

# 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 7, 2024. 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 12th, 2024 from 8:00 a.m. to 12:15 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 19, 2024 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 Class.
- 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 7, 2024

Entry day: Monday, August 12, 2024 from 8:00 a.m. - 12:30 p.m.

Pick up entries, premiums & prizes:

Monday, August 19, 2024 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. Canned Fruit Cocktail 2. Ritz Crackers 3. Sweetened Condensed Milk.

**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    | 4. Oatmeal |
| 2. Nut      | 5. Other   |
| 3. Molasses |            |

## CLASS 14 BARS

### Lot

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

## 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 at 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: "**Adventures to Explore in 2024**". 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 | 3. Cookies |
| 2. Cake | 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. Jello 2. Canned Fruit Cocktail 3. Ritz Crackers

4. Chia Seeds 5. Sweetened Condensed Milk. **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

- A recipe with processing time, method and date, must accompany all canned goods. Please attach to the jar with a rubber band.
- 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.**
- No open kettle, oven canning or open processing methods are acceptable.
- Standard or regulations jars and 2 piece lids are required. No wax.
- Any canned goods passing the appearance test may be opened by the judge for final placing.
- Only canned goods up to one year old can be entered.
- Each exhibit or family member must use a different recipe.**
- Clear pint or quart jars may be used. Clear 1/2 pint jars may be used for jellies, jams, preserves or marmalade.
- Hot water bath processing is required.
- 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

- Beans
- Fresh pack dill-whole
- Fresh pack dill-slices or spears
- 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

- Fruit
- Maple
- 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	<b>Blue</b>	<b>Red</b>	<b>White</b>
	\$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.

A special award from the Brad Ahrens Family in honor of Karla Ihrke, a former Culinary Arts Superintendent. Karla was an avid baker and the fair was a special event for her.

# 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 6:00 P.M. on Tuesday, August 13, 2024 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 6:00 P.M. on Tuesday, August 13, 2024 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    |               |

