

Home Arts – Foods

2014 WASHINGTON STATE FAIR PREMIUM LIST

SEPTEMBER 5–21, 2014

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:

Vehicle Unloading Procedures:

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**.*

IMPORTANT!

Read below, then register entry information online before bringing items to Fair. www.thefair.com

Online Entry Registration Instructions

- 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 **COMPETITIVE EXHIBIT ENTRIES** web page.
 - click **ONLINE ENTRY REGISTRATION** button (*available starting May 1*)
- Click **Login/Logoff** and choose your **Type: Exhibitor**
 - 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**.
- Click **Create Entries**. For each entry:
 - 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. Include a **Description** of the item, including, recipe name, fruit variety, etc.
- When all your information is complete, click **Continue** and follow instructions to check out.

(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 the Fair.
- Please contact us with any questions regarding online entry registration:
253-841-5074, CompExhibits@thefair.com

CONTENTS

Links to important Fair Information	1
IMPORTANT! Please read!	1
Home Arts Information	2
Ways to Participate	2
ENTRY AND RELEASE	3
Home Arts General Rules	4
Preserved Foods – Division 120	5
Ball® Fresh Preserving Award	6
Salsa ShowDown – Division 121	7
Washington State Fair’s Best Jam and Jelly Contest – Division 123	7
Culinary Arts – Division 130	8
Special Best Cake Award	8
C&H Sugar Special Award	9
Yeast Bread Award	9
Wilton Enterprises and Washington State Fair Amateur Decorated Cake and Cupcake Contests – Division 136 ..	10
C&H Sugar Parent-Child Bar Cookie Contest – Division 138 ..	11
Dillanos Coffee Biscotti Contest – Division 139	12
Washington State Fair Rhubarb Pie Contest –Division 140 ..	12
Dillanos Best Quick Bread Coffee Cake Contest – Division 143	13
The Great American SPAM® Championship – Div. 144	14
The Original Famous Fair Scone Contest – Division 145	15
Brown & Haley Baking and Confection Contest – Division 146	16
Gold Medal Flour Cookie Contest – Division 147	17
Bisquick Quick Creations Contest – Division 148	18
Table Setting – Division 150	19
Recipe and Release Forms	20

PLEASE NOTE:

See separate
HOME ARTS - TEXTILES PREMIUM LIST
for **Textiles and Fiber Arts** entry information.
Click here: [COMPETITIVE EXHIBIT ENTRIES](#)

HOME ARTS INFORMATION

DIRECTOR IN CHARGE

Candace D. Blancher

SUPERINTENDENT

Nancy Dekeyser

CONTEST COORDINATOR

Sue Horton

ENTRIES COORDINATOR

Sharon Wischmeier

TEXTILE DEMONSTRATION COORDINATOR

Kathy Brooks

WASHINGTON STATE FAIR COMPETITIVE EXHIBITS OFFICE

253 841-5074 (Year 'round)

Email: CompExhibits@thefair.com

HOME ARTS OFFICE

253 841-5063

Beginning August 4, 9 am to noon,
and Fairtime during building hours

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.

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 (year 'round)

ENTRY AND 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. 5
- Div. 130 - Culinary Arts pg. 8
- Div. 136 - Wilton Amateur Decorated Cake and Cupcake Contests pg. 10
- Div. 139 - Dillanos Coffee Biscotti Contest pg. 12
- Div. 143 - Dillanos Quick Bread Coffee Cake Contest . pg. 13
- Div. 147 - Gold Medal Flour Cookie Contest pg. 17

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 1.

PRESERVED FOODS DIVISION:

Wed., Aug. 20, 2014, by 10 pm

CULINARY ARTS DIVISIONS:

Thu., Aug. 28, 2014, 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 Department in the 2nd floor of the Pavilion. **MAIL-IN ENTRIES WILL NOT BE ACCEPTED.**

PRESERVED FOODS DIVISION:

Fri., Aug. 22, 2014, 9 am – 4 pm

Sat., Aug. 23, 2014, 9 am – 4 pm

Sun., Aug. 24, 2014, noon – 6 pm

CULINARY ARTS and TABLE SETTING DIVISIONS:

Tue. Sept. 2, 2014, 11 am – 6 pm – **NEW TIME!**

ENTRY RELEASE/RETURN

ALL ENTRIES AND PRESERVED FOODS JARS RELEASED:

Tue., Sept. 23, 2014, 9 am – 8 pm

Wed., Sept. 24, 2014, 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. 24 WILL BE DONATED TO CHARITY OR DISCARDED.

