



Culinary Day 1

Exhibitor Guide & Prize Listing

Judging Wednesday, July 24, 2024

Entry Questions: 414/313-2767

Entry Deadline: May 8, 2024
at 7 pm (central time)

Late Entry Deadline: May 15, 2024
at 5 pm (central time)

WISCONSIN STATE FAIR
AUGUST 1-11, 2024 Presented By 

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Here at the Wisconsin State Fair our exhibitors are the “Cream of The Crop.” You bring the best of your talents to the Wisconsin State Fair and share your hard work with over a million happy Fairgoers.

Visitors anticipate seeing your creativity through all your entries. Join in the celebration of 173 years of Wisconsin State Fair happenings, we couldn’t do it without your passion & contributions.

See you at the 2024 Wisconsin State Fair, presented by U.S. Cellular, August 1-11!

Good luck,



Shari Black
Executive Director/CEO
Wisconsin State Fair

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Culinary Schedule

Open daily 10:00 am to 9:00 pm during the Fair.

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

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

 **Entry Deadline May 8, 2024 at 7 pm (central time)** 

Delivery and Judging Schedule			
Category	Location Drop-Off	Drop-Off Date & Time	Judging Date & Time
Quilt – Quilt-topia and Cream of the Crop Theme Quilt Contest Class 001 & 002	Tommy G Thompson Youth Center Mail Square with Quilt Entry Form and W-9	Wednesday, February 28 8:00 am – 4:00 pm	Thursday, March 21 10:00 am at the Tommy G Thompson Youth Center
Amateur Photography Classes 1000 – 1203	Grand Champion Hall	Wednesday, June 19 9:00 am – 6:00 pm	Tuesday, June 25 10:00 am – 5:00 pm
Quilts Classes 2001 – 2040	Grand Champion Hall	Wednesday, June 19 Noon – 6:00 pm	Tuesday, June 25 10:00 am – 4:00 pm
Textile & Craft Classes 1 – 307	Grand Champion Hall	Thursday, June 20 Noon – 6:00 pm	Thursday, June 27 10:00 am – 4:00 pm
Culinary Day 1 Classes 400 – 496	Grand Champion Hall	Wednesday, July 24 8:00 am – 10:30 am	Wednesday, July 24 2:00 pm – 6:00 pm
Culinary Day 2 Classes 600 – 712	Grand Champion Hall	Saturday, July 27 8:00 am – 10:30 am	Saturday, July 27 2:00 pm – 6:00 pm
Culinary Day 3 Cream of the Crop...Culinary Cornucopia! Classes 800 – 809	Grand Champion Hall	Friday, August 2 7:30 am – 8:30 am	Friday, August 2 11:00 am – 5:00 pm
Culinary Day 4 Cream of the Crop...Best of Wisconsin Bees Knees Classes 900 – 909	Grand Champion Hall	Sunday, August 4 7:30 am – 8:30 am	Sunday, August 4 11:00 am – 5:00 pm

Wisconsin State Fair Competitive Exhibits Code of Conduct

Anyone attending Wisconsin State Fair Competitive Exhibits as an exhibitor, spectator, parent, superintendent, judge or Wisconsin State Fair official must always conduct themselves with honesty and good sportsmanship. Conduct in a competitive environment shall always reflect the highest standards of honor and dignity.

Consequences of violating the Wisconsin State Fair Competitive Exhibits Code of Conduct may include: removal from the Fairgrounds, suspension, reduction and/or loss of prize(s), loss of ribbon(s), loss of future exhibiting privileges, and/or permanent suspension from Wisconsin State Fair. If an exhibitor wishes to protest a decision, one must follow the protest procedures sequence as specified in the Wisconsin State Fair Park Competitive Exhibits Department Decision Review Procedures available online.

Goal

The goal of the Wisconsin State Fair Competitive Exhibits is to encourage creativity, showcase exhibitors' talents and celebrate the Wisconsin State Fair tradition. Good luck to all!

