

Wisconsin State Fair

August 2 – 12, 2018

Entry Phone: 414/313-2767

Entry Deadline: June 13, 2018

Late Entry Deadline: June 20, 2018



Culinary Day 1

Judging Wednesday, July 25, 2018

Exhibitor Handbook and Premium List

WISCONSIN STATE FAIR

AUGUST 2-12  Presented By
U.S. Cellular

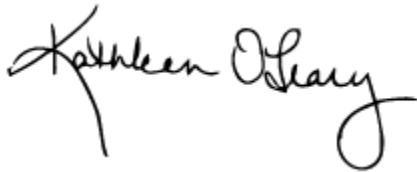
Welcome Letter

Thyme for Fun! Welcome to the Wisconsin State Fair family! As a competitive exhibitor at this historic Fair you are adding to its rich heritage, which is over 165 years strong.

Blue ribbons await you in Grand Champion Hall. We are looking forward to seeing you and your exhibits at the 2018 Fair. Your pride and talents are on display for over one million visitors to view.

We hope you will have a fun “thyme” showing off your talents! See you at the 2018 Wisconsin State Fair, presented by U.S. Cellular, August 2-12.

Sincerely,



Kathleen O'Leary
Chief Executive Officer

TABLE OF CONTENTS

Culinary Schedule.....	4
Entry Information.....	5
Culinary Special Rules	6
Culinary Day 1 Classes.....	8
Yeast Breads	8
Quick Breads.....	10
Fresh Fruits & Veggies	11
Cookies & Bars.....	12
Pies	13
Canning	14
Kids Culinary Challenge.....	19
2018 General Rules.....	20

CULINARY SCHEDULE

Grand Champion Hall is open daily 9:00 am to 10:00 pm during the Fair.

Please review all delivery dates and judging carefully, as they are subject to change annually.

All judging takes place in Grand Champion Hall unless otherwise noted.

Entry Deadline June 13, 2018!			
DELIVERY AND JUDGING SCHEDULE			
Category	Location Drop Off	Drop Off Date & Time	Judging Date & Time
Quilt – Quilt-topia Class 235	Mail Square with Quilt Entry Form and W-9	Mail Square with Quilt Entry Form and W-9	Thursday, June 28 10:00 am – Tommy G Thompson Youth Center
Photography Classes 1000 - 1124	Grand Champion Hall	Tuesday, July 10 9:00 am – 6:00 pm	Monday, July 16 10:00 am – 4:00 pm
Quilts Classes 200 - 234, 236 - 237	Grand Champion Hall	Tuesday, July 10 Noon – 6:00 pm	Monday, July 16 10:00 am – 4:00 pm
Textile & Craft Classes 1 - 159, 240 - 412	Grand Champion Hall	Tuesday, July 10 Noon – 6:00 pm	Wednesday, July 18 10:00 am – 4:00 pm
Culinary Day 1 Classes 500 – 685 & 970	Grand Champion Hall	Wednesday, July 25 7:30 am – 10:30 am	Wednesday, July 25 1:00 pm – 6:00 pm
Culinary Day 2 Classes 700 - 881	Grand Champion Hall	Saturday, July 28 7:30 am – 10:30 am	Saturday, July 28 1:00 pm – 6:00 pm
Culinary Day 3 Thyme for Fun-Fair- Fetti Friday Classes 900 - 908	Grand Champion Hall	Friday, August 3 7:30 am – 8:30 am	Friday, August 3 10:00 am – 4:00 pm
Culinary Day 4 Thyme for Bushels of Fun Day Classes 950 – 958	Grand Champion Hall	Sunday, August 5 7:30 am – 8:30 am	Sunday, August 5 10:00 am – 4:00 pm

Textile, Craft & Culinary Department phone number:
414/313-2767

ENTRY INFORMATION

ENTRY BLANK WILL BE RETURNED IF NOT FILLED OUT COMPLETELY.

