

**DEPARTMENT 32
WEGMANS CULINARY COMPETITION**

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PLEASE READ ALL DIRECTIONS AS OUR FORMAT HAS CHANGED.

CULINARY ENTRIES WILL NO LONGER BE RETURNED UNLESS OTHERWISE STATED. PLEASE BE SURE ALL CULINARY ENTRIES ARE IN DISPOSABLE CONTAINERS.

OPEN TO NEW YORK STATE RESIDENTS ONLY.

Each contestant will be permitted to enter five (5) from the regular classes and ten (10) from the special classes for a total of fifteen (15) for \$10.00 and \$2.00 each for each special on one entry form. Contestants can, for another \$10.00, enter five (5) more regular classes. Special classes are those #21 and above.

Exhibitors must register for classes ON ENTRY FORM. There will be no substitutions or changes in classes after deadline.

BEST OF FAIR

Each day the Best Entry from each Division will be chosen and on Monday, September 5, these entries will compete for "Best of the Fair". The Grand Prize winners will be selected from this group of exhibitors. **The Grand Prize winner from 2015 is not eligible for Grand Prize in 2016.**

AWARDS AND PRIZES

Cash prizes are being offered by the State Fair plus awards from sponsors for special competitions.

ENTRY RULES

1. **Previously entered First place winning recipes will not be accepted.**
2. All amateur cooks are eligible. An amateur cook is one who enjoys cooking for family and friends and not for salary.
3. **Only New York State residents can enter.**
4. An exhibitor's fee of \$10.00 will be charged, which allows you to enter five (5) regular classes on one entry form. You can enter a maximum of ten (10) from the special classes with a total of eleven (15) classes entered on one entry form. An additional \$10 fee will be charged for an additional five (5) regular classes. Special class maximum is TEN. **Special classes are those numbered 21 and above.**
5. **There is an additional cost of \$2.00 per class for special classes. THE EXHIBITOR'S FEE WILL PROVIDE AN ADMISSION TICKET AND FIFTEEN MINUTE PARKING STICKER FOR ENTRIES DELIVERED ON DAY OF JUDGING.** Parking sticker is not valid for additional parking and admission is not transferable.

The New York State Fair reserves the right to restrict entry tickets and delivery passes. If entries are not received for judging, exhibitors may not be allowed to exhibit in the following year's Fair.

NOTE ENTRY DEADLINE

Exhibitor's fee and form must be **postmarked by July 5th.**

6. All entries must be listed on entry form. Additional items will not be accepted. **NO REFUNDS** on Exhibitor's fee. **ONLY ONE ENTRY PER CLASS. THERE WILL BE NO SUBSTITUTIONS OR CHANGES OF CLASSES AFTER JULY 5TH DEADLINE.**
7. The Fair assumes no responsibility in case of loss or damage to entries from any cause.
8. On the day your entry is to be judged, bring it to the Culinary Department in the Art and Home Center between 8:15 - 10:00 a.m., or entries may be submitted by mail prepaid to Art and Home Center, New York State Fair, 581 State Fair Blvd., Syracuse, NY 13209. Consult your local postmaster for shipping instructions. Judging starts by 10:00 a.m.
9. No commercial mixes or commercially prepared products may be used unless category permits mixes.
10. Entries should be packaged in a clear wrapper with one part of your tag attached on top, displaying class number and exhibitor's number. **DO NOT PUT YOUR NAME ON THE ENTRY.** The other part is to be kept by you for identification. **ALL ENTRIES MUST BE IN NON- RETURN CONTAINERS EXCEPT WHERE NOTED.** Fair accepts no responsibility for containers.
11. Entries must be covered when brought to the Culinary Department located in the Art & Home Center.
12. Recipes **MUST** accompany all entries, including canned foods. These **RECIPES MUST BE IN PRINTED FORM.** The New York State Fair reserves the right to publish and distribute recipes which are entered in the competitions.

ALL RECIPES MUST BE SUBMITTED IN A PRINTED FORMAT.

They must be typed or prepared on a computer.

The format is: (on the front)

Exhibitor No.

Class No.