Ethics

1. Exhibitors agree to accept all systems/procedures selected by Wisconsin State Fair to verify rule compliance.
2. Exhibitors agree to accept all procedures used by Wisconsin State Fair Competitive Exhibits to select qualified judges for all competitions.
3. Tampering with the competition or judging process will be considered fraud and deception.
4. To maintain a high degree of confidence and integrity in the Competitive Exhibits, Wisconsin State Fair reserves the right to disqualify any exhibitor for intentional tampering, deception or misinformation.
5. All exhibitors involved in breaking rules will be subject to award(s) and prize money forfeiture, which may include dismissal from the Fairgrounds and/or being barred from competition immediately and/or in future competitions at Wisconsin State Fair.
6. The act of entering an exhibit at the Wisconsin State Fair gives verification that the exhibitor has read the Wisconsin State Fair Competitive Exhibits Code of Conduct and understands the consequences and/or penalties for violating any rules. It is further a consent that any action which contravenes these rules and is also in violation of federal, state or provincial statutes, regulations or rules, may be released to appropriate law enforcement authorities with jurisdiction over such infractions.

Entry Information

Entry form will be returned if not filled out completely.

1. **Entry form and fee** must be postmarked no later than **May 8, 2024** or entered online by **7 pm (central time)**.
2. **Fees:** A processing fee of \$20.00 will be charged to all exhibitors. An additional \$2.00 fee per item entered will be charged. All fees are non-refundable.
3. **Late Fee** (May 9 – 15, 2024): a \$40.00 late fee, plus the \$20.00 processing fee and the additional \$2.00 per item entered will cover up to a maximum of 5 items entered after the entry deadline of May 8, 2024 has passed. See entry form.
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 June.
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 exhibits **must be picked up between 1:00 pm and 6:00 pm on Tuesday, August 13, 2024** at the Textile, Craft & Culinary (TCC) area in Grand Champion Hall. Prize-winning exhibits cannot be picked up during the fair.
2. **Non-winners:** Non-winning exhibits may be picked up between 1:00 pm and 6:00 pm on **Tuesday, August 13, 2024** at the Textile, Craft & Culinary (TCC) area in Grand Champion Hall. During the Fair, non-winning exhibits may 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 area in Grand Champion Hall.
3. Any exhibits or prizes not claimed **by 6:00 pm on Tuesday, August 13, 2024** 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 or picking up your exhibit. Prize-winning exhibits will be exhibited throughout the entire Fair.

Culinary Special Rules

Read all rules and instructions carefully.

Entry Deadline: May 8, 2024

Judging: July 24, 2024

Exhibitor Information

1. **This is a competition for amateurs** (one who bakes/cooks/cans/decorates for personal reasons, with no monetary compensation from any related source). Commercial enterprises or businesses are not eligible to enter.
2. Youth (ages 17 and under as of July 31, 2024) are eligible to participate in all culinary classes (unless noted otherwise).
3. Exhibitors are limited to 35 exhibits in the culinary division.
4. Each exhibitor will be permitted to submit **only one entry per class**. No additional items may be added. Entries can be switched to another class in the same division, but not added during check-in.
5. 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.

Recipe, Entry, Garnish & Frozen Exhibit Information

6. All foods must be delivered with **two typed copies of each recipe**. The recipe must be typed on 8½" x 11" 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. Recipe font size must be at least 12 point and no larger than 14 point. If recipe is more than one page, use additional sheets of paper (single sided only). See sample below. **Please include exhibitor name and address on the front of one copy ONLY. The second copy must not have exhibitor name and address anywhere on the recipe.**

Required format for baking and canning recipes.

Exhibitor No. _____	Class No. _____
Ingredients	
_____	_____
_____	_____
_____	_____
_____	_____
Recipe	

Must be on 8½" x 11" paper

7. **All recipes must be typed**, or the entry will be disqualified.
8. **All recipes must be original to the exhibitor entering them.** No prepared mixes may be used, except in classes indicated.
9. **White paper or foam plates will be used for all possible items except classes 800-909.** This does not include casseroles, pies, etc. If an item cannot be transferred to a disposable plate, then pans or plates should not exceed 12" in diameter. These pans and plates are **non-returnable**.
10. **No frozen exhibits will be accepted.**
11. **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.**
12. Powdered sugar may be used on unfrosted exhibits.
13. Cakes must be removed from pan unless otherwise indicated.

