A GUIDE TO CREATIVE ARTS
HOW TO ENTER STATE FAIR CONTESTS

MINDY FAGIN
CREATIVE ARTS HANDBOOK
KEY DEADLINES

**KEY DATES**

**REGISTRATION DEADLINE**

**TUESDAY, SEPTEMBER 1**

**DROP OFF DATES**

**WEDNESDAY, SEPTEMBER 9 TO SUNDAY, SEPTEMBER 13**

**WINNERS ANNOUNCED**

**FRIDAY, SEPTEMBER 25**

**PICK UP DATES**

**WEDNESDAY, OCTOBER 21 TO FRIDAY, OCTOBER 23**

9 A.M. TO 5 P.M.
**2020 ARTS & CRAFTS CONTESTS**

A wide range of contests are offered by the Creative Arts department leading up to the annual State Fair of Texas. These contests are open to people of all ages, with more than 900 categories in 12 department areas to choose from. Entry submission and judging takes place in September, and winning entries will be showcased virtually during the month of October.

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**RULES & GUIDELINES**

Exhibitors are expected to participate only with their genuine own entries submitted within their own choices. All entries must be made by the entry deadline or the exhibitor will be disqualified. The entry deadline is September 1st. Entries must be submitted by the deadline to be considered for judging. All entries must be in by the deadline to be considered for the contest. Entries that are postmarked after the deadline will not be accepted.

- All entries are expected to be original works created by the exhibitor, unless otherwise stated in the rules.
- Entries must be submitted in the proper categories specified in the entry guidelines.
- All entries must be submitted by the deadline and will be judged by a panel of judges.
- The judging process will begin on September 15th, 2020, and will continue through October 31st, 2020.

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**ENTRY FEES PER ENTRYITEM**

<table>
<thead>
<tr>
<th>ADULTS</th>
<th>EMPLOYEES</th>
<th>JUNIORS US-17</th>
<th>CHILDREN US &amp; YOUNGER</th>
</tr>
</thead>
<tbody>
<tr>
<td>$5</td>
<td>$2</td>
<td>$4</td>
<td>$3</td>
</tr>
</tbody>
</table>

**REGISTRATION**

All members are required to complete registration before entering their works for judging. Thereafter, the registration form must be completed by September 30th. The registration fee is $5 per entry. Failure to register will result in disqualification.

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**ENTRY SUBMISSION**

Entries will be accepted in all departments. All entries must be submitted by the deadline to be considered for judging. Entries will be judged by a panel of judges. The judging process will begin on September 15th, 2020, and will continue through October 31st, 2020.

- All entries must be submitted by the deadline and will be judged by a panel of judges.
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**JUDGING**

The judging process will begin after September 15th, 2020, which is the first day that judging will begin. Entries will be judged by a panel of judges. The judging process will be completed by October 31st, 2020.

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**SECURITY**

The Creative Arts department will take all necessary precautions to ensure the safety of all participants. However, all participants are responsible for their own safety. Participants are encouraged to take all necessary precautions to ensure their own safety, including but not limited to:

- Keeping your personal belongings secure at all times.
- Following all rules and regulations.
- Reporting any incidents to the nearest law enforcement officer or security guard.

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**Contact Information**

For more information, please contact the Creative Arts department at (123) 456-7890 or creativearts@statefairoftexas.com.
FINE ARTS: JUNIOR DIVISION

ADINA SMIRIN – CATEGORY A143 BLUE RIBBON WINNER (TOP)

PATTI VINSON MINIATURE PAINTING (BOTTOM)
QUILTED PURSES
PATCHWORK PILLOWS
NEEDLEWORK
& SEWING
ILANA SMIRIN – CATEGORY
1204 BLUE RIBBON WINNER
DESIGNER CRAFTSMAN – BASKETS
BY ADINA & ILANA SMIRIN
Now I know what I’m talking about!
### Department E

**Food (Canning)**

### Entry Fees (Per Variety)

<table>
<thead>
<tr>
<th>All Exhibitors</th>
</tr>
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<tbody>
<tr>
<td>$2</td>
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</table>

### Ribbons and Prizes

Ribbons awarded in each class.

<table>
<thead>
<tr>
<th>Best of Show</th>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
<th>Honorable Mention</th>
</tr>
</thead>
<tbody>
<tr>
<td>None</td>
<td>Blue Ribbon</td>
<td>Red Ribbon</td>
<td>White Ribbon</td>
<td>Yellow Ribbon</td>
</tr>
</tbody>
</table>

### Competition Information and Rules

- **Contest Rules**
  - This department does not award Best of Show.
  - Exhibitors of all ages compete in same division for ribbons.
  - Entries must be the work of the exhibitor and must have been completed since September 1, 2019.
  - Exhibitors must use colored jars specially made for canning with two-piece screw-on lid (ring and lid come in the standard unit size designated in the category desired).
  - Jars must be sterilized, with no permanent labeling.
  - Jars must be properly filled and sealed by pressure cooker or hot water bath.

