

DEPARTMENT 32 WEGMANS CULINARY COMPETITION

Donna Bill, Superintendent
dallenbill@gmail.com
Florence Jutton, Assistant

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 3 these entries will compete for "Best of the Fair". The following classes **are not** eligible for the Grand Competition on September 4 – Wilton Classes 7 – 8; Empire State Potato Classes 11-12; Especially For Youth Classes 1 – 4 and Special Contest Classes 21 - 36.

The Grand Prize winners will be selected from this group of exhibitors. **The Grand Prize winner from 2017 is not eligible for Grand Prize in 2018.**

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 fifteen (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 - 36.**
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.

Delivery of Culinary Entries

Enter Gate 12 on Bridge Street. Show security your 15 minute parking pass.
Drive to the Art and Home Center. Enter through the back of the building
– use Somerset back entrance. Make sure to get your hand stamped to allow you to re-enter later in the day.

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 2nd.**

- 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 2nd 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, attention Culinary Department, 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.

Place your name, address and phone number on the back of your printed recipe. This can be hand-written.

- 13. A cash prize and ribbon will be awarded to 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 4th, 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 3rd 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 2018 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. **IF ENTRANTS DO NOT FOLLOW THE PUBLISHED GUIDELINES, JUDGES RESERVE THE RIGHT TO DEDUCT POINTS.**
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

DINOSAUR BARB-B-QUE
Syracuse, NY

EMPIRE STATE POTATO GROWERS, INC.
Stanley, NY

HODGSON MILL
Effingham, IL

HUNTER & HILSBERG CORP.
Syracuse, NY

KING ARTHUR FLOUR
White River Junction, VT

NEW HOPE MILLS
Auburn, NY

NEW YORK APPLE ASSOCIATION, INC.

Fishers, NY

NEW YORK STATE CHEESE MANUFACTURER'S ASSOC.

Ithaca, NY

NYS MAPLE PRODUCERS ASSOC.

Syracuse, NY

RED STAR YEAST

WILTON

Woodridge, IL

We regret any omissions due to printing deadlines.

2018 CULINARY COMPETITIONS AND SPONSORS

DIVISION	DATE	CONTEST
A	Wednesday, Aug. 22	Dinosaur Bar-B-Que Contest
B	Thursday, Aug. 23	Canned Foods Day Wilton Cake Decorating Award*
C	Friday, Aug. 24	Jams & Jellies Day Hunter & Hilsberg Jam & Jelly Contest
D	Saturday, Aug. 25	Practically Homemade Day King Arthur Flour Adult Contest
E	Sunday, Aug. 26	Cookie Day
F	Monday, Aug. 27	Cake Day NYS Maple Producers Assoc. Contest
G	Tuesday, Aug. 28	Pie Day Chocolate Day New York Apple Association, Inc. Creative Apple Pie Contest
H	Wednesday, Aug. 29	Empire State Potato Growers Club Contest* Hodgson Mill Contest
I	Thursday, Aug. 30	New Hope Mills Contest New York State Cheese Mfr. Contest
J	Friday, Aug. 31	Bread Day Red Star Yeast Contest
K	Saturday, Sept. 1	Especially for Youth Under 16 Day Five Ingredients or Less Day
L	Sunday, Sept. 2	Great American Spam Championship Spam Kid Chef Contest
M	Monday, Sept. 3	Grand Competition

* The Wilton Cake and Empire State Potato Growers Classes are not considered "Special classes" and do not cost an additional \$2. The following classes **are not eligible** for the Grand Competition on September 3: Wilton Classes 7 – 8; Empire State Potato Classes 11-12; Especially For Youth Classes 1 – 4 and Special Contest Classes 21 – 36.

**DIVISION A
DINOSAUR BAR-B-QUE CONTEST**

WEDNESDAY, AUGUST 22

DINOSAUR BAR-B-QUE CONTEST

Create your own unique bar-b-que fare and have them judged by three celebrity judges! Entry must be received in a disposable container.

Prizes

1st	\$150 Cash Award
2nd	\$50 Dinosaur Bar-B-Que Gift Card, Saddle Bag & Hardcover Cookbook
3rd	\$25 Dinosaur Bar-B-Que Gift Card, Saddle Bag & Hardcover Cookbook

Winners of the Dinosaur BBQ Contest will not be eligible for Grand Competition on September 3rd.

Special Class

21. Bar-B-Que beef or pork ribs – bring 4 ribs
22. Coleslaw – bring 2 cups
23. Cornbread – 1 loaf or 8” x 8” square pan

Flavor	60%
Creativity	20%
Overall Appearance	20%

Rules

- Contestant must be a resident of New York State. Exhibitor can enter only 1 entry per class.
- Contest is open to **amateur** cooks only.
- All New York State Fair culinary rules apply. Failure to follow the rules may result in disqualification.
- Leftover product will not be returned.
- These classes will be judged in the Demo Kitchen at 10:00 a.m. Deliver entries to Culinary Department.
- Winners of the Dinosaur Bar-B-Que Contest will not be eligible for Grand Competition on September 3rd.



