

Wisconsin State Fair

August 3 – 13, 2017

Entry Phone: 414/313-2767

Entry Deadline: June 14, 2017

Late Entry Deadline: June 21, 2017



Culinary Day 3: Judging Friday, August 4, 2017

Culinary Day 4: Judging Sunday, August 6, 2017

Exhibitor Handbook and Premium List

Welcome Letter

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.

Wisconsinites are delighted to see all the award-winning entries from art, quilts, and photography to zucchini and gladiolus. Your pride and talents are on display for over one million visitors to view.

We hope you will cultivate your creativity and we anxiously look forward to seeing you at the 2017 Wisconsin State Fair, presented by U.S. Cellular, August 3-13.

Sincerely,

A handwritten signature in black ink that reads "Kathleen O'Leary". The signature is written in a cursive style with a large, looping initial 'K' and a long, sweeping underline.

Kathleen O'Leary
Chief Executive Officer

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CULINARY SCHEDULE

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

Please note changes in delivery and judging schedules. Be sure to review all dates.

Entry Deadline June 14, 2017!			
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	Tuesday, June 27 10:00 am – Tommy G Thompson Youth Center
Photography Classes 1000 - 1124	Grand Champion Hall	Tuesday, July 11 9:00 am – 6:00 pm	Monday, July 17 10:00 am – 4:00 pm
Quilts Classes 200 – 234, 236 - 237	Grand Champion Hall	Tuesday, July 11 Noon – 6:00 pm	Monday, July 17 10:00 am – 4:00 pm
Textile & Craft Classes 1 - 159, 240 - 412	Grand Champion Hall	Tuesday, July 11 Noon – 6:00 pm	Wednesday, July 19 10:00 am – 4:00 pm
Culinary Day 1 Classes 500 - 685	Grand Champion Hall	Wednesday, July 26 7:30 am – 10:30 am	Wednesday, July 26 1:00 pm – 6:00 pm
Culinary Day 2 Classes 700 - 883	Grand Champion Hall	Saturday, July 29 7:30 am – 10:30 am	Saturday, July 29 1:00 pm – 6:00 pm
Culinary Day 3 Bee Happy Friday Classes 900 - 908	Grand Champion Hall	Friday, August 4 7:30 am – 8:30 am	Friday, August 4 10:00 am – 5:00 pm
Culinary Day 4 Smiling Sunday Classes 950 - 958	Grand Champion Hall	Sunday, August 6 7:30 am – 8:30 am	Sunday, August 6 10:00 am – 5:00 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 14, 2017.
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 15-21, 2017): 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 14, 2017 has passed. See entry blank.
4. DELIVERY OF EXHIBITS: Deliver exhibits to Grand Champion Hall on the dates and times listed above. A detailed delivery map and information will be mailed to exhibitors in July.
5. TAGS for your exhibits will be ready to be 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 15, 2017 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 15, 2017 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 14, 2017

Judging, Culinary Day 3: August 4, 2017

Judging, Culinary Day 4: August 6, 2017

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 encouraged to participate in all culinary classes (unless noted otherwise).

Recipe, Entry & Garnish Information

6. All foods must be delivered with a 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 the 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 15, 2017 at the TCC section of Grand Champion Hall. Any exhibits or prizes not claimed by 5:30 pm on Tuesday, August 15, 2017 will be disposed of and/or donated to charity.

CULINARY DAY 3 CLASSES – Friday, August 4, 2017

2017 THEME: Cultivating Happiness & Joy

All New Contests!

Cultivating Happiness & Joy on Bee Happy Friday! – Division 310

Cultivating Happiness & Joy begins at home with our state's best fruits, veggies, dairy, honey and so much more. You'll be "buzzy" checking out all the new contests and opportunities to showcase Wisconsin's finest products on Bee Happy Friday! See you on Friday, August 4 as we cultivate happiness and joy on Bee Happy Friday.

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

Bee Happy Friday, August 4, 2017

10:00 am	Class 900	Cultivating Iced Coffee Happiness
10:30 am	Class 901	Cultivating Monkey Bread Happiness
11:15 am	Class 902	Cultivating Jubilant Apple Crisp Joy
Noon	Class 903	Cultivating Taco Happiness Wisconsin Style
12:45 pm	Class 904	Cultivating Bright & Bold Berry Desserts
1:15 pm	Class 905	Cultivating Cheery Cherry Beverages
2:00 pm	Class 906	Cultivating Hearty Chili Happiness
2:45 pm	Class 907	Cultivating Dairy Dessert Dreams
3:30 pm	Class 908	Cultivating Bee Happy Honey Cookies
3:45 pm		Best of Division Award

Best of Division Ribbon – Division 310, Bee Happy Friday

Commemorative ribbon and \$15.00 cash prize.

