

DEPARTMENT VI DAILY CONTEST GENERAL RULES
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Entry deadline per contest is 1 hour prior to the contest judging time unless otherwise specified.

HOW TO ENTER A DAILY CONTEST

- Enter contest any time until 1 hour prior to the contest.
- Read each individual contest special entry requirements carefully.
- Contest item must be delivered to the kitchen area **1/2 hour** before judging time unless there is a preparation time required and the contest so designates.
- Type your recipe on the recipe form found on the Michigan State Fair website at www.michiganstatefair.com. The form may be found by clicking "Community Arts". This must be a completed recipe with complete instructions. Do not continue the recipe on back side of the form. **The only thing that should be on the back is your name, address, and phone #.** Please be sure to include your **City**. Bring the recipe with your exhibit on the day of the contest. The recipe is required to qualify for the food contests.
- **WARNING -There will no longer be hand written recipes accepted for the contests. Recipes must be completed and brought with the entry at the time of delivery to the Community Arts Building for judging.**
- Enter Gate A (entrance is on State Fair Ave, directly behind the Community Arts Building) to drop off your entry. See Map on website. Your name will be on a list with the guard. You will be allowed free parking there for the duration of the contest. If you wish to remain at the Fair after the contest, you will be required to move your vehicle to one of the paid parking lots.
- Your exhibit will be given a number and will be put into place for the judging by the contest supervisor. **NO ENTRIES WILL BE ACCEPTED ONCE JUDGING HAS STARTED. THIS WILL BE ENFORCED.**
- Previous year's 1st place winner is not eligible to enter the same contest in which they won 1st place this year.

REMINDER:

- **Do not enter exhibits containing raw/uncooked eggs (whites and/or yolk). Eggs must reach 160° degrees to be considered cooked.**

DAILY CONTEST SCHEDULE

August 28 - September 7, 2009

Friday, August 28, 2009 - STATE FAIR OPENING DAY		
	Homemade Wine Judging	10:30 am
	Apple Desserts	2:00 pm
Saturday, August 29, 2009		
	Prairie Farms Low-Fat Yogurt Contest	12:00 pm
	Ghirardelli Chocolate Championship	4:00 pm
Sunday, August 30, 2009		
	Fleischmann's Yeast Bake for the Cure	12:00 pm
	Healthy Cooking with Soy	4:00 pm
Monday, August 31, 2009 - SENIOR DAY		
	The Mystery Cook-off	1:00 pm
Tuesday, September 1, 2009		
	Ethnic Dish Contest	1:00 pm
Wednesday, September 2, 2009		
	Saco "Soup it Up"	1:00 pm
Thursday, September 3, 2009 - COUNTY FAIR DAY		
	Hidden Valley Ranch "Fresh Taste"	4:00 pm
Friday, September 4, 2009		
	Pillsbury Refrigerated Pie Crusts	4:00 pm
Saturday, September 5, 2009		
	White Cheese Challenge	12:00 pm
	Homebrew Competition	3:00 pm
Sunday, September 6, 2009		
	Perfect Pineapple Contest	12:00 pm
	Gatorade® Energy Bar Contest	4:00 pm
Monday, September 7, 2009		
	2008/2009 Winners Cook Off - by Invitation	1:00 pm

CLASS 8602 - 8610 - - HOMEMADE WINE
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2008 DAILY CONTEST WINNERS**Saco "Soup it Up"**

- 1st Patricia Anne Ryan
- 2nd Susanne Corker
- 3rd Marilyn Jurajda

Ethnic Dish

- 1st Mary Dean Campsie
- 2nd Lavern Ward
- 3rd Jeffery Woods

Michigan Goes Maple

- 1st Brenda Foster
- 2nd Diane Tite
- 3rd Kathryn Gross

Ghirardelli Chocolate Championship

- 1st Diane Tite
- 2nd Karen Munzel
- 3rd Sally Sibthorpe

Tomato Challenge

- 1st Christine McDaniel
- 2nd Barbara Wheeler
- 3rd Sally Sibthorpe

Eagle Brand Cookie Bonanza

- 1st Barbara Wheeler
- 2nd Sally Sibthorpe
- 3rd Kelly Bunting

Pillsbury Pie Crust Championship

- 1st Kelly Bunting
- 2nd Diane Tite
- 3rd Barbara Wheeler

Hidden Valley Ranch Fresh Taste

- 1st Kathleen Bruggeman
- 2nd Diane Tite
- 3rd Karen Munzel

Fleischmann's Yeast

- 1st Susan Tite
- 2nd Susanne Corker
- 3rd Linda Stanley

Stick with Canola Oil

- 1st Sally Sibthorpe
- 2nd Shelia Dill
- 3rd Barbara Wheeler

Healthy Vegetarian Burger

- 1st Mary Dean Campsie
- 2nd Shelia Dill
- 3rd Laurie Novotny

Canola Oil

- 1st Christine Ingles
- 2nd Lavern Ward
- 3rd Shelia Dill

Assorted Appetizers

- 1st Jeffery Woods
- 2nd Leora Smith
- 3rd Lavern Ward

Winner's Cook-Off

- 1st Sally Sibthorpe
- 2nd Mary Dean Campsie

DATE: Friday, August 28, 2009**JUDGING TIME:** 10:30 a.m.**ELIGIBILITY:** 21 years of age & older**PLACE:** Community Arts Exhibit Hall**ENTRY DEADLINE:** 9:30 am, August 28, 2009

