

DEPT. J - CULINARY ARTS



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RULES & REGULATIONS

- All entries must be pre-registered! You may register on-line at scff.org or with the form found in the exhibitor's guide. All entry forms must be received in the fair office by Wednesday, August 2, 2023. Exhibitors are encouraged to register more items than they may actually end up bringing to insure that they are properly registered and able to exhibit all entries. Items not brought in will be deleted on entry day.
- Entries will ONLY be accepted on Monday, August 14th, 2023 from 8:00 a.m. to 12:30 p.m.
- Exhibitors are asked to park in the parking lot north of the Steele County Community Center. Please enter off Park Street. You are able to park in the handicap spots (this has been approved by the sheriff's department). There will be golf carts to take you to and from the department.
- Entries, ribbons, checks are to be picked up on Monday, August 21, 2023 between 10:30 a.m. and 12:15 p.m. **NO EARLY PICK-UPS.**
- Each exhibitor may enter only one item per lot.** Exhibitors are encouraged, however, to make several entries - **there is no limit. But each exhibit must use a different recipe.**
- Only products of the "home" kitchen are eligible - no mixes - unless the mix is an ingredient.
- All baked products are to be exhibited on a white paper plate, with the recipe under the plate (**please no names on the recipe**) in a clear Ziploc-style bag.
- Entries that have ingredients that require refrigeration must be entered in the Refrigerated Classes.
- An item/recipe may only be entered once - pick the best category:** each should only be in one class, one lot.
- For Ruler of the Kitchen Awards, if you are a junior (14 yrs and under), your entries will only be eligible for the Junior Ruler of the Kitchen Award. You will not be eligible until age 15 and older for the Adult Ruler of the Kitchen Award.
- How much to bring for an entry:
 - Breads - 1/4 Loaf
 - Pies - a slice
 - Cakes - 3"x 3" piece
 - All other items - 4 pieces
 - Decorated - Whole cake

JUNIORS: CLASSES 1-4

(A different recipe for each entry and each family member must use a different recipe)

CLASS 1 BREAD & BREAD MACHINE-JUNIORS

Lot

- Bread, white
- Bread-grains (whole-wheat, whole-grain, rye, oatmeal)
- Sweet Dough (caramel, cinnamon rolls)
- Muffins
- Quick Bread
- Other

Quick Reference

Pre-registered entries only-due in the fair office by Wednesday, August 2, 2023

Entry day: Monday, August 14, 2023 from 8:00 a.m. - 12:30 p.m.

Pick up entries, premiums & prizes:

Monday, August 21, 2023 from 10:30 a.m. - 12:15 p.m.

We are located underneath the grandstand - North End

JUNIORS: CLASSES 1-4

ADULTS: CLASSES 5-39

CLASS 2 DECORATED ITEMS-JUNIORS

Lot

- Cake
- Cookies
- Cupcakes
- Other

CLASS 3 ASSORTED SWEETS-JUNIORS

Lot

- Bars
- Cake
- Candy
- Cookies
- Pies
- Other

CLASS 4 CULINARY CREATIONS-JUNIORS The Champion in this Junior Class will receive a prize and a champion ribbon; other prizes may be awarded by the superintendents. All prizes are generously donated by Bill Oz, Burke's Taffy.

SPECIAL RULES:

Entries must be an original recipe created by the exhibitor containing all 3 of the selected ingredients for the year plus any other ingredients of the exhibitor's choice.

The 3 selected ingredients will change each year. This year's selected ingredients are: 1. Cherrios 2. Coconut 3. Applesauce. **Entries requiring refrigeration will not be accepted.**

The original recipe must be included with the entry and must contain the list of ingredients with measurements and the preparation steps. All other rules of the Culinary Arts department apply.