**DIVISION B
CANNED FOODS
WILTON DECORATED CAKE CONTEST**

THURSDAY, AUGUST 23

CANNED FOODS

EXHIBIT RULES FOR CANNED ENTRIES

Pickles and relishes may be prepared using the vegetable(s) of your choice, and must be in a pint 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 CANNOT BE RETURNED FOR HEALTH REASONS.**

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

Classes

1. Dill Pickles
2. Bread & Butter Pickles
3. Pickled Vegetables
4. Canned Fruit
5. Chili Sauce

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 B
CANNED FOODS
WILTON DECORATED CAKE CONTEST**

THURSDAY, AUGUST 23

WILTON DECORATED CAKE CONTEST

“Wilton Decorated Cakes” **are not eligible** for the Grand Competition on September 3rd.

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: Fairy Tales or Fantasy

Senior Division Theme: The Olympics

Cakes 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. **Contestant must be an amateur baker.**
3. One entry class per person.
4. Decisions of the Wilton Judges are final. Failure to respect this may result in disqualification.
5. Everything on the cake must be edible.
6. Prepared cake mixes can be used.
7. Decorated cakes 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)

6. Cakes – Fondant Icing. Cakes should be no larger than ½ sheet cake size.

Senior Division (ages 18 and up)

7. Cakes – Fondant Icing. Cakes should be no larger than ½ sheet cake size.

“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 2017 first place winner is not eligible in the 2018 contest.



DIVISION C
JAM & JELLY DAY/ HUNTER & HILSBURG CONTEST



FRIDAY, AUGUST 24

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 and 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. **“For safety reasons NO MEAT or meat byproducts should be used in any submissions.”**

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

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

3. Jam or jelly containing a NYS produced craft wine, beer or other spirit (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. A Jam, Jelly, Preserve, or other fruit blend spread using New York State grown Concord grapes or Concord juice."

Appearance	30%
Texture	20%
Taste	50%

DIVISION C
JAM & JELLY DAY/ HUNTER & HILSBURG CONTEST

FRIDAY, AUGUST 24

HUNTER & HILSBURG JELLY CONTEST

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

The Hunter & Hilsberg Jelly Contest Class 24 is **not eligible** for the Grand Competition on September 3.

Special Class

24. Jelly prepared without commercially-prepared pectin.

- Contestant must be a resident 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.

**DIVISION D
PRACTICALLY HOMEMADE
KING ARTHUR FLOUR CONTEST**

SATURDAY, AUGUST 25

PRACTICALLY HOMEMADE

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

EXHIBIT RULES FOR ENTRIES

Entry should be in **non-returnable containers 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. Commercial Soup based casserole
3. Cake Roll
4. Chili (meat or vegetable based)
5. Creative Mac and Cheese

Judging criteria:

Appearance	30%
Texture	20%
Taste	50%

**DIVISION D
PRACTICALLY HOMEMADE
KING ARTHUR FLOUR CONTEST**

SATURDAY, AUGUST 25

KING ARTHUR FLOUR CONTEST

Recipe must be used from the following website: <https://www.kingarthurfLOUR.com/recipes/whole-grain-banana-bread-recipe>. Please do not rename the recipe – use the title assigned by the King Arthur Flour Co. This one-bowl banana bread — our 2018 Recipe of the Year — uses the simplest ingredients, but is incredibly moist and flavorful.

Special Class

- | | |
|--|--|
| 25. Adult – Ages 18 & Up
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 Canvas Tote Bag |
|--|--|

ONE ENTRY CLASS PER PERSON.

All winners will also receive a gorgeous ribbon.

King Arthur Flour Contest winner **is not eligible** for Grand Competition on September 3.

Judging Criteria:

Flavor	50%
Overall Appearance	25%
Texture	25%

RULES:

- Contestant must be a resident of New York State, **one entry class per person.**
- The Whole Grain Banana Bread recipe is the one to be used. 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
PRACTICALLY HOMEMADE
KING ARTHUR FLOUR CONTEST

SATURDAY, AUGUST 25

KING ARTHUR FLOUR CONTEST (CONT'D)
WHOLE GRAIN BANANA BREAD RECIPE

Batter

- 2 cups thoroughly mashed banana; about 4 or 5 medium bananas
- 1/2 cup vegetable oil
- 1 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup King Arthur Unbleached All-Purpose Flour
- 1 cup King Arthur White Whole Wheat Flour or Premium Whole Wheat Flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 1 teaspoon ground cinnamon, optional
- 1/2 cup chopped walnuts, toasted if desired; optional*
- *Leave the nuts out, if desired; or substitute up to 1 cup chopped dried fruit, chocolate or butterscotch chips, sunflower or pumpkin seeds, or other mix-ins of your choice.

