FOODS

Manager: Kathy Petz – 620-694-4057
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Location: Domestic Arts Building

Online entry available beginning June 1, 2023

ENTRY DEADLINE IS AUGUST 1, 2023

All entries are required to be completed online.
If you need assistance with entry, please contact the Fair Office.
Please check the receiving schedule.

August 2 (12:01 a.m.) to August 15 (11:59 p.m.) - $5.00 late fee, per exhibitor.
August 16 (12:01 a.m.) to August 23 (11:59 p.m.) - $25.00 late fee, per exhibitor.
No entries will be accepted after August 23 (11:59 p.m.)

Foods Receiving Times: Tuesday, September 5, Noon – 5
Wednesday, September 6, 11 a.m. to 8 p.m.
Thursday, September 7, 8 a.m. to Noon

Release/Pick Up Times: Sunday, September 17, 6 p.m. to 8 p.m.
Monday, September 18, 9 a.m. to 1 p.m.

Exhibitor Social Security Numbers ARE REQUIRED. The KSF is a State entity, and the State of Kansas requires the SSN for verification of premium payments.

Foods Guidelines and Rules

GENERAL AND DEPARTMENTAL RULES

1. DEADLINE DATES: All exhibitors are required to submit their entries online by the deadline date of **August 1, 2023.** Assistance for online entries is available during regular business hours only. (Monday – Friday, 8:00 a.m. to 5:00 p.m.) by calling the fair office at 620-669-3621.
2. REQUIRED EXHIBITOR FEES: ALL exhibitors are required to pay a $1.00 processing fee per person as well as a $1.00 per item entry fee.
3. ENTRIES/LATE ENTRIES: Entries will be accepted beginning June 1, 2023. Entries will be accepted after August 1, 2023, in accordance with the following scheduled: **NO ENTRIES WILL BE ACCEPTED AFTER AUGUST 23, 2023.**

   August 2 (12:01 a.m.) to August 15 (11:59 p.m.) - $5.00 late fee, per exhibitor. August 16 (12:01 a.m.) to August 23 (11:59 p.m.) - $25.00 late fee, per exhibitor.
   No entries will be accepted after August 23 (11:59 p.m.)

4. An exhibitor can enter one (1) item per class, unless noted differently.
5. Exhibitors will have up to 15 minutes to arrange, display or touch-up their exhibit upon arrival, prior to check in. Exhibits cannot be prepared or assembled on-site, unless it is a "real time" contest, and it is stated in the rules. Department Managers have the right to disqualify an entry or exhibit if anyone, other than the exhibitor, has prepared it. **ALL WORK MUST BE THAT OF THE EXHIBITOR.**
6. Displayed exhibits may be limited – KSF reserves the right to only display what room allows. Any item not being displayed will have designated pick-up times. First place through third place is guaranteed to be shown. Every effort will be made to display ALL items entered in the fair.
7. Any item that does not meet Kansas State Fair requirements will not be accepted. If an item is accepted in oversight, it may later be disqualified and/or not judged or displayed.

8. During check-in, a Kansas State Fair staff member may question if you entered your item properly, but only if it is obvious that the item may not meet the class requirements. If an exhibitor is not sure if they entered their item(s) properly, they must ask a staff member for assistance **BEFORE** the item is checked in. This process can only be done during receiving hours and at the request of the exhibitor. If you question the class entered, and the Department Manager can justify the error, it may be moved to the proper class. Once an item has been checked-in, **IT CANNOT BE MOVED**, without the prior approval of the Competitive Exhibit Coordinator. Check-in finalizes your entry. Kansas State Fair does not allow any item substitutions.
9. Entries will not be judged in "Any Other Items" or "Not Specified" class, if there is already a class for that item available.
10. All exhibits must have been created, grown, or harvested by the exhibitor during the season of current year unless otherwise stated. All creative items must have been completed since the 2022 Kansas State Fair (Since September 20, 2022).
11. If a "real-time" contest has fewer than two entered contestants, the contest may be changed to allow walk-up entries, with the approval of the KSF Competitive Exhibit Coordinator and sponsor, if any.
12. After arrangements of exhibits for prizes, no change will be allowed except on authority from KSF Competitive Exhibit Coordinator.
13. Our primary audience consists of family and youth. We reserve the right to reject any entry that may be considered objectionable by that audience.
14. Youth Division: Youth exhibitors must be 18 or under as of January 1, current year. Youths cannot enter in the youth division and again in another division in the same class.
    Adult Division: Adult exhibitors must be 18 as of January 1 of the current year.
15. A brief description of your item when entering <u>on-line</u> (as to color, size or pattern, brand) is appreciated.
16. For the protection of the exhibitor, claim stubs are encouraged at the time of release for items. If claim stub is lost, you must have a valid photo ID to claim the items.
17. Each article in a collection or plural exhibit must show the exhibitor's name and class of competition.
18. All exhibits will receive the best care and protection in their surroundings. The exhibits, at times, are subject to owner's risk and in no event will the Kansas State Fair, KSF staff, or volunteers be responsible for any damage that may occur. Delicately constructed items requiring more than normal careful handling should not be submitted. All exhibits will be displayed at the discretion of the KSF Staff.
19. The Kansas State Fair reserves the right to cancel any class or placing if the entries are insufficient to secure adequate competition or an award is not merited.
20. Participants will have no access to their products once they have been received by the Kansas State Fair staff.
21. **All** Division Champions and Reserve Champions will receive a Rosette.
22. The Kansas State Fair reserves the right to cancel, eliminate, or change the published premium amounts due to lack of sponsorship.
23. If, at the Judge's discretion, an entry does not merit a placing, the Judge shall give no award under any circumstances. The rule applies whether there is one or more exhibits in the class.
24. If a tie occurs in any division or class, a judge will determine the winner.
25. When attending the Kansas State Fair, you enter an area where photography, audio, and video recording may occur. By entering the Fairgrounds, you consent to such recording media and its release to be used for news, telecasts, web casts, promotional purposes, advertising, social media, and websites. You further waive all rights you may have to any claims in connection with publication of these materials, regardless of the purpose or sponsoring of such publication.
26. *Recipes are required for all categories unless otherwise noted. Exceptions are Decorated Cakes. All recipes must be typed on a 8 ½ x 11" sheet of paper with name, address, and phone number in the bottom left corner (this will be hidden from the judge). Do not submit these on an index card or you will be disqualified. Index cards will only be accepted, if specified, in specific contest rules. Follow all additional rules outlined for contests including, using sponsors name in the recipe. Should proof of purchase be required, please provide information (product label, register receipt, UPC code, etc.) to the clerk at receiving time. *DO NOT attach this information to the recipe. Youth Division along with some Special Contests, also require youth age on the recipe. Refer to division rules.*