Also look at the Smiling Sunday culinary contests on Sunday, August 6 (see page 18)!

New! Cultivating Iced Coffee Happiness

Sponsored by Berres Brothers Coffee Roasters

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Friday, August 4, 2017, 7:30 am – 8:30 am

Contest judging: Friday, August 4, 2017, 10:00 am

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Friday, August 4, 2017.

Serving size: one-quart Mason jar

Cultivating Iced Coffee Happiness starts with the best coffee beans and mingles in fresh flavors with fragrant spices to create a cool and refreshing iced coffee sensation. Class 900.

Berres Brother Coffee Roasters has all the beans you need to get inspired. Wisconsin State Fair will provide ice cubes to pour your coffee creations over at the time of judging.

The recipe might have bright, nutty or exotic coffee notes. Just be sure to include Berres Brothers Coffee in your entry. The first place winner will receive a Berres Brothers Coffee gift basket valued at over \$100.

Berres Brothers Coffee Roasters is located in Watertown, and their coffee is available in grocery stores throughout Wisconsin or at BerresBrothers.com.

Exhibitors must bring along the empty Berres Brothers Coffee package they used in their recipe as proof of purchase. All entries must be accompanied by a typed recipe. These recipes become property of the Berres Brothers Coffee Roasters, with the right to use them at a later date.

Score card for Cultivating Iced Coffee Happiness

Taste	40
Creativity/Originality	35
Presentation/Ease of Preparation	25
TOTAL	100

Class #

900. Cultivating Iced Coffee Happiness

New! Cultivating Monkey Bread Happiness

Sponsored by Red Star Yeast

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Friday, August 4, 2017, 7:30 am – 8:30 am

Contest judging: Friday, August 4, 2017, 10:30 am

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Friday, August 4, 2017.

Serving size: 4

If you want to be happy – make monkey bread! Monkey bread is traditionally a yeast bread just oozing with cinnamon and lots of happy memories. For this contest, take this classic recipe to the next level and incorporate any kind of sweet, savory or just plain cheesy flavors with your homemade dough to create a treat that will easily bring the whole family together. Class 901.

Red Star's Platinum Superior Baking Yeast is a premium instant yeast blended with dough improvers commonly used by professional bakers that will make your dough and recipes a breeze to work with. For more information about this product, visit www.redstaryeast.com.

All recipes must include Red Star Platinum Superior Baking Yeast. Exhibitors must bring an empty Red Star Platinum Superior Baking Yeast package along with their entry as proof of purchase. Upon submission, all recipes become the property of Red Star Yeast which has the right to publish, promote or advertise the recipes and the names of the contestants and photos without compensation.

Red Star Yeast Contest Guidelines:

1. Only Red Star Platinum Superior Baking Yeast may be used.
2. See below for judging criteria.
3. All recipes become property of Red Star Yeast.

Awards provided by Red Star Yeast:

1st - \$125 cash prize

2nd - \$75 cash prize

3rd - \$50 cash prize

Score Card for Cultivating Monkey Bread Happiness

Texture/mouthfeel	30
Volume	25
Taste/flavor	20
Shape	15
Creativity/ease of preparation	10
TOTAL	100

Class

901. Cultivating Monkey Bread Happiness

New! Cultivating Jubilant Apple Crisp Joy

Sponsored by the Wisconsin Apple Growers Association

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Friday, August 4, 2017, 7:30 am – 8:30 am

Contest judging: Friday, August 4, 2017, 11:15 am

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Friday, August 4, 2017.

Serving Size: 1 crisp (9" x 13" pan)

Apples are jumping for joy in this new contest – Cultivating Jubilant Apple Crisp Joy. Now is the time to go explore some new flavors, spices and toppings to make an apple crisp worthy of the cultivating Jubilant Apple Crisp Joy title. Best of luck apple lovers! Class 902.