1. ENTRY BLANK and FEE must be postmarked no later than June 13, 2018.
2. FEES: A processing fee of \$12 will be charged to all exhibitors. An additional \$1 fee per item entered will be charged. All fees are non-refundable.
3. LATE FEE (June 14-20, 2018): a \$25 late fee, plus the \$12 processing fee and the additional \$1 per item entered will cover up to a maximum of 5 items entered after the entry deadline of June 13, 2018 has passed. See entry blank.
4. DELIVERY OF EXHIBITS: Deliver exhibits to Grand Champion Hall on the dates and times listed on the culinary schedule. A detailed delivery map and information will be mailed to exhibitors in July.
5. TAGS for your exhibits will be prepared and attached by staff when exhibits are delivered.

HOW TO CLAIM EXHIBITS

1. PRIZE WINNERS: All winning and non-winning exhibits must be picked up between noon and 5:30 pm on Tuesday, August 14, 2018 at the Textile, Craft & Culinary (TCC) section in Grand Champion Hall.
2. NON-WINNERS: During the Fair, non-winning exhibits may also be claimed during building hours. Allow 30 minutes for pick-up. When claiming exhibits, present your claim checks to the office in the Textile, Craft & Culinary section in Grand Champion Hall.
3. Any exhibits or prizes not claimed by 5:30 pm Tuesday, August 14, 2018 will be disposed of and/or donated to charity.

No judging results will be given over phone, fax, or email. Please read all instructions carefully! Observe dates and times of entry and pick up. Entries will be processed on a first come first served basis. Be sure to allow enough time when bringing in your exhibit or picking up. Prize-winning exhibits must be exhibited throughout the entire Fair.

CULINARY SPECIAL RULES

Read all rules and instructions carefully.

Entry Deadline: June 13, 2018

Judging: July 25, 2018

Exhibitor Information

1. **This is a competition for amateurs.** Commercial enterprises or businesses are not eligible to enter.
2. Exhibitors are limited to 35 exhibits in the culinary division.
3. An exhibitor will be permitted to submit **only one entry in any one class.** No additional items may be added. Classes can be switched, but not added.
4. Any exhibitor with more than 15 exhibits for any one judging day must arrive at least 2 hours before closing time to allow for accurate registration.
5. Youth are eligible to participate in all culinary classes (unless noted otherwise).

Recipe, Entry & Garnish Information

6. All foods must be delivered with a typed recipe. The recipe must be typed on 8½ inch x 11-inch paper, including a space for exhibitor's number in upper left corner (to be written in at check-in), and class number in top right hand corner. See sample below. Exhibitors' names must not be on the recipe. **All recipes must be typed**, or the entry will be disqualified!

Sample recipe for baking and canning recipes.	
Exhibitor's No. _____	Class No. _____
Recipe _____	

Must be on 8½ " x 11" paper	

7. **All recipes must be original to the exhibitor entering them.** No prepared mixes may be used except in classes indicated.
8. **White paper or foam plates will be used for all possible items except 900 classes.** This does not include casseroles, pies, etc. If an item cannot be transferred to disposable plates, pans or plates should not exceed 12 inches in diameter. These pans and plates are **non-returnable**.
9. **No garnishes will be allowed. Garnishes are defined for this show as a decorative element that is not intended to be eaten with the prepared dish.**
10. Powdered sugar may be used on unfrosted exhibits.
11. Cakes must be removed from pan.

Judging & Awards

12. Upon submission, all recipes become the property of the Wisconsin State Fair which has the right to publish, promote or advertise the recipes and the name of the contestant and photos without compensation.
13. Recipes entered and judged in previous years are not eligible for competition.
14. If any recipe is entered in the wrong class and the mistake is discovered before the judging, the superintendent may make the proper correction.
15. Entries will be disqualified if not entered under the name of the person who made the culinary exhibit. All entries must be made by the exhibitor unless otherwise stated in the premium list.
16. Do not mail any culinary exhibits, including canning.
17. Only prize winners will be exhibited.
18. Not all items will be behind glass or in a display case. All exhibits will receive the best care and protection in the surroundings. They are at all times subject to owners' risk and in no event will the department be responsible for damage or loss that may occur. All exhibits will be displayed at the discretion of the Textile, Craft & Culinary (TCC) Department.
19. Many classes have special requirements; read all rules.
20. Exhibitors are welcome to attend judging. A tentative judging schedule is listed in the front of each section. Space is limited. Only children with entries should attend judging.
21. Ribbons won on food and canning exhibits will be mailed to exhibitors.
22. Make arrangements at the TCC office for picking up special awards.

