



The Fair Times



June, 2009

NEWSLETTER
of the

Volume VII

MICHIGAN STATE FAIRGROUNDS & EXPOSITION CENTER

2009 MICHIGAN STATE FAIR

America's First State Fair

Friday, August 28th - September 7th

ADVANCE ADMISSION SALE PRICES

*****SUPER SAVER COMBO PASS*****

(includes gate admission & all day rides)

\$25.00 per person

*****FAMILY FUN PACK*****

(includes 2 adult & 2 child gate admission tickets)

\$25.00

Must Be Purchased by August 21, 2009 at

<http://apps.michigan.gov/MichiganeStore>

Tickets will be mailed after July 1, 2009

2009

MICHIGAN STATE FAIR & EXPOSITION CENTER AUTHORITY BOARD OF DIRECTORS

PAT G. ALBRIGHT

Representing Agriculture

ERWIN J. BROWN

Representing County Fairs

THOMAS G. COON, PH.D.

Representing Agriculture

KENNETH J. DE COCK

Representing Agriculture

ELAINE C. DRIKER

Representing the General Public

MARK T. GAFFNEY

Representing Organized Labor

REVEREND LOYCE D. LESTER

Representing the Business Community

LISA WEBB SHARPE, Director

Michigan Department of Management & Budget

DONALD KOIVISTO, Director

Michigan Department of Management & Budget

ROBERT G. PORTER, General Manager

Michigan State Fair & Exposition Center



ROBERT G. PORTER
General Manager

Governor Jennifer Granholm has appointed Robert G. Porter to serve as General Manager of the Michigan State Fair & Exposition Center. His appointment was effective March 2nd, 2009.

Bob brings his experience as a former elected official in the City of Ferndale and his service as a member of the Michigan State Fair's Board of Directors to his position as General Manager. In 2005, the Governor appointed him to a seat on the State Fair Authority Board and during those four years he shared the oversight of the Fair and the Fairgrounds with his fellow Board members. That period provided Bob Porter with an invaluable understanding of the extensive responsibilities inherent in his role as General Manager.

Still a resident of Ferndale where he was elected to the Council in 1996 and to the Office of Mayor of the City of Ferndale in 2002, Bob finds the Fairgrounds a familiar and nearby place. As the 2009 Michigan State Fair draws closer, his workday gets longer and weekends get shorter but Bob loves the challenge and looks forward to making the 161st Michigan State Fair a great success!





A NEW MIDWAY AT THE 2009 MICHIGAN STATE FAIR

Visitors to the 2009 Michigan State Fair will have a new and exciting experience as NORTH AMERICAN MIDWAY ENTERTAINMENT brings a spectacular sampling of their inventory of more than 200 state-of-the-art rides and family orientated games to the Michigan State Fairgrounds.

NORTH AMERICAN MIDWAY ENTERTAINMENT (NAME) is the world's largest traveling midway company and provides the highest quality of midway entertainment to over 21 million fairgoers annually in twenty states and four Canadian provinces. In addition, NAME prides itself in having a safe and clean midway environment for everyone to enjoy and prohibits midway personnel from smoking on the midway. For the comfort of families and the health of children, NAME encourages a "Smoke Free Kiddieland" at every Fair.

A Blue Ribbon Recipe

from the
2008 MICHIGAN STATE FAIR

MANGO PEACH PASSION PIE

Kelly Bunting of Canton, Michigan
1st Place – Pillsbury Pie Crust Championship



Preparation Time: 10 Minutes
Baking Time: 45-55 Minutes



INGREDIENTS

- 1 (15 oz.) pkg Pillsbury refrigerated pie crust (2 crusts)
- 1 ½ c. sliced peaches
- 1 ½ c. sliced mango
- ½ c. passion fruit with seeds removed
- ½ c. firmly packed brown sugar (light)
- 2 Tbsp. orange juice
- 2 Tbsp. cornstarch
- 1/8 tsp. salt
- 1 tsp. grated fresh ginger
- 1 tsp. grated orange rind
- 1 Tbsp. butter
- 1 egg white, slightly beaten
- 1 Tbsp. sugar

INSTRUCTIONS

Preheat oven to 400 degrees. In a large bowl, mix peaches, mango, passion fruit, brown sugar, flour, orange juice, salt, orange rind and ginger.

Fit bottom crust into 9" pie pan. Pour in peach mixture. Dot top of filling with butter.

Cut second crust with pastry roller for crimped edge in ½ inch strips. Starting at the center twist and spiral dough, pinching strips together. Form a wedge pattern with the spirals and attach final strips to bottom crust edge with egg wash. Brush entire top with egg wash and sprinkle with sugar.

Bake for 45-55 minutes until bubbling and golden brown. Serves 8