So you think your wine's pretty good????? So why not enter the Amateur Wine Competition? You've been making wine at home for a while, and friends and family tell you it's great, but you'd like to put it to the test. Now's the time to see if the professionals agree.

You're invited to be in the audience while your entry is being judged, hear the judges discuss the wines and talk with them after the competition. Judges will include faculty from the MSU Viticulture and Enology program and commercial winemakers.

Only wines made with fruit grown here in Michigan may enter; but if you don't grow vines in your backyard, there are vineyards that sell grapes to home winemakers. For a listing of vineyards in Michigan, visit www.michigan-wines.com.

Bring in **TWO (2)** 750 ml. bottles per entry - one for tasting, one for display. Bottles should be labeled by grape or produce variety and vintage. The produce used to make wine entered in this competition must be **100%** Michigan grown. Use of a commercial winery's equipment to produce this wine is prohibited.

Wine can be brought in on scheduled drop of times (see GENERAL RULES on the website: www.michiganstatefair.com [click Community Arts]), or if unable to bring in at that time, you have until 9:30 a.m. on the day of judging. Once judging has started (judging will begin promptly at 10:30am), no more bottles will be allowed.

JUDGING CRITERIA:

Color, clarity, aroma, bouquet, sugar-acid-tannin balance, after taste and general overall quality.

The word **'Dry'** in the following classes refers to wines with less than 1% residual sugar - 10 grams/liter.

You may have more than one entry per class as long as it is an entirely different wine. Put your initials on the bottom of each bottle.

NOTE: A wine that has won previously in a Michigan State Fair competition is not eligible for re-entry.

Special Award: Catherine Kondash Award: "The Global Encyclopedia of Wine" to overall Best of Show

Rosette to "Best of Show"

Awards			
1st	2nd	3rd	4th
\$15	\$12	\$10	HM Ribbon

No.	Class
8602	Dry Sparkling Grape Wine - less than 1.5% Residual Sugar
8603	Dry White Grape Wine - less than 1% Residual Sugar
8604	Dry Red/Rose/Blush Grape Wine - less than 1% Residual Sugar
8605	Dry Non-Grape Wine Sparkling or Still less than 1% Residual Sugar
8606	Semi-Dry/Sweet Sparkling Grape Wine
8607	Semi-Dry/Sweet White Grape Wine
8608	Semi-Dry/Sweet Red/Rose/Blush Grape Wine
8609	Semi-Dry/Sweet Non-Grape Wine - Sparkling or Still
8610	Fortified Wine - Any Type (Port, Sherry, etc.)

APPLE DESSERTS

Class #8611

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Friday, August 28, 2009
JUDGING TIME: 2:00 p.m.
PLACE: Community Arts Exhibit Hall
ELIGIBILITY: Any age
ENTRY DEADLINE: 1:00 pm, August 28, 2009

1st Place: \$75 2nd Place: \$50 3rd Place: \$25

Plus other surprises for entrants!

IT'S APPLE TIME IN MICHIGAN!



RULES:

- With autumn fast arriving, it is time to break out your favorite recipe using Michigan apples!
- Enter a favorite cake, bar, or dessert which “jazzes” up Michigan’s favorite fruit!
- Please, **no pies!!!**
- Type recipe on the recipe form found on the michiganstatefair.com website (under “Community Arts”), and write your name, address and telephone number on the back side of the recipe form. Submit recipe along with your dessert on judging day.

Judging Criteria: Taste (50%), Originality (25%), Ease of Preparation (25%)

Thank you to Karen Munzel for her assistance with this contest!

PRAIRIE FARMS YOGURT CONTEST

Class #8612

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Saturday, August 29, 2009
JUDGING TIME: 12:00 p.m.
PLACE: Community Arts Exhibit Hall
ELIGIBILITY: Michigan residents, all ages
ENTRY DEADLINE: 11:00 a.m., August 29, 2009

1st Place: \$125 2nd Place: \$50 3rd Place: \$25



PRAIRIE FARMS, the farmer owned dairy, invites you to enter the “Low Fat Yogurt Contest” at the Michigan State Fair. Create your best dish using at least 1/2 cup of Prairie Farms Low-Fat Yogurt. You may enter any type of dish - appetizer, meat dish, main dish, or dessert. Be creative and create the best tasting dish you can!

