

2026 Culinary Competition

New York State Fair Wegmans Creative Arts Center

(315) 728-4328 – Creative Arts Center Office

nysfcreativearts@agriculture.ny.gov

Presented by the New York State Fair, Syracuse, New York 13209,
from 10:00 am to 8:00 pm daily (6:00 pm on Labor Day, Monday, September 7, 2026)

Fees:

- \$15.00 Exhibitor Fee
- **Adult Class** - \$2.00-Entry fee per entry (Includes **Special Classes**)
- **NEW! NO ENTRY FEES** for **Youth Competitions** – with a limit of ONE (1) entry per class.

CULINARY RULES & REGULATIONS:

1. **Entry Deadline: August 9, 2026.**
2. Please see the **Culinary Competitions Schedule** and the **Creative Arts Center General Rules and Regulations**.
3. The rules printed herein are made a part of the conditions under which all entries of exhibitors are made, and exhibitors are respectfully requested to read them carefully, thereby avoiding confusion at the time of the competition and to make certain in which classes their entries belong.
4. You are only allowed to enter one (1) item in a class. There is no limit for number of entries per Exhibitor.
5. Exhibitors must register **ONLINE**. There will be no substitutions or changes in classes after deadline.
6. **Please Note:** Youth Competitions are free for all youths seventeen (17) and under. If a youth chooses to enter an Adult Competition, then a SFS number is required. Please contact the Creative Arts Center for information on obtaining a SFS number @ 315-728-4328 or nysfcreativearts@agriculture.ny.gov .
7. All amateur cooks are eligible. An amateur cook is one who enjoys cooking for family and friends, not for a salary.
8. Previously entered winning and non-winning recipes will not be accepted. This includes those entered in any “Special” classes.

9. Culinary entries will no longer be returned. Please be sure all culinary entries are in disposable containers.
10. Entries must be covered when brought to the Culinary Department located in the Wegmans Creative Arts Center.
11. Entries containing any foreign objects, hair, or other nonedible items, will be automatically disqualified.
12. No mixes or commercially prepared products may be used unless the class permits it.
13. Divisions may have additional requirements.
14. Entries will be disqualified if not entered under the name of the exhibitor who made the item.
15. 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.
16. **NEW!** Multiple entries from the same batch/recipe in different classes are **NOT ALLOWED** and all will be disqualified.
17. Recipes **MUST** accompany all entries, including Special Classes unless otherwise noted, 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.**
18. **EXHIBITOR TAGS:** You will receive your exhibitor tag when you drop off your item on your competition day. You will be responsible for attaching the 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.
19. **NEW! DELIVERY OF ENTRIES:** Please Note that there have been changes made to the Delivery of Culinary entries to the Creative Arts Center. Your entry **MUST** be received in the Culinary Department by 9:00 am. **NO EXCEPTIONS.** Please plan accordingly.
 - Everyone will be issued a Delivery Pass and an Admission Ticket for each of their entry(s), unless they correspond on the same day.

- **When using the Delivery Pass**, you will enter Gate 7 and proceed to Gate 11. You will show security your delivery pass and give them your Admission Ticket. You will enter the NYS Fairgrounds and continue straight (parallel to the train tracks), past the Horticulture Bldg. until you reach the back of the Creative Arts Center. You will enter through the back of the building, using the Somerset back entrance marked “Culinary Dept.” for drop off. After dropping off, you **MUST** return to Gate 11 to exit the Fairgrounds. Please remember to receive a wristband for re-entry into the fair. **NOTE:** The Delivery Pass is only valid until 8:30 am. **You will NOT be allowed to drive into the NYS Fairgrounds after 8:30 am.**
- You may also park your vehicle in a NYS Fair parking lot and walk your entry in. Your entry **MUST** be received in the Culinary Dept. for Judging by 9:00 am or you will be disqualified. It is your responsibility to plan accordingly. Please Note that we will only be issuing Delivery Passes and Admission Tickets for your entry(s). We will **NOT** be issuing Parking Passes for days your entry(s) are to be brought in.
- **If you need assistance at any time with dropping off your entry(s), please call the Creative Arts Center Office at 315-728-4328.**

