

Dept. J – Culinary Arts



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Quick Reference-Culinary Arts

- Pre-registered entries only – due in the fair office by Wednesday, August 6, 2025
- Entry day: Monday, August 11, 2025 from 8:00 a.m. – 12:15 p.m.
- Pick up entries, premiums & prizes: Monday, August 18, 2025 from 10:30 a.m. – 12:15 p.m.

We are located underneath the grandstand – North End

CLASSES 1-4: JUNIORS

CLASSES 5-39: ADULTS

Rules & Regulations

1. All entries must be pre-registered! You may register online 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 6, 2025. Exhibitors are encouraged to register more items than they may actually end up bringing to ensure that they are properly registered and able to exhibit all entries. Items not brought in will be deleted on entry day.
2. Entries will ONLY be accepted on Monday, August 11, 2025 from 8:00 a.m. to 12:15 p.m.
3. Exhibitors are asked to park in the parking lot north of the Steele 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.
4. Entries, ribbons, and checks are to be picked up on Monday, August 18, 2025 between 10:30 a.m. and 12:15 p.m. **NO EARLY PICK-UPS.**
5. **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.**
6. Only products of the "home" kitchen are eligible – no mixes – unless the mix is an ingredient.
7. All 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.
8. Entries that have ingredients that require refrigeration must be entered in the Refrigerated Class.
9. **An item/recipe may only be entered once** – pick the best category: each should only be in one class, one lot.
10. How much to bring for an entry:
 - Breads – ¼ loaf
 - Pies – a slice
 - Cakes – 3"x 3" piece or one slice
 - All other items – 3 pieces
 - Decorated – whole cake

JUNIORS: CLASSES 1-4

Each entry must use a different recipe, and each family member must use a different recipe.

Juniors may enter any class, but points are awarded only for classes 1-4.

CLASS 1-BREAD & BREAD MACHINE-JUNIORS

Lot

- | | |
|--|--|
| 1. Bread-white | 3. Sweet Dough (caramel, cinnamon rolls) |
| 2. Bread-grains (whole-wheat, whole-grain, rye, oatmeal) | 4. Muffins |
| | 5. Quick Bread |
| | 6. Other |

CLASS 2-DECORATED ITEMS-JUNIORS

Lot

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

CLASS 3-ASSORTED SWEETS-JUNIORS

Lot

1. Bars
2. Cake
3. Candy
4. Cookies
5. Pies
6. Other

CLASS 4-FLIGHT CREATIONS-JUNIORS

Special Rules:

- Create a sampler (or 'flight') of three related items from one of the Lots below. The Flight should be displayed creatively, but no larger than 12"x12".
- **Entries requiring refrigeration will not be accepted.**
- The items may not be entered in another class.

Lot

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

ADULTS: CLASSES 5-39

CLASS 5-YEAST BREAD

Lot

1. Bread-white
2. Bread-grains: whole-grain, whole-wheat, rye, oatmeal
3. Dinner rolls
4. Other

CLASS 6-YEAST BREAD-SWEET DOUGH

Lot

1. Coffee cake
2. Sweet rolls (cinnamon, caramel, fruit, & nuts)
3. Other

CLASS 7-SOUR DOUGH BREAD

Lot

1. Bread-white
2. Bread-grains (whole-wheat, rye, oatmeal, multi-grain)
3. Add-ins savory
4. Add-ins sweet
5. Other

CLASS 8-QUICK BREADS-NO YEAST

Lot

1. Fruit, vegetable bread
2. Coffee cake
3. Muffins
4. Scones
5. Other

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 from scratch. **See the Refrigerated**

Class 19 for cream pie and meringue entries.

Lot

- | | |
|----------|------------|
| 1. Apple | 3. Rhubarb |
| 2. Berry | 4. Other |

CLASS 16-CANDY

Lot

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

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
- 3.

CLASS 19-REFRIGERATED

Lot

1. Bars
2. Cheesecake
3. Cookies
4. Pies - cream, custard, meringue
5. Pie - Pecan
6. Other
- 7.

CLASS 20-BAKING FOR HEALTH

Entries should contain at least one ingredient that makes the product healthier. Examples might be baking with a sugar substitute or modifying a baked item to be "low carb," or gluten- free.

Lot

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

EVERYTHING'S BETTER WITH BUTTER CLASSES 21-24

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

Special Rules:

- This contest features butter. Entries must use 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 for the Steele County American Dairy Association (SCADA) puts together a cookbook for the following year.** Copies will be available to people entering 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: **"Good Vibes in 2025."**
- Please read the rules and regulations at the beginning of 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 the better!
- Entries must contain a minimum of ¼ cup 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 |

CLASS 27-FLIGHT CREATIONS– ADULT

Special Rules:

- Create a sampler (or 'flight') of three related items from one of the Lots below. The Flight should be displayed creatively, but no larger than 12"x12".
- **Entries requiring refrigeration will not be accepted.**
- The items may not be entered in another class.

Lot

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

CANNED GOODS RULES & REGULATIONS

1. A recipe with processing 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 recipes will be eligible for ribbon awards and premiums.**
3. No open kettle, oven canning or open processing methods are acceptable.
4. Standard or regulation 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 two years 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 ½ pint jars may be used for jellies, jams, preserves or marmalade.
9. **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-JAMS, PRESERVES, or MARMALADE

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

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

CLASS 38-CANNED TOMATOES

Lot

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

CLASS 39-DEHYDRATED OR DRIED FOODS

Please bring item on a plate or a clear jar for display.

Lot

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

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 - \$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 AWARDS

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.

JUNIOR RULER OF THE KITCHEN CLASSES 1-4

(ages 14 and under)

Awarded to the exhibitor earning the most points on their entries in all Junior Culinary Classes. Points will be awarded as follows:

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

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 Junior Ruler of the Kitchen award will be revealed by 6:00 p.m. on Tuesday, August 12, 2025 in the Culinary Arts Department. In order to allow more people the opportunity to be the Junior Supreme Ruler, no one will be able to receive this award more than five times.

ADULT RULER OF THE KITCHEN

Points will be awarded for placing in the class. The winner will receive a gift. His/Her name will be added to a plaque on display 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 12, 2025 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 this award more than five times.

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

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
Claremont Consignment Lot	Costas Candies
Culver's	El Tequila
Famous Dave's	Fareway Foods
Grace's Tex-Mex	Hope Creamery
Kernel Restaurant	Old Town Bagels
Steele County Dairy Assoc.	Plaza Morena
The Kitchen	Torey's Restaurant
Brad & Sherry Ahrens	Susan Hackerson

- If making entries in TWO OR MORE DEPARTMENTS use SEPARATES FORMS for each.
- Return completed form to Department Superintendent or to Fair Office in Muckle Building.
- **See Exhibitor's Guide for entry closing date and time – This will be enforced**
- Only one person per entry form.
- Make a copy of form if more lines are needed.
- Fine Arts & Wood Carving – Artists are responsible for providing their own insurance.

Please accept the entries indicated below for exhibition at the Steele County Free Fair subject to the rules and classifications published in the Exhibitor's Guide by which I hereby agree to be governed. I declare all statements made in connection with said entries are true.

If under 18 yrs. Put age_____ Parent/Guardian Signature_____

[illegible]

Grains & Grasses, Vegetable,
Flowers, Flowers, Fruit Crops,
Hobbies, Culinary Arts, Fine Arts,
Textile Fabrics, Organic Crops,
Homemade Wine, Homemade
Beer, Photography, Woodcarving,
Youth Art.

Above to be filed in by
Office Staff