

General Information

Competition is open to everyone unless otherwise stated.

A **First Aid Station** will be maintained in the Cass County Sheriff's Building located at the south end of the grounds in front of the Grandstand.

The Public: The management will consider it a great favor if the guests report any mistreatment or extortion practiced by an employee, exhibitor or concessionaire to the CEO. Please do not wait until the Fair is over to file a complaint, do so immediately.

Advertising: Under NO circumstances will any person or firm be allowed to place advertising matter anywhere on the grounds, nor is anyone permitted to distribute advertising without prior approval.

Hours of Operation

Ag Education Building	11 am – 8 pm
All Other Buildings	11 am – 9 pm
	Sunday July 17 th 11am – 8pm
Midway	1 pm – Close (Mon. – Thurs)
Midway	12 Noon – Close (Fri – Sun)
Outdoor Exhibits	11 am – 9 pm or longer

Gates and Parking

The following rules will be in force in regard to gate entry and parking:

Commercial Vendors*	Gate 4
Delivery Vehicles	Grandstand before 9:00 am
Horse Exhibitors	Gate 4
Livestock Exhibitors**	Gate 4

*Commercial Vendor Parking is on the North side of the Horse Arena.

**Livestock Exhibitor Parking is on the North side of the Horse Barns or in the tie-out area South of the Horse Barns weather permitting. Please Enter & Exit Through Gate 4.

The Fair management and board reserve the right to remove from the Fairgrounds any person(s) at any time.

NO LIABILITY

1. Every possible protection and courtesy will be extended to the public, concessionaires, and exhibitors at the Red River Valley Fair.
2. Neither the Board, nor the Fair shall be responsible for any loss of exhibits, animals, or equipment in case of fire, theft, or loss from any other cause.
3. The Red River Valley Fair Association, its board, agents, or employees shall not be held liable in case of injury to exhibitors, concessionaires, or the public on the grounds or in the buildings from any cause whatsoever while on the Red River Valley Fairgrounds.
4. Items entered for judging will be touched/handled.

SHOW & JUDGING RULES

1. The Superintendent and their assistants will oversee the exhibits in their departments. Requests and complaints should be made through the Superintendent.
2. Judges need not make awards in classes where competition is lacking.
3. In classes where there is only one entry, placing will be awarded at the discretion of the judge(s).
4. Competent and non-partial persons will be secured to act as judges in all departments. At no time will a judge be allowed to judge their own entry, or an entry submitted by a member of their immediate family.
5. The Superintendent of each department will have information as to the time and place judging will be take place. Exhibitors will be expected to secure this information from their Superintendent.
6. The rules and instructions laid down for the judges are printed elsewhere in this Premium Book and exhibitors should read them carefully.
7. The judges have strict instructions regarding attempts at interference on the part of exhibitors or others. Please read the rules carefully.
8. Any person attempting to interfere with or influence the judge(s) while performing their duties, or at any time while on the grounds of the Fair use contemptuous or abusive language, shall forfeit their right to any premiums they may have won, and may be removed from the grounds. Judges are requested to report any infraction of this rule.
9. All exhibits must be the work of the individual and must have been completed within the past year. Do not enter projects under your name if you did not do all the work. If the project was worked on by more than one person, all names must be included.
10. If more than one medium is used (i.e., machine and hand work), that information must be included.
11. Any exhibit removed from the Fair early shall forfeit ribbon and prize money.
12. Every precaution will be taken for the safekeeping of articles after they are placed in the building, but the Fair Association will not be responsible for any loss or damage that may occur.
13. Judging result book is final!

Protests

1. All protests must be made in writing to Fair Management within twenty-four hours of the time the award is made. An award is made when the notation of the judge's decision is entered in the department award book.
2. No protest or appeal based upon the statement that the judge or judges are incompetent or have overlooked an animal or article will be considered by Fair Management or the Board of Directors.
3. Protests must state plainly the cause of complaint or appeal, with specific charges and recital of facts relied upon by the rule violated, naming witnesses and their addresses by whose proof is to be made.
4. All questions in dispute or differences not covered by these rules shall be referred to the governing Board of Directors whose decision shall be final.

