exhibits returned before Wednesday, Sept. 4, at 1 p.m. For detailed information review the "Delivery and Return Procedures" document available on the Minnesota State Fair website under General Information at <https://www.mnstatefair.org/competitions/creative-activities/>
 - 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 on or AFTER Sept. 10, 2024.
 - 3. **CANOE 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. 2, 2024, 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.
 - D. **UPS or USPS boxes accepted for return of entries.** All express and parcel post charges must be prepaid by the sender. Directions for return shipment should be given, and money or check (made out to Minnesota State Fair) must be enclosed to cover cost of returning exhibits to the exhibitor. **DO NOT SEND STAMPS.** No exhibits will be shipped back to a P.O. box.

Division 6: Baked Products

BAKED PRODUCTS

1. **ENTRY INFORMATION.** All baked products and special contests must be registered by Tuesday, July 30, 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. **Registration entry limit.** A single exhibitor may register (sign up online) for up to 30 classes in Division 6 (baked goods). An exhibitor who registers for more than 20 classes in Division 6 will need to narrow down to a maximum of 20 entries that they will deliver. Special contests (classes 1090-1092) are 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 prepared separately; 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. Refer to the "Map of Where to Deliver Exhibits" and "Delivery and Return Procedures" documents on the creative activities web page to learn more at mnstatefair.org/competitions/creative-activities/.
 - A. **Date of delivery.** Entries must be delivered to the Creative Activities Annex on Saturday, Aug. 17, from 9:30 a.m. to 1 p.m. NO EARLY DROP OFF OF BAKED GOODS ALLOWED.
 - 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 1090-1092).
 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 that are the product of the "home" kitchen will be eligible.
 - B. An exhibitor having received first-place 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, and these entries will receive a scorecard.
 - 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, Cupcakes and Cakes

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 - Recipe Card Round-Up: Picnic Basket Favorite

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

- 2024 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 or special contests/awards). Points will be awarded as follows: first-place earns 5 pts, second-place earns 4 pts, third-place earns 3 pts, fourth-place earns 2 pts and fifth-place earns 1 pt. Winner will be contacted by phone and announced with a sign in the kitchen area of the Creative Activities Building; they will receive a plaque and be listed in the following year's premium book.

Supreme Baker 2023: Candace Freeman, Melrose, Minn.

Bread, Plain Dough, Yeast

- 1001 Bread, white, no seeds
Baked in individual loaf; must be 1-1 1/2 lb. loaf. No half loaves.
- 1002 Bread, herb
Baked in individual loaf; must be 1-1 1/2 lb. loaf. No half loaves.
- 1003 Bread, whole wheat or graham
Baked in individual loaf; must be 1-1 1/2 lb. loaf. No half loaves.
- 1004 Bread, raisin or dried cranberry
Baked in individual loaf; must be 1-1 1/2 lb. loaf. No half loaves.
- 1005 Bread, whole grains
Baked in individual loaf; must be 1-1 1/2 lb. loaf. No half loaves.
- 1006 Bread, potato
Baked in individual loaf; must be 1-1 1/2 lb. loaf. No half loaves.
- 1007 Bread, artisan (e.g. sourdough, ciabatta, focaccia, brioche, etc.)
Baked in individual loaf; must be 1-1 1/2 lb. loaf. No half loaves.
- 1008 Sourdough bagel
2 bagels total. Maximum of 5 inches diameter per bagel.
- 1009 Dinner rolls, whole grain
4 total dinner rolls.
- 1010 Dinner rolls, white, such as clover leaf, finger rolls, etc.
4 total dinner rolls.

- 1011 Sweepstakes, yeast breads, plain dough
(classes 1001-1010)

Bread, Sweet Dough, Yeast

- 1012 Coffee cake, apple (no rings)
Sugar or powdered sugar/water icings permitted.
- 1013 Sweet rolls, without fruit or nuts
Sweet rolls (4 total). Sugar or powdered sugar/water icings permitted.
- 1014 Sweet rolls, containing fruit or nuts
Sweet rolls (4 total). Sugar or powdered sugar/water icings permitted.
- 1015 Coffee ring (ring shape only)
Sugar or powdered sugar/water icings permitted.
- 1016 Coffee cake, pull-apart
Sugar or powdered sugar/water icings permitted.

