

HOME ARTS FOODS PREMIUM LIST

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HOME ARTS OFFICE

(253) 841-5063

Beginning Aug 1, 9 am to 12 pm,
and Fairtime during building hours

COMPETITIVE EXHIBITS OFFICE

Washington State Fair

Hours: Mon.–Fri., 8 am – 4:30 pm

Phone: (253) 841-5074

Email: CompExhibits@thefair.com

WASHINGTON STATE FAIR
AUG. 31 – SEPT. 23, 2018
(CLOSED TUESDAYS & SEPT. 5)

110 9th Avenue SW, Puyallup WA 98371-6811

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



2018 HOME ARTS CALENDAR

SUN	MON	TUE	WED	THU	FRI	SAT
Online Entry Registration Due for Table Setting by 10 pm on WEDNESDAY, JULY 25, 2018						
AUG. 5	AUG. 6	AUG. 7	AUG. 8	AUG. 9	AUG. 10	AUG. 11
	Online Entry Registration Due by 10pm for Quilt Challenge					
AUG. 12	AUG. 13	AUG. 14	AUG. 15	AUG. 16	AUG. 17	AUG. 18
			Online Entry Registration Due by 10pm for Textiles & Preserved Foods		BRING ENTRIES for Textiles & Preserved Foods 9am-4pm	BRING ENTRIES for Textiles & Preserved Foods 9am-4pm
AUG. 19	AUG. 20	AUG. 21	AUG. 22	AUG. 23	AUG. 24	AUG. 25
BRING ENTRIES for Textiles & Preserved Foods 12pm-6pm				Online Entry Registration Due by 10pm for Culinary Arts		
AUG. 26	AUG. 27	AUG. 28	AUG. 29	AUG. 30	AUG. 31	SEPT. 1
		BRING ENTRIES for Culinary Arts & Table Setting, 11am-6pm			OPENING DAY OF FAIR	
SEPT. 2	SEPT. 3	SEPT. 4	SEPT. 5	SEPT. 6	SEPT. 7	SEPT. 8
		FAIR CLOSED	FAIR CLOSED Online Entry Registration Due by 10pm for Salsa Showdown	BRING ENTRIES for Salsa Showdown 4:30pm-6:30pm Online Entry Registration Due by 10pm for C&H Sugar Parent-Child Cookie Contest and Apple Dessert Contest	BRING ENTRIES for Apple Dessert Contest 4:30-6:30pm Online Entry Registration Due by 10pm for Brown & Haley Baking & Confection, ADULT CONTEST	BRING ENTRIES for C&H Sugar Parent-Child Cookie Contest 10:30am-12:30pm
SEPT. 9	SEPT. 10	SEPT. 11	SEPT. 12	SEPT. 13	SEPT. 14	SEPT. 15
Online Entry Registration Due by 10pm for Fastest Fingers in the West	• Fastest Fingers in the West Contests • Brown & Haley ADULT CONTEST 4:30pm-6:30pm Online Entry Registration Due by 10pm for Chili Challenge	FAIR CLOSED	BRING ENTRIES for Chili Challenge 4:30pm-6:30pm Online Entry Registration Due by 10pm for The Great American Spam Championship	Online Entry Registration Due by 10pm for Brown & Haley Baking & Confection, PARENT-CHILD CONTEST	BRING ENTRIES for Great American Spam Contest 10:30am-12:30pm	Online Entry Registration Due by 10pm for Rhubarb Pie Contest • Brown & Haley PARENT-CHILD CONTEST 10:30am-12:30pm
SEPT. 16	SEPT. 17	SEPT. 18	SEPT. 19	SEPT. 20	SEPT. 21	SEPT. 22
	Online Entry Registration Due by 10pm for Original Famous Fair Scone Contest BRING ENTRIES for Rhubarb Pie Contest 10:30am-12:30pm	Online Entry Registration Due by 10pm for Cooked Perfect® Meatball Challenge FAIR CLOSED	Online Entry Registration Due by 10pm for Best Jam & Jelly Contest BRING ENTRIES for Original Famous Fair Scone Contest 10:30am-12:30pm	BRING ENTRIES for Cooked Perfect® Meatball Challenge 10:30am-12:30pm	BRING ENTRIES for Best Jam and Jelly Contest 10:30am-12:30pm	
SEPT. 23	SEPT. 24	SEPT. 25	SEPT. 26	SEPT. 27	SEPT. 28	SEPT. 29
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. 31 – SEPT. 23, 2018