• 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. 7
- Div. 123 - Washington State Fair's Best Jam & Jelly Contest pg. 7
- Div. 138 - C&H Sugar Parent-Child Cookie Contest ... pg. 11
- Div. 140 - Washington State Fair Rhubarb Pie Contest. . pg. 12
- Div. 144 - The Great American SPAM® Championship. . pg. 14
- Div. 145 - The Original Famous Fair Scone Contest... pg. 15
- Div. 146 - Brown & Haley Baking and Confection Contest pg. 16
- Div. 148 - Bisquick Quick Creations Contest..... pg. 18
- Div. 150 - Table Setting pg. 19

PLEASE NOTE:

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

Click here:

[COMPETITIVE EXHIBIT ENTRIES](#)

HOME ARTS GENERAL RULES

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 late-October.

ABSOLUTELY NO INFORMATION ON PLACINGS OR AWARDS WILL BE ANNOUNCED PRIOR TO 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

You may drive to the Home Arts Department through the Service Gate at 5th St SW (off of 15th Ave SW) or walk through the Gold Gate entrance on 9th Ave SW west of Meridian St S on entry days. Please refer to the Entry and Return Schedule on page 3 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 1 for online entry step-by-step instructions and page 3 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 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, 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 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 at left.

8. **CRAFT PERSONS MUST BE AT LEAST 16 YEARS OF AGE**, 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 6 through 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. Washington State Fair assumes no responsibility for loss or damage. Every reasonable precaution will be used to protect items on display.

JUDGES' SCORE CARD

CRAFTSMANSHIP – Technical execution	
40% Possible	_____
DEGREE OF DIFFICULTY	
20% Possible	_____
DESIGN – Proportion, line, color, individuality	
20% Possible	_____
PRESENTATION – Finishing	
20% Possible	_____
TOTAL	_____

PRESERVED FOODS – DIVISION 120

PRESERVED FOOD RULES

Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1) and the Home Arts General Rules on page 4.

Refer to **Entry Release Schedule** on page 3 for dates and times for **Online Entry Registration** and **Bringing In Entry Items** for **Preserved Foods Division**.

Each entry submitted must include the full recipe with exact amount of each ingredient. Please use the form in this premium book. More may be obtained from the Fair office, or you may duplicate the form.

NO ITEMS CAN BE EXHIBITED A SECOND YEAR.

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 jelly or quart and 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. U.S.D.A. 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.

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.

ADDITIONAL AWARDS:

Grand Champion Premium –
\$100 cash plus a rosette

Reserve Grand Champion Premium –
\$25 cash plus a rosette

Washington State Fair Jam & Jelly Sweepstakes Award –
\$100 cash 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.....	Gold
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) ...	\$5	\$3
6555. OTHER VEGETABLES not listed above	\$5	\$3
6560. TOMATOES AND TOMATO PRODUCTS (including catsup 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

(Remember to bring recipe and release forms, page 20.)

JAMS AND JELLIES

Entries in these classes may be made with any commercial pectin. Label your jars. (See example on at left.)

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

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
6615. BUTTERS (e.g., apple).....	\$5	\$3
6618. FRUIT TOPPINGS.....	\$5	\$3
6620. SYRUP.....	\$5	\$3

Commercial pectin is optional in the three classes above. A minimum five-minute processing is the current USDA standard for all sweetened spreads.

(Remember to bring recipe and release forms, page 20.)

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

(Remember to bring recipe and release forms, page 20.)

DRIED FOODS

(Display in pint or 1/2 pint canning jar with lid)

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

(Remember to bring recipe and release forms, page 20.)