This contest is sponsored by the Wisconsin Apple Growers Association (WAGA) to promote Wisconsin Apples and their products. The best recipe will be awarded \$50 from WAGA. Learn more about Wisconsin Apples at www.waga.org.

Upon submission, all recipes become the property of WAGA, which has the right to publish, promote or advertise the recipes and the names of the contestants and photos without compensation.

Score Card for Cultivating Jubilant Apple Crisp Joy

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

Class #

902. Cultivating Jubilant Apple Crisp Joy

New! Cultivating Taco Happiness, Wisconsin Style

Sponsored by the Wisconsin Farm Bureau Foundation – Ag in the Classroom

Entry Information

Entry deadline: June 14, 2017

Contest drop off*: Friday, August 4, 2017, 7:30 am – 8:30 am

Contest judging: Friday, August 4, 2017, Noon

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive 1 complimentary Fair admission ticket and one parking permit valid for Friday, August 4, 2017.

Serving Size: 4

Cultivating Taco Happiness Wisconsin Style is fun and really tasty. No matter if you make a creative taco salad, taco casserole, super soft shell sensation or hard shell taco happiness, tacos and Wisconsin are perfect for cultivating happiness. Just be sure to use as many Wisconsin products as you can to make this recipe a Wisconsin style winner. Class 903.

Exhibitors must bring along the label from all Wisconsin product packages used in their recipe as proof of purchase. Exhibitors need to include an 8 ½ x 11 sheet of paper with a brief description of the production, processing or other information about the Wisconsin-grown produce, meats, grains, dairy, etc. they used in their recipe.

Information and links to Wisconsin Agriculture facts and websites can be found on the Wisconsin Ag in the Classroom website at www.wisagclassroom.org.

Awards provided by Wisconsin Farm Bureau Foundation – Ag in the Classroom:

First place – \$100 cash prize

Second place – \$50 cash prize

Third place – \$25 cash prize

Rules:

1. All Wisconsin products must have a proof of purchase, label, wrapper, etc. as proof of purchase along with entry. Exhibitors must also bring a brief listing of Wisconsin products used.
2. All entries are not to exceed a 12-inch plate.
3. All recipes become property of Wisconsin Farm Bureau Foundation.

Score Card for Cultivating Taco Happiness, Wisconsin Style

Taste	40
Creative use of Wisconsin ingredients	35
Number of Wisconsin ingredients	25
TOTAL	100

Sponsor: Ag in the Classroom is designed to help students in kindergarten through high school to understand the importance of agriculture. It is coordinated by the Wisconsin Farm Bureau Foundation in cooperation with the U.S. Department of Agriculture and by a grant from the Wisconsin Department of Agriculture, Trade and Consumer Protection. For more information about the Wisconsin Farm Bureau Foundation and Ag in the Classroom, visit www.wfbf.com and www.wisagclassroom.org.

Class #

903. Cultivating Taco Happiness, Wisconsin Style

New! Cultivating Bold & Bright Berry Dessert

Sponsored by the Wisconsin Berry Growers Association

Entry Information

Entry deadline: June 14, 2017

Contest drop off*: Friday, August 4, 2017, 7:30 am – 8:30 am

Contest judging: Friday, August 4, 2017, 12:45 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive 1 complimentary Fair admission ticket and one parking permit valid for Friday, August 4, 2017.

Serving Size: 4

Cultivate the brightest and boldest berry dessert using one, two or all three of these Wisconsin grown berries - blueberries, raspberries and strawberries - in your award-winning recipe. Wisconsin berries are a great way to bring happiness and joy to any dessert recipe. Class 904.

This contest is sponsored by the Wisconsin Berry Growers Association to promote Wisconsin-grown strawberries, blueberries and raspberries. Berries can be fresh or frozen. For more information about the Wisconsin Berry Growers Association, visit www.wiberries.org.

The top recipe will earn a \$50 cash prize courtesy of the Wisconsin Berry Growers Association.

Upon submission, all recipes become the property of the Wisconsin Berry Growers Association, which has the right to publish, promote or advertise the recipes and the names of the contestants and photos without compensation.

Score Card for Cultivating Bold & Bright Berry Dessert

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

Class #

904. Cultivating Bold & Bright Berry Dessert

New! Cultivating Cheery Cherry Beverages

Sponsored by the Wisconsin Cherry Growers

Entry Information

Entry deadline: June 14, 2017

Contest drop off*: Friday, August 4, 2017, 7:30 am – 8:30 am

Contest judging: Friday, August 4, 2017, 1:15 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive 1 complimentary Fair admission ticket and one parking permit valid for Friday, August 4, 2017.

