

CULINARY ARTS COMPETITION GUIDE

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CULINARY ARTS OFFICE

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Beginning Aug. 17, 9am to 12pm,
and fairtime 9am - 9pm.

COMPETITIVE EXHIBITS OFFICE

Washington State Fair

Hours: Mon.-Fri., 8am – 4:30pm

Phone: (253) 841-5134

Email: CompExhibits@thefair.com



WASHINGTON STATE FAIR

SEPTEMBER 4 - 27, 2026

(CLOSED TUESDAYS & SEPT. 9)

110 9th Avenue SW, Puyallup WA 98371-6811

24-Hour Hotline: 253-841-5045 | THEFAIR.COM



2026 CULINARY ARTS CALENDAR

SUN	MON	TUE	WED	THU	FRI	SAT
AUG. 16	AUG. 17	AUG. 18	AUG. 19	AUG. 20	AUG. 21	AUG. 22
			Online Entry Registration Due for Preserved Foods & Table Setting Contest by 10pm		BRING ENTRIES Preserved Foods & Table Setting 9am-4pm	BRING ENTRIES Preserved Foods & Table Setting 9am-4pm
AUG. 23	AUG. 24	AUG. 25	AUG. 26	AUG. 27	AUG. 28	AUG. 29
BRING ENTRIES Preserved Foods & Table Setting 12pm-6pm				Online Entry Registration Due by 10pm for Baking & Confections, Quick Bread, Amateur Decorated Cake/ Cupcakes/Cake Pops Contest		
AUG. 30	AUG. 31	SEPT. 1	SEPT. 2	SEPT. 3	SEPT. 4	SEPT. 5
		BRING ENTRIES for Baking & Confections, Quick Bread, Amateur Decorated Cake/ Cupcake/Cake Pop Contests 11am-6pm			OPENING DAY OF FAIR	Online Entry Registration Due by 10pm for Sweet & Enriched Sourdough Bread Contest
SEPT. 6	SEPT. 7	SEPT. 8	SEPT. 9	SEPT. 10	SEPT. 11	SEPT. 12
	BRING ENTRIES Sweet & Enriched Sourdough Contest 10:30am-12:30pm	FAIR CLOSED Online Entry Registration Due by 10pm for Cinnamon Roll Contest	FAIR CLOSED	Online Entry Registration Due by 10pm for Adult-Child Decorated Gingerbread House Contest BRING ENTRIES for Cinnamon Roll Contest 10:30am-12:30pm	Online Entry Registration Due by 10pm for Soup's On!	Online Entry Registration Due by 10pm for Brown & Haley Adult Contest BRING ENTRIES for Adult-Child Decorated Gingerbread House Contest 10:30am-12:30pm
SEPT. 13	SEPT. 14	SEPT. 15	SEPT. 16	SEPT. 17	SEPT. 18	SEPT. 19
BRING ENTRIES Soup's On! 4:30-6:30pm	Online Entry Registration Due by 10pm for Apple Dessert Contest BRING ENTRIES Brown & Haley Adult Contest 4:30-6:30pm	FAIR CLOSED	BRING ENTRIES Apple Dessert 4:30-6:30pm	Online Entry Registration Due by 10pm for Brown & Haley Adult-Child Contest	Online Entry Registration Due by 10pm for Salsa Showdown	Online Entry Registration Due by 10pm for SPAM Contest BRING ENTRIES Brown & Haley Adult-Child Contest 10:30am-12:30pm
SEPT. 20	SEPT. 21	SEPT. 22	SEPT. 23	SEPT. 24	SEPT. 25	SEPT. 26
BRING ENTRIES Salsa Showdown 4:30-6:30pm	Online Entry Registration Due by 10pm for Scone Contest BRING ENTRIES SPAM Contest 4:30-6:30pm	FAIR CLOSED	Online Entry Registration Due by 10pm for Jam & Jelly Contest BRING ENTRIES Scone Contest 10:30am-12:30pm	Online Entry Registration Due by 10pm for Patriotic Pie Contest	BRING ENTRIES Jam & Jelly Contest 10:30am-12:30pm	BRING ENTRIES Patriotic Pie Contest 10:30am-12:30pm
SEPT. 27	SEPT. 28	SEPT. 29	SEPT. 30	OCT. 1	OCT. 2	OCT. 3
LAST DAY OF FAIR		Release of all entries and exhibitors may pick up ribbons, 9am-8pm	Release of all entries and exhibitors may pick up ribbons, 9am-6pm			

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PLEASE NOTE:

Please see separate
CREATIVE ARTS
for entry information on all other crafts that are not
food related.

Click here:

[COMPETITIVE EXHIBIT ENTRIES](#)

Washington STATE FAIR

DO THE PUYALLUP!

SEPTEMBER 4 - 27, 2026
(CLOSED TUESDAYS & SEPT. 9)

By submitting an entry into the Fair, exhibitors agree to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting their entries. It is important that exhibitors read and be familiar with the rules in this book, as well as the Departmental Exhibitors Rules and Regulations.

Please click here: [Enter a Competition](#) and scroll down to 'ADDITIONAL INFORMATION' to find:

- Departmental Exhibitors Rules and Regulations
- Vehicle Unloading Procedures
- Insurance Information

You may not find it necessary to print this entire Competition Guide. While we ask that you **read and be familiar with** the information in the Competition Guide prior to entry, please feel free to print just the **pages you need**.

Online Entry Registration Instructions

Read below, then register entry information online before bringing items to the Fair.

www.thefair.com

- Read the complete rules, department and division descriptions, and entry information in this Competition Guide **BEFORE** going to Online Entry Registration.
- Then go to the [ONLINE ENTRY REGISTRATION](#) page (**available starting in May**)
- Click **Register** or **Sign In**
 - Register using your First Name and Last Name and create a password (*write your password down or make sure it is something you will remember for future use.*) Fill in requested information, including email address. Click **Continue**.
 - Select **Department** ex.: *Culinary Arts*
 - Select a **Division** ex.: *Preserved Foods, Division 120*
 - Select a **Class** ex.: *class 6500 - Fruit Sauces*
 - Fill in all requested information for the class(es) you are entering, including a brief **Description** of the item, recipe name, fruit variety, etc.
- When all your information is complete, click **Add Entry to Cart** and follow instructions to check out. *There are NO ENTRY FEES in any of the Culinary Arts Divisions.*

(NOTE: If you think you may want to modify your entries, you may *save* your current session and *check out at a later session.* Be sure to **Check Out before the closing date listed for your classes; entries are not submitted to the Fair office until the check out process is complete.)**
- Fill in "yes" at the statement to agree to all the terms and conditions of entry as defined in this Premium List.
- Click **Submit**.
- Please print and bring a copy of your online entry summary/receipt **with your entries** when you bring them to the Fair.
- Please contact us with any questions regarding online entry registration: 253-841-5134, CompExhibits@thefair.com

ENTRY & RELEASE SCHEDULES

Also, See Calendar on Page 2

Classes in the following divisions fall under the **Regular Schedule** of dates and times listed below for **Online Entry Registration, Bringing In Entry Items** and **Entry Release/Return**.