Pick-Up of Exhibits

23. Perishable food exhibits not receiving a placing will only be released immediately after class judging is completed. Exhibits not picked up after 20 minutes will be disposed of by staff.
24. Pick up cake decorating items between noon and 5:30 pm on Tuesday, August 14, 2018 at the TCC section of Grand Champion Hall. Any exhibits or prizes not claimed by 5:30 pm on Tuesday, August 14, 2018 will be disposed of and/or donated to charity.

CULINARY DAY 1 CLASSES - Wednesday, July 25, 2018

YEAST BREADS - Division 200

2018 THEME: Thyme for Fun!

PREMIUMS 1st - \$14.00 2nd - \$13.00 3rd - \$12.00 4th - \$11.00

ALL NEW CLASSES!

Breads in these classes must contain yeast.

Please limit size of coffee cakes, braids, etc. to about 10 inches, baked size.

The shape should be oblong or rectangular from a standard loaf pan or a one pound, round loaf with uniform size regardless of shape. In white bread, the color of the crust should be golden brown. The texture of the bread should be of the best type for the variety, without heavy spots or streaks and the bread should be slightly moist, but elastic when pressed lightly. It should not be sour or yeasty, but should have a sweet, nutty flavor and aroma.

Serving Size: standard loaf pan, one-pound round loaf, or plate of 6

Score Card for Yeast Bread

Internal (texture 20, grain 10, color 10)	40
External (shape 10, crust 10, volume 10)	30
Flavor	30
TOTAL	100

Class

Bread classics

500. First "thyme" bread entry (This class is for first time entrants in this division)

A rye with fun

- 501. Light rye
- 502. Marble rye
- 503. Pumpernickel

Thyme for bountiful breadsticks

- 504. Beer
- 505. Garlic parmesan
- 506. Pizza
- 507. Spinach and herb

Thyme for Fun Breads!

- 508. Fritters
- 509. Holiday (stolen, panettone, etc.)
- 510. Oatmeal

Thyme for world travels

- 511. French baguette
- 512. German Kuchen
- 513. Italian rosemary and thyme bread

Thyme to Roll

- 514. Hawaiian rolls
- 515. Herb infused rolls
- 516. Potato rolls

SPECIAL AWARDS

RED STAR YEAST AWARD

RED STAR Yeast will award a Red Star “Keep Calm and Bake Bread” tote bag to the first place winners of each class, 500-516. All entrants in the yeast breads division will receive a packet of yeast and a coupon.

<i>Number of Awards</i>	<i>Selected from Classes</i>	<i>Award Type</i>	<i>Paid by:</i>
17	500-516, first place	“Keep Calm and Bake Bread” tote bag	Red Star Yeast
# of entrants	500-516	Yeast Packet & Yeast Coupon	Red Star Yeast

Best of Division Ribbon - Division 200, Yeast Breads

Commemorative ribbon and \$15.00 cash prize.

QUICK BREADS - Division 201

2018 THEME: Thyme for Fun!

PREMIUMS 1st - \$14.00

2nd - \$13.00

3rd - \$12.00

4th - \$11.00

ALL NEW CLASSES!

Quick breads should have a slightly rounded and evenly browned surface. Small cracks are permissible. The interior texture should be moist, free of tunnels and coarser than cakes. There should be no heavy spots and ingredients must be evenly mixed. Taste should be consistent with the flavoring without having a baking soda/powder after-taste.

