

2024 Culinary Competition

New York State Fair Wegmans Art and Home Center

(315) 728-4328 – Art and Home Center Office

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<https://nysfair.ny.gov/competitions/how-to-enter/>

Presented by the New York State Fair, to be held in the Wegmans Art and Home Center at the New York State Fairgrounds, Syracuse, New York 13209, from 10:00 am to 8:00 pm daily through the Fair.

FEES:

\$15.00 Exhibitor's Fee

\$2.00 – Entry Fee per Entry (Includes **Special Classes**)

CULINARY RULES & REGULATIONS:

1. **Entry Deadline: August 2, 2024**
2. Please see the Culinary Competitions Schedule and the Art & Home General Rules and Regulations.
3. You are only allowed to enter one item in a class. There is no limit for number of entries per Exhibitor.
4. Exhibitors must register **ONLINE**. There will be no substitutions or changes in classes after deadline.
5. All amateur cooks are eligible. An amateur cook is one who enjoys cooking for family and friends, not for a salary.
6. Previously entered winning recipes will not be accepted. This includes those entered in any "Special" classes.
7. Culinary entries will no longer be returned. Please be sure all culinary entries are in disposable containers.
8. Entries must be covered when brought to the Culinary Department located in the Wegmans Art & Home Center.
9. Entries containing any foreign objects, hair, or other nonedible items, will be automatically disqualified.

10. No mixes or commercially prepared products may be used unless the class permits it.
11. Divisions may have additional requirements.
12. Entries will be disqualified if not entered under the name of the exhibitor who made the item.
13. Family members and/or people living at the same address (household) may register and enter exhibits in the same class if each entry is a separate preparation.
14. **NEW!** Multiple entries from the same batch/recipe in different classes are **NOT ALLOWED** and all will be disqualified.
15. Recipes **MUST** accompany all entries, including Special Classes or entry will be disqualified. The recipe must be submitted in a printed and typed format. Please see the Recipe Format download that is available on our website. Please remember to include the date, division, class, and entry number (this will be available when you drop off your entry) along with a complete list of ingredients and directions on your recipe. Your name, address, phone, and email are to be printed on the **BACK ONLY**. **NOTE: 5 points will be deducted from your score if your recipe is handwritten, or hand printed.**
16. **EXHIBITOR TAGS:** You will receive your exhibitor tag when you drop off your item on your competition day. You will be responsible for attaching tag to your entry. Please remember to remove your entry tag claim stub. Only exception to this is mailed in entries or entries that are dropped off early. The Culinary Department Staff will assist with this.
17. **DELIVERY OF ENTRIES:** On the day your entry is to be judged, you must bring it to the Culinary Department located in the back of the Wegmans Art & Home Center between 7:30 am -9:45 am. Entries received after this time, will not be judged. You will enter Gate 7 and proceed to Gate 11. You will show security your delivery pass and continue straight (parallel to the train tracks), past the Horticulture Bldg. until you reach the back of the Wegmans Art & Home Center. You will enter through the back of the building, using the Somerset back entrance marked "Culinary Dept." for drop off. After dropping off, return to Gate 11 to park. Please remember to have your hand stamped or receive a wrist band for re-entry into the fair.
18. 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 enter in the following years Fair.
19. The Fair assumes no responsibility in case of loss or damage to entries from any cause.
20. All entries become the property of the New York State Fair, unless otherwise specified.

21. Judges are instructed not to award prizes unless entries are deemed worthy of merit. The decision of the judges will be final. If entrants do not follow the published guidelines /requirements, judges reserve the right to deduct points.
22. **NO** results/information concerning entries will be given by phone, this includes winners of awards.
23. Results will be posted in the Wegmans Art & Home Center after 2:00 pm each day.
24. **NEW!** Ribbons/scorecards/awards (exclude monetary awards) may be claimed the day your entry is judged in the Wegmans Art & Home Center Office between the hours of 2:00 pm - 8:00 pm. Ribbons/scorecards/awards (excludes monetary awards) may also be picked up after the fair on Wednesday, September 4th from 9:00am-4:00pm and on Saturday, September 7th from 9:00am-12:00pm. You may also contact the Wegmans Art & Home Center Office to schedule a pickup at 315-728-4328.
25. The New York State Comptroller's Office requires that the social security number/federal id number of the exhibitor be on file in the State Financial System (SFS). The Exhibitors address, phone number and email address **MUST** be up to date for the payment of premiums/prize money. Failure to provide this information by October 1st will result in forfeiture of premiums.
26. Payments of premiums will be mailed in a timely manner after the conclusion of the NYS Fair.

