

DEPARTMENT N – CULINARY

Superintendent: Terri Branham

Premiums Offered: \$2,093.00

To be shown in the Hobbies, Arts & Crafts Building

ENTRIES CLOSE JULY 15, 2024

If entry deadline falls on a Saturday or Sunday,
entries must be postmarked by the following Monday.

An entry fee of **\$2.00 per exhibit** is required in this department.

General Requirements & Criteria for Competition

1. General rules apply to all divisions in this department. Please read carefully.
2. Entrants must be a resident of Illinois.
3. This department is limited to amateurs/non-professionals. An amateur creates items as a hobby or pastime and does not regularly present items for sale. A professional is an individual who engages in the activity as a career or receives 50% or more of their livelihood from this activity.
4. List on the entry blank article(s) to be exhibited, using care to give correct division and class numbers according to the premium book. Articles must be the handiwork of the exhibitor and made since the last Illinois State Fair.
5. Except for classes 14207 and 14374, and where otherwise noted, no mixes are permitted.
6. Plaque and rosette winners may not enter the class number in which they won from the previous year. (Example: 14314 Canned Plums won a plaque in 2023; they may not enter class 14314 in 2024.)
7. Each article may only be entered under one class number. A recipe may only be used once within this department. Members of the same family may not use identical recipes. This applies to open and junior classes.
8. All exhibitors must observe state and federal food safety rules and restrictions. For example, no raw egg or unbaked cream cheese products in frostings, toppings or individual products. With the exception of certain daily special contests, exhibits needing refrigeration will not be judged. It will be the judge's decision if an entry is deemed safe for tasting/judging.
9. The Culinary Department will be open to receive exhibits from 12:00 p.m. to 5:00 p.m. on Sunday, August 4, 2024, and 9:00 a.m. until 7:00 p.m. on Monday, August 5, 2024. All exhibits must be delivered to the Culinary Department by 7:00 p.m. on Monday, August 5, 2024, to be eligible for judging. Special Contest entries will be accepted only at the times listed for that contest.
10. Entry tags will be mailed out for each item entered. Entry tags will not be mailed out after July 26, 2024. To receive tags after that date, please contact the Entry Department.
11. All entries must be accompanied with the complete typed recipe. The exact measurements, proper ingredients and detailed method must be typed on an 8.5" x 11" piece of paper. Do not use recipe cards. Put only your exhibitor number and class number (found on your exhibitor tags or by calling the Entry Department) in the upper right-hand corner. Do not put your name on the recipe. Recipe must be attached to exhibitor tag. See individual contest rules for other specific requirements.
12. Rules for displaying culinary products:
Breads and Quick Breads – Use an 8" x 4" loaf pan for loaves containing no more than 3 cups of flour and a 9" x 5" loaf pan for loaves containing more than 3 cups of flour. No friendship bread. Place on heavy cardboard covered with aluminum foil or other oil resistant paper. No doilies. The display board must not exceed 1" larger than the product. Entire item must be in a plastic bag or plastic wrap.

Muffins – Show 4 on a white round 8” disposable paper plate with no paper or foil liners. No jumbo muffins. Must be placed in a plastic bag or covered in plastic wrap.

Cakes – Show on covered heavy cardboard, the same shape as the cake, that does not exceed 1” larger than the cake. No added ingredient or coloring unless specified. No doilies. Cakes are to be in plastic wrap, plastic bag, box or other disposable container.

Decorated Cakes – Cakes should be placed on material strong enough for adequate support if moved (Masonite, plywood or heavy cardboard), covered with foil or other oil resistant paper and not exceeding 1/2” beyond product. A cake form, dummy cake or cake pan must be used. No real cake is allowed. The decoration theme must follow category entered. Decorated cakes will be judged on use and presentation of different tubes/tibs.

Cookies – Show exactly 4 on a sturdy white round 5-6” disposable paper plate in a plastic bag or plastic wrap. No doilies. Cookies may be stacked between waxed paper for judging. All cookies must be plain with no added frostings, sugar toppings, glazes or added ingredients (nuts, chips, dried fruits, etc.) unless otherwise listed in the class description.

Definition of Cookies:

- a. Drop – dough is dropped from a spoon onto a baking sheet (ex. Oatmeal, chocolate chip)
- b. Refrigerated (roll and slice) – dough is shaped into a roll/log and chilled to be sliced thinly and baked (ex. Pinwheels, slice and bake)
- c. Bar – dough is baked in square or oblong pan and cut into bars or squares after baking (ex. Brownies)
- d. Rolled – dough is rolled to desired thickness and cut with cookie cutters (ex. Sugar cut-out cookies)
- e. Molded – dough is shaped by hand; shape is retained after baking (ex. Peanut butter, Russian tea cakes, snicker doodles, thumbprint)
- f. Pressed – dough is soft enough to be forced through a cookie press, yet stiff enough to hold its shape (ex. Spritz)

Misc. Decorative Products – Show exactly 4 on a sturdy white round disposable paper plate in a plastic bag.

Pies – To be exhibited in 9-10” disposable pie pans and wrapped in plastic wrap or a display box. Crust must be homemade.

Coffee Cake – May be left in a square or round disposable pan (8” – 10”) and wrapped in plastic or in a display box. If the cake is removed from the pan, it should be displayed on heavy cardboard covered in aluminum foil or other oil resistant paper. The display board must not exceed 1” larger than the product.

Candy – Show exactly 4 large pieces on sturdy white round 5-6” disposable paper plate in plastic bag or plastic wrap. No doilies.

Diabetic Cooking – Must follow above rules for display. Label from sugar substitute must be attached to recipe. Include nutritional information per serving.

Gluten Free – Must follow above rules for display. Manufacturer’s name must be included in the recipe for all ingredients. Any size bread is acceptable. Bread must be displayed on white covered cardboard 1” larger than loaf. Snack display can be either 1 cup of dry mix or crackers in a sealable clear plastic bag or 4 bars, balls or servings on a sturdy white round disposable paper plate.

13. Goods sent by parcel post must be prepaid and addressed to Illinois State Fair. Culinary Department, 801 Brian Rainey Avenue, Illinois State Fairgrounds, Springfield, Illinois 62702. All shipped entries must be received by 7:00 p.m. on Monday, August 5, 2024, to be eligible for judging.
14. Exhibitors are not permitted to enter the display area at any time to help place or remove any of the exhibits but only as they are waited upon by the Department assistants.
15. Each canning jar shall have gummed labels on the outside of the jar with the exhibitor’s number, class number, date of preservation and contents. All canning entries will be opened. Canning exhibits must be labeled true to name. Those not conforming to this rule will not be judged. For canned products, the entry

tag should be attached around the jar below the lid with the string or a rubber band. Use on tested recipes that comply with the new USDA canning guidelines for pickling, jams, jellies, barbecue sauce, tomato products, salsa, vegetables and fruit. Canned product should be prepared and processed according to current USDA/Extension information. Check the USDA website www.homefoodpreservations.com for tested recipes. The County Cooperative Extension Service is an excellent source to make sure you have the most up-to-date USDA information. All entries will be judged on appearance, selection of products and food safety. Canning must have been done since the last Illinois State Fair.

16. Butters, jams, jellies, marmalades, and preserves must be in colorless one-half pint jars, regular or wide-mouthed. No quart jars. Fruits, vegetables, sauces, pickles, and relishes must be in colorless standard pint jars, regular or wide-mouthed. Clean lids and rings must be used. All jellies, jams, preserves, marmalades, pickles, and sauces shall be processed using the hot water bath method as prescribed in the newest canning guidance available. No paraffin sealing is allowed.
17. Any exhibitor wishing photographs to be taken of their exhibits, must do so from outside the cabinet in the building. The cabinets will not be opened for photos.
18. Closed judging will be held Tuesday, August 6, 2024, and Wednesday, August 7, 2024. The building will not be open to the public.
19. If molding occurs prior to the end of the Fair, exhibits will be destroyed at the Superintendent's discretion.
20. No culinary exhibits will be returned by the Illinois State Fair. The Department will close to the public at 12:00 p.m. on Sunday, August 18, 2024. Exhibitors may pick up non-food related items on Sunday, August 18, 2024, between 12:30 p.m. and 5:00 p.m. The building will also be open on Monday, August 19, 2024, from 9:00 a.m. until 12:00 p.m.
21. Exhibitors will not be allowed to sell food in the building.
22. All corporate sponsored contest entries are to be original recipes and entrants may be asked to sign affidavits to that effect before prize money is awarded.
23. All entries in the daily special contests must be prepared at home. Ex: Meat Loaf, International Dish, Heirloom Recipes, etc. Please refer to special contest rules for each contest.
24. Entered recipes cannot be acknowledged or returned. The Illinois State Fair reserves the right to publish entered recipes without recourse to the originator or any sponsor.

