

MINNESOTA STATE FAIR

Aug. 24-Sept. 4, 2017

Creative Activities

Superintendent..... Curt Pederson, Shoreview, MN
Assistant Superintendent..... Linda Enterline, Roseville, MN
Secretary..... Arlene Restad, Eagan, MN
Board Member..... Gordy Toenges, Alden, MN

Creative Activities Rules

1. **ENTRIES.** Opens Monday, May 1. Entries close for all divisions Tuesday, Aug. 8 at 4:30 p.m. No exceptions.
 - A. **ONLINE REGISTRATION.** All entries MUST be registered. Entries close at 4:30 p.m., Tuesday, Aug. 8. No entries will be accepted after closing date. Errors or omissions must be registered within 10 days after fair closes. No entry fee required.
 1. Refer to the Online Entry Procedures for detailed information and entry procedures. A confirmation will be sent to your email within 24 hours. Visit the Minnesota State Fair website to begin the registration process. www.mnstatefair.org/competition/creative_activities.html
 2. Print a copy of your registration, a confirmation will be sent to your email within 24 hours. Exhibitors must bring their registration confirmation during specified drop off dates and times for verification purposes only.
 - B. **MAIL-IN REGISTRATION.** Must be in our hands (not postmarked) by 4:30 p.m. Tuesday, Aug. 8. No entries will be accepted after closing date. All entries MUST be registered. Follow procedure below:
 1. On an 8 1/2" x 11" sheet of paper. Must include 1) first name, last name, address, and phone number; 2) list of class number(s) and description of entry, for each exhibit.
 2. Mail to: Competition Department - c/o: Creative Activities, Minnesota State Fair, 1265 Snelling Ave. N., St. Paul, MN 55108.
 3. You will receive a paper confirmation of your entries via USPS mail.
 4. Exhibitors must bring their registration confirmation with their entry, this is used for verification purposes only.
2. **ELIGIBILITY.**
 - A. Entries in this department are limited to bona fide living residents of Minnesota and must be the work of the exhibitor, completed within three (3) years preceding the fair.
 - B. Exhibits which have won a first prize at a previous Minnesota State Fair are not eligible for entry.
 - C. Entries are open to anyone 14 years of age or older as of the first day of the fair (exception: some of the special contests have different age requirements; see individual special contest rules).
 - D. Exhibit represents a recreational hobby and is not used as a means of livelihood directly or indirectly; as determined by the State Fair staff. In case of protest refer to State Statues document.
 - E. No more than one entry will be permitted in any class by one exhibitor. No entry required for classes designated "Sweepstakes" or beginning with the letters "SP".
 - F. Management reserves the right to refuse entry to unusually large or heavy exhibits that are difficult to handle and display. Pre-approval by superintendent required for large exhibits.
 - G. No tree skirts, plastic needlepoint canvas, pillow cases, tied quilts, plastic milk cartons, cans, aprons, dish towels, dish cloths, pot holders, napkins, wedding gowns or baptismal gowns, yard art, photography, drawings on paper, wreaths, doilies, or any type of taxidermy will be accepted in any category.
 - H. "Not otherwise specified" (NOS) classes are only for such entries that have no regular classes listed. If there is an existing class where an entry fits, it cannot be entered in NOS.
3. **DELIVERY OF EXHIBITS.**
 - A. Entries in Needlecraft, Garment Making, Handcrafts, Collections, and Work of Senior Citizens will be received Saturday, Aug. 12 from 10 a.m. to 5 p.m., Sunday, Aug. 13 from 11 a.m. to 5 p.m. and Monday, Aug. 14 from 10 a.m. to 7 p.m. All entries must be received by 7 p.m. Monday, Aug. 14. All entries must be registered PRIOR to delivery. (Quilts and rugs entered in County Sweepstakes Contests will be received up to Thursday, Aug. 17).
 - B. Entries in Canned and Preserved Foods will be received Saturday, Aug. 12, 10 a.m. to 5 p.m. and Sunday, Aug. 13, 11 a.m. to 5 p.m.
 - C. Entries in Baked Products will be received Saturday, Aug. 19, 10 a.m. to 1 p.m. ALL baked products should be delivered to the Creative Activities Annex, on the west side of the building...