“STAR OF THE DAY”

In addition to the Blue Ribbon Winner in each Division/Class, an overall “Star of the Day” will be selected from the Blue Ribbon Winners. The entry selected will be awarded an additional ribbon and \$10.00 Prize. If the Judges determine that no entries are deemed worthy of merit in a Division/Class, then no “Star of the Day” will be awarded.
“Special Classes” are **NOT** eligible for “Star of the Day”.

DIVISION A

Wednesday, August 21

Bar-B-Que Day

Rules:

1. Please indicate on entry tag if the entry is to be reheated before judging.
2. Entries will be reheated using a microwave oven.

Classes:

1. Beans and Rice (2 cups)
2. Brisket
3. Any Pulled Meat Sandwich (2)

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION B

Thursday, August 22

Especially for Youth Under 16 Day

Rules:

1. This competition is for Youth aged 16 and under. **NO ADULTS.**
2. Any commercially prepared product is permissible in these classes.
3. You **MUST** enter six (6) per class.

Classes:

1. Cupcake Creations
2. Holiday Treats
3. Animal Treats – Use your creative imagination and bring us your favorite edible animal!
4. Pretzel Creations – Use pretzels to create fun & decorative snacks!

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION B

Thursday, August 22

NEW! Decorated “Fake” Cake Day

Rules:

1. **Contestant must be an amateur baker.**
2. All cakes must be created using Styrofoam or any other solid dummy cake material. **NO EDIBLE CAKES WILL BE ACCEPTED.**
3. Due to the environmental conditions during the fair, cakes are to be iced in Royal icing, Gum Paste, and/or Fondant.
4. Decorated cake entries may utilize forms and dummy cake, but the techniques exhibited must be reproducible with real cake and frosting. Non-FDA approved luster dusts and paints are **NOT** permitted.
5. Entries should have a foil-covered board or base that compliments the entry. This is part of your presentation. Cake boards should be 1/2" thick and be 4" larger than the cake. For example, if your cake is 24" round, then your cake board should be at least 28" round.
6. Entries may be any shape. 3-dimensional cakes may be created using cut up pieces of Styrofoam or other material to create a new shape, but maximum overall size of cake board is 36" x 36". Maximum height of cake is 36".
7. Decorated cakes will be on display throughout the Fair. Entries on display may be disposed of at the discretion of the Culinary Staff during the fair due to the environmental conditions.
8. Recipes for this competition are not required.

Classes:

1. Youth Cake Theme: Favorite “Squishmallow”
(Youth Class is 16 and younger)
2. Adult Cake Theme: NYS Fair Favorite(s)

Judging Criteria:

Interpretation of Theme (creativity and originality)....	50%
Skill (difficulty of technique and design)	30%
Appearance (neatness, choices of color, tips, etc.)	20%

Youth Prizes:

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

Adult Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION C

Friday, August 23

Jam and Jelly Day

Sponsored by Hunter & Hilsberg

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

Rules:

1. Jams and jellies must be in a clear jar. Jars are to be either a **4 oz. or 8 oz. canning jar**, sealed with self-sealing lids, clean and neatly labeled.
2. A clean, rust-free ring must be on the jar.
3. Jellies should hold shape and cut easily with a spoon.
4. Jellies should be made with the juice of the fruit or vegetable and be clear.
5. Jams should be thick with fruit evenly distributed and soft enough to spread.
6. **“For safety reasons NO MEAT or meat byproducts should be used in any submissions.”**
7. **Please note:** Jams and jellies must be water-bath processed 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.
8. Recipes **MUST** include processing directions.
9. Please submit one jar per entry.
10. The jar will be on display throughout the Fair.

