

# HOME ARTS FOODS PREMIUM LIST

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## HOME ARTS OFFICE

(253) 841-5063

Beginning Aug 5, 9am to 12pm,  
and Fairtime during building hours

## COMPETITIVE EXHIBITS OFFICE

Washington State Fair

Hours: Mon.–Fri., 8am – 4:30pm

Phone: (253) 841-5074

Email: [CompExhibits@thefair.com](mailto:CompExhibits@thefair.com)

# WASHINGTON STATE FAIR

SEPT. 4 – 27, 2020

(CLOSED TUESDAYS & SEPT. 9)

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110 9th Avenue SW, Puyallup WA 98371-6811

24-Hour Hotline: 253-841-5045 | [THEFAIR.COM](http://THEFAIR.COM)



# 2020 HOME ARTS CALENDAR

SUN	MON	TUE	WED	THU	FRI	SAT
AUG. 9	AUG. 10	AUG. 11	AUG. 12	AUG. 13	AUG. 14	AUG. 15
	<b>Online Entry Registration Due by 10pm for Quilt Challenge</b>					<b>Online Entry Registration Due by 10pm for Table Setting</b>
AUG. 16	AUG. 17	AUG. 18	AUG. 19	AUG. 20	AUG. 21	AUG. 22
			<b>Online Entry Registration Due by 10pm for Textiles &amp; Preserved Foods</b>		<b>BRING ENTRIES for Textiles &amp; Preserved Foods 9am-4pm</b>	<b>BRING ENTRIES for Textiles &amp; Preserved Foods 9am-4pm</b>
AUG. 23	AUG. 24	AUG. 25	AUG. 26	AUG. 27	AUG. 28	AUG. 29
<b>BRING ENTRIES for Textiles &amp; Preserved Foods 12pm-6pm</b>				<b>Online Entry Registration Due by 10pm for Culinary Arts</b>		
AUG. 30	AUG. 31	SEPT. 1	SEPT. 2	SEPT. 3	SEPT. 4	SEPT. 5
		<b>BRING ENTRIES for Culinary Arts &amp; Table Setting, 11am-6pm</b>			<b>OPENING DAY OF FAIR</b>	
SEPT. 6	SEPT. 7	SEPT. 8	SEPT. 9	SEPT. 10	SEPT. 11	SEPT. 12
<b>Online Entry Registration Due by 10pm for Bacon, Bacon, Bacon!</b>	<b>BRING ENTRIES for Bacon, Bacon, Bacon! 10:30pm-12:30pm</b>	<b>FAIR CLOSED</b>	<b>FAIR CLOSED</b> <i>Online Entry Registration Due by 10pm for Salsa Showdown</i>	<b>BRING ENTRIES for Salsa Showdown 4:30pm-6:30pm</b> <b>Online Entry Registration Due by 10pm for Adult-Child Decorated Cupcake Contest and Apple Dessert Contest</b>	<b>BRING ENTRIES for Apple Dessert Contest 4:30-6:30pm</b> <b>Online Entry Registration Due by 10pm for Brown &amp; Haley Baking &amp; Confection, ADULT CONTEST</b>	<b>BRING ENTRIES for Adult-Child Decorated Cupcake Contest 10:30am-12:30pm</b>
SEPT. 13	SEPT. 14	SEPT. 15	SEPT. 16	SEPT. 17	SEPT. 18	SEPT. 19
<b>Online Entry Registration Due by 10pm for Fastest Fingers in the West</b>	<b>• Fastest Fingers in the West Contests</b> <b>• Brown &amp; Haley ADULT CONTEST 4:30pm-6:30pm</b> <b>Online Entry Registration Due by 10pm for Soups On!</b>	<b>FAIR CLOSED</b>	<b>BRING ENTRIES for Soups On! 4:30pm-6:30pm</b> <b>Online Entry Registration Due by 10pm for Best Jam &amp; Jelly Contest</b>	<b>Online Entry Registration Due by 10pm for Brown &amp; Haley Baking &amp; Confection, PARENT-CHILD CONTEST</b>	<b>BRING ENTRIES for Best Jam &amp; Jelly Contest 10:30am-12:30pm</b>	<b>• Brown &amp; Haley PARENT-CHILD CONTEST 10:30am-12:30pm</b> <b>Online Entry Registration Due by 10pm for Berry Pie Contest</b>
SEPT. 20	SEPT. 21	SEPT. 22	SEPT. 23	SEPT. 24	SEPT. 25	SEPT. 26
	<b>BRING ENTRIES for Berry Pie Contest 10:30am-12:30pm</b> <b>Online Entry Registration Due by 10pm for Original Famous Fair Scone Contest</b>	<b>FAIR CLOSED</b> <b>Online Entry Registration Due by 10pm for Creative Cauliflower</b>	<b>BRING ENTRIES for Original Famous Fair Scone Contest 10:30am-12:30pm</b> <b>Online Entry Registration Due by 10pm for Pizza Contest</b>	<b>BRING ENTRIES for Creative Cauliflower 4:30pm-6:30pm</b>	<b>BRING ENTRIES for Pizza Contest 4:30pm-6:30pm</b>	
SEPT. 27	SEPT. 28	SEPT. 29	SEPT. 30	OCT. 1	OCT. 2	OCT. 3
<b>LAST DAY OF FAIR</b>		<i>Release of all entries and exhibitors may pick up ribbons, 9am-8pm</i>	<i>Release of all entries and exhibitors may pick up ribbons, 9am-6pm</i>			