Serving Size: serve 6 or standard loaf

Score Card for Quick Breads

Internal (texture and grain)	40
External (shape 10, surface 20)	30
Flavor	30
TOTAL	100

Class

Quick bread

525. New! First "thyme" quick bread entry (This class is for first time entrants in this division)

Thyme for bushels of fun quick breads

- 526. Apple cranberry
- 527. Citrus quick bread
- 528. Fun-Fair-Fetti inspired quick bread
- 529. Harvest quick bread
- 530. Herb quick bread

Thyme-less quick bread flavors

- 531. Alcohol infused quick bread
- 532. Boston brown quick bread
- 533. Mexican chocolate quick bread
- 534. Red velvet quick bread
- 535. Tea infused quick bread

Best of Division Ribbon - Division 201, Quick Breads

Commemorative ribbon and \$15.00 cash prize.

FRESH FRUITS & VEGGIES – Division 202

2018 THEME: Thyme for Fun!

PREMIUMS 1st - \$14.00 2nd - \$13.00 3rd - \$12.00 4th - \$11.00

ALL NEW CLASSES!

Serving size: 4

Score Card for Fresh Fruits & Veggies

Taste	40
Presentation/ease of preparation	30
Creative/originality	30
TOTAL	100

Class

Fun-Fair-Fetti fruits or veggies

540. New! First “thyme” fruit or veggie entry (This class is for first time entrants in this division)

Thyme for fresh picked fruit fun

- 541. Melon salad
- 542. Peach cobbler
- 543. Raspberries, any recipe featuring raspberries
- 544. Strawberry lime salad

Thyme for sassy salsas

- 545. Paradise tropical
- 546. Salsa Verde
- 547. Sweet pepper
- 548. Totally tomato based salsa

Best of Division Ribbon - Division 202, Fresh Fruit & Veggies

Commemorative ribbon and \$15.00 cash prize.

COOKIES & BARS – Division 204

2018 THEME: Thyme for Fun!

PREMIUMS 1st - \$14.00 2nd - \$13.00 3rd - \$12.00 4th - \$11.00

ALL NEW CLASSES!

Bars must be cut ahead of time. Cookies should be uniform in shape, and properly baked. The cookie should be tender or crisp, depending on the type, but it should not be gritty nor tend to crumble too easily. The flavor should be agreeable and not carry any taste of the shortening used.

Serving size: 9 cookies or bars

Score Card for Cookies & Bars

Internal (texture 20, color 20)	40
External (shape 15, crust 15)	30
Flavor	30
TOTAL	100

Class

Bar none for bar fun

- 560. **First “thyme” bars entry** (This class is for first time entrants in this division)
- 561. Blueberry oatmeal bars
- 562. Brandy old-fashioned (drink inspired) bars
- 563. Candy bar inspired bars
- 564. Cookie dough bars
- 565. Margarita lime bars
- 566. Salted caramel pretzel bars
- 567. Strawberries and cream bars

Thyme for cookies fun

- 568. **First “thyme” cookies entry** (This class is for first time entrants in this division)
- 569. Black and white cookies
- 570. Buckeye inspired cookies
- 571. Chai-ginger inspired cookies
- 572. Chocolate mint cookies
- 573. Fun-Fair-Fetti cookies
- 574. Jam thumbprint cookies
- 575. Pecan crescents
- 576. Sandwich cookies
- 577. Shortbread cookies

Best of Division Ribbon - Division 204, Cookies & Bars

Commemorative ribbon and \$15.00 cash prize.

PIES – Division 205

2018 THEME: Thyme for Fun!

ALL NEW CLASSES!

Must include recipe for pie crust.

PREMIUMS 1st - \$14.00 2nd - \$13.00 3rd - \$12.00 4th - \$11.00

Serving size: standard pie pan (9-10 inches)

Score Card for Pie

Internal (texture 20, filling 20)	40
External (shape 10, surface 20)	30
Flavor (crust 15, filling 15)	30
TOTAL	100

Class

Pies

585. First “thyme” pie entry (This class is for first time entrants in this division)

Thyme for mixing up pie fun

- 586. Alcohol infused pie
- 587. Berryrific pie
- 588. Cranberry chocolate pie
- 589. Herb infused pie
- 590. Peanut butter cup pie
- 591. Raspberry apple pie
- 592. Unicorn pie

SPECIAL AWARDS

AMERICAN PIE COUNCIL AWARD

The American Pie Council offers a free lifetime personal American Pie Council membership to the overall winner in the pie division, classes 585-592. For more information visit us at

www.piecouncil.org.

<i>Number of Awards</i>	<i>Selected from Classes</i>	<i>Award Type</i>	<i>Paid by:</i>
1	585-592, best of division winner	Lifetime Membership to American Pie Council	American Pie Council

Best of Division Ribbon - Division 205, Pies

Commemorative ribbon and \$15.00 cash prize.

CANNING - Division 206
2018 THEME: Thyme for Fun!

PREMIUMS 1st - \$14.00 2nd - \$13.00 3rd - \$12.00 4th - \$11.00

ALL NEW CLASSES!

ONLY STANDARD CANNING JARS, RINGS AND LIDS SHOULD BE USED

Canned by U.S.D.A. Standards.

Current standards (fall 2005) available at <http://www.uwex.edu>.

No inversion method.

Vegetable must be pressure cooked. Rings must accompany jars.

Recipes on an 8 ½ x11” sheet of paper are required for all canning entries.

Indicate method of canning on entry blank. Quarts or pints, unless otherwise specified.

Score Card for Canned Fruits and Vegetables

Product	40
Absence of defects (20)	
Uniformity (20)	
Pack	30
Fullness (10)	
Uniformity (10)	
Proportion of solids and liquids (10)	
Liquid	20
Clearness (10)	
Syrups for fruits (10)	
Package	10
TOTAL	100

Score Card for Jams and Jelly

Flavor	40
Consistency (holds shape but quivers, tender, cuts easily, holds sharp edges, free from crystals)	30
Color	20
Package	10
TOTAL	100

Score Card for Pickles – Vegetable, pickles, plain or mixed

Consistency	40
Uniformity of size	30
Color	20
Package	10
TOTAL	100

Class #

- 600. First “thyme” canning entry, any item** (This class is for first time entrants in this division)

Thyme for fruit fun

(In quart or pint jars)

Class #

- 610. Applesauce
- 611. Fruit dessert sauce
- 612. Fruit pie filling
- 613. Plums
- 614. Rhubarb

Thyme for vegetable fun

(In quart or pint jars)

Class #

- 620. Asparagus
- 621. Brussel sprouts
- 622. Carrots
- 623. Sauerkraut
- 624. Sweet peppers

Thyme for soft spreads

(Only in standard 1/2 pt. glass or canning jar)

Class #

- 630. Brandy old-fashioned jam
- 631. Carrot cake jam
- 632. Cherry jam
- 633. Fresh herb jelly
- 634. Habanero apricot jelly
- 635. Kiwi daiquiri jam
- 636. Peach jelly
- 637. Raspberry jam
- 638. Strawberry rhubarb jelly
- 639. Watermelon jelly

Thyme for pickle fun

(In quart or pint jars)

Class #

- 640. Baby dills
- 641. Gin and tonic pickles
- 642. Pickle relish
- 643. Pickle wedges
- 644. Sweet and sour pickles

SPECIAL AWARDS

BALL® Fresh Preserving AWARD – ADULT DIVISION

presented by **BALL® & KERR® FRESH PRESERVING PRODUCTS**

Newell Brands, Inc., marketers of Ball® and Kerr™ Fresh Preserving Products, is proud to recognize

today's fresh preserving (canning) enthusiasts. Awards for 1st and 2nd place will be presented to individuals whose home canned entry is selected the best in the category.

A Wisconsin State Fair judge(s) will select the top two entries in Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball® Jars and sealed with Ball® Lids and Bands specially designed for home canning, or preserved in Kerr™ Jars sealed with Kerr™ Lids and Bands specially designed for home canning. In addition, entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entries from each category honored with the First Place Award will receive:

- Two (2) Six-Dollar (\$6) Coupons for Ball® or Kerr® Fresh Preserving Products and
- One (1) Free (up to \$6 value) Coupon for Ball® Pectin

Entries from each category honored with the Second Place award will receive:

- One (1) Six-Dollar (\$6) Coupon for Ball® or Kerr® Fresh Preserving Products and
- One (1) Free (up to \$6 value) Coupon for Ball® Pectin