(CLOSED TUESDAYS & SEPT. 5)

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:**

[Washington State Fair Departmental Exhibitors Rules and Regulations](#)

Vehicle Unloading Procedures:

[Vehicle Unloading Procedures](#)

Washington State Fair map:

[Washington State Fair map](#)

*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 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, 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

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 - **WILTON** Amateur Decorated Cake and Cupcake Contests..... pg. 14
- Div. 143 - Washington State Fair's Best Quick Bread Coffee Cake Contest..... pg. 16

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. 15, 2018, BY 10 PM

CULINARY ARTS DIVISIONS:

THU., AUG. 23, 2018, 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. 17, 2018, 9 AM – 4 PM

SAT., AUG. 18, 2018, 9 AM – 4 PM

SUN., AUG. 19, 2018, 12 PM – 6 PM

CULINARY ARTS AND TABLE SETTING DIVISIONS:

TUE. AUG. 28, 2018, 11 AM – 6 PM

ENTRY RELEASE & RETURN

ALL ENTRIES & PRESERVED FOODS JARS RELEASED:

TUE., SEPT. 25, 2018, 9 AM – 8 PM

WED., SEPT. 26, 2018, 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. 26 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. 122 – Washington State Fair's Chili Challenge pg. 10
- Div. 123 – Washington State Fair's Best Jam & Jelly Contest pg. 11
- Div. 138 – **C&H SUGAR** Parent-Child Cookie Contest pg. 15
- Div. 140 – Washington State Fair Rhubarb Pie Contest..... pg. 15
- Div. 147 - Celebrate Washington: Apple Dessert Contest..... pg. 16
- Div. 144 – The Great American **SPAM**® Championship pg. 17
- Div. 145 – **THE ORIGINAL FAMOUS FAIR SCONES** Contest pg. 18
- Div. 146 – **BROWN & HALEY** Baking & Confection Contest pg. 19
- Div. 152 – **NEW!** Cooked Perfect® Meatball Challenge . pg. 20
- Div. 150 – Table Setting pg. 21

HOME ARTS INFORMATION AND GENERAL RULES

WAYS TO PARTICIPATE

The Home Arts Department offers an opportunity for craft persons 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, Red and Award of Merit ribbons will receive money or prize premiums. Duplicate ribbons will be displayed during the Fair. **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 crafts persons are

continued...

exhibitors who have won these amateur division 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 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.

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 Sweepstakes Award –
\$100 plus a rosette

SWEEPSTAKES AWARDS:

Sweepstakes awards are for the highest ribbon point totals. The Grand Champion, Reserve Grand Champion and Jam & Jelly Sweepstakes Awards are decided by point totals 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.

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	\$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

BALL® FRESH PRESERVING AWARD

Newell Brands, Inc. marketers of Ball® and Kerr® Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts.



First and second place awards in the form of coupons for Ball or Kerr Fresh Preserving Products will be given to individuals judged as the best in Fruit, Vegetable, Pickle, and Soft Spread categories.

Bring your entry to the Home Arts Department in the 2nd floor of the Pavilion on regular Preserved Foods entry days. Refer to dates in [Entry & Release Regular Schedule](#) for [Online Entry Registration](#), [Bringing In Entry Items](#) and [Entry Release/Return](#), on page 5.

All entries must also be entered in the appropriate open Preserved Foods classes. Indicate at the time you bring your entry if you wish to participate in this contest.

CONTEST RULES

Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands, or Ball® Collection Elite® Jars sealed with Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands.

Soft spread entries must be prepared using Ball® Pectin: Classic, Low or No Sugar Needed or Liquid.

Proof of purchase for Ball® pectin is required at time of entry.

Entries must be labeled with product name, date of preparation, processing method and processing time.

All preserved foods must be prepared within one year prior to the judging time.

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. 5, 10 pm

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

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 celebrated 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.**
- All ribbons 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.**

DIVISION 122 – WASHINGTON STATE FAIR'S CHILI CHALLENGE

GREAT PRIZES!

Calling all chili cookers! Enter your favorite chili recipe and compete for Top Prizes. Bring your chili entry to the Home Arts Department on contest day.

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

Bring your Chili: Wed., Sept. 12, 4:30 pm – 6:30 pm

Class	1st	2nd	3rd
6570. Chili Challenge	\$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 celebrated 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 Chili as hot, medium, or mild, include the name of your recipe.
- Only fresh products are acceptable. No processed chili or premixes will be accepted.
- You will be judged on the following: Taste 60%, Originality/creativity 20%, Ease of prep 10% and Appearance 10%.
- **Bring your precooked chili in an unsealed wide mouth pint canning jar.** Chili will be kept warm until judging.
- 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.**

Preserved Foods, continued...

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. 19, 10 pm**

Bring your Jam/Jelly: . **Fri., Sept. 21, 10:30 am – 12:30pm**

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 12:30 pm.** Judging begins at 1 pm.
- 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.

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

SWEEPSTAKES AWARDS:

The Grand Champion and Reserve Grand Champion Sweepstakes Awards are decided by point totals 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

C&H SUGAR SPECIAL AWARD

Make your confection with C&H Sugar and bring your label to be eligible for coupons good for any C&H Product. Win \$25 in coupons, \$20 in coupons or \$15 in coupons.



These prizes are offered in each classification. C&H entries are eligible for all other awards.

Culinary Arts, continued...

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



DIVISION 136 – WILTON ENTERPRISES AND WASHINGTON STATE FAIR AMATEUR DECORATED CAKE AND CUPCAKE CONTESTS

Decorate a beautiful cake or four cupcakes for a chance to win cash prizes and a Wilton gift. Open to amateur cake decorators only.

The first place winner will receive a Wilton Easy Layers! 6" Cake Pan Set, 5 pc. and Wilton 12 pc. Cupcake Decorating Set or other similar product of equal value should these become unavailable.

PRIZES:

Class	1st	2nd	3rd
7067. Amateur Decorated Cake Contest	\$100	\$50	\$25
7068. Amateur Decorated Cupcake Contest (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.
- Create your best decorated cake/cupcakes using any butter cream, royal icing or fondant type frosting.

- Each cake cannot exceed 12" length, 12" width and 12" height. and mounting surface no more than 2" larger than cake. Four individual cupcakes are required for an entry.
- Cake mixes are allowed for this contest.

Culinary Arts, continued...



DIVISION 138 – C&H SUGAR PARENT-CHILD CHOCOLATE CHIP COOKIE CONTEST

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

Bring your Cookies:... Sat., Sept. 8, 10:30 am – 12:30 pm

PRIZES:

Class	1st	2nd	3rd
7165 PARENT-CHILD COOKIE CONTEST...	\$100	\$50	\$25

CONTEST RULES

1. 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.
2. 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.
3. Bring cookies to the Home Arts Department on the 2nd floor of the Pavilion.
4. Automatic 5% deduction for all exhibitors not in line by 12:30 pm. Judging begins at 1 pm.
5. 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.
6. Along with your recipe, please submit a paragraph telling what you and your child did to make the cookies. Please include the child's age.
7. All recipes become the property of C&H Sugar and the Washington State Fair.
8. A parent is limited to two entries per year, and a child to one entry per year. (For example, a parent may enter different recipes with two different children, but not two different recipes with the same child.) A parent is defined as the mother or father, grandparent, legal guardian or step-parent of the child.
9. Children must be 6–16 years old. Any cookie recipe qualifies.
10. Bring six (6) cookies on a 9" disposable plate.
11. All entries must be accompanied by the C&H label.
12. Sugar content in the recipe must have at least 50% golden brown or dark brown Domino Foods, Inc. or C&H brand sugar.

DIVISION 140 – WASHINGTON STATE FAIR RHUBARB PIE CONTEST

Online Entry Due: Sat., Sept. 15, 10 pm

Bring your Pie: Mon., Sept. 17, 10:30 am – 12:30 pm

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.
- Automatic 5% deduction for all exhibitors who are not in line by 12:30 pm. Judging begins at 1 pm.
- 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, 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 with the rhubarb. 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 eggs or cream cheese may be used. No mixes or commercial fillings allowed.

Culinary Arts, continued...

DIVISION 143 – WASHINGTON STATE FAIR'S BEST QUICK BREAD/COFFEE CAKE CONTEST

PRIZES:

Class	1st	2nd	3rd
7345. COFFEE CAKE 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 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 147 – CELEBRATE WASHINGTON: APPLE DESSERT CONTEST

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

Bring your dessert:Fri., Sept. 7, 4:30 pm – 6:30pm

PRIZES:

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

CONTEST RULES

1. 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.
2. 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.
3. Bring your apple dessert to the Home Arts Department on the 2nd floor of the Pavilion.
4. Automatic 5% deduction for all exhibitors who are not in line by 6:30 pm. Judging begins at 7 pm.
5. 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.
6. All recipes become the property of the Washington State Fair.
7. You may enter any dessert made with Washington apples.
8. Desserts must be in a disposable container or plate.

Culinary Arts, continued...

DIVISION 144 – THE GREAT AMERICAN SPAM® CHAMPIONSHIP



Online Entry Due: **Wed., Sept. 12, 10 pm**
Bring your SPAM®: **Fri., Sept. 14, 10:30 am – 12:30 pm**

"Hawaii and Island- Inspired Recipes" is the 2018 contest theme. Celebrate 80 years of SPAM® products with your tried and true, totally tasty, Hawaii and Island - Inspired Recipe. The most creative and delicious efforts will be rewarded. The National Grand Prize is a Trip for Two to the 2019 Waikiki SPAM JAM® Festival in Hawaii!*

TWO CATEGORIES:

1 for Adults ages 18 & up – 1 for Kid Chefs ages 7-17

Class

7350 Hawaii and Island - Inspired Recipes– Adults

7352 Hawaii and Island - Inspired Recipes – Kids

LOCAL SPAM® CHAMPION PRIZES:

Adults Prizes: 1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25

Kids Prizes: 1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25

TWO NATIONAL GRAND PRIZES:

- 1) National SPAM® Champion Grand Prize:
A Trip for two to the 2019 Waikiki SPAM JAM® Festival in Hawaii, valued at \$3,000 (Adult Grand Prize)*
- 2) National "SPAM® Kid Chef of the Year" Grand Prize:
\$2,000 cash prize

JUDGING CRITERIA:

Taste.....	30%
Creativity	30%
Easiness.....	30%
Appearance.....	10%

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.
- Automatic 5% deduction for exhibitors not in line by 12:30 pm. Judging begins at 1 pm.
- Make any entry inspired by Hawaii, luaus, tiki parties or island life in general. Anything tropical goes. 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).