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## PLEASE NOTE:

Please see separate  
**HOME ARTS - TEXTILES PREMIUM LIST**  
for **Textiles and Fiber Arts** entry information.

Click here:

[COMPETITIVE EXHIBIT ENTRIES](#)

## ATTENTION:

**UPDATED MAY 11, 2020**

**WE ARE WORKING ON UPDATES TO OUR CULINARY  
COMPETITION AND CONTESTS, PLEASE CHECK BACK  
FOR UPDATED INFORMATION IN THE COMING WEEKS.  
CURRENTLY, PRESERVED FOODS AND TABLE SETTINGS  
ARE OPEN TO ENTER ONLINE.**

# Washington STATE FAIR

DO THE PUYALLUP!

**SEPT. 4 – 27, 2020**  
**(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 Premium List. While we ask that you **read and be familiar with the information in the Premium List 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](http://www.thefair.com)

- Read the complete rules, department and division descriptions, and entry information in this Premium List **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.: *Home Arts - Foods*
  - 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, including, 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 Home 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: 253-841-5074, [CompExhibits@thefair.com](mailto:CompExhibits@thefair.com)

# ENTRY & RELEASE SCHEDULES

Also, See Calendar on Page 2

## ENTRY & RELEASE REGULAR SCHEDULE

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 - Culinary Arts.....	pg. 12
Div. 136 - Amateur Decorated Cake, Cupcake and Cake Pop Contests.....	pg. 14
Div. 143 - Washington State Fair's Best Quick Bread Coffee Cake Contest .....	pg. 18

### ONLINE ENTRY REGISTRATION

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.

#### PRESERVED FOODS DIVISION:

Wed., Aug. 19, 2020 by 10 pm

#### CULINARY ARTS DIVISIONS:

Thu., Aug. 27, 2020, 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 Home Arts Dept. in the 2nd floor of the Pavilion. **MAIL-IN ENTRIES WILL NOT BE ACCEPTED.**