Along with your entry, you must submit the lid from the low-fat carton as proof of usage.

Prairie Farms is recognized throughout the Midwest for its wide array of fresh from the farm dairy products and exceptional service. From modest beginnings in 1938, Prairie Farms Dairy has always kept a few bedrock principles in mind; quality, reliability, and faithfulness to its customers and consumers. These principles constitute a valuable tradition that is represented in every one of its products. Afterall, no one takes more pride in the quality of their products than the owners themselves.

JUDGING:

TASTE 50%
APPEARANCE OF DISH 30%
CREATIVITY 20%

CONTEST RULES

- A recipe must be submitted along with your entry. Recipe must be original, typed and submitted on the recipe form found on the Michigan State Fair website. Contestant’s name, street address, and phone number should be listed on the back.
- Any Michigan resident may enter; limit one entry per person.
- Recipes should list ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
- All recipes become the property of Prairie Farms and the Michigan State Fair. Prairie Farms reserves the right to edit, adapt, copyright, publish, and use any or all of the recipes including for publicity, promotion, or advertising.
- By entering the contest, exhibitor accepts and agrees to these requirements and the decisions of the judges, which shall be final.
- This contest is intended for amateur bakers only. Professional bakers or those who earn income from baking may not enter the contest.
- Contest is void where prohibited or otherwise regulated by law.

GHIRARDELLI CHOCOLATE CHAMPIONSHIP

Class #8613

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Saturday, August 29, 2009
JUDGING TIME: 4:00 p.m.
PLACE: Community Arts Exhibit Hall
ELIGIBILITY: Michigan residents ages 18 and older
ENTRY DEADLINE: 3:00 p.m., August 29, 2009



Ghirardelli Chocolate Company invites you to participate in a chocolate championship with your most decadent chocolate recipe for a dessert or treat. Create your best entry using at least one of the Ghirardelli premium baking products (chocolate chips, bars and/or cocoa). Enjoy baking in Ghirardelli's chocolate intensity for the opportunity to win \$150 and a beautiful Ghirardelli chocolate gift basket!

1st Prize: \$150 and a Ghirardelli Gift Basket
2nd Prize: \$50 and a Ghirardelli Gift Basket
3rd Prize: Ghirardelli Gift Basket
Bonus Prize: Enter the contest for a special surprise! An additional Ghirardelli prize will be awarded to one randomly selected contest entrant.

JUDGING:

TASTE (overall and chocolate taste).....	40%
ORIGINALITY/CREATIVITY.....	30%
APPEARANCE	20%
EASE OF PREPARATION.....	10%

CONTEST REQUIREMENTS

- Recipe must be original. For baking tips, recipe ideas and product information, go to www.ghirardelli.com.
- Any person age 18 or older may enter; limit one entry per person
- Create your best recipe using at least one Ghirardelli baking product and no more than 10 other ingredients.
- Each recipe must be homemade (no mixes), named, original, unpublished, the sole property of entrant and not previously submitted to any other contest.
- Entries must be submitted with 1) one Ghirardelli label, and 2) the recipe typed on an 8 1/2 x 11 sheet of paper with the contestant's name, street address and phone number **on the back**.
- Recipes should list ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
- All recipes become the sole property of Ghirardelli. Ghirardelli reserves the right to edit, adapt, copyright, publish, and use any or all of the recipes including for publicity, promotion, or advertising, with no compensation.
- Ghirardelli is not responsible for lost, stolen, illegible, misdirected, or late entries. By entering the contest, exhibitor accepts and agrees to these requirements and the decisions of the judges, which shall be final.
- This contest is intended for amateur bakers only. Professional bakers or those who earn income from baking may not enter the contest. Ghirardelli employees and their family members are not eligible to compete.
- Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- The 2008 first place winners are not eligible to compete in 2009.

FLEISCHMANN'S YEAST BAKE FOR THE CURE BAKING CONTEST

Class #8614

Deliver Entry and Recipe to the Kitchen Area 1/2 hr. before judging.

DATE: Sunday, August 30, 2009
JUDGING TIME: 12:00 p.m.
PLACE: Community Arts Exhibit Hall
ELIGIBILITY: All ages
ENTRY DEADLINE: 11:00 a.m., August 30, 2009



Fleischmann's® Yeast

The 2009 Fleischmann's Yeast contest comes with two ways to win... and all in the spirit of Breast Cancer Awareness. The 1st category, the main one, features yeast breads of any type and flavor. A second category calls for the best "Batter Breads," any recipes with no need for kneading or multiple rise times. The 1st places winning recipes in both categories advance to grand prize judging for a \$1000 national award! Unite to increase Breast Cancer Awareness across the country! For every entry, Fleischmann's Yeast (ACH Food Companies) will contribute \$10 so Susan G. Komen for the Cure. Bring your baked entries and matching written recipe for live judging. Themes and decorations are encouraged as part of your presentation.

Judging Criteria

Flavor (40%); Presentation: (40%); Texture (20%)

Same criteria applies to both categories. Breast cancer awareness themes/decorations are encouraged.

Prizes

1st category: **1st PLACE - \$150, 2nd PLACE - \$75, 3rd PLACE - \$50**
 2nd category: **One 1st place \$100 prize** for the top "Batter Bread". No Kneading, No Kidding.

Simply mix, rise and bake. Qualify with ANY great bread recipe with NO multiple rise times (just one rise) and NO time spent kneading the dough. Each winner will receive a ribbon, certificate, and apron.

THREE GRAND PRIZES: \$1,000 EACH

Three Grand Prizes (\$1,000 each) will also be awarded by contest sponsor ACH Food Companies, Inc. (ACH). Based on the same judging criteria at the fairs and selected out of all first place winning recipes, ACH Test Kitchens will select one grand prize recipe in each U.S. region of participating fairs, divided as the Northern U.S., Central U.S., and Southern U.S. The three grand prize winners will be notified by January 31, 2010. Both categories' 1st place winning recipes advance to grand prize judging.

- Entries must be original and baked with Fleischmann's Yeast as an ingredient (RapidRise, Active Dry or Bread Machine Yeast).
- For inspiration, visit www.breadworld.com or www.bakefortheure.com.
- Deliver a clear typed recipe that matches your pre-baked entry. Be specific with recipe directions, measurements and sizes of pans, packages, cans, etc. Include your name, age and contact information. Winning recipes must be able to be successfully reproduced in the Fleischmann's Yeast test kitchens to be considered for grand prizes.
- Any age contestant is welcome to enter unless fair guidelines do not permit. Only one set of prizes will be awarded per fair.
- One person can submit one entry per category: meaning one entry for the 1st category and one entry for the 2nd category.
- Each fair selects judges for this competition. Their decisions are final.
- All recipes entered become the property of ACH Foods (ACH). By participating, contestants agree that ACH may edit, adapt, copyright, publish and use any or all of the recipes entered. They may also use contestant names and photos for publicity, promotion, or advertising without compensation.
- Contest supervisors will forward winning recipes for grand prize judging.
- Taxes on prizes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- The 2008 1st place Fleischmann winners are not eligible to compete in 2009.
- Participating fairs in each region are pre-selected by Fleischmann's Yeast and ACH Food Companies, Inc. (ACH).
- The grand prize recipes will be available after Feb 1, 2010 by sending a SASE to The Blue Ribbon Group, Attn: Fleischmann's Yeast '09, 3033 Excelsior Blvd., #220, Minneapolis, MN 55416.

HEALTHY COOKING WITH SOY

Class #8615

Sponsored by: Michigan Soybean Promotion Committee

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Sunday, August 30, 2009
JUDGING TIME: 4:00 p.m.
PLACE: Community Arts Exhibit Hall
ELIGIBILITY: Any age
ENTRY DEADLINE: 3:00 pm, August 30, 2009

1st Place: \$125 2nd Place: \$50 3rd Place: \$25
plus special gifts for winners!

The Michigan Soybean Promotion Committee is sponsoring the “Healthy Cooking - Cooking with Soy!” Competition at the 2009 Michigan State Fair. The mission of the Michigan Soybean Promotion Committee (MSPC) is to invest grower checkoff funds in well-focused research, education, and promotional activities in order to maximize the overall profitability of soybean growers and to promote soybean industry’s role in a strong public image of agriculture.

RULES:

- Enter a creative dish that is prepared with soy as a dominant ingredient.
- The main soy ingredient can include tofu, soybeans, whole soybeans, soy flour, textured vegetable protein, soy protein, etc.
- Contest is open to all age groups. Must be a Michigan resident.
- Type recipe on the recipe form found on the michiganstatefair.com website (under “Community Arts”), and write your name, address and telephone number on the back side of the recipe form

JUDGING CRITERIA

- Taste 50%
- Use of soy as a dominant ingredient 20%
- Creativity 15%
- Visual Appearance of Dish 15%

ETHNIC DISH

Class #8616

SPONSOR - Community Arts Department

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Tuesday, September 1, 2009
JUDGING TIME: 1:00 p.m.
PLACE: Community Arts Exhibit Hall
ELIGIBILITY: Any age
ENTRY DEADLINE: 12:00 noon, September 1, 2009

1st Place: \$100 2nd Place: \$75 3rd Place: \$25

RULES:

- We’re all proud of our ethnic background, and especially some of our favorite recipes that have been handed down over the years. So once again, do a little bragging and give us another sample.
- Create your favorite dish, whether meat, vegetable or dessert complimenting you heritage. Include a recipe, indicating whether the recipe is original or a revised recipe if you wish.
- **Presentation:** You will be allowed 3’ of table space. Bring a table covering or place mat for your area and any other items representing your ethnic background. Include with your presentation a 3x5 stand up card with information regarding the dish you are entering. Card should include your ethnic background as well as a personal account or information about the dish.
- Recipe must be typed on form found on the website.

JUDGING CRITERIA

- Taste Appeal 60%
- Presentation 25%
- Visual Appearance of Dish 15%

**“SOUP IT UP”
Create Your Best with SACO**

Class #8617

First Prize: \$150 Second Prize: \$100 Third Prize: \$75

Deliver Entries and Recipe to the Kitchen Area 1/2 hr. before judging

DATE: Wednesday, September 2, 2009

JUDGING TIME: 1:00 pm

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: Michigan Residents, 18 & over

AVAILABILITY OF PRODUCT: Krogers, Spartan, Kessell Food, Meijer

ENTRY DEADLINE: 12:00 noon, September 2, 2009

Soup lovers, this one's for you! SACO FOODS invites you to compete in the exciting **“Soup it Up”** contest. We are searching for the best soup recipes, hot or cold, that include SACO's Cultured Buttermilk Blend. Special creations can range from vegetable soups with dumplings to gourmet types like red pepper buttermilk bisque.



Entry Requirements:

1. When submitting a hot soup, it should be contained in an insulated container. Cold soup needs to be refrigerated up until contest judging time. With limited refrigeration space on site, contestant should take precautions to deliver soup that is a desirable temperature, yet safe for serving.
2. Recipes must be originals, created and named by the contestant. One entry per person is allowed.
3. When using SACO Cultured Buttermilk Blend, conversion for amount of blend and water used must be made in the recipe to reflect usage of the product.
4. Judging will be based on taste appeal (30%), original/creative use of SACO Cultured Buttermilk Blend in recipe (25%), appearance (25%), and ease of preparation (20%).
5. Recipes must be typed on the recipe form found in on the www.michiganstatefair.com website. Include name, address, city, state, zip, and telephone number on **back** of form and submit this form on contest day.
6. Receipt for purchase or UPC# from the canister of SACO Cultured Buttermilk Blend used in recipe **must** be submitted with entry to qualify.
7. Recipes become the property of **SACO FOODS INC.**, and the Michigan State Fair.
8. SACO FOOD, INC. reserves the right to edit recipes and publish winners' names, city and state. Address and phone number will remain confidential. SACO'S fine baking products are available nationwide or by calling 800 373-7226.



**HIDDEN VALLEY DRESSING'S
“FRESH TASTE FOR THE FAMILY” CONTEST**

Class #8618

Deliver Entry and Recipe to the Kitchen Area 1/2 hr. before judging.

DATE: Thursday, September 3, 2009

JUDGING TIME: 4:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: 18 years of age & legal U.S. resident

ENTRY DEADLINE: 3:00 p.m., September 3, 2009

Let the herbs and spices of Hidden Valley Original Ranch Salad Dressing & Seasoning Mix inspire your entry in the Hidden Valley Dressing's "Fresh Taste for the Family" Recipe Contest. Entice the judges with any crowd-pleasing entree, appetizer or side dish that features fresh ingredients &/or produce ("Fresh Factor") for a chance to win cash rewards and recognition.



1st PLACE: \$200 2nd PLACE: \$100 3rd PLACE: \$50

**NEW \$2,000 Grand Prize for 2009 (Double the amount of 2008's prize)!
National Grand Prize: \$2,000 cash plus an engraved memento.**

Each winner also receives a ribbon, award certificate and apron.

Judging Criteria

Fresh Factor: 25% Taste: 40% Family Appeal: 20% Ease of prep: 15%
Recipes will be judged by personnel chosen by the Fair, decision is final. In case of a tie, the winner among tying entries will be selected based on the entry with the highest score in the "Taste" factor category followed by descending criteria as necessary (Fresh Factor, Family Appeal, Ease of Preparation).

Rules of the Contest

- Using the best that farms, grocers and home gardens have to offer, create any great tasting entree, appetizer or side dish centered on fresh food, wholesome ingredients and traditions that bring families together.
- Entries must be created with at least one (1 oz.) packet or 2 or more Tbsp. of Hidden Valley Original Ranch Salad Dressing and Seasoning Mix.
- Recipe should use fresh ingredient(s) and fresh produce, and easy assembly steps are encouraged.
- Except for Hidden Valley Salad Dressing & Seasoning Mix, recipes must be homemade, no mixes. Each recipe must be named, original, unpublished, the sole property of entrant and not previously submitted in any other Hidden Valley Ranch contest. Contest sponsored by HV Food Products Co. Oakland, CA.
- Entrants must be at least 18 years of age and a legal US resident to enter; limit one entry per person.
- Recipe, name, address and phone numbers must be typed on an 8 1/2" by 11" sheet of paper and be submitted with entry. As proof of ingredient, attach Hidden Valley dressing package label to recipe.
- Recipes should list ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
- All recipes become the sole property of the HV Food Products Company, which reserves the right to edit, adapt, copyright, publish and use any or all of the recipes. By participating, contestants agree to sign a publicity release if requested and that the HV Food Products company reserves the right to use the contestant names and photos for publicity, promotion, or advertising without compensation.
- HV Food Products Company is not responsible for lost or illegible recipes.
- Taxes on prizes are the responsibility of the winner.
- The 2008 first place winners are not eligible to compete in 2009.
- Employees of The HV Food Products Company, its affiliates, subsidiaries and families of each are not eligible to participate in this contest.
- National Grand Prize: The grand prize winner (selected from 1st place winning recipes using the judging criteria above) will be notified by phone no later than 1-31-10. The name of the national grand prize winner and the winning recipe will be available by sending a SASE to The Blue Ribbon Group Attn: Hidden Valley, 3033 Excelsior Blvd, Minneapolis, MN, 55416.

PILLSBURY REFRIGERATED PIE CRUST PIE BAKING CHAMPIONSHIP

Class #8619

Deliver Entry and Recipe to the Kitchen Area 1/2 hr. before judging.

DATE: Friday, September 4, 2009

JUDGING TIME: 4:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: All ages

ENTRY DEADLINE: 3:00 p.m., September 4, 2009

1st PRIZE: \$200, a commemorative gift and a chance to win a \$1,000 grand prize

2nd PRIZE: \$100

3rd PRIZE: \$50

Plus, each winner will receive a ribbon, an award certificate and a Pillsbury apron.

Celebrating America's Pie Bakers at State Fairs

\$1,000 Grand Prize

The Pillsbury Refrigerated Pie Crust Championship will award \$1,000 to one grand prize winner selected from all first-place winning recipes from its contests nationwide.

CONTEST RULES

General Mills Sales, Inc. ("General Mills") invites you to participate in a special pie baking championship to create your favorite two-crust fruit pie using Pillsbury Refrigerated Pie Crusts. With no folds or creases, you simply unroll the ready-to-use refrigerated crusts in the pan to bake a perfect pie.

- Your pie must use one package of Pillsbury Refrigerated Pie Crusts (two crusts), include fruit in the filling and be baked in a nine-inch pie pan or a nine- or ten-inch tart pan.
- Pies must be baked at home and brought to the Community Arts kitchen area by 3:30pm on September 4, 2009.
- Recipes will be judged on taste, appearance, creativity, ease of preparation, and general appeal.
- The grand prize winner will be selected by a team of home economists at General Mills based on the same criteria. The winner will be notified on or about January 31, 2010.
- Each contestant may enter only one pie.
- Each recipe must be typed on an 8-1/2 x 11" sheet of paper along with contestant name, address, and phone number on the back. All recipes must be submitted with an original UPC label from one package of Pillsbury Refrigerated Pie Crusts.
- By submitting your pie and recipe, you accept all Contest rules and agree to be bound by the judges' decision, which will be final. You also agree that your recipe will become the property of General Mills and General Mills reserves the right to edit, adapt, copyright, publish, and use any or all of them including for publicity, promotion, or advertising, without compensation to you. This includes publishing winner names and city/state of residence, in any form of media, including websites. Winners will be asked to sign a release before receiving their cash prize.
- The Contest is intended for amateur bakers only. Professional bakers or those who earn a significant portion of their livelihood from baking may not enter the contest.
- Employees of General Mills, its parent, affiliates, subsidiaries, agencies, and members of their immediate households are not eligible to enter or win.
- Taxes are the responsibility of the winner. This contest is void where prohibited or otherwise regulated by law.
- The 2008 Pillsbury Refrigerated Pie Crusts Pie Baking Championship first prize winner is not eligible to enter the 2009 Contest.

Sponsored by General Mills Sales, Inc., One General Mills Boulevard,
Minneapolis, MN 55440

CHEESY CHALLENGE

Class #8620

SPONSORED by: Linda Stanley & Diane Tite

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Saturday, September 5, 2009

JUDGING TIME: 12:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: All ages

ENTRY DEADLINE: 11:00 a.m., September 5, 2009

1st Prize	2nd Prize	3rd Prize
\$75	\$50	\$25

And a special SURPRISE gift to the first 20 entrants!

The Cheesy Challenge is asking you to create your best dish using cheese... but only WHITE CHEESE!! See the rules below for examples of acceptable ingredients.