- Div. 120 - Preserved Foods pg. 8
- Div. 130 - Baking and Confections pg. 10
- Div. 136 - Amateur Decorated Cake, Cupcake and
Cake Pop Contests pg. 12
- Div. 143 - Best Quick Bread Coffee Cake Contest pg. 12
- Div. 150 - Table Setting pg. 22

ONLINE ENTRY REGISTRATION BEGINS

May 2026

Online entry registration must be completed by deadlines listed. Print a copy of your online entry summary/receipt to bring with your items. See Online Entry Registration instructions on page 4.

ONLINE ENTRY REGISTRATION CLOSSES

PRESERVED FOOD DIVISIONS & TABLE SETTING:

Wed., Aug. 19, 2026 by 10 pm

BAKING & CONFECTION DIVISIONS:

Thurs., Aug. 27, 2026 by 10 pm

BRINGING IN ENTRY ITEMS

Please bring a copy of your online entry summary/receipt with your item(s). Bring your entries to the Culinary Arts Dept. in the 2nd floor of the Pavilion. **MAIL-IN ENTRIES WILL NOT BE ACCEPTED.**

PRESERVED FOOD DIVISIONS & TABLE SETTING:

Fri., Aug. 21, 2026, 9 am – 4 pm

Sat., Aug. 22, 2026, 9 am – 4 pm

Sun., Aug. 23, 2026, 12 pm – 6 pm

BAKING & CONFECTIONS, AMATEUR DECORATED CAKE, CUPCAKE AND CAKE POP CONTEST, BEST QUICK BREAD

COFFEE CAKE CONTEST DIVISIONS:

TUE. SEPT. 1, 2026, 11 AM – 6 PM

ENTRY RELEASE & RETURN

ALL ENTRIES & PRESERVED FOOD JARS RELEASED:

Tue., Sept. 29, 9 am – 8 pm

Wed., Sept. 30, 9 am – 6 pm

RIBBONS:

ALL RIBBONS AND SPECIAL PRIZES IN THE CULINARY ARTS DIVISION MUST BE PICKED UP EITHER:

- (1) Following a contest
- (2) During the Fair in the Home Arts office, or
- (3) At the regular release/return times (above)

UNCLAIMED ITEMS WILL NOT BE STORED. ANYTHING REMAINING AFTER WEDNESDAY, SEPT. 30 WILL BE DONATED TO CHARITY OR DISCARDED.

ENTRY & RELEASE FOR SPECIAL CONTESTS

For certain classes and special contests dates and times vary from the regular schedule; these variations are noted in the contest information. Please read the information carefully to be sure of the date and time for the contests you wish to enter.

The following divisions have dates or times that deviate from the Regular Schedule:

- Div. 163 – Sweet & Enriched Sourdough
Bread Contest pg. 13
- Div. 164 – Washington's Best Cinnamon
Roll Contest pg. 13
- Div. 154 – Adult/Child Decorated
Gingerbread House Contest pg. 14
- Div. 153 – Soup's On! Contest pg. 14
- Div. 146 – Brown & Haley
Adult Baking Contest pg. 15
- Div. 147 – Celebrate Washington
Apple Dessert Contest pg. 16
- Div. 146 – Brown & Haley
Adult-Child Sculpture Contest pg. 17
- Div. 121 – Salsa Showdown Contest pg. 18
- Div. 144 – SPAM Contest pg. 18
- Div. 145 – The Original Famous Fair
Scone Contest pg. 19
- Div. 123 – Washington State Fair
Jam and Jelly Contest pg. 20
- Div. 140 – Patriotic Pie Contest pg. 21

CULINARY ARTS INFORMATION AND GENERAL RULES

WAYS TO PARTICIPATE

The Culinary Arts Department offers an opportunity for canning, cooking, confection and baking enthusiasts throughout the Puget Sound area and beyond to share the pleasure of their food specialties.

The pride of creating something delicious and then submitting it for competition is worthy of celebration, regardless of whether the entry wins an award. The competition serves to increase participants' skill levels and heighten the appreciation and interest of the general public.

**There are NO ENTRY FEES
in any of the Culinary Arts Divisions.**

DEMONSTRATIONS

Many talented artists will be sharing knowledge by way of demonstrations every day between 11:00 am and 9:00 pm. To volunteer, call the Competitive Exhibits Office: 253 841-5134

AWARDS

Each division with at least three exhibitors will have a purple and gold Grand Champion rosette and prize awarded to the most outstanding entry of that division. A lavender and white Reserve Champion rosette will also be given in each qualifying division. There may be one blue, one red and one white ribbon given in each class. Honorable Mention ribbons may be awarded. Only purple, lavender, blue and red ribbons will receive money or prize premiums. Duplicate ribbons will be displayed during the Fair. All ribbon and prizes awarded (other than premium prizes) must be picked up either (1) following a contest, (2) during the Fair in the Culinary Arts office or (3) on the regular return times; see Entry & Return Regular Schedule on page 5.

Ribbons will not be mailed.

Premium checks will be mailed in November.

ABSOLUTELY NO INFORMATION ON PLACINGS OR AWARDS WILL BE ANNOUNCED PRIOR TO THE FAIR'S OPENING.

DISPLAYS

All award-winning entries will be displayed, and every effort will be made to display all other entries. However, we reserve the right to withhold non-award winning entries from display. This right will be exercised ONLY if there is not sufficient space to display said entry in a safe and attractive manner. Any item not displayed will be held in a secure storage area of the Culinary Arts Department and the exhibitor will be notified prior to the Fair opening.

JUDGING

Judges are selected from professionals or highly accredited amateur culinarian working within their field of expertise.

Neither paid Fair employees nor volunteers are eligible to judge in the department for which they work. Paid Fair employees or volunteers who judge any show or contest outside the department they work for must be pre-approved by their department supervisor. Fair exhibitors, including exhibiting employees, are not eligible to judge in their entry divisions. **All judges' decisions are final.**

RECEIVING AND RETURN

Walk through the Gold Gate entrance on 9th Ave SW, west of Meridian St. South, on entry days. If you have heavy or oversized items you may drive through the service gate off of 5th St SW.. Please refer to the Entry and Return Schedule on page 5 for receiving and return dates and times.