20. 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 year’s Fair.
21. The Fair assumes no responsibility in case of loss or damage to entries from any cause.
22. All entries become the property of the New York State Fair, unless otherwise specified.
23. 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.
24. **NO** results/information concerning entries will be given by phone, this includes winners of awards.
25. Results will be posted in the Creative Arts Center after 2:00 pm each day.
26. **NEW!** Ribbons/scorecards/awards (exclude monetary awards) may be claimed the day your entry is judged in the Creative Arts Center Office between the hours of 2:00 pm - 8:00 pm. Ribbons/scorecards/awards (excluding monetary awards) may also be picked up after the fair on Wednesday, September 9th from 9:00 am - 4:00 pm, Thursday, September 10th from 3:00 pm - 7:00 pm and on Saturday, September 12th from 9:00 am - 12:00 pm. You may also contact the Creative Arts Center Office to schedule a pickup at 315-728-4328.

27. 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.
28. 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”.

Thank you to our 2026 Culinary Sponsors



The Wrobel Family

DIVISION A

Wednesday, August 26

Canned Food Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. 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.
3. A clean, rust-free ring must be on the jar.
4. **“For safety reasons NO MEAT or meat byproducts should be used in any submissions.”**
5. **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***.
6. Recipes **MUST** include processing directions.
7. Please submit one jar per entry.
8. The jar will be on display throughout the Fair.

Classes:

1. Dill Pickles
2. Bread & Butter Pickles
3. Canned Vegetables (ex: green tomatoes, beets, onions, etc.)
4. **NEW!** Any “Pickled” item

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 27

Jam and Jelly Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. Jams and 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.
3. A clean, rust-free ring must be on the jar.
4. Jelly should hold shape and cut easily with a spoon.
5. Jellies should be made with the juice of the fruit or vegetables and be clear.
6. Jams should be thick with fruit evenly distributed and soft enough to spread.
7. **“For safety reasons NO MEAT or meat byproducts should be used in any submissions.”**
8. **Please note:** Jams and Jellies must be processed water bath canning 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.
9. Recipes **MUST** include processing directions.
10. Please submit one jar per entry.
11. 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)
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. **NEW!** Grape Jam or Jelly

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 27

Especially for Youth Under 17 Day **NEW! NO ENTRY FEES for Youth entries.**

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. This competition is for Youth aged 17 and under on March 1 of the calendar year. **NO ADULTS.**
3. Any commercially prepared product is permissible in these classes.
4. You **MUST** enter **six (6) per class.**

Classes:

1. Cupcake Creations
2. Holiday Treats
3. **NEW!** Rice Krispy Animal Treat – Use your creative imagination and bring us your favorite edible animal!
4. **NEW!** Candy Bar Creations – Use your favorite candy bar to create fun & decorative snacks!

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

1st	2nd	3rd
Ribbon	Ribbon	Ribbon

Honorable Mention Ribbons may be presented in each class.

DIVISION C

Friday, August 28

NEW! Dried Food Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. Entries **MUST** be in a clear 4 oz. jar or a clear 1-pint jar and labeled with name of the food and the date preserved. All entries **MUST** have been preserved after September 1, 2024.
3. When completing your recipe card, please remember to include the drying/dehydration method used and the amount of time that was used.
4. **NO** visible signs of foreign matter or moisture in the entry.
5. Entries showing signs of spoilage will be disqualified.
6. Entries **MUST** be edible and require **NO** refrigeration.
7. Please follow all current USDA requirements for items canned as described in the USDA publication “Complete Guide to Home Canning”, which can be found at the National Center for Home Food Preservation at the University of Georgia: [Herbs - National Center for Home Food Preservation](#)
8. All entries will be on display for the duration of the fair.