Serving Size: 4

Cultivating happiness is easy with Wisconsin fresh cherry juice in this cheery cherry cooler. Have fun with fresh ingredients to make a refreshing cherry beverage that will make you happy as you enjoy the summer sunshine. Class 905.

All exhibitors must incorporate Wisconsin Red Tart Cherries or Wisconsin Red Tart Cherry Juice into their cherry recipe. Exhibitors must bring along the Wisconsin Red Tart Cherries package along with their entry as proof of purchase.

The top cherry beverage will receive a beautiful gift basket overflowing with Wisconsin Cherry product valued at \$50, courtesy of the Wisconsin Cherry Growers. The first place winner must pick up the gift basket at the WI Cherry Growers booth in the Wisconsin Products Pavilion during the Wisconsin State Fair.

Upon submission, all recipes become property of the Wisconsin Cherry Growers, which has the right to publish, promote or advertise the recipes and the names of the contestants and photos without compensation.

Score Card for Cultivating Cheery Cherry Beverages

Taste	40
Creativity/Originality	35
Presentation/Ease of Preparation	25
TOTAL	100

Class #

905. Cultivating Cheery Cherry Beverages

New! Cultivating Hearty Chili Happiness

Sponsored by Usinger's

Entry Information

Entry deadline: June 14, 2017

Contest drop off*: Friday, August 4, 2017, 7:30 – 8:30 am

Contest judging: Friday, August 4, 2017, 2:00 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and on (1) parking pass valid for Friday, August 4, 2017.

Serving size: 4

Cultivating happiness and joy for hearty chili happiness starts with fresh quality sausage from your Wisconsin hometown favorite – Usinger's. Be sure to let Usinger hearty meats take center stage as you create hearty chili happiness! You must use at least three Usinger's product in your original recipe. Go bold, go spicy and definitely go meaty for this hearty chili contest. Class 906.

This competition is open to all exhibitors. The 2016 first place Usinger's winner is not eligible to compete in 2017.

Each recipe must feature Usinger's products. Exhibitors must bring along the label from all the Usinger's packages they used in their recipe as proof of purchase.

Awards provided by Usinger's:

1st place – \$100 cash prize

2nd place – \$25 gift certificate to Usinger's Retail Store on Old World Third Street in Milwaukee.

3rd place – \$25 gift certificate to Usinger's Retail Store on Old World Third Street in Milwaukee.

Score card for Cultivating Hearty Chili Happiness

Taste	40
Creativity/Originality	35
Presentation/Ease of Preparation	25
TOTAL	100

Class #

906. Cultivating Hearty Chili Happiness

New! Cultivating Dairy Dessert Dreams

Sponsored by the Wisconsin State Fair Dairy Promotion Board

Entry Information

Entry deadline: June 14, 2017

Contest drop off*: Friday, August 4, 2017, 7:30 am – 8:30 am

Contest judging: Friday, August 4, 2017, 2:45 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive 1 complimentary Fair admission ticket and one parking permit valid for Friday, August 4, 2017.

Serving Size: 4

Cultivating dairy desserts is like a daydream in Wisconsin dairylands. Now is your chance to whip up your way to dairy dessert happiness. No matter what type of dessert you create, be sure to make it loaded with tons of Wisconsin dairy products. Class 907.

Exhibitors must bring all empty Wisconsin Dairy packaging along with their entry as proof of purchase. All recipes become property of the Wisconsin State Fair Dairy Promotion Board.

The top Dairy Dessert Dream recipe will receive a \$100 cash prize from the Wisconsin State Fair Dairy Promotion Board.

Score Card for Cultivating Dairy Dessert Dreams

Taste	40
Creative use of Wisconsin ingredients	35
Number of Wisconsin ingredients	25
TOTAL	100

Class #

907. Cultivating Dairy Dessert Dreams

New! Cultivating Bee Happy Honey Cookies

Sponsored by the Wisconsin Honey Producers Association

Entry Information

Entry deadline: June 14, 2017

Contest drop off*: Friday, August 4, 2017, 7:30 am – 8:30 am

Contest judging: Friday, August 4, 2017, 3:30 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive 1 complimentary Fair admission ticket and one parking permit valid for Friday, August 4, 2017.