- D. Exhibitors unable to bring exhibits to the Creative Activities Building on entry days may bring them PRIOR to Tuesday, Aug. 8, to the Competition Department, 1312 Cosgrove Ave. on the fairgrounds between 8 a. m.-4:30 p.m., Monday-Friday. Must include 1) first name, last name, address and phone number; 2) list of class number(s) and description of entry, for each exhibit.
- E. Competitors who send exhibits by mail or express should do so at least three weeks before the opening day of the fair. Addressed to: Superintendent of Creative Activities, Minnesota State Fair, 1265 Snelling Ave. N., St. Paul, Minnesota 55108.
1. The sender's name and address must be plainly written upon the outside of the package and also placed upon a card inside.
 2. A LIST OF THE EXHIBITS BEING SENT MUST BE ENCLOSED. If entry is made by a person over the age of 65, special note should be made of that fact.
 3. Department clerks will classify entries, prepare entry tags, and attach them to each exhibit sent.
 4. All express and parcel post charges must be prepaid by the sender. No P.O. Box addresses will be accepted. Directions for return shipment should be given, and money or checks (made out to Minnesota State Fair) must be enclosed to cover cost of returning entries to exhibitor. DO NOT send stamps.
4. **JUDGING.**
- A. Judging of all exhibits except baking will be conducted Monday to Saturday, Aug. 14-19. Should any exhibit be entered in the wrong class and the error be discovered before the judging, the superintendent may make proper correction in the entry.
- B. A duplicate of the judge's scorecard will be returned to the exhibitor for each entry in order that the reasons for decisions may be apparent. The sweepstakes winner is chosen from the first-place winners within a category.
- C. Judges are instructed not to award premiums unless entries are deemed worthy of merit. If no competition exists and an exhibit is not worthy of a first premium, the judge may award a second or a third premium, per his or her judgment. In large classes, ALL entries are evaluated, but only the top 25 will be scored.
- D. Only finished or mounted work will be accepted. Wall hangings and pictures must have a means of hanging them. Any exhibit having exhibitor's name displayed must have the name securely covered by stitched cloth or heavy tape.
- E. Soiled entries and entries not made within the last three years will not be judged.
- F. Every effort will be made to display entries in an attractive arrangement and per display space available. The State Fair reserves the right to reject any exhibit offered if it is objectionable in any way, if it requires an excessive amount of space, or if the capacity of the department has been reached. Results will be available near the office in the Creative Activities building during the fair and at www.mnstatefair.org. No information on prizes will be given over the phone prior to the start of the fair. Due to the number of entries, all entries may not be displayed or judged. Due to vast number of entries, all entries may not be displayed.
5. **RETURN OF EXHIBITS.**
- A. Exhibits returned at Creative Activities Building from 1-7 p.m., Wednesday, Sept. 6, and from 9 a.m. to 4 p.m., Thursday, Sept. 7. No exhibits returned before 1 p.m. Wednesday, Sept. 6. See Return of Exhibits Procedure for more information.
1. When dropping off exhibit(s) you will receive a yellow confirmation sheet. Bring the yellow confirmation sheet when picking up your exhibit(s).
 2. If you are unable to pick up your exhibit(s) on these days, you must make arrangements with the Competition Department at (651) 288-4417.
- B. All entries must be picked up by December 31, 2017 at 4:30 p.m. AFTER such date, the Fair reserves the right to destroy or dispose of non-claimed items at its discretion. Each person who enters an item at the fair does so on the condition and with the understanding that he or she forfeits any and all legal rights and claims to his or her entered items that is not picked up by the deadlines described in this section.
- C. Premium checks will be distributed at the same time entries are available for return to exhibitors. Premium checks not picked up during those dates will be mailed to exhibitors at the address listed on their entry form. You may also donate any premiums won to the Minnesota State Fair Foundation 501(c)(3) to support their mission of preserving and improving the historic Minnesota State Fairgrounds and buildings, and supporting State Fair agricultural, scientific and educational programs. Should you choose to donate your premiums, you may sign over your check when you pick up your exhibit(s).
6. **2016 Supreme Baker Award:** Elaine Janas, Minneapolis, Minn.
7. **2016 Prestigious Processor of the Pantry:** Barbara Schaller, Burnsville, Minn.