Judging

1. Judging will be closed.
2. Judges are instructed that if they have reason to believe that an exhibitor, by false entry or otherwise, has attempted to deceive and obtain an award by misrepresentation, said exhibitor shall not be awarded any premiums and/or awards.
3. A portion of the entry will be used for judging. The amount used is no indication of the judge's opinion.
4. Judges consider appearance and taste in addition to the listed rules.
5. All judge decisions are final.



Harvest Market will donate one pair of gift certificates for their Taste of Harvest Market Tour (valued at \$20 each) to the winners of Best of: Breads, Quick Breads, Sourdough Breads, Cake, Cookies, Candy, Pastry, Decorated Product, Blue Ribbon Culinary Contest Grand Champion and Blue Ribbon Culinary Contest Reserve Grand Champion. The Taste of Harvest Market Tour takes guests on a food and drink sampling trip through nine departments in their food destination. This includes the Coffee Bar, Farmhouse restaurant, Delicatessen, Cheese, Bakery (including butter made in the in-store Churn Room), Seafood, Butcher Shop, Bulk Foods and the farmhouse Brews full-service bar for a sample of a local beer, local wine or mocktail. Tours are at Noon every Saturday by reservation. Each tour group will have no more than ten guests to ensure a great experience. Come hungry!

Division 1 – Baked Products

Yeast Breads

Class No.	Class Description	1st	2nd	3rd
14110	French bread	\$12	\$8	\$4
14111	White bread	\$12	\$8	\$4
14112	Whole wheat bread	\$12	\$8	\$4
14113	Cinnamon raisin bread, un-iced	\$12	\$8	\$4
14114	Cinnamon rolls with no nuts, raisins or icing	\$12	\$8	\$4
14115	Clover leaf rolls	\$12	\$8	\$4
14116	Rolls, four different shapes	\$12	\$8	\$4
14117	Tea ring, 16" maximum (may contain nuts or fruit and may be iced)	\$12	\$8	\$4
14118	Cinnamon rolls with add-ins and/or icing (no cream cheese icing)	\$12	\$8	\$4
14119	Miscellaneous foreign bread, specify kind on entry tag	\$12	\$8	\$4
14120	Seeded yeast bread, loaf or four rolls	\$12	\$8	\$4
14121	Italian bread, loaf or four rolls	\$12	\$8	\$4
14122	Sourdough bread, loaf or four rolls	\$12	\$8	\$4
14123	Miscellaneous yeast bread, not already listed, loaf or four rolls	\$12	\$8	\$4
14124	Best of Yeast Breads	\$10 and Rosette		

Quick Breads

Class No.	Class Description	1st	2nd	3rd
14127	Coffee cake with added ingredients (ex. nuts, fruit, icing, etc.)	\$12	\$8	\$4
14128	Coffee cake with only cinnamon/sugar filling (no nuts or icing)	\$12	\$8	\$4
14129	Nut quick bread	\$12	\$8	\$4
14130	Zucchini quick bread (no nuts, chips, etc.)	\$12	\$8	\$4
14131	Banana quick bread (no nuts, chips, etc.)	\$12	\$8	\$4
14132	Pumpkin quick bread (no nuts, chips, etc.)	\$12	\$8	\$4
14133	Miscellaneous fruit quick bread, specify kind on entry tag	\$12	\$8	\$4
14134	Miscellaneous savory quick bread, specify kind on entry tag	\$12	\$8	\$4
14135	Miscellaneous quick bread, all others, specify kind on entry tag	\$12	\$8	\$4
14136	Muffins, bran (no jumbo size, no paper or foil cups)	\$12	\$8	\$4
14137	Muffins, blueberry (no jumbo size, no paper or foil cups)	\$12	\$8	\$4

14138	Muffins, miscellaneous (no jumbo size, no paper or foil cups)	\$12	\$8	\$4
14139	Biscuits, baking powered, rolled	\$12	\$8	\$4
14140	Scones, plain	\$12	\$8	\$4
14141	Scones, all others, specify kind on entry tag	\$12	\$8	\$4
14142	Best Quick Bread	\$10 and Rosette		
14143	Best Bread	\$15 and Rosette/Plaque		

Cakes without Fat (No Icing)

Class No.	Class Description	1 st	2 nd	3 rd
14148	Angel food cake	\$12	\$8	\$4
14149	Chocolate angel food cake	\$12	\$8	\$4
14150	Sponge cake	\$12	\$8	\$4
14151	Best Cake without Fat	\$10 and Rosette		

Cakes Containing Fat

Class No.	Class Description	1 st	2 nd	3 rd
14156	German chocolate cake, 3-layer, pecan/coconut icing	\$12	\$8	\$4
14157	Chocolate cake, 2-layer, chocolate icing	\$12	\$8	\$4
14158	Pineapple upside down cake	\$12	\$8	\$4
14159	Apple cake	\$12	\$8	\$4
14160	Pound cake	\$12	\$8	\$4
14161	Jelly roll cake, any flavor	\$12	\$8	\$4
14162	Yellow cake, 2-layer, with icing	\$12	\$8	\$4
14163	Spice or applesauce cake, 2-layer, with icing	\$12	\$8	\$4
14164	White cake, 2-layer, with icing	\$12	\$8	\$4
14165	Carrot cake, 2-layer, with icing	\$12	\$8	\$4
14166	Miscellaneous cake, 2-layer, with icing (specify kind on exhibitor tag)	\$12	\$8	\$4
14167	Best Cake Containing Fat	\$10 and Rosette		
14168	Best Cake	\$15 and Rosette/Plaque		

Cookies

Class No.	Class Description	1 st	2 nd	3 rd
14170	Shortbread cookies, any kind	\$12	\$8	\$4
14171	Gingerbread cookies, iced, decorated or plain	\$12	\$8	\$4
14172	Fancy shaped cookies, iced or un-iced	\$12	\$8	\$4
14173	Cake mix cookies (box cake mix as base; attach box top to recipe)	\$12	\$8	\$4
14174	Coconut Macaroons	\$12	\$8	\$4
14175	Oatmeal cookies, plain	\$12	\$8	\$4
14176	Oatmeal cookies, with extra ingredients added	\$12	\$8	\$4

14177	Chocolate cookies, drop, plain	\$12	\$8	\$4
14178	No bake cookies, with oatmeal	\$12	\$8	\$4
14179	Chocolate chip cookies, plain, no nuts	\$12	\$8	\$4
14180	Chocolate chip cookies, all others	\$12	\$8	\$4
14181	Sugar cookies, drop, plain	\$12	\$8	\$4
14182	Sugar cookies, rolled and cut, un-iced, plain	\$12	\$8	\$4
14183	Filled cookies	\$12	\$8	\$4
14184	Pinwheel cookies	\$12	\$8	\$4
14185	Peanut butter cookies, plain	\$12	\$8	\$4
14186	Gingersnap cookies	\$12	\$8	\$4
14187	Refrigerated cookies	\$12	\$8	\$4
14188	Decorated cookies, any kind	\$12	\$8	\$4
14189	Snickerdoodle cookies	\$12	\$8	\$4
14190	Any other kind of cookies (specify kind on exhibitor tag)	\$12	\$8	\$4
14191	Best Cookie	\$10 and Rosette		
14192	Chocolate brownies, cake, plain	\$12	\$8	\$4
14193	Chocolate brownies, chewy, plain	\$12	\$8	\$4
14194	Chocolate brownies, with nuts	\$12	\$8	\$4
14195	Chocolate brownies, with frosting	\$12	\$8	\$4
14196	Biscotti, plain	\$12	\$8	\$4
14197	Biscotti, with added ingredients	\$12	\$8	\$4
14198	Bar cookies, with nuts	\$12	\$8	\$4
14199	Bar cookies, with fruit	\$12	\$8	\$4
14200	Bar cookies, miscellaneous	\$12	\$8	\$4
14201	Best Bar or Other Type of Cookie	\$10 and Rosette		
14202	Best of all Cookies	\$15 and Rosette/Plaque		

Cake Mix Mix-up

Class No.	Class Description	1 st	2 nd	3 rd
14207	Cake mix mix-up	\$12	\$8	\$4

Submit one of your favorite cake recipes, made with any box cake mix as its base. You must make additions to the cake mix to enhance the taste and appeal. You are encouraged to be as original as possible. The box top of the cake mix must be attached to the recipe.