Judging & Awards

14. Upon submission, all recipes become the property of Wisconsin State Fair which has the right to publish, promote or advertise the recipes and the name of the contestant and photos without compensation.
15. Recipes entered and judged in previous years are not eligible for competition.
16. If any recipe is entered in the wrong class and the mistake is discovered before the judging, the superintendent may make the proper correction.
17. 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 entry information.
18. Do not mail any culinary exhibits, including canning.
19. Only prize-winning entries will be exhibited.
20. 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.
21. Many classes have special requirements; read all rules.
22. Exhibitors are welcome to attend judging. A tentative judging schedule is listed in the front of the prize listing. Space is limited. Only children with entries should attend judging.
23. Ribbons won for food and canning exhibits will be mailed to exhibitors.
24. Make arrangements at the Textile, Craft & Culinary (TCC) office for picking up special awards.

Pick-Up of Exhibits

25. Food and canning exhibits that have not received a placing will only be released immediately after class judging is completed. Exhibits not picked up 20 minutes after judging will be disposed of by staff.
26. Pick up decorated cakes **between 1:00 pm and 6:00 pm on Tuesday, August 13, 2024** at the Textile, Craft & Culinary (TCC) area of Grand Champion Hall. Any exhibits or prizes not claimed by **6:00 pm on Tuesday, August 13, 2024** will be disposed of and/or donated to charity.

2024 Wisconsin State Fair Serving Size

Breads, rolls	Serving Size
Breads, quick	Standard loaf pan 9" x 5" or 8 ½" x 4 ½"
Breads yeast, loaf	Standard loaf pan 9" x 5" or 8 ½" x 4 ½"
Breads yeast, rustic	Approx. 1 pound loaf
Breadsticks, buns & rolls	Plate of 6
Cakes, frosting, muffins, scones	Serving Size
Cakes	Standard cake size not to exceed 12"
Cakes, Bundt	Standard Bundt pan
Cakes, Bundt mini	Standard mini Bundt – approx. 4", Plate of 6
Cakes, decorated	Bottom board not to exceed 24"
Cakes, pound	Standard loaf pan 9" x 5" or 8 ½" x 4 ½"
Cheesecakes	Springform pan – 9"
Cupcakes	Plate of 6
Dessert, other	Serves 4
Frosting	Pint mason jar – 16 oz.
Muffins	Plate of 9
Scones	Plate of 6
Canning	Serving Size
Jams & jellies, canned	Jam & jelly jar – 8 oz.
Pickles, canned	Quart mason jar – 32 oz.
Sauces & syrups, canned	Pint mason jar – 16 oz.
Vegetables, pickled	Pint mason jar – 16 oz.
Cookies, candy, sweets	Serving Size
Candy	Plate of 9
Cookies, bars & pastries	Plate of 9
Miscellaneous	Serving Size
Appetizers	Plate of 6
Casseroles	Up to 2 quart dish or 4 servings
Beverages	Quart mason jar – 32 oz.
Dips	Pint mason jar – 2 cups
Dressings	Pint mason jar – 2 cups
Salads	Serves 4
Salsas	Pint mason jar – 2 cups
Sauces (not canned)	Pint or quart mason jar – 16 oz. or 32 oz.
Side dishes	Serves 4
Soups	Quart mason jar – 32 oz.
Sandwiches	Total of 4
Buckles, crisps, pies, tarts	Serving Size
Buckles, crisps	Standard pie pan (9" – 10")
Pies	Standard pie pan (9" – 10")
Tarts	Plate of 6

Culinary Day 1 Classes - Wednesday, July 24, 2024

Yeast Breads - Division 100

2024 Theme: Cream of the Crop

Prize Money 1st - \$23.00 2nd - \$22.00 3rd - \$21.00 4th - \$20.00

All New Classes!