Serving Size: 9 cookies

Cultivating happiness is sheer bliss with Wisconsin pure and golden honey. In this new cookie contest, the amber sweetness is the shining star. Now is the time to get buzzzy as you cultivate happiness and joy in the Bee Happy Honey Cookie Contest. Class 908.

This contest is sponsored by the Wisconsin Honey Producers Association (WHPA) to promote Wisconsin honey and all its diverse uses. The winner of Cultivating Bee Happy Honey Cookies will receive \$50 courtesy of the WHPA. For more information about the WHPA, visit www.wihoney.org.

Upon submission, all recipes become the property of the WHPA which has the right to publish, promote or advertise the recipes and the names of the contestants and photos without compensation.

Score Card for Cultivating Bee Happy Honey Cookies

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

Class #

908. Cultivating Bee Happy Honey Cookies

CULINARY DAY 4 CLASSES – Sunday, August 6, 2017

2017 THEME: Cultivating Happiness & Joy

All New Contests!

Cultivating Happiness & Joy on Smiling Sunday – Division 410

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

Smiling Sunday is all about cultivating happiness and joy, from the Wisconsin cranberries, potatoes, pork and maple syrup to the traditional chocolate chip cookies and banana bread recipe contests. Sprinkled throughout Smiling Sunday are even a few classic Wisconsin beverage competitions. Smile, it's Sunday at the Fair!

Join us at Smiling Sunday on August 6 in Grand Champion Hall!

Smiling Sunday – August 6, 2017

10:00 am	Class 950	Cultivating Spicy & Smiling Bloody Mary Happiness
10:45 am	Class 951	Cultivating Colossal Chocolate Chip Creations (adults only)
11:30 am	Class 952	Cultivating Bunches of Unbelievable Banana Bread (kids only)
Noon	Class 953	Cultivating Maple Syrup Magic
12:30 pm	Class 954	Cultivating Cream of the Crop Scalloped Potatoes
1:30 pm	Class 955	Cultivating Fantastic Old Fashioned Happiness
2:45 pm	Class 956	Cultivating Decadent Cranberry Desserts
3:30 pm	Class 957	Cultivating Pork On-a-Stick
4:00 pm	Class 958	Cultivating Smiling Sangria Happiness
4:30 pm		Best of Division Award

Best of Division Ribbon – Division 410, Smiling Sunday

Commemorative ribbon and \$15.00 cash prize.

New! Cultivating Spicy & Smiling Bloody Mary Happiness

Sponsored by Forest Floor Foods

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Sunday, August 6, 2017, 7:30 am – 8:30 am

Contest judging: Sunday, August 6, 2017, 10:00 am

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Sunday, August 6, 2017.

Serving size: one-quart canning jar filled with the Bloody Mary and one 12-inch plate for the garnish. All garnish must not exceed the plate's edge. No chasers will be allowed.

Now in its third year, this contest returns as we are looking for the spiciest and boldest bloody mary you can mix up. Plus, you want this badger state classic to put a big smile on the judges face as we kick off Smiling Sunday. Class 950.

Forest Floor Foods is the proud sponsor of this contest. Exhibitors must include at least two Forest Floor Foods products in their creation and bring all empty Forest Floor Foods containers as proof of purchase. All entries must be accompanied by a typed recipe. Entries will be limited to the first 30 exhibitors.

Since alcohol is allowed in this contest, this competition is open to all exhibitors age 21 and older. Check out www.pickledveggies.com for product information or in the Wisconsin Products Pavilion at the Forest Floor Foods booth during the Wisconsin State Fair.

Awards provided by Forest Floor Foods:

1st place \$200 2nd place \$100 3rd place \$50

Score card for Cultivating Spicy & Smiling Bloody Mary Happiness

Taste	40
Garnish appearance & taste	35
Creativity/originality	25
TOTAL	100

Class #

950. Cultivating Spicy & Smiling Bloody Mary Happiness

New! Cultivating Colossal Chocolate Chip Creations

Sponsored by The King Arthur Flour Company

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Sunday, August 6, 2017, 7:30 am – 8:30 am

Contest judging: Sunday, August 6, 2017, 10:45 am

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Sunday, August 6, 2017.