State Fair Cookie Jar

Class No.	Class Description	1 st	2 nd	3 rd
14208	2024 Cookie jar; Theme: <i>(will be announced late spring)</i>	\$20	\$15	\$10

Jars must be a wide open-mouthed quart-sized fruit jar and should be decorated as attractively as possible. Jar must be filled and cookies visible. At least three different kinds of cookies must be included (rolled, cut, pressed, sliced, drop, etc.) This contest is for a decorated cookie jar, not a jar of cookies in a display. All decorations must be securely attached the jar. No recipes are needed for this entry. 40% of judging will be based on cookies, and the other 60% will be based on the jar decorations.

Miscellaneous Baked Items

Class No.	Class Description	1 st	2 nd	3 rd
14209	Beer bread, loaf or tube (display as directed for quick bread or cake)	\$12	\$8	\$4
14210	Baklava (display 4 pieces on sturdy white cardboard plate)	\$12	\$8	\$4
14211	French Macarons (display 4 cookies on sturdy white cardboard plate)	\$12	\$8	\$4

Pastries

Class No.	Class Description	1 st	2 nd	3 rd
14216	Pie shell (1)	\$12	\$8	\$4
14217	Apple pie (2 crust)	\$12	\$8	\$4
14218	Peach pie (2 crust)	\$12	\$8	\$4
14219	Berry Pie (2 crust)	\$12	\$8	\$4
14220	Any fruit pie not listed (2 crust)	\$12	\$8	\$4
14221	Dutch apple pie (1 crust, crumble top)	\$12	\$8	\$4
14222	Any fruit or berry pie (1 crust, crumble top)	\$12	\$8	\$4
14223	Any other pie not listed, no refrigeration	\$12	\$8	\$4
14224	Best Pastry	\$10 and Rosette		

Division 2 – Decorated Products

Amateur Only

Class No.	Class Description	1 st	2 nd	3 rd
14240	Birthday cake – not to exceed 18” in height including decorations	\$21	\$15	\$10
14241	Novelty cake – not to exceed 18” in height including decorations	\$21	\$15	\$10
14242	Wedding or anniversary cake – not to exceed 30” in height including decorations; base not to exceed 18” diameter	\$21	\$15	\$10
14243	Holiday cake (any holiday) – not to exceed 18” in height including decorations	\$21	\$15	\$10
14244	Special cake, using only rolled fondant – birthday, novelty, bridal shower, baby shower, child’s birthday, holiday, wedding or anniversary	\$21	\$15	\$10
14245	Decorated cookie – not to exceed 14” diameter	\$21	\$15	\$10
14246	Decorated cookies – 12 cookies, 1 theme	\$21	\$15	\$10
14247	Best Decorated Product	\$15 and Rosette		

Division 3 – Candy

2” maximum size per piece

Class No.	Class Description	1 st	2 nd	3 rd
14250	Fudge, plain	\$12	\$8	\$4
14251	Fudge, plain peanut butter	\$12	\$8	\$4

14252	Fudge, all others	\$12	\$8	\$4
14253	Nut brittle	\$12	\$8	\$4
14254	Caramels, plain	\$12	\$8	\$4
14255	Mints	\$12	\$8	\$4
14256	English toffee	\$12	\$8	\$4
14257	Divinity, drop, no nuts	\$12	\$8	\$4
14258	Any other kind not listed (specify kind on exhibitor tag)	\$12	\$8	\$4
14259	Best Candy	\$10 and Rosette		

MRS. WAGES® BLUE RIBBON CANNING AWARDS
Presented by: Kent Precision Foods Group, Inc.



Kent Precision Foods, Inc., makers of Mrs. Wages® Home Canning Mixes, is proud to recognize food preservationists who, like Mrs. Wages®, hold a high standard for quality ingredients and a belief that food preservation should be celebrated and shared. A panel of Illinois State Fair judges will select the best of each division from the following categories. A gift basket of Mrs. Wages® Canning Mixes will be awarded to the Best of Division in each of these areas.

Division 4 – Jams, Jellies and Preserves

Award: \$50 Mrs. Wages® gift card and Mrs. Wages® gift basket

Division 5 – Vegetables and Fruits

Award: \$50 Mrs. Wages® gift card and Mrs. Wages® gift basket

Division 6 – Pickles and Salsa

Award: \$50 Mrs. Wages® gift card and Mrs. Wages® gift basket

Canning with Mrs. Wages® Competition

A panel of judges will select three best entries that feature pickles or tomatoes using Mrs. Wages® Tomato Sauce or Pickling Canning Mixes.

1st place award: \$75 Mrs. Wages® gift card and Mrs. Wages® gift basket

2nd place award: \$50 Mrs. Wages® gift card and Mrs. Wages® gift basket

3rd place award: \$25 Mrs. Wages® gift card and Mrs. Wages® gift basket

Rules:

1. Each entry must use a Mrs. Wages® product.
2. Entries will be judged on taste and appearance.
3. Include proof of purchase of Mrs. Wages® seasoning with your entry. At product drop off, you will be given stickers for your entry tag.
4. All entries must include recipes.
5. All recipes will become property of Mrs. Wages® and the Illinois State Fair.

Division 4 – Jellies, Preserves, Jams, Marmalades and Butters

Jellies

Fruit jellies are made from extracted juices of various kinds of fruits cooked with granulated sugar. Good jelly is clear and sparkling and has a fresh flavor of the fruit from which it is made. It is tender enough to quiver when moved but holds angles when cut. This classification includes jellies made from their own pectin. With the exception of the “any other kind of jelly” class, no added ingredients or flavorings are allowed. Note on recipe if commercial thickening agents are used in recipe.

Class No.	Class Description	1st	2nd	3rd
14266	Apply jelly	\$12	\$8	\$4
14267	Grape jelly	\$12	\$8	\$4
14268	Plum jelly	\$12	\$8	\$4
14269	Pepper jelly	\$12	\$8	\$4
14270	Blackberry jelly	\$12	\$8	\$4
14271	Raspberry jelly	\$12	\$8	\$4
14272	Peach jelly	\$12	\$8	\$4
14273	Any other kind of jelly (specify kind on exhibitor tag)	\$12	\$8	\$4
14274	Best Jelly	\$10 and Rosette		

Preserves

Preserves are whole fruits or pieces of fruit cooked in a heavy sugar syrup. Fruit should be as well shaped as possible. Good preserves are plump and tender with natural color and flavor. With the exception of the “any other kind of preserves” class, no added ingredients or flavorings are allowed.

Class No.	Class Description	1st	2nd	3rd
14275	Peach preserves	\$12	\$8	\$4
14276	Cherry preserves	\$12	\$8	\$4
14277	Apricot preserves	\$12	\$8	\$4
14278	Strawberry preserves	\$12	\$8	\$4
14279	Any other kind of preserves (specify kind on exhibitor tag)	\$12	\$8	\$4
14280	Best Preserves	\$10 and Rosette		

Marmalades

Marmalades are made from fruits which have jelly making properties. They have a clear jelly appearance in which thin slices or small pieces of fruit are suspended. They must not contain nuts. The fruit from which the marmalade is named must be the predominate flavor. With the exception of the “any other kind of marmalade” class, no added ingredients or flavorings are allowed.

Class No.	Class Description	1st	2nd	3rd
14281	Peach marmalade	\$12	\$8	\$4
14282	Apricot marmalade	\$12	\$8	\$4
14283	Orange marmalade	\$12	\$8	\$4
14284	Pineapple marmalade	\$12	\$8	\$4
14285	Any other kind of marmalade (specify kind on exhibitor tag)	\$12	\$8	\$4
14286	Best Marmalade	\$10 and Rosette		

Jams

Jams are made of crushed fruits, mixed with sugar and cooked until thick. The ideal jam has a soft, even consistency without distinct pieces of fruit, bright color, and semi-jellied texture that is spreadable, without fruit liquids. With the exception of the “any other kind of jam” class, no added ingredients or flavorings are allowed.

