



For Immediate Release
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Presented by
the human energy company

**Tomorrow is Opening Day of the 2022 New Mexico State Fair!
*Unique Foods Contest and New Attractions Await Fairgoers on the First Day of
the Fair***

Albuquerque, NM – The day that many fair fanatics has finally arrived. The annual New Mexico State Fair event kicks off tomorrow. The fair opens at 10:00 AM with kiddie land rides open at 12:00 PM and the rest of the carnival in the midway, opening at 2:00 PM.

- **Law Enforcement Day** – All certified law enforcement personnel with valid badge or ID are admitted free
- \$2 admission and \$25 Ride Wristbands
- **Graze Days** – All food vendors at the fair offer one regular menu item for just \$3 on Thursdays at the fair
- **Discovering Cannabis** – a 21 and over educational exhibit aimed at educating the cannabis curious about the state’s newest agricultural industry. Cannabis will not be available for consumption

*The full schedule of events is attached.

As is traditional on the first day of the state fair, the Unique Foods Contest will take place at the Chevron Pavilion stage. The Unique Foods Contest gives fair food vendors the opportunity to participate and compete for the title of the fair’s most outrageous, delectable dish each year. The excitement kicks off at noon. The contest is judged by a panel of local TV media personalities. This year’s unique foods contest participants are as follows:

Bacon Green Chile Corn Dog

Vendor: The Boss

Location: Chevron Pavilion

We start with a foot long all beef hot dog, wrap it in bacon, then hand dip it in a batter infused with Hatch green chile, and deep fry it to a perfect golden crisp.

Raspberry-Rhubarb Pie

Vendor: Asbury Café

Location: Next to the Hispanic Arts Gallery

A tart, yet sweet, slice of double crusted pie filled with rhubarb and red raspberries.

Peanut Butter Carmel Apple Avalanche

Vendor: Sugar Mama's Sugar Shack

Location: Lujan B

Cored and sliced granny smith apple covered in homemade caramel sauce with a scoop of creamy peanut butter, chocolatey tiger butter, sprinkled with chocolate crisp rice cereal bites, and finally topped with mini peanut butter cups.

Pueblo Meat Pie

Vendor: Native Cafe

Location: Indian Village

Handmade dough stuffed with a savory meat mixture then deep fried to a golden brown and served with red or green chile.

Deep Fried Green Chile Cheese Steak Sandwich

Vendor: Quesadas New Mexico Food

Location: Chevron Pavilion

Thin sliced beef with roasted green chile, caramelized onions, and sweet bell peppers in a hoagie bun with melted swiss cheese expertly deep fried in Quesada's own special batter.

Unicorn Fart

Vendor: Dippin Dots

Location: Main Street, next to Asbury Cafe

A non-conventional sundae derived from fruity and sweet layers of rainbow ice and cotton candy Dippin Dots piled high with fresh swirls of whipped cream, rainbow sprinkles, and a sparkling strawberry cake unicorn horn. It's so magical you won't believe it's real!

New Mexico Green Chile Peanut Brittle

Vendor: Cowboy Nut Shoppe

Location: On Heritage Ave in front of the Flower Building

This is a yummy melt in your mouth Green Chile Peanut Brittle! We blend New Mexico green chile with an old-time brittle recipe to create a unique and delicious crisp peanut brittle with a spicy twist.

911 Pizza

Vendor: Piggy's Pizza

Location: On the NW corner of Main Street & Heritage

A twist on traditional pizza. We take a pizza shell, smother it in buffalo hot sauce, top it with gooey cheese, a generous amount of Hatch green chile, and finally jalapenos. You'll need to call 911 after a bite of this!

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