27. *Entries and recipes become the property of the Kansas State Fair and/or Sponsor and are subject to news media coverage, online exposure, and editing, etc.*
28. *Baked goods and other special contest entries will, at the discretion of the Foods Department staff and judges, be put into the bake sale or offered to those attending the contest judging. If you would like to buy back your entry during our bake sale, notification must be given to our staff at the time of check-in. KSF will only hold items for 30 minutes, at the beginning of the sale, before it is made available to the public for purchase.*
29. *No commercial mixes or commercial pre-made products are allowed, unless noted for a specific class.*
30. *To ensure food safety, entries that are not immediately judged should not contain uncooked cream cheese, sour cream, whipping cream, eggs, or custard fillings. Refrigeration is not available. For onsite competitions you will need to provide and use ice chests.*
31. *Alcohol will only be allowed as an ingredient used in a recipe if it is cooked or baked into the product.*
32. *Alcohol will not be allowed in any product entered in a youth class and/or prepared by an individual under 21.*
33. *All baked items are to be entered on a "white" sturdy, but disposable plate. Paper and plastic plates should be a size to properly show the entry (neither too large or too small and an appropriate shape). Heavy corrugated cardboard can be cut to be 1" larger than the entry and cardboard must be covered with food-grade material. No plastic or loose wrap. Product must fit in a "single bag". Use a turkey roasting bag for large exhibits. Use of a disposable pie pan is recommended for our pie contest. Kansas State Fair, its employees or volunteers will not be held responsible for damaged or lost property should non-disposable pans be used. Non-Disposable pie pans may be collected shortly after the contest or at a later time.*
34. *Any exhibit that becomes unsightly will be removed from being displayed but the ribbon will remain.*
35. *The Kansas State Fair will supply trays and plates to exhibit produce and food items.*

SHIPPING

Shipping charges on all exhibits must be prepaid. Packages should be addressed to: Kansas State Fair, ATTN: Agriculture Department, 2000 N. Poplar, Hutchinson, KS 67502 and must arrive by September 6. A copy of your entry receipt should also be included in your package with your pre-registered items. Please make sure all items are labeled in a manner that can be removed before judging (a note attached by a rubber band, twist tie, masking tape, safety pin, etc.)

ITEMS WILL NOT BE RETURNED. - they will either be placed in the food sale or disposed of after pick-up times are over.

Size Requirements for all classes (if applicable)

- All biscuits, rolls, muffins, and candies are to be submitted in quantities of (6) six, unless otherwise stated.
- Any class with (*) may be any size or shape.
- Bread loaves can be baked in 9" x 5" x 3" pan or 8" x 4" x 3" pan, unless otherwise stated.
- Cookies MUST be submitted by the ½ dozen. Bring (6) six cookies, equally sized *Exception, Governor's Cookie Jar Contest. Follow specific contest rules.
- Cakes **must** be entered whole, uncut and edges intact.

Helpful Tips

- Always try to produce uniform looking items.
- Unless entering a contest where creativity is most important, choose a recipe and shape which is typical of the class.
- Please check each contest entered for eligibility requirements i.e., age requirement, proof of purchase, or if not eligible to compete because of a waiting period (due to consecutive wins)
- When entering a Special Contest, be sure to use the Sponsor's product name in your ingredient list (i.e..; King Arthur Flour, Curley's BBQ Sauce)

Food Sales

- Perishable food entries will be sold after judging is complete and a portion removed for display purposes. Items will be for sale in the northeast corner of the Domestic Arts Building each day of judging. Proceeds will be used to enhance the Foods Dept. ****Food sales will be held during specified bake sale hours. Early sales will not be allowed, nor will we put items on hold. Exhibitor will be given first opportunity to purchase back their item. *If interested in a buyback, notify KSF staff at check-in.** For specific times, refer to schedule posted in our Foods Dept. during the fair.

****Sweepstakes Winners - determined from the individual who has won the most 1st place ribbons within the division.**

****Division Champion - selected from the 1st place winners within the division.**

Special Classes for Foods

Division 601 - Breads – Quick

Sponsored by Grain Craft

Premiums awarded for this division are 1st - $15, 2nd - $10, 3rd - $5. Division Champion will receive a rosette and Dillon's gift card.

Class

1. Cornbread Muffins (6)
2. Fruit Muffins (6)
3. Pumpkin Bread Loaf
4. Zucchini Bread Loaf
5. Miscellaneous Quick Bread

Judging Criteria	
Appearance	25
Aroma & Flavor	30
Texture	45

GRAIN CRAFT

Division 602 - Breads - Yeast

Premiums awarded for this division are 1st - $15, 2nd - $10, 3rd - $5.00. Division Champion will receive a rosette and Dillon's gift card.

All items must contain yeast. Class

1. Any Yeast Bread other than listed
2. Artisan Bread
3. Bread made with at least 50% Whole Wheat
4. Bread Machine Bread (baked in machine)
5. Cinnamon Rolls, (6)
6. Sticky Buns (6)
7. White Bread Loaf
8. White Dinner Rolls (6)
9. Whole Wheat Bread Loaf
10. Whole Wheat Rolls (6)

Judging Criteria	
Appearance	25
Aroma & Flavor	30
Texture	45

Division 603 - Cakes

Premiums awarded for this division are 1st - $15, 2nd - $10, 3rd - $7. Division Champion will receive a rosette and Dillon's gift card.

Cakes and frosting must be made from scratch. Recipes are also required for frosting or glaze if used. Pan size must be included with the instructions on the recipe sheet. Check classes to see if cakes should be frosted or not. Frosting covers the whole cake or each layer of the cake. A thin/light drizzle of icing may be used on cakes not requiring frosting but should not cover the whole cake or be the consistency of frosting. Chiffon cakes should be exhibited with top crust up (not against plate).

Class

Judging Criteria	
Appearance	25
Aroma & Flavor	30
Texture	45

1. Bundt Cake (No Frosting)
2. Cake made from a mix but with added ingredients or changes (frosting optional)
3. Chiffon Cake (No Frosting)
4. Chocolate Cake (Frosted)
5. Coconut Cake - Any variation containing coconut (Frosting Optional)
6. Fresh Apple Cake (Frosting Optional)
7. German Chocolate Cake (Frosted)
8. Poke/Drizzle Style Cakes - Fillings/Liquids poured over the holes can be of any variation
9. Pound Cake (No Frosting)

Division 604 - Decorated Cake Competition

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive $20 and a rosette, Reserve Champion $15.00, and a rosette.

Decorate a Styrofoam cake that is "Kansas" themed. Decorations must be edible and applicable to real cake with the following exceptions: use of wire or ribbon in decoration is acceptable as well as using a non-edible cake top. Tier cakes may be stacked or separated. Cake base can be no larger than 22" and maximum height is 25". Decorators may place their cakes directly into the display case where they will be judged on the following: overall design, skill and precision, choice and use of colors, difficulty of technique, neatness, and originality.

YOUTH: Age 18 or under by January 1, current year.

NON-PROFESSIONAL: An individual who decorates more as a hobby and occasionally provides a service but not on a regular basis and has less than 5 years decorating experience.