Classes:

1. Jelly
2. Fruit Jam or Fruit Jam Blend (for blends, please list variety and percentage)

Prizes:

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

3. Jam or Jelly containing a NYS produced craft wine, beer, or other spirit (ex: cider, gin, vodka, etc.). The spirit used must be made by NYS Craft Breweries, Farm Wineries, or other Spirits of New York State producers.
4. Savory Jam or Jelly

Prizes:

1st	2nd	3rd
\$50	\$15	\$10

Honorable Mention Ribbons may be presented in each class.

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

DIVISION C

Friday, August 23

Hunter & Hilsberg Jelly Contest Sponsored by Hunter & Hilsberg

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

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. All recipes become the property of Hunter & Hilsberg.
3. Jelly must be in a clear jar. Jars are to be either a **4 oz. or 8 oz. canning jar**, sealed with self-sealing lids, clean and neatly labeled.
4. A clean, rust-free ring must be on the jar.
5. Jellies should hold shape and cut easily with a spoon.
6. Jellies should be made with the juice of the fruit or vegetable and be clear.
7. Recipes **MUST** include processing directions.
8. Please submit one jar per entry.
9. The jar will be on display throughout the Fair.

Special Class:

21. Jelly prepared without commercially prepared pectin.

Judging Criteria:

Taste	50%
Appearance	30%
Crust	20%

Prizes:

- 1st - \$100.00 Gift Pack
- 2nd - \$50.00 Gift Pack
- 3rd - \$25.00 Gift Pack

Honorable Mention Ribbons may be presented in each class.

“Special Classes” are **NOT** eligible for “Star of the Day”.

DIVISION C

Friday, August 23

Canned Food Day

Rules:

1. Pickles and relishes may be prepared using the vegetable(s) of your choice and must be in a **16 oz. pint canning jar** (unless product is too long to fit jar, such as green beans, asparagus, or cucumber spears) and sealed with self-sealing lids, clean and neatly labeled.
2. A clean, rust-free ring must be on the jar.
3. **“For safety reasons NO MEAT or meat byproducts should be used in any submissions.”**
4. **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***.
5. Recipes **MUST** include processing directions.
6. Please submit one jar per entry.
7. The jar will be on display throughout the Fair.

Classes:

1. Dill Pickles (Any Vegetable)
2. Bread & Butter Pickles
3. Canned Vegetables (ex: green tomatoes, beets, onions, etc.)
4. Canned Condiments (ex: BBQ sauce, ketchup, salsa, etc.)

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION D

Saturday, August 24

Practically Homemade Day

Rules:

1. Please indicate on entry tag if the entry is to be reheated before judging.
2. Entries will be reheated using a microwave oven.
3. Appropriate convenience, commercial products or mixes may be used in the entry, up to 75% of recipe.

Classes:

1. Two-bite Appetizer/Hors d' oeuvre (10 Bites)
2. Cake Roll
3. Chili, Meat or Vegetable based (2 cups)
4. Creative Mac and Cheese (2 cups)

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION D

Saturday, August 24

Blueberry Coffee Cake with Lemon Streusel Contest **Sponsored by the King Arthur Baking Company**



The recipe to be prepared is “**Blueberry Coffee Cake with Lemon Streusel**”.

Rules:

1. You **MUST** follow all Culinary Rules & Regulations.
2. You **MUST** use the listed recipe. Please do not make any changes.
3. You **MUST** use the title assigned by King Arthur Baking Company.
4. The recipe can be found below, or you can go to
[Blueberry Coffee Cake with Lemon Streusel Recipe | King Arthur Baking](#)
5. Exhibitor **MUST** bring the opened bag of King Arthur Flour or an UPC label from the King Arthur Flour bag when dropping off your entry.

