

HOME ARTS FOODS PREMIUM LIST

DIRECTOR IN CHARGE

TBD

SUPERINTENDENT

Nancy Dekeyser

CONTEST COORDINATOR

Jan Larsen

ENTRIES COORDINATOR

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TEXTILE DEMONSTRATION COORDINATOR

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HOME ARTS OFFICE

(253) 841-5063

Beginning Aug 1, 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

WASHINGTON STATE FAIR

AUG. 30 – SEPT. 22, 2024

(CLOSED TUESDAYS & SEPT. 4)

110 9th Avenue SW, Puyallup WA 98371-6811

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



2024 HOME ARTS CALENDAR

SUN	MON	TUE	WED	THU	FRI	SAT
AUG. 11	AUG. 12	AUG. 13	AUG. 14	AUG. 15	AUG. 16	AUG. 17
			Online Entry Registration Due by 10pm for Textiles, Preserved Foods & Quilt Challenge		BRING ENTRIES for Textiles, Preserved Foods & Quilt Challenge 9am-4pm	BRING ENTRIES for Textiles, Preserved Foods & Quilt Challenge 9am-4pm
AUG. 18	AUG. 19	AUG. 20	AUG. 21	AUG. 22	AUG. 23	AUG. 24
BRING ENTRIES for Textiles, Preserved Foods & Quilt Challenge 12pm-6pm				Online Entry Registration Due by 10pm for Culinary, Quick Bread, Amateur Decorated Contests & Table Setting Contest		
AUG. 25	AUG. 26	AUG. 27	AUG. 28	AUG. 29	AUG. 30	AUG. 31
		BRING ENTRIES for Culinary, Quick Bread, Amateur Decorated Contests & Table Setting 11am-6pm			OPENING DAY OF FAIR	Online Entry Registration Due by 10pm for Sourdough Bread Contest
SEPT. 1	SEPT. 2	SEPT. 3	SEPT. 4	SEPT. 5	SEPT. 6	SEPT. 7
	BRING ENTRIES Sourdough Contest 10:30am-12:30pm	FAIR CLOSED Online Entry Registration Due by 10pm for Sugar Alternative Baked Goods	FAIR CLOSED	Online Entry Registration Due by 10pm for Adult-Child Cupcake Decorating Contest BRING ENTRIES for Sugar Alternative Baked Goods 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 Cupcake Decorating Contest 10:30am-12:30pm
SEPT. 8	SEPT. 9	SEPT. 10	SEPT. 11	SEPT. 12	SEPT. 13	SEPT. 14
Online Entry Registration Due by 10pm for Fastest Fingers in the West BRING ENTRIES Soup's On! 4:30-6:30pm	Online Entry Registration Due by 10pm for Apple Dessert Contest • Fastest Fingers in the West Contests 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. 15	SEPT. 16	SEPT. 17	SEPT. 18	SEPT. 19	SEPT. 20	SEPT. 21
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 Pie Contest	BRING ENTRIES Jam & Jelly Contest 10:30am-12:30pm	BRING ENTRIES Pie Contest 10:30am-12:30pm
SEPT. 22	SEPT. 23	SEPT. 24	SEPT. 25	SEPT. 26	SEPT. 27	SEPT. 28
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
HOME ARTS - TEXTILES PREMIUM LIST
for **Textiles and Fiber Arts** entry information.

Click here:

[COMPETITIVE EXHIBIT ENTRIES](#)

Washington STATE FAIR

DO THE PUYALLUP!

AUG. 30 – SEPT. 22, 2024
(CLOSED TUESDAYS & SEPT. 4)

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

- 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, 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

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 - Culinary Arts.....	pg. 10
Div. 136 - Amateur Decorated Cake, Cupcake and Cake Pop Contest	pg. 12
Div. 143 - Best Quick Bread Coffee Cake Contest	pg. 12
Div. 150 - Table Setting	pg. 22

ONLINE ENTRY REGISTRATION BEGINS

May 2024

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.

REGULAR SCHEDULE

PRESERVED FOODS DIVISION CLOSES:

Wed., Aug. 14, 2024 by 10 pm

CULINARY ARTS DIVISION CLOSES:

Thurs., Aug. 22, 2024 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. 16, 2024, 9 am – 4 pm

Sat., Aug. 17, 2024, 9 am – 4 pm

Sun., Aug. 18, 2024, 12 pm – 6 pm

**CULINARY ARTS, AMATEUR DECORATED CAKE, CUPCAKE AND CAKE POP CONTEST, BEST QUICK BREAD COFFEE CAKE CONTEST AND TABLE SETTING DIVISIONS:
TUE. AUG. 27, 2024, 11 AM – 6 PM**

ENTRY RELEASE & RETURN

ALL ENTRIES & PRESERVED FOODS JARS RELEASED:

Tue., Sept. 24, 9 am – 8 pm

Wed., Sept. 25, 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. 25 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 – Sourdough Bread Contest	pg. 13
Div. 162 - Sugar Alternative Baked Goods Contest	pg. 13
Div. 154 - Adult/Child Decorated Cupcake 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
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Div. 123 - Washington State Fair Jam and Jelly Contest.....	pg. 20
Div. 140 - Washington State Fair Blueberry Pie Contest.....	pg. 21

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
- 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. **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 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.

continued...

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 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. **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 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 17 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 and Washington State Jam & Jelly 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

FRAGRANCES

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

Class	1st	2nd
6790. FLORAL POTPOURRI	\$5	\$3
6795. SPICY POTPOURRI	\$5	\$3

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 the last page 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. NO UNBAKED FRUIT.

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 original cake recipe: \$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.....	20%
TEXTURE.....	15%
APPEARANCE.....	15%
RECIPE.....	10%

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

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
7164.	BISCOTTI.....	\$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
7180.	OTHER FRUIT - (except cherry).....	\$5	\$3
7185.	BERRY	\$5	\$3
7190.	NUT	\$5	\$3
7191.	GLUTEN FREE	\$5	\$3
7192.	OTHER – types not listed above or cherry ...	\$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	\$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.

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

PLEASE NOTE:

AMATEUR DECORATED CAKE, CUPCAKE AND CAKE POP CONTEST & BEST QUICK BREAD COFFEE CAKE CONTEST WILL BE BROUGHT IN ON AUGUST 27 WITH ALL OTHER CULINARY ENTRIES.

DIVISION 136 – 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 day* (see pg. 5)

Online Entry Due: Thurs., Aug. 22, 10pm

Bring your Entry: Tues., Aug. 27, 11am – 6pm

PRIZES:

Class	1st	2nd	3rd
7067. CAKE CONTEST	\$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 Home Arts general rules on page 6 and Culinary Arts rules on page 10.
- 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 cake/frosting/fondant recipe with exact amount 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 and cannot be returned.
- Each entry cannot exceed 12" in width and 12" in height and mounting surface no more than 2" larger than the cake. Four individual cupcakes on a 9" disposable plate are required for entry. A minimum of four cake pops are required for entry.
- All embellishments must be edible and cake mixes are allowed for this contest
- Create your best decorated cake using any butter cream, royal icing or fondant type frosting.

JUDGING CRITERIA

OVERALL APPEARANCE.....	50%
CREATIVITY	30%
TECHNIQUE	10%
RECIPE.....	10%

DIVISION 143 – BEST QUICK BREAD COFFEE CAKE CONTEST

Online Entry Due: Thurs., Aug. 22, 10pm

Bring your Entry: Tues., Aug. 27, 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 Home Arts general rules on page 6 and Culinary Arts rules on page 10.
- 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/coffee cake to the Home Arts Department on the 2nd floor of the Pavilion.
- 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 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 – WASHINGTON STATE FAIR'S SOURDOUGH BREAD CONTEST

Online Entry Due: Sat., Aug. 31, 10pm

Bring your Entry: Mon., Sept. 2, 10:30am – 12:30pm

PRIZES:

Class	1st	2nd	3rd
7368. 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 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 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
- Bread or quick breads using a sourdough starter will be accepted.
- Bring bread on a 9 inch disposable plate
- 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 162 – SUGAR ALTERNATIVE BAKED GOODS CONTEST