Classes:

1. Dried Herbs
2. Dried Fruit
3. Granola
4. Jerky

Judging Criteria:

Color	25%
Appearance	25%
Texture	25%
Packaging/Labeling	25%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.

DIVISION C

Friday, August 28

Decorated “Fake” Cake Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. **Contestant must be an amateur baker.**
3. All cakes must be created using Styrofoam or any other solid dummy cake material. **NO EDIBLE CAKES WILL BE ACCEPTED.**
4. Due to the environmental conditions during the fair, cakes are to be iced in Royal icing, Gum Paste, and/or Fondant.
5. 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. Appropriate props may be used.
6. 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.
7. 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".
8. 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.
9. Recipes for this competition are not required.

Classes:

1. Cake Theme: “Happy 250th America”
Help us celebrate America’s 250th Anniversary with a cake theme that is festive, patriotic and full of spirit while telling a story through colors, shapes and materials.

Judging Criteria:

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

Prizes:

1st	2nd	3rd
\$20	\$15	\$10

Honorable Mention Ribbons may be presented.

DIVISION D

Saturday, August 29

Practically Homemade Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. Please indicate on entry tag if the entry is to be reheated before judging.
3. Entries will be reheated using a microwave oven.
4. 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 – Must enter **ten (10)** bites
2. Cake Roll
3. **NEW!** Ground Meat Entree – Beef, Pork, or Chicken – Must enter **two (2)** cups
4. **NEW!** Creative Rice and Beans – Must enter **two (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 29

NEW! Eggaganza Day

Sponsored by Hudson Egg Farms



Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. Please indicate on entry tag if the entry is to be reheated before judging.
3. Entries will be reheated using a microwave oven.
4. Recipe **MUST** contain eggs.

Classes:

1. Deviled Eggs – Must enter **twelve (12)**
2. Best Egg Salad sandwich – Must enter **two (2)**
3. Two-bite Appetizer/Hors d' oeuvre – Must enter **ten (10)** bites
4. Pickled Egg – Must Enter **six (6)**

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

1st	2nd	3rd
\$20	\$15	\$10

Honorable Mention Ribbons may be presented in each class.

DIVISION D
Saturday, August 29

NEW! Hudson Egg Contest
Sponsored by Hudson Egg Farms



Rules:

1. You **MUST** follow all Culinary Rules & Regulations.
2. Please indicate on entry tag if the entry is to be reheated before judging.
3. Entries will be reheated using a microwave oven.
4. Recipe **MUST** contain eggs.
5. All recipes become the property of the Hudson Egg Farms.

Special Class:

33. Any item prepared with eggs

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

1st	2nd	3rd
\$75	\$50	\$35

Honorable Mention Ribbons may be presented.

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

DIVISION E

Sunday, August 30

Cookie Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. You **MUST** supply **twelve (12)** cookies per class.
3. Cookies should be of an even thickness.
4. Drop cookies should be free from thin edges or spreading and dropped from spoon, not pressed.
5. All cookies should be tender.
6. Bar cookies may be soft.

Classes:

1. Sandwich Cookie
2. Drop Cookie
3. Brownie/Bar Cookie
4. **NEW!** Italian 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 F

Monday, August 31

Cake Day

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, see Classes 4 & 5, 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.
5. Flavor should be well blended and pleasant to taste.

Classes:

1. Layer Cake
2. Vegetable Cake (ex: Carrot, Zucchini, etc.)
3. **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". You **MUST** list the procedure of how you completed the cake, including the ingredients on the recipe form.
4. **NEW!** "Special Pan" Cake – Any cake that requires a special pan to bake. (ex: Angel Food, Bundt, Chiffon, 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 F

Monday, August 31

NEW! Hudson Cheesecake Contest

Sponsored by Hudson Egg Farms



Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. The Cheesecake must be removed from its original pan and placed on a disposable structure.
3. The Cheesecake 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. The Cheesecake should be neat in appearance, texture consistent with recipe and ingredients used.
5. Flavor should be well blended and pleasant to taste.
6. Recipe **MUST** contain eggs.
7. All recipes become the property of the Hudson Egg Farms

Special Class:

34. Cheesecake made with eggs

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

1st	2nd	3rd
\$75	\$50	\$35

Honorable Mention Ribbons may be presented.