Division 7: Canning

CANNED AND PRESERVED FOODS RULES

1. **ENTRY INFORMATION** All baked products and special contest must be registered by 4:30 p.m. Tuesday, Aug. 8.
 - A. **Recipes are required.** Except for maple syrup. Provide one complete recipe for each class entered, typed- NOT double sided. DO NOT send with your registration, recipes should be delivered with your entry.
 1. **Must include:** exhibitor number, class number, descriptive product name, processing method and time, ingredient amounts (provide ounce weight of pectin), preparation method and reliable recipe source.
 2. **On back of recipe:** name, address, phone number.
 3. Recipes will be used to verify food safety and will be shredded following fair.
 - B. **Special Contests.** Be sure to read each Special Contest's rules carefully, age requirements vary, as do rules.
 - C. **Entry Limit.** Each exhibitor is limited to make ONLY one entry per class; with a maximum of 20 entries. Entries cannot be made in the same class or classes by more than one person from the same family or address, except in the Gedney special contests.
 - D. All canned goods will be opened for judging when they pass the appearance test. In order to judge accurately, this procedure is deemed necessary. Every precaution is taken to prevent breakage or loss in the handling. Any product deterioration or food safety issues to the display jar, due to display conditions, weather conditions or faulty canning methods must be at the exhibitor's risk.
2. **DELIVERY OF ENTRIES.** View map for specific delivery gate and route to use. Entries should be brought to the Annex entry (north side of Creative Activities Building).
 - A. Canned and preserved foods must be delivered Saturday, Aug. 12; 10 a.m.-5 p.m. and Sunday, Aug. 13; 11 a.m.-5 p.m.
 - B. Judged jars may be picked up on Wednesday, Aug. 16 from noon-7 p.m.
3. **ELIGIBILITY.** Foods must be canned in colorless, heat-tempered, regular or wide-mouth Mason-type, threaded, home-canning jars with self-sealing lids. An entry having other than the specified container will NOT be judged. No decorations (lace, ribbons, etc.).
 - A. All jams, jellies, butters and relishes are to be exhibited in colorless half-pint (8 oz.) canning jars. No Ball Elite square jars. Pickles, fruit and tomatoes are to exhibited in colorless pint canning jars, except asparagus can use 24 oz. Ball jar. NO quart size allowed.
 - B. Two (2) same-size jars of the same product must be brought for each class entered. On the side of the jar to be opened and judged, place a label with: name of product (not for display of vinegars, dried fruits or vegetable, or maple syrup), entry number, class number, processing method and length of time processed. DO NOT include exhibitor name. The second jar will be used for display and returned.
 - C. Approved USDA methods are pressure canning, hot water bath or atmospheric steam canning. No open kettle or open processing. You can view the USDA Complete Guide to Home Canning by visiting their website (at: www.nchfp.uga.edu) or by calling the University of Minnesota at (800) 854-1678.
 - D. All jars must be sealed with self-sealing lids and include new bands. NO WAX.
 - E. All entries exhibited must be the product of the exhibitor and must use USDA approved methods. Entries cannot be made in the same class or classes by more than one person from the same family, except in Special Contest classes.
 - F. A jar of canned or preserved food which has been judged in a previous Minnesota State Fair is not eligible for entry. Exhibitor receiving a first premium at three successive Minnesota State Fairs will not be permitted to compete in that class at succeeding fairs for a period of two years.
 - G. No prepackaged, one-step relish or pickle mixes allowed. No refrigerator pickles. No freezer jam.
 - H. In large classes, all entries are evaluated, only 25 are scored.
 - I. **Maple Syrup.** Syrup entered in the contest must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount can be added to the syrup. An exhibitor may make only one entry in any class, entries cannot be made in the same class or classes by more than one person from the same family. All syrup will be opened for judging and a small amount used for judging purposes.
4. **RECIPES REQUIRED.** Please follow this recipe as a guideline to submit recipe.