**Complete recipe and directions
(on the back – can be hand written)**

Name

Address

Phone number

13. A cash prize and ribbon will be awarded each winning entry. Judges are instructed not to award prizes unless entries are deemed worthy of merit. The decision of the judges will be final. No information concerning winners of awards or prizes will be given by phone. NO entries can be picked up until judging is completed and results recorded.
14. Entries containing any foreign objects, i.e., hair, will automatically be disqualified.
15. Entries that are "returnable" must be claimed and results recorded the day they are judged by 5:00 p.m. **ANY ENTRIES NOT CALLED FOR BY THE SPECIFIED TIME WILL BE DISPOSED OF.**
16. Ribbons may be claimed on any day during the Fair, or on Tuesday, September 6th between 11:00 - noon, by presenting the entry stub.
17. Cooks whose entries were chosen daily as "Best Entry" from each Division are asked to bring a duplicate of the winning entry and another copy of the winning recipe to the Culinary Department between 8:15 and 10:00 a.m. on September 5th for final judging as "**Best of NYS Fair**".
18. "Special class" competition recipes cannot be entered in daily competitions. "Special classes" are not eligible for Grand Competition.
19. Payment of premiums will be processed after the conclusion of the 2016 New York State Fair.
20. The New York State Fair, or any affiliate thereof, is not responsible for any awards and/or ribbons sponsored by anyone other than the New York State Fair. The New York State Fair holds no responsibility for loss or damage from any cause to non-State Fair awards and/or

ribbons.

21. **JUDGING POINTS WILL BE TAKEN OFF FOR NOT FOLLOWING JUDGING RULES.**
22. All entries become the property of the Fair unless otherwise specified.

The State Fair wishes to extend our appreciation to the following companies for their support of the Culinary Competition through their generous donation of prizes and awards.

SPECIAL PREMIUM AWARDS
from

BLUE RIBBON GROUP
Minneapolis, MN

EMPIRE STATE POTATO GROWERS, INC.
Stanley, NY

HORMEL FOODS CORP.
Minneapolis, MN

HUNTER & HILSBURG CORP.
Syracuse, NY

KING ARTHUR FLOUR
White River Junction, VT

NEW HOPE MILLS
Auburn, NY

NY BEEF COUNCIL
Westmoreland, NY

NY MAPLE PRODUCERS ASSOC.
Syracuse, NY

NYS WINE & GRAPE FOUNDATION
Canandaigua, NY

WILTON
Woodridge, IL

We regret any omissions due to printing deadlines.

SPECIAL CONTESTS

DIVISION	DATE	CONTEST
A	Thursday, Aug. 25	Wilton Cake Decorating Award*
B	Friday, Aug. 26	Empire State Potato Growers Club Contest*
B	Friday, Aug. 26	Hunter & Hilsberg Jam & Jelly Contest
C	Saturday, Aug. 27	King Arthur Flour Junior Contest
C	Saturday, Aug. 28	King Arthur Flour Adult Contest
G	Wednesday, Aug. 31	NY Beef Council Crockpot Contest
G	Wednesday, Aug. 31	NY Beef Council Chili Contest
G	Wednesday, Aug. 31	NYS Maple Producers Assoc. Contest
G	Wednesday, Aug. 31	NYS Wine & Grape Foundation Contest
H	Thursday, Sept. 1	Gold Medal Flour Cookie Contest
H	Thursday, Sept. 1	New Hope Mills Contest
I	Friday, Sept. 2	Red Star Yeast Contest
K	Sunday, Sept. 4	Great American Spam Championship
K	Sunday, Sept. 4	Spam Kid Chef Contest

* The Wilton Cake and Empire State Potato Growers Classes are not considered "Special classes" and do not cost an additional \$2. These classes are not eligible for the Grand Competition on September 5.

**DIVISION A
CANNED FOODS
WILTON AWARD DECORATED CAKE CONTEST**

THURSDAY, AUGUST 25

CANNED FOODS

EXHIBIT RULES FOR CANNED ENTRIES

Pickles and relishes may be prepared using the vegetable(s) of your choice, and must be in an **8 ounce canning jar**, unless product is too long to fit jar, such as green beans, asparagus or cucumber spears, sealed with self-sealing lids, clean and neatly labeled. A clean, rust-free ring must be on the jar.

Please note: Canned foods and pickles must be **processed in a boiling water bath or pressure canner** according to USDA directions or the most recent edition of *Ball Blue Book*. Contact your local Cornell Cooperative Extension (in your county) for correct processing procedures. Fermented vegetables must be prepared in accordance with USDA directions or the most recent edition of *Ball Blue Book*.

Submit one jar. Set aside a second jar from the same batch to submit if you are the Division Winner. The jar will be on display throughout the Fair. **CANNED FOODS CAN NOT BE RETURNED FOR HEALTH REASONS.**

1st	2nd	3rd
\$10	\$7	\$5

Classes

1. Vegetable Relish (pepper, corn, etc.)
2. Dill Pickles
3. Bread & Butter Pickles
4. Canned vegetables (green beans, beets, corn, etc.)
5. Refrigerator Pickles
6. Canned NYS Fruit

*Refrigerator pickles need not be processed.

A Division ribbon will be given to Division winners.

Canned foods will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

**DIVISION A
CANNED FOODS
WILTON AWARD DECORATED CAKE CONTEST**

THURSDAY, AUGUST 25

WILTON AWARD DECORATED CAKE CONTEST

“Wilton Decorated Cakes” **are not eligible** for the Grand Competition on September 7. Wilton Contest Classes are not considered “special classes” and do not cost \$2.00 extra to enter. They count only as regular classes.