CULINARY ARTS ENTRIES - RULES

1. Entry registration must be made online for all divisions by entry deadline. See page 4 for online entry step-by-step instructions and page 5 for entry schedule.
2. No entry fee will be charged.
3. All articles must be the work of the exhibitor.
4. ALL ITEMS WILL BE PLACED IN THE MOST SUITABLE CLASS. Each exhibitor shall be limited to ONE ENTRY PER CLASS; as to enter more would, in effect, be competing against oneself, i.e., one canned fruit sauce, one canned dill pickles, etc. Entries may be reclassified by staff or judges.
5. **The "OTHER" class will only be used if the item does not fit within any other class in a division.**
6. All awards need not necessarily be awarded in each class at the discretion of the judge.
7. The Culinary Arts Department is for amateurs to compete and showcase their work. Anyone grossing more than \$4000 per year from the sale of culinary-related products, or engaging in teaching a culinary class on a regular and structured class schedule, is considered a professional by the Washington State Fair and is not eligible to enter in the Culinary Arts Department.
8. **Entrants must be 16 years old**, except where noted. No separate designations or discriminations can be made. Culinary Arts hosts two (2) team contests where there must be an adult and a child working in tandem to prepare their specialty dish (see page 14 & 16 for contest information).

Children ages 6–15 are encouraged to enter the Creative Kids Exhibit at the Spring Fair in April. You may download the Creative Kids premium list at www.thefair.com starting in January.
9. ALL ITEMS PLACED ON DISPLAY MUST REMAIN FOR THE FULL RUN OF THE FAIR. Only items not on display may be picked up before the end of the Fair.

continued...

10. **Culinary and specialty contest entries** may be removed from the cases if in poor condition, or if space is needed for contests held during the Fair.
 11. The Washington State Fair assumes no responsibility for loss or damage. Every reasonable precaution will be used to protect items on display.
 12. **By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final.**
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DIVISION 120 – PRESERVED FOODS

PRESERVED FOOD RULES

Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts General Rules on page 6.

Refer to Entry Release Schedule on page 5 for dates and times for **Online Entry Registration** and **Bringing In Entry Items** for **Preserved Foods Division**.

Up-to-date standards as approved by the Washington State University Cooperative Extension Service will be used in judging. The inversion method is not acceptable. If you have any questions, call 253-798-7180.

Each entry submitted must include the full recipe with exact amount of each ingredient. Use the Recipe and Release forms on page 22 of this competition guide. More may be obtained from the Fair office, or you may duplicate the form.

ALL RECIPES BECOME THE PROPERTY OF THE WASHINGTON STATE FAIR AND CANNOT BE RETURNED.

Please bring your jars without rings. Please label your jars. (See example below)

Type or variety _____
Canning or drying method _____
Process time _____ Date _____

Include the type of fruit or vegetable, e.g., Apple–Gravenstein, canning/drying method, process time and preserving date. Do not put your name on the label. **NO PARAFFIN MAY BE USED.** Only STANDARD, clear (no colored glass) jelly, quart or pint canning jars, PERFECTLY SEALED by the proper WATER BATH or PRESSURE CANNER method will be accepted. Please state if hot pack or cold pack, dialed or weighted canner on your recipe. USDA now recommends weighted canners as they are accurate, i.e., 10 lbs pressure equals 240 degrees. Dial canners may be used but the pressure must be adjusted. To achieve 240 degrees temperature your dial must read 11 lbs of pressure.

NO ITEMS CAN BE EXHIBITED A SECOND YEAR.

ADDITIONAL AWARDS:

- Grand Champion –
\$100 plus a rosette
- Reserve Grand Champion –
\$25 plus a rosette
- Best in Category –
Ribbon

Additional awards for Grand Champion and Reserve Grand Champion are decided by total points earned.

5 points.....	Best in Category
4 points.....	1st
3 points.....	2nd
2 points.....	3rd
1 point.....	Honorable Mention

CANNED GOODS

Class	1st	2nd
6500. FRUIT SAUCES	\$5	\$3
6505. FRUIT JUICE.....	\$5	\$3
6510. FRUIT.....	\$5	\$3
6520. BERRIES	\$5	\$3
6530. FRUIT MIX	\$5	\$3
6535. VEGETABLE JUICE.....	\$5	\$3
6540. GREEN VEGETABLES.....	\$5	\$3
6550. RED VEGETABLES (e.g., beets, red cabbage, NOT tomatoes).....	\$5	\$3
6553. YELLOW VEGETABLES (e.g., corn, carrots, winter squash).....	\$5	\$3
6555. OTHER VEGETABLES not listed above.....	\$5	\$3
6560. TOMATOES AND TOMATO PRODUCTS (including ketchup and tomato sauce).....	\$5	\$3
6565. VEGETABLE COMBINATIONS – (soup, sauce, salsa).....	\$5	\$3
6566. VEGETABLE-MEAT COMBINATIONS	\$5	\$3
6567. MEAT, FISH, POULTRY	\$5	\$3

JAMS AND JELLIES

Entries in these classes may be made with any commercial pectin. Commercial pectin is optional in classes 6615, 6618 and 6620.

All entries must be processed in a water bath. The inversion method is NOT acceptable. The USDA head space standard is 1/4 inch. A minimum of five-minute processing is the current USDA standard for all sweetened spreads.

Class	1st	2nd
6570. FRUIT JELLY.....	\$20	\$10
6580. BERRY JELLY, including grape jelly	\$20	\$10
6585. MIXED JELLY, fruit and/or berry.....	\$20	\$10
6587. JELLY OTHER THAN FRUIT (e.g., wine, pepper, etc.)	\$20	\$10
6590. BERRY JAM, including grape jam	\$20	\$10
6595. FRUIT JAM.....	\$20	\$10
6598. MIXED JAM, fruit and/or berry.....	\$20	\$10
6599. JAM OTHER THAN FRUIT (e.g. onion pepper, etc)	\$20	\$10
6600. PRESERVES	\$20	\$10
6605. CONSERVES.....	\$20	\$10
6610. MARMALADE.....	\$20	\$10
6615. BUTTERS (e.g., apple).....	\$5	\$3
6618. FRUIT TOPPINGS	\$5	\$3
6620. SYRUP.....	\$5	\$3

Preserved Foods, continued...

PICKLES AND VINEGARS

Do not alter vinegar, food or water proportions in a recipe, or use vinegar with unknown acidity.

Use only recipes with tested proportions of ingredients. Two sources of tested recipes are Pickling Vegetables (PNW 355, available from WSU Extension office) and the Ball Blue Book.

If you use a recipe that is not in Pickling Vegetables or the Ball Blue Book, it should either have as much vinegar as water, or you should document that you have contacted the recipe developer to assure that the recipe has been pH tested.