Serving Size: 9 cookies

Chocolate, chocolate, chocolate – woohoo! Now add in a colossal size and that is sure to cultivate lots of happiness & joy. For this oversized cookie contest, be sure the flavors and spices are as bold and adventurous as the name of the contest. Class 951.

All recipes must include King Arthur Flour (any type). Exhibitors must bring a King Arthur Flour label or bag along with their entry as proof of purchase. King Arthur Flour is proud to be America's oldest flour company. Visit www.kingarthurfour.com/recipes, where you will find over 2,000 tested recipes, to get started.

King Arthur Flour Rules:

1. Only King Arthur Flour may be used. Include King Arthur Flour label or bag with entry. Purchase King Arthur Flour locally at many large grocery stores.
2. See below for judging criteria.
3. All recipes become property of King Arthur Flour.

Awards provided by King Arthur Flour:

1st place – \$250 gift certificate to the online Baker's Catalogue / www.kingarthurfour.com.

2nd place – \$100 gift certificate to the online Baker's Catalogue / www.kingarthurfour.com.

3rd place – Set of three King Arthur Flour Signature Cookbooks:

- King Arthur Flour Whole Grain Baking Cookbook, Baker's Companion & Cookie Companion

Score Card for Cultivating Colossal Chocolate Chip Creations

Taste	50
Creativity/ease of preparation	25
Texture	25
TOTAL	100

King Arthur Flour is the parent company of the Baker's Catalogue, which offers more than 1,000 professional-grade baking tools and ingredients through its catalogue, online at www.kingarthurfour.com and at the Baker's Store in Norwich, VT.

Class

951. Cultivating Colossal Chocolate Chip Creations

New! Cultivating Bunches of Unbelievable Banana Bread – Kids Only (18 and under) **Sponsored by The King Arthur Flour Company**

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Sunday, August 6, 2017, 7:30 am – 8:30 am

Contest judging: Sunday, August 6, 2017, 11:30 am

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Sunday, August 6, 2017.

Serving Size: 1 standard size loaf

Kids, get ready to mash, measure and mix your way to bunches of unbelievable banana bread. As you cultivate your culinary greatness while exploring your wild side, go bananas and take your standard banana bread recipe up a notch! Class 952.

All recipes must include King Arthur Flour (any type). Kids age 18 and under are eligible to enter this kids only contest. Kids must bring a King Arthur Flour label or bag along with their entry as proof of purchase. King Arthur Flour is proud to be America's oldest flour company. Visit www.kingarthurfour.com/recipes, where you will find over 2,000 tested recipes, to get started.

King Arthur Flour Rules:

1. Only King Arthur Flour may be used. Include King Arthur Flour label or bag with entry. Purchase King Arthur Flour locally at many large grocery stores.
2. See below for judging criteria.
3. All recipes become property of King Arthur Flour.
4. Only kids age 18 and under may enter this contest.

Awards provided by King Arthur Flour:

1st place – \$250 gift certificate to the online Baker's Catalogue / www.kingarthurfour.com.

2nd place – \$100 gift certificate to the online Baker's Catalogue / www.kingarthurfour.com.

3rd place – Set of three King Arthur Flour Signature Cookbooks:

- King Arthur Flour Whole Grain Baking Cookbook, Baker's Companion & Cookie Companion

Score Card for Cultivating Bunches of Unbelievable Banana Bread

Taste	50
Creativity/ease of preparation	25
Texture	25
TOTAL	100

King Arthur Flour is the parent company of the Baker's Catalogue, which offers more than 1,000 professional-grade baking tools and ingredients through its catalogue, online at www.kingarthurfour.com and at the Baker's Store in Norwich, VT.

Class #

952. Cultivating Bunches of Unbelievable Banana Bread – Kids Only (18 and under)

New! Cultivating Maple Syrup Magic

Sponsored by the Wisconsin Maple Syrup Producers Association

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Sunday, August 6, 2017, 7:30 am – 8:30 am

Contest judging: Sunday, August 6, 2017, Noon

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Sunday, August 6, 2017.

Serving Size: 4

Cultivating Maple Syrup Magic is the new maple syrup contest this year. Exhibitors can concoct the most magical maple syrup snack they can dream up. Your snack might be sweet, salty or extra spicy. Class 953.

The first place winner of this contest will receive a \$50 maple syrup gift basket courtesy of the Wisconsin Maple Syrup Producers Association (WMSPA).

Upon submission, all recipes become the property of the WMSPA, which has the right to publish, promote or advertise the recipes and the names of the contestants and photos without compensation.