Junior Division Theme: Your favorite sports team

Senior Division Theme: Your favorite sports team

Cakes and cupcakes will be judged on neatness, originality, creativity, skill, choice of appropriate colors, difficulty and interpretation of the theme.

Rules:

1. Contestant must be a resident of New York State.
2. One entry class per person.
3. Decisions of the Wilton Judges are final. Failure to respect this may result in disqualification.
4. Everything on the cake/cupcake must be edible.
5. Prepared cake mixes can be used.
6. Decorated cakes/cupcake are on display throughout the Fair.

Junior Division Cash Prizes	1 st	2 nd	3 rd	4 th	5 th
	\$25	\$15	\$10	\$ 5	\$ 5

Senior Division Cash Prizes	1 st	2 nd	3 rd	4 th	5 th
	\$45	\$35	\$25	\$20	\$10

Winners in Junior & Senior Div. will receive a Wilton Yearbook

Classes

Junior Division (ages 7 – 17)

7. Cakes – Fondant Icing. Cakes should be no larger than 9” round or 9” square.

Senior Division (ages 18 and up)

8. Cakes – Fondant Icing. Cakes should be no larger than 9” round or 9” square.

"Best of Class" winner in each Division will receive choice of DVD or a book on Cake Decorating and Wilton Yearbook of Cake Decorating. The 2015 first place winner is not eligible in the 2016 contest.



DIVISION B
JAM & JELLY DAY/ HUNTER & HILSBURG CONTEST
POT LUCK DAY/EMPIRE STATE POTATO GROWERS CONTEST

FRIDAY, AUGUST 26

JAMS & JELLIES
Sponsored by Hunter & Hilsberg

EXHIBIT RULES FOR CANNED JAMS AND JELLIES

Jams and jellies must be in an **8 oz. canning jar**, sealed with self-sealing lids, clean and neatly labeled. Jellies should hold shape, cut easily with a spoon. Jellies should be made with the juice of the fruit or vegetable and be clear. Jams should be thick with fruit evenly distributed and soft enough to spread.

Recipes must include processing directions. A clean, rust-free ring must be on the jar.

Submit one jar. Set aside a second jar from the same batch to submit if you are the Division Winner. **Jams and jellies cannot be returned for health reasons.**

Canned foods, pickles, jams and jellies must be processed in a **boiling water bath** or **pressure canner according to USDA directions or the most recent edition of the *Ball Blue Book*.**

1st	2nd	3rd
\$25	\$15	\$10

Classes

1. Jelly
2. Fruit jam or fruit blend jam
3. Marmalade
4. Peach or Peach blend jam
5. Fruit butter (apple, peach, pumpkin, etc.)

Appearance	30%
Texture	20%
Taste	50%

HUNTER & HILSBURG JELLY CONTEST

Hunter & Hilsberg
All-Natural Fruit Preserves of the Finger Lakes

1st	2nd	3rd
\$100	\$50	\$25

Special Class

21. Jelly prepared without commercially-prepared pectin.

- Contestant must be a residents of New York State, **one entry class per person.**
- The processed jar of product will not be returned. They become the property of Hunter & Hilsberg Corp.
- All New York State Fair culinary rules apply. Failure to follow the rules may result in disqualification.
- The Hunter & Hilsberg Jelly Contest Class 21 is **not eligible** for the Grand Competition on September 5.

DIVISION B
JAM & JELLY DAY/ HUNTER & HILSBURG CONTEST
POT LUCK DAY/EMPIRE STATE POTATO GROWERS CONTEST

FRIDAY, AUGUST 26

POT LUCK DAY

1st	2nd	3rd
\$10	\$7	\$5

EXHIBIT RULES FOR CASSEROLES

- Entries should be in 1 – 2 cup, non-return containers.
- Please indicate on entry tag if the casserole is to be reheated before judging.
- No convenience or commercial products or mixes may be used in the entry with the exception of phyllo dough and broth...chicken, beef, vegetable and unflavored gelatin.
- Entries will be reheated using a microwave oven.
- Please note: Judging points will be deducted for not following exhibit rules, at the discretion of the judges.