#### PRESERVED FOODS DIVISION:

Fri., Aug. 21, 2020, 9 am – 4 pm

Sat., Aug. 22, 2020, 9 am – 4 pm

Sun., Aug. 23, 2020, 12 pm – 6 pm

#### CULINARY ARTS and TABLE SETTING DIVISIONS:

Tue. Sept. 1, 2020, 11 am – 6 pm

### ENTRY RELEASE & RETURN

#### ALL ENTRIES & PRESERVED FOODS JARS RELEASED:

Tue., Sept. 29, 2020, 9 am – 8 pm

Wed., Sept. 30, 2020, 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 above; these variations are noted in the class/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. 121 - Salsa Showdown .....	pg. 10
Div. 153 - Soup's On!.....	pg. 10
Div. 123 - Washington State Fair's Best Jam & Jelly Contest .....	pg. 11
Div. 154 - Adult-Child Decorated Cupcake Contest .....	pg. 14
Div. 140 - Washington State Fair Berry Pie Contest .....	pg. 15
Div. 147 - Celebrate Washington: Apple Dessert Contest .....	pg. 15
Div. 145 - The Original Famous Fair Scone Contest.....	pg. 16
Div. 146 - Brown & Haley Baking & Confection Contest.....	pg. 17
Div. 155 - Bacon, Bacon, Bacon! .....	pg. 18
Div. 156 - Creative Cauliflower .....	pg. 19
Div. 157 - Pizza Contest.....	pg. 19
Div. 150 - Table Setting .....	pg. 20

### ATTENTION:

**UPDATED MAY 11, 2020**

**WE ARE WORKING ON UPDATES TO OUR CULINARY COMPETITION AND CONTESTS, PLEASE CHECK BACK FOR UPDATED INFORMATION IN THE COMING WEEKS. CURRENTLY, PRESERVED FOODS AND TABLE SETTINGS ARE OPEN TO ENTER ONLINE.**

# HOME ARTS INFORMATION AND GENERAL RULES

## WAYS TO PARTICIPATE

The Home Arts Department offers an opportunity for craft enthusiasts throughout the Puget Sound area and beyond to share the pleasure of their craft.

### HANDCRAFTED ENTRIES

- Textiles and Fiber Arts \*
- Preserved Foods
- Culinary Arts
- Special Contests

(\*See separate Home Arts - Textile Premium List)

The pride of creating something beautiful and/or 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 Home Arts Divisions.**

### DEMONSTRATIONS

- Textiles and Fiber Arts
- Culinary Arts

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: 253 841-5074.

## 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 must be picked up either (1) following a contest, (2) during The Fair in the Home 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 Home Arts Department and the exhibitor will be notified prior to The Fair opening.

## JUDGING

Judges are selected from professionals or highly accredited amateur artists 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.

## RECEIVING AND RETURN

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

## HOME 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 handwork of the exhibitor. They must be finished within the last two years. No article can be exhibited a second year. NO SOILED OR OBVIOUSLY USED ITEMS WILL BE ACCEPTED.
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 crocheted afghan, one crocheted pillow, etc. No pairs or sets except where specified. 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 Home Arts Department is for amateurs to compete and exhibit their work. Anyone grossing more than \$4000 per year from the sale of Home Arts-related products, or engaging in teaching a craft on a regular and structured class schedule, is considered a professional by the Washington State Fair and is not eligible to enter in the Home Arts Department, except for the professional/master sections in the quilting, creative stitchery and basketry divisions. A quilt that is made by an amateur and a professional will go into the Amateur/ Professional Division.

Thirteen classes are offered for professional/master quilters, five classes for professional/master stitchers and five classes for professional/master basket makers. They will compete ONLY with one another, and not with participants of amateur status. Master crafters are exhibitors who have won these amateur division

*continued...*

championships once. Each division must have at least three exhibitors competing for a Grand Championship to be awarded. See AWARDS on previous page.

8. **CRAFT PERSONS MUST BE AT LEAST 16 YEARS OLD**, except where noted. No separate designations or discriminations can be made. We have no provision for children's entries at this time, and feel that it is unfair to both the child and the judge to ask them to compete with adults.

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](http://www.thefair.com) starting in February.

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.
  10. The Washington State Fair assumes no responsibility for loss or damage. Every reasonable precaution will be used to protect items on display.
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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 Home 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 them at 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 21 of this premium book. 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
- Washington State Fair Jam & Jelly Award –  
\$100 plus a rosette
- Best in Category –  
ribbon

Additional awards for Grand Champion, Reserve Grand Champion, Washington State Jam & Jelly 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

## 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
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.

<b>Class</b>	<b>1st</b>	<b>2nd</b>
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.