RULES:

- Entry can be a main dish or a dessert, served either hot or cold, either sweet or savory.
- You must use **at least 8 oz. of white cheese** in your dish. This rule applies regardless if cheese is brick, tub, or shredded.
- Cheese must be a variety of white cheese. Acceptable cheeses include: mozzarella, brie, cottage, marscapone, muenster, provolone, cream cheese, swiss, fontina, ricotta, white cheddar, etc.
- In addition to the cheese, no more than **12 ingredients** may be used. (Note: salt and pepper are not counted in the ingredient limit)
- Type recipe on the recipe form found on the michiganstatefair.com website (under "Community Arts"), and write your name, address and telephone number on the back side of the recipe form.

Judging Criteria: Taste (50%), Appearance (25%), Creativity (25%)



PERFECT PINEAPPLE

Class #8621

SPONSORED by: Sally Sibthorpe & Barbara Wheeler

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Sunday, September 6, 2009
JUDGING TIME: 12:00 p.m.
PLACE: Community Arts Exhibit Hall
ELIGIBILITY: All ages
ENTRY DEADLINE: 11:00 a.m., September 6, 2009

1st Prize	2nd Prize	3rd Prize
\$75	\$50	\$25

RULES:

- Submit your perfect pineapple recipe, whether it's a dessert, an appetizer, a main dish, or a beverage. Anything except pineapple upside down cake, please...we like creativity!

This contest is open to all age groups.

- Type recipe on the recipe form found on the michiganstatefair.com website (under "Community Arts"), and write your name, address and telephone number on the back side of the recipe form.

Judging Criteria:

- Taste: 60% (Is it mouth-watering?)
- Appearance: 15% (Does it look good enough to gobble up?)
- Creativity: 10% (Is it a new or novel use of the ingredient?)
- Good use of pineapple: 15% (Is pineapple an important ingredient in the dish, or is it incidental?)



**GATORADE®: GET ENERGIZED!
ENERGY BAR CONTEST**

Class # 8622

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Sunday, September 6, 2009
JUDGING TIME: 4:00 p.m.
PLACE: Community Arts Exhibit Hall
ELIGIBILITY: Michigan residents, all ages
ENTRY DEADLINE: 3:00 p.m., September 6, 2009

1st Place: \$75 2nd Place: \$50 3rd Place: \$25

GATORADE® is a product of the Pepsi Company, a long-time sponsor of the Michigan State Fair. Gatorade is used to increase energy and replenish the body after participating in physical activity. Carbohydrates, which are essential ingredients in maintaining energy and a healthy immune system, are one of the vital biomolecules replenished by Gatorade brand products.

You are invited to enter and create your best **ENERGY BAR** recipe. Like Gatorade® products, **ENERGY BARS** are frequently used by active people to maintain and replenish the body's energy and caloric needs. Similar to bar cookies, energy bars come in a variety of flavors and can be made using all types of ingredients. Typically, energy bars should contain a number of dry ingredients (such as nuts, oats, fruits cereal grains, etc) which are baked with flavoring/seasonings to create a number of small, easy to carry-and-consume bars for people on the go.

You must create and enter at least 6 energy bars for judging. Judging will be based on the following criteria:

JUDGING:

TASTE (overall taste and texture).....	40%
CREATIVITY OF INGREDIENTS	20%
APPEARANCE	20%
EASE OF PREPARATION	10%
PRACTICALITY (are they useful for people on the go?) ...	10%

- Recipe must be original, typed, and submitted with your entry. Use the form found on the Michigan State Fair website with your name, address, and telephone number on the *back*.
- Limit one entry per person.
- There is no limit to the number of ingredients that may be contained in each energy bar, but remember that ease of preparation is a component of judging.
- Each recipe must be homemade, named, original, unpublished, the sole property of entrant and not previously submitted to any other contest.
- Recipes should list ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
- All recipes become the property of the Michigan State Fair. The Michigan State Fair reserves the right to edit, adapt, copyright, publish, and use any or all of the recipes including for publicity, promotion, or advertising, with no compensation. Gatorade® is a registered trademark of PepsiCo, Inc. Usage in this contest is used in the context of PepsiCo products as a partner of the Michigan State Fair; further participation (e.g. contest context) is not implied.

GOOD LUCK!



2009 WINNERS CHALLENGE
for winners of 2008 & 2009 Daily Contests

Class #8623

**11TH ANNUAL
WINNERS COOK-OFF THEME:**

PORK CHALLENGE

DATE: Monday, September 7, 2009

JUDGING TIME: 1:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: All ages

ENTRY DEADLINE: 12:00 noon, September 7, 2009

Prizes:

1st Prize

*\$50.00 plus Assortment of Cookbooks,
including the ALL-NEW "Blue Ribbon Recipes Book", featuring 693 Award-
Winners from America's State and County Fairs!*

The Winners Challenge is open to any contestant who received a BLUE RIBBON (1st place) in any Daily Contest at the 2008 or the 2009 Michigan State Fair.