Topping

- 1 tablespoon sugar
- 1/2 teaspoon ground cinnamon

Instructions

1. Preheat the oven to 350°F with a rack in the center position. Lightly grease a 9" x 5" loaf pan; if your pan is glass or stoneware, reduce the oven temperature to 325°F.
2. In a large bowl, stir together the mashed banana, oil, sugar, eggs, and vanilla.
3. Weigh your flours; you'll find their weight by toggling to "ounces" at the top of the ingredient section above. Or measure them by gently spooning them into a cup, then sweeping off any excess. Mix the flours, baking soda, baking powder, salt, cinnamon, and chopped walnuts into the banana mixture. Scrape the bottom and sides of the bowl and mix again to thoroughly combine the ingredients.
4. Scoop the batter into the prepared pan. Mix together the sugar and cinnamon, and sprinkle over the batter.
5. Bake the bread for about 60 to 75 minutes, until the bread feels set on the top, and a paring knife (or other thin knife) inserted into the center comes out clean, or with just a few moist crumbs (but no wet batter). If you have a digital thermometer, the bread's temperature at the center should register about 205°F. If the bread appears to be browning too quickly, tent it with aluminum foil for the final 15 to 20 minutes of baking. Note: If baking in a glass or stoneware pan, increase the baking time by 10 to 15 minutes.
6. Remove the bread from the oven. Cool it in the pan for 15 minutes, then loosen the edges, and turn it out of the pan onto a rack to cool completely.
7. Store leftover bread, tightly wrapped, at room temperature for several days. Freeze for longer storage.

**DIVISION E
COOKIE DAY**

SUNDAY, AUGUST 26

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. Rugelach Cookie
2. Molasses/Spice
3. Bar Cookie
4. Drop Cookie
5. Brownies/Blondies
6. Fruit Cookie
7. Creative Chocolate Chip Cookies (feel free to add any mix-ins you prefer)

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

DIVISION F
CAKE DAY
NEW YORK STATE MAPLE PRODUCERS ASSOCIATION CONTEST
Sponsored by the NYS Maple Producers

MONDAY, AUGUST 27

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. Two Tier Frosted Cake
5. Vegetable Cake (carrot, zucchini, etc.)

Appearance	30%
Texture	20%
Taste	50%

DIVISION F
CAKE DAY
NEW YORK STATE MAPLE PRODUCERS ASSOCIATION CONTEST
Sponsored by the NYS Maple Producers

MONDAY, AUGUST 27

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

For inspiration: visit nysmaple.com/recipes

Special Class

- | | |
|--|--|
| 26. 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%

Winners of the NYS Maple Producers Assoc. contest **are not eligible** for Grand Competition on September 3rd.

- 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
PIE DAY
CHOCOLATE DAY
NEW YORK APPLE ASSOCIATION, INC. CREATIVE APPLE PIE CONTEST**

TUESDAY, AUGUST 28

PIE DAY

EXHIBIT RULES FOR PIES

Crust should be golden brown, flaky, cut easily with a fork or knife (including bottom crust), 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 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 – sweet or savory (pumpkin, sweet potato, squash, carrot, zucchini, etc.)
3. Lemon Pie
4. Creative Berry Pie

Entries will be judged using the following criteria:

Appearance	30%
Crust	20%
Taste	50%

**DIVISION G
PIE DAY
CHOCOLATE DAY
NEW YORK APPLE ASSOCIATION, INC. CREATIVE APPLE PIE CONTEST**

TUESDAY, AUGUST 28

CHOCOLATE DAY

Use your best chocolate magic. The three 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 Pie
7. Other Chocolate Dishes
8. Chocolate Candy

Entries will be judged using the following criteria:

Appearance	30%
Ease of Preparation	20%
Taste	50%

**DIVISION G
PIE DAY
CHOCOLATE DAY
NEW YORK APPLE ASSOCIATION, INC. CREATIVE APPLE PIE CONTEST**

TUESDAY, AUGUST 28

**CREATIVE APPLE PIE CONTEST
Sponsored by the New York Apple Association, Inc.**

EXHIBIT RULES FOR PIES

General rules for pies applies to this class. In addition, the apple pie must be **made with New York apples.**

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

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

Classes

27. Creative Apple Pie

Entries will be judged using the following criteria:

Appearance	30%
Crust	20%
Taste	50%

Winners of this contest **are not eligible** for Grand Competition on September 3rd.

- Contestant must be a resident of New York State, **one entry class per person.**
- Must specify the type of New York apples used in the recipe and must use New York apples.
- Recipe, name, address and phone numbers must be typed on an 8 1/2" 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
EMPIRE STATE POTATO GROWERS CLUB CONTEST
HODGSON MILL CONTEST**

WEDNESDAY, AUGUST 29

EMPIRE STATE POTATO GROWERS INC. CONTEST

The Empire State Potato Growers Classes are **not eligible** for the Grand Competition on September 3rd. 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
1. Favorite Recipe using NYS potatoes.	\$50	\$30	\$20

YOUTH DIVISION – UNDER 16

	1st	2nd	3rd
2. Favorite stuffed baked potato – