

# FOODS DEPARTMENT

**Location:** Domestic Arts Building

**Manager: Kathy Petz – Phone: 620-694-4057 and Email: kathypetz@sbcglobal.net**

Changes have been made to the General and Department Rules. Please read all the rules.

Online Entries Open on May 1

Entry Deadline is August 1

Late Entry: 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 19 (11:59 p.m.) - \$25.00 late fee, per exhibitor.

No entries will be accepted after August 19 (11:59 p.m.)

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

If you do not receive a confirmation email following registration and entry, please contact the Fair office at 620-669-3621

Receiving/ Drop off

- Tuesday September 8, Noon – 5 p.m.
- Wednesday September 9, 11 a.m. – 8 p.m.

Release / Pick up

- Sunday September 20, 6 p.m. – 8 p.m.
- Monday September 21, 9 a.m. – 1 p.m.

Follow Instructions in Special Contest Check-in Dates/Times.

## GENERAL AND DEPARTMENTAL RULES

1. **DEADLINE DATES:** All exhibitors are required to submit their entries online by the deadline date of **August 1, 2026**. 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 competitive 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. 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.
3. **ENTRIES/LATE ENTRIES:** Entries will be accepted online at [www.kansasstatefair.gov](http://www.kansasstatefair.gov), beginning May 1, 2026. Entries will be accepted after August 1, 2026, in accordance with the following schedule: **NO ENTRIES WILL BE ACCEPTED AFTER AUGUST 19, 2026.**
  - 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 19 (11:59 p.m.) - \$25.00 late fee, per exhibitor.
  - No entries will be accepted after August 19 (11:59 p.m.)
4. An exhibitor may enter one (1) item per class, unless noted differently.

5. Exhibitors have up to 15 minutes to arrange, display or touch-up their exhibit upon arrival, prior to checking in.
6. Exhibits cannot be prepared or assembled on-site, unless it is a “real time” contest, and it is stated in the rules. Department Managers or Competitive Exhibit Coordinator 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.**
7. 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.
8. Any item that does not meet Kansas State Fair requirements will not be accepted. If an item is accepted due to oversight, it may later be disqualified and/or not judged or displayed.
9. During check-in, a Kansas State Fair staff member may question if you entered your item properly, if it is obvious the item may not meet the class requirements. If an exhibitor is not sure if the item(s) are entered 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. If an item is entered into an incorrect category, it may be disqualified by a judge.
10. Entries will not be entered or judged in “Any Other Items” or “Not Specified” class if another class for that item is available.
11. 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 2025 Kansas State Fair (Since September 20, 2025).
12. 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 the Division is sponsored).
13. After arrangements of exhibits for prizes, no change will be allowed except for authority from KSF Competitive Exhibit Coordinator.
14. Our primary audience consists of family and youth. We reserve the right to reject any entry that may be considered objectionable by that audience.
15. Youth Division: Youth exhibitors must be 18 or under as of January 1 of current year. Youths MAY enter the Youth Division and again in any other division for which they qualify.  
  
Entering in a specific age division does not exclude entry into other divisions for which they qualify.
16. A brief description of your item when entering online (as to color, size or pattern, brand) is required.
17. For the protection of the exhibitor, claim stubs are required at the time of release for items. If you do not have a claim stub, items **will not** be released to anyone other than the exhibitor with proper ID.
18. Each article in a collection or plural exhibit must show the exhibitor’s name and class of competition.
19. All exhibits will receive the best care and protection in their surroundings. The exhibits are subject to owner’s risk and in no event will the Kansas State Fair, KSF staff, or volunteers be responsible for any damage which 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.
20. The Kansas State Fair reserves the right to cancel any class or place if the entries are insufficient to secure adequate competition or an award is not merited.
21. Participants will not have access to their items once they have been received by the Kansas State Fair staff.
22. Release/Pick-up dates will be listed in the department handbooks. Any Exhibitor who does not claim their exhibit during the listed times will be required to make an appointment with the Competitive Exhibits Coordinator for release of their exhibit. Perishable items (food) and plants will be discarded and/or donated immediately following the Fair. Non-perishable items not claimed by October 15, of the current year, will be discarded.