Class No.	Class Description	1st	2nd	3rd
14287	Blackberry jam	\$12	\$8	\$4
14288	Raspberry jam	\$12	\$8	\$4
14289	Strawberry jam	\$12	\$8	\$4
14290	Peach jam	\$12	\$8	\$4

14291	Pepper jam	\$12	\$8	\$4
14292	Any other kind of jam (specify kind on exhibitor tag)	\$12	\$8	\$4
14293	Best Jam	\$10 and Rosette		

Butters

Butters should mound up when dropped from a spoon and should not cut like jelly, neither should there be any free liquid. Do not add any congealing substance.

Class No.	Class Description	1 st	2 nd	3 rd
14294	Apple butter	\$12	\$8	\$4
14295	Apricot butter	\$12	\$8	\$4
14296	Peach butter	\$12	\$8	\$4
14297	Pear butter	\$12	\$8	\$4
14298	Any other kind of butter (specify kind on exhibitor tag)	\$12	\$8	\$4
14299	Best Butter	\$10 and Rosette		

14300	Best of Division 4	\$15 and Rosette/Plaque		
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Division 5 – Canned Vegetables and Fruits

Canned Vegetables

Class No.	Class Description	1 st	2 nd	3 rd
14304	Green beans	\$12	\$8	\$4
14305	Root vegetables	\$12	\$8	\$4
14306	Tomatoes	\$12	\$8	\$4
14307	Any other kind of vegetables (specify kind on exhibitor tag)	\$12	\$8	\$4
14308	Best Canned Vegetable	\$10 and Rosette		

Canned Fruit

Class No.	Class Description	1 st	2 nd	3 rd
14312	Cherries	\$12	\$8	\$4
14313	Blackberries	\$12	\$8	\$4
14314	Applesauce	\$12	\$8	\$4
14315	Pears	\$12	\$8	\$4
14316	Peaches	\$12	\$8	\$4
14317	Any other kind of fruit (specify kind on exhibitor tag)	\$12	\$8	\$4
14318	Best Canned Fruit	\$10 and Rosette		

14319	Best of Division 5	\$15 and Rosette/Plaque		
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Division 6 – Pickles, Sauces and Relishes

Pickles

Class No.	Class Description	1st	2nd	3rd
14322	Beets, whole	\$12	\$8	\$4
14323	Bread and butter pickles (cucumber chips)	\$12	\$8	\$4
14324	Sweet cucumber pickles	\$12	\$8	\$4
14325	Dill cucumber pickles	\$12	\$8	\$4
14326	Cauliflower	\$12	\$8	\$4
14327	Green beans	\$12	\$8	\$4
14328	Any other kind of pickles (specify kind on exhibitor tag)	\$12	\$8	\$4
14329	Best Pickles	\$10 and Rosette		

Sauces and Relish

Class No.	Class Description	1st	2nd	3rd
14330	Chili sauce (no thickening agents)	\$12	\$8	\$4
14331	Barbeque sauce	\$12	\$8	\$4
14332	Ketchup	\$12	\$8	\$4
14333	Any other sauce (specify kind on exhibitor tag)	\$12	\$8	\$4
14334	Any relish (specify kind on exhibitor tag)	\$12	\$8	\$4
14335	Tomato Salsa	\$12	\$8	\$4
14336	Fruit Salsa	\$12	\$8	\$4
14337	Sala Verde (no thickening agents)	\$12	\$8	\$4
14338	Any other salsa (specify kind on exhibitor tag)	\$12	\$8	\$4
14339	Best Sauce or Relish	\$10 and Rosette		

14340	Best of Division 6	\$15 and Rosette/Plaque		
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Division 7 – Special Dietary

Diabetic

Class No.	Class Description	1st	2nd	3rd
14091	Diabetic cake	\$12	\$8	\$4
14092	Diabetic cookies	\$12	\$8	\$4
14093	Diabetic quick bread, loaf or 4 rolls	\$12	\$8	\$4
14094	Diabetic jam	\$12	\$8	\$4
14095	Diabetic jelly	\$12	\$8	\$4
14096	Best of Diabetic Cooking	\$10 and Rosette		

Gluten Free

Class No.	Class Description	1st	2nd	3rd
14100	Gluten Free cake	\$12	\$8	\$4

14101	Gluten Free quick bread	\$12	\$8	\$4
14102	Gluten Free snack	\$12	\$8	\$4
14103	Gluten Free cookies	\$12	\$8	\$4
14104	Gluten Free yeast bread	\$12	\$8	\$4
14105	Best of Gluten Free	\$10 and Rosette		
14106 Best of Division 7				\$15 and Rosette/Plaque

*Hy-vee, Springfield, will provide product to the Best of Division 7 winner.



Division 8 – Special Contests

Entries for the Special Contests are to be prepared at home and brought in ready to display. All food items to be judged must be covered. Entrants may display as much or as many pieces as they wish, in the container of their choice, to make an attractive display. Garnish your entry. Judges consider presentation. Contest entries will be accepted at the listed times only. Ribbon winners will remain on display for the entire Fair. Displays are limited to 16" x 16". All other entries may be picked up after the awards presentation unless stated otherwise. Items that are to be judged warm should be entered in a non-electric warming bag. A microwave will be available for judges to heat the product for judging. Items requiring refrigeration will be provided refrigeration space. Special Contest recipes should include only your exhibitor number and contest name/class number entered in the upper right-hand corner. Do not put your name, address or phone number on your entry unless otherwise stated in the contest rules.

BOOZY BAKE-OFF: RUM
Thursday, August 8, 2024

Sponsored by: Helen Fesser & Joanna Gunderson

Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.
Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1st	2nd	3rd
80001	Boozy Bake-Off	\$150	\$100	\$50

*Premiums will be paid directly by the sponsors.

Judging Criteria: 60% - Taste, 20% - Creativity, 20% - Appearance and Presentation

This is an annual category with a different alcohol/liquor featured each Fair. The 2024 Illinois State Fair features Rum. Select any brand or variety, but it must be rum. Being able to taste the featured alcohol without it overpowering the dish is key.

Requirements:

1. Recipes may be sweet or savory.
2. Entries must have a baked component.
3. Recipes do not have to be original, but they must showcase the features “booze” as a perceptible flavor without being overpowering. The booze should not just be a topping/garnish.
4. Recipes should be typed on an 8.5” x 11” paper with specific ingredients including variety of booze (brand/type), measurements, and preparation instructions. Exhibitor number, contest name and class number should be listed in the upper right-hand corner.
5. Display not to exceed 16” x 16”. Bonus points for creativity of display and including a nod to the booze. No full-size bottles still containing spirits.
6. Portions of three winning entries will be displayed for the remainder of the Fair. The remainder of the entry can be taken home and enjoyed by the exhibitor. All other entries may be picked up immediately after the awards ceremony.
7. All recipes will become the property of the sponsors, which reserve the right to edit, adapt, copyright, publish and use without compensation to the contestant.

BEEF – IT’S WHAT’S FOR DINNER

Thursday, August 8, 2024

Sponsored by: Illinois Beef Association



Pre-registered entries accepted from 2:00 p.m. to 3:00 p.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 3:00 p.m. and awards presentation will take place at 5:15 p.m.

Class No.	Class Description	1st	2nd	3rd
80002	Beef – It’s What’s for Dinner	\$100	\$65	\$35

*Premiums will be paid directly by the sponsor.

Judging Criteria: 70% - Taste, 30% - Appearance and Plating

Requirements:

1. Pick a recipe from beefitswhatsfordinner.com.
2. Prepare the recipe as directed.
3. Presentation must have great eye appeal.
4. One serving of the recipe should be plated for appearance judging and to be displayed for the duration of the Illinois State Fair if the recipe places. The remaining servings will be tasted by the judges and can then be taken home after the awards presentation. Judges will not touch the plated display.
5. Recipes should be typed on an 8.5” x 11” paper with exhibitor number, contest name and class number in the upper right-hand corner.

FAMILY HEIRLOOM RECIPES

Friday, August 9, 2024

Sponsored by: Greater Midwest Foodways Alliance



Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80003	Family Heirloom Recipes	\$150	\$100	\$50

Judging Criteria: 50% - History, 40% - Prepared Dish and Written Recipe, 10% - Presentation

Great Midwest Foodways Alliance is dedicated to exploring, celebrating and preserving unique food traditions and their cultural contexts in the American Midwest. By hosting public events, developing archival resources and generating publications, the Alliance celebrates the distinctiveness of a region that is as varied in tastes and traditions as it is in its geography from the Great Lakes to the Great Plains. Exploring indigenous foods like Wisconsin cranberries and Minnesota walleye, celebrating iconic flavors like the wheat and corn from across the prairies, chronicling cuisines from Native American to early European immigrants to 21st-century newcomers, or highlighting fish boils in small towns and fine dining in big cities, the Alliance promotes and chronicles the diversity of the region's culinary character.

Requirements:

1. Enter your best made-from-scratch family heirloom recipe suitable for a celebratory dinner or an everyday family favorite that perhaps has never been written down. These recipes should be 50 years or older (early 1970s or before).
2. Recipes should be typed on an 8.5" x 11" paper and submitted in duplicate. The dish must be replicable from the recipe submitted. If an ingredient itself requires a recipe (for example, Jerry's famous sausage) include that recipe as well.
3. On a separate page(s) present the recipe's history. You may include who passed the recipe down to you, ethnicity (if relevant), number of years the recipe has been in your family and any interesting information about its place in your family's traditions. Note that the history accounts for 50% of the score, so be sure to do justice to your recipe's story. Please consult www.GreaterMidwestFoodways.com, and click on the "State Fair" tab for examples of recipes and their histories.
4. On the back of each recipe and history page submitted, please state contestant's name, age at time of contest, address, phone number and email address.
5. Each winning recipe will be shown in a display. Your dish should be displayed simply though attractively, with the use of props, such as a copy of the original recipe, photographs, placemat, napkins, glassware or flowers. If you frame your recipe or history, please have an extra unframed copy available for photographing.
6. By submitting your entry, you accept official rules and agree to be bound by the judges' decisions, which will be final. You also agree that your recipe and history will become the property of Greater Midwest Foodways Alliance, which reserves the right to edit, adapt, copyright, publish and use without compensation to you. By participating, contestants also understand and accept the right of Great Midwest Foodways Alliance to use exhibitor names, photos, histories and recipes for publicity without compensation.
7. Great Midwest Foodways Alliance is not responsible for any loss or damage to entries.
8. Taxes on prizes are the responsibility of the winner.
9. Contestants must be at least 18 years of age; one entry per person. Contestants or their family members who participated earlier may not resubmit previously entered recipes. Great Midwest Foodways Alliance board and advisory council members cannot compete.
10. Recipes from the Great Midwest Foodways Alliance website (www.GreatMidwestFoodways.com) are not eligible for entry in this contest.

SCRATCH, SCRATCH BABY – HOMEMADE ROLLS

Friday, August 9, 2024

Sponsored by: Pam Sage and Dianna Wara

Pre-registered entries accepted from 2:00 p.m. to 3:00 p.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 3:00 p.m. and awards presentation will take place at 5:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80004	Homemade Rolls Contest	\$125	\$75	\$50

*Premiums will be paid directly by the sponsors.

Judging Criteria: 10% - Uniform Shape, 25% - Taste/Flavor/Aroma, 25% - Texture/Tenderness/Crumb, 25% - Browning/Volume, 10% - Practicality of Recipe, 5% - Displayed Nicely

So many people believe that making bread from scratch is too hard or too time consuming. We believe that baking bread from scratch is soothing and fun! Not to mention the aroma these little nuggets of dough give off as they bake. So throw away those bread machines, boxed mixes and frozen dough. This contest brings bakers back to the joy of baking bread from scratch. Any type of rolls are welcome. Make your favorite and see if your rolls rise to the competition.

Requirements:

1. Prepare one dozen of your favorite rolls from scratch, sweet, savory or anything in between. All twelve rolls must be the same flavor and shape.
2. Your recipe does not have to be original.
3. Your recipe must include a yeast product, any variety (i.e. Active Dry, Quick Rise, Instant, Cake or Pizza Yeast), as a leavening agent.
4. Sufficiently detailed instructions must be included.
5. List ingredients in the order of use; mixing and kneading methods (hand or mixer); shaping instructions (dimensions); baking times; and yield.
6. Please type your recipe on an 8.5" x 11" sheet of white paper with your exhibitor number, contest name and class number listed in the upper right-hand corner.

CHARCUTERIE BOARD

Saturday, August 10, 2024

Sponsored by: Culinary Arts Program at Lincoln Land Community College

Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1st	2nd	3rd
80005	Charcuterie Board	\$100	\$50	\$25

Judging Criteria: 40% - Overall Appearance, 20% - Ratio of meats, cheeses, accompaniments, 20% - Creativity, Creative use of flavors, and Creative presentation

Requirements:

1. A charcuterie board is an appetizer typically served on a wooden board or stone slab, either eaten straight from the board itself or portioned onto flatware. It features a selection of preserved foods, especially cured meats or pates as well as cheese, crackers and breads.
2. The board must contain at least three homemade elements.
3. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.
4. All recipes will become the property of Lincoln Land Community College.

BEST FOODS OF THE ILLINOIS STATE FAIR

Saturday, August 10, 2024

Sponsored by: Leslie Sgro

Pre-registered entries accepted from 2:00 p.m. to 3:00 p.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 3:00 p.m. and awards presentation will take place at 5:15 p.m.

Class No.	Class Description	1st	2nd	3rd
80006	Best Foods of the Illinois State Fair	\$150	\$75	\$50

Judging Criteria: 50% - Taste, 30% - Creativity, 20% - Presentation

Requirements:

1. Prepare a re-creation or variation of your favorite Illinois State Fair food. This could be anything from a corn dog to a dish from the Village of Cultures.
2. Item used as inspiration must have been available for purchase on the fairgrounds during the Illinois State Fair.
3. No mixes are allowed.
4. Prepare a minimum of six servings.
5. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.

PEACHY KEEN**Sunday, August 11, 2024**

Sponsored by: David Robson

Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1st	2nd	3rd
80007	Peachy Keen	\$150	\$100	\$75

Judging Criteria: 30% - Taste, 20% - Appearance, 20% - Ease of Preparation

Requirements:

1. Celebrate summer by creating a dessert using fresh peaches.
2. Recipes should show creativity and originality.
3. Peach flavor must dominate.
4. Winning entries will be displayed the remainder of the Fair.
5. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.

THE ANTON AND HELEN HOLAS MEAT LOAF CONTEST**Sunday, August 11, 2024**

Sponsored by: The Holas Family

Pre-registered entries accepted from 2:00 p.m. to 3:00 p.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 3:00 p.m. and awards presentation will take place at 5:15 p.m.

Class No.	Class Description	1st	2nd	3rd
80008	Meat Loaf	\$100	\$50	\$35

*Premiums will be paid directly by the sponsors.

Judging Criteria: 50% - Flavor/Taste, 20% - Presentation, 20% - Creativity, 10% - Ease of Preparation

Requirements:

1. Prepare your favorite meat loaf recipe (no mixes).
2. Be specific with recipe directions, measurements and preparation steps.
3. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.

CHEESE

Monday, August 12, 2024

Sponsored by: Prairie Farms



Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80009	Cheese	\$75	\$50	\$25

Judging Criteria: 50% - Taste, 30% - Appearance, 20% - Creativity

Requirements:

1. Exhibitors must use a minimum of 1 cup, or 8 ounces, of Prairie Farms cheese in their recipe.
2. Entries must include wrapper or carton lid from the packaging attached to the recipe.
3. No mixes are allowed.
4. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.

PIZZA

Monday, August 12, 2024

Sponsored by: Carrie Becker, in memory of Bill Becker

Pre-registered entries accepted from 2:00 p.m. to 3:00 p.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 3:00 p.m. and awards presentation will take place at 5:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80010	Pizza	\$100	\$75	\$50

*Premiums will be paid directly by the sponsors.

Judging Criteria: 30% - Crust, flavor and texture; 30% - Creativity of ingredients; 40% - Taste, quality and flavor of all ingredients (including how well the ingredients blend)

Requirements:

1. Prepare your best and favorite pizza to enter this contest (appetizer, main dish, breakfast or dessert are all acceptable).
2. Pizza is a homemade crust and toppings. Entry must include crust and toppings.
3. No mixes are allowed, although sauce can be store bought.
4. Minimum pan size must be 10 inches.
5. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.

CHOCOLATE INDULGENCE

Tuesday, August 13, 2024

Sponsored by: Cocoa Blue Chocolates

Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80011	Chocolate Indulgence	\$125	\$75	\$50

Judging Criteria: 60% - Taste, 20% - Appearance, 20% - Creativity

Requirements:

1. Prepare your favorite chocolate recipe using couverture or other chocolate.
2. Recipes do not have to be original.
3. Winning entries will be displayed the remainder of the Fair.
4. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.

CHILI-CHILI BANG BANG

Tuesday, August 13, 2024

Sponsored by: David Carter

Pre-registered entries accepted from 2:00 p.m. to 3:00 p.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 3:00 p.m. and awards presentation will take place at 5:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80012	Chili Contest	\$150	\$100	\$50

*Premiums will be paid directly by the sponsor.

Judging Criteria: 50% - Taste, 30% - Creativity, 20% - Appearance

Bring in your favorite, most exciting pot of chili! We're talking about sweet, savory, spicy, creamy – whatever you love to make, and don't be afraid to turn up the heat!

Requirements:

1. A microwave will be available to heat the chili for the judges.
2. No mixes are allowed.
3. Prepare a display for your entry.
4. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.

HERB OF THE YEAR CHALLENGE #1

Wednesday, August 14, 2024

Sponsored by: Wertheim's Gardens – Atlanta, IL

Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80013	Herb of the Year Challenge #1	\$150	\$100	\$50

*Premiums will be paid directly by the sponsor.

Judging Criteria: 50% - Taste, 30% - Creativity, 20% - Appearance

Each year, the International Herb Association selects an herb to highlight as the "Herb of the Year". This special throw-back contest will feature a past Herb of the Year that will be drawn prior to the awards ceremony at the Illinois State Fair the year prior. To celebrate the selected herb, this contest will require the entrants to create their best cooked entry, sweet or savory, using the selected herb.

The selected herb for this year is the 2004 Herb of the Year: **GARLIC**

Requirements:

1. Since each Herb of the Year Challenge uses a different herb, creating its own unique challenges, exhibitors are allowed to compete in both Herb of the Year Challenges regardless of any previous wins in other Herb of the Year contests.
2. Recipes do not have to be original, but they must feature the Herb of the Year as a primary ingredient/flavor, not just as a topping.
3. Display should not exceed 16" x 16". Bonus points are available if the Herb of the Year is used in the display.
4. The three winning entries will be displayed for the remainder of the Fair. All other entries may be picked up immediately after the awards ceremony.
5. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner. Exhibitor's name and city should be included on the back. The recipe should include specific ingredients, measurements and preparation instructions.
6. All recipes will become the property of Wertheim Enterprises, which reserves the right to edit, adapt, copyright, publish and use without compensation to the contestant.
7. By participating, contestants understand and accept the right of Wertheim Enterprises, parent company of Wertheim's Gardens, to use contestants' names, photos, and recipes for publication without compensation.

HERB OF THE YEAR CHALLENGE #2

Wednesday, August 14, 2024

Sponsored by: Wertheim's Gardens – Atlanta, IL

Pre-registered entries accepted from 2:00 p.m. to 3:00 p.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 3:00 p.m. and awards presentation will take place at 5:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80014	Herb of the Year Challenge #2	\$150	\$100	\$50

*Premiums will be paid directly by the sponsor.

Judging Criteria: 50% - Taste, 30% - Creativity, 20% - Appearance

Each year, the International Herb Association selects an herb to highlight as the "Herb of the Year". To celebrate the selected herb, this contest will require the entrants to create their best cooked entry, sweet or savory, using the selected herb.

The selected herb for 2024 is **YARROW**.

Special Note: Due to the potential difficulty using Yarrow, we are allowing contestants to use Herbs that have a similar flavor profile. You can use either the 1995 Herb of the Year – Fennel or the 2014 Herb of the Year – Artemesia-Tarragon. However, those choosing to use the actual 2024 Herb of the Year – Yarrow will receive 10 bonus points beyond the standard 100 point score.

Requirements:

1. Since each Herb of the Year Challenge uses a different herb, creating its own unique challenges, exhibitors are allowed to compete in both Herb of the Year Challenges regardless of any previous wins in other Herb of the Year contests.
2. Recipes do not have to be original, but they must feature the Herb of the Year as a primary ingredient/flavor, not just as a topping.
3. Display should not exceed 16" x 16". Bonus points are available if the Herb of the Year is used in the display.
4. The three winning entries will be displayed for the remainder of the Fair. All other entries may be picked up immediately after the awards ceremony.
5. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner. Exhibitor's name and city should be included on the back. The recipe should include specific ingredients, measurements and preparation instructions.
6. All recipes will become the property of Wertheim Enterprises, which reserves the right to edit, adapt, copyright, publish and use without compensation to the contestant.
7. By participating, contestants understand and accept the right of Wertheim Enterprises, parent company of Wertheim's Gardens, to use contestants' names, photos, and recipes for publication without compensation.

SOUR CREAM

Thursday, August 15, 2024

Sponsored by: Prairie Farms



Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80015	Sour Cream	\$75	\$50	\$25

Judging Criteria: 40% - Taste, 30% - Appearance, 20% - Creativity, 10% - Use of Prairie Farms Sour Cream

Requirements:

1. Create an appetizer, main dish or dessert using at least 1 cup of Prairie Farms Sour Cream.
2. All recipes must have the Prairie Farms Sour Cream original product lid used in the entry attached.
3. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner. Recipe should include specific recipe ingredients and amounts followed by clear directions.
4. All recipes will become the property of Prairie Farms.

PUMPKIN

Thursday, August 15, 2024

Sponsored by: John and Susan Farrell

Pre-registered entries accepted from 2:00 p.m. to 3:00 p.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 3:00 p.m. and awards presentation will take place at 5:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80016	Pumpkin	\$100	\$50	\$25

*Premiums will be paid directly by the sponsors.

Judging Criteria: 50% - Taste, 30% - Creativity, 20% - Appearance

Requirements:

1. Celebrate Illinois as the Pumpkin Capitol of the World by entering a sweet or savory pumpkin recipe, using a minimum of 1 cup of canned, fresh or frozen Illinois Grown pumpkin.
2. No mixes are allowed, and no purchased prepared foods may be added to the finished product. Pumpkin must be the predominant flavor.
3. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.

HONEY

Friday, August 16, 2024

Sponsored by: Lincoln Land Bee Keepers Association

Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1st	2nd	3rd
80017	Honey – Adults (Ages 18 and over)	\$75	\$50	\$25
80018	Honey – Juniors (Ages 8-17)	\$75	\$50	\$25

*Premiums will be paid directly by the sponsor.

Judging Criteria: 30% - Flavor, 25% - Use of Honey, 20% - Ease of Preparation

Requirements:

1. Create a snack or dessert using at least one-half cup of honey as an ingredient.
2. Honey must be used as the main sweetening ingredient, not just in the icing or topping.
3. Honey flavor must dominate throughout the product.
4. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.
5. All recipes will become the property of Lincoln Land Bee Keepers Association.

APPETIZER

Friday, August 16, 2024

Sponsored by: Diane Hays

Pre-registered entries accepted from 2:00 p.m. to 3:00 p.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 3:00 p.m. and awards presentation will take place at 5:15 p.m.

Class No.	Class Description	1st	2nd	3rd
80019	Appetizer Contest	\$100	\$75	\$50

*Premiums will be paid directly by the sponsor.

Judging Criteria: 60% - Taste, 20% - Plating, 20% - Creativity and Originality

Requirements:

1. Prepare your absolute best and favorite appetizer.
2. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner. Include the number of servings or quantity.
3. Winning entries will be on display for the remainder of the Fair.
4. All recipes will become the property of Diane Hays.

BERRIES, BERRIES, BERRIES

Saturday, August 17, 2024

Sponsored by: William and Anita Million

Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1st	2nd	3rd
80020	Berries, Berries, Berries	\$150	\$100	\$50

Judging Criteria: 50% - Use of berries, 25% - Taste, 25% - Presentation

Requirements:

1. Recipes do not have to be original, but they must feature Midwest berries as a predominant ingredient. (Blueberries, raspberries, gooseberries, blackberries, strawberries)
2. Display cannot exceed 16" x 16". The three winning entries will be displayed for the remainder of the Fair. All other entries may be picked up immediately after the awards ceremony.
3. No mixes are allowed.
4. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner. Include specific recipe ingredients, measurements, and preparation instructions.