Judging Criteria	
Appearance	60
Creativity	20
Neatness	20

PROFESSIONAL: An individual who has been decorating for 5 years or more and/or provides services decorating baked goods on a regular basis.

Class

1. Youths - Ages 6 - 11
2. Youths - Ages 12 - 18 *Must be 18 by Jan. 1, current year
3. Adult - Non-Professional
4. Adult – Professional

Division 605 - Candies

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive $5 and a rosette.

Class

1. Bark Style Candy - Any flavor (6)
2. Chocolate - Any style (6)
3. Nut Brittle (6)
4. Miscellaneous Candy (6)

Judging Criteria	
Appearance	30
Flavor	35
Texture	35

COOKIES

***Cookies must be submitted by the 1/2 dozen.*

Each entry must consist of (6) uniform cookies on a plate. Cookies may be layered if they do not stick together in which case use covered cardboard. (*see Rule #16.) Each division will declare a sweepstakes winner (exhibitor with the most 1st ribbons in the division). Each division will declare a division champion (determined from all of the 1st winners in the division). **Our Cookie Champion winner will receive $100 and a rosette. The overall Sweepstakes winner will receive $50 and a rosette.**

- Division Champion - selected from the 1st place winners within the division. Will receive a Champion Ribbon
- Sweepstakes Winner - determined by the individual who has won the most 1st place ribbons in a division (Div. 606 - 610). Division sweepstakes winner will receive a ribbon. Overall Sweepstakes winner will receive a Rosette
- Champion Cookie - determined between all of the division winners (Div. 606 - 610). Will receive a Champion Rosette Exhibitors with multiple entries in a class or family members and siblings cannot enter the same recipe.

Division 606- Bar Cookies

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Bar Cookies - spread dough in pan, bake and cut

Class

1. Blondies
2. Brownies
3. Cereal Bars - Any variety
4. Lemon Bars
5. Peanut Butter Bars
6. Other Cookie not listed

Judging Criteria	
Appearance	30
Flavor	35
Texture	35

Division 607- Decorated Cookies

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette

Class

1. Christmas Cookies
2. Gingerbread
3. Halloween Cookies
4. Other Cookies not listed

Judging Criteria	
Decoration	45
Flavor	30
Texture	25

Division 608- Drop Cookies

Sponsored by Holly's Sweet Treats

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Drop Cookies- dough is dropped by rounded or heaping teaspoonful onto baking sheet.

Class

1. No Bake Cookies
2. Chocolate Chip
3. M & M Cookies
4. Monster Cookies
5. Oatmeal, with or without raisins
6. Other Cookie not listed

Judging Criteria	
Appearance	30
Flavor	35
Texture	35

Division 609- Molded & Pressed

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5.Division Champion will receive a Dillons gift card and rosette.

Molded Cookies - formed into desired shapes with your hands

Class

1. Crackle / Crinkles - Any flavor
2. Peanut Butter
3. Shortbread - Flavored
4. Shortbread - Plain
5. Snickerdoodle
6. Thumbprint - Any filling permitted
7. Other Cookie not listed

Judging Criteria	
Appearance	30
Flavor	35
Texture	35

Division 610- Refrigerated & Rolled

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Refrigerator Cookies - dough must be chilled in the refrigerator before baking.
Rolled Cookies – dough must be rolled and cut into desired shapes with a cookie cutter

Class

1. Icebox - Sliced
2. Pinwheel - Rolled
3. Sandwich Cookies
4. Sugar Cookie - Rolled & Unfrosted
5. Other Cookie not listed

Judging Criteria	
Appearance	30
Flavor	35
Texture	35

Division 611- Governor's Cookie Jar

Sponsored by Hutchinson Chamber of Commerce

Premium awards for this division are 1st - $250 and a rosette, 2nd - $150, 3rd - $100. Winning Cookie Jar becomes the property of the Kansas State Fair and will not be returned. Winner will also be invited to present their jar to the Governor during the Governor's Awards Ceremony.

This year we are asking you to decorate a cookie jar themed 2023 Theme: ***"To the Stars"*** *- reflecting the Kansas state motto of Ad Astra Per Aspera – To the Stars Through Adversity."*
Cookies and decorations should be Kansas related. Bake a variety of cookies and place in a clear wide mouth attractively decorated jar. Jar must be 1 gallon capacity and cannot be over 15" in any direction. Cookies should be visible through at least a total of 50% of the jar and each cookie should be wrapped separately in clear plastic wrap. Jars must be filled with cookies, with no less than (9) nine varieties, with a maximum of (15) varieties and must include each of the following types at least once: Drop Cookie, Bar Cookie, Refrigerator Cookie, Rolled Cookie, and Molded Cookie. **Remember….This**

contest is for a decorated cookie jar - not cookies in a display. Decorated cookie jar can be incorporated into a display if you wish. All decorations must be securely attached to the jar. All work must be that of the exhibitor only.

Drop Cookies- dough is dropped by rounded or heaping teaspoonful onto baking sheet. **Bar Cookies** - spread dough in pan, bake and cut. **Refrigerator Cookies** - dough must be chilled in the refrigerator before baking. **Rolled Cookies** – dough must be rolled and cut into desired shapes with a cookie cutter. **Molded Cookies** - formed into desired shapes with your hands.

Bring (2) two labeled sample cookies wrapped together with plastic wrap of each recipe. Place all samples in a covered flat box (no need to decorate), so the judges will not need to open the decorated jar. Boxes and sample cookies will not be returned. Remember to provide recipes for each type of cookie in your jar.

Class

1. Governor's Cookie Jar

Judging Criteria	
Cookie Jar Decor	60
Overall Cookies	40
Appearance, Flavor, Texture	

hutchchamber
HUTCHINSON/RENO COUNTY CHAMBER OF COMMERCE

FOOD PRESERVATION RULES

The following are additional rules for all Food Preservation Classes.

ENTRANT ELIGIBILITY

1. Eligible entries must be preserved in a ***clear*** regulation canning jar. Kansas State Fair recommends that jar should be the same brand as ring & seal, but not required. Ball®, Kerr™, Atlas, Mainstays, and Golden Harvest are some examples of jars & lids specially designed for home canning. Rings must be rust free.
2. All preserved foods must be prepared within a one-year (1 year) period prior to the judging date.
3. Preserved food entries must have the following information on a 3" x 5" card stating: **NAME OF PRODUCT, DATE PRESERVED, TYPE OF PACK (HOT OR COLD), PROCESSING METHOD AND TIME, POUNDS OF PRESSURE (FOR LOW ACID FOOD), ALTITUDE WHERE PRODUCT WAS PROCESSED, & COUNTY OF EXHIBITOR.** If you have additional information about the item entered, you may include it on your card. Check Dried Food and Spreads divisions for information needed on the 3" x 5" card.
4. Recipes are required EXCEPT where otherwise noted.
5. Recipes should be put on back of information index card or a separate index card stapled to the first card.
6. Your card will be under your exhibit after judging and will be returned to you at the end of the fair.
7. Using the guidelines from the National Center for Home Food Preservation, visual inspection will be used for the most part for judging. Jars may need to be opened when: differences among entries are too small for visual judging only or when spoilage is suspected. Any item opened will have a small black mark on the lid to denote that it has been opened and no longer safe for consumption. Entries must follow current USDA guidelines. Visit http://nchfp.uga.edu or contact your local extension office for safe food preservation practices.
8. Do not put any labels or decorations on the jars. Judges need to see the product through the glass jar and should not know who entered it.
9. ***No quart* jars are allowed**, except in Main Course Division #621. Half-pint can only be used for soft spreads. Pint jars are to be used on all other classes.
10. Sweepstakes winners may win (3) three years straight before not being eligible for sweepstakes contests for (1) one year.
11.