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

DIVISION F

Monday, August 31

NEW! NYS Maple Contest

Sponsored by the NYS Maple Producer's Association



Whether you're aiming for a tantalizing appetizer with a hint of sweetness, a main course featuring a beautiful maple glaze, or a decadent dessert where its rich flavor truly shines, we want you to embrace the natural magic of NYS Maple and let its distinct character guide your creative process.

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. Any item prepared with Maple

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

- 1st - \$50
- 2nd - \$35
- 3rd - \$15

Honorable Mention Ribbons may be presented.

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

DIVISION G

Tuesday, September 1

Pie Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. Pie filling and Crust **MUST** be homemade.
3. Pies must be entered in a disposable pan.
4. All pies are to be dropped off cold, **NO** warm pies will be accepted.
5. Crust should be golden brown, flaky, cut easily with a fork or knife (including bottom crust), but should hold shape when served.
6. 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.
7. 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
5. **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, September 2

Chocolate Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. Use your best chocolate magic!
3. 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)**

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, September 2

New York State Potato Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. **NO** Sweet Potato recipes.
3. You **MUST** use New York State grown potatoes.
4. You **MUST** list potato variety 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. Potato: Favorite Potato recipe using NYS grown potatoes

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Adult Prizes:

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

Honorable Mention Ribbons may be presented.

DIVISION H

Wednesday, September 2

NEW! Polish Day Contest

Sponsored by the Wrobel Family

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. Please indicate on entry tag if the entry is to be reheated before judging.
3. Entries will be reheated using a microwave oven.
4. Create your own original Polish recipe.

Special Class:

35. Any Polish Item – Must enter **two (2)** cups or **twelve (12)** items

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

1st	2nd	3rd
\$50	\$35	\$15

Honorable Mention Ribbons may be presented in each class.

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

DIVISION I

Thursday, September 3

NEW! New York State Cheese Contest

Sponsored by NYS Cheese Manufacturers' Association



Does the aroma of aged cheddar make your heart sing? Then it's time to turn your passion into prize winning potential! We're thrilled to announce a call for entries for our exciting NYS Cheese Manufacturers' Association dish contest. We invite you to showcase your creativity and culinary flair by creating an unforgettable dish where cheese takes the center stage.

Rules:

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

Special Class:

30. Any dish prepared with NYS Cheese

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

1st	2nd	3rd
\$125	\$75	\$50

Honorable Mention Ribbons may be presented.

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

DIVISION I

Thursday, September 3

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 Low-fat 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; Low-fat 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, September 4

Bread Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. 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".
3. Breads should have a uniform golden crust, smooth well-rounded top, slice easily, and hold their shape when cut.
4. The texture should be moderately fine, even grained, and not crumbly.
5. Flavored and shaped breads should be characteristic of ingredients and recipe.

Classes:

1. Yeast Bread
2. **NEW!** Raisin or Cranberry Bread
3. 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 J

Friday, September 4

NEW! Mexican Street Corn Cornbread

Sponsored by the King Arthur Baking Company



The recipe to be prepared is “Mexican Street Corn Cornbread”.