- 1017 Sweepstakes, yeast breads, sweet dough
(classes 1012-1016)

Bread, Quick

- 1018 Banana bread, no additions
Whole loaf, pan size no smaller than 3 1/2 in. x 7 in x 2 in. No icing.
- 1019 Lemon bread, no additions, no icing
Whole loaf, pan size no smaller than 3 1/2 in. x 7 in x 2 in.
- 1020 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.
- 1021 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.
- 1022 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.
- 1023 Coffee cake, 8 in. or 9 in. round or 8 in. square
No icing, baked-on toppings only.
- 1024 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.
- 1025 Muffins, blueberry
Muffins (4 total) must be baked without paper liners (no mini muffins accepted). No icing; baked-on toppings only.
- 1026 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.
- 1027 Corn muffins
Muffins (4 total) must be baked without paper liners (no mini muffins accepted). No icing; baked-on toppings only.
- 1028 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.
- 1029 Bundt-type coffee cake, whole cake; 8 in. or 9 in.
No icing. Label flavor.
- 1030 Scones
4 scones total. No icing. Label flavor.
- 1031 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 1018-1030)

SP9600 Eleanore McGowan Quick Breads Award

Perry and Sheila McGowan will award a rosette and a \$10 cash prize in honor of Eleanore McGowan for creative decoration and presentation. Judge's choice of innovative appearance among quick bread entries. Prize money included in the fair check (classes 1018-1030 combined).

SP9601 DeRusha Best Banana Bread Award

WCCO-AM's Jason DeRusha will award the DeRusha Best Banana Bread, \$25 and rosette to the winner of banana bread (class 1018).

Cake, Egg

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

Cupcakes

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

Cake, Fat or Cooking Oil

- 1038 Three (3) or four (4) layers, 8 or 9 in., any flavor
May be iced, glazed or drizzled. Split layers allowed. Label flavor of cake. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes. No commercial mixes.
- 1039 White (with egg whites), 8 or 9 in. two-layer
May be iced, glazed or drizzled. No split layers. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes. No commercial mixes.
- 1040 Chocolate, 8 or 9 in. two-layer
May be iced, glazed or drizzled. No split layers. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes. No commercial mixes.
- 1041 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.
- 1042 Light Bundt, no marble, no topping
No icing, glaze or drizzle. No split layers. Label flavor of cake. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes. No commercial mixes.
- 1043 Dark undt, 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.
- 1044 Vegetable or fruit type (list variety), single layer 8 or 9 in. round or square
May be iced, glazed or drizzled. No split layers. Label flavor of cake. No cheese-based, whipped cream, meringue icing, holiday fruit cakes or cheesecakes. No commercial mixes.
-
- 1045 Sweepstakes, cakes with fat or cooking oil
(classes 1038-1044)
- 1046 Grand cake sweepstakes (best cake of the fair)
(classes 1032-1035, 1038-1044)

Cookies and Bars

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

- 1053 Ice box (refrigerator cookies)
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1054 Ball type, not flattened before baking
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1055 Light, drop
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1056 Dark, drop
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1057 Peanut butter, no additions
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1058 Sandwich
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1059 Light, ball type, flattened before baking
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1060 Dark, ball type, flattened before baking
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1061 Oatmeal, no fruits, nuts, chips or icing
4 cookies total. No cheese-based icing. Maximum of 3 inches diameter per cookie.
- 1062 Shortbread cookies
4 cookies total. No cheese-based icing. Maximum of 2 inches diameter per cookie.
- 1063 Decorated cookies: "Hats"
4 cookies total. No cheese-based icing. Maximum of 4 inches diameter per cookie.
- 1064 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.
- 1065 Bars, layered, no lemon
4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit on display plate.
- 1066 Chocolate brownies, plain, no frosting
4 bars total. No cheese-based icing. Cut bars 2 x 2 inches, to fit on display plate.
- 1067 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.

1068 Sweepstakes, cookies

(classes 1047-1062)

1069 Sweepstakes, bars

(classes 1064-1067)

SP9602 DeRusha Eats Chocolate Chip Cookie Award

Food critic Jason DeRusha will award the DeRusha Eats Award, \$25 and a rosette to the winner of chocolate chip cookie, no fruit or nuts (class 1047).

Pies

1070 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 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.

1072 Strawberry rhubarb

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.

1073 Sweepstakes, pies

(classes 1070-1072)

SP9603 Peterson Memorial Award

Will award a rosette in memory of Alice H. Peterson, and in recognition of all bakers dedicating the time to make homemade pie crusts with fresh fillings, to the first-place winners, (classes 1070-1072).

SP9604 Braham Pie Day, of Braham, Minn., the "Homemade Pie Capital of Minnesota"

Will award \$50 to the winner of Sweepstakes, pies (class 1073).

International Baking**1074 International baking, cookies - including krumkake, polvorones, kourabiethes, etc.**

4 total cookies. Submit recipe typed on 8 1/2" x 11" 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, bread - including French, Italian, challah, naan, etc.

Submit recipe typed on 8 1/2" x 11" 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, 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" 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, cake

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

1078 International baking, Not otherwise specified, such as rosettes, lefse, baklava

Submit recipe typed on 8 1/2" x 11" 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" x 2" to fit on display plate.)

1079 Sweepstakes, international baking

(classes 1074-1078)

SP9605 Ingebretsen's Scandinavian Gifts

Will award a \$25 gift certificate to judge's choice of International baking, best Scandinavian specialty (classes 1074-1078 combined).

SP9606 Catherine Hanley International Baking Award

In memory of Catherine Hanley, her family will award \$25 to the winner of Sweepstakes, International baking (class 1079).

SP9607 Zuzana Menzlova Eastern European Baking Award

Perry McGowan will award a rosette and a \$10 cash prize in honor of Zuzana Menzlova of Slovakia for baking in Eastern European traditions. Judge's choice of best entry among international baking classes of Eastern European cultural influence. Prize money included in the fair check (classes 1074-1078 combined).

Gluten-Free Baking**1080 Gluten-free: quick bread loaf**

Whole loaf, pan size no smaller than 3 1/2 in. x 7 in. x 2 in. No icing. Recipe typed on 8 1/2" x 11" 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; e.g., cake, bread, cookie or bar mixes.

1081 Gluten-free: scones or muffins

4 muffins or scones total. No icing. No eggs in filling. Recipe typed on 8 1/2" x 11" 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; e.g., cake, bread, cookie or bar mixes.

1082 Gluten-free: cookies

4 cookies total. No cheese-based icing. Maximum of 3" diameter per cookie. Recipe typed on 8 1/2" x 11" 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; e.g., cake, bread, cookie or bar mixes.

1083 Gluten-free: bars

No cheese-based icing. Cut bars 2" x 2" to fit on display plate. Recipe typed on 8 1/2" x 11" 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; e.g., cake, bread, cookie or bar mixes.

1084 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" 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; e.g., cake, bread, cookie or bar mixes.

1085 Gluten-free: yeast bread or rolls

Bread baked in individual loaf; must be 1-1 1/2 lb. loaf or 4 rolls total. Recipe typed on 8 1/2" x 11" 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; e.g., cake, bread, cookie or bar mixes.

1086 Sweepstakes, gluten-free baking

(classes 1080-1085)

Vegan Main Dish Contest

1087 Vegan Main Dish Contest

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

Contest rules

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 17, 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, e.g., box mix or bag of mixed vegetables. Fruit may be used.