<b>Class</b>	<b>1st</b>	<b>2nd</b>
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 .....	\$5	\$3

### FRAGRANCES

Display in standard pint or 1/2 pint jar with lid and ring. List your homegrown ingredients.

<b>Class</b>	<b>1st</b>	<b>2nd</b>
6790. FLORAL POTPOURRI .....	\$5	\$3
6795. SPICY POTPOURRI .....	\$5	\$3

## DIVISION 121 – SALSA SHOWDOWN



### GREAT PRIZES!

Bring your taste-bud-tingling, healthful, easy to prepare, intensely flavored mixture of vegetables or fruits, herbs and spices to the Home Arts Department on Contest Day.

**Online Entry Due:** ..... Wed., Sept. 9, 10pm

**Bring your Salsa:** ..... Thu., Sept. 10, 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 Home 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. No additional passes will be distributed.
- Bring your entries to the Home Arts Department on the 2nd floor of the Pavilion.
- **Automatic 5% deduction for exhibitors not in line by 6:30 pm.** Our panel of judges will begin tasting at 7 pm.
- Each entry submitted must include full recipe with exact amount of each ingredient. Use Recipe and Release forms on page 21 of this premium book.
- All recipes become the property of the Washington State Fair.
- On the label, specify if your salsa as hot or mild, include the name of your recipe and the date made. Do not put your name on the label.
- Only fresh products are acceptable. No processed salsa.
- Salsa may not contain meat.
- Only one entry per person is allowed.
- Bring your entry in a **1/2 pint standard canning jar. Chips will be provided. No additional embellishments are allowed.**

## DIVISION 153 – SOUP'S ON!

Calling all soup cookers! Enter your favorite soup recipe and compete for top prizes. Bring your soup entry to the Home Arts Department on contest day.

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

**Bring your Soup:** ..... Wed., Sept. 16, 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 Home 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. No additional passes will be distributed.
- Bring your entries to the Home Arts Department on the 2nd floor of the Pavilion.
- **Automatic 5% deduction for exhibitors not in line by 6:30 pm.** Our panel of judges will begin tasting at 7 pm.
- **Bring your precooked soup in an unsealed wide mouth pint canning jar.** Soup will be kept warm until judging.
- Each entry submitted must include full recipe with exact amount of each ingredient. Use Recipe and Release forms on page 21 of this premium book.
- All recipes become the property of the Washington State Fair.
- Only fresh products are acceptable. No processed soup or premixes will be accepted.

### JUDGING CRITERIA

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

**PLEASE SEE NOTE ON PAGE 3  
REGARDING CULINARY CONTESTS.**

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

Create your tastiest jam and/or jelly and bring your entries to the Home Arts Department on contest day.

**Online Entry Due: ..... Wed., Sept. 16, 10pm**

**Bring your Jam/Jelly: ... Fri., Sept. 18, 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 Home Arts general rules on page 6, as well as the preserved foods rules on page 8.
- Present your entry **and** online entry summary/receipt at the gate of your choice for your admission to The Fair on contest day. No additional passes will be distributed.
- Bring your 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.
- Bring your neatly printed Recipe and Release forms (on page 21 of this premium 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.
- Please label your jars. (See example below)

Type or variety \_\_\_\_\_

Canning or drying method \_\_\_\_\_

Process time \_\_\_\_\_ Date \_\_\_\_\_

- You may enter one item in each class, but may win only one 1st place award.
- Your products will be tasted. If you have a special combination you wish the judges to experience, you may

bring a few slices of bread or crackers sealed in a re-sealable plastic bag, this is optional.

- **Jam and jelly must be in a standard 1/2 pint canning jar. Freezer jam is acceptable. Remember to label your jars.**
- Jars and ribbons must be claimed on regular Home Arts return dates. Refer to dates in Entry & Release Regular Schedule for Entry Release/Return, on page 5.