Rules:

1. You **MUST** follow all Culinary Rules & Regulations.
2. You **MUST** use the listed recipe. Please do not make any changes. You do not need to submit a copy of the recipe with your entry.
3. You **MUST** use the title assigned by King Arthur Baking Company.
4. The recipe can be found below, or you can go to
[Mexican Street Corn Cornbread 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.
6. **Note:** This recipe can be made Gluten-Free. Please indicate on the Entry Tag if it is made Gluten-Free when dropping off.
7. King Arthur Baker’s Hotline: (855) 371-2253

Special Class:

22. Mexican Street Corn Cornbread- Adult

Judging Criteria:

Taste	50%
Appearance & Creativity	25%
Texture	25%

Prizes:

- 1st - \$75.00 Gift Card
- 2nd - \$50.00 Gift Card
- 3rd - \$25.00 Gift Card

Honorable Mention Ribbons may be presented.

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

DIVISION J

Friday, September 4

Mexican Street Corn Cornbread Adult Recipe **Sponsored by the King Arthur Baking Company**

Consider this cornbread our love letter to elotes, the classic Mexican street food of charred corn slathered in a tangy, creamy, cheesy sauce and flavored with cilantro and chile. In this departure from tradition, we put the creamy sauce (in this case, it's mayonnaise) in the batter for richness and tenderness; it's also mixed with sour cream and lime and used to top the corn-and herb-flecked bread. This cornbread is delicious enough to eat on its own, but versatile enough to accompany any cookout, picnic, or summer get-together.

PREP 15 mins **BAKE** 20 to 25 mins **TOTAL** 45 mins

YIELD One 8" Round Pan

Ingredients:

Batter

- 4 tablespoons (57g) unsalted butter
- 1/2 cup plus 2 tablespoons (75g) King Arthur Unbleached All-Purpose Flour or King Arthur Gluten-Free Measure for Measure Flour
- 1/2 cup (78g) yellow cornmeal
- 1 teaspoon of baking powder
- 1/2 teaspoon baking soda
- 3/4 cup (170g) mayonnaise
- 1/4 cup (50g) granulated sugar
- 1 large egg
- 1/2 cup (50g) aged Cotija cheese, finely crumbled; divided*
- 1/3 cup (50g) corn, fresh or thawed from frozen; divided
- 2 tablespoons (5g) cilantro, fresh leaves and tender stems, minced; divided

See Tips from our Bakers

Crema

- 3 tablespoons (43g) mayonnaise
- 2 tablespoons (28g) sour cream
- zest of 1/2 lime
- 2 teaspoons lime juice
- 1/4 teaspoon smoked paprika, plus additional for sprinkling

Instructions:

1. Preheat the oven to 350°F with a rack in the center.
2. **To prepare the batter:** Place the butter in an 8" round pan. Transfer the pan to the oven to melt the butter while it's preheating, about 5 minutes.
3. Meanwhile, in a medium bowl, whisk together the flour, cornmeal, baking powder, and baking soda.
4. In a large bowl, whisk together the mayonnaise, sugar, and egg to form a smooth, thick mixture.
5. Add the dry ingredients to the wet ingredients and whisk until fully combined.
6. Reserve 2 tablespoons (12g) of the Cotija, 2 tablespoons (20g) of the corn, and 1 tablespoon of the cilantro for the topping. Set aside.
7. Add the remaining Cotija, corn, and cilantro to the batter, and stir with a flexible spatula to distribute evenly.
8. Carefully remove the pan containing the butter from the oven. Dollop the batter into the pan and spread it into an even layer (a small offset spatula is the best tool here). Some of the butter will pool on top of the batter; that's OK.
9. Return the pan to the oven and bake for 20 to 25 minutes, until the top is evenly golden brown, and a digital thermometer inserted in the center of the cornbread reads 205°F.
10. Remove the cornbread from the oven and allow it to cool slightly while you prepare the crema.
11. **To make the crema:** In a small bowl, whisk the mayonnaise, sour cream, lime zest, lime juice, and paprika to combine.
12. While the cornbread is still slightly warm, spread about 3 tablespoons (38g) of the crema in a thin layer across the surface. Sprinkle with the reserved Cotija, corn, and cilantro from step 6. Drizzle the remaining crema over the toppings and sprinkle with smoked paprika to taste.
13. **Storage information:** Mexican Street Corn Cornbread is best enjoyed the day it's baked, ideally while still slightly warm. For longer storage, refrigerate, covered, for up to a day; allow it to come to room temperature before serving.