Lot

- Bars
- Cakes
- Cookies
- Other

ADULTS: CLASSES 5-39

CLASS 5

YEAST BREAD

Lot

- Bread-white
- Bread-grains: whole-grain, whole-wheat, rye, oatmeal
- Dinner Rolls
- Other

CLASS 6

YEAST BREAD-SWEET DOUGH

Lot

- Coffee cake
- Sweet rolls (cinnamon, caramel, fruit, & nuts)
- Other

CLASS 7

YEAST-BREAD MACHINE

Lot

- Bread-white
- Bread-grains (whole-wheat, rye, oatmeal, multi-grain)
- Dinner rolls
- Other

CLASS 8

QUICK BREADS-NO YEAST

Lot

- Fruit, vegetable bread
- Coffee cake
- Muffins
- Scones
- Other

DEPT. J - CULINARY ARTS *CONTINUED*

CLASS 9 UNFROSTED CAKE

Lot

1. Angel food-white, chocolate
2. White cake
3. Spice cake
4. Chocolate cake
5. Vegetable/fruit: carrot, pumpkin, applesauce, etc.
6. Other

CLASS 10 DECORATED CAKE

Lot

1. Whole, edible cake and frosting requiring no refrigeration. **No cream cheese frosting accepted.**

CLASS 11 DECORATED ITEMS

Lot

1. Cakepops
2. Cupcakes
3. Decorated cookies
4. Gingerbread house
5. Rice Krispy-shaped treat
6. Other

CRAZY ABOUT COOKIES

CLASS 12 CLASSIC FAVORITES

Lot

1. Chocolate chip
2. Peanut butter
3. Sugar
4. Other

CLASS 13 A LITTLE NUTTY & MORE

Lot

1. Fruit
2. Nut
3. Molasses
4. Oatmeal
5. Other

CLASS 14 BARS

Lot

1. Brownies
2. Fruit
3. Layer
4. Unbaked
5. Other

CLASS 15 PIES

Only baked products accepted-no puddings, whipped cream, custards, or meringues. All crusts and fillings need to be made other from scratch. **See Refrigerated Class for cream pie and meringue entries.**

Lot

1. Apple
2. Peach
3. Rhubarb
4. Other

CLASS 16 CANDY

Lot

1. Caramels
2. Fudge
3. Mints
4. Peanut Brittle
5. Other

CLASS 17 HOLIDAY FAVORITES

Entries should be a favorite made for the holiday. Remember, items requiring refrigeration will not be accepted in this class.

Lot

1. Spring
2. Summer
3. Fall
4. Winter

CLASS 18 ETHNIC FAVORITES

Entries should be a traditional product of the country/region such as lefse, or strudel. Remember, items requiring refrigeration will not be accepted in this class.

Lot

1. Savory
2. Sweet

CLASS 19 REFRIGERATED

Lot

1. Bars
2. Cheesecake
3. Cookies
4. Pies-cream, custard, meringue
5. Pie-pecan
6. Other

CLASS 20 BAKING FOR HEALTH

Entries should contain a least one ingredient that makes the product healthier. Examples might be baking with Splenda instead of sugar, using Egg Beaters instead of eggs, or modifying a baked item to be "low carb", or gluten-free.

Lot

1. Bars
2. Bread
3. Cake
4. Candy
5. Cookies
6. Gluten-free
7. Other

EVERYTHING'S BETTER WITH BUTTER

Each entry in this class will receive 1 pound of butter donated by Hope Creamery.

Special Rules: This contest features butter. Entries must use only butter as the fat ingredient. **Each entry must have 2 recipes. One recipe goes under the plate with no name. The 2nd copy must have your name and city on it. You must turn in the 2nd copy with your entry as the Steele County American Dairy Association (SCADA) will be putting together a cookbook for the following year.** Copies will be available to people entering in the Culinary Arts Department. Only baked products will be accepted-no fillings, cream cheese frosting, custard pudding, or whipped cream. Class Champion gift donated by SCADA.