- **Recipe.** Typed on 8 1/2" x 11" paper. One side: 1) first & last name, 2) address, 3) phone 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.

SP9608 Florence Brammer

Will award a vegan cookbook to the winner of Vegan Main Dish (class 1087).

Recipe Card Round-Up

1088 Recipe Card Round-Up: Picnic basket favorite

Create your best main dish or side dish that could be brought along on a picnic. Hot or cold, bring your favorite dish to share with your perfect picnic partner!

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

Contest rules

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 17, 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, if required.

- **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.** Type recipe on 8 1/2" x 11" paper. One side: 1) first & last name, 2) address, 3) phone 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 2025 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 2025.

Cake Decorating

1089 Cake Decorating Contest: Minnesota authors and books

*Get inspiration from your favorite Minnesota author or Minnesota-based book!***Awards:** 1st place: \$50, 2nd place: \$25, 3rd place: \$15**Contest rules**

- **Delivery.** Entries in this class must be delivered on Saturday, Aug. 17, 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.** Type 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; include the book or author that inspired the cake! Entry must be an original recipe for cake AND frosting.

- Fondant that is prepared or purchased is permitted.

- Inconspicuous use of dowels, toothpicks and wire is permitted. No plastic figurines or props.

SP9609 Blue Ribbon Group*Will award a \$25 gift certificate to judge's choice of four (4) exhibitors in the Cake decorating contest (class 1089).*

Special contest - 3 Cricketeers

1090 3 Cricketeer "Mighty Muffin" Contest

**Mighty Muffin Recipe Contest**

Make your [3 Cricketeers](#) Mighty Muffin entry with 3C's Pure Cricket Powder and additional ingredients known to give you power and energy, such as nuts, seeds, oatmeal, peanut butter and chocolate.

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

JUDGING CRITERIA:

- Mighty Muffin theme, ingredient use...**25%**
- Taste, texture, flavor.....**25%**
- Creativity.....**25%**
- Ease of preparation.....**25%**

About 3 Cricketeers

3 Cricketeers (3C) is a Minnesota-based urban farm providing restaurants, chefs, home cooks and bakers with high quality, clean crickets for human consumption.

- 3C Pure Cricket Powder is perfect for baking. You can pack gut-healing prebiotic fiber into your recipes and 5 grams of protein per tablespoon.
- 3C also offers whole roasted crickets, in a variety of flavors, as well as snacks and treats made with their crickets.
- Known for their mild nutty flavor, crickets are considered a "complete" protein that's rich in vitamin B12, essential amino acids and much more.
- Crickets require less resources to grow than traditional proteins, making them more sustainable and better for the environment.

PARTICIPATION GUIDELINES:

1. Prepared entry (6 or more servings) must be delivered on Saturday, Aug. 17, 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 of 3 Cricketeers' Pure Cricket Powder in your recipe. Find their store online at [3Cricketeers.com](#), proof of purchase required to enter this class. Use code: StateFair2024 for free shipping on your first order.
3. Type recipe on 8 1/2" x 11" paper. One side: 1) first & last name, 2) address, 3) phone number, and 4) class number and exhibitor number. Reverse side: Type recipe with ingredients listed with measurements, preparation instructions, baking time and yield.
4. Share your creative process by posting on Facebook or Instagram. Tag #3cricketeers
5. Judges, as chosen by the State Fair, will evaluate entries and choose winners based on the above criteria. Their decisions are final.
6. 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.

Special contest - Blue Ribbon Group

1091 Blue Ribbon Group "Nutty Cookie" Contest



Come compete in the "Nutty Cookie Contest" from the Blue Ribbon Group. We want a creative variety of nut-centric winning cookies. Make your tasty treats with your favorite nuts, from peanuts and pistachios to almonds and cashews. Any nut goes and any type tracks. They can be classic or creative: Think biscotti, nut clusters, butter pecan shortbread, monster cookies, and more. Wow the judges with your outstanding cookie, how it looks and what they experience biting into it. A unique mix of cookies will win. Find inspiration @BlueRibbonFoodies on Instagram & Facebook.