Classes

6. Hot Dips
7. Pastries (pastries filled with your favorite filling – sweet or savory)
8. Super greens (combine your favorite greens with your favorite recipe) (2 cups)
9. Your favorite food on a stick (6 sticks)
10. Brunch Main Dish

Appearance	30%
Texture	20%
Taste	50%

EMPIRE STATE POTATO GROWERS INC. CONTEST
CHILDREN UNDER 16 ONLY

The Empire State Potato Growers Classes are **not eligible** for the Grand Competition on September 5. Empire State Potato Growers Class is not considered a “special class” and does not cost \$2.00 extra to enter. It counts only as a regular class. **Sweet potato recipes will not be accepted.**

- | | 1st | 2nd | 3rd |
|--|------------|------------|------------|
| 11. Favorite Recipe using NYS potatoes.
May be an appetizer, entrée or dessert. | \$50 | \$30 | \$20 |

YOUTH DIVISION – UNDER 16

- | | | | |
|---|--------------------|--------------------|------|
| 12. Monster Mashed
Potato Creation (Sculpture) | 1st
\$25 | 2nd
\$15 | \$10 |
|---|--------------------|--------------------|------|

DIVISION C
KING ARTHUR FLOUR CONTEST

SATURDAY, AUGUST 27

KING ARTHUR FLOUR CONTEST

Recipe must be selected from the recipe collection on www.kingarthurfLOUR.com. Please do not rename the recipe – use the title assigned by the King Arthur Flour Co. Class 21 – Junior Division – recipe must be selected from the “cookie” category. Class 22 – Senior Division – recipe must be selected from the “favorite classics” category.

Special Class

- | | |
|---|---|
| 23. Junior – Ages 8 - 17
Muffins
(Enter Six) | 1 st – \$50 Gift Certificate to the Baker’s Catalogue/
kingarthurfLOUR.com
2 nd – \$25 Gift Certificate to the Baker’s Catalogue/
kingarthurfLOUR.com
3 rd King Arthur Flour Logo 8” square brownie pan |
| 24. Adult – Ages 18 & Up
Favorite Classics
Unused portion will be returned
Between 3:00 and 5:00 p.m. on
day of judging. | 1 st - \$75 Gift Certificate to the Baker’s Catalogue/
kingarthurfLOUR.com
2 nd – \$50 Gift Certificate to the Baker’s Catalogue/
kingarthurfLOUR.com
3 rd – King Arthur Flour Logo 9” x 13” cake/brownie
pan |

ONE ENTRY CLASS PER PERSON.

All winners will also receive a gorgeous ribbon.

Judging Criteria:

Flavor	50%
Overall Appearance	25%
Texture	25%

RULES:

- Contestant must be a resident of New York State, **one entry class per person.**
- Junior – muffin recipe must be selected from www.kingarthurfLOUR.com “muffin” category and Senior – favorite classic recipe must be selected from the “favorite classic” category.
- Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
- Recipe, name, address and phone numbers must be typed on an 8 ½” by 11” sheet of paper and be submitted with entry.
- All entries must be submitted on a disposable container for judging.
- Failure to follow the rules may result in disqualification.



**DIVISION D
COOKIE DAY**

SUNDAY, AUGUST 28

COOKIE DAY

EXHIBIT RULES FOR COOKIES

(Enter 12) NO COOKIES WILL BE RETURNED

Cookies should be of an even thickness. Drop cookies should be free from thin edges or spreading and dropped from spoon, not pressed. Thin, rolled cookies or refrigerator cookies should be crisp, others should have a fine, even grain and somewhat moist. All cookies should be tender. Bar cookies may be soft. **All cookies become the property of the Fair.** Enter twelve (12) cookies per class.

1st	2nd	3rd
\$17	\$12	\$7

Classes

1. Decorated cut out Cookie
2. Molasses/Spice
3. Bar Cookie/Brownie
4. Drop Cookie
5. Half moons
6. Heritage Cookies (Greek, Polish, Italian, Mexican, Asian, etc.)
7. Holiday Cookies

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

**DIVISION E
CAKE DAY**

MONDAY, AUGUST 29

CAKE DAY

1st	2nd	3rd
\$10	\$7	\$5

EXHIBIT RULES FOR CAKES

Except for a cake requiring a special pan as recommended by the recipe, such as angel food, bundt, chiffon, exhibit a cake that has been baked in a pan no larger than 8" x 8" x 2" or layer cake pans 8" or 9". The cake must be removed from its original pan and placed on a disposable structure.

Cakes should be neat in appearance, texture consistent with recipe and ingredients used, flavor well blended and pleasant to the taste.

1. PREVIOUS FIRST PLACE WINNING RECIPES MAY NOT BE ENTERED AGAIN.
2. UNUSED PORTION OF CAKES WILL BE RETURNED BETWEEN 3:00 – 5:00 P.M.

Classes

1. Frosted Cupcakes enter six (6)
2. Cheesecake
3. Pound cake
4. Layer cake, frosted
5. Vegetable Cake (carrot, zucchini, etc.)
6. Torte

Appearance	30%
Texture	20%
Taste	50%

**DIVISION F
PIE DAY
CHOCOLATE DAY**

TUESDAY, AUGUST 30

PIE DAY

EXHIBIT RULES FOR PIES

Crust should be golden brown, flaky, cut easily with a fork or knife, but should hold shape when served. Pie filling and crust **MUST** be homemade.