- Judging Criteria is to emphasize the 2018 theme and prioritize taste (overall flavor appeal and SPAM® product presence), creativity (how unique, imaginative or trendy it is) and easiness (how simple and quick-to-make it is).
- Recipes should be named, original, unpublished, the sole property of entrant, and not used for another contest.
- Submit your entry with a clear/typed recipe (illegible recipes may be disqualified), a product label and your contact information. One entry per person.
- No SPAM® recipe contest 1st place winners from any fair in 2017 are eligible to win in 2018, nor are those who have won 1st place three or more times.
- All winning recipes become the property of Hormel Foods Sales, LLC, which has the right to publish or advertise the recipes and contestants without compensation.
- Judges are chosen by The Fair; their decisions are final. Hormel Foods is not responsible for lost recipes, nor is The Fair.
- All winners are required to sign a release provided by Hormel Foods. Winner awards will not be distributed until their releases are received.
- All contestants including Fair winners, finalists and the national grand-prize winners shall not make any public appearances or give any interviews associated with this competition without the permission of Hormel Foods or the Blue Ribbon Group.
- Taxes on the prizes are the responsibility of the winner.
- Employees of Hormel Foods Corporation, its affiliates, subsidiaries and families of each are not eligible to participate.

NATIONAL JUDGING & GRAND PRIZES:

- Fair contest supervisors forward 1st place winning recipes for national grand prize judging for Adult and Kid Chef categories. Hormel Foods' Test Kitchens judges recipes on the above criteria. Their decisions are final.
- For the National SPAM® Champion Grand Prize (adult: age 18 & up) one national grand-prize winner will be selected out of all 26 1st place recipes. He/she will receive a voucher to cover \$3,000 in travel costs (airfare, hotel and food) for the 2019 Waikiki SPAM JAM® Festival in Hawaii. The national grand-prize winner may elect to accept a \$3,000 cash prize instead of the trip (ARV \$3,000).
- One National SPAM® Kid Chef of the Year (kid chef: age 7– 17) will be selected out of all 26 1st place recipes and he/she will receive a \$2,000 cash prize (ARV \$2,000).
- Both grand-prize winners will be notified by phone no later than Feb. 28, 2019. If Hormel Foods is unable to reach the grand-prize winners within 10 days of notification, an alternate may be selected. National winning recipes will be available by emailing to statefairteam@blueribbongroup.net or by sending a self-addressed stamped envelope to: Blue Ribbon Group, c/o SPAM® Championship National Winner, 1120 South 2nd St # 908, Minneapolis, MN 55415.



DIVISION 145 – THE ORIGINAL FAMOUS FAIR SCORE CONTEST

Online Entry Due: Mon., Sept. 17, 10 pm

Bring your Entry: . . . Wed., Sept. 19, 10:30 am – 12:30 pm

PRIZES:

Class	1st	2nd	3rd
7355 Fair Scone’s Scone Contest	\$125	\$75	\$50

Each winner receives a ribbon and a gift basket.

THE ORIGINAL FAMOUS FAIR SCORE CONTEST JUDGING CRITERIA

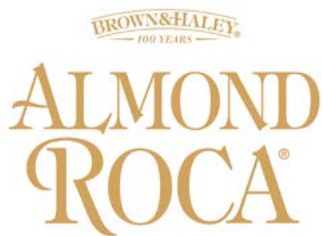
Appearance	20%
Originality/Creativity	50%
Taste	30%

SCONE CONTEST RULES

1. 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.
2. 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.
3. Bring your scones to the Home Arts Department on the 2nd floor of the Pavilion.
4. Automatic 5% deduction for all exhibitors not in line by 12:30 pm. Judging begins at 1 pm.
5. All entries must be accompanied by the Fair Scone 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.
6. All recipes become the property of the Washington State Fair and Fair Scones, Inc.

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

Culinary Arts, continued...



DIVISION 146 – BROWN & HALEY BAKING AND CONFECTION CONTEST

Online Entry Due:

Class 7362 Fri., Sept. 7, 10 pm

Class 7360 Thu., Sept. 13, 10 pm

Bring your Baking & Confections:

Class 7362 Mon., Sept. 10, 4:30 pm – 6:30 pm

Class 7360 Sat., Sept. 15, 10:30 am – 12:30 pm

CONTESTS

Class

7360 Almond ROCA
Parent-Child Baking and Confections Contest (ages 6-16)

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. 7 pm for Class 7362
Sat. 1 pm 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.