A. **Example:** Quick Fresh Packed Dill Pickles
 Class #: 1276 (makes 7-9 pints) Exhibitor #: CXXX
 Source: So Easy to Preserve, University of Georgia Cooperative Extension, No change made to original recipe.
 8 pounds of 3-5 inch pickling cucumbers
 1 1/4 cups canning salt (divided)
 2 gallons water
 1/4 cup sugar
 2 quarts water
 2 tbsp. whole mixed pickling spice
 about 3 tbsp. whole mustard seeds
 about 14 head fresh dill
 1 1/4 quarts (tell type such as apple cider) vinegar (5%) if using apple juice, tell acidity
 Wash Cucumbers. Cut 1/16-in slice off blossom end and discard. Leave 1/4 inch of stem attached. Dissolve 3/4 cup salt in 2 gallons water. Pour over cucumbers and let stand for 12 hours. Drain. Combine vinegar, 1/2 cup salt, sugar, 1 quarts water. Add mixed pickling spice.
 Fill jars with pickles. Add 1 teaspoon mustard seeds and 1/2 head fresh dill per pint jar. Cover with boiling solution, leave 1/2 inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process 10 minutes in a boiling water bath.

Judging Criteria - Canned Fruits and Fruit Syrup

Food Safety and Processing.....	25
General Appearance.....	25
Product Quality.....	25
Flavor and Aroma.....	25
	100

Judging Criteria - Jellies, Jams, Butters, Relishes and Pickles

Food Safety and Processing.....	25
General Appearance.....	20
Product Quality.....	20
Flavor and Aroma.....	35
	100

Judging Criteria - Vinegar, Canned Tomatoes; and Dried Fruit and Vegetables

Food Safety and Processing.....	25
General Appearance.....	25
Product Quality.....	25
Flavor and Texture.....	25
	100

Judging Criteria - Gedney Passion for Pickling

Flavor.....	75
Adherence to Category Criteria.....	10
Recipe.....	10
Texture.....	5
	100

Judging Criteria - Maple Syrup

Density.....	20
Clarity.....	15
Color/Grade.....	15
Flavor.....	50
	100

Premiums for Canning

Canning (unless otherwise indicated)
 \$7 \$5 \$3 \$0
 Jellies and Jams
 \$12 \$9 \$7 \$0

Vinegar

\$8 \$6 \$4 \$0

M.A. Gedney premiums (classes 1294-1298)

\$150 \$100 \$50

Maple Syrup

\$10 \$8 \$6 \$0

Class Listing for Canning

SP1200 Prestigious Processor of the Pantry

Awarded to the individual earning the most points on their entries in the canning classes; not including classes beginning with "SP" or special awards. Only exhibits made in the "home kitchen" will be eligible, Gedney classes eligible. Points will be awarded as follows: first place earns 5 points, second place earns 4 points, third place earns 3 points, fourth place earns 2 points. Points awarded as far out as ribbon placing for the class. The winner will receive a plaque and will be listed on the Creative Activities web page and premium book. Winner will be contacted by the phone and announced by signage in the kitchen area of Creative Activities.

SP1202 Ball® Fresh Preserving Award for Adult Food Preservation



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 will be given to individuals judged as the best in designated categories.