QUALITY CRITERIA

1. Safety is of utmost importance. Any entry not in compliance with judging guidelines or exhibiting spoilage must be disqualified.

FILLED JAR

1. Headspace must correspond to instructions from the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
2. Air bubbles must be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating the presence of gas bubbles must be disqualified.)
3. Bands should remain on the jars while in transit to the fair event. Remove bands carefully to determine if the headspace is correct.
4. Replace bands for product display.

HEAT PROCESS

1. Methods used to heat process food must comply with current preserving guidelines as stated in the approved reference guides. The boiling water process for high-acid food and pressure process for low-acid food are the only recommended methods to preserve food in jars for shelf storage.

2. Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must agree with the approved reference guides.

PRODUCT APPEARANCE

1. Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels intact are acceptable if the recipe is in keeping with approved guidelines.
2. Liquid must be clear and free from cloudiness and small particles unless the inherent characteristics of ingredients effect product clarity.
3. Color of the finished product should be as close as possible to its natural characteristics or that for cooked product.
4. Texture is affected by heat processing; however, the finished product should not easily break down or appear over-cooked.
5. Ingredients should retain their shape and size based on the type and preparation method. Ingredients should be cut in uniform pieces and packed evenly into each jar, allowing adequate room for liquid to circulate throughout the jar during processing.

Recipes required on back of 3" x 5" information index card or separate card stapled to the first or submitted online entry system

- ****Division Champion - selected from classes within the division. Will receive a Champion Ribbon and Dillons Gift Card.**
- **Sweepstakes Winner - determined by the individual who has won the most 1st place ribbons in Divisions 612-621.Will receive $10 premium, Dillons Gift Card, and Ribbon.**
- **Grand Champion in Food Preservation - determined between all division winners (Div. 612 - 621). Will receive a Rosette, $20 premium, and Dillons Gift Card.**

Division 612 - Food Preservation – Spreads

Exhibitors may enter up to 5 in each classification. Each entry in a class must be a different variety.

Premiums awarded for this division are 1st - $25, 2nd - $20, 3rd - $15. Division Champion will receive a Dillons Gift card and rosette.

Class

1. Butter
2. Jams
3. Jellies
4. Preserves
5. Other

Judging Criteria	
Appearance	60
Container	15
Selection of Products	25

Division 616 - Food Preservation - Canned Fruits

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Class

1. Canned Fruits - Any variety (apples, cherries, pears, peaches, plums, etc.)
2. Fruit Juice - Any kind
3. Tomatoes
4. Tomato Juice

Judging Criteria	
Appearance	60
Container	15
Selection of Products	25

Division 617 - Food Preservation - Canned - Pickled or Relish

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Class

1. Pickles - Any variety (dill, sweet, etc.)
2. Pickled Vegetable - Any variety
3. Relish - Any variety (vegetables)
4. Relish - Salsa

Judging Criteria	
Appearance	60
Container	15
Selection of Products	25

Division 618 - Food Preservation - Canned Vegetables

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Class

1. Asparagus
2. Beets - Sliced or diced
3. Beets - Small whole
4. Carrots
5. Corn
6. Green or Wax Beans - Cut
7. Green or Wax Beans - Whole
8. Mixed Vegetables
9. Potatoes
10. Miscellaneous Vegetables

Judging Criteria	
Appearance	60
Container	15
Selection of Products	25

Division 620 - Food Preservation - Dried Foods

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Dried foods to be exhibited in half-pint or pint glass jar which appear full. Include a 3" x 5" card stating the following: name of dried food and date dried, method of pretreatment, drying method and drying time.

Class

1. Dried Fruit
2. Dried Herbs
3. Dried Pasta - Any shape
4. Dried Vegetable
5. Fruit Leather
6. Trail Mix / Snack Mix
7. Miscellaneous Dried Food

Judging Criteria	
Aroma & Texture	50
Jar and Card	10
Shape and Size	40

Division 621 - Food Preservation - Main Course

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Must be ready to serve as canned but may be heated or chilled. Recipes are required for items with jars containing more than 1 ingredient, plus identification of contents within the menu must be given. Please include menu for class 01 & 02 on a 3" x 5" card. Quart jars may be used for these classes.

Class

Judging Criteria	
Aroma & Texture	50
Jar and Card	10
Shape and Size	40

1. Emergency dinner (five jars of dehydrated fruit, vegetables, meat to make up a meal) *must identify varieties
2. Emergency dinner (five jars of home canned food all different varieties) *must identify varieties
3. Home canned fish, *must identify kind
4. Home canned meat, *must identify kind

Division 622 - Make it with Honey

Sponsored by the Kansas Honey Association

Premiums awarded for this division are 1st - $15, 2nd - $10, 3rd - $5.

Kansas Honey Producers would like to see how you use honey. Exhibits may contain some sugar, but this must be listed as a recipe ingredient. When ingredients are equal, preference will be given to exhibits containing the least amount of sugar. Whole loaves of bread and cake must be exhibited. *Class 01 may use any type ½-pint jar. Sauce may be picked up by 8:00 pm same day as judging or left for display.

- Recipes must be included and typed on an 8 1/2" x 11" sheet of paper with name, address, phone number in the bottom left corner (this will be hidden from the judge). Do not submit these on an index card or you will be disqualified.
- The Kansas Honey Association and the Kansas State Fair reserves the right to use, publish or advertise the winning recipes.