Special Class:

22. Blueberry Coffee Cake with Lemon Streusel

Judging Criteria:

Taste	50%
Appearance & Creativity	25%
Texture	25%

Prizes:

1st - \$75.00 Gift Certificate

2nd - \$50.00 Gift Certificate

3rd - \$25.00 Gift Certificate

Honorable Mention Ribbons may be presented in each class.

“Special Classes” are **NOT** eligible for “Star of the Day”.

DIVISION D

Saturday, August 24

Blueberry Coffee Cake with Lemon Streusel Recipe

Sponsored by the King Arthur Baking Company

A tender coffee cake, loaded with blueberries, and topped with a unique white streusel studded with tangy pieces of candied lemon peel. Lemon oil is added for extra punch, a perfect counterpoint to the sweet berries.

PREP 20 mins **BAKE** 30 to 35 mins **TOTAL** 55 mins

YIELD one 10" tube cake, one 9" x 13" cake or two 8" round cakes

Ingredients

Streusel

- 1/2 cup (99g) granulated sugar
- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- pinch of table salt
- 1/2 cup (85g) candied lemon peel
- 6 tablespoons (85g) butter, softened
- 3 to 4 drops lemon oil, or 1/8 teaspoon lemon extract

Cake

- 8 tablespoons (113g) unsalted butter, softened
- 1 cup (198g) granulated sugar
- 2 large eggs, room temperature
- 1 cup (227g) sour cream, room temperature
- 1 teaspoon King Arthur Pure Vanilla Extract
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon table salt
- 2 cups (283g) blueberries, fresh or frozen, rinsed, drained, and patted dry

Instructions

1. Preheat your oven to 350°F. Lightly grease a 10" tube pan; a 9" x 13" baking pan, or two 8" x 2" round pans.
2. **To make the lemon streusel:** In a medium-sized bowl whisk together the sugar, flour, and salt. Gently toss the candied peel until it is well coated. If you prefer smaller pieces of peel, you can pulse the mixture 10-12 times with a food processor at this point. For a bigger lemon "bite" leave as is.
3. Work the softened butter into the flour/peel mixture until it resembles granola, some larger chunks, some smaller. Sprinkle on the lemon oil and toss again to combine. Set the mixture aside.
4. **To make the cake:** Beat the butter and sugar until light colored and fluffy. Add the eggs one at a time and beat after each addition. Be sure to scrape down the bowl well each time. Beat in the sour cream and vanilla.
5. In a separate bowl, whisk together the flour, baking powder, baking soda and salt. Add to the batter, mixing until combined. Avoid over-beating or the cake will become tough.
6. Gently fold in the blueberries until well distributed throughout the batter. Pour into the prepared pan(s); sprinkle the lemon streusel evenly on top.
7. Bake the cake for about 40 minutes (in the tube pan), or 30 to 35 minutes in the 9" x 13" or cake pans, or until a toothpick inserted into the center of the cake comes out clean. Remove from the oven, and cool on a rack for 15 to 20 minutes before serving.

DIVISION E

Sunday, August 25

Cookie Day

Rules:

1. You **MUST** supply twelve (12) cookies per class.
2. Cookies should be of an even thickness.
3. Drop cookies should be free from thin edges or spreading and dropped from spoon, not pressed.
4. Thin, rolled cookies or refrigerator cookies should be crisp, others should have a fine, even grain and somewhat moist.
5. All cookies should be tender.
6. Bar cookies may be soft.

Classes:

1. Sandwich Cookie
2. Drop Cookie
3. Brownie/Bar Cookie
4. Rolled Cookie
5. NYS Fair Theme Decorated Cookie

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION E

Sunday, August 25

Chocolate Cake Mix Cookies with Peanut Butter Contest

**Sponsored by Pampered Chef
Karen Ristau “Independent Consultant”**

pampered|chef

Rules:

1. You **MUST** follow all Culinary Rules & Regulations.
2. You **MUST** use the recipe listed below. Please do not make any changes.
3. You **MUST** use the title assigned by Pampered Chef.
4. You **MUST** supply twelve (12) cookies.
5. Cookies should be of an even thickness.
6. All cookies should be tender.