Score Card for Cultivating Maple Syrup Magic

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

Class #

953. Cultivating Maple Syrup Magic

New! Cultivating Cream of the Crop Scalloped Potatoes

Sponsored by the Wisconsin Potato Growers Auxiliary

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Sunday, August 6, 2017, 7:30 am – 8:30 am

Contest judging: Sunday, August 6, 2017, 12:30 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Sunday, August 6, 2017.

Serving Size: 4

What better way to cultivate happiness and joy than with cream of the crop scalloped potatoes? Just think back to when your grandma made them for a family dinner – oh so creamy and the rich potato taste! Now it's time to update this family classic to make it the "cream of the crop" scalloped potatoes. Class 954.

Exhibitors must bring an empty potato bag as proof of purchase. The top entry will earn a \$150 cash prize courtesy of the Wisconsin Potato Growers Auxiliary.

All entries must be accompanied by a typed recipe. Upon submission, all recipes become property of the Wisconsin Potato Growers Auxiliary, which has the right to publish, promote or advertise the recipes and the names of the contestants and the photos without compensation.

Score Card for Cultivating Cream of the Crop Scalloped Potatoes

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

Class #

954. Cultivating Cream of the Crop Scalloped Potatoes

New! Cultivating Fantastic Old Fashioned Happiness

Sponsored by The Packing House

Entry Information

Entry deadline: June 14, 2017

Contest drop off*: Sunday, August 6, 2017, 7:30 – 8:30 am

Contest judging: Sunday, August 6, 2017, 1:30 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and on (1) parking pass valid for Sunday, August 6, 2017.

Serving size: one-pint Mason jar

Special note: Exhibitors must bring all supplies (including alcohol) to check in between 7:30 am and 8:30 am on Sunday morning. A designated prep area will be set up for exhibitors to mix their beverage 30 minutes prior to the start of judging. Additional check in and contest details will be mailed in July.

This contest returns for a second year after record breaking crowds and participation in 2016! New for 2017, exhibitors in the Cultivating Fantastic Old Fashioned Happiness competition must include at least one Wisconsin-cultivated (grown or produced) ingredient. This year we encourage you to cultivate your Wisconsin traditions by using any type of liquor in your fantastic old fashioned. If you entered in 2016, you can enter again, however, you must have new recipe! Happy muddling! Class 955.

Voted Milwaukee's favorite supper club, The Packing House is proud to sponsor this contest. The Packing House was founded by the Wiken family in 1974, and is still owned and operated by them today.

Serving lunch weekdays and dinner nightly. Open every day of the year. Join them for supper club classics like steaks, seafood, prime rib and their famous Friday fish fry. Across from the airport at 900 East Layton Ave, Milwaukee, [414/483-5054](tel:4144835054) or PackingHouseMKE.com

This contest is limited to adults age 21 and over due to the alcohol content.

All exhibitors must be present for judging on Sunday, August 6 at 1:00 pm to mix their drinks.

Gift card awards provided by The Packing House:

1st place - \$150

2nd place - \$75

3rd place - \$50

Score card for Cultivating Old Fashioned Happiness

Taste	40
Appearance	35
Creativity/originality	25
TOTAL	100

Class

955. Cultivating Old Fashioned Happiness

New! Cultivating Decadent Cranberry Dessert

Sponsored by the Wisconsin State Cranberry Growers Association

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Sunday, August 6, 2017, 7:30 am – 8:30 am

Contest judging: Sunday, August 6, 2017, 2:45 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Sunday, August 6, 2017.

Serving Size: 4

It's time to get out your mixing bowl and the best ingredients to stir up the most decadent dessert using Wisconsin's number one fruit crop – cranberries! The bright and cheery red fruit will brighten up any dessert to make you and your family smile. Class 956.

The competition is sponsored by the Wisconsin State Cranberry Growers Association. The winning recipe will take home a \$150 cash prize paid by the Wisconsin State Cranberry Growers Association.

All entries must be accompanied by a typed recipe. These recipes become property of the Wisconsin State Cranberry Growers Association, with the right to use them at a later date.

Score Card for Cultivating Decadent Cranberry Desserts

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

Class #

956. Cultivating Decadent Cranberry Desserts

New! Cultivating Pork On-a-Stick

Sponsored by the Wisconsin Pork Association

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Sunday, August 6, 2017, 7:30 – 8:30 am

Contest judging: Sunday, August 6, 2017, 3:30 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Sunday, August 6, 2017.