1. Confirm your participation on the entry form by entering Class #8622 and name of the contest you won 1st place in this year or the previous year.
2. Electricity will be provided if you decide to prepare your dish on-site. Please bring your own cooking device (e.g. electric skillet).
3. Each entry should serve approximately 4 people.
4. Any pork (ham, pork chops, roast, etc) may be used. Pork may be prepared in any way of your choosing (fried, grilled, etc).
5. Any type of filling or topping may be used.
6. Cooking ON-SITE at the Fair is encouraged. If cooking is needed there will be time allowed for the cooking process. You will be allowed 15 minutes to set up your area, and cooking may begin at 12:15 pm.
7. You will be judged according to when you complete your recipe. Judging is based on taste (60%), presentation (30%), and originality (10%).
8. Complete the recipe form found on the website. Attach your name, complete address and telephone number on the back side of the form.
9. Recipes become the property of the Michigan State Fair.

JUDGING CRITERIA:

Judging will be based on the percentage system of 1-100. The person with the highest percentage is the winner of the 2009 Cookoff.

- | | |
|----------------------------|-----|
| 1. Taste | 60% |
| 2. Originality | 10% |
| 3. Appearance/Presentation | 30% |

**CLASS 8625- 8652
HOMEBREW COMPETITION**

DATE: Saturday, September 5, 2009

JUDGING TIME: 4:00 p.m.

ENTRY DEADLINE: August 1, 2008

• **Entry Fee: Online Entry: \$13 for three (3) entries and \$ 3.00 for each additional entry. Paper entry: \$15 for three (3) entries and \$5.00 for each additional entry.**

• **Example: the cost of five (5) on line entries would be \$19.00.**

The cost of five (5) paper entries would be \$25.00. Checks must be made payable to Phil Kitkowski, Comp. Director.

Entries, including payment and documentation, will be due between July 10 and August 1, 2009. Drop off and mailing locations, as well as complete rules and regulations, can be found at:

www.msfbrew.org

AWARDS - Rosette to Best of Show, Ribbons for 1st-3rd places

STATE FAIR #	CLASS	BJCP
8625	Light Lager	1
8626	Pilsner	2
8627	European Amb Lager	3
8628	Dark Lager	4
8629	Bock	5
8630	Light Hybrid Beer	6
8631	Amber Hybrid Beer	7
8632	English Pale Ale	8
8633	Scottish & Irish Ale	9
8634	American Ale	10
8635	English Brown Ale	11
8636	Porter	12
8637	Stout	13
8638	IPA	14
8639	German Wheat & Rye Beer	15
8640	Belgian & French Ale	16
8641	Sour Ale	17
8642	Belgian Strong Ale	18
8643	Strong Ale	19
8644	Fruit Beer	20
8645	Spice/Herb/Vegetable Beer	21
8646	Smoke and Wood Aged Beer	22
8647	Speciality Beer	23
8648	Traditional Mead	24
8649	Melomel	25
8650	Other Mead	26
8651	Standard Cider & Perry	27
8652	Speciality Cider & Perry	28

• **Detailed style descriptions are available from the Beer Judge Certification Program web site: <http://www.bjcp.org>**

• This competition is sanctioned by the Beer Judge Certification Program (BJCP). Entry forms and detailed instructions for entry can be obtained from the competition web site: www.msfbrew.org, your local home brew supply shop, or from the **Competition Director, Phil Kitkowski. 248.735.5596, or msf.homebrew@gmail.com.**

• Any Michigan made, non-commercial, home produced beer, mead or cider is eligible for entry, limited to one entry per BJCP subcategory. Each entry must consist of two (2) bottles of at least 10 oz with no labels or identifying marks. Caps should be blackened with a marker. Attach a bottle form to each bottle with a rubber band. Do not use glue or tape. Entries that do not follow these guidelines will be disqualified at the discretion of the Competition Director. Decisions are final. The Best of Show Judging and Awards Presentation will take place during the State Fair on 9/5 at 4 pm in the Community Arts Exhibit Hall. The Beer Judge Certification Program 50 point scale will be used to evaluate beers. The Best of Show winner will receive an engraved glass carboy and a prize from Pico Brewing Sys. Homebrewer with the most winning entries (1st, 2nd or 3rd) will receive award. The AHA sanctioned Homebrew Club with the most winning entries will receive the Michigan State Fair Home Brewer Club of the Year Award. Judging results will be available at the Awards Presentation or will be mailed after the competition. All first place winners will have their recipes published. **Complete up to date rules and regulations will be available at msfbrew.org.**