**PLEASE SEE NOTE ON PAGE 3  
REGARDING CULINARY CONTESTS.**

## DIVISION 130 – CULINARY ARTS

Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4) and the Home 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 page 21 of this premium book. 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:

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

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

### 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.

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
7062. LOW FAT, LOW SUGAR OR SUGAR SUBSTITUTE.....	\$5	\$3
7063. GLUTEN FREE.....	\$5	\$3

### SPECIAL BEST CAKE AWARD

For the most outstanding cake: \$100 and a champion rosette; 2nd place will receive \$50 and a ribbon; and 3rd place will receive \$25 and a ribbon.

#### JUDGING CRITERIA

TASTE.....	40%
ORIGINALITY – a recipe previously unpublished and independently developed by exhibitor.....	30%
TEXTURE.....	15%
APPEARANCE.....	15%

#### SPECIAL BEST CAKE AWARD RULES

- Each exhibitor may submit only ONE cake for consideration of this award.
- Cake must also be entered in the appropriate open Cakes class and conform to all entry requirements. These cakes are eligible for all other awards.
- Indicate when you bring your cake if you wish to be considered for this award.
- The Washington State Fair’s general rules and contest policies will apply.

### 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

**PLEASE SEE NOTE ON PAGE 3  
REGARDING CULINARY CONTESTS.**

Culinary Arts, continued...

## Remember to bring Recipe and Release forms, page 21.

### COOKIES

Bring 4 cookies on a disposable plate. No mixes.

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
7162. LOW FAT, LOW SUGAR OR SUGAR SUBSTITUTE .....	\$5	\$3
7163. GLUTEN FREE .....	\$5	\$3

### PIES

No pumpkin, custard, cream, meringue or other refrigerator type pies will be allowed. No mixes or prepared fillings, cream cheese or eggs may 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
7175. CHERRY .....	\$5	\$3
7180. OTHER FRUIT .....	\$5	\$3
7185. BERRY .....	\$5	\$3
7190. NUT .....	\$5	\$3
7191. GLUTEN FREE .....	\$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. GLUTEN FREE .....	\$5	\$3
7250. SPECIALTY .....	\$5	\$3
7260. FRENCH OR SOURDOUGH.....	\$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 place ..... Cookbook and Rosette Ribbon
- 2nd place ..... Cookbook

QUICK BREADS Bring a loaf no less than 4" x 6". No mixes.

Class	1st	2nd
7300. FRUIT.....	\$5	\$3
7310. VEGETABLE.....	\$5	\$3
7320. NUT.....	\$5	\$3
7330. COFFEE CAKE .....	\$5	\$3
7340. MUFFINS (4) .....	\$5	\$3
7343. LOW FAT, LOW SUGAR.....	\$5	\$3
7344. GLUTEN FREE .....	\$5	\$3

**PLEASE SEE NOTE ON PAGE 3  
REGARDING CULINARY CONTESTS.**

*Culinary Arts, continued...*

## DIVISION 136 – WASHINGTON STATE FAIR AMATEUR DECORATED CAKE, CUPCAKE AND CAKE POP CONTESTS

Decorate a beautiful cake, four cupcakes or a minimum of four cake pops and bring them to Home Arts on our *Culinary Arts entry day* (see pg. 5).

### PRIZES:

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

### JUDGING CRITERIA

APPEARANCE .....	50%
CREATIVITY .....	30%
TASTE.....	20%

Judges will award a first, second and third place based on the above criteria. All judges' decisions are final.

### CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Refer to [Culinary Arts Division](#) dates/times in Entry & Release Regular Schedule for Online Entry Registration and Bringing In Entry Items, on page 5.
- Each entry submitted must include full recipe with exact amount of each ingredient. Use Recipe and Release forms on page 21 of this premium book.
- All recipes become the property of the Washington State Fair and cannot be returned.
- Each entry cannot exceed 12" length, 12" width and 12" height and mounting surface no more than 2" larger than the cake. Four individual cupcakes are required for an entry. A minimum of four cake pops are required for entry.
- Cake mixes are allowed for this contest.
- All embellishments must be edible.
- Create your best decorated cake, cupcakes or cake pops using any butter cream, royal icing or fondant type frosting.