STATIC ENTRIES BUTLER ARENA

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	3	4	5 3pm - 8pm All Entries Due in Butler Arena	6 Judging Day No One Allowed in the Building	7	8
<div style="border: 2px solid #00AEEF; border-radius: 50%; padding: 10px; width: fit-content; margin: 0 auto;"> <p>Please Pre-Enter Online by July 1, 2023</p> </div>						
9	10	11	12	13 4pm Homemade Pie Contest	14 2pm Pasta Contest	15 2pm Salsa Contest
16	17	18 All Entries Must Be Picked Up in in the Butler Arena between 4pm-7pm	19	20	21	22

- We are encouraging pre-entries. Please complete and return the entry sheet by June 23, 2023, or enter online by July 1, 2023 and bring your entries to Butler Arena on Wednesday July 5, 2023 from 3pm – 8pm.
- If you need to drop them off the week prior June 26 - June 30, 2023, please bring items to the Fair Office between 9am – 3pm.

General Rules for Static Departments

- Please bring completed entry sheet with your items unless you are pre-registered.
- **Entries:** will be received in Butler Arena on Wednesday July 5, 2023, from 3pm – 8pm.
- **Entries:** if you need to drop them off the week prior June 26-June 30, 2023, please bring items to the Fair Office between 9am – 3pm
- An exhibitor may enter any number of items, in as many divisions as they wish, but only one entry per class number is allowed.
- **Judging:** Thursday, July 6, 2023 – No one is allowed in the building on judging day.
- All awards/plaques may not be awarded; judge's decisions are final.
- All Entries in this department may be picked up after in Butler Arena on Tuesday, July 18, 2023, from 4:00 - 7:00 pm.
- Articles not picked up by August 1, 2023, become property of the Red River Valley Fair Association.

Age Groups: You may only exhibit in one age group in each Department.

- | | |
|--|----------|
| • Division E - Expert - This Exhibitor has sold items in the department in which they are exhibiting, and/or has won a grand or reserved champion, 2 years in a row. | Buff |
| • Division S - Senior - Exhibitor is 62 & over | Blue |
| • Division A - Adult - Exhibitor is 19 – 61 | White |
| • Division J - Junior - Exhibitor is 15 – 18 | Green |
| • Division Y - Youth - Exhibitor is 11 – 14 | Yellow |
| • Division C - Children – Exhibitor 10 – Under | Pink |
| • Division SN - Special Needs | Lavender |

Premiums for Static Division:					
1 st	2 nd	3 rd	Grand	Reserve	Best of Department
\$4.00	\$3.00	\$2.00	\$8.00	\$5.00	\$10.00



ALL CONTESTS OPEN TO THE PUBLIC!

COLORING CONTEST

Go on-line @ redrivervalleyfair.com
for Children's entry sheet
and Advanced entry sheets

Entries: Can be brought to the Fair any time before
June 30, 2023, M- F 9am - 3pm.
or mailed to:
Red River Valley Fair
1805 Main Avenue West
West Fargo, ND 58078

Age Categories: 0 to 3 years old 6 to 8 years old
4 to 5 years old 9 to 11 years old
Advanced Junior Division Ages 12-18
Advanced Adult Division Ages 19 and up

How to enter for Children:

1. All entries must be completed by a child or adult in the age categories listed.
2. Coloring sheets may be obtained through the Red River Valley Fair office or downloaded on-line.
3. Coloring sheets will be on display during the Red River Valley Fair in Butler Arena.
4. All Children receive ribbon stickers on their coloring sheet.
5. Advanced will receive 1st – 3rd ribbons in both Divisions.

No Entries will be returned, and become the property of the Fair

DAKOTA GROWERS' PASTA CONTEST SPONSORED BY:



Entries: Must be dropped off before 1:30pm on Friday, July 14, 2023
in the Butler Arena

Judging: Friday July 14, 2023 - 2:00 pm Butler Arena

Judged by: TBD

Contest Description: Create your favorite pasta dish. Entries can
be either hot or cold, side dish or main dish using Dakota Growers
Pasta.

In addition, all participants will receive Dakota Growers Pasta
Company products. Recipes will be judged based on taste appeal
(40%), appearance (25%), originality of recipe (25%), and ease of
preparation (10%). The decision of judge(s) will be final.

Contest Rules:

- Create your favorite pasta dish using any Dakota Growers Pasta product.
- There will be a Grand, Reserve, 1st and 2nd place winner.
- Type or print the recipe and your name, address and phone number on an 8 1/2" x 11" sheet of paper.
- Attach the Dakota Growers Pasta label to the recipe and submit with the entry.
- Dakota Growers and the Red River Valley Fair have the right to publish or advertise the recipes and the names of the contestants without compensation.

- Observe food safety guidelines in preparing and transporting foods to the Fair.
- Pasta samples will not be offered to the public; tasting will be limited to judges only

SALSA CONTEST SPONSORED BY:



Entries: Must be dropped off any time before 1:30 pm on Saturday,
July 15, 2023 in **Butler Arena**

Judging: Saturday, July 15, 2023 - 2:00 pm Butler Arena

Judged by: Guest Celebrities

Contest Rules:

- All contestants must be considered "amateurs." Entries must be homemade and not produced or packaged in any way.
- There will be one Grand & Reserve Champion overall. There will also be a 1st & 2nd place winner for each class.
- Salsa must be made from scratch, no mixes, by the entrant and submitted in a glass jar (at least 1 pint).
- Recipe with name, address and phone number must accompany product.
- Only one entry per salsa class per person is allowed (Mild, hot, inferno and misc.).
- The Red River Valley Fair has the right to publish or advertise the recipes and the names of the contestants without compensation.
- Do not put any labels or marking on the jar or lid.
- All safe food handling processes must be followed.
- Salsa can be fresh or canned.
- Salsa samples will not be offered to the public; tasting will be limited to judges only.

Entries will be judged on:

- Flavor
- Consistency
- Balance of Flavors
- Appearance

Classes:

- Mild Salsa
- Hot Salsa
- Inferno Salsa
- Miscellaneous Salsa

Those participating in
the Pasta, Salsa or
Homemade Pie Contest;
please enter through
Gate 3 on the North end
of the Fairgrounds.
There will be no gate
admittance charge for
exhibitor's dropping off
entries for these
contests.

HOMEMADE PIE CONTEST
SPONSORED BY:



Entries: Must be dropped off before 3:30 pm on Thursday, July 13, 2023, in Butler Arena

Judging: Thursday, July 13, 2023 – 4:00 pm, Butler Arena

Judged by: Deaner's Dinner

Entries will be judged on:

- Taste
- Appearance
- Consistency

Classes:

- Fruit Pie
- Cream or Custard Pie
- Specialty Pie (i.e., Chicken Pot Pie, Minced Meat Pie, etc.)

Contest Rules:

- All contestants must be considered "amateurs." Entries must be homemade and not produced or packaged in any way.
- There will be one Grand & Reserve Champion overall, and a 1st and 2nd place winner for each class.
- Pies must be made from scratch, no mixes.
- Full Pie must be entered.
- Recipe with name, address and phone number must accompany the pie.
- The Red River Valley Fair has the right to publish or advertise the recipes and the names of the contestants without compensation.
- All safe food handling processes must be followed.
- Pie samples will not be offered to the public; tasting will be limited to judges only.

LEGO CONTEST
SPONSORED BY:



Lego Contest is in Butler Arena Sunday July 16, 2023

You will be allowed a maximum of 30 minutes to assemble your Lego creation. You will be given table space to work and Legos or Duplos to use. There will be judges observing you and asking questions as you work. Prizes will be awarded in each age class, 1st – 4th place ribbons or trophies will be awarded. Awards will be based on creativity and originality. The public is invited to come and watch the creations being built.