Class

1. *BBQ Sauce made with Honey (refrigerated only)
2. Chocolate Honey Cake
3. Cookies made with Honey (6)
4. Honey Cake
5. Honey Quick Bread
6. Honey Whole Wheat Bread
7. Muffins made with Honey (6)

Judging Criteria	
Appearance	20
Taste	40
Use of Honey	40

YOUTH AGE CLASSES

Participants must be 18 or under as of January 1, current year

ALL YOUTH ENTRIES, EXCEPT ANY SPECIAL CONTESTS, FOLLOW THE SAME RECEIVING HOURS AS THE OTHER OPEN CLASS CONTESTS. *Review schedule through icon at beginning of handbook

1. Youth classes follow the same rules and guidelines as all other food classes unless otherwise stated.
2. Entries should be in the name of the person who made the product. Product must be made by the exhibitor. Minor assistance is permitted from a parent when necessary.
3. Recipes are required for all categories unless otherwise noted. Canned Vegetables nor Dried Foods, which do not require recipes. Recipes for baked goods must be typed on an 8 1/2" x 11" sheet of paper with name, address, and phone number in the bottom left corner (this will be hidden from the judge). Do not submit these on an index card or you will be disqualified. Index cards will only be accepted if specified in specific contest rules. Recipes and proof of purchase can be uploaded onto exhibitor's online entry as a PDF or an image any time after entry up to Sept 1. After this time, exhibitors will have to bring the documents to check in. Follow any and all additional rules outlined for contests including using sponsors name in the recipe. Should proof of purchase be required, please provide information (product label, register receipt, UPC code, etc.) either online or to the clerk at receiving time. ***DO NOT attach this information to the recipe.** Youth

Divisions along with some Special Contests, also require youth age on the recipe. Refer to division rules.

4. ** Members of the same family cannot use the same recipe. **Siblings using the same recipe will be disqualified.** The decision of the Department Manager is final.
5. No commercial mixes may be used, except for Class 03 in Division 627 - "Mix it Up" - Trick with a Mix.

A Champion from the Youth Division Winners will be awarded a $10 premium and a rosette.

Division 623 - Youths - Breads - Quick

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Class

1. Banana Bread
2. Coffee Cake with or without topping (on plate or in disposable pan)
3. Muffins any kind (6 on a plate)
4. Pumpkin Bread
5. Miscellaneous Quick Bread

Judging Criteria	
Appearance	25
Aroma & Flavor	30
Texture	45

Division 624 - Youths - Breads – Yeast

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Loaves should be baked in bread loaf pan. Rolls may be any size or shape. You may use a bread machine to mix dough then shape and bake traditionally.

Class

1. Cinnamon Rolls (6)
2. Bread made with at least 50% Whole Wheat
3. Dinner Rolls - White or Wheat (6)
4. Multi-grain Bread
5. White Bread
6. Miscellaneous Yeast Bread (something for which there is no other category)

Judging Criteria	
Appearance	25
Aroma & Flavor	30
Texture	45

Division 625 - Youths - Cookies

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Each entry must consist of (6) uniform cookies on a plate. Cookies may be layered if they do not stick together in which case use covered cardboard. (*see Rule #32.) *Exhibitors with family members/siblings entering the same class, cannot use the same recipe. Cookies cannot be of the same class/category if also entered in Division #633

Class

1. Brownies
2. Chocolate Chip Cookies
3. Chocolate Cookies
4. Peanut Butter Cookies
5. Snickerdoodle Cookies
6. Sugar Cookies
7. Miscellaneous Cookies

Judging Criteria	
Appearance	25
Aroma & Flavor	30
Texture	45

Division 626 - Youths - Food Preservation

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a Dillons gift card and rosette.

Exhibits must have been preserved after September 15, 2021.

The following information needs to be put on a 3" x 5" card: PRODUCT NAME, DATE PRESERVED, TYPE OF PACK (HOT OR COLD), PROCESSING METHOD AND TIME, POUNDS OF PRESSURE FOR LOW ACID FOOD, ALTITUDE WHERE PRODUCT WAS
PROCESSED & COUNTY OF EXHIBITOR. If you have additional information about the item entered, you may include on your card. Your card will be under your exhibit after judging and will be returned to you at the end of the fair. Recommended method of process must follow USDA guidelines. For more information, check the Food Preservation Rules in the Open Class Food Preservation section.

Class

1. Low Acid Vegetable (green beans, corn, etc.) - pint jar
2. Tomatoes or Salsa - pint jar
3. Sweet - Soft Spread - 1/2 pint or pint jar
4. Miscellaneous – Fruit, Pickles, etc. - 1/2 pint or pint jar

Judging Criteria	
Appearance	60
Container	15
Selection of Products	25

Division 627 - Youths - Miscellaneous

Premiums awarded for this division are 1st - $7, 2nd - $6, 3rd - $5. Division Champion will receive a

Dillons gift card and rosette. Class

1. Candy (6 pieces shaped type of candy)
2. Frosted Cupcakes (6)
3. "Mix it Up" - Trick with a Mix (use a mix other than what it was meant for; a cake mix not used to make a cake)

Judging Criteria	
Appearance	60
Container	15
Selection of Products	25

SPECIAL CONTESTS

ADDITIONAL RULES & GUIDELINES FOR SPECIAL CONTESTS

- **ADULT CLASSES 18 AFTER JAN. 1, CURRENT YEAR AND OVER**
- **YOUTH CLASSES 18 & UNDER AS OF JAN. 1, CURRENT YEAR UNLESS OTHERWISE STATED**

- ****DELIVERY OF ITEMS**: ***Absolutely no vehicles allowed on the grounds after the start of the fair.*** If you are not carrying your item into the Fair, you can obtain a delivery / release hangtag from the Gate Attendant for the Green Lot, located next to 4-H Centennial Hall, accessible from Gate #3 off Main St. This will allow you to park your vehicle in the lot, should parking be available, for approximately 30 minutes and "walk" your item(s) over to the Domestic Arts Building. After 30 minutes, you will need to move your car to the free parking

  lot located north of the fairgrounds. If assistance is required delivering your items, you may phone the department to see if staff would be available to assist. Staff is limited. Vehicles outside this area, parked directly by the building or elsewhere, will be towed at the owner's expense. All exhibitors will need to have a gate ticket to enter the grounds. To re-enter, once parking your vehicle off grounds, have your hand stamped before leaving.

  1. Non-disposable containers are allowed, but the State Fair, its employees or volunteers will not be held responsible for any damaged or lost property. Disposable containers are recommended.

2. Entries for these contests will only be accepted on the day and time stated for that particular contest.
3. If your entry is brought well ahead of judging (during allowed receiving hours only) it must be properly covered.
4. If your item needs to be kept cold or warm, it is your responsibility to provide a container that keeps it at the proper temperature. There is limited refrigerator space, ovens, and outlets available.
5. You may use the Domestic Arts Kitchen to "finish" up your entry for judging. Microwaves, ranges, refrigerator, and counter space available but limited. EXCEPTION: Division 632 - Pies, Pies & more Pies. Pies must be ready to be judged when checked-in due to the number of exhibits. **No contestant will have access to their entry once it has been given to a KSF staff member.**
6. **A gate ticket will be needed to enter the grounds with your item. Advanced exhibitor tickets are available at time of entry.** If you have only entered in Special Contests and need your pre-purchased tickets for entry, please contact our Competitive Exhibits office (620-669-3881 or 620-669-3621) so we can arrange for your tickets to be picked up at our Guest Service/Publicity/Will Call building located on Plum Street across from Gates #9.