END OF DEPARTMENT N – CULINARY

DEPARTMENT N1 – BLUE RIBBON CULINARY CONTEST

Superintendent: Terri Branham

Premiums Offered: \$835.00

To take place on the Hobbies, Arts & Crafts Building stage

RECIPES DUE JUNE 15, 2024

If entry deadline falls on a Saturday or Sunday,
entries must be postmarked by the following Monday.

Entry fees should not be sent with recipe submission. Exhibitors will be notified, by mail, of the selections chosen to compete live on stage. At that time, exhibitors will submit an entry blank and \$2.00 entry fee per class. Entry blanks and entry fees for the Blue Ribbon Culinary Contest classes are due no later than July 20, 2024.

CONTEST SCHEDULE

There will be two rounds each day, one at 9:00 a.m. and the other at 12:30 p.m. Awards will be presented at 5:30 p.m. daily.

Thursday, August 8	Main Dish Using Chicken
Friday, August 9	Pie
Saturday, August 10	Main Dish Using Pork
Monday, August 12	Bake-a-Cake
Tuesday, August 13	Baked Desserts Using Dairy Products
Wednesday, August 14	Main Dish Using Beef
Thursday, August 15	Yeast Bread
Friday, August 16	Main Dish Using Fish
Saturday, August 17	Grand Champion Contest

General Requirements & Criteria for Competition

1. General rules apply to all divisions in this department. Please read carefully.
2. Entries are restricted to residents of Illinois and limited to non-professionals. A professional is an individual who receives 50% or more of their livelihood from this activity.
3. Contestants may submit no more than two (2) favorite recipes for each daily contest.
4. Recipes must be typed on an 8.5" x 11" sheet of paper. All recipes must have the contest identified at the top of the sheet and name and address of exhibitor at the bottom.
5. Every ingredient must be listed in exact measurement (no rounded teaspoons, etc.). Type of ingredient (example: self-rising flour, buttered vanilla) must be specified. Follow general proper recipe procedure, listing all steps of preparation, pan sizes, temperatures, and baking times.
6. Yeast Bread includes bread, coffee cake and rolls.
7. Baked Desserts Using Dairy Products must include at least two (2) dairy products (i.e. milk, cheese, sour cream, etc.) in quantities of more than three tablespoons for each product.
8. In the Main Dish with Chicken, Beef, Pork and Fish categories, the meat must be the main ingredient with at least five (5) other ingredients added to make the dish. Fish must be a fish that is indigenous to Illinois.
9. No recipe that a contestant has entered and made in a previous Blue Ribbon Culinary Contest can be entered again.

10. A past Grand Champion winner may enter the contest in a category other than the one that they received the Grand Champion award in at the previous Fair. A Grand Champion may enter the category in which they won after three years.
11. Contests will take place twice daily. You make a notation on your recipe with A.M. or P.M. if you have a preference. The Culinary Superintendent will make every attempt to honor as many requests as possible.
12. Entrants whose recipes are selected as finalists in the Illinois Blue Ribbon Contest will be notified by mail as soon as the recipes are evaluated by a selection panel. When an entrant receives notification of eligibility for the contest, an entry blank and \$2.00 fee per class must be sent to the Illinois State Fair no later than July 20, 2024.
13. If you are selected as a finalist and cannot compete, please notify the Illinois State Fair Entry Department as soon as possible so an alternate contest can compete. The office can be reached at #217-782-0786.
14. Demonstration areas and tables will be assigned. Judging of the live contest will be done by a team of qualified judges on the basis of flavor, texture and appearance. The names of the contestants will be removed to ensure an unbiased evaluation. Since the contestant is presenting him/herself before an audience, the presentation will be taken into consideration when judging but will not outweigh the product made. Emphasis should be taken on sanitation and cross contamination. You are not cooking for your family but for others to partake.
15. All finalists are to prepare recipes within a three-hour period, as submitted in the original recipe.
16. Contestants will be allowed on stage 15 minutes prior to start buzzer and will have 15 minutes after the final buzzer to vacate the stage.
17. All work must be completed on stage. All work must stop when the buzzer sounds at the end of three hours. The product will be handed to the Assistant Culinary Superintendent. To allow time for cakes, pies, baked desserts using dairy, and yeast breads to stabilize, they will be judged one hour following completion on stage. Fish, chicken, pork and beef will be judged immediately.
18. All ingredients are to be measured on stage. No pre-measuring or preparing of any ingredients should be done before the contest. No bread machines may be used in the Yeast Bread contest.
19. A range, refrigerator, microwave, sink facilities and a demonstration table will be provided for each contestant, but contestants must furnish their own ingredients, oven thermometer, small appliances, extension cords and utensils.
20. Each contestant is required to display his/her finished product in a provided display case (23" x 23"). Product should be displayed simply, but attractively, with the use of props such as place mat, napkins, glassware, flowers, etc.
21. Winners are selected on each preliminary contest day. The first place winner of each contest will return on Saturday, August 17, to compete in the Grand Champion Contest. The winner, or runner-up, will compete in the Grand Champion Contest with the first contest in which they qualify. Grand Champion judges will not have judged a daily contest from the current Fair.
22. Entered recipes cannot be acknowledged or returned. The Illinois State Fair reserves the right to publish entered recipes without recourse to the originator or any sponsor.
23. Any questions should be directed to the Culinary Superintendent.

Class No.	Class Description	1st	2nd	3rd
80026	Main Dish Using Chicken	\$45	\$30	\$20
	Mary Alice McNaught Award	\$50	\$35	\$25
80027	Bake-A-Cake	\$45	\$30	\$20
	Terri Branham Award	\$50	\$35	\$25
80028	Yeast Bread	\$45	\$30	\$20
	Oxley Farms Award	\$50	\$35	\$25
80029	Pies	\$45	\$30	\$20
	Bunn Company Award	\$50	\$35	\$25
80030	Baked Desserts Using Dairy Products	\$45	\$30	\$20
	Midwest Dairy Association Award	\$50	\$35	\$25
80031	Main Dish Using Pork	\$45	\$30	\$20
	Illinois Pork Producers Association Award	\$50	\$35	\$25
80032	Main Dish Using Beef	\$45	\$30	\$20
	Illinois Beef Association Award	\$50	\$35	\$25
80033	Main Dish Using Fish	\$45	\$30	\$20
	Dr. Tina Chenwill Award	\$50	\$35	\$25
80034	Grand Champion	\$50 and Rosette/Plaque		
	Prize sponsored by Steve Todd & Dave Blanchet In honor of 2024 Miss Illinois County Fair Queen, Natalie Evans	\$100		
80035	Reserve Grand Champion	\$25 and Rosette/Plaque		
	Prize sponsored by Steve Todd & Dave Blanchet In honor of 2024 Miss Illinois County Fair Queen, Natalie Evans	\$50		

END OF DEPARTMENT N1 – BLUE RIBBON CULINARY CONTEST

DEPARTMENT N2 – JUNIOR CULINARY

Superintendent: Terri Branham

Premiums Offered: \$735.00

To be shown in the Hobbies, Arts & Crafts Building

ENTRIES CLOSE JULY 15, 2024

If entry deadline falls on a Saturday or Sunday, entries must be postmarked by the following Monday.

An entry fee of **\$1.00 per exhibit** is required in this department.

General Requirements & Criteria for Competition

1. General rules apply to all divisions in this department. Please read carefully.
2. All rules for Department N - Culinary will apply to the Junior Department with the following exceptions:
 - a. Entries are limited to residents of Illinois who are at least 8 but not yet 18 years of age as of September 1, 2023.
 - b. Junior exhibitors may enter Open classes not offered in the Junior Department. See Open Hobbies Premium Book.