Serving Size: 4

Everyone knows it's a fun Fair tradition to serve foods on a stick. The Wisconsin Pork Association Pork Schoppe is known for its Pork Chop on a Stick, and now we're challenging you to create your very own pork on a stick recipe. Whether you choose a pork chop, roast, burger, or something even more daring, be sure to add a dash of happiness and stir in creativity as you cultivate a tasty pork recipe—served on a stick! Class 957.

Exhibitors must bring along the label from the pork packages they used in their recipe as proof of purchase. Sticks of food-grade quality must be used for this contest. For cooking tips and more pork information, visit www.porkbeinspired.com.

Awards provides by Wisconsin Pork Association:

1st – \$50 and West Bend® Versatility Slow Cooker

2nd – \$25 and West Bend® Versatility Slow Cooker

3rd – 6-quart West Bend® Stainless Pressure Cooker

4th – West Bend® Skillet

Score Card for Cultivating Pork On-a-Stick

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

CONTEST RULES

- Entries must use pork as the only meat (any brand of pork can be used), plus no more than 10 other ingredients (salt, pepper, water and cooking spray or small amounts of oil will not count as ingredients).
- Recipes must be typed on an 8 ½" x 11" sheet of paper and submitted with entry, along with name, address and phone number.
- Upon submission, all recipes become property of the Wisconsin Pork Association (WPA), West Bend and the Wisconsin State Fair, which have the right to publish, promote or advertise the recipes and the contestant names and photos without compensation.
- WPA is not responsible for lost or disqualified recipes or entries. The judges' decisions are final.
- Taxes on prizes are the responsibility of the winner.
- Employees of WPA, affiliate boards and immediate families of each are not eligible to participate.

Class #

957. Cultivating Pork On-a-Stick

New! Cultivating Smiling Sangria Happiness

Sponsored by Wisconsin Winery Association

Entry Information:

Entry deadline: June 14, 2017

Contest drop off*: Sunday, August 6, 2017, 7:30 am – 8:30 am

Contest judging: Sunday, August 6, 2017, 4:00 pm

Contest location: Grand Champion Hall

*Each exhibitor who enters will receive one (1) complimentary Fair admission ticket and one (1) parking pass valid for Sunday, August 6, 2017.

Serving Size: one-pint Mason jar

Special note: Exhibitors must bring all supplies (including alcohol) to check in between 7:30 am and 8:30 am on Sunday morning. A designated prep area will be set up for exhibitors to mix their beverage 30 minutes prior to the start of judging. Additional check in and contest details will be mailed in July.

New for 2017! Cultivating happiness & joy with smiling sangria. This summertime classic is a perfect conclusion to the judging of Smiling Sunday at the Wisconsin State Fair. All recipes must feature only Wisconsin wines in their fruit packed drink. No matter what type of Wisconsin wine you use, be sure it cultivates a summertime smile in this adult friendly punch. Class 958.

All entries must be accompanied by a typed recipe. Recipe must include brand of Wisconsin wine used. These recipes become property of the Wisconsin Winery Association, with the right to use them at a later date. This contest is limited to adults age 21 and over due to the alcohol content.

With over one hundred wineries throughout the state of Wisconsin, the Wisconsin Winery Association (WWA) is proud to sponsor this new contest at the Wisconsin State Fair.

All exhibitors must be present for judging on Sunday, August 6 at 3:30 pm to mix their drinks.

Awards provided by Wisconsin Winery Association:

- 1st – Winner will receive 10 WWA Member Wine Certificates, each redeemable for 1 bottle of wine (valued up to \$15) – Maximum value of award is \$150;
- 2nd – Winner will receive 6 WWA Member Wine Certificates, each redeemable for 1 bottle of wine (valued up to \$15) – Maximum value of award is \$90;
- 3rd – Winner will receive 3 WWA Member Wine Certificates, each redeemable for 1 bottle of wine (valued up to \$15) – Maximum value of award is \$45;

*A booklet of WWA Member Wineries will be provided to each winner for redemption.

Score Card for Cultivating Smiling Sangria Happiness

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

Class #

958. Cultivating Smiling Sangria Happiness

2017 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 6 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, 2017.

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, 2017. 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.