Special Contest entries may be sold in the Food Sale, sampled by fair attendees, or returned to the exhibitor, depending upon the contest or a ruling made by the Foods Department or judges. If sold, exhibitor will be given first opportunity to purchase back their item. *If interested in a buyback, notify KSF staff at check-in.

Division 628 – It's All About Bread

Sponsored by Kansas Wheat Commission

Receiving/Check In: Friday, September 8, 9:00 – 12:00 p.m.

Contest Begins: 1:00 pm

****Pre-entry is recommended - $1.00. On-Site registration is allowed, space limited.**

Premiums awarded for this division are 1st - $50 2nd - $25, 3rd - $15. Division Champion will receive $150 and a rosette.

Judging Criteria	
Appearance	25
Aroma & Flavor	30
Texture	45

RULES:

- Recipes are required for all categories unless otherwise noted. Exceptions are Decorated Cakes. All recipes must be typed on an 8 ½ x 11" sheet of paper with name, address, and phone number in the bottom left corner (this will be hidden from the judge). Do not submit these on an index card or you will be disqualified. Index cards will only be accepted, if specified, in specific contest rules. Follow all additional rules outlined for contests including, using sponsors name in the recipe. Should proof of purchase be required, please provide information (product label, register receipt, UPC code, etc.) to the clerk at receiving time. *DO NOT attach this information to the recipe. Youth Division along with some Special Contests, also require youth age on the recipe. Refer to division rules.
- Additional questions may be directed to: cfalk@kswheat.com
- Winning recipe becomes property of the Kansas Wheat Commission.
- Entries and recipes become the property of the Kansas State Fair and any sponsor and are subject to news media coverage, online exposure, and editing, etc.
- Standard KSF rules apply regarding food requirements.

Class

1. Sourdough Bread
2. Holiday Bread – A yeasted bread, frosted or unfrosted, may be shaped for any holiday (Christmas, Hanukkah, Easter, Mother's Day, 4th of July, etc.)
3. Whole Wheat Quick Bread – Recipe without yeast made with at least 50% whole wheat flour.

Division 629 - Homemade Ice Cream & Topping Contest

Sponsored by Kansas Dairy

****Pre-entry is recommended - $1.00. On-Site registration is allowed,**

space limited. Receiving: Friday, September 8, 1:30 pm - 2:30 pm

Judging: 3:00 pm

Premiums awarded for this division are Ice Cream 1st - $40, 2nd - $25 and 3rd - $15. Ice Cream Topping awards 1st - $20, 2nd - $15, 3rd - $10.

Do you make delicious homemade ice cream and a homemade ice cream topping too? Why not enter one or both in this year's fair?

**Recipes must be submitted for each of these contests. Typed on an 8 ½" x 11" sheet of paper with exhibitor's name in lower left-hand corner.

ICE CREAM RULES:

- Choose a recipe that makes at least one quart of ice cream
- Recipe must be provided and specify the process you used (electric, hand-crank, etc.)
- If eggs are in the list of ingredients, they must be cooked
- Ice cream must be entered "ripened / hardened" – already churned, dasher removed from the can or canister, original lid, or protective covering in place, and the can packed in ice

TOPPING RULES:

- Prepare at least (1) one pint of topping
- Present in container of your choice
- Keep at the proper temperature (warm or cold)
- Recipe must be provided

Judging Criteria	
Appearance	10
Ice Cream Flavor And Texture	25
Topping Flavor and Texture	25
Compatible Flavors	40

Class

1, Homemade Ice Cream Contest
2. Homemade Ice Cream Topping ContestKing Arthur

Division 630 – Cheesecake
Sponsored by Kansas Dairy

****Pre-entry is recommended - $1.00. On-Site registration is allowed, space limited.**

Receiving: Saturday, September 16, 9:00 a.m. to 10:30 a.m.

Judging at 11:00 a.m.

Premiums awarded for this division are 1st - $20, 2nd - $15 and 3rd - $10.

Judging Criteria	
Appearance	10
Flavor/Texture	50
Variation Compatible	40

- Minimum 6" cake

Class

1. Traditional (Plain)
2. Variation

Division 631 – Family Heirloom Recipe Competition
Sponsored by Greater Midwest Foodways Alliance

Receiving: Sunday, September 17, 2 p.m. – 3:00 p.m. Judging: 3:00

****Pre-entry is recommended - $1.00. On-Site registration is allowed.**

Premiums awarded for this division are 1st - $150, 2nd - $100, 3rd - $50

Family Heirloom Recipes Competition, 2023

Our Family Heirloom Recipe competition seeks your best from-scratch recipe suitable for a celebratory dinner or an everyday family favorite nobody has written down yet. To encourage delving deep into your family's culinary history, please submit family recipes at least 50 years old. We look forward to learning about and tasting your treasured foods.

Greater Midwest Foodways Alliance is dedicated to exploring, celebrating and preserving unique food traditions and their cultural contexts in the American Midwest. By hosting public events, developing archival resources, and generating publications, the Alliance celebrates the distinctiveness of a region that is as varied in tastes and traditions as it is in its geography from the Great Lakes to the Great Plains. Exploring indigenous foods like Wisconsin cranberries and Minnesota walleye, celebrating iconic flavors like the wheat and corn from across the prairies, chronicling cuisines from Native American to early European immigrants to 21st-century newcomers, or highlighting fish boils in small towns and fine dining big cities, the Alliance promotes and chronicles the diversity of the region's culinary character.

SCORING History - 50%, Prepared Dish and Written Recipe - 40%, Presentation - 10%

CONTEST REQUIREMENTS
• Enter your best made-from-scratch family heirloom recipe suitable for a celebratory dinner or an everyday family favorite that perhaps has never been written down. These recipes should be 50 years or older (early 1970s or before).
• Entries should be printed or neatly handwritten on 8-1/2 x 11-inch paper in duplicate (often the Fair wants a copy for their records). On the back of every history and recipe page submitted, please state contestant's name,

age at time of contest, address, phone number and email address.