Class	1st	2nd
6630. DILL PICKLES	\$5	\$3
6640. SWEET PICKLES	\$5	\$3
6650. OTHER CUCUMBER PICKLES	\$5	\$3
6660. PICKLED VEGETABLES, INCLUDING SAUERKRAUT	\$5	\$3
6665. PICKLED VEGETABLES, MIXED	\$5	\$3
6670. PICKLED FRUIT	\$5	\$3
6680. RELISH, cucumber, zucchini, piccalilli	\$5	\$3
6690. RELISH, not listed above	\$5	\$3
6695. CHUTNEY	\$5	\$3
6700. HERB VINEGAR, in appropriate bottle, no taller than 12"	\$5	\$3
6705. FRUIT VINEGAR, in appropriate bottle, no taller than 12"	\$5	\$3

DRIED FOODS

Display in standard pint or 1/2 pint canning jar with lid and ring.

Class	1st	2nd
6710. FRUIT	\$5	\$3
6720. VEGETABLE	\$5	\$3
6730. MIX	\$5	\$3
6740. HERB (small glass jar acceptable)	\$5	\$3
6750. MEAT	\$5	\$3
6760. POULTRY	\$5	\$3
6770. FISH	\$5	\$3
6780. SOUP MIX (to include home dried ingredients)	\$5	\$3
6782. FREEZE DRIED FOOD	\$5	\$3

BAKING & CONFECTIONS

Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts General Rules on page 6.

Refer to Entry Release Schedule on page 5 for dates and times for **Online Entry Registration** and **Bringing In Entry Items for Culinary Arts Division**.

Each entry submitted must include the full recipe with exact amount of each ingredient. Please use the recipe and release form on the last page of this competition guide. More may be obtained from the Fair office, or you may duplicate the form.

ALL RECIPES WILL BECOME THE PROPERTY OF THE WASHINGTON STATE FAIR, AND CANNOT BE RETURNED.

Culinary entries may be removed from the cases if in poor condition, or if space is needed for contests held during the Fair.

Additional awards for Grand Champion, Reserve Grand Champion and Best in Category are decided by total points earned.

5 points.....	Best in Category
4 points.....	1st
3 points.....	2nd
2 points.....	3rd
1 point.....	Honorable Mention

DIVISION 125 – CAKES

Bring 1/4 cake for judging and display using a foil covered disposable plate. No mixes. No refrigerated frostings. Unbaked cream cheese or raw eggs in frostings are not allowed. NO UNBAKED FRUIT.

ADDITIONAL CAKE AWARDS:

Grand Champion – \$100 plus a rosette
Reserve Grand Champion – \$25 plus a rosette
Best in Category - ribbon

Class	1st	2nd
7000. ANGEL FOOD, SPONGE, CHIFFON	\$5	\$3
7010. CHOCOLATE	\$5	\$3
7020. FRUIT (e.g., applesauce)	\$5	\$3
7030. VEGETABLE (e.g., carrot)	\$5	\$3
7040. POUND	\$5	\$3
7050. WHITE OR YELLOW	\$5	\$3
7060. SPICE	\$5	\$3

DIVISION 130 – BAKING & CONFECTIONS

ADDITIONAL AWARDS:

Grand Champion – \$100 plus a rosette
 Reserve Grand Champion – \$25 plus a rosette
 Best in Category - ribbon

CONFECTIONS

Bring 4 pieces on a disposable plate.

Class	1st	2nd
7070. DIVINITY.....	\$5	\$3
7080. FUDGE	\$5	\$3
7090. BRITTLE	\$5	\$3
7093. OTHER.....	\$5	\$3

COOKIES

Bring 4 cookies on a disposable plate. No mixes. No refrigerated frostings. Unbaked cream cheese or raw eggs in frostings are not allowed.

Class	1st	2nd
7100. BAR	\$5	\$3
7110. DROP.....	\$5	\$3
7115. CHOCOLATE CHIP.....	\$5	\$3
7120. SHAPED	\$5	\$3
7130. ROLLED, cut out	\$5	\$3
7140. FILLED.....	\$5	\$3
7150. DECORATED	\$5	\$3
7160. REFRIGERATOR	\$5	\$3
7163. GLUTEN FREE	\$5	\$3
7164. BISCOTTI	\$5	\$3

PIES

No pumpkin, custard, cream, meringue or other refrigerator type pies will be allowed. Mixes, prepared fillings, cream cheese or eggs may NOT be used.

PAN SPECIFICATIONS:

All pies must be in aluminum disposable pans, no more than 9" outer top edge diameter.

Class	1st	2nd
7170. APPLE	\$5	\$3
7185. BERRY	\$5	\$3
7192. OTHER – types not listed above	\$5	\$3

YEAST BREADS

Bring a loaf no less than 4" x 6", no mixes.
No uncooked cream cheese or egg toppings.

NO AUTOMATIC BREAD MACHINE BREADS WILL BE ACCEPTED.

Class	1st	2nd
7220. WHITE.....	\$5	\$3
7230. WHOLE WHEAT	\$5	\$3
7240. RYE.....	\$5	\$3
7242. FLOUR OTHER THAN WHEAT OR RYE (e.g., spelt).....	\$5	\$3
7243. SOURDOUGH.....	\$5	\$3
7250. SPECIALTY	\$5	\$3
7260. FRENCH	\$5	\$3
7270. DINNER ROLLS (4).....	\$5	\$3
7280. SWEET ROLLS (4).....	\$5	\$3

YEAST BREAD AWARD

To promote the use of wheat products, the **Washington Association of Wheat Growers**, 109 East First Avenue, Ritzville, WA 99169 offers the following awards to the best overall wheat exhibits in the Yeast Bread Category.

1st placeCookbook and Rosette Ribbon
 2nd placeCookbook

QUICK BREADS

Bring a loaf no less than 4" x 6". No mixes. No refrigerated frostings. Unbaked cream cheese or raw eggs in frostings are not allowed.

Class	1st	2nd
7300. FRUIT.....	\$5	\$3
7310. VEGETABLE.....	\$5	\$3
7320. NUT.....	\$5	\$3
7340. MUFFINS (4)	\$5	\$3

PLEASE NOTE:

AMATEUR DECORATED CAKE, CUPCAKE AND CAKE POP CONTESTS & BEST QUICK BREAD COFFEE CAKE CONTEST WILL BE BROUGHT IN ON SEPTEMBER 1 WITH ALL OTHER BAKING & CONFECTION ENTRIES.