CLASS 21 Lot 1 Cakes

CLASS 22 Lot 1 Cookies

CLASS 23 Lot 1 Pastries

CLASS 24 Lot 1 Other

CLASS 25 FAIR THEME

Special Rules: Entries must coordinate with this year's fair theme: "**Satisfaction Guaranteed in 2023.**" Please read the rules and regulations at the beginning of the the Culinary Arts Department as they apply. The exhibit must be made of edible items, except for the item it is displayed on.

Lot

1. Cakes
2. Cookies
3. Other

CLASS 26 CHOCOLATE GALORE

Entries in this class should focus on chocolate. The more chocolate the better! Entries must contain a minimum of 1/4 cup of chocolate in any form-baking chocolate, cocoa powder, chocolate chips, syrup, etc. Chocolate should be the primary flavor in this class.

Lot

1. Bars
2. Cake
3. Cookies
4. Other

DEPT. J - CULINARY ARTS CONTINUED

CLASS 27 CULINARY CREATIONS-ADULT

Champion in this Adult Class will receive a prize and a champion ribbon; other prizes may be awarded by the superintendents. All prizes are generously donated by Bill Oz, Burke's Taffy.

Special Rules:

Entries must be an original recipe created by the exhibitor containing all 5 of the selected ingredients for the year plus any other ingredients of the exhibitor's choice.

The 5 selected ingredients will change each year. This year's selected ingredients are: 1. Cheriots 2. Coconut 3. Marshmallows 4.

Butterscotch Chips 5. Applesauce. **Entries requiring refrigeration will not be accepted.**

The original recipe must be included with the entry and must contain the list of ingredients with measurements and the preparation steps.

All other rules of the Culinary Arts Department apply.

Lot

- | | |
|----------|------------|
| 1. Bars | 4. Cookies |
| 2. Cakes | 5. Other |
| 3. Candy | |

CANNED GOODS RULES & REGULATIONS

1. A recipe with procession time, method and date, must accompany all canned goods. Please attach to the jar with a rubber band.
2. **Only canned goods in which USDA, Minnesota or other state extension services, home canning equipment manufacturers or other reputable sources, methods and recipe will eligible for ribbons, awards and premiums.**
3. No open kettle, oven canning or open processing methods are acceptable.
4. Standard or regulations jars and 2 piece lids are required. No wax.
5. Any canned goods passing the appearance test may be opened by the judge for final placing.
6. Only canned goods up to one year old can be entered.
7. **Each exhibit or family member must use a different recipe.**
8. Clear pint or quart jars may be used. Clear 1/2 pint jars may be used for jellies, jams, preserves or marmalade.
9. Hot water bath processing is required.
10. USDA Complete Guide to Home Canning may be seen at <https://nifa.usda.gov/blog/usdas-complete-guide-home-canning>

CLASS 28 CANNED FRUIT

Lot

- | | |
|---------------|------------|
| 1. Apples | 5. Peaches |
| 2. Applesauce | 6. Pears |
| 3. Berries | 7. Other |
| 4. Cherries | |

CLASS 29 JELLIES

Lot

- | | |
|---------------|---------------|
| 1. Apple | 5. Grape |
| 2. Blackberry | 6. Raspberry |
| 3. Crab apple | 7. Strawberry |
| 4. Elderberry | 8. Other |

CLASS 30 JAM AND PRESERVES

Lot

- | | |
|---------------|---------------|
| 1. Apricot | 6. Peach |
| 2. Blackberry | 7. Raspberry |
| 3. Blueberry | 8. Rhubarb |
| 4. Butters | 9. Strawberry |
| 5. Grape | 10. Other |

CLASS 31 PICKLES-SOUR

Lot

1. Beans
2. Fresh pack dill-whole
3. Fresh pack dill-slices or spears
4. Other

CLASS 32 PICKLES-SWEET

Lot

- | | |
|-----------------------|---------------|
| 1. Beets | 4. Fresh pack |
| 2. Bread & Butter | 5. Other |
| 3. Fermented cucumber | |