Conventional yeast must be used in all breads in the yeast bread classes. Please limit size of coffee cakes, braids, etc. to about 10", baked size. Plate of 6 must fit on a single plate no larger than 12". The shape should be oblong or rectangular from a standard loaf pan or a one pound, round loaf with uniform size regardless of shape. **All breads/rolls must contain yeast.**

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

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

Cream of the Crop...first-time entry

Class

400. **First-time yeast bread entry**

Cream of the Crop...bushels of flavorful bread

Class

401. **New!** Asiago & herb bread

402. **New!** Cheddar & dill bread

403. **New!** Potato & garlic bread

404. **New!** Tomato & basil bread

Cream of the Crop...bushels of fruitful bread

Class

405. **New!** Cranberry & nut bread

406. **New!** Dark chocolate & cherry bread

407. **New!** Honey & apricot bread

408. **New!** Spicy raisin bread

Cream of the Crop...bushels of hearty bread

Class

409. **New!** Beer & barley bread

410. **New!** Four grain bread

411. **New!** Oatmeal & molasses bread

Cream of the Crop...bushels of radical rye bread

Class

412. **New!** Caraway rye bread

413. **New!** Dark ale rye bread

414. **New!** Marble swirl rye bread

Special Awards

Red Star Yeast Award

RED STAR Yeast will award a Red Star Yeast merchandise item to the first place winner of each class, 400-414 in Division 100. 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>
15	400 – 414, first place	A Red Star Yeast merchandise item	Red Star Yeast
# of entrants	400 – 414	Yeast Packet & Yeast Coupon	Red Star Yeast

Best of Division Ribbon - Division 100, Yeast Breads

Commemorative ribbon and \$30.00 cash prize.

Fresh Fruits & Veggies – Division 101

2024 Theme: Cream of the Crop

Prize Money 1st - \$23.00 2nd - \$22.00 3rd - \$21.00 4th - \$20.00

All New Classes!

Score Card for Fresh Fruits & Veggies

Taste	40
Presentation/Ease of Preparation	30
Creativity/Originality	30
Total	100

Cream of the Crop...first-time entry

Class

420. **First-time fruit or veggie entry**

Cream of the Crop...luscious lemonades, Quart mason jar – 32 oz.

Class

421. **New!** Hibiscus & rum lemonade

422. **New!** Lavender lemonade

423. **New!** Strawberry & ginger lemonade

Cream of the Crop...smashed potatoes, Serves 4

Class

424. **New!** Cheesy bacon smashed potatoes

425. **New!** Parmesan parsley smashed potatoes

426. **New!** Rosemary garlic smashed potatoes

Cream of the Crop...rooting for roots, Serves 4

Class

427. **New!** Glazed beet & carrot coins

428. **New!** Herbed smashed root vegetables

429. **New!** Roasted root vegetable salad

Best of Division Ribbon - Division 101, Fresh Fruits & Veggies

Commemorative ribbon and \$30.00 cash prize.

New Division for 2024! Dressings – Division 102

2024 Theme: Cream of the Crop

Prize Money 1st - \$23.00 2nd - \$22.00 3rd - \$21.00 4th - \$20.00

All New Classes!

Serving Size: Pint mason jar – 2 cups

Score Card for Dressings

Taste	40
Creativity/Originality	35
Texture and Consistency	25
Total	100

Cream of the Crop...harvest the goodness dressings

Class

- 440. **New!** Creamy dreamy dill dressing
- 441. **New!** Garden fresh green goddess dressing
- 442. **New!** Ranch parmesan dressing
- 443. **New!** Raspberry champagne vinaigrette
- 444. **New!** Spicy peanut sesame seed dressing

Best of Division Ribbon – Division 102, Dressings

Commemorative ribbon and \$30.00 cash prize.

Cookies & Sweets – Division 103

2024 Theme: Cream of the Crop

Prize Money 1st - \$23.00 2nd - \$22.00 3rd - \$21.00 4th - \$20.00

All New Classes!

Bars must be cut ahead of time. Entry must fit on a single plate no larger than 12" in diameter. Cookies should be uniform in shape and properly baked.