DIVISION 136 – AMATEUR DECORATED CAKE, CUPCAKE AND CAKE POP CONTEST

Decorate a cake and/or four cupcakes and/or a minimum of four cake pops and bring them to the Culinary Arts Department on our *Baking and Confections day (see pg. 5)*

Online Entry Due: Thurs., Aug. 27 10pm

Bring your Entry: Tues., Sept. 1, 11am – 6pm

PRIZES:

Class	1st	2nd	3rd
7067. CAKE (1)	\$100	\$50	\$25
7068. CUPCAKE CONTEST (4)	\$50	\$30	\$20
7069. CAKE POPS (MIN 4).....	\$50	\$30	\$20

CONTEST RULES:

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Culinary Arts general rules on page 6 and Baking and Confection rules on page 10.
- Refer to *Baking and Confections Division* dates/times in Entry & Release Regular Schedule for Online Entry Registration In Entry Items, on page 5.
- Bringing **one decorated cake and/or four (4) individual cupcakes on a 9" disposable plate and/or a minimum of four (4) cake pops and online entry summary/receipt** at the gate of your choice for your admission to the Fair on contest day. Bring entries to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- Decorated cake, cupcakes and/or cake pops using any butter cream, royal icing or fondant type frosting. ***This competition is based on appearance and not tasted.*** Each entry must not exceed 12" in width or 12" in height and the cake mounting surface may not exceed 2" larger than the cake.
- All embellishments must be edible. No Fresh Fruits allowed. Cake mixes are allowed for this contest, however, premade, store bought cakes and frosting, are not allowed.

JUDGING CRITERIA:

OVERALL APPEARANCE.....	50%
CREATIVITY	35%
TECHNIQUE	15%

DIVISION 143 – BEST QUICK BREAD COFFEE CAKE CONTEST

Online Entry Due:Thurs., Aug. 27, 10pm

Bring your Entry: Tues., Sept. 1, 11am – 6pm

PRIZES:

Class	1st	2nd	3rd
7345. QUICK BREAD COFFEE CAKE CONTEST	\$75	\$50	\$25

CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Culinary Arts general rules on page 6.
- Refer to *Baking and Confections Division* dates/times in Entry & Release Regular Schedule for Online Entry Registration and Bringing In Entry Items, on page 5.
- Bring **1/4 of your favorite quick bread coffee cake on a 9" disposable plate** for judging and display **and** online entry summary/receipt at the gate of your choice for your admission to the Fair on contest day. Bring entries to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- No mixes. No refrigerated frostings. **Unbaked cream cheese or raw eggs in frostings are not allowed.**
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on the last page of this book. Every ingredient must be listed in exact measurements, and the type of ingredient must be specified (e.g., shortening or butter). All preparation steps, size of pan, temperature and baking times must be specified.
- All recipes become the property of the Washington State Fair.

JUDGING CRITERIA:

APPEARANCE	20%
TEXTURE.....	20%
AROMA	20%
FLAVOR.....	30%
RECIPE	10%

DIVISION 163 – SWEET AND ENRICHED SOURDOUGH BREAD CONTEST

Sweet & enriched sourdough bread is a naturally leavened dough enhanced with fats (butter, oil, eggs), dairy and sweeteners (sugar, honey), resulting in a soft, tender, and lightly sweet crumb.

Online Entry Due:**Sat., Sept. 5, 10pm**

Bring your Entry: **Mon., Sept. 7, 10:30am – 12:30pm**

PRIZES:

Class	1st	2nd	3rd
7368. SWEET & ENRICHED SOURDOUGH BREAD CONTEST.....	\$75	\$50	\$25

CONTEST RULES:

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts general rules on page 6.
- Bring your **bread or four (4) rolls on a 9 inch disposable plate and** online entry summary/receipt at the gate of your choice for your admission to the Fair on contest day. Bring entries to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- **There will be an automatic 5% deduction for all exhibitors not in line by 12:30pm.** Judging begins at 1pm
- Bread or quick breads using a sourdough starter will be accepted.
- **Unbaked cream cheese, raw eggs and meringues are not allowed.**
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on the last page of this book. Every ingredient must be listed in exact measurements, and the type of ingredient must be specified (e.g., shortening or butter). All preparation steps, size of pan, temperature and baking times must be specified.
- All recipes become the property of the Washington State Fair.

JUDGING CRITERIA:

APPEARANCE	30%
TEXTURE.....	30%
AROMA & FLAVOR.....	30%
RECIPE	10%

DIVISION 164 – THE BEST CINNAMON ROLL CONTEST

Online Entry Due: **Tues., Sept. 8, 10pm**

Bring your Entry: **Thurs., Sept. 10, 10:30 – 12:30pm**

PRIZES:

Class	1st	2nd	3rd
7390. THE BEST CINNAMON ROLL CONTEST	\$50	\$30	\$20

CONTEST RULES:

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts general rules on page 6.
- Present your entry **and** online entry summary/receipt at the gate of your choice for your admission to the Fair on contest day.
- Bring **four (4) baked rolls on a 9" disposable plate** for judging and display to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed. Bring entries to the Home Arts Department on the 2nd floor of the Pavilion.
- **There will be an automatic 5% deduction for all exhibitors not in line by 12:30pm.** Judging begins at 1pm.
- **Unbaked cream cheese, raw egg and meringues are not allowed**
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on the last page of this book. Every ingredient must be listed in exact measurements and the type of ingredient must be specified (e.g., shortening or butter). All preparation steps, size of pan, temperature and baking times must be specified.
- All recipes become the property of the Washington State Fair.

JUDGING CRITERIA:

APPETIZING APPEARANCE.....	30%
TEXTURE.....	30%
FLAVOR.....	30%
RECIPE	10%

DIVISION 154 – ADULT-CHILD DECORATED GINGERBREAD HOUSE CONTEST

Create a spooktacular, holly jolly, bunny hoppin', birthday celebration, or any other occasion, gingerbread building. Let your imagination run wild!

Online Entry Due: **Thurs., Sept. 10, 10pm**

Bring your Entry: **Sat., Sept. 12, 10:30am – 12:30pm**

PRIZES:

Class	1st	2nd	3rd
7165. ADULT-CHILD DECORATED GINGERBREAD HOUSE CONTEST	\$50	\$30	\$20

CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts general rules on page 6.
- **Children must be 6–15 years old.**
- Bring your **decorated gingerbread house and** online entry summary/receipt to the gate of your choice for your admission to the Fair on contest day. Bring your entries to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- **There will be an automatic 5% deduction for all exhibitors not in line by 12:30pm.** Judging begins at 1pm.
- Gingerbread for houses may be made from scratch or store bought.
- **The frosting must be made from scratch and all decorations must be edible.** Unbaked cream cheese, and raw eggs are not allowed, however, meringue powder is accepted.
- The structure may not exceed 12" x 12" x 12" and must be on a firm, supportive cardboard base.
- Each entry submitted **must include the recipe** for the frosting used in there decorating with exact amounts of each ingredient. Use Recipe and Release forms on the last page of this book.
- All recipes become the property of the Washington State Fair.