FRAGRANCES

(Display in pint or 1/2 pint jar with lid)

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

List your homegrown ingredients

(Remember to bring recipe and release forms, page 20.)

BALL® FRESH PRESERVING AWARD

Jarden Home Brands, 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 3.

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: Original, 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.

SALSA SHOWDOWN – DIVISION 121



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. 10, 10 pm

Bring your Salsa:Thu., Sept. 11, 5 pm to 7 pm

Class	1st	2nd	3rd
6569. Salsa Showdown.....	\$100	\$50	\$25

CONTEST RULES

- Present your entry **and** on-line 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 7 pm.** Our panel of celebrated judges will begin tasting at 7:30 pm.
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1) and the Home Arts General Rules on page 4.
- Only fresh products are acceptable. No processed salsa.
- Salsa may not contain meat.
- 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.
- Bring your recipe and release neatly printed on the forms provided on page 20. List all ingredients and complete directions.
- Only one entry per person is allowed.
- All recipes become the property of the Washington State 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 3. **Ribbons will not be mailed.**

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

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

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

Bring your Jam/Jelly: ...Fri., Sept. 19, 11 am to 12:30 pm

Class:.....

1st.....2nd3

6625. WASHINGTON STATE FAIR'S BEST JAM CONTEST	\$75	\$50	\$25
6628. WASHINGTON STATE FAIR'S BEST JELLY CONTEST	\$75	\$50	\$25

CONTEST RULES

- Present your entry **and** on-line 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 noon.**
- Judging begins at 1 pm.
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1) and the Home Arts general rules on page 4, as well as the preserved foods rules on page 5.
- Jam and jelly must be in a standard 1/2 pint canning jar. Freezer jam is acceptable. Remember to label your jars.
- Bring your recipe and release neatly printed on forms provided on page 20. 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.
- 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.
- You may enter one item in each class, but may win only one 1st place award.
- Recipes become the property of the Washington State Fair.
- 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 3.

CULINARY ARTS – DIVISION 130

Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1) and the Home Arts General Rules on page 4.

Refer to **Entry Release Schedule** on page 3 for dates and times for **Online Entry Registration** and **Bringing In Entry Items** for **Culinary Arts Division**. **NEW TIME: Please note change in times to bring in Culinary Arts, 11 am – 6 pm.**

You may drive to the Home Arts Department through the Service Gate at 5th St SW (off of 15th Ave SW) or walk through the Gold Gate entrance on 9th Ave SW west of Meridian St S on entry days.

Each entry submitted must include the full recipe with exact amount of each ingredient. Please use the recipe and release form on page 20 of this premium book. More may be obtained from the Fair office, or you may duplicate the form.

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

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

Again this year! All ribbon and special prizes in the Culinary Arts Division must be picked up either:

- 1) following a contest
- 2) during the run of the Fair in the Home Arts office, or
- 3) on the regular return times; refer to page 3.

Duplicate ribbons will be displayed during the Fair. **Ribbons will not be mailed.** Premium checks will be mailed in mid-October. Ribbons not picked up by November 30 will be discarded.

ADDITIONAL AWARDS:

Grand Champion Premium – \$100 Cash plus a rosette
Reserve Grand Champion Premium – \$25 cash plus a rosette

SWEEPSTAKES AWARDS:

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

5 points.....	Gold
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

(Remember to bring recipe and release forms, page 20.)

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.

Refer to [Culinary Arts Division](#) dates/times in **Entry & Release Regular Schedule** for [Online Entry Registration](#) and [Bringing In Entry Items](#), on page 3.

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 enter only ONE cake in this competition. Cake must be entered in an appropriate open Cakes class. These cakes are eligible for all other awards.

Bake your cake and bring 1/4 of it on a disposable plate on regular Home Arts Culinary Arts entry day. Refer to dates in [Entry & Release Regular Schedule](#) for [Online Entry Registration](#) and [Bringing In Entry Items](#) on page 3.

Type or neatly print your recipe and release on the forms on page 20.

The Washington State Fair's general rules and contest policies will apply.

Recipes become the property of the Washington State Fair.

CONFECTIONS

4 pieces

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

(Remember to bring recipe and release forms, page 20.)

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.



COOKIES

4 cookies – 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

(Remember to bring recipe and release forms, page 20.)

PIES

NO PUMPKIN, CUSTARD, CREAM OR OTHER REFRIGERATOR TYPE PIES WILL BE ALLOWED.

No mixes or prepared fillings, cream cheese or eggs may be used. (Commercial crust allowed ONLY in the Pillsbury contest.)

PAN SPECIFICATIONS:

ALL PIES MUST BE IN ALUMINUM DISPOSABLE PANS NO MORE THAN 9" OUTER TOP EDGE DIAMETER.

Buy an 8½" or 9" pan to insure compliance.

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

(Remember to bring recipe and release forms, page 20.)

YEAST BREADS

Loaf no less than 4" x 6", no mixes

NO AUTOMATIC BREAD MACHINE BREADS WILL BE ACCEPTED (except in the Fleischmann's Contests)

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

(Remember to bring recipe and release forms, page 20.)

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

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

(Remember to bring recipe and release forms, page 20.)



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

Refer to [Culinary Arts Division](#) dates/times in Entry & Release Regular Schedule for Online Entry Registration and Bringing In Entry Items, on page 3.

PRIZES:

Class	1st	2nd	3rd
7067. Amateur Decorated Cake Contest	\$100	\$50	\$25
7068. Amateur Decorated Cupcake Contest (4).....	\$50	\$30	\$20

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 Checkerboard Cake Set and an Icing Smoother.

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 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 8.
- 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.

- Type or neatly print your recipe and release on the forms on page 20.
- Recipes become the property of the Washington State Fair.



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

Online registration due by Thurs., Sept. 4, 10 pm

Bring your cookies on. Sat., Sept. 6, 10 am to noon

PRIZES:

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

CONTEST RULES

- Present your entry **and** on-line 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 cookies 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 noon. Judging begins at 1 pm.
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 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.
- Children must be between 6 and 16 years of age.
- Any bar cookie recipe qualifies.
- Bring 6 cookies on a 9" disposable plate.
- All entries must be accompanied by the C&H label.
- Entries must be accompanied by the recipe and release, neatly printed on forms provided on page 20. 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.

- 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.
- All recipes become the property of C&H Sugar and the Washington State Fair.

DILLANOS COFFEE ROASTERS

DILLANOS COFFEE BISCOTTI CONTEST – DIVISION 139

Refer to [Culinary Arts Division](#) dates/times in Entry & Release Regular Schedule for Online Entry Registration and Bringing In Entry Items, on page 3.

PRIZES:

Class	1st	2nd	3rd
7167. BISCOTTI CONTEST.....	\$100	\$50	\$25

You have a chance to win bragging rights, plus great cash prizes from Dillanos!

CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 8.
- Bring FOUR (4) biscotti on a 9" disposable plate.
- Bring your recipe and release neatly printed or typed on forms provided on page 20. Every ingredient must be listed in exact measurements, and type of ingredient must be specified (e.g., whole wheat flour). Specify all preparation steps, temperature, and baking time.
- One entry per person.
- Recipes become the property of the Washington State Fair.



WASHINGTON STATE FAIR RHUBARB PIE CONTEST – DIVISION 140

Online registration due by Sat., Sept. 13, 10 pm

Bring your pie on Mon., Sept. 15, 11 am to 12:30pm

PRIZES:

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

CONTEST RULES

- Present your entry **and** on-line 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 who are not in line by noon. Judging begins at 1 pm.
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 8.
- Pies must be in an aluminum disposable pan no more than 9" outer top edge diameter. Buy an 8" or 8½" pan to insure compliance. Pie decorations are allowed.
- Filling may contain no more than 50% of a fruit other than Berries. Nuts, zest, juices and flavorings may be used.
- No refrigerator pies will be allowed. No eggs or cream cheese may be used. No mixes or commercial fillings allowed.
- Pies can have single or double crust. You must include crust recipe.
- All entries must be accompanied by the recipe and release neatly printed on forms provided on page 20. 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.
- Upon submission, all recipes become the property of the Washington State Fair.