Special Class:

23. Chocolate Cake Mix Cookies with Peanut Butter

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

- 1st - \$50.00 Product Basket
- 2nd - \$30.00 Product Basket
- 3rd - \$20.00 Product Basket

Honorable Mention Ribbons may be presented in each class.

“Special Classes” are **NOT** eligible for “Star of the Day”.

DIVISION E

Sunday, August 25

Chocolate Cake Mix Cookies with Peanut Butter Recipe

Sponsored by Pampered Chef
Karen Ristau “Independent Consultant”

pampered|chef

PREP 5 mins **BAKE** 10 to 13 mins **TOTAL** 30 mins
YIELD 18 cookies

Ingredients

Cookies

- 1 Pkg. (15.25 oz.) chocolate cake mix
- ½ cup vegetable oil
- 2 eggs
- ½ cup semisweet chocolate chips

Frosting & Topping

- ½ cup creamy peanut butter
- ½ cup butter, softened (1 stick)
- 2 cups powdered sugar
- 3 tbsp. milk
- ½ cup chopped peanuts

Instructions

1. Preheat the oven to 350°F.
2. Attach the scraping beater to the **Deluxe Stand Mixer**. Add all the cookie ingredients to the bowl and mix for 45 seconds.
3. Scoop 2 tbsp. of the batter onto a sheet pan, leaving 2” between cookies.
4. Bake for 10-13 minutes, or until the cookies do not look wet and the tops crack slightly. Let the cookies cool on the pan for 5 minutes before removing.
5. To prepare the frosting, add the frosting ingredients to the mixer bowl and cream for 2 minutes and 50 seconds.
6. Spread the frosting onto each cookie and top with chopped peanuts.

DIVISION F

Monday, August 26

Cake Day

Rules:

1. The cake must be removed from its original pan and placed on a disposable structure.
2. Except for a cake requiring a special pan recommended by the recipe (ex: Angel Food, Bundt, Chiffon, etc.), the cake must be baked in a pan no larger than 8" x 8" x 2" or a layer cake pan that is 8" or 9" in diameter.
3. Cakes should be neat in appearance, texture consistent with recipe and ingredients used. Flavor should be well blended and pleasant to taste.

Classes:

1. Cheesecake
2. Layer Cake
3. Vegetable Cake (ex: Carrot, Zucchini, etc.)
4. **NEW!** Pull-Apart Cupcake Cake - Create a delicious stunning cake that would fool the eye into thinking its anything **BUT** cupcakes. Must contain at least six (6) cupcakes or more. Must be displayed on a board no bigger than 24" x 24".

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION F

Monday, August 26

Hunter & Hilsberg Cake Contest

Sponsored by Hunter & Hilsberg

Hunter & Hilsberg

All-Natural Fruit Preserves of the Finger Lakes

Create any cake; cheesecake, flour-based cake, gluten free cake, cupcake, Bundt cake, angel food cake, lava cake, etc. using Hunter & Hilsberg Jellies or Preserves in the recipe. It can be used as an ingredient, a decoration, part of the icing, a filling, layer, or a topping.

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. The cake must be removed from its original pan and placed on a disposable structure.
3. Except for a cake requiring a special pan recommended by the recipe (ex: Angel Food, Bundt, Chiffon, etc.), the cake must be baked in a pan no larger than 8" x 8" x 2" or a layer cake pan that is 8" or 9" in diameter.
4. Cakes should be neat in appearance, texture consistent with recipe and ingredients used. Flavor should be well blended and pleasant to taste.
5. To find a store near you that carries Hunter & Hilsberg Jellies & Preserves, go to www.hunterhilsberg.com.
6. If online purchasing is preferred, Hunter & Hilsberg is offering exhibitors a 20% discount on www.hunterhilsberg.com. Please use code "NYSFAIR2024" upon check out. **Please note:** This code expires 8/20/24.
7. Exhibitor **MUST** include proof of purchase of Hunter & Hilsberg products with their entry. This can be done by either including a copy of the purchase receipt or by submitting the open/used jar when entry is dropped off for judging.
8. Hunter & Hilsberg reserves the right to feature winning recipe(s) on their website and social media platforms. Credit will be given to the recipe(s) author, including the recipe, product, and prize winner photo. All entries may be photographed and featured on Hunter & Hilsberg website and social media platforms.