23. **All** Division Champions and Reserve Champions will receive a Rosette.
24. The Kansas State Fair reserves the right to cancel, eliminate, or change the published premium amounts due to lack of sponsorship.
25. If, at the Judge's discretion, an entry does not merit a placement, the Judge shall give no award under any circumstances. The rule applies whether there are one or more exhibits in the class. If a tie occurs in any division or class, a judge will determine the winner.
26. 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.*
27. No duplicate samples for exhibition will be admitted in any class, with the following exception: duplicate exhibits from any one farm will be considered if the exhibits are from separate parcels of ground.

### **Foods Department Rules:**

1. 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. Recipe **MUST** include Class number, descriptive recipe name, ingredient amounts, preparation instruction, bake time, and number of servings. Points will be deducted for incomplete recipes. First name, last name, address, phone number and class number must be included **ON THE BACK** of each recipe submitted with entry. 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.
2. 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.
3. 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.
4. No commercial mixes or commercial pre-made products are allowed, unless noted for a specific class.
5. 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.
6. Alcohol will only be allowed as an ingredient used in a recipe if it is cooked or baked into the product.
7. Alcohol will not be allowed in any product entered in a youth class and/or prepared by an individual under 21.
8. 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. Product must fit in a "single bag" – No loose plastic wrap. 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 later.
9. The Kansas State Fair will supply trays and plates to exhibit produce and food items.
10. Any exhibit that becomes unsightly will be removed from being displayed but the ribbon will remain.

### 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 3, 2026. 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 the highest collective judging points within a division (Div. 612-621).**

## **Division 601 – Quick Breads**

**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 (1 loaf)
4. Zucchini Bread Loaf (1 loaf)
5. Biscuits (6)
6. Miscellaneous Quick Bread (1 loaf)

## **Division 602 - Yeast Breads**

**Sponsored by Stafford County Flour Mill**

**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. Bread Machine Bread (baked in machine): 50% Whole Wheat (1 loaf)
2. Bread Machine Bread (baked in machine): 50% White (1 loaf)
3. Bread loaf: 50% Whole Wheat (1 loaf)
4. Bread loaf: White (1 loaf)
5. Dinner Rolls: 50% Whole Wheat (6 rolls)
6. Dinner Rolls: White (6 rolls)
7. Cinnamon Rolls (6 rolls)
8. Miscellaneous

## **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**

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. Fresh Fruit Cake (Frosting Optional)
6. German Chocolate Cake (Frosted)
7. Miscellaneous Cake

## **Division 604 – Decorated Cakes 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 a Birthday Cake **celebrating the 250<sup>th</sup> Birthday of the United States**. 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.

**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.*

**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. Non-Professional
2. Professional

## **Division 605 - Candies**

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

**Class**

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

## **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. **Sweepstakes Winner is determined the highest collective judging points within a division (Div. 612-621).** Each division will declare a division champion (determined from all the 1st winners in the division).

***Exhibitors with multiple entries in a class/division or family members and siblings cannot enter the same recipe.***

**Division Champion is selected from the 1<sup>st</sup> place winners within a division.**

**Division Champion will receive a Champion Ribbon**

**Sweepstakes Winner is determined the highest collective judging points within a division (Div. 612-621). (Div. 606, 608, 609, 610).**

**Division Sweepstakes winner will receive a ribbon.**

**Overall Sweepstakes winner will receive a Rosette and \$50 premium.**

**Champion Cookie is determined between all division winners (Div. 606-610).**

**Champion Cookie will receive a Rosette and \$100 premium.**

# 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, baked and cut.

## Class

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

# Division 607 – Decorated Cookies

Decorated cookies must be created using the "Happy 250<sup>th</sup> Birthday, America" theme.  
Decorations must be made edible.

***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.

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

Premiums awarded for this division are 1st - \$7, 2nd - \$6, 3rd - \$5.  
Division Champion will receive a Dillons gift card and rosette.  
***No Sweepstakes in this Division.***

## Class

1. Professional Baker (6)
2. Non-professional Baker (6)

# Division 608 - Drop Cookies

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 (6)
2. Chocolate Chip (6)

3. M & M Cookies (6)
4. Monster Cookies (6)
5. Oatmeal, with or without raisins (6)
6. Other Cookie not listed (6)

## 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 (6)
2. Peanut Butter (6)
3. Shortbread – Flavored (6)
4. Shortbread – Plain (6)
5. Snickerdoodle (6)
6. Thumbprint - Any filling permitted (6)
7. Other Cookie not listed (6)

## 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.

### Class

1. Icebox – Sliced (6)
2. Pinwheel – Rolled (6)
3. Sandwich Cookies (6)
4. Sugar Cookie - Rolled & Unfrosted (6)
5. Other Cookie not listed (6)

## Division 611 – Governor’s Cookie Jar

*Sponsored by Hutchinson Chamber of Commerce*

Premiums for this division are:

- 1st - \$250 and a Rosette
- 2nd - \$150 and a Ribbon
- 3rd - \$100 and a Ribbon



Winning Cookie Jar becomes the property of the Kansas State Fair and will not be returned.  
Winner is invited to present the winning jar to the Governor during the Governor’s Awards Ceremony held on Thursday, Sept. 17th at 1:30 p.m. in the Domestic Arts Building.