Tips from our Bakers

- If aged Cotija is not available, feta makes a good substitute. Use a total of 1/2 cup (57g) finely crumbled feta, reserving 2 tablespoons (14g) for topping.
- To bake street corn cornbread in a 9" round pan or 10" cast iron skillet, prepare the recipe as described and reduce the baking time to 18 to 20 minutes. The cornbread will be slightly thinner.
- ****Be aware:** Some of your baking ingredients can be a hidden source of gluten. Learn more at our blog post: [For gluten-free baking, think beyond just flour](#). For additional information on King Arthur-produced products, read the complete details of our [allergen program](#), including our contact-prevention practices.

DIVISION J

Friday, September 4

NEW! Soft Brown Sugar Cookies Youth Contest **Sponsored by the King Arthur Baking Company**



The recipe to be prepared is “Soft Brown Sugar Cookies”.
NEW! NO ENTRY FEES for Youth entries.

Rules:

1. You **MUST** follow all Culinary Rules & Regulations.
2. This competition is for Youth aged 17 and under on March 1 of the calendar year. **NO ADULTS.**
3. You **MUST** use the listed recipe. Please do not make any changes. You do not need to submit a copy of the recipe with your entry.
4. You **MUST** use the title assigned by King Arthur Baking Company.
5. The recipe can be found below, or you can go to
[Soft Brown Sugar Cookies 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.
6. You **MUST** enter **twelve (12).**

Special Class:

31. Soft Brown Sugar Cookies - Youth

Judging Criteria:

Taste	50%
Appearance & Creativity	25%
Texture	25%

Prizes:

- 1st - \$40.00 Gift Card
- 2nd - \$25.00 Gift Card
- 3rd - \$25.00 Gift Card

Honorable Mention Ribbons may be presented.

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

DIVISION J

Friday, September 4

Soft Brown Sugar Cookies Youth Recipe

Sponsored by the King Arthur Baking Company

Swap in brown sugar for white in a classic sugar cookie and you'll get these brown sugar cookies: They're softer and chewier than their granulated sugar counterparts, with a richer, deeper flavor (plus, a touch of molasses helps drive those caramel notes home). Choose dark brown sugar for bold richness or opt for light brown sugar for cookies that are lighter in color and milder in flavor. We couldn't resist the granulated sugar entirely: Each cookie gets rolled in white sugar for a slightly sparkly finish.

PREP 15 mins **BAKE** 10 to 12 mins **TOTAL** 40 mins

YIELD 26 to 28 cookies, depending on size

Ingredients

Dough:

- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 3/4 teaspoon table salt
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 cup (213g) dark brown sugar or light brown sugar, packed
- 8 tablespoons (113g) unsalted butter, softened
- 1 tablespoon (21g) molasses
- 1 large egg
- 2 teaspoons King Arthur Pure Vanilla Extract

Coating:

- 1/3 cup (66g) granulated sugar

Instructions:

1. Preheat the oven to 350°F with racks in the upper and lower thirds. Line two baking sheets with parchment or lightly grease.
2. **To make the dough:** In a medium bowl, whisk the flour, salt, baking soda, and baking powder. Set aside.
3. In a large bowl or the bowl of a stand mixer fitted with the flat beater, add the brown sugar, butter, and molasses. Mix by hand (a dough whisk is a helpful tool here) or on medium speed until well combined, about 1 minute, scraping the bowl halfway through mixing.
4. Add the egg and vanilla and mix until well combined, about 1 minute, scraping the bowl halfway through mixing.
5. Add the dry ingredients and mix until fully incorporated, about 1 minute, scraping the bowl as needed.
6. **To add the Coating:** In a small, shallow bowl, place the granulated sugar. Using a Tablespoon Scoop or a generous tablespoon measure, scoop three or four portions of dough into the sugar bowl and roll them until evenly coated. (For perfectly round cookies, roll the dough into neat balls before coating.)
7. Transfer to a prepared baking sheet (about 12 to 14 cookies per pan), spacing evenly apart. Continue until you've used all the dough.
8. Bake the cookies for 10 to 12 minutes, rotating the baking sheets from top to bottom and front to back halfway through, until the edges of the cookies are set and the surfaces begin to crack.
9. Remove from the oven and allow the cookies to cool on the baking sheets for 5 minutes before transferring to wire racks to cool completely. Serve at room temperature.
10. **Storage information:** Store brown sugar cookies in an airtight container at room temperature for up to 4 days. Freeze for longer storage.

DIVISION K

Saturday, September 5

New York State Apple Day

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. Entries need to be submitted in either a 1-2 cup disposable container or a disposable baking container no larger than 8" x 8".
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 K

Saturday, September 5

NEW! New Hope Mills Mix Contest

Sponsored by New Hope Mills



Take a **New Hope Mills Mix** product (**NOT single grain flour**) and develop an original, unique recipe. For inspiration, check out our website www.newhopemills.com.

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. Create your own original recipe using any New Hope Mills Mix, **NOT SINGLE GRAIN FLOUR**.
3. All recipes **MUST** include at least **one (1) cup** of any New Hope Mills Mix.
4. Recipes must be named, your own creation, unpublished and not previously submitted to any other contest.
5. All recipes become the property of New Hope Mills.
6. Exhibitor **MUST** bring the opened bag of New Hope Mills Mix or the label from the New Hope Mills Mix bag when dropping off your entry.

Special Class:

32. New Hope Mills Unique Recipe

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

- 1st – \$100 Gift Certificate to the New Hope Mills Store & Café
- 2nd - \$50 Gift Certificate to the New Hope Mills Store & Café

Honorable Mention Ribbons may be presented.

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

DIVISION L

Sunday, September 6

Five Ingredients or Less Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. Create your favorite entry! The entry **MUST** only contain **FIVE (5)** ingredients or **LESS!**
3. Salt, pepper, spices, herbs, cooking oil, and water are not counted as part of the five (5) ingredients.
4. Entries need to be submitted in either a 1-2 cup disposable container or a disposable baking container no larger than 8" x 8".
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. Cake Mix Creation
3. Recipe using Sweetened Condensed Milk **NOTE:** The sweetened condensed milk is considered one of your five (5) ingredients.
4. **NEW!** Pasta Dish

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 7

Gluten Free/Vegetarian's Day

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. The Gluten Free classes (1 & 2) must exclude any food that contains Gluten. Gluten is a protein found in wheat, barley, and rye.
3. The Gluten Free classes (1 & 2) may only contain fruit, vegetables, meat and eggs.
4. Vegetarian classes (3 & 4) cannot contain any meat, fish, shellfish, crustacea, or animal by-products (such as gelatin or rennet).
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. Any Gluten Free dish
2. Any Vegetarian dish

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 7

NEW! Healthy Snack Day

Do you have the next big thing in healthy snacking? We're on the hunt for delicious and nutritious snacks that pack a punch with high protein, boast impressive fiber content, and keep the calorie count low. Help shape the future of guilt-free indulgence.

Rules:

1. You **MUST** follow all Culinary Rules and Regulations.
2. If entry is in individual servings, please submit **six (6)**.
3. Please explain on recipe how entry is a healthy snack.
4. Please specify nutrients in the snack on the recipe form.
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. High Protein
2. High Fiber
3. Low Calorie

Judging Criteria:

Taste	50%
Appearance	30%
Texture	20%

Prizes:

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

Honorable Mention Ribbons may be presented in each class.