- **A recipe for the entry item must be typed or printed on a separate sheet of paper, along with the contestant’s name, address, and phone number on the back.**
- **Recipes become property of the State Fair of Texas.**
- **See first two pages of Arts & Crafts Contest section for complete list of contest rules and entry guidelines.**

### Maximum Entries

- Exhibitors may enter up to 12 classes, with only one entry per class.
<table>
<thead>
<tr>
<th>Classes</th>
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<tbody>
<tr>
<td>ARTS &amp; CRAFTS CATEGORIES</td>
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</tbody>
</table>

**Jelly (food)**
- E91. SATO'S
- E94. CARBONATED SODA
- E95. ERYTHRITOL
- E96. HONEY
- E97. HONEY/AGAVE
- E98. MELON
- E99. MANGO
- E100. MIXED FRUIT
- E101. PEACH
- E102. PINEAPPLE
- E103. PUMPKIN
- E104. RAISIN
- E105. RHubarb
- E106. RASPBERRY
- E107. SMOKED PEACH
- E108. STRAWBERRY
- E109. TUNA CANDY
- E110. TROPICAL FRUIT
- E111. UBE FRUIT
- E112. VINEGAR
- E113. WATER
- E114. WHOLE FRUIT
- E115. WINE
- E116. WINE/FRUIT
- E117. WINE/FRUIT COMBINATION
- E118. WINE/FRUIT/JUICE

**Jams**
- 1/2 pt 8 fl oz standard jar with 1/4" head space.
- Two jars of each variety required, one unopened for judging and one remains sealed.
- Jars are judged on color, consistence, flavor, and aroma. Color of the jars must be consistent with natural color of the fruit.

**Specialty Jams**
- Two jars of each variety required, one unopened for judging and one remains sealed.
- Jars are judged on color, consistence, flavor, and aroma. Color of the jars must be consistent with natural color of the fruit.

<table>
<thead>
<tr>
<th>Specialty Jams</th>
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</thead>
<tbody>
<tr>
<td><strong>Honey</strong></td>
</tr>
<tr>
<td><strong>Jams</strong></td>
</tr>
<tr>
<td><strong>Specialty Jams</strong></td>
</tr>
</tbody>
</table>

**Notes**
- Jars must be sealed tightly.
- Jars must be unopened for judging.

**Categories**
- LOTS OF CATEGORIES!
STRAWBERRY JALAPEÑO JAM

- 5 pints strawberries
- 3 jalapeños, two of which are seeded
- ½ tsp. orange peel
- 2 pats unsalted butter
- 1 box pectin
- 6 3/4 cups sugar
- 1/8 c lemon juice

- Measure sugar into bowl and set aside.
- Rinse and crush berries one cup at a time.
- Rinse and slice jalapeños. Remove seeds and membranes from 2 of them (wear kitchen gloves!).
- Measure 4 cups of strawberries and all of the jalapeños into sauce pan.
- Squeeze lemon juice over berries.
- Add orange peel and pectin.
- Bring to full rolling boil, stirring constantly, add 2 pats of butter.
- Add sugar and return to full rolling boil, stirring constantly. Once it reaches rolling boil that won’t go down when stirred, boil for one minute.
- Remove from heat. Skim foam if needed.
- Ladle into prepared jars and fill to ½ inch of top.
- Put on lids and bands and place in hot water bath for 10 minutes.
- Place jars on cloth to cool for 24 hours leaving space between jars.
BLACKBERRY JAM

- 5 cups crushed blackberries
- Pinch of Basil leaves chopped finely
- 4 pats unsalted butter as needed
- 1 box Sure Jell
- 6 3/4 cups sugar

- Measure sugar into bowl and set aside.
- Rinse and crush berries one cup at a time.
- Measure 5 cups blackberries into sauce pan.
- Add pinch of basil leaves and Sure Jell.
- Bring to full rolling boil, stirring constantly; add pats of butter to reduce foaming.
- Add sugar and return to full rolling boil, stirring constantly. Once it reaches rolling boil that won’t go down when stirred, boil for one minute.
- Remove from heat. Skim foam if needed.
- Ladle into prepared jars and fill to ½ inch of top.
- Put on lids and bands and place in hot water bath for 10 minutes.
- Place jars on cloth to cool for 24 hours leaving space between jars.
GLUE A SHOE
PUNS WIN RIBBONS!
GLUE A SHOE

Big Tex ZOOMing along
THANK YOU – Q&A