Special Class:

24. Cake created using Hunter & Hilsberg Jellies & Preserves.

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

1st - \$100.00 Gift Pack

2nd - \$75.00 Gift Pack

3rd - \$50.00 Gift Pack

Honorable Mention Ribbons may be presented in each class.

"Special Classes" are **NOT** eligible for "Star of the Day".

DIVISION F

Monday, August 26

New York State Maple Day

Rules:

1. Recipe must contain New York State Pure Maple Syrup, Granulated Maple Sugar, or Maple Cream as an ingredient.
2. We want to taste the New York State Maple!

Class:

1. Appetizer, Main Dish, or Side Dish

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION F

Monday, August 26

NYS Maple Dessert/Baked Good Contest

Sponsored by the NYS Maple Producer's Association



Rules:

1. You **MUST** follow all Culinary Rules & Regulations.
2. All recipes become the property of the NYS Maple Association.
3. Recipe must contain New York State Pure Maple Syrup, Granulated Maple Sugar, or Maple Cream as an ingredient.
4. Visit www.nysmaple.com for inspiration!

Special Class:

25. Dessert or Baked Good

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

- 1st - \$50 & Trophy
- 2nd - \$30
- 3rd - \$20

Honorable Mention Ribbons may be presented in each class.

“Special Classes” are **NOT** eligible for “Star of the Day”.

DIVISION G

Tuesday, August 27

Pie Day

Rules:

1. Pie filling and Crust **MUST** be homemade.
2. Pies must be entered in a disposable pan.
3. All pies are to be dropped off cold, **NO** warm pies will be excepted.
4. Crust should be golden brown, flaky, cut easily with a fork or knife (including bottom crust), but should hold shape when served.
5. Fruit fillings should be whole fruit or sizes to fruit use. Texture should be tender but hold shape and flavor should be characteristic of the fruit used.
6. Soft fillings should have a smooth, well-blended consistency, hold shape when served, and have a pleasant flavor characteristic of ingredients used.

Classes:

1. Two Crust Pie (Includes Lattice)
2. Vegetable Pie, Sweet or Savory
3. Cream or Custard Pie (Excludes Chocolate)
4. Stone Fruit Pie or **NEW!** Fruit Tart

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION H

Wednesday, August 28

Chocolate Day

Rules:

1. Use your best chocolate magic!
2. Size of entry can be no larger than 8" x 8" x 2" or a layer cake pan that is 8" or 9" in diameter.

Classes:

1. Chocolate Cake
2. Chocolate Pie or Tart
3. Chocolate Candy (ex: Fudge, Nut Clusters, Peanut Butter Cups, etc.)
MUST enter twelve (12)
4. Chocolate Custard based Dessert

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION H

Wednesday, August 28

New York State Potato Day

Rules:

1. **NO** Sweet Potato recipes.
2. You **MUST** use New York State grown potatoes.
3. You **MUST** list potato variety used in recipe.
4. Please indicate on entry tag if the entry is to be reheated before judging.
5. Entries will be reheated using a microwave oven.

Classes:

1. Youth Potato: Favorite Potato recipe using NYS grown potatoes
(Youth Class is 16 and younger)
2. Adult Potato: Favorite Potato recipe using NYS grown potatoes

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Youth Prizes:

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

Adult Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION I

Thursday, August 29

New York State Cheese Day

Rules:

1. Create your own original recipe using New York State Cheese. This recipe cannot have been previously published.
2. You **MUST** use New York State Cheese.
3. You **MUST** use at least one (1) cup of cheese.
4. You **MUST** list the variety of cheese used in recipe.
5. Please indicate on entry tag if the entry is to be reheated before judging.
6. Entries will be reheated using a microwave oven.