We ask that you PRE-REGISTER (entry form online) TO RESERVE A SPOT BEFORE SUNDAY, JULY 16, 2023, Kids Division starts at 3pm, the Adult Division at 4pm.

ALL LEGOS & DUPLOS WILL BE PROVIDED TO EACH CONTESTANT COURTESY OF: PARK CO. REALTOR, SHIRLEY MOEN & PARK MORTGAGE DO NOT BRING YOUR OWN LEGOS & DUPLOS!

Division: 1004 – Special Contest – Kids

Classes:

- Ages 3 through 5: using Duplos
- Ages 6 through 9: using Legos
- Ages 10 through 14: using Legos

Division: 1005 – Special Contest – Adult

Classes:

- Ages 15 and up: using Legos

PHOTOGRAPHY CONTEST

Sponsored By

Miss Red River Valley Fair



Theme: "Buildings"

Entries: Tuesday & Wednesday July 4 & 5, 2023 in Butler Arena From 3pm – 8pm each day.

Judging: Entries will be judged based on creativity, photographic quality and effectiveness in expressing contest theme.

Contest Rules:

- All contestants must be considered "amateurs". Photo's must be taken by person that is entering the photos.
- Adult Division places 1st – 3rd
- Youth Division places 1st – 3rd
- All pictures must be attached to foam core or heavy cardboard (no poster board). They must be covered in a clear see-through material. (No frames).

2024 Theme: Mailbox

2025 Theme: Agriculture

AGRICULTURE

Superintendent: Deanna Prante
Deanna.prante@k12.nd.us

In addition to the General Rules found on pages 2 & 6, the following rules will apply to this department.

- Entries must be raised in 2023; except for canning entries.
 - In departments 1 and 2 all entries must have been grown by the exhibitor.
 - Where a class specifies an exact number of a variety, the exact number specified must be shown to entitle the exhibitor to an award.
 - One exhibitor MAY receive both Grand and Reserve Champion in a Division where several classes are included under one award category.
 - All awards/ribbons may not be awarded.
 - For varieties of vegetables, fruits, baked goods, and canned goods not included in schedules, a new class will be created if there are two or more entries.
- Division S** – Senior – 62 and over - Blue
Division A – Adult – 19-61 years of age - White
Division J – Junior – 15-18 years of age - Green
Division Y – Youth – 11-14 years of age - Yellow
Division C – Children – 10 and under years of age – Pink
Division SN – Special Needs - Lavender

DEPARTMENT 1: VEGETABLES & HERBS

VEGETABLES

All root vegetables are to be entered with tops off. Vegetables will be judged according to stage of growth at the time of entry.

CLASS

101. Leaf Lettuce (1 plant)
102. Onions, Green (6)
103. Onions, Yellow (6)
104. Onions, White (6)
105. Onions, Red (6)
106. Peas, Sugar Snap (12 pods)
107. Potatoes, Red (6 tubers)
108. Radishes, Round (1 bunch, of 10)
109. Rhubarb (6 stalks)
110. Tomatoes, Green (6)
111. Any other Garden Vegetable

HERBS

All Herbs must be displayed with roots. 3 plants of each variety constitute an entry.