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

JUDGING CRITERIA:

Distinctiveness.....	25%
Appearance & presentation.....	25%
Nutty taste & texture.....	25%
Nutty flavor & aroma.....	25%

PARTICIPATION GUIDELINES:

1. Share an image of your entry before or during the fair for a chance to win a \$25 gift card, awarded to a random participant on Sept. 3, 2024. Tag @BlueRibbonFoodies #BlueRibbonBaking @MNStateFair.
2. 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. 17, from 9:30 a.m. to 1 p.m. Entries must be delivered in disposable containers. Plates/containers will not be returned. Indicate if your entry requires refrigeration.
3. Type recipe on 8 1/2" x 11" paper. One side: 1) first & last name, 2) address, 3) phone number, and 4) class number and exhibitor number. Reverse side: Type recipe with ingredients listed with measurements, preparation instructions, baking time and yield.
4. **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 and managed by the Blue Ribbon Group (Media Matrixx, Inc.) with support from King Arthur Baking Company. ©2024 Blue Ribbon Group

Special contest - Bushel Boy Farm's Fresh Salsa Recipe Rally

1092 Bushel Boy Farm's "Fresh Salsa Recipe Rally"



Make a fresh-tasting, crowd-pleasing salsa with premium, locally grown Bushel Boy Farms tomatoes as the star ingredient. Bushel Boy's tomatoes are grown right here in Owatonna, Minn., at their high-tech greenhouses and picked at perfect ripeness. Combine them with other ingredients for a masterful and award-winning homemade salsa (refrigerated, not processed/canned). Present with your favorite chips for dipping. \$350 in prizes await the top 3 winners, plus bonus prizes for canned salsas (Class 1245 & 1246). Find recipe inspiration @BushelBoyFarms on Instagram & Facebook.

PRIZES: 1st place: \$200 (gift card), 2nd place: \$100 (gift card), 3rd place: \$50 (gift card)
\$50 Bonus Prizes for Best Canned Salsa, Classes 1245 & 1246

JUDGING CRITERIA:

- The Fresh Factor; a distinct and delicious recipe....25%
- Appearance, color, presentation.....25%
- Texture, balance of ingredients.....25%
- Flavor, aroma.....25%

Participation Guidelines

1. Share an image of your entry on Instagram or Facebook, before or during the fair for a chance to win a \$25 gift card, awarded to a random participant on Sept. 3, 2024. Be sure to tag @BushelBoyFarms and @BlueRibbonFoodies plus #FreshMadeSalsa #MinnesotaGrown #MNStateFair
2. Bring your prepared refrigerated fresh salsa and corresponding typed recipe to the Creative Activities Annex (between Education Building and Creative Activities Building) on Saturday, Aug. 17, from 9:30 a.m. to 1 p.m. Deliver entries in sealed, disposable containers. Containers will not be returned. All salsa entries will be refrigerated until judging. Present it with your favorite chips for dipping (1 cup maximum portion) or judges will have tortilla chips to pair/taste with your salsa if not provided by you.
3. **Fresh Salsa:** Prepared refrigerated fresh salsa (1 cup or more, refrigerated, not canned/processed), Bushel Boy proof of purchase (receipt or social media post).
4. Type recipe on 8 1/2" x 11" paper. One side: 1) first & last name, 2) email & phone number, 3) mailing address, and 4) class number & exhibitor number. Reverse side: Typed recipe with ingredients & measurements, instructions, preparation time, and yield.
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.
 - B. Judges, as chosen by the fair, will evaluate entries and determine winners based on the above criteria. Their decisions are final.
 - C. Winning recipes become shared property of the Sponsor, Blue Ribbon Group, 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. 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.
 - F. This recipe contest is sponsored by Bushel Boy Farms and managed by the Blue Ribbon Group (Media Matrixx, Inc.). ©2024 Blue Ribbon Group.