Online Entry Due: Tues., Sept. 3, 10pm

Bring your Entry: Thurs., Sept. 5, 10:30 – 12:30pm

PRIZES:

Class	1st	2nd	3rd
7390. SUGAR ALTERNATIVE BAKED GOODS CONTEST.....	\$50	\$30	\$20

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 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 4 baked items on a 9" disposable plate for judging and display.
- Sugar alternatives such as fruit, blackstrap molasses, Monk fruit, maple syrup, brown rice syrup, yacon root syrup, honey, Stevia or agave are accepted. Use of refined granulated sugar, refined brown sugar, confectioner's sugar and sugar blends (like Splenda Blend) will disqualify the entry.
- No unbaked cream cheese, raw eggs, meringues or cream fillings.
- 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 CUPCAKE CONTEST

Create your best decorated cupcakes using any butter cream, royal icing or fondant type frosting.

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

Bring your Entry: **Sat., Sept. 7, 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) 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 cupcake 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.
- All recipes become the property of the Washington State Fair.
- Each entry submitted must include the recipe for the cupcakes and the frosting/fondant with exact amounts of each ingredient. Use Recipe and Release forms on the last page of this book.
- Bring four (4) cupcakes on a disposable plate.
- No unbaked cream cheese, raw eggs, meringues or cream fillings.
- Children must be 6–15 years old.
- Cake mixes are allowed for this contest.
- All decorations must be edible.
- Create your best decorated cupcakes using any butter cream, royal icing or fondant type frosting.

JUDGING CRITERIA

APPEARANCE	50%
CREATIVITY	25%
TECHNIQUE	20%
YOUR RECIPE.....	5%

DIVISION 153 – SOUP'S ON! CONTEST

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: **Fri., Sept. 6, 10pm**

Bring your Soup: **Sun., Sept. 8, 4:30pm – 6:30pm**

PRIZES:

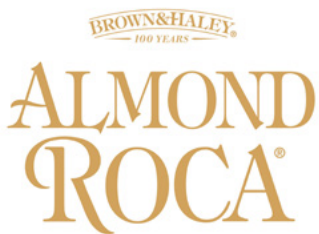
Class	1st	2nd	3rd
6571. SOUP'S ON!.....	\$75	\$50	\$25

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 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.
- Only fresh prepared products are acceptable. No processed (home canned) soup or premixes will be accepted.

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 7362Sat., Sept. 7, 10pm

Bring your Entry:

Class 7362 Mon., Sept. 9, 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 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.
- Take your entry to the Home Arts Department on the 2nd floor of the Pavilion.
- Bring your entry for judging and display on a disposable 9" plate.
- **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.
- No unbaked cream cheese, raw eggs, meringues or cream fillings.
- 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

Culinary Arts, continued...

DIVISION 147 – CELEBRATE WASHINGTON: APPLE DESSERT CONTEST

Online Entry Due: Mon., Sept. 9, 10pm

Bring your Dessert: ... Wed., Sept. 11, 4:30pm – 6:30pm

PRIZES:

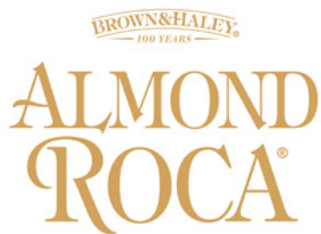
Class	1st	2nd	3rd
7197. APPLE DESSERT CONTEST	\$100	\$50	\$25

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.
- 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.
- Entries must be made with at least 50% apples.
- No unbaked cream cheese, raw eggs, meringues or cream fillings.
- 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 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%



DIVISION 146 – BROWN & HALEY ADULT-CHILD SCULPTURE CONTEST

ADULT-CHILD COMPETITION

Online Entry Due:

Class 7360 Thurs., Sept. 12, 10pm

Bring your Entry:

Class 7360 Sat., Sept. 14, 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); Chocolate Covered Grahams.