Classes:

1. Appetizer, Main Dish, or Side Dish
2. Dessert or Baked Good

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION I

Thursday, August 29

Chobani “Create A Dip” Contest

Sponsored by Chobani



Chobani

Using a container of “Chobani Plain Greek Yogurt”, create your own original, unique “Dip” recipe. You may use either Lowfat Plain, Nonfat Plain, or Whole Milk Plain Greek Yogurt. Visit <https://www.chobani.com/recipes> for inspiration!

Rules:

1. You **MUST** follow all Culinary Rules & Regulations.
2. Recipe must include a container of Chobani Plain Greek Yogurt; Lowfat Plain, Nonfat Plain, or Whole Milk Plain Yogurt as an ingredient.
3. Exhibitor **MUST** include proof of purchase of the Chobani product with their entry. This can be done by either submitting the foil top seal or the used container when the entry is dropped off for judging.
4. Flavor should be well blended and pleasant to taste.
5. Recipes must be named, your own creation, unpublished and not previously submitted to any other contest.
6. Crackers, vegetables, etc. may be submitted with your entry, but are not part of the judging.
7. All recipes become the property of Chobani.

Special Class:

26. “Create A Dip”

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

- 1st - \$75 Gift Basket
- 2nd - \$50 Gift Basket
- 3rd - \$25 Gift Basket

Honorable Mention Ribbons may be presented in each class.

“Special Classes” are **NOT** eligible for “Star of the Day”

DIVISION J

Friday, August 30

Bread Day

Rules:

1. Breads should be baked in a single loaf container 9" x 5" x 3" or shaped as recommended in recipe. Maximum size not to exceed 12".
2. Breads should have a uniform golden crust, smooth well-rounded top, slice easily, and hold their shape when cut.
3. The texture should be moderately fine, even grained, and not crumbly.
4. Flavored and shaped breads should be characteristic of ingredients and recipe.

Classes:

1. **NEW!** Yeast Bread
2. **NEW!** Rustic Bread
3. **NEW!** Coffee Cake
4. Quick Bread

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION K

Saturday, August 31

New York State Apple Day

Rules:

1. You **MUST** use New York State Apples.
2. You **MUST** list variety(s) of apples used in recipe.
3. Entries need to be submitted in either a 1-2 cup disposable container or a disposable baking container no larger than 8" x 8".
4. Please indicate on entry tag if the entry is to be reheated before judging.
5. Entries will be reheated using a microwave oven.

Classes:

1. Appetizer, Main Dish, or Side Dish
2. Dessert or Baked Good (Excludes Apple Pie)

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION K

Saturday, August 31

Creative Apple Pie Contest

Sponsored by the New York Apple Association Inc.



Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. You **MUST** use New York State Apples.
3. You **MUST** list variety(s) of apples used in recipe.
4. Pie filling and Crust **MUST** be homemade.
5. Pies must be entered in a disposable pan.
6. All pies are to be dropped off cold, **NO** warm pies will be excepted.
7. Crust should be golden brown, flaky, cut easily with a fork or knife (including bottom crust), but should hold shape when served.
8. Fruit fillings should be whole fruit or sizes to fruit use. Texture should be tender but hold shape and flavor should be characteristic of the fruit used.
9. All recipes become the property of the New York Apple Association Inc.

Special Class:

27.Creative Apple Pie

Judging Criteria:

Taste	50%
Appearance	30%
Crust	20%

Prizes:

1st	2nd	3rd
\$250	\$150	\$100

Honorable Mention Ribbons may be presented in each class.

“Special Classes” are **NOT** eligible for “Star of the Day”.