.....

DILLANOS

COFFEE ROASTERS

.....

DILLANOS BEST QUICK BREAD COFFEE CAKE CONTEST – DIVISION 143

Refer to Culinary Arts Division dates/times in Entry & Release Regular Schedule for Online Entry Registration and Bringing In Entry Items, on page 3.

PRIZES:

Class	1st	2nd	3rd
7345. COFFEE CAKE CONTEST	\$100	\$50	\$25

Bring 1/4 of your favorite quick bread coffee cake for judging and display on a disposable plate. No mixes.

CONTEST RULES

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 8.
- Entries must be accompanied by the recipe and release, neatly printed on forms provided on page 20. 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.
- Upon submission, all recipes become the property of the Washington State Fair.



THE GREAT AMERICAN SPAM® CHAMPIONSHIP – DIV. 144

Online registration due by Mon., Sept. 8, 10 pm
Bring your SPAM® on Wed., Sept. 10, 11 am to 12:30 pm
Class

- 7350 Great American SPAM® Amazing Appetizer– Adults
- 7352 Great American SPAM® Amazing Appetizer – Kids

The 2014 SPAM® recipe contest is seeking the most amazing appetizers. Recipes are judged on Creativity, Taste and Presentation.

The National Grand Prize is a Trip for Two to the 2015 Waikiki SPAM JAM® Festival in Hawaii!*

TWO CATEGORIES:

1 for Adults - 1 for Kids

(Adults: Ages 18 & Up, Kid Chefs: Ages 7-17)

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 2015 SPAM JAM® Waikiki 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 35%
- Creativity 35%
- Presentation 30%

CONTEST RULES:

- Present your entry **and** on-line 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 exhibitors not in line by noon. Judging begins at 1 pm.
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 8.
- Make any amazing appetizer with 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, water and garnishes do NOT count.)

- 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.
- Criteria for judges are: taste (visual and savory presence of SPAM® product), creativity (uniqueness and inventive ingredient combination) and presentation (appearance, theme and title of entry).
- No SPAM® recipe contest 1st place winners from any fair in 2013 are eligible to win in 2014, nor are those who have won 1st place three or more times.
- All 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 both Adult and Kid Chef categories. Hormel Foods’ Test Kitchens judge 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 2015 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 to 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, 2015. 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 sending a self-addressed stamped envelope to National SPAM® Champion, c/o Blue Ribbon Group, 3033 Excelsior Blvd. #220, Minneapolis, MN 55416.



THE ORIGINAL FAMOUS FAIR SCONE CONTEST – DIVISION 145

Online registration due by Mon., Sept. 15, 10 pm

Bring your entry on Wed., Sept. 17, 11 am to 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 SCONE CONTEST JUDGING CRITERIA

Appearance	20%
Originality/Creativity	50%
Taste	30%

CONTEST RULES

- Present your entry **and** on-line entry summary/ receipt at the gate of your choice for your admission to the Fair on contest day. No additional passes will be distributed.
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 8.
- 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 noon. Judging begins at 1 pm.
- All scones must use one package of “The Original Famous Fair Scone and Shortcake Mix” as part of their recipe.
- Bring 6 scones on a 9” disposable plate.
- All entries must be accompanied by the Fair Scone label, and the recipe and release neatly printed or typed on the forms provided on page 20. 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.
- Employees of Fair Scones, Inc. are not eligible to enter.