Number of Awards	Selected from Classes	Award Type	Paid by:
1 (fruit)	610-614, first place	Two (2) Six-Dollar (\$6) Coupons for Ball® or Kerr® Fresh Preserving Products & one (1) Free (up to \$6 value) Coupon for Ball® Pectin	Newell Brands, Inc.
1 (fruit)	610-614, second place	One (1) Six-Dollar (\$6) Coupon for Ball® or Kerr® Fresh Preserving Products & one (1) Free (up to \$6 value) Coupon for Ball® Pectin	Newell Brands, Inc.
1 (vegetables)	620-624, first place	Two (2) Six-Dollar (\$6) Coupons for Ball® or Kerr® Fresh Preserving Products & one (1) Free (up to \$6 value) Coupon for Ball® Pectin	Newell Brands, Inc.
1 (vegetables)	620-624, second place	One (1) Six-Dollar (\$6) Coupon for Ball® or Kerr® Fresh Preserving Products & one (1) Free (up to \$6 value) Coupon for Ball® Pectin	Newell Brands, Inc.
1 (soft spreads)	630-639, first place	Two (2) Six-Dollar (\$6) Coupons for Ball® or Kerr® Fresh Preserving Products & one (1) Free (up to \$6 value) Coupon for Ball® Pectin	Newell Brands, Inc.
1 (soft spreads)	630-639, second place	One (1) Six-Dollar (\$6) Coupon for Ball® or Kerr® Fresh Preserving Products & one (1) Free (up to \$6 value) Coupon for Ball® Pectin	Newell Brands, Inc.
1 (pickles)	640-644, first place	Two (2) Six-Dollar (\$6) Coupons for Ball® or Kerr® Fresh Preserving Products & one (1) Free (up to \$6 value) Coupon for Ball® Pectin	Newell Brands, Inc.
1 (pickles)	640-644, second place	One (1) Six-Dollar (\$6) Coupon for Ball® or Kerr® Fresh Preserving Products & one (1) Free (up to \$6 value) Coupon for Ball® Pectin	Newell Brands, Inc.

Best of Division Ribbon – Division 206 Canning Commemorative ribbon and \$15.00 cash prize.

NEW – Thyme for the Bacon Tailgate Bake Off!

Sponsored by Patrick Cudahy, LLC

Entry Information:

By invitation only! Winners from the past three years of the Patrick Cudahy contest will compete to make their most amazing bacon tailgate dish.

Entry deadline: June 13, 2018

Contest drop off*: Friday August 10, 2018, arrive by 8:30 am to Grand Champion Hall

Contest judging: Judging – Friday, August 10, 2018, 11 am

Contest meeting location: Grand Champion Hall

*Each finalist will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Friday, August 10, 2018.

PREMIUMS 1st - \$14.00 2nd - \$13.00 3rd - \$12.00 4th - \$11.00

Serving Size: 4

Bacon is amazing! Patrick Cudahy Bacon is over-the-top fun for any tailgate party recipe. Class 970.

Patrick Cudahy® is the Home of Sweet Apple-Wood Smoke Flavor™ and has been providing quality bacon, ham, dry sausage and pepperoni products since 1888. Patrick Cudahy is proud to sponsor the Thyme for the Bacon Tailgate Bake Off featuring the Patrick Cudahy finalists from the past three years.

This contest is on Friday, August 10, as part of Patrick Cudahy Day in Central Park during the Wisconsin State Fair. The finalists must be present for the judging. The winner will receive a \$250 cash prize and Patrick Cudahy products for a year.

Thyme to get your bacon ready to tailgate!

AWARDS

1st place \$250 cash prize and a year of Patrick Cudahy products

2nd place \$100 cash prize

3rd place \$50 cash prize

4th place \$25 cash prize

Exhibitors must bring along the label from the Patrick Cudahy package they used in their recipe as proof of purchase. For cooking tips and more, visit www.patrickcudahy.com.

Score Card for Thyme for the Bacon Tailgate Bake Off!

Creativity/originality	40
Taste	35
Presentation/ease of preparation	25
TOTAL	100

CONTEST RULES

- Entries must use at least one pound of Patrick Cudahy Bacon. Any other Patrick Cudahy products can be included in the recipe.