CLASS

112. Dill
113. Garlic
114. Chives
115. Parsley
116. Basil
117. Any other Herb



DEPARTMENT 2: FRUITS & BERRIES

CLASS

201. Apples, other than Crab, (6)
202. Apples, Crab (12)
203. Plums (12)
204. Cherries (12)
205. Raspberries, Fresh (1 pint)
206. Grapes (3 bunches)
207. Gooseberries (1 pint)
208. Any other Fruit & Berries

DEPARTMENT 3: CANNING

CANNED VEGETABLES

CLASS

301. Asparagus
302. Beans, String
303. Beets
304. Carrots
305. Corn
306. Peas
307. Tomatoes
308. Tomato Juice
309. Salsa
310. Relish
311. Sauerkraut
312. Stewed Tomatoes
313. Any other Vegetable



PICKLES

CLASS

314. Beet
315. Bread & Butter
316. Dill
317. Fruit, other than Watermelon
318. Sweet
319. Watermelon
320. Any other kind of Pickle

FRUIT

CLASS

321. Apples
322. Applesauce
323. Apricots
324. Blueberries
325. Cherries
326. Peaches
327. Pears
328. Raspberries
329. Rhubarb
330. Any other Fruit

JELLY

Jelly is made from fruit juice and contains no pieces of fruit. It is clear spread and is firm enough to hold its shape.

CLASS

331. Apple
332. Chokecherry
333. Grape
334. Plum
335. Any other Jelly

JAM

Jams are made from whole, small fruits or the fleshy portion of large fruits. No effort is made to retain the shape of the fruit, but it is not crushed or jammed together into a shapeless mass. It is an even, soft consistency thick enough to spread and easily divided into portions with a spoon. The fruit is evenly mixed with the juice which is not separated from the fruit and is of a jelly-like consistency.

CLASS

- 336. Blueberry/Rhubarb
- 337. Raspberry
- 338. Raspberry/Rhubarb
- 339. Rhubarb only
- 340. Rhubarb/any other Fruit
- 341. Strawberry
- 342. Strawberry/Rhubarb
- 343. Any other Jam
- 344. Any Conserve
- 345. Any Preserves
- 346. Any Marmalade
- 347. Any Apple Butter

SYRUPS

CLASS

- 348. Maple
- 349. Any other Syrups

HONEY

Exhibitors will submit any two (2) identical clear glass containers full of honey to be judged. The smallest sized clear glass container to be judged should hold at least three (3) ounces of honey. All honey exhibits must be the product of the exhibitor's apiary that they have owned or maintained during the last twelve (12) months and must have been bottled by the exhibitor. Entries are to be submitted by an individual, not by a business, club or organization. The honey judge(s) will determine the appropriate "Class" for judging the honey should any issue exist.

CLASS

- 350. White
- 351. Light Amber
- 352. Amber
- 353. Dark Amber
- 354. Any other Honey

HONEY WILL BE JUDGED AS FOLLOWS

- 1) Moisture content (above 18.6% disqualified)
- 2) Freedom from Crystals
- 3) Cleanliness
- 4) Freedom from foam and air bubbles
- 5) Fill (uniformity among containers) Appropriate level
- 6) Containers (cleanliness, neatness, uniformity)
- 7) Flavor (down-grade for overheating, fermentation and other objectionable flavors)
- 8) Brightness
- 9) Uniformity of honey



DEPARTMENT 4: BAKED GOODS

Baked Good Division sponsored by United Sugar Corporation



Each entrant will receive a 5 pound bag of sugar provided by United Sugars.

- All entries must be made in the name of the individual baking the exhibit. Recipes are strongly encouraged to be submitted.
- Bread should be baked in individual standard size tins.
- All baked goods **MUST** be removed from pans and wrapped in cellophane, clear plastic wrap or zip-loc bag before being exhibited.
- Unless exhibits comply with these rules, they will not be accepted.
- All awards/plaques may not be awarded.

QUICK BREAD

A mini loaf will constitute an entry

CLASS

- 401. Banana
- 402. Rhubarb
- 403. Corn
- 404. Fruit
- 405. Nut
- 406. Any other Quick Breads

MUFFINS, (3)

CLASS

- 407. Bran
- 408. Fancy or w/Fruit
- 409. Plain
- 410. Any other Muffin
- 411. Coffee Cake
- 412. Baking Powder Biscuits (3 biscuits)
- 413. Any other Muffins

YEAST BREAD

A full or 1/2 loaf will constitute an entry

CLASS

- 414. White
- 415. Whole Wheat
- 416. Any other Yeast Bread
- 417. Any other Machine Bread

Rolls, (3 any size or shape)

CLASS

- 418. Plain
- 419. Cinnamon
- 420. Fruit (frosted or unfrosted)
- 421. Sweet (frosted or unfrosted)
- 422. Any other roll

CAKE

One-half of a cake shall constitute an entry, except decorated where a whole cake must be entered.