BROWN & HALEY BAKING AND CONFECTION CONTEST – DIVISION 146

Online registration due by Sat., Sept. 6, 10 pm

Bring your creations for:

Class 7362 Tue., Sept. 9, 5 – 7 pm

Class 7360 Sat., Sept. 13, 10 am – noon

CONTESTS

Class

7360 "ROCA® is Awesome" – Parent-Child cookie contest (ages 6-16)

7362 "ROCA® Elegance" Baking and Confection Contest for adults age 16 and over

PRIZES

- 1st Place: \$100 Cash + Brown & Haley gift basket
- 2nd Place: \$50 Cash + Brown & Haley gift basket
- 3rd Place: \$25 Cash + Brown & Haley gift basket

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

CONTEST RULES

- Present your entry **and** on-line entry summary/receipt at the gate of your choice for your admission to the Fair on contest day. No additional passes will be distributed.
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 8.
- Bring your creations 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 entry deadline on contest day.
- **Judging begins:**
 Tue. at 7:30 pm for class 7362
 Sat. at 1:00 pm for class 7360
- All recipes must include Brown & Haley ROCA® Buttercrunch (almond, dark, cashew, mocha, macadamia, peppermint or sugar free.)

- 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.
- Recipes should be named, original, unpublished and the sole property of the entrant. Recipes must not have been previously entered into other contests.
- Recipes containing raw eggs will not be accepted.
- Entries must be accompanied by the recipe and release, neatly printed or typed on forms provided on page 20. 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.
- 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 CRITERIA

Appearance	15%
Taste	50%
Creativity	15%
Ease of preparation	15%
Story, anecdote and/or photo about your recipe	5%



GOLD MEDAL FLOUR COOKIE CONTEST – DIVISION 147

Refer to Culinary Arts Division dates/times in Entry & Release Regular Schedule for Online Entry Registration and Bringing In Entry Items, on page 3.

Class

7370 Gold Medal Flour Cookie Contest

Home baked, made-from-scratch cookies are the best! Enter yours in the Gold Medal Flour Cookie Contest. First place is now \$200 (prize money doubled) and there's a New Entrant Award. We're celebrating the most delicious and most award-worthy cookies at the Fair. Any style, size or shape is welcome. Simply use the premium quality of any Gold Medal® flour. Winning cookies will be chosen for Appearance, Flavor and Texture. Prizes and gifts go to the top finishers at each fair!

PRIZES:

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

Winners at each fair receive a ribbon, award certificate and celebratory apron.

JUDGING CRITERIA:

Appearance	40%
Flavor	40%
Texture	20%

CONTEST RULES:

- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 8.
- Limit one entry per person. You must be 18 years of age or older to enter.
- Use the guaranteed premium quality of any Gold Medal flour (1 cup or more) to create any kind of cookie from scratch, the parameters are purposefully open.
- For product information, visit www.goldmedalfour.com or www.facebook.com/goldmedalfour.
- Recipes should be named, original, unpublished, the sole property of entrant and not previously submitted to any other contest. Entries should be submitted with 1) a Gold Medal flour proof of purchase or product label,

2) a clear/typed recipe for the entry (illegible recipes may be disqualified), and 3) your name, address and phone number.

- With entry submission, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. You also agree that your winning recipe will become the property of General Mills which reserves the right to edit, adapt, copyright, publish, and use any or all of it for publicity, promotion or advertising in any form of media without compensation to you. You hereby irrevocably authorize and grant permission to General Mills and others licensed or otherwise permitted by it to use and distribute your name, address, voice and likeness for any and all purposes, including publicity, advertising and trade purposes, by all means of publication including electronic and Internet, without any obligation or liability to you and without any additional approval or consent. With entry submission, you also acknowledge and agree that no claim relating thereto shall be asserted against General Mills or any of its officers, directors, employees, agencies, representatives, successors, assigns or shareholders.
- The contest is intended for amateur bakers only. Professional bakers or those who earn a significant portion of their livelihood from baking may not enter the contest, nor can employees of General Mills, its parent, affiliates, subsidiaries, agencies, and members of their immediate households.
- Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- No Gold Medal 1st place winners from any fair in 2013 are eligible to win in 2014.

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BISQUICK QUICK CREATIONS CONTEST – DIVISION 148

Online registration due by Tue., Sept. 16, 10 pm

Bring your entry on Thu., Sept. 18, 11 am – 12:30 pm

Class

7380 Bisquick Anything Goes Contest

Bisquick® makes cooking and baking easy. Show us what you can do with Bisquick by making an extraordinary recipe easy to create. Think family favorite appetizers, meals or snacks, even desserts or baked goods. Any type of cooked or baked entry is welcome. Simply make your recipe both easy and spectacular! First place is now \$200 (prize money was doubled overall) and there's a New Entrant Award!