- Recipes **must be typed** on 8 ½" x 11" paper and submitted with entry, along with name, address, phone number and two short sentences on why this is the best bacon tailgate recipe ever.
- Upon submission, all recipes become property of Patrick Cudahy, LLC and the Wisconsin State Fair, which have the right to publish, promote or advertise the recipes, the contestant names and photos without compensation.
- The judges' decisions are final.
- Taxes on prizes are the responsibility of the winner.
- Employees of Patrick Cudahy and their immediate families are not eligible to participate.

Class #

970. Thyme for the Bacon Tailgate Bake Off!

KIDS CULINARY CHALLENGE – Division 220

2018 THEME: Thyme for Fun!

ALL NEW CLASSES!

Age 18 and under.

Judged on Wednesday, July 25, 2018.

PREMIUMS 1st - \$14.00

2nd - \$13.00

3rd - \$12.00

4th - \$11.00

Score Card for Kids Culinary Challenge

Creativity/originality	40
Presentation/ease of preparation	35
Taste	25
TOTAL	100

Class

Thyme for fun fun fun food (serve 4)

680. Kid inspired herb dip (two cups)

681. Kid inspired Fun-Fair-Fetti inspired cereal bars

682. Kid inspired peanut butter and jelly inspired sandwich

Thyme to play with your food (serve 4)

683. Celery snack sculptures

684. Prize winning porcupine, create a porcupine using any combination of fruits, veggies, herbs and flowers

685. Under the sea inspired sculpture, create a sculpture using any combination of fruits, veggies, herbs and flowers

Best of Division Ribbon - Division 220, Kids Culinary Challenge

Commemorative ribbon and \$15.00 cash prize.

2018 GENERAL RULES – WISCONSIN STATE FAIR

GENERAL RULES AND REGULATIONS

The Wisconsin State Fair management reserves the final and absolute right to interpret these rules and regulations and to arbitrarily settle and determine all matters, questions or differences in regards thereto, or otherwise arising out of, connected with, or incident to the Wisconsin State Fair. It further reserves the right to determine unforeseen matters not covered by these rules, to amend or add to these rules as they, in their judgment, may deem advisable.

All exhibitors are expected to conform with the Wisconsin State Fair Rules and Regulations. Any person who violates any of the following of special rules will forfeit all privileges and premiums and be subject to such penalty as the management may order. Failure to comply may result in award(s) and premium(s) forfeiture; and dismissal from the Fairgrounds, and being barred from competition immediately in the department in which the violation occurred and from all departments entered; and/or in future competition in the Wisconsin State Fair. In the event of conflict between the general rules and the special rules governing the various departments, the special rules will govern.

The following due process will be used in the questions of rule violation: The exhibitor and/or parties involved will be questioned by the Department Superintendent. If it is felt that a violation has occurred, the Department Superintendent will make a ruling. The ruling of the Department Superintendent will be final.

ADMINISTRATIVE OFFICES

Any correspondence should be addressed to: Wisconsin State Fair Park, 640 S 84 St, West Allis, WI 53214.

ADMISSION TICKETS

See entry blank to order tickets. Ticket orders will be limited to 50 tickets per exhibitor.

ENTRY QUESTIONS

For information and questions, please call the Entry Office at 414/313-2767.

ENTRY REQUIREMENTS

Application for entries in all departments must be made on the printed entry blank and must be in full compliance with the printed instructions on same.

THERE ARE NO REFUNDS OF ENTRY FEES OR LATE FEES.

Entries will be disqualified if not entered under the name of the person who made the article. All entries must be made by the exhibitor unless otherwise stated in the premium list. Violation of this rule will forfeit any premium awarded to such exhibitor in all departments at the Fair.

The Wisconsin State Fair management reserves the right at any time to refuse entries or articles entered.

Entry deadlines are specified under each department's rules.

Exhibits that have been erroneously entered in a division, and/or do not meet the specifications of the class can be transferred to a proper class or disqualified by the superintendent prior to judging. If such classes already have been judged, they shall not be reopened.