Serving size: Plate of 9

Score Card for Cookies, Bars, Candy or Pastry

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

Cream of the Crop...first-time entry

Class

450. **First-time cookie, bar, candy or pastry entry**

Cream of the Crop...bushels of bars

Class

451. **New!** Chocolate & cashew porter brownies

452. **New!** Pineapple tropical bars

453. **New!** Strawberry rhubarb bars

Cream of the Crop...creative candy

Class

454. **New!** Chocolate old fashioned drink inspired fudge

455. **New!** Chocolate peanut butter macadamia nut fudge

456. **New!** Peppermint pistachio fudge

Cream of the Crop...classic cookies

Class

457. **New!** Cranberry pecan cookies

458. **New!** Maple oatmeal cookies

459. **New!** Raspberry ginger cookies

Cream of the Crop...hooray for butterhorns

Class

460. **New!** Almond butterhorns

461. **New!** Berry butterhorns

462. **New!** Chocolate butterhorns

Best of Division Ribbon - Division 103, Cookies & Sweets

Commemorative ribbon and \$30.00 cash prize.

Pies – Division 104

2024 Theme: Cream of the Crop

All New Classes!

Must include recipe for pie crust. No frozen pies allowed.

Prize Money 1st - \$23.00 2nd - \$22.00 3rd - \$21.00 4th - \$20.00

Serving size: Standard pie pan (9" - 10")

Score Card for Pie

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

Cream of the Crop...first-time entry

Class

470. **First-time pie entry**

Cream of the Crop...fresh picked pies

Class

- 471. **New!** Berry basket pie (at least three berries)
- 472. **New!** Creamy coffee & s'mores inspired pie
- 473. **New!** Hibiscus key lime pie
- 474. **New!** Maple pecan pie
- 475. **New!** Peach & bourbon with graham cracker crust pie
- 476. **New!** Peanut butter & jelly with pretzel crust pie

Cream of the Crop...crafty cream pies

Class

- 477. **New!** Chocolate Baileys Irish Cream pie
- 478. **New!** Strawberry & citrus cream pie
- 479. **New!** Toasted coconut & pinã colada cream pie

Best of Division Ribbon - Division 104, Pies

Commemorative ribbon and \$30.00 cash prize.

Canning – Division 105
2024 Theme: Cream of the Crop

Prize Money 1st - \$23.00 2nd - \$22.00 3rd - \$21.00 4th - \$20.00

New in 2024! Win an All American 1930, heirloom-quality pressure canner, valued at \$419. See page 17 for details.

All New Classes!

Only standard glass canning jars, rings and lids must be used. No colored ribbons can be used to identify exhibitor. Canned by U.S.D.A. Standards. Current standards (2021) available at www.extension.wisc.edu. No inversion or oven canning method. Vegetables must be pressure cooked. Rings must accompany jars. **Two recipes typed on 8½" x 11" sheet of paper are required for all canning entries.** Indicate method of canning on entry form. Quarts or pints, according to serving size on page 9, unless otherwise specified.

Score Card for Sauces & Syrups

Flavor	40
Color	30
Consistency	20
Package	10
Total	100

Score Card for Jams & Jellies

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 Canned Fruits & 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 Pickled Fruits, Pickled Vegetables & Pickles

Consistency	40
Uniformity of Size	30
Color	20
Package	10
Total	100

Cream of the Crop...first-time entry

Class #

480. **First-time canning entry, any item**

Cream of the Crop...jazzy jams, Jam jar – 8 oz.

Class #

481. **New!** Blackberry & strawberry jam

482. **New!** Carrot cake inspired jam

483. **New!** Peach hibiscus jam

484. **New!** Peach rum jam

485. **New!** Spicy tomato jam

Cream of the Crop...joyful jellies, Jelly jar – 8 oz.

Class #

486. **New!** Apple jalapeño jelly

487. **New!** Blueberry lavender jelly

488. **New!** Grape blackberry jelly

489. **New!** Strawberry champagne jelly

Cream of the Crop...spicy market basket pickled vegetables, Quart mason jar – 32 oz.

Class #

490. **New!** Boozy dill pickles

491. **New!** Garden fresh giardiniera

492. **New!** Horseradish dilly beans

493. **New!** Pickled garlic jalapeños

Cream of the Crop...fruitful market basket pickled fruits, Quart mason jar – 32 oz.