## DIVISION 154 – ADULT-CHILD DECORATED CUPCAKE CONTEST

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

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

### PRIZES:

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

### CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Present your entry **and** online entry summary/receipt at the gate of your choice for your admission to The Fair on contest day. No additional passes will be distributed.
- Bring your cupcakes 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.
- Entries must be accompanied by a neatly printed recipe and release forms, provided on page 21. Every ingredient must be listed in exact measurements and type of ingredient must be specified (e.g., whole wheat flour). All preparation steps, size of pan, temperature and baking times must be specified.

### JUDGING CRITERIA

APPEARANCE .....	50%
CREATIVITY .....	25%
TASTE .....	20%
STORY, ANECDOTE AND/OR PHOTO ABOUT YOUR RECIPE .....	5%

- All recipes become the property of the Washington State Fair.
- The adult is limited to two entries in this division and the child to one entry. (For example, the adult may enter different recipes with two different children, but not two different recipes with the same child). An adult is defined as anyone 18 years or older.
- Bring four (4) cupcakes on a disposable plate.
- Children must be 6–15 years old.
- Cake mixes are allowed for this contest.
- All embellishments must be edible.
- Create your best decorated cupcakes using any butter cream, royal icing or fondant type frosting.

## DIVISION 140 – WASHINGTON STATE FAIR BERRY PIE CONTEST

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

Bring your Pie: ..... Mon., Sept. 21, 10:30am – 12:30pm

### PRIZES:

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

### CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Present your entry **and** online entry summary/receipt at the gate of your choice for your admission to The Fair on contest day. No additional passes will be distributed.
- Bring pies 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.
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on page 21. 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.
- Pies must be in an aluminum disposable pan no more than 9" outer top edge diameter. Pie decorations are allowed.
- Filling may contain no more than 50% of a fruit. Nuts, zest, juices and flavorings may be used.
- Pies can have single or double crust. You must include crust recipe.
- No refrigerator pies will be allowed. No unbaked eggs or cream cheese may be used. No mixes or commercial fillings allowed.

## DIVISION 147 – CELEBRATE WASHINGTON: APPLE DESSERT CONTEST

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

Bring your Dessert: ..... Fri., Sept. 11, 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 Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Present your entry **and** online entry summary/receipt at the gate of your choice for your admission to The Fair on contest day. No additional passes will be distributed.
- Bring your apple dessert 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 6:30pm.** Judging begins at 7pm.
- You may enter any dessert made with Washington apples.
- Bring your dessert for judging and display on a disposable 9" plate.
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on page 21. 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.

**PLEASE SEE NOTE ON PAGE 3  
REGARDING CULINARY CONTESTS.**

Culinary Arts, continued...



## DIVISION 145 – THE ORIGINAL FAMOUS FAIR SCORE CONTEST

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

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

### PRIZES:

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

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

### THE ORIGINAL FAMOUS FAIR SCORE CONTEST JUDGING CRITERIA

APPEARANCE .....	20%
ORIGINALITY/CREATIVITY.....	50%
TASTE.....	30%

### SCONE CONTEST RULES

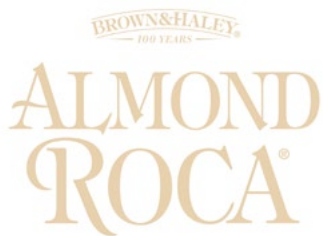
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Present your entry **and** online entry summary/receipt at the gate of your choice for your admission to The Fair on contest day. No additional passes will be distributed.
- Bring your scones 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.
- Entries must be accompanied by The Fair Score label, and neatly printed or typed recipe and release forms, provided on page 21. Every ingredient must be listed in exact measurements and the type of ingredient must be specified (e.g., whole wheat flour). Specify all preparation steps, temperature and baking time.
- All recipes become the property of the Washington State Fair and Fair Scones, Inc.