JUDGING CRITERIA

APPEARANCE	40%
CREATIVITY	40%
TECHNIQUE	15%
YOUR RECIPE.....	5%

DIVISION 153 – SOUP'S ON! CONTEST

Calling all soup simmerers! Enter your favorite soup recipe and compete for top prizes.

Online Entry Due: **Fri., Sept. 11, 10pm**

Bring your Soup: **Sun., Sept. 13, 4:30pm – 6:30pm**

PRIZES:

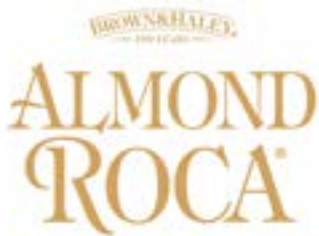
Class	1st	2nd	3rd
6571. SOUP'S ON!.....	\$75	\$50	\$25

CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts General Rules on page 6.
- Bring your **precooked soup in an unsealed wide mouth pint canning jar and** online entry summary/receipt to the gate of your choice for your admission to the Fair on contest day. Bring your entries to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- Only **freshly prepared products** are acceptable. No processed (home canned) soup or premixes will be accepted. **No uncooked cream cheese or sour cream allowed.** Soup will be kept warm until judging.
- **There will be an automatic 5% deduction for all exhibitors not in line by 6:30pm.** Judging begins at 7pm..
- Each entry submitted **must include the recipe** for the butter cream, royal icing or fondant frosting used in there decorating with exact amounts of each ingredient. Use Recipe and Release forms on the last page of this book.
- All recipes become the property of the Washington State Fair.

JUDGING CRITERIA

APPEARANCE	10%
CREATIVITY/ ORIGINALITY	20%
TASTE.....	60%
EASE OF PREPARATION	5%
RECIPE	5%



DIVISION 146 – BROWN & HALEY ADULT BAKING CONTEST

Online Entry Due:

Class 7362 Sat., Sept. 12, 10pm

Bring your Entry:

Class 7362 Mon., Sept. 14, 4:30am – 6:30pm

CONTEST

Class

7362. ALMOND ROCA
Baking Contest for adults (ages 16 and older).

PRIZES

- 1st Place: \$100 + Brown & Haley gift basket & a private factory tour for four (4).
- 2nd Place: \$50 + Brown & Haley gift basket
- 3rd Place: \$25 + Brown & Haley gift basket

Taxes on prizes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.

JUDGING CRITERIA

APPEARANCE	30%
CREATIVITY	30%
TASTE	40%

CONTEST RULES

- **All Entries MUST Contain ALMOND ROCA.**
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts general rules on page 6.
- Bring your **Brown & Haley Baked Good on a disposable 9" plate and** online entry summary/receipt to the gate of your choice for your admission to the Fair on contest day. Bring your entries to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- **Automatic 5% deduction for all exhibitors not in line by 6:30pm on contest day.** Judging begins at 7pm.
- **Entries must be accompanied by a photo and a neatly printed or typed recipe and release forms,** provided on the last page of this book. Illegible recipes are subject to disqualification. Recipes must list specific recipe

ingredients and amounts, followed by clear directions. Include one or more of the following: photo, anecdote and/or story about your recipe.

- All recipes entered into the contest become property of Brown & Haley and the Washington State Fair. By participating, contestants agree that Brown & Haley and the Washington State Fair may edit, adapt, copyright, publish and use any or all of the recipes entered. They may also use contestant names, stories and photos for publicity, promotion or advertising without compensation.
- Recipes should be named, original, unpublished and the sole property of the entrant. Recipes must not have been previously entered into other contests.
- **Unbaked cream cheese, raw eggs and meringues are not allowed.**
- The contest is intended for amateur bakers only. Professional bakers/chefs or those who earn a significant portion of their livelihood from baking/cooking may not enter the contest.
- Employees of Brown & Haley and members of the immediate family of any such persons are eligible to participate and win.
- Washington State Fair is not responsible for lost, stolen, illegible, misdirected or late entries. By entering the contest, exhibitor accepts and agrees to these requirements and the decisions of the judges, which shall be final.

Visit the Brown & Haley website for a full listing of products as well as our store locations
www.brown-haley.com

DIVISION 147 – CELEBRATE WASHINGTON: APPLE DESSERT CONTEST

Online Entry Due: Mon., Sept. 14, 10pm

Bring your Dessert: ... Wed., Sept. 16, 4:30pm – 6:30pm

PRIZES:

Class	1st	2nd	3rd
7197. APPLE DESSERT CONTEST	\$100	\$50	\$25

CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Culinary Arts general rules on page 6.
- Bring your **Apple Dessert on a 9" disposable plate and** online entry summary/receipt to the gate of your choice for your admission to the Fair on contest day. Bring your entires to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- **There will be an automatic 5% deduction for all exhibitors not in line by 6:30pm.** Judging begins at 7pm.
- You may enter any dessert made with Washington apples. Entries must be made with at least 50% apples. **Unbaked cream cheese, raw eggs and meringues are not allowed.**
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on the last page of this book. Every ingredient must be listed in exact measurements, and the type of ingredient must be specified (e.g., shortening or butter). All preparation steps, size of pan, temperature and baking times must be specified.
- All recipes become the property of the Washington State Fair.

JUDGING CRITERIA

ORIGINALITY/CREATIVITY	20%
TASTE.....	40%
APPEARANCE	20%
USE OF APPLES.....	20%

Culinary Arts, continued...



DIVISION 146 – BROWN & HALEY ADULT-CHILD SCULPTURE CONTEST

ADULT-CHILD COMPETITION

Online Entry Due:

Class 7360 Thurs., Sept. 17, 10pm

Bring your Entry:

Class 7360 Sat., Sept. 19, 10:30am – 12:30pm

CONTEST

Class

7360. Brown & Haley Adult-Child Candy Sculpture/3-D Art (ages 15 and younger).

Create a 3-D art piece using Brown & Haley products using the following: ROCA® Buttercrunch (almond, dark, cashew, mocha, macadamia, peppermint or sea salt caramel); ROCA® THINS (milk, dark, extra dark); ROCA Bites (almond, milk, dark); MOUNTAIN® BARS (Vanilla, Peanut Butter or Cherry).

PRIZES

- 1st Place: \$100 + Brown & Haley gift basket and a private factory tour for four (4)
2nd Place: \$50 + Brown & Haley gift basket
3rd Place: \$25 + Brown & Haley gift basket

Taxes on prizes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.