CLASS

- 423. Angel Food
- 424. Decorated, for Special Occasion
- 425. Rhubarb
- 426. Upside Down
- 427. Any other Cake

CANDY

Four pieces of candy shall constitute an entry.

CLASS

- 428. Caramels
- 429. Fudge
- 430. Peanut Brittle
- 431. Any other Candy

COOKIE

Four cookies, brownies or bars will constitute an entry.

CLASS

- 432. Chocolate Chip
- 433. Drop, Frosted
- 434. Drop, Unfrosted
- 435. Chocolate
- 436. Fancy
- 437. Ginger
- 438. Oatmeal
- 439. Peanut Butter
- 440. Refrigerator
- 441. Sugar
- 442. Unbaked
- 443. Any other Cookie
- 444. Any Bars
- 445. Any Brownies

PIE

Small pies will be accepted.

CLASS

- 446. Any Fruit Pie
- 447. Any Cream Pie
- 448. Any Savory Pie
- 449. Any Other Pie



COOKING WITH HONEY

Recipe must be attached to entry. Judging will be based on flavor, general appearance and texture.

CLASS

- 450. Cookies, made with Honey
- 451. Cakes, made with Honey
- 452. Quick Breads, made with Honey
- 453. Yeast Breads, made with Honey
- 454. Muffins, made with Honey

ETHNIC FOOD

Two whole pieces will constitute an entry.

CLASS

- 455. Rosettes
- 456. Any other Ethnic Food

GLUTEN FREE

Recipe must be attached to Entry

CLASS

- 457. Breads – full or ½ loaf will constitute an entry
- 458. Cookies – 4 cookies will constitute an entry
- 459. Muffins – 4 muffins will constitute an entry
- 460. Quick Breads – a mini loaf will constitute an entry
- 461. Any other Gluten Free Food



Thank you to Our Building Sponsors!



STATIC EXHIBIT ENTRY FORM



Mail-in Entries Closes: **June 23, 2023**
 Online Entries Closes: **July 1, 2023**
 On-line Entries: <http://www.redrivervalleyfair.com> and follow the links



Red River Valley Fair
Association

Mail pre-entries to: Phone: (701) 282-2200
 1805 Main Avenue West
 West Fargo, ND 58078
 Email Entries: emily@redrivervalleyfair.com

PLEASE USE A SEPARATE ENTRY BLANK FOR EACH DEPARTMENT
 (Please circle Department)

Agriculture Ceramics Fine Arts & Crafts Needlework Photography

Please accept the entries indicated below, subject to the rules and classifications governing exhibits as published in your Premium Books of the current year, by which I hereby agree to be governed in exhibiting the same and declare that all statements made in connection with said entries are true. I hereby release the Red River Valley Fair from any liabilities for loss, damage, or injury to exhibits or other property, while the same are on the fairgrounds, or at any other time or place.

Please Print: (If your address is not complete and readable, you may not receive your premium.)

Name of Exhibitor: _____

Address: _____ City: _____ State: _____ Zip: _____

Email: _____

Phone: _____ Alt Phone: _____

Signature: _____ Check here if Jr. Division _____ Age: _____

DIVISION (circle age group): (A) Adult (C) Child (E) Expert (J) Junior (S) Senior (SN) Special Needs (Y) Youth

More spaces on back, use additional pages as needed with information in following format

Department #	Class	Description of Article (Use exact wording from Premium Book)

Department #	Class	Description of Article (Use exact wording from Premium Book)