Division 1 - Cakes

Class No.	Class Description	1 st	2 nd	3 rd
14346	White cake, at least two 8" layers, iced	\$6	\$4	\$2
14347	Chocolate cake, at least two 8" layers, chocolate icing	\$6	\$4	\$2
14348	Angel food cake, uniced	\$6	\$4	\$2
14349	Chiffon cake, uniced	\$6	\$4	\$2
14350	Any other cake, at least two 8" layers, iced	\$6	\$4	\$2
14351	Spice cake, two layers, iced	\$6	\$4	\$2
14352	Cupcakes, iced (show four standard size on 8" round white disposable plate)	\$6	\$4	\$2
14353	Best Cake	\$10 and Rosette		

Cut-up Cakes

Class No.	Class Description	1 st	2 nd	3 rd
14354	Cut-up Cakes	\$15	\$10	\$5

Create a fun cake design by taking any shape or size cake, cutting it into pieces and using those pieces to make a different shape. Cake mixes and packaged frosting may be used. No recipe is required. Decorate cake with candy or other edible food products appropriate. Display must not exceed 14" x 14". Cakes will be judged on originality (30%), creativity (30%), and overall appearance (40%).

Division 2 – Decorated Products

Decorated products will be judged for decorating ability using decorating tubes and icing. Candies, cookies, etc. must be secondary. Please see adult decorated product rules in Department N – Culinary.

Class No.	Class Description	1st	2nd	3rd
14356	Gingerbread house, from kit (ages 6-7)	\$6	\$4	\$2
14357	Decorated cake (ages 8-10)	\$6	\$4	\$2
14358	Decorated cake (ages 11-13)	\$6	\$4	\$2
14359	Decorated cake (ages 14-17)	\$6	\$4	\$2
14360	Cupcakes (show 4 standard size on an 8" round white disposable plate)	\$6	\$4	\$2
14361	Best Decorated Product	\$10 and Rosette		

Division 3 - Cookies

Class No.	Class Description	1st	2nd	3rd
14364	No bake cookies	\$6	\$4	\$2
14365	Sugar cookies	\$6	\$4	\$2
14366	Refrigerator cookies	\$6	\$4	\$2
14367	Oatmeal cookies, plain (no nuts, raisins or chips)	\$6	\$4	\$2
14368	Chocolate chip cookies	\$6	\$4	\$2
14369	Brownies, chewy, no nuts	\$6	\$4	\$2
14370	Peanut butter cookies	\$6	\$4	\$2
14371	Any other kind of cookies (specify kind on exhibitor tag)	\$6	\$4	\$2
14372	Best Cookie	\$10 and Rosette		

State Fair Cookie Jar

Class No.	Class Description	1st	2nd	3rd
14373	2024 Cookie jar; Theme: <i>(will be announced late spring)</i>	\$15	\$10	\$5

Jars must be a wide open-mouthed quart-sized fruit jar and should be decorated as attractively as possible. Jar must be filled and cookies visible. At least three different kinds of cookies must be included (rolled, cut, pressed, sliced, drop, etc.) This contest is for a decorated cookie jar, not a jar of cookies in a display. All decorations must be securely attached the jar. No recipes are needed for this entry. 40% of judging will be based on cookies, and the other 60% will be based on the jar decorations.

Division 4 - Candy

Class No.	Class Description	1st	2nd	3rd
14376	Chocolate fudge, plain	\$6	\$4	\$2
14377	Peanut butter fudge, plain	\$6	\$4	\$2
14378	Caramels	\$6	\$4	\$2
14379	Any other kind of candy (specify kind on exhibitor tag)	\$6	\$4	\$2
14380	Best Candy	\$10 and Rosette		

Division 5 – Quick Breads

Class No.	Class Description	1st	2nd	3rd
14381	Nut bread, any kind	\$6	\$4	\$2
14382	Coffee cake, 8" square or round	\$6	\$4	\$2
14383	Muffins, plain (show 4 standard size on a 6-7" sturdy white disposable plate, no paper or foil cups)	\$6	\$4	\$2

14384	Biscuits, baking powder or rolled (show 4 on a 6-7" sturdy white disposable plate)	\$6	\$4	\$2
14385	Gingerbread, 8" square or round	\$6	\$4	\$2
14386	Any other quick bread not already listed (specify kind on exhibitor tag)	\$6	\$4	\$2
14387	Best Quick Bread	\$10 and Rosette		

Division 6 – Yeast Products

Class No.	Class Description	1st	2nd	3rd
14388	Wheat bread, 1 lb. loaf	\$6	\$4	\$2
14389	Dinner rolls (show 4 on an 8-9" sturdy white disposable paper plate)	\$6	\$4	\$2
14390	Sweet rolls (show 4 on an 8-9" sturdy white disposable paper plate)	\$6	\$4	\$2
14391	White bread, 1 lb. loaf	\$6	\$4	\$2
14392	Any other yeast product (specify kind on exhibitor tag)	\$6	\$4	\$2
14393	Best Yeast Product	\$10 and Rosette		

Division 7 - Pastries

Class No.	Class Description	1st	2nd	3rd
14394	Pie shell, plain	\$6	\$4	\$2
14395	Pie, any unrefrigerated 2-crust pie (specify kind on exhibitor tag)	\$6	\$4	\$2
14396	Pie, any unrefrigerated 1-crust pie with crumb top (specify kind on exhibitor tag)	\$6	\$4	\$2
14397	Best Pastry	\$10 and Rosette		

Division 8 – Special Dietary

Gluten Free

Class No.	Class Description	1st	2nd	3rd
14401	Gluten Free snack (specify kind on exhibitor tag)	\$6	\$4	\$2
14402	Gluten Free cookies (specify kind on exhibitor tag)	\$6	\$4	\$2
14403	Gluten Free quick bread (specify kind on exhibitor tag)	\$6	\$4	\$2
14404	Best Gluten Free Item	\$10 and Rosette		

Diabetic Cooking

Class No.	Class Description	1st	2nd	3rd
14408	Diabetic cake (specify kind on exhibitor tag)	\$6	\$4	\$2
14409	Diabetic jam (specify kind on exhibitor tag)	\$6	\$4	\$2
14410	Diabetic cookies (specify kind on exhibitor tag)	\$6	\$4	\$2
14411	Diabetic quick bread (specify kind on exhibitor tag)	\$6	\$4	\$2
14412	Best Diabetic Cooking	\$10 and Rosette		

Healthy Snack

Class No.	Class Description	1 st	2 nd	3 rd
14413	Healthy Snack	\$15	\$10	\$5

Create a healthy snack that does not require refrigeration. Consider the fat and sugar content of the entry. Include your recipe and a statement of why you feel this is a healthy snack. Display cannot exceed 14" x 14".

Division 9 – Special Contest

Entries for the Special Contest are to be prepared at home and brought in ready to display. All food items to be judged must be covered. Entrants may display as much or as many pieces as they wish, in the container of their choice, to make an attractive display. Contest entries will be accepted at the listed times only. Ribbon winners will remain on display for the entire Fair. All other entries may be picked up after the awards presentation. Items that are to be judged warm should be entered in a non-electric warming bag. A microwave will be available for judges to heat the product for judging. Items requiring refrigeration will be provided refrigeration space.

HONEY

Friday, August 16, 2024

Sponsored by: Lincoln Land Bee Keepers Association

Pre-registered entries accepted from 9:00 a.m. to 10:00 a.m. at the Hobbies, Arts & Crafts Building.

Judging will take place at 10:00 a.m. and awards presentation will take place at 12:15 p.m.

Class No.	Class Description	1 st	2 nd	3 rd
80017	Honey – Adults (Ages 18 and over)	\$75	\$50	\$25
80018	Honey – Juniors (Ages 8-17)	\$75	\$50	\$25

*Premiums will be paid directly by the sponsor.

Judging Criteria: 30% - Flavor, 25% - Use of Honey, 20% - Ease of Preparation

Requirements:

1. Create a snack or dessert using at least one-half cup of honey as an ingredient.
2. Honey must be used as the main sweetening ingredient, not just in the icing or topping.
3. Honey flavor must dominate throughout the product.
4. Recipe is to be typed on an 8.5" x 11" sheet of paper with the exhibitor's number, contest name and class number in the upper right-hand corner.
5. All recipes will become the property of Lincoln Land Bee Keepers Association.

Junior Homemaker Award

This award will be given according to a point system. The value of the ribbons an exhibitor receives in this department will be added, and the highest point total will determine the winner. The value of each ribbon is as follows: blue – 3, red – 2, white – 1. An exhibitor or their family member cannot win this award two years in succession.

Class No.	Class Description	
14414	Junior Homemaker of the Year	\$15 and Plaque

END OF DEPARTMENT N2 – JUNIOR CULINARY