PRIZES:

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

Winners at each fair receive a ribbon, an award certificate and celebratory apron.

JUDGING CRITERIA:

Ease of Preparation.....	50%
Taste	40%
Overall Appeal	10%

CONTEST RULES:

- Present your entry **and** on-line entry summary/receipt at the gate of your choice for your admission to the Fair on contest day. No additional passes will be distributed.
- Please read the Washington State Fair Departmental Exhibitors Rules and Regulations (see link on page 1), the Home Arts general rules on page 4 and Culinary Arts rules on page 8.
- Bring your creations 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 noon on Thursday. Judging begins at 1 pm on Thursday, 9/18.
- Limit one entry per person. You must be 18 years of age or older to enter.
- Use Bisquick mix (1 cup or more) and make any type of entry: any brunch, lunch, snack, dinner or dessert-type recipe is welcome. (The parameters are purposefully open)

- Find product and baking information at: www.bisquick.com or www.facebook.com/bisquick.
- Recipes should be named, original, unpublished, the sole property of entrant and not previously submitted to any other contest. Entries should be submitted with 1) Bisquick mix proof of purchase or product label, 2) a clear/typed recipe for the entry (illegible recipes may be disqualified), and 3) your name, address and phone number.
- With entry submission, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. You also agree that your winning recipe will become the property of General Mills which reserves the right to edit, adapt, copyright, publish, and use any or all of it for publicity, promotion or advertising in any form of media without compensation to you. You hereby irrevocably authorize and grant permission to General Mills and others licensed or otherwise permitted by it to use and distribute your name, address, voice and likeness for any and all purposes, including publicity, advertising and trade purposes, by all means of publication including electronic and Internet, without any obligation or liability to you and without any additional approval or consent. With entry submission, you also acknowledge and agree that no claim relating thereto shall be asserted against General Mills or any of its officers, directors, employees, agencies, representatives, successors, assigns or shareholders.
- The contest is intended for amateur bakers/chefs only. Professional bakers/chefs or those who earn a significant portion of their livelihood from baking/cooking may not enter the contest, nor can employees of General Mills, its parent, affiliates, subsidiaries, agencies, and members of their immediate households.
- Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- No Bisquick 1st place winners from any fair in 2013 are eligible to win in 2014.

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 One General Mills Boulevard
 Minneapolis, MN 55440
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TABLE SETTING – DIVISION 150

REGISTER YOUR ENTRY ONLINE
between July 15 and August 15 (by 10 pm)

Entries will be processed in order of arrival beginning July 16. Do not include a description of your table setting on your entry. Three entries in each class will be accepted. Applicants will receive confirmation of their status by mail.

ACCEPTED ENTRIES COME IN
Tues., Sept. 2, 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. You may drive on the grounds through the Service Gate at 5th St. SW off of 15th Ave. SW or walk through the Gold Gate entrance at the corner of 9th Ave. SW and Meridian St. S.

Participants will bring their own square or round card tables (with no extensions or additions for size augmentation and **not to exceed 36" in diameter**), 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 1) and the Home Arts General Rules on page 4.

ADDITIONAL AWARDS:

Grand Champion Premium- \$100 Gift Certificate



donated by Pacific Fabric & Crafts,
seven locations in the Greater Seattle area.

www.pacificfabrics.com

Reserve Champion Premium – \$25 cash

Class	1st	2nd	3rd
8000. NOT TOO SHABBY CHIC (Breakfast for 2)	\$25	\$15	\$10
8010. CHINESE NEW YEAR (Takeout for 2).....	\$25	\$15	\$10
8020. FARM TO TABLE (Dinner for 2).....	\$25	\$15	\$10
8030. RENDEZVOUS IN THE NIGHT GARDEN (Snack 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 over the age of 18, 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