Fruit fillings should be whole fruit or sizes suited to fruit use. Texture should be tender but hold shape, and flavor should be characteristic of fruit used.

Soft fillings should have a smooth, well-blended consistency, hold shape when served and have a pleasant flavor characteristic of ingredients.

Pies may be baked in a disposable pan; if you choose not to use a non-disposable pan, the Fair assumes no responsibility for the return of the pan. Pies/pie pan will be available after 3 p.m. and before 5 p.m. on the day of the judging.

1st	2nd	3rd
\$10	\$7	\$5

Pies must be picked up by 5:00 p.m. on the day of entry.

Classes

1. Two Crust Pie
2. Vegetable Pie (pumpkin, sweet potato, squash, carrot, zucchini, etc.)
3. Frozen Pie
4. Cream Pie
5. Apple Pie

Entries will be judged using the following criteria:

Appearance	30%
Crust	20%
Taste	50%

**DIVISION F
PIE DAY
CHOCOLATE DAY**

TUESDAY, AUGUST 30

CHOCOLATE DAY

Use your best chocolate magic. The two classes are merely sweet or savory recipes. Be sure to use your best original recipe. Your entry must be in a disposable container. If small items such as candy, cookies, etc., bring twelve (12). If in a larger container, the size cannot exceed 9" x 9".

1st	2nd	3rd
\$20	14	\$10

Classes

6. Chocolate Dessert
7. Chocolate Candy

Entries will be judged using the following criteria:

Appearance	30%
Ease of Preparation	20%
Taste	50%

DIVISION G
NEW YORK BEEF COUNCIL CROCK POT CONTEST
NEW YORK BEEF COUNCIL CHILI CONTEST
NEW YORK STATE MAPLE PRODUCERS ASSOCIATION CONTEST
NEW YORK WINE & GRAPE FOUNDATION CONTEST

WEDNESDAY, AUGUST 31

NEW YORK BEEF COUNCIL CONTESTS
Sponsored by the New York Beef Council

Special Class

- | | |
|------------------------|--|
| 25. Crock Pot Creation | 1 st – \$75 gift card
2 nd – \$50 gift card
3 rd – \$25 gift card |
| 26. Chili Contest | 1 st – \$75 gift card
2 nd – \$50 gift card
3 rd – \$25 gift card |

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

Recipe must use all beef, veal or mix of the two. It must be an original recipe and serve 4-6.

For clarification of rules/regulations, please contact Jean O'Toole and jotoole@nybeef.org.

- Contestant must be a resident of New York State, **one entry class per person**.
- Recipe, name, address and phone numbers must be typed on an 8 ½" by 11" sheet of paper and be submitted with entry.
- All entries must be submitted in a disposable container for judging.
- Failure to follow the rules may result in disqualification.

Special Competitions are not eligible for Grand Competition on September 7.



DIVISION G
NEW YORK BEEF COUNCIL CONTESTS
NEW YORK STATE MAPLE PRODUCERS ASSOCIATION CONTEST
NEW YORK WINE & GRAPE FOUNDATION CONTEST

WEDNESDAY, AUGUST 31

NEW YORK STATE MAPLE PRODUCERS ASSOCIATION CONTEST
Sponsored by the NYS Maple Producers

Special Class

27. Create an appetizer, entrée or dessert using pure maple syrup, granulated maple sugar and/or maple cream as an ingredient.
- | |
|--|
| 1st – \$50 gift certificate to be used at the Maple Center at the NYS Fair |
| 2nd – \$30 gift certificate to be used at the Maple Center at the NYS Fair |
| 3rd – \$15 gift certificate to be used at the Maple Center at the NYS Fair |

Must serve 4 – 6.

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

Special Competitions are not eligible for Grand Competition on September 5.

- Contestant must be a resident of New York State, **one entry class per person**.
- Recipe, name, address and phone numbers must be typed on an 8 ½” by 11” sheet of paper and be submitted with entry.
- All entries must be submitted on a disposable container for judging.
- Failure to follow the rules may result in disqualification.



DIVISION G
NEW YORK BEEF COUNCIL CROCK POT CONTEST
NEW YORK STATE MAPLE PRODUCERS ASSOCIATION CONTEST
NEW YORK WINE & GRAPE FOUNDATION CONTEST

WEDNESDAY, AUGUST 31

NEW YORK WINE & GRAPE FOUNDATION CONTEST
Sponsored by the New York Wine & Grape Foundation

Special Class

28. Create an appetizer, entrée, dessert or canned entry using wine or grape products. **1st** – Gift box of grape products (\$50 value)

Must serve 4 – 6.

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

Special Competitions are not eligible for Grand Competition on September 7.

- Contestant must be a resident of New York State, **one entry class per person**.
- Recipe, name, address and phone numbers must be typed on an 8 ½” by 11” sheet of paper and be submitted with entry.
- All entries must be submitted on a disposable container for judging.
- Failure to follow the rules may result in disqualification.



**DIVISION H
PRACTICALLY HOMEMADE
GOLD MEDAL FLOUR COOKIE CONTEST
NEW HOPE MILLS CONTEST**

THURSDAY, SEPTEMBER 1

PRACTICALLY HOMEMADE

1st	2nd	3rd
\$10	\$7	\$5

EXHIBIT RULES FOR ENTRIES

Entry should be in **non-return 1 – 2 cup container or as indicated**. Please indicate on entry tag if the entry is to be reheated before judging.

Appropriate convenience, commercial products or mixes may be used in the entry, up to 75% of recipe.

Entries will be reheated using a microwave oven.

Please note: Judging points will be taken off for not following exhibit rules.

Classes

1. Two-bite Appetizer/hors d'oeuvre (10 bites)
2. Vegetable Casserole (max. 8" x 8" dish)
3. Soup – hot or cold
4. Bean dish (kidney, lima, lentil, quinoa, etc.)
5. A "Throwback to the 1950's" – a recipe you might have seen on the table when Eisenhower was President!*

*This category is not eligible for the "star of the day" competition.

Judging criteria:

Appearance	30%
Texture	20%
Taste	50%

**DIVISION H
PRACTICALLY HOMEMADE
GOLD MEDAL FLOUR COOKIE CONTEST
NEW HOPE MILLS CONTEST**

THURSDAY, SEPTEMBER 1

GOLD MEDAL FLOUR COOKIE CONTEST

We're celebrating the most delicious and most award-worthy cookies at the fair. Create and enter your own unique cookie recipe in the Gold Medal Flour™ Cookie Contest. Any style, size or shape is welcome. Simply use any premium quality Gold Medal Flour branded product. Prizes and gifts go to the top winners!

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

Special Class

28.

Each winner will also receive a ribbon, award certificate and celebratory apron. For the "New Entrant" Honorable Mention prize, judges will select the best recipe submitted by a first time entrant in the contest who is not awarded a 1st, 2nd or 3rd Place prize. In the event that there are no eligible first time entrants, the "New Entrant" Honorable Mention Prize will not be awarded.



Entries will be judged using the following criteria:

Appearance	40%
Flavor	40%
Texture	20%

Special Competitions are not eligible for Grand Competition on September 5.

Contest Rules:

- Limit one entry per person. You must be 18 years of age or older to enter. 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, nor can employees of General Mills, its parent, affiliates, subsidiaries, agencies and members of their immediate households. 1st Place winners from any 2015 Gold Medal Flour Cookie Contest are not eligible to enter the 2016 Gold Medal Flour Cookie Contest.
- To enter, create your own unique recipe for any kind of cookie from scratch. Your recipe must include at least one cup of any guaranteed premium quality Gold Medal Flour. For Gold Medal Flour product information, visit www.goldmedalfour.com or www.facebook.com/goldmedalfour.
- Recipes must be named, your own creation, unpublished and not previously submitted to any other contest.
- Bring your prepared food entry and corresponding recipe to the Art & Home Center on Thursday, September 1 and follow the Fair's entry guidelines.
- Entries should be submitted with 1) a Gold Medal flour proof of purchase or product label, 2) a neatly typed recipe for the entry (illegible recipes may be disqualified) with estimates on preparation time and total baking time denoted, and 3) your name, address, phone number and email address.

**DIVISION H
PRACTICALLY HOMEMADE
GOLD MEDAL FLOUR COOKIE CONTEST
NEW HOPE MILLS CONTEST**

THURSDAY, SEPTEMBER 1

GOLD MEDAL FLOUR COOKIE CONTEST (Cont'd)

- By submitting your entry, you accept all Contest rules and agree to be bound by the judges' decisions, which will be final. With entry submission, you also acknowledge and agree that no claim relating thereto shall be asserted against General Mills or any of its officers, directors, employees, agencies, representatives, successors, assigns or shareholders.
- If the recipe you enter is awarded a prize, you also agree that your winning recipe will become the property of General Mills which reserves the right to edit, adapt, copyright, publish and use any or all of it for publicity, promotion or advertising in any form of media without compensation to you. You hereby irrevocably authorize and grant permission to General Mills and others licensed or otherwise permitted by General Mills to use and distribute your name, address, voice and likeness for any and all purposes, including publicity, advertising and trade purposes, by all means of publication including electronic and internet, without any obligation or liability to you and without any additional approval or consent. Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- Sponsored by General Mills Sales, Inc., One General Mills Boulevard, Minneapolis, MN 55440. ©2016 General Mills.

NEW HOPE MILLS CONTEST

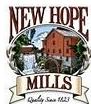
Take a New Hope Mills product and develop a creative recipe (cake, muffins, etc.). Check out our website www.newhopemills.com or our Facebook www.facebook.com/newhopemills/ for inspiration.

1st, 2nd and 3rd place winners will receive a New Hope Mills Gift Basket.

Special Class
29.

Contest Rules:

- Limit one entry per person. You must be 18 years of age or older to enter. The Contest is intended for amateurs only.
- To enter, create your own original recipe using any New Hope Mills Mix.
- Recipes must be named, your own creation, unpublished and not previously submitted to any other contest.
- Bring your prepared food entry and corresponding recipe to the Art & Home Center on Thursday, September 1 and follow the Fair's entry guidelines.
- Entries should be submitted with 1) a New Hope Mills proof of purchase or product label, 2) a neatly typed recipe for the entry (illegible recipes may be disqualified) with estimates on preparation time and total baking time denoted, and 3) your name, address, phone number and email address.



**DIVISION I
BREAD DAY
RED STAR YEAST BREAD CONTEST**

FRIDAY, SEPTEMBER 2

BREAD DAY

EXHIBIT RULES FOR BREADS

Breads should be baked in a single loaf container about 9" x 5" x 3" or shaped as recommended in recipe. Maximum size not to exceed 12".

Breads should have a uniform golden crust, smooth well-rounded top, slice easily and hold shape. The texture should be moderately fine, even-grained, not crumbly. Flavored and shaped breads should be characteristic of ingredients and recipe.

Unused portion of breads will be returned between 3:00 and 5:00 p.m on the day of judging.

1st	2nd	3rd
\$10	\$7	\$5

Classes

1. Yeast Bread
2. Healthy Bread (whole grain, ancient grains, nuts, seeds, you name it!)
3. Calzone/Stromboli
4. Coffee Cake/Quick Bread
5. Scones (enter 6)
6. Yeast sweet rolls (enter 6)

A Division ribbon will be given to Division winners

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

**DIVISION I
BREAD DAY
RED STAR YEAST BREAD CONTEST**

FRIDAY, SEPTEMBER 2

RED STAR YEAST BREAD CONTEST

Bake your best yeast bread using Red Star Yeast. Think yeast bread, coffee cakes and other baked goods; anything goes...any flavor, shape, size or style.

You must submit with the recipe the wrapping from the Red Star Yeast that you used in the recipe.

Red Star Special contest recipe cannot be used in classes 1 – 6 on Bread Day.

Special Class

30. Three merchandise item awards will be provided to the winners from Red Star Yeast.

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

Special Competitions are not eligible for Grand Competition on September 7.

- Contestant must be a resident of New York State, **one entry class per person.**
- Exhibitor must bring the UPC label from the Red Star Yeast packet when he/she submits the entry.
- Recipe, name, address and phone numbers must be typed on an 8 ½” by 11” sheet of paper and be submitted with entry.
- All entries must be submitted on a disposable container for judging.
- Failure to follow the rules may result in disqualification.
- 1st Place winners from any 2015 Red Star Yeast Bread Contest are not eligible to enter the 2016 Red Star Yeast Bread Contest.



**DIVISION J
ESPECIALLY FOR CHILDREN UNDER 16**

SATURDAY, SEPTEMBER 3

ESPECIALLY FOR YOUTH UNDER 16

1st	2nd	3rd
\$10	\$7	\$5

YOUTH DIVISION - Youth Division (16 years of age or under only).

ANY COMMERCIALY PREPARED PRODUCT IS PERMISSIBLE IN YOUTH DIVISION ONLY.

Entries should serve four (4).

Classes

1. Cupcake Creations
2. Salad (any type of salad you wish)
3. Cobbler/Crisp
4. Sleepover Snacks
5. Egg Dish
6. Food on a Stick

NOT ELIGIBLE FOR GRAND COMPETITION ON MONDAY, SEPTEMBER 5.

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

DIVISION K
FIVE INGREDIENTS OR LESS
THE GREAT AMERICAN SPAM® CHAMPIONSHIP

SUNDAY, SEPTEMBER 4

FIVE INGREDIENTS OR LESS

1st	2nd	3rd
\$10	\$7	\$5

Create your favorite entry – any category – appetizer, main dish, side dish, dessert, you choose! The only catch is, it must contain five (5) or fewer ingredients. Salt, pepper, spices, herbs, cooking oil and water are not counted as part of the five ingredients.

Entries should be submitted in either a 1-2 cup container or a disposable baking container no larger than 8x8”.

Classes

1. Five Ingredients or Less
2. Cake mix creations

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

THE GREAT AMERICAN SPAM® CHAMPIONSHIP

“Sweet & Savory” is the 2016 contest theme! Make any dish, dessert or appetizer that features our beloved canned ham ad some level of sweetness. The most creative and delicious efforts will be rewarded!

Special Class	1st	2nd	3rd
31. Adults – Ages 18 & Up	\$150	\$50	\$25
32. Kid Chefs – Ages 7 - 17	\$150	\$50	\$25

TWO NATIONAL GRAND PRIZES: 1) NATIONAL SPAM® CHAMPION GRAND PRIZE: A Trip for two to the 2017 Waikiki SPAM JAM® in Hawaii Valued at \$3,000 (Adult Grand Prize)*; 2) NATIONAL “SPAM® KID CHEF OF THE YEAR” GRAND PRIZE: \$2,000 cash prize.

JUDGING CRITERIA:

Theme	40%
Taste	40%
Ease of Preparation	10%
Presentation	10%



DIVISION K (Cont'd)
FIVE INGREDIENTS OR LESS
THE GREAT AMERICAN SPAM® CHAMPIONSHIP

SUNDAY, SEPTEMBER 6

THE GREAT AMERICAN SPAM® CHAMPIONSHIP (Cont'd)

CONTEST RULES:

- Make any sweet and savory themed recipe with at least one 12-ounce can of SPAM® products any variety (Classic, Lite, Less Sodium, Hot & Spicy, or other) and up to 10 other ingredients. (Packaged items such as cake mixes and other timesavers are welcome and count as one/individual ingredient. Salt, pepper, cooking oil, water and garnishes do NOT count.)
- Judging Criteria is to emphasize the sweet/savory theme (creativity); prioritize taste (as in overall flavor and SPAM® product presence); and to address the recipe's clarity, simplicity and visual appeal.
- Recipes should be named, original, unpublished, the sole property of entrant and not used for another contest.
- Submit your entry with a clear/typed recipe (illegible recipes may be disqualified), a product label and your contact information. One entry per person.
- No SPAM® recipe contest 1st place winners from any fair in 2015 are eligible to win in 2016, nor are those who have won 1st place three or more times.
- All recipes become the property of Hormel Foods Sales, LLC, which has the right to publish or advertise the recipes and contestants without compensation.
- Judges are chosen by the fair; their decisions are final. Hormel Foods is not responsible for lost recipes, nor is the fair.
- All winners are required to sign a release provided by Hormel Foods. Winner awards will not be distributed until their releases are received.
- All contestants including fair winners, finalists and the National Grand Prize winners shall not make any public appearances or give any interview associated with this competition without the permission of Hormel Foods or the Blue Ribbon Group.
- Taxes on the prizes are the responsibility of the winner.
- Employees of Hormel Foods Corporation, its affiliates, subsidiaries and families of each are not eligible to participate.

NATIONAL JUDGING & GRAND PRIZES:

- Fair contest supervisors forward 1st place winning recipes for national grand prize judging for both Adult and Kid Chef categories. Hormel Foods' Test Kitchens judge recipes on the above criteria. Their decisions are final.
- For the National SPAM® Champion Grand Prize (Adult: Age 18 & up) one national grand-prize winner will be selected out of all 26 First place recipes. He/she will receive a voucher to cover \$3,000 in travel costs (airfare, hotel and food) for the 2017 Waikiki SPAM JAM® Festival in Hawaii. The national grand-prize winner may elect to accept a \$3,000 cash prize instead of the trip (ARV \$3,000).
- One National SPAM® Kid Chef of the Year (Kid Chef: Age 7 to 17) will be selected out of all 26 First place recipes and he/she will receive a \$2,000 cash prize (ARV \$2,000).
- Both grand prize winners will be notified by phone no later than February 28, 2017. If Hormel Foods is unable to reach the Grand Prize Winners within 10 days of notification, an alternate may be selected. National winning recipes will be available by sending a self-addressed, stamped envelope to: Blue Ribbon Group, c/o SPAM® National Winner, 1120 South 2nd St #908, Minneapolis, MN 55415.

**DIVISION L
GRAND COMPETITION**

MONDAY, SEPTEMBER 5

Eligible: Exhibitors whose entries were judged "Best Entry" from each Division on preceding eleven days of competition. **Special Competitions are not eligible for Grand Competition.**

BEST OF DIVISION AWARDS

All Culinary Best of Division winners will be guests at the Best of Division Awards on Labor Day, September 5th at 12:00.

Grand Prize and "Best of Fair" winners will receive awards at that time.

DONATIONS TO CULINARY ARTS GRAND COMPETITION INCLUDE:

All Seasonings Gift Basket

King Arthur Flour Gift Certificate

Due to printing deadline, all prizes/donations will be posted at Fair-time in the Culinary Department.