DIVISION 152 – COOKED PERFECT® MEATBALL CHALLENGE – NEW!



Online Entry Due: Tue., Sept. 18, 10 pm
Bring your Entry: . . . Thu., Sept. 20, 10:30 am – 12:30 pm

"Don't miss the State Fair's new Cooked Perfect® Meatball Challenge. Make your tastiest meatball appetizer, main dishes and sandwiches. Deliver them to the Fair for judging. Cash prizes and kudos await the best of the best.

THREE CATEGORIES:

Class

- 7366 Appetizer
- 7368 Main Dish
- 7370 Sandwich

CATEGORY PRIZES:

Judges choose up to 3 finalists in each of the three categories (stated above). Each finalist wins a free bag of Cooked Perfect® Meatballs (9 vouchers total per fair). 1st place entries advance to the final round for "Best Overall" recipes. Judges will then choose 3 best overall winners per fair (1st place, 2nd and 3rd). One set of cash prizes total will be awarded per fair

PRIZES PER FAIR:

1st Place: \$200; 2nd Place: \$100; 3rd Place: \$50

JUDGING CRITERIA:

Taste	50%
Ease of Preparation	25%
Originality	25%

CONTEST RULES:

- Create your own appetizer, main dish and/or sandwich recipe using 12 or more Cooked Perfect® Meatballs (any style, flavor or size).
- Judging Criteria is to prioritize Taste (appealing flavor and ingredient combinations), Ease of Preparation (small number of ingredients, time involved and steps to complete) and Originality (creativity and uniqueness of recipe versus other entries).
- Find inspiration at www.cookedperfect.com or www.facebook.com/CookedPerfect/
- Bring your entry to the Home Arts Department on the 2nd floor of the Pavilion on Thursday, Sept. 20, between 10:30am - 12:30pm.
- Entries should be submitted with a 1) Cooked Perfect® Meatballs proof of purchase, store receipt or product label and 2) a clear/typed recipe (illegible recipes may be disqualified).

- Participants can enter one recipe per category but not the same recipe in more than one category.
- Recipes should 1) be your own creation and not submitted to any other contest and 2) include a title, ingredient list with specific amounts and your instructions for recreating the entry.
- By submitting your entry, you accept all contest rules and agree to be bound by the judges' decisions, which will be final.
- Winning recipes become the property of sponsor and the Blue Ribbon Group (BRG). BRG distributes winner cash prizes (award checks) and award certificates within 4 weeks of the Fair closing
- All ages are welcome to participate, limit one entry per category, per person.
- Employees of Home Market Foods, it's affiliates, subsidiaries and the families of each are not eligible to participate.
- The contest is intended for home cooks only. Professional chefs or those who earn a significant portion of their livelihood from cooking may not enter the contest.
- Taxes on the prizes are the responsibility of the winner. contest is void where prohibited or otherwise regulated by law.

DIVISION 150 – TABLE SETTING

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

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., Aug. 28, 11 am – 6 pm**

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

Reserve Champion – \$25 cash

Class		1st	2nd	3rd
8000. SHE LOVES ME LUNCHEON (For 2).....	\$25	\$15	\$10	
8010. OUTDOOR ADVENTURE PICNIC (For 2).....	\$25	\$15	\$10	
8020. MASQUERADE BALL DINNER (For 2).....	\$25	\$15	\$10	
8030. HARVEST MOON CELEBRATION (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 18 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)

RECIPE TITLE(S): _____

SIGNATURE: _____

If person submitting recipe is under the age of 18 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: _____

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

Contestant Name _____

PLEASE ALSO SIGN THE RELEASE FORM