No employee of the Wisconsin State Fair, or member of his/her immediate family shall be allowed to exhibit in the department in which he/she is employed.

Any exhibitors' check(s) returned from a financial institution for any reason will be charged a \$20.00 service fee.

NOTE: Entry blanks will be returned if not filled out completely.

EXHIBIT RELEASE

Exhibits will be released according to each department's regulations.

The Fair Director or his/her designee may change the time of release in any department at his/her discretion.

Competitive exhibits which have not been claimed by exhibitors by the Tuesday after the Fair, at 5:30 pm, will be disposed of by management as they see fit.

JUDGING OF EXHIBITS

Judges have been carefully selected. All exhibitors submitting exhibits for the Fair accept these judges and agree to abide by their decisions.

The judging schedule is printed at the beginning of each department.

If any exhibitor attempts to interfere with the judge in any manner, the exhibitor shall forfeit all premiums awarded and will be excluded from further competition.

Judges will not be permitted to show in divisions they judge.

Unworthy exhibits will not be placed by the judge.

The decision of the judge will be final in all cases.

PREMIUMS OF AWARDS

Premiums will be mailed around September 1, 2018.

In paying premiums no evidence of awards will be recognized except the signed Judging Sheets as ribbons frequently become misplaced.

All premium discrepancies must be mailed to Wisconsin State Fair no later than October 1, 2018. All exhibitors should contact the Wisconsin State Fair in writing at 640 S 84 St, West Allis, WI 53214. Please include your name, Dept., division, class and explain the discrepancy.

All checks are void one (1) year after they are issued. Any checks not cashed causes automatic forfeit of premiums won.

PROTESTS

1. All protests must be made in writing, signed by party or parties making the protest and filed with the Director of Competitive Exhibits. All protests must be accompanied by a \$50.00 protest fee which will be retained by the Wisconsin State Fair if the protest is not sustained.
2. Protests against the exhibition of articles or person entering must be filed at least 12 hours before the awards are made. The exhibitor will then be disqualified from entering the Wisconsin State Fair for the following two years if they violate any general or special rules which govern the exhibits.
3. Protest against awards must be filed with the superintendent within 5 hours after the award has been made. An award is deemed to have been made when the notation of the decision is entered on the official judging sheets. The protest must state plainly and specifically the facts upon which the complaint of appeal is based. The right to appeal will lie when it is charged that the award has been made in violation of the rules governing the exhibit. No protest or appeal based upon the statement that the judge or judges are incompetent or have overlooked an article will be considered.
4. All protests will be considered at a time set by the Director of Competitive Exhibits. Parties involved and if necessary, persons as designated by the Director of Competitive Exhibits will be notified and given the opportunity to submit evidence before a final decision is made. All decisions are final and not subject to appeal.

LIABILITY

The Wisconsin State Fair will take reasonable precaution to protect the safety of the exhibits sent to the Fair, but owners themselves take the risk of exhibiting them, and should any exhibit or portion thereof be injured, damaged, lost or stolen, State Fair Park personnel will give assistance toward recovery of the same, but will not be liable or make any payment for the value thereof.

Neither the State of Wisconsin, Wisconsin State Fair Park, its agents or employees shall be liable for any loss to an exhibitor occasioned by fire, accident, condition of structure, or damage caused by weather to any exhibit, article, equipment or commercial exhibit left in the building or on the grounds after the close of the Fair.

Exhibitors and/or machinery, while stationary or in motion, and any other exhibits or equipment which may cause accidents, injury or damage to persons or property coming in contact with or in proximity to them, shall guard their exhibits or machinery, and protect the public from coming in contact therewith at all times while on the Fairgrounds, and every such exhibitor or owners shall indemnify the State of Wisconsin, the Wisconsin State Fair Park Board, its agents and employees from and against claims and demands, costs, charges and expenses which it or they might incur, suffer or be put to by reason of failure to take the precaution above referred to or failure to comply with Wisconsin State Fair Park rules, policies or directives. Liability insurance to comply with indemnity provisions is required. Presentation of an exhibitors' receipt shall be deemed acceptance of this provision.