- All scones must use one package of “The Original Famous Fair Scone and Shortcake Mix” as part of their recipe.
- Bring six (6) scones on a 9” disposable plate.
- Employees of Fair Scones, Inc. are not eligible to enter.

**PLEASE SEE NOTE ON PAGE 3  
REGARDING CULINARY CONTESTS.**

*Culinary Arts, continued...*





# DIVISION 146 – BROWN & HALEY BAKING AND CONFECTION CONTEST

### Online Entry Due:

Class 7362 ..... Fri., Sept. 11, 10pm

Class 7360 ..... Thu., Sept. 17, 10pm

### Bring your Baking & Confections:

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

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

### CONTESTS

#### Class

7360. Almond ROCA  
Parent-Child Baking and Confections Contest (ages 6-15)

7362. Almond ROCA  
Baking and Confection Contest for adults (age 16 and over)

### PRIZES

1st Place: \$100 + Brown & Haley gift basket

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.

**All participants of the Parent/Child Baking and Confection Contest that attend the judging will receive an invitation to a special celebration, that includes free confections, to be held at Brown & Haley's Fife headquarters.**

### JUDGING CRITERIA

APPEARANCE .....	15%
TASTE .....	50%
CREATIVITY .....	15%
EASE OF PREPARATION .....	15%
STORY, ANECDOTE AND/OR PHOTO ABOUT YOUR RECIPE .....	5%

### CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Present your entry **and** online entry summary/receipt at the gate of your choice for your admission to The Fair on contest day. No additional passes will be distributed.

- Bring your creations to the Home Arts Department on the 2nd floor of the Pavilion. Bring six (6) of the entries on a 9" disposable plate for the Parent/Child Contest.
- **Automatic 5% deduction for all exhibitors not in line by entry deadline on contest day.**
- **Judging begins:**  
Mon. 7pm for Class 7362  
Sat. 1pm for Class 7360
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on page 21. 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.
- All recipes must include Brown & Haley confections: ROCA® Buttercrunch (almond, dark, cashew, mocha, macadamia, peppermint or sea salt caramel; ROCA® THINS (milk, dark, extra dark with sea salt or peppermint); MOUNTAIN® THINS (Peanut Butter, Wild Berry, or Trail Mix); MOUNTAIN® BARS (Vanilla, Peanut Butter or Cherry).
- Recipes containing raw eggs will not be accepted.
- 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.

**PLEASE SEE NOTE ON PAGE 3  
REGARDING CULINARY CONTESTS.**

Culinary Arts, continued...

## DIVISION 143 – WASHINGTON STATE FAIR'S BEST QUICK BREAD CONTEST

### PRIZES:

Class	1st	2nd	3rd
7345. QUICK BREAD CONTEST.....	\$100	\$50	\$25

### CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Refer to **Culinary Arts Division dates/times** in Entry & Release Regular Schedule for Online Entry Registration and Bringing In Entry Items, on page 5.
- Bring your quick bread to the Home Arts Department on the 2nd floor of the Pavilion on our Culinary Arts entry day (see pg. 5).
- Bring 1/4 of your favorite quick bread coffee cake for judging and display on a disposable plate. No mixes.
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on page 21. 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.

## DIVISION 155 – BACON, BACON, BACON!

Online Entry Due: ..... Sun., Sept. 6, 10pm

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

### PRIZES:

Class	1st	2nd	3rd
7351. BACON, BACON, BACON CONTEST .....	\$75	\$50	\$25

### CONTEST RULES:

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Present your entry **and** online entry summary/receipt at the gate of your choice for your admission to The Fair on contest day. 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.
- Entries must be accompanied by neatly printed or typed recipe and release forms, provided on page 21. 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.
- Make any entry using bacon as the main ingredient.
- If your bacon creation uses only bacon strips, you must enter a minimum of 6 slices. For judging and display, bring your entry on a 9" disposable plate.