A panel of judges will select the best entry submitted by an adult in each category for Fruit, Tomatoes, Pickle and Soft Spread. Entries must be preserved in Ball® Jars and sealed with Ball® Lids and Bands, or preserved in Kerr® Jars and sealed with Kerr® Lids and Bands. In addition, soft spreads entries (except butters) must be prepared using Ball® Pectin: Classic, Low, No Sugar Needed or Liquid, with pectin proof of purchase provided at time of entry.

Entries designated first place from each of the four categories will receive:

- Two (2) five-dollar (\$5) coupons for Ball® or Kerr® Fresh Preserving Products, and one (1) free (up to \$5 value) coupon for Ball® Pectin.
(entries containing contest ingredients must be labeled to be considered for the special contest.)

Entries designated second place from each of the four categories will receive:

- One (1) five-dollar (\$5) coupons for Ball® or Kerr® Fresh Preserving Products, and one (1) free (up to \$5 value) coupon for Ball® Pectin.
(entries containing contest ingredients must be labeled to be considered for the special contest.)

Note: Awards are sent directly to the winners from Jarden Home Brands. All winners submitted for award distribution agree to allow Jarden Home Brads to post their achievement to the Jarden Home Brads website: www.homecanning.com/community

Fruits

1204 Applesauce, no other additions

Exhibited in two (2) standard PINT colorless home canning jars and labeled.

1205 Fruit, unsweetened

Exhibited in two (2) standard PINT colorless home canning jars and labeled.

1206 Syrup-packed fruit

Exhibited in two (2) standard PINT colorless home canning jars and labeled.

1207 Fruit syrup, single fruit, just liquid

Exhibited in two (2) standard PINT colorless home canning jars and labeled.

C&H Sugar Special Award

SP1213 C&H Sugar Special Award for Canned Fruits



No jars entered under this class number. Awards based on cumulative points in canned fruits category.

Exhibitor earning most total points for all entries made with C & H Sugar and bearing the official C & H Sugar entry labels in the canned fruits categories. Points system as follows: four points for 1st place, three points for 2nd place, two points for 3rd place, and one point for 4th place. Exhibitor may enter contest by picking up C & H Sugar entry labels at the front desk when bringing in entries for judging.

1st place: Coupons for 25 lbs. worth of sugar, **2nd place:** Coupons for 20 lbs. worth of sugar, **3rd place:** Coupon for 15 lbs. worth of sugar.

Jellies

1214 Apple

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1215 Blackberry

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1216 Cherry

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1217 Choke cherry

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1218 Crab apple

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1219 Currant

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1220 Grape

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1221 Herb, other than mint

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Without additional flavors and spices.

1222 Mint

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Without additional flavors and spices.

1223 Pepper (small pieces permitted)

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Without additional flavors and spices.

1224 Plum

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1225 Red raspberry

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1226 Strawberry

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1227 Wild fruit (label flavor)

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.

1228 Wine or fruit and wine

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled.

1229 Combination of fresh fruits (at least 2) - label the fruits used

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled.

1230 Not otherwise specified (label flavor)

Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled.

Jams

- 1231 Fruit with heat or spice coming from peppers
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.
- 1232 Apricot
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1233 Black raspberry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1234 Blackberry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1235 Blueberry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1236 Cherry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1237 Orange marmalade
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1238 Citrus marmalade
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.
- 1239 Nectarine
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1240 Peach
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1241 Pear
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1242 Plum
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1243 Red raspberry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1244 Rhubarb
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1245 Strawberry
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1246 Wild fruit
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.
- 1247 Fruit, with additional flavors and/or spice
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.
- 1248 Rhubarb with other fruit
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.
- 1249 Multi-fruit combinations, with no spice or flavorings
Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1250 Low sugar or no sugar jam

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1251 Fruit and wine or liquor

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1252 Not otherwise specified

Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

SP1253 Mrs. Wages® Blue Ribbon Award (best in show, jellies & jams)

Panel of Minnesota State Fair judges will select the Best in Show, to receive \$50 and a gift basket from Mrs. Wages® canning mixes. Do NOT need to have proof of purchase from Mrs. Wages®, overall best jelly or jam.