JUDGING CRITERIA

Table with 2 columns: Criterion and Percentage. Includes APPEARANCE (50%), CREATIVITY (40%), STORY, ANECDOTE AND/OR PHOTO, ABOUT YOUR CREATION (10%).

CONTEST RULES

- Confections may be wrapped or unwrapped.
Completed sculpture may not exceed 12"x12"x12". All entries must be attached to a base...
75% of the sculpture must be made of Brown & Haley products.
Please read the Washington State Fair Departmental Exhibitors Rules and Regulations...
Bring your Candy Sculpture and online entry summary/receipt...
Automatic 5% deduction for all exhibitors not in line by entry deadline on contest day.
Entries must be accompanied by a photo and neatly printed or typed story anecdote and release forms...
All photos and stories entered into the contest become property of Brown & Haley...
The contest is intended for amateur bakers/artists only.
Employees of Brown & Haley and members of the immediate family...
Washington State Fair is not responsible for lost, stolen, illegible, misdirected or late entries...
Judging will be based on visual only. No tasting of entries.

Visit the Brown & Haley website for a full listing of products as well as our store locations www.brown-haley.com

DIVISION 121 – SALSA SHOWDOWN

Enter your taste-bud-tingling, easy to prepare, intensely flavored mixture of vegetables or fruits, herbs and spices.

One entry per person.

Online Entry Due: Fri., Sept. 18, 10pm

Bring your Salsa: Sun., Sept. 20, 4:30pm – 6:30pm

PRIZES:

Class	1st	2nd	3rd
6569. SALSA SHOWDOWN	\$100	\$50	\$25

CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts General Rules on page 6.
- Bring your **Salsa in a 1/2 pint standard canning jar and** online entry summary/receipt to the gate of your choice for your admission to the Fair on contest day. Bring your entires to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- **There will be an automatic 5% deduction for all exhibitors not in line by 6:30 pm.** Judging begins at 7 pm.
- **Only freshly made salsa will be allowed.** Salsa containing meat will NOT be accepted. Commercially canned fruits and vegetables may be included. No uncooked cream cheese or sour cream allowed. Chips will be provided. No additional embellishments are allowed.
- Please label your jars. (See example below). On the label, specify if your salsa is medium, hot or mild, include the name of your recipe and the date made. Do not put your name on the label.

Name of Recipe:

Date _____

- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on the last page of this book. Every ingredient must be listed in exact measurements, and the type of ingredient must be specified (e.g., shortening or butter). All preparation steps, size of pan, temperature and baking times must be specified.
- All recipes become the property of the Washington State Fair

JUDGING CRITERIA:

FLAVOR	40%
APPEARANCE	30%
PRESENTATION/ RECIPE.....	10%
ORIGINALITY.....	20%

DIVISION 121 – SPAM® CONTEST

Back by popular demand! Share your favorite SPAM recipe; from appetizers to main dishes and, yes, even baked items.

Online Entry Due:Sat., Sept. 19, 10 pm

Bring your SPAM®: Mon., Sept. 21, 4:30 pm – 6:30 pm

Class	1st	2nd	3rd
7350. SPAM CONTEST.....	\$100	\$50	\$25

CONTEST RULES:

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Culinary Arts General Rules on page 6.
- Bring your **SPAM Dish on a 9" disposable plate and** online entry summary/receipt to the gate of your choice for your admission to the Fair on contest day. Bring your entires to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed..
- **There will be an automatic 5% deduction for all exhibitors not in line by 6:30 pm.** Judging begins at 7 pm.
- Use at least one 12 ounce can of SPAM® products any variety (Classic, Lite, Less Sodium, Hot & Spicy, or other) and up to 10 other ingredients (salt, pepper, cooking oil/ butter, water and garnishes do NOT count. Packaged items such as pre-made dough, jarred sauces, salad mixes and other timesavers count as one/individual ingredient each).
- **Unbaked cream cheese, raw eggs and meringues are not allowed.**
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on the last page of this book. Every ingredient must be listed in exact measurements, and the type of ingredient must be specified (e.g., shortening or butter). All preparation steps, size of pan, temperature and baking times must be specified.
- All recipes become the property of the Washington State Fair

JUDGING CRITERIA:

TASTE.....	45%
CREATIVITY/ORIGINALITY.....	30%
APPEARANCE	25%



DIVISION 145 – THE ORIGINAL FAMOUS FAIR SCONE CONTEST

Online Entry Due: Mon., Sept. 21, 10pm

Bring your Scones: .. Wed., Sept. 23, 10:30am – 12:30pm

PRIZES:

Class	1st	2nd	3rd
7355 FAIR SCONE CONTEST.....	\$125	\$75	\$50

Each winner receives a cash prize, ribbon and a gift basket provided by Fisher.

THE ORIGINAL FAMOUS FAIR SCONE CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts General Rules on page 6.
- Bring your **Six (6) Scones on a 9" disposable plate** *and* online entry summary/receipt to the gate of your choice for your admission to the Fair on contest day. Bring your entires to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- **There will be an automatic 5% deduction for all exhibitors not in line by 12:30pm.** Judging begins at 1pm.
- All scones must use one package of "The Original Famous Fair Scone and Shortcake Mix" as part of their recipe.
- **Unbaked cream cheese, raw eggs and meringues are not allowed.**
- **Entries must be accompanied by the Fair Scone box or bag label** and a neatly printed or typed recipe and release forms, provided on the last page of this book. Every ingredient must be listed in exact measurements, and the type of ingredient must be specified (e.g., shortening or butter). All preparation steps, size of pan, temperature and baking times must be specified.
- **Employees of Fair Scones, Inc. are not eligible to enter.**
- All recipes become the property of the Washington State Fair and Fair Scones, Inc.

JUDGING CRITERIA

CREATIVITY/ ORIGINALITY	40%
APPEARANCE	30%
FLAVOR.....	30%

DIVISION 123 – WASHINGTON STATE FAIR'S BEST JAM AND JELLY CONTEST

Are you ready for this challenge? Who will make the tastiest jam and jelly of the year?