CLASS 33 PICKLES-MIXED & RELISHES

Lot

- | | |
|--------------------|-------------|
| 1. Cucumber relish | 3. Zucchini |
| 2. Sauerkraut | 4. Other |

CLASS 34 MEATS

Lot

- | | |
|------------|----------|
| 1. Beef | 3. Pork |
| 2. Chicken | 4. Other |

CLASS 35 SAUCES

Lot

- | | |
|--------------|--------------------|
| 1. BBQ Sauce | 3. Spaghetti Sauce |
| 2. Salsa | 4. Other |

CLASS 36 SYRUPS

Lot

1. Fruit
2. Maple
3. Other

CLASS 37 CANNED VEGETABLES-not tomatoes

Lot

- | | |
|----------|------------|
| 1. Beans | 3. Carrots |
| 2. Beets | 4. Other |

CLASS 38 CANNED TOMATOES

Lot

- | | |
|-----------------|-----------------|
| 1. Tomatoes | 3. Tomato Sauce |
| 2. Tomato Juice | 4. Other |

CLASS 39 DEHYDRATED OR DRIED FOODS

Lot

- | | |
|---------------|----------|
| 1. Fruits | 4. Meat |
| 2. Herbs | 5. Other |
| 3. Vegetables | |

PREMIUMS

Premiums in all Lots	Blue	Red	White
	\$4.00	\$3.00	\$2.00

Each class will be awarded 1 Champion ribbon-\$5.00. At the discretion of the judges: 1 Reserve Champion ribbon may be awarded per class-\$4.00. Champion exhibits will be displayed in the center display case in the Culinary Arts Department. All exhibits in the Junior Classes will be awarded either a premium ribbon or participation ribbon.

SPECIAL AWARD

The Culinary Arts Department created the Monica Kruschke Culinary Arts Award in 2022. Monica served as Superintendent of this department for 10 years before illness forced her to step down. Monica's organizational skills and dedication to the department shaped the Culinary Arts Department of today. This award honors her memory and hard work.

DEPT. J - CULINARY ARTS *CONTINUED*

JUNIOR RULER OF THE KITCHEN

Awarded to the exhibitor earning the most points on their entries in all Junior Culinary Classes. Points will be awarded for placing in the class.

Points will be awarded as follows:

Class Champion	5 Points
Class Reserve Champion	4 Points
Blue	3 Points
Red	2 Points
White	1 Point

The winner will receive a gift. His/Her name will be added to a plaque displayed in the Culinary Arts Department. The name of the Junior Ruler of the Kitchen award will be revealed by 8:00 P.M. on Tuesday, August 15, 2023 in the Culinary Arts Department. In order to allow more people the opportunity to be the Junior Ruler, no one will be able to receive the award more than five times.

ADULT RULER OF THE KITCHEN

Awarded to the exhibitor earning the most points on their entries in all Adult Culinary Classes. Points will be awarded for placing in the class.

The winner will receive a gift. His/Her name will be added to a plaque displayed in the Culinary Arts Department. The name of the Adult Ruler of the Kitchen award will be revealed by 8:00 P.M. on Tuesday, August 15, 2023 in the Culinary Arts Department. In order to allow more people the opportunity to be the Adult Ruler, no one will be able to receive the award more than five times.

Points will be awarded as follows:

Class Champion	5 Points
Class Reserve Champion	4 Points
Blue	3 Points
Red	2 Points
White	1 Point

Culinary Arts Department Sponsored By



We would like to thank all those who have donated special gifts to our department winners:

Buffalo Wild Wings	Burke's Taffy	Cash Wise
Claremont Consignment Lot	Costas Candies	Curly Girlz
Culver's	El Tequila	Famous Dave's
Fareway Foods	Hope Creamery	Kernel
Old Town Bagels	Plaza Morena	Torey's
Steele County Dairy Association	The Kitchen	