DIVISION K

Saturday, August 31

Five Ingredients or Less Day

Rules:

1. Create your favorite entry! The entry **MUST** only contain **FIVE (5)** ingredients or **LESS!**
2. Salt, pepper, spices, herbs, cooking oil, and water are not counted as part of the five (5) ingredients.
3. Entries need to be submitted in either a 1-2 cup disposable container or a disposable baking container no larger than 8" x 8".
4. Please indicate on entry tag if the entry is to be reheated before judging.
5. Entries will be reheated using a microwave oven.

Classes:

1. Appetizer, Main Dish, or Side Dish
2. Cake Mix Creation
3. Recipe using Sweetened Condensed Milk **NOTE:** The sweetened condensed milk is considered one of your five (5) ingredients.
4. Casserole

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION K

Saturday, August 31

Chicken & Broccoli Ring Five Ingredient Contest

Sponsored by Pampered Chef

Karen Ristau “Independent Consultant”



Rules:

1. You **MUST** follow all Culinary Rules & Regulations.
2. You **MUST** use the recipe listed below. Please do not make any changes.
3. You **MUST** use the title assigned by Pampered Chef.
4. Salt, pepper, spices, herbs, and butter are not counted as part of the five (5) ingredients.
5. Entries will be reheated using a microwave oven.

Special Class:

28. Chicken & Broccoli Ring

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

- 1st - \$50.00 Product Basket
- 2nd - \$30.00 Product Basket
- 3rd - \$20.00 Product Basket

Honorable Mention Ribbons may be presented in each class.

“Special Classes” are **NOT** eligible for “Star of the Day”.

DIVISION K

Saturday, August 31

Chicken & Broccoli Ring Five Ingredient Recipe

Sponsored by Pampered Chef
Karen Ristau “Independent Consultant”

pampered|chef

PREP 15 mins BAKE 25 to 30 mins TOTAL 45 mins
YIELD Serves 4

Ingredients

Outer Ring

- 1 Pkg. (8oz) refrigerated crescent rolls

Filling

- 1 cup coarsely chopped cooked chicken
- $\frac{3}{4}$ cup coarsely chopped broccoli
- $\frac{1}{2}$ cup shredded cheddar cheese
- 2 tbsp. mayonnaise

Instructions

1. Preheat the oven to 375°F.
2. Unroll crescent rolls, separate into eight triangles. Arrange triangle, slightly overlapping, in a circle on *Personal Size Round Stone* with wide ends 3” from edge of baking stone. Points will extend off the edge of the baking stone. Roll wide ends of dough toward center to create a 3’ opening.
3. In *Classic Batter Bowl*, combine chicken, broccoli, cheese, mayonnaise. Using *Large Scoop*, scoop filling evenly over dough in a continuous circle.
4. Bring points of triangle up and over filling. Tuck under dough at center to form a ring (filling will show).
5. Lightly brush with melted butter using *Chef’s Silicone Basting Brush*.
6. Bake 25-30 minutes or until deep golden brown.

DIVISION L

Sunday, September 1

Gluten Free/Vegetarian's Day

Rules:

1. The Gluten Free classes (1 & 2) must exclude any food that contains Gluten. Gluten is a protein found in wheat, barley, and rye.
2. The Gluten Free classes (1 & 2) may only contain fruit, vegetables, meat and eggs.
3. Vegetarian classes (3 & 4) cannot contain any meat, fish, shellfish, crustacea, or animal by-products (such as gelatin or rennet).
4. Please indicate on entry tag if the entry is to be reheated before judging.
5. Entries will be reheated using a microwave oven.

Classes:

1. Gluten Free Appetizer, Main Dish, or Side Dish
2. Gluten Free Dessert or Baked Good
3. Vegetarian Appetizer, Main Dish, or Side Dish
4. Vegetarian Dessert or Baked Good

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION M

Monday, September 2

Carnivore's Delight Day

Rules:

1. Please indicate on entry tag if the entry is to be reheated before judging.
2. Entries will be reheated using a microwave oven.

Classes:

1. Bacon Rules! Create Your **BEST** Bacon Recipe
2. Jerky – Any Kind
3. Meat Pies – Individual or Family Size
4. Ground Meat – Beef, Pork, Chicken, etc.

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.