Butters

1254 Apple

Butters consist of fruit pulp run through a sieve, sugar added and cooked until it forms a thick consistency that spreads easily. Spices may be added. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

1255 Not otherwise specified, no pumpkin

Butters consist of fruit pulp run through a sieve, sugar added and cooked until it forms a thick consistency that spreads easily. Spices may be added. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.

Relishes

1259 Picante or salsa, mild

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1260 Picante or salsa, hot

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1261 Chutney, fruit

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1262 Chili sauce

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1263 Barbecue sauce, non-traditional style

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1264 Barbecue sauce (no spaghetti sauces) traditional style

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1265 Corn relish

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1266 Pepper relish

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1267 Cucumber relish

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1268 Zucchini relish

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

1269 Not otherwise specified (NOS)

Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil allowed in product, no mixes. Must be processed in hot water bath or pressure canner.

SP1270 Mrs. Wages® Blue Ribbon Award (best in show, relish)

Panel of Minnesota State Fair judges will select the Best in Show, to receive \$50 and a gift basket from Mrs. Wages® canning mixes. Do NOT need to have proof of purchase from Mrs. Wages®, overall best pickles.

Pickles**1271 Beet**

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1272 Bean, can include dill

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1273 Bread and butter, sweet

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1274 Cucumber, sweet

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1275 Dill, no garlic or vegetable

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1276 Dill, with garlic but no other vegetable or spices

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1277 Dill, with other vegetables and/or spices, no hot

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1278 Dill, hot

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1279 Peppers, sweet

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1280 Peppers, hot

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

1281 Sauerkraut (must be heat processed) label as raw or hot-packed

Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.

1282 Watermelon rind, sweet

Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.

1283 Not otherwise specified, single vegetable or mixed vegetables (asparagus can use 24 oz. jar)

Exhibited in two standard PINT colorless home canning jars and labeled. Cut whole garlic cloves, lengthwise. No oil allowed.

SP1284 Mrs. Wages® Blue Ribbon Award (best in show, pickles)

Panel of Minnesota State Fair judges will select the Best in Show, to receive \$50 and a gift basket from Mrs. Wages® canning mixes. Do NOT need to have proof of purchase from Mrs. Wages®, over all best relish.

Vinegars**1285 Display of non-herbed flavored vinegars, 5 varieties (labeled)****1286 Display of herbed vinegars, cut whole garlic cloves lengthwise, 5 varieties (labeled)**

Tomatoes**1287 Tomatoes**

Exhibited in two standard PINT colorless home canning jars and labeled. Can be safely preserved in boiling water baths using current time tables.

1288 Tomato mixture - Minnesota Style

Exhibited in two standard PINT colorless home canning jars and labeled. Can be safely preserved in boiling water baths using current time tables.

1289 Tomato juice

Exhibited in two standard PINT colorless home canning jars and labeled. Can be safely preserved in boiling water baths using current time tables.

Dried Items

- 1290 Dried fruit
Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self sealing lids and bands. Does not need to be sealed.
- 1291 Dried vegetables
Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self sealing lids and bands. Does not need to be sealed.
- 1292 Dried herbs
Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self sealing lids and bands. Does not need to be sealed.
- 1293 Jerky, label type
Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self sealing lids and bands. Does not need to be sealed.