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

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 (such as a plate, foam core or cardboard). The base may not be larger than 12"x12"x12".
- **75% of the sculpture must be made of Brown & Haley products.** A maximum amount of 25% can be frosting, glue, cardboard, foamboard or other materials to help with assembly of structural integrity.
- 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 creations 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.** Judging begins at 1pm.
- **Entries must be accompanied by a photo and neatly printed or typed story anecdote and release forms,** provided on the last page of this book.
- All photos and stories entered into the contest become property of Brown & Haley and the Washington State Fair. By participating, contestants agree that both may also use contestant names, stories and photos for publicity, promotion or advertising without compensation.
- The contest is intended for amateur bakers/artists only. Professional bakers/artists or those who earn a significant portion of their livelihood from baking/artistry 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.
- 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. 13, 10pm

Bring your Salsa: Sun., Sept. 15, 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 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 6:30 pm.** Judging begins at 7 pm.
- Each entry submitted must include full recipe 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.
- **Only freshly made salsa will be allowed.** Salsa containing meat will NOT be accepted. Commercially canned fruits and vegetables may be included.
- Bring your entry in a **1/2 pint standard canning jar. Chips will be provided. No additional embellishments are allowed.**
- 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.
- Please label your jars. (See example below)

Name of Recipe:

Date _____

JUDGING CRITERIA:

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

DIVISION 144 – 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. 14, 10 pm

Bring your SPAM®: Mon., Sept. 16, 4:30 am – 6:30 pm

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

JUDGING CRITERIA:

TASTE.....	45%
CREATIVITY/ORIGINALITY.....	30%
APPEARANCE	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 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).
- Recipes should be named, original and not used for another contest.
- Submit your entry with a clear/typed recipe (illegible recipes may be disqualified), a SPAM product label and your contact information. One entry per person.
- Each entry submitted must include full recipe with exact amounts of each ingredient. Use Recipe and Release forms on the last page of this book.
- All winning recipes become the property of the Washington State Fair which has the right to publish or advertise the recipes and contestants without compensation.
- Judges are chosen by the Washington State Fair; their decisions are final. The Washington State Fair is not responsible for lost recipes.



- All scones must use one package of "The Original Famous Fair Scone and Shortcake Mix" as part of their recipe.
- Bring four (4) scones on a 9" disposable plate.
- No unbaked cream cheese, raw eggs, meringues or cream fillings.
- Employees of Fair Scones, Inc. are not eligible to enter.

DIVISION 145 – THE ORIGINAL FAMOUS FAIR SCONE CONTEST

Online Entry Due: Mon., Sept. 16, 10pm

Bring your Scones: .. Wed., Sept. 18, 10:30am – 12:30pm

PRIZES:

Class	1st	2nd	3rd
7355 FAIR SCONE'S 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 JUDGING CRITERIA

CREATIVITY/ ORIGINALITY	40%
APPEARANCE	30%
FLAVOR	30%

SCONE 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 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 Scone box or bag label and 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., 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.

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. 18, 10pm**

Bring your Jam/Jelly: ... **Fri., Sept. 20, 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 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.
- 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.

JUDGING CRITERIA

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

DIVISION 140 – WASHINGTON STATE FAIR BLUEBERRY PIE CONTEST

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

Bring your Pie: Sat., 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 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.
- Pies must be in an aluminum disposable pan no more than 9" outer top edge diameter. Pie decorations are allowed.
- Filling must be at least 50% blueberries. Nuts, zest, juices and flavorings may be used.
- No unbaked cream cheese, raw eggs, meringues or cream fillings.
- Pies can have single or double crust. You must include crust recipe.
- No mixes or commercial fillings allowed.

JUDGING CRITERIA

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

DIVISION 150 – TABLE SETTING

**ONLINE ENTRY REGISTRATION DUE:
June 14 – August 22 (by 10pm)**

Entries will be processed in order of arrival beginning June 14. 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:
Tuesday, August 27, 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 - \$50 Gift Certificate



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

www.pacificfabrics.com

Reserve Champion – \$25 cash

Class		1st	2nd	3rd
8000. SPRING INTO SPRING (Breakfast for 2)	\$25	\$15	\$10	
8010. SPLASH INTO SUMMER (Dinner for 2)	\$25	\$15	\$10	
8020. FALL INTO FALL (Luncheon for 2)	\$25	\$15	\$10	
8030. WINTER WARM UP (Brunch 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 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