## The 2026 cookie jar theme is: "Happy 250<sup>th</sup> Birthday, America"

Cookies and decorations should be themed related. Bake a variety of cookies and place in a clear wide mouth attractively decorated jar. The clear glass container and display cannot be over 15" in any direction. Cookies should be visible through at least 50% of the jar. They no longer need to be wrapped separately. Jars must be filled with cookies, with no less than (5) five varieties, and a maximum of (9) varieties and must include each of the following types of homemade cookies at least once: Drop 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.**

**Rolled Cookies** – dough must be rolled and cut into desired shapes with a cookie cutter.

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

**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

## FOOD PRESERVATION

PROUD SPONSOR OF THE FOOD  
PRESERVATION DIVISIONS

### FOOD PRESERVATION RULES



**MORTON**<sup>™</sup>

**Division Champion is selected from the 1<sup>st</sup> place winners within a division.**

**Division Champion will receive a Champion Ribbon and gift card.**

**Sweepstakes Winner is determined the highest collective judging points within a division (Div. 612-621).**

**Division Sweepstakes winner will receive a ribbon and \$10 premium.**

**Grand Champion in Food Preservation is selected between Division winners (Div. 612 – 621).**

**Grand Champion will receive a Rosette and \$20 premium.**

**The following are additional rules for all Food Preservation Classes.**

## ENTRY 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.**
4. 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.
5. Recipes are required EXCEPT where otherwise noted.
6. Recipes should be typed on an 8.5 x 11 piece of white paper. Place your name, Division, Class on the back of the recipe page.
7. Your card will be under your exhibit after judging and will be returned to you at the end of the fair.
8. 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 open 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.
9. 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.
10. **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 in all other classes.

## 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 product 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 be agreed with the approved reference guides.

## **PRODUCT APPEARANCE**

1. Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels 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 affect 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 into uniform pieces and packed evenly into each jar, allowing adequate room for liquid to circulate throughout the jar during processing.

Recipes required on a typed 8 ½ x 11" sheet of paper. Name, Division, and Class listed on back.

# **Division 612 – Spreads**

## **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 of your choice – Apple, Pear, Peach, Etc.
2. Jams
3. Jellies
4. Preserves
5. Other

# **Division 616 – Canned Fruits**

## **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

## Division 617 - Canned – Pickles or Relish

### 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

## Division 618 – Canned Vegetables

### 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

## Division 620– Dried Foods

### 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. Recipes must be

included and typed on an 8 1/2" x 11" sheet of paper with name, address, phone number on the back of the sheet. (this will be hidden from the judge). Do not submit these on an index card or you will be disqualified. Recipes must include 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

## **Division 621 – Main Course**

### **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. Recipes must be included and typed on an 8 1/2" x 11" sheet of paper with name, address, phone number on the back of the sheet. (this will be hidden from the judge). Do not submit these on an index card or you will be disqualified.

### **Class**

1. Emergency dinner (five jars of home canned food all different varieties) \*must identify varieties.
2. Home canned fish, \*must identify kind.
3. 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 1/2-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 on the back of the sheet. (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 reserve 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 (1 loaf)
6. Honey Whole Wheat Bread (1 loaf)
7. Muffins made with Honey (6)



## YOUTH DIVISIONS

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 on the back of the sheet. (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 in 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 Youth Champion from the Youth Division Winners will be awarded a \$10 premium and a rosette.*

## Division 623 – Youth Quick Breads

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

## **Division 624 – Youth Yeast Breads**

Sponsored by Stafford County Flour Mill

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

## **Division 625 – Youth 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 (6)
2. Chocolate Chip Cookies (6)
3. Chocolate Cookies (6)
4. Peanut Butter Cookies (6)
5. Snickerdoodle Cookies (6)
6. Sugar Cookies (6)
7. Miscellaneous Cookies (6)

## **Division 626 – Youth 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 it 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

## **Division 627 – Youth 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)
4. Decorated Cake -Decorate a Styrofoam cake. Theme: Happy 250<sup>th</sup> Birthday, America.
5. Decorated Cookies (6)

## **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. The Fair staff is not responsible for entries/exhibits brought outside of receiving times.
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. All recipes become the property of the Kansas State Fair and/or Sponsor.
7. **No on-site entry is allowed. You must preregister before the deadline.**
8. 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, exhibitors 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 the Bread**

*Sponsored by Kansas Wheat Commission*

**Receiving/Check In: Saturday, September 12, 2:00 – 2:30 p.m.**  
**Contest Begins: 3:00 p.m.**

**Pre-entry is required. NO On-site registration is allowed.**

**Premiums awarded for this division are 1st - \$50 2nd - \$25, 3rd - \$15. Division Champion will receive \$100 and a rosette.**

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

# Division 629 – Homemade Ice cream and Topping

*Sponsored by Kansas Dairy*

**Pre-entry is required. NO On-site registration is allowed.**

**Receiving: Saturday, September 19, 11:30 a.m.- 12:00 pm**

**Judging: 12:30 pm**

**Premiums awarded for this division are:**

**Ice Cream 1<sup>st</sup> - \$40, 2<sup>nd</sup> - \$25 and 3<sup>rd</sup> - \$15.**

**Ice Cream Topping 1<sup>st</sup> - \$20, 2<sup>nd</sup> - \$15, 3<sup>rd</sup> - \$10.**

Do you make delicious homemade ice cream and a homemade ice cream topping too? Why not enter one or both at 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
- Recipes 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.
- **Only Pasteurized milk is to be used.**

### **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

### **Class**

1. Homemade Ice Cream Contest
2. Homemade Ice Cream Topping Contest

## **Division 630 – Cheesecake**

*Sponsored by Kansas Dairy*

**Pre-entry is required. NO On-site registration is allowed.**

**Receiving: Sunday, September 13, 9:30 p.m. – 10:00 p.m.**

**Judging at 10:30 p.m.**

**Premiums awarded for this division are 1<sup>st</sup> - \$20, 2<sup>nd</sup> - \$15 and 3<sup>rd</sup> - \$10.**

- Minimum 6” cake

### **Class**

1. Traditional (Plain)
2. Variation

## **Division 632 – Pies, Pies & More Pies**

*Pies - defined in the dictionary as: (a baked dish which is usually made of a pastry dough casing that contains a filling of various sweet or savory ingredients. A baked dish of fruit, or meat and vegetables, typically with a top and base of pastry.)*

**Division 632 – Pies, Pies & More Pies**

*Sponsored by Apron Strings*



**Receiving: Saturday, September 12, 9:30 am - 10:00 a.m.**

**Judging: 10:30 a.m.**

**Pre-entry is required. NO On-site registration is allowed.**

**Premiums awarded for this division are 1<sup>st</sup> - \$30, 2<sup>nd</sup> - \$20, 3<sup>rd</sup> - \$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.**

**Sweepstakes Winner is determined the highest collective judging points within a division**

Recipes are required. Recipes should be typed on an 8 1/2" x 11" sheet of paper with name, address, and phone number on the back of the page (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 – Cherry
2. Pies – Apple
3. Pies – Meringue
4. Pies - Cream
5. Pies – Other

## **Division 633 – Youth Favorite Cookie Contest**

**Sponsored by Stafford County Flour Mill**

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

**Check In: Saturday, Sept. 19, 1pm-1:30pm**

**Judging: 2pm**

**Pre-entry is required. NO On-site registration is allowed.**

**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.

### **Rules & Requirements:**

- 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.).
- 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, tells 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

*Do you make jerky? Do you think it is the best? Prove it!*

**Check In: Saturday, September 19, 9:30 a.m. – 10:00 a.m.**

**Judging beginning at 10:30 a.m.**

**Pre-entry is required. NO On-site registration is allowed.**

**Premiums awarded for this division are 1st - \$50, 2nd - \$30, 3rd - \$20, 4th - 5th a ribbon. Division Champion will be awarded \$25 and a rosette.**

### **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 – Spicy
2. Beef – non-Spicy
3. Other – Any other meat. (turkey, venison, chicken, fish, etc.)