Gedney Foods Contest

- 1294 Gedney Foods Company - Best Dill Pickle Flavor
Fresh cucumbers and ingredients to produce a delicious, uniquely flavored pickle. Try experimenting with different vinegars or adding other fresh veggies, incorporate interesting twists like citrus splash or sea salt sensation. Use garlic or not, but keep the dill and produce a perfectly pleasant pickle!
- 1295 Gedney Foods Company - Best Hot & Savory Dill Pickle
Fresh cucumbers and flavored vinegars, alcohols or liquors along with heat or spice coming from peppers - ramp it up with chilies, chipotles or... watch out - Habaneras! This should be a flavorful pickled cucumber that can really kick!
- 1296 Gedney Foods Company - Best Dill Pickle Recipe
Fresh cucumbers with flavors from "Around the World" such as Asian flavors native to Thai, Chinese, Japanese, Korean cooking; flavors used in Spanish or Mexican cooking; or flavors used in Far Eastern/Indian cooking. Tap into your heritage and add some authentic flavor from your homeland or just those spice blends that you love to create a robust fusion of wordly flavors.
- 1297 Gedney Foods Company - Best Flavorful Relish
Cucumber or other fruits and vegetables. Show us how you make a dish delish with a relish so flavorful we'll boast. Make it a super salsa or a rich relish to flavor burgers, hot dogs or your favorite meal. Season with fruit or vegetables - make it zing or sweetly sing, but bring the flavor.
- 1298 Gedney Foods Company - Best Vegetable
Get inspired by the garden, using a single or mixed combination of vegetables to create a colorful giardiniera with a variety of veggies or just your favorites. Vinegar or wine or just a salted brine is fine. Make it spicy or savory and imagine it served on an antipasto platter, as a flavorful side to sandwiches, or enjoyed right out of the jar!



Gedney Foods Company proudly continues its tradition of supporting the development of homemade pickle recipes with sponsorship of the Minnesota State Fair Canning Contest. This year Gedney Foods is celebrating 25 years of producing and marketing their State Fair pickle brand, with recipes produced by State Fair pickle recipe contestants.

In addition to harvesting the best pickle recipes offered by state fair contestants, Gedney Foods also wants to hear what drives your **Passion for Pickling**. Include your personal, written story telling us how your *Passion for Pickling* was cultivated - perhaps you've learned the pickling particulars from a family of picklers who passed down the recipe for generations? Or maybe you are a cool cuke who just discovered the craft and can't keep quiet? Whether you've been doing this a long-time or for the first-time - we want to taste your homemade recipe and know your real-life story. Each contest year blue ribbon winners are a first consideration for possible inclusion on Gedney's State Fair line of pickles. While there is no guarantee or obligation by Gedney Foods to produce the winning recipe or include it in the product line, we seek to discover the most flavorful home-crafted pickle recipes inspired by tradition and "pickle pride".

Gedney Foods Company will award the following prizes to the 1st - 3rd place winners in classes 1294-1298. Prize money included in fair check. **All winning entries become property of Gedney Foods Company**, Chaska, Minn.

- 1st Place:** \$150 and blue ribbon
2nd Place: \$100 and red ribbon
3rd place: \$50 and white ribbon

Rules

- Gedney Contest Rules.**

- A. Contest open to ages 14+ with consent of minors provided by parent or legal guardian upon submission of entry(ies). Open to individuals or joint entries from recipes developed & prepared by more than one person.
- B. By participating, contestants agree that all recipes become the property of Gedney Foods Company and may be edited, adapted, copyrighted; published or used by them for publicity, promotion and/or advertising in any form of media including websites, social media, printed materials, etc., at their discretion without compensation to the contestant. This includes publishing winner names and city/state of residence, in any form of media, including websites, video, photographs, etc.
- C. Taxes on prizes are the responsibility of winner. Contest is void where prohibited or otherwise regulated by law.
- D. Recipe must be on 8 1/2 x 11 paper with processing time and method to follow instructions for Canning division. Every ingredient must be listed in exact measurement. Do not use high fructose corn syrup, artificial color or flavoring. Must include: name, address, phone number, entry number and class number on back of recipe.
- E. **Must exhibit in pint jars.** All entries require use of fresh cucumbers, except 1298. The cut for cucumbers is not specified and is at the discretion of the contestant whether submitted whole, in chunks, slices, halves, etc. Use food-safe practices including cutting garlic and not including oil.
- F. Please include a personal photograph, name, address, hometown and your Passion for Pickling story.
- G. Judges will evaluate flavor and texture of pickle entries as well as depth of story, so be sure to include interesting traditions and details of your recipe's story.
- H. Delivered to the Creative Activities Building Saturday, Aug. 12 from 10 a.m. to 5 p.m. or Sunday, Aug. 13 from 11 a.m. to 5 p.m. refer to the Entry Delivery Procedures from the Minnesota State Fair website for more detailed information.