- On a separate page(s), please present the recipe. The dish must be replicable from the recipe submitted. If an ingredient itself requires a recipe (for example, Jerry's famous sausage), please include it. A copy of the original recipe (color or black and white) is always appreciated. These may be in personal culinary diaries, back of envelopes, notations in books, 3x5 cards etcetera. If you have rewritten the original recipe to clarify instructions, please include a copy along with the original recipe that inspired it. You may include in the history why these changes were made. If the family favorite recipe was lost and you put effort to recreate it, please note this in your history with some explanation of how it was achieved (or how it was lost).
- On a separate page(s) present the recipe's history. You may include who passed the recipe down to you, ethnicity (if relevant), number of years the recipe has been in your family and any interesting information about its place in your family's traditions. Note the history accounts for 50% of the score so be sure to do justice to your recipe's story. Please consult GreaterMidwestFoodways.com under the 'State Fair' tab for examples of recipes and their histories.
- Each winning entry will be shown in a display. Your dish should be displayed simply though attractively, with the use of props, such as a copy of the original recipe, photographs, placemat, napkins, glassware or flowers. **If you frame your recipe or history, please have extra unframed copy available for photographing**.
- By submitting your entry, you accept official rules and agree to be bound by the judges' decisions, which will be final. You also agree that your recipe and history will become the property of Greater Midwest Foodways Alliance, which reserves the right to edit, adapt, copyright, publish and use without compensation to you.
- By participating, contestants also understand and accept the right of Greater Midwest Foodways Alliance to use contestant names, photos, histories and recipes for publicity without compensation.
- Greater Midwest Foodways Alliance is not responsible for any loss or damage to entries, nor is the Fair.
- Taxes on prizes are the responsibility of the winner.
- Entrants must be at least 18 years of age; one entry per person. Contestants or their family members who participated earlier may not resubmit previously entered recipes. Greater Midwest Foodways Alliance board and advisory council members cannot compete.
- Recipes from the Greater Midwest Foodways Alliance website (GreaterMidwestFoodways.com) are not eligible for entry in this contest.

Class: 1. Heirloom Recipe

Division 632 - Pies, Pies & More Pies

Sponsored by Apron Strings

Receiving: Saturday, September 9, 9:00 am - 12:30 pm.

Judging: 1:30 pm

****Pre-entry is recommended - $1.00. On-Site registration is allowed.**

Judging Criteria	
Appearance	10
Crust	25
Filling	25
Overall Taste	35

Premiums awarded for this division are 1st - $30, 2nd - $20, 3rd - $15. Division Champion will also receive $50 and a rosette.
Sweepstakes winner will receive an additional $25 premium. All pies will be sold by Fair staff.

Exhibitors may enter up to three pies in each Class. Each pie must be of a different variety.

Sweepstakes Winner - determined by the individual who has won the most 1st place ribbons within the division.

Recipes are required. Recipes should be typed on an 8 1/2" x 11" sheet of paper with name, address, and phone number in bottom left corner (this will be hidden from the judges). **Recipes on index cards will result in disqualification. Pies must be 100% completed at check-in time.**

Class

1. Pies – Fruit
2. Pies - Berry (any kind)
3. Pies - Cream
4. Pies – Other

Division 633 - Youth Favorite Cookie Contest

****18 & Under. Must be 18 as of Jan. 1, current year**

Sponsored by Stafford County Flour Mills

Check In: Sunday, September 10, 9:00 a.m. –

10:30 am Contest Begins: 11:00 a.m.

****Pre-entry is recommended - $1.00. On-Site registration is allowed, space limited.**

Premiums awarded for this division are 1st - $25, 2nd - $15, 3rd - $10 and 4th - 5th a ribbon.

Youths only. Share your favorite cookie that Gramma (Auntie, Grampa, or Uncle) makes for you when you come to visit. Just mentioning it makes you smell a warm batch coming from the oven.

Judging Criteria	
Appearance	20
Flavor	30
Texture	25
Story	25

Rules & Requirements:

- Each entry must consist of (12) uniform cookies on a plate. Cookies may be layered if they do not stick together in which case use covered cardboard. (*see Rule #16.).
- Exhibitors with family members/siblings entering the same class, cannot use the same recipe. Cookies cannot be of the same class/category if also entered in Division #625
- Recipes must be included and typed on an 8 1/2" x 11" sheet of paper with name, address, phone number and age in the bottom left corner (this will be hidden from the judge). Do not submit these on an index card or you will be disqualified.
- Typed on an additional sheet of paper, in a brief paragraph, tell the story behind this cookie and what makes it so memorable.

Class

1. Youth Favorite Cookie Contest - Ages 12 & under
2. Youth Favorite Cookie Contest - Ages 13-18

Division 634 – Jerky Contest

Check In: Saturday, September 16, 10:30 am -

12:30 pm Judging beginning at 1:00 pm

Judging Criteria	
Appearance	25
Aroma & Flavor	25
Texture	50

****Pre-entry is recommended - $1.00. On-Site registration is allowed, space limited.**

Premiums awarded for this division are 1st - $50, 2nd - $30, 3rd - $20 and 4th - 5th a ribbon. Division Champion will be awarded $25, rosette, and Gift Certificate.
Do you make jerky? Do you think it is the best?

Prove it! Rules & Requirements:

1. Exhibitor is required to present (4) pieces of jerky (minimum 1” by 3”).
2. All entries must be received in airtight packaging.
3. Submitted recipe must be typed on an 8 1/2" x 11" paper with name and address in lower left corner (will be covered prior to judging).
4. All entries must have been prepared by the contestant.
5. The Division sponsor and the Kansas State Fair reserve the right to publish or advertise the winning recipes and winner photos in print or on social media.

Class

1, Beef – Spicey
2. Beef – Non-Spicey
3. Other – Any other meat. (turkey, venison, chicken, fish, etc.)

Division 635 - Biscuit Bake-Off

Sponsored by Stafford Flour Mills

Check In: Sunday, September 10, 11:30 am - 12:30 pm
Prepping begins 12:30 pm to 1:30 pm. Judging beginning at 1:30 pm
Premiums awarded for this division are 1st - $100, 2nd - $75, 3rd - $50 and 4th - 5th a ribbon.

Are you ready for a biscuit bake-off? Bring your bowl, supplies and utensils along with the necessary ingredients for making the perfect biscuits. The only thing you *will not* need to bring is the flour, which will be supplied by our sponsor Stafford Flour Mills. Hudson Cream Self-Rising Flour will be supplied to all contestants for use in their recipes. Let's get ready to bake!

*ENTRY FEE: $1.00 - Pre-entry is recommended to guarantee space. On-site registration is allowed if space is available. Limit of 6 spaces due to kitchen space.

Judging Criteria	
Appearance	25
Texture	25
Taste	50

Rules & Requirements:

1. Exhibitor is required to present (6) six biscuits for judging. Please adjust your batter recipe accordingly.
2. All items must be furnished by the exhibitor except for the flour which will be supplied by our sponsor. *Self-Rising Hudson Cream Flour. Exhibitor will need to bring measuring utensils for their flour.
3. Exhibitors may bring their ingredients pre-measured to save on preparation time. Pre-measured items must be in individual containers and not altogether. If your recipe states, 6 ingredients then 5 containers of ingredients should be brought.
4. Each exhibitor will have 30 minutes to prepare and bake your biscuit. This can be split however needed. Example: 8 minutes to prep and 18 minutes to bake. Remaining time should be used for plating. Another example: 15 minutes to prep and 12 minutes to bake with 3 minutes to plate your items. **Please remember to clean up your preparation area for the next exhibitor to work in.
5. Contestants will prepare their biscuits, mixing and cutting/shaping, in our demonstration area then take them to the kitchen for baking. Judging will follow immediately. Preparation and baking will be done in groups. Groups will be determined at check-in.
6. Recipe must be submitted at check-in. Bring an extra copy to work from. Recipe must be typed on an 8½” x 11” sheet of paper with exhibitor’s name in lower left-hand corner.
7. Sponsor will receive the top winning recipes. Winning photos and recipes will be shared on sponsors Facebook page.