### JUDGING CRITERIA:

TASTE.....	50%
CREATIVITY .....	30%
EASE OF PREPARATION .....	10%
APPEARANCE .....	10%

**PLEASE SEE NOTE ON [PAGE 3](#)  
REGARDING CULINARY CONTESTS.**

*Culinary Arts, continued...*

## DIVISION 156 – CREATIVE CAULIFLOWER

**Online Entry Due:** ..... Tue., Sept. 22, 10pm

**Bring your Entry:** ..... Thu., Sept. 24, 4:30pm – 6:30pm

Create your own unique dish using cauliflower as the predominant ingredient.

### PRIZES:

Class	1st	2nd	3rd
7365. CREATIVE CAULIFLOWER CONTEST .....	\$75	\$50	\$25

### CONTEST RULES:

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Bring your entry to the Home Arts Department on the 2nd floor of the Pavilion.
- **Automatic 5% deduction for all exhibitors not in line by entry deadline on contest day.**
- Bring your cauliflower creation for judging and display on a disposable 9" plate or disposable container.
- Cauliflower must be the predominant ingredient.
- All entries must be accompanied by neatly printed or typed recipe and release forms, provided on page 21. 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.
- By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final.

### JUDGING CRITERIA:

TASTE .....	50%
EASE OF PREPARATION .....	25%
ORIGINALITY .....	25%

## DIVISION 157 – PIZZA CONTEST

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

**Bring your Entry:** ..... Fri., Sept. 25, 4:30pm – 6:30pm

Create your own pizza masterpiece to enter into this new contest.

Class	1st	2nd	3rd
7371. PIZZA CONTEST.....	\$75	\$50	\$25

### CONTEST RULES:

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 4), the Home Arts general rules on page 6 and Culinary Arts rules on page 12.
- Bring your entry to the Home Arts Department on the 2nd floor of the Pavilion.
- **Automatic 5% deduction for all exhibitors not in line by entry deadline on contest day.**
- Pizzas must be made from scratch and baked in order to be accepted for entry. Bring a half of a 12" pizza on a disposable plate.
- All entries must be accompanied by neatly printed or typed recipe and release forms, provided on page 21. 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.
- By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final.

### JUDGING CRITERIA:

TASTE .....	50%
ORIGINALITY/CREATIVITY .....	30%
APPEARANCE .....	20%

**PLEASE SEE NOTE ON PAGE 3  
REGARDING CULINARY CONTESTS.**

## DIVISION 150 – TABLE SETTING

**ONLINE ENTRY REGISTRATION DUE:  
June 25 – August 15 (by 10pm)**

Entries will be processed in order of arrival beginning June 25. 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.

**ACCEPTED ENTRIES COME IN:  
Tues., Sept. 1, 11am – 6pm**

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

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 category.

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 Home Arts General Rules on page 6.

**ADDITIONAL AWARDS:**  
Grand Champion - \$100 Gift Certificate



donated by Pacific Fabric,  
four locations in the Greater Seattle area.

[www.pacificfabrics.com](http://www.pacificfabrics.com)

Reserve Champion – \$25 cash

Class		1st	2nd	3rd
8000. LET IT SNOW				
	(Breakfast for 2) .....	\$25	\$15	\$10
8010. WALKING ON SUNSHINE				
	(Lunch for 2) .....	\$25	\$15	\$10
8020. SINGING IN THE RAIN				
	(Picnic for 2).....	\$25	\$15	\$10
8030. CANDLE IN THE WIND				
	(Dinner for 2).....	\$25	\$15	\$10

### SCORE CARD FOR TABLE SETTING

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

# RELEASE AUTHORIZING USE OF RECIPE BY THE WASHINGTON STATE FAIR

For valuable consideration, I authorize The Washington State Fair 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 CULINARY ARTS AND PRESERVED FOODS COMPETITION WASHINGTON STATE FAIR HOME 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: \_\_\_\_\_  
Ingredients: \_\_\_\_\_  
Ingredients: \_\_\_\_\_  
Ingredients: \_\_\_\_\_  
Ingredients: \_\_\_\_\_  
Ingredients: \_\_\_\_\_  
Ingredients: \_\_\_\_\_

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

PLEASE SIGN THE RELEASE FORM