Canning with Mrs. Wages Contest

1299 Canning with Mrs. Wages® Contest (Jam)

**Canning with Mrs. Wages Contest**

Kent Precision Foods Group, Inc., makers of Mrs. Wages® Home Canning Mixes is proud to recognize food preservationists, who like Mrs. Wages, hold a high standard for quality ingredients and a belief that food preservation should be celebrated and shared.

A panel of judges will select three (3) best entries that feature jams using one of Mrs. Wages® pectin products. Guidelines will follow Minnesota State Fair rules (except entrants must be 18 years old) and be judged based on the scorecard for jams, listed on page 48. Using either *Mrs. Wages® Fresh Fruit Preserver*, *Mrs. Wages® Liquid Fruit Pectin*; *Mrs. Wages® Home Jell® Fruit Pectin*, or *Mrs. Wages® Lite Home-Jell® Fruit Pectin*. **Product label must accompany entry as proof of purchase.** The winner may be highlighted in the Mrs. Wages National Newsletter, so be sure to submit all of your contact information!

1st Place: \$150 and Mrs. Wages® gift basket

2nd Place: \$100 and Mrs. Wages® gift basket

3rd place: \$50 and Mrs. Wages® gift basket

Canning with Mrs. Wages® Contest Information**1. Contest Rules**

- A. Use Mrs. Wages® pectin product or fruit preserver to prepare jam.
- B. Exhibit two (2) half pint size colorless home canning jars of the same product. One will be opened, and judged, The second will be used for display and returned.
- C. ONE jar must be labeled, on the side of the jar with the name of product, class number, processing method and length of time processed. Do not include exhibitor's name on the jars. Approved USDA methods are pressure canning or hot water bath. No open kettle processing.
- D. Entries must be submitted with 1) Mrs. Wages® proof of purchase or product label, 2) a clear/typed recipe for the entry, and on the back of the recipe, 3) your name, address, and telephone number. One entry per person.
- E. Please visit www.mrs.wages.com to find products and information about their mixes. If you go online you can find a store near you, which carries Mrs. Wages® products, or get them sent directly by ordering online.
- F. This product is available at L & M Farm Supply in Northern Minnesota and most products available at Mills Fleet Farm and Menards locations as well.
- G. Must be at least 18 years of age or older to enter.

Maple Syrup

1305 Golden maple syrup/ delicate flavor

Exhibited in one (1) HALF-PINT glass container with handle, flat sided, any other container will be disqualified. No labels. Must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount be can be added to the syrup.

1306 Amber maple syrup/ rich flavor

Exhibited in one (1) HALF-PINT glass container with handle, flat sided, any other container will be disqualified. No labels. Must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount be can be added to the syrup.

1307 Dark maple syrup/ robust flavor

Exhibited in one (1) HALF-PINT glass container with handle, flat sided, any other container will be disqualified. No labels. Must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount be can be added to the syrup.

1308 Very dark maple syrup/strong flavor

Exhibited in one (1) HALF-PINT glass container with handle, flat sided, any other container will be disqualified. No labels. Must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount be can be added to the syrup.

SP1309 Minnesota Maple Syrup Producers Award (best overall maple syrup)