Class

1. Biscuit Bake-Off Contest - Adult Contest - 18 & over after Jan.1, current year

Division 637 - Invent a Heart Healthy Food

Sponsored by Kansas Soybean Commission

Receiving: TUESDAY, September 12, 9:00 am -11:00 a.m.

Judging: 12:00 p.m.

Cooking with Soybean Demonstration at 11:30 a.m.

****Pre-entry is recommended to reserve a space - $1.00. On-Site registration is allowed, space limited.** **Class**

Judging Criteria	
Ease of Prep	40
Flavor	30
Originality- *Use of Soy Products*	30

1. Dessert - 1st, $75, 2nd - $50, 3rd $25.
2. Main Dish or Entrée - 1st, $125, 2nd - $75, 3rd $50.
3. Quick, Easy Snacks - 1st, $50, 2nd - $30, 3rd $20.

Showcase the use of heart healthy soy products in your daily life. Use any of the following Soy Food(s): Soy Flour, Soybean Oil, different forms of Tofu, Soy Cream Cheese, Soy Sour Cream, Soy Milk (liquid or dry), Soy Nuts, Whole Soybeans, Soy Nut Butter, Soy Cheese, Edamame, Miso or Tempeh, or any other appropriate Soy Product.

1. A minimum of 1/2 cup of soy-based product(s) to be used in each class entered . We encourage the use of more than (1) one soy ingredient. If you use more than (1) one soy product, be sure the total of all soy is at least 1/2 cup.
2. Recipe is required. In your typed recipe, please state brand name of each soy product(s) used and attach product label(s) or cash register receipts(s) to the back of the recipe.
3. Proof of Purchase(s) required. May use cash register receipt or the label(s) of product(s) used.
4. The Kansas Soybean Commission and the Kansas State Fair reserves the right to publish or advertise the winning recipes.

Division 638 – Cinnamon Roll Contest

Sponsored by King Arthur Flour

Receiving: Wednesday, September 13, 9:00 am - 11:00 am

Judging: 1:00 pm

Prizes awarded for each class are determined by King Arthur Flour.

****Pre-entry is recommended - $1.00. On-Site registration is allowed, space limited.**

***NOTE:** Prize amounts are presented as King Arthur Flour Gift Cards to the King Arthur Flour Baker's Catalogue or visit website kingarthurflour.com

Autumn is just around the corner and there is no better time to fill your home with the warm delicious aroma of a cinnamon rolls made from King Arthur Flour. This year's contest is a mouthwatering cinnamon roll. Come share your best recipe with us.

Rules & Requirements:

- You must use at least (1) one cup of King Arthur Flour in the batter recipe. Proof of purchase must be submitted along with your recipe (King Arthur Flour UPC code, flour bag, or cash register receipt)
- Submitted recipe must be typed on an 8 1/2" x 11" paper with name and address in lower left corner (will be covered prior to judging)

- Present 4 cinnamon rolls for judging. Display the four cinnamon rolls on a very sturdy square cardboard wrapped with white paper. The base cannot exceed the rolls by more than 2" on any side.
- Rolls should be brought in a disposable pan.
- If your rolls require refrigeration, please bring item in a properly packed cooler. Coolers may be picked up after judging.
- Only four rolls must be baked in an 8x8 or 9x9 square pan and remain attached. Rolls cannot be hand selected from other pans.
- Frosted rolls may be frosted on the top only. DO NOT frost the sides.
- Participants must not be employed at a commercial baking establishment.
- Judging will be based on: flavor – 50%; texture – 25%; appearance – 25%
- One roll from each of the finalists will be kept for display.

Judging Criteria	
Appearance	25
Aroma & Flavor	50
Texture	25

Class

1. Youth Contest - 18 & under as of Jan. 1, current year
2. Adult Contest - 19 & over as of Jan.1, current year

FRIDAY - SEPTEMBER 18

Division 639 - Fresh Salsa Contest

Sponsored by Anchor Inn/Anchor Away

Receiving: Friday, September 15, 9:00 am - 11:00 am

Judging: 12:00 pm

Judging Criteria	
Appearance	25
Flavor	50
Texture	25

****Pre-entry is recommended - $1.00. On-Site registration is allowed, space limited. Premiums award for this division are 1st - $50, 2nd - $25, 3rd - $10.**

1. Salsa of any type is allowed, in mild or medium heat categories.
2. To ensure the safe acidity of salsa, add (1) one tablespoon lime or lemon juice or 1/4 teaspoon of citric acid per pint of sauce. Acid may be added directly to the jars before filling with product. Add sugar to offset acid taste, if desired
3. All vegetables or fruit must be **fresh** or **dried**, not previously canned items.
4. All entries must be in standard pint canning jars.
5. Salsa MUST be refrigerated at all times, including during transportation to the fair. If jar/container feels warm at any time of entry, it will not be accepted.
6. **Recipe is required.**

No need for special presentations. Tortilla chips are provided for judging

Class

1. Any Fresh Fruit Salsa
2. Mild or Medium (labeled)

Division 640 - Curley's All-Natural Barbecue Sauce Contest

Sponsored by Garden Complements

Receiving: Friday, September 15, 2:00 pm - 3:00 pm

Judging: 3:30 pm

****Pre-entry is recommended - $1.00. On-Site registration is allowed, space limited.**

Premiums award for this division are Youths: 1st - $50, 2nd - $30, 3rd - $20 and 4th - 5th a ribbon. Adults: 1st - $100, 2nd - $75, 3rd - $50.

Create your own recipe using any flavor of Curley's BBQ sauce: Hickory, Smoky, Mesquite or Hot & Spicy

- May be a meat or fish dish, casserole, salad, or snack food using a least (1/4) one fourth cup or more of sauce(s)
- Proof of purchase required. ***Do not staple*** to back of recipe. If you require additional time to finish your entry, bring another copy of your recipe for your use in the kitchen.

Class

1. Youth Contest - 18 & under as of Jan. 1, current year
2. Adult Contest - 18 & over as of after Jan.1, current year

Judging Criteria	
Appearance	15
Ease of Prep	15
Taste	30
Originality- *Use of Product Products*	40

Thank you to our Sponsors:

- Anchor Inn/Anchor Away - Hutchinson
- Apron Strings - Hutchinson
- Dillons Food Stores - Hutchinson
- Garden Complements - N. Kansas City, MO
- Holly's Sweet Treats - Hutchinson
- Hutchinson Chamber of Commerce
- Kansas Dairy Assoc. - Manhattan
- Kansas Honey Producers Assoc. - Olathe
- Kansas Wheat Comm. - Manhattan
- Kansas Soybean Comm. – Topeka
- King Arthur Flour
- Stafford Flour Mills – Hudson
- The Breadbasket LLC