## Division 637 – Use Soy! Kansas Soybean Recipe Contest

*Sponsored by Kansas Soybean Commission*

**Cooking with Soybean Demonstration at 2:30 p.m.**

**Receiving: Sunday, September 13 3:00 p.m.- 3:30 p.m.**  
**Judging: 4:00 p.m.**

**Pre-entry is required. NO On-site registration is allowed.**

Showcase the use of healthy heart 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. Please add email address and/or phone number to the back of the recipe page.
3. Yield/Serving information is required on the recipe page.
4. Proof of Purchase(s) required. May use cash register receipt or the label(s) of product(s) used.
5. The Kansas Soybean Commission and the Kansas State Fair reserve the right to publish or advertise the winning recipes.

### **Class**

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.



## **Division 638 – Donut Contest**

*Sponsored by King Arthur Flour*

**Receiving: Saturday, September 12, 12pm - 12:30 p.m.**  
**Judging: 1p.m.**

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

**Pre-entry is required. NO On-site registration is allowed.**

**\*NOTE:** Prize amounts are presented as King Arthur Flour Gift Cards to the King Arthur Flour Baker's Catalogue or visit website [kingarthurfLOUR.com](http://kingarthurfLOUR.com)

Everyone loves a good donut. Whether it is Glazed or cake, a donut made with King Arthur flour is a great way to start your day. 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 donuts for judging. Display the four donuts on a very sturdy square cardboard wrapped with white paper or paper plate. The base cannot exceed the donuts by more than 2" on any side.
- If your donuts require refrigeration, please bring item in a properly packed cooler. Coolers may be picked up after judging.
- Donuts may be frosted but it is not a requirement.
- Participants must not be employed at a commercial baking establishment.
- Judging will be based on flavor – 50%; texture – 25%; appearance – 25%
- One donut from each of the finalists will be kept for display.

## Class

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

# Division 639 – Salsa Showdown

*Sponsored by Anchor Inn*

**Premiums award for this division 1st - \$50, 2nd - \$25, 3rd - \$10.**

**Receiving: Saturday, September 19, 2:30 p.m. – 3:00 p.m.**

**Judging: 3:30 p.m.**

**Pre-entry if required. NO On-site registration is allowed.**

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 always refrigerated, 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. (Typed 8 1/2' x 11" paper)**

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: Sunday, September 13, 11 a.m. – 11:30 a.m.  
Judging: 12:00 p.m.

**Pre-entry is required. NO On-site registration is allowed.**

**Premiums award for this division:**

**Youths: 1<sup>st</sup> - \$50, 2<sup>nd</sup> - \$30, 3<sup>rd</sup> - \$20 and 4<sup>th</sup> - 5<sup>th</sup> - a ribbon.**

**Adults: 1<sup>st</sup> - \$100, 2<sup>nd</sup> - \$75, 3<sup>rd</sup> - \$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** the 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

# Division 641- Red Barn Butter Cookies



Prizes awarded for each class are determined by Country Crock Red Barn Butter.

**Pre-entry is required. NO On-site registration is allowed.**

**Premiums award for this division- 1st - \$100, 2nd - \$75, 3rd - \$50.**

**Champion Red Barn Butter Cookie- \$50 And Banner**

**Butter release date is early June!**

Everyone loves good cookies. A cookie made with Country Crock Red Barn Butter is a great way to enjoy a sweet part of your day. Come share your best recipe with us.

Rules & Requirements:

- You must use at least 8 oz of Country Crock Red Barn Butter in the batter recipe. Proof of purchase must be submitted along with your recipe (Country Crock Red Barn Butter UPC code 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 6 cookies for judging. Display the 6 cookies on a very sturdy square cardboard wrapped with white paper or paper plate. The base cannot exceed the cookie by more than 2" on any side.
- If your cookies require refrigeration, please bring item in a properly packed cooler. Coolers may be picked up after judging.
- Participants must not be employed at a commercial baking establishment.
- Judging will be based on flavor – 50%; texture – 25%; appearance – 25%
- One cookie from each of the finalists will be kept for display.

### Class

1. - Butter cookies
2. - Shortbread
3. - Sugar cookie

## ***Thank You to our sponsors***

- Apron Strings – Hutchinson/Salina
- Dillons Food Stores – Hutchinson
- Garden Complements – N. Kansas City, MO
- Hutchinson Chamber of Commerce
- Kansas Dairy Assoc.
- Kansas Honey Producers Association
- Kansas Wheat Commission
- Kansas Soybean
- King Arthur Flour
- Morton Salt – Hutchinson
- Red Barn Butter Creamery