Class #

494. **New!** Vanilla bean pickled cherries

495. **New!** Pickled watermelon rinds

496. **New!** Spiced pickled pears

Special Award

Grand Champion Canning Award by All American 1930

New for 2024! Win an All American 1930, 921 Pressure Canner. At All American 1930, we pride ourselves on crafting heirloom-quality pressure canners made right here in Manitowoc Wisconsin. Featuring an exclusive metal-to-metal seal, our canners are engineered to last without the worry of gaskets that crack, break, or fail. Crafted from 100% cast aluminum, our pressure canners are built to outlast generations, a testament to their quality. We're honored to hear stories of our canners being cherished heirlooms passed down through families for years to come. The winner of this special award will be chosen by the culinary judges with all decisions final.

Number of Awards	Selected from Classes	Award Type	Paid by:
1	480 – 496, first place	921 Pressure Canner	All American 1930

Best of Division Ribbon - Division 105, Canning

Commemorative ribbon and \$30.00 cash prize

(Rev. 03/05/24)

2024 General Rules and Regulations – Wisconsin State Fair

Exhibitors are expected to read and understand all rules prior to submitting an entry.

General Rules and Regulations

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 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 Wisconsin State Fair General Rules and Regulations. Any person who violates any of the special rules will forfeit all privileges and prize money and be subject to such penalty as the management may order. Failure to comply may result in award(s) and prize money forfeiture, 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 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. See Wisconsin State Fair Park Competitive Exhibits Department Decision Review Procedures available online.

Administrative Offices

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

Admission Tickets

See entry form to order tickets. Ticket orders will be limited to 50 tickets per exhibitor. Tickets will be sent out beginning in mid-June.

Entry Questions

For information and questions, please call: 414/777-0580.

Entry Requirements

Application for entries in all departments must be made on the printed entry form (or online) and must be in full compliance with the printed instructions. **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 item. All entries must be made by the exhibitor unless otherwise stated in the entry information. Violation of this rule will forfeit any prize money awarded to such exhibitor in all departments at the Wisconsin State Fair. Wisconsin State Fair management reserves the right at any time to refuse entries or items entered. Entry deadlines are specified under each department's rules/schedule. 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 their immediate family shall be allowed to exhibit in the department in which they are employed. Any exhibitor's check(s) returned from a financial institution for any reason will be charged a \$20.00 service fee.

Note: Entry forms will be returned if not filled out completely.

Exhibit Release

Exhibits will be released according to each department's regulations. The Wisconsin State Fair Director or their designee may change the time of release in any department at their discretion. Competitive exhibits which have not been claimed by exhibitors by 6:00 pm on the Tuesday after the Wisconsin State Fair will be disposed of and/or donated by management as they see fit.

Judging of Exhibits

Judges have been carefully selected. All exhibitors submitting exhibits for the Wisconsin State Fair accept these judges and agree to abide by their decisions. The judging schedule is printed at the beginning of each department in the Exhibitors Guide & Prize Listing. If any exhibitor attempts to interfere with the judge in any manner, the exhibitor shall forfeit all prize money 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.

Prize Money/Awards

Prize money will be mailed starting in September, 2024. In paying prize money, no evidence of awards will be recognized except the signed Judging Sheets. Any prize money discrepancies must be mailed to Wisconsin State Fair no later than October 1, 2024. Exhibitors should contact Wisconsin State Fair in writing at 640 S 84 St, West Allis, WI 53214. Please include your name, department, division, class and explanation of the discrepancy. All checks are void one (1) year after they are issued. Any checks not cashed causes automatic forfeit of prize money won.

Liability

Wisconsin State Fair will take reasonable precaution to protect the safety of the exhibits sent to the Wisconsin State Fair, but owners themselves take the risk of exhibiting them. Should any exhibit or portion thereof be injured, damaged, lost or stolen, Wisconsin State Fair 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, 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, item, equipment or commercial exhibit left in the building or on the grounds after the close of the Wisconsin State 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. Every such exhibitor or owners shall indemnify the State of Wisconsin, 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 rules, policies or directives. Liability insurance to comply with indemnity provisions is required. Presentation of an exhibitor's receipt shall be deemed acceptance of this provision.

Wisconsin State Fair Park Competitive Exhibits Department Decision Review Procedures now available online at www.tinyurl.com/25m44xfh