Online Entry Due: Wed., Sept. 23, 10pm

Bring your Jam/Jelly: ... Fri., Sept. 25, 10:30am – 12:30pm

PRIZES:

Class	1st	2nd	3rd
6625. WASHINGTON STATE FAIR'S BEST JAM CONTEST	\$75	\$50	\$25
6628. WASHINGTON STATE FAIR'S BEST JELLY CONTEST	\$75	\$50	\$25

CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts General Rules on page 6, as well as the preserved foods rules on page 8.
- Bring your **Jam and/or Jelly in a standard 1/2 pint canning jar with ring *and*** online entry summary/receipt to the gate of your choice for your admission to the Fair on contest day. Bring your entires to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- **There will be an automatic 5% deduction for all exhibitors not in line by 12:30pm.** Judging begins at 1pm.
- You may enter one item in each class, but may win only one 1st place award.
- **Freezer jam is acceptable.** Your products will be tasted. Soda crackers will be provided for the judges.
- **Remember to label your jars.** (See example below)

Type or variety _____

Canning or drying method _____

Process time _____ Date _____

- Bring your neatly printed Recipe and Release forms on the last page in this book with your entry. List all ingredients, complete directions, **including processing time** and serving suggestions. **All entries other than freezer jam must be processed in a water bath.** The inversion method is NOT acceptable. The USDA head space standard is 1/4". A minimum of five-minute processing is the current USDA standard for all sweetened spreads.
- All recipes become the property of the Washington State Fair.

- Jars and ribbons must be claimed on regular Culinary Arts return dates. Refer to dates in Entry & Release Regular Schedule for Entry Release/Return, on page 5.

JUDGING CRITERIA

PRESENTATION	20%
APPEARANCE	20%
FLAVOR	20%
COLOR	20%
SPECIFIC PRODUCT CHARACTERISTICS	20%

DIVISION 140 – WASHINGTON STATE FAIR PATRIOTIC PIE CONTEST

Online Entry Due: Thurs., Sept. 24, 10pm

Bring your Pie: Sat., Sept. 26, 10:30am – 12:30pm

PRIZES:

Class	1st	2nd	3rd
7195. PATRIOTIC PIE CONTEST.....	\$100	\$50	\$25

CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Culinary Arts general rules on page 6 and Baking & Confections rules on page 12.
- Bring your **Patriotic Pie in an aluminum disposable pan no larger than 9-1/2" outer top edge diameter** **and** online entry summary/receipt to the gate of your choice for your admission to the Fair on contest day. Bring your entires to the Culinary Arts Department on the 2nd floor of the Pavilion. No additional passes will be distributed.
- **There will be an automatic 5% deduction for all exhibitors not in line by 12:30pm.** Judging begins at 1pm.
- **Top crust must have patriotic, edible elements** such as flags, stars & stripes, silloutte of president faces, etc..
- **Your choice of pie filling.** Mixes or commercial fillings are not allowed. Unbaked cream cheese, raw eggs or meringues are not allowed.
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on the last page of this book. Every ingredient must be listed in exact measurements, and the type of ingredient must be specified (e.g., shortening or butter). All preparation steps, size of pan, temperature and baking times must be specified.
- All recipes become the property of the Washington State Fair.

JUDGING CRITERIA

FLAVOR	40%
TEXTURE.....	20%
APPEARANCE	30%
PRESENTATION/RECIPE	10%

DIVISION 150 – TABLE SETTING

Celebrating America's 250th Birthday!

**ONLINE ENTRY REGISTRATION OPENS:
June 22, 2026**

**REGISTRATION CLOSSES:
August 19 by 10pm
(or until all classes are full)**

Entries will be processed in order of arrival beginning June 22. Do not include a description of your table setting on your entry. Three entries in each class will be accepted. Applicants will receive confirmation of their status by mail.

BRING ACCEPTED ENTRIES IN:
Fri., Aug. 21, 2026, 9 am – 4 pm
Sat., Aug. 22, 2026, 9 am – 4 pm
Sun., Aug. 23, 2026, 12 pm – 6 pm

Those who receive written notification of acceptance, bring your items to set your table to the Culinary Arts Department on the 2nd floor of the Pavilion. Walk through the Gold Gate entrance at the corner of 9th Ave. SW and Meridian St. or drive through the Service Gate off of 15th Ave SW and 5th Street.

Participants will bring their own table (with no extensions or additions for size augmentation and **not to exceed 40" in diameter**, nor include tabletop decoration **in excess of 18" tall**), as well as table linen, table setting and all decorations. **Entire display must be supported by the table. Any additional items will be removed prior to judging.**

NO flatware. Paper and plastic permitted where appropriate. Due to the length of the Fair, no fresh flowers or perishable items can be accepted. Please include a menu for chosen class.

Skillful hand-craftsmanship by the exhibitor of any element of the table setting will be given positive consideration in judging.

Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Culinary Arts General Rules on page 6.

ADDITIONAL AWARDS:
Grand Champion - \$50 Gift Certificate



donated by Pacific Fabric,
2230 4th Ave. S, Seattle..
www.pacificfabrics.com

Reserve Champion – \$25 cash

Class		1st	2nd	3rd
8000. Red, White & Blue (Breakfast for 2).....	\$25	\$15	\$10	
8010. We the People Picnic (Lunch for 2).....	\$25	\$15	\$10	
8020. Stars & Stripes (Supper for 2).....	\$25	\$15	\$10	
8030. Sweet Land of Liberty (Dessert for 2).....	\$25	\$15	\$10	

SCORE CARD FOR TABLE SETTING

DECORATIVENESS/EYE APPEAL	30 Points
Does centerpiece interfere with use? Are colors and textures in harmony?	
ORIGINALITY/CREATIVITY	25 Points
In design, and execution.	
SUITABILITY FOR OCCASION	25 Points
Is table set to reflect menu? Properly set?	
HANDMADE ARTICLES	20 Points

RELEASE AUTHORIZING USE OF RECIPE BY THE WASHINGTON STATE FAIR

For valuable consideration, I authorize the Washington State Fair Event Center to use the recipe attached hereto for any lawful purpose whatsoever, including publication in a cookbook.

I waive any right that I may have to inspect or approve the finished product, or the advertising or other copy that may be used in connection with the finished product, or the use to which it may be applied.

I waive any right to any royalty or residual in connection herewith.

I represent and warrant that I am at least 16 years old, that I am the legal owner of the recipe and that I have read the above authorization and release prior to its execution.

NAME (PRINTED): _____ DATE _____ PHONE _____

ADDRESS: _____
(street) (city/state) (zip + 4)

EMAIL: _____

RECIPE TITLE(S): _____

SIGNATURE: _____

If person submitting recipe is under the age of 16 years old, then parent or guardian must sign here: _____

You may duplicate these forms as needed for your entries.

RECIPE FORM WASHINGTON STATE FAIR CULINARY ARTS DEPARTMENT

Entry # _____ Class # _____

Recipes must be submitted for each entry along with signed release form found on back of this recipe form.

Recipe name: _____

Recipe Source: Original Publication _____

Ingredients: _____

Ingredients: _____

Directions for combining ingredients: (Please number each step).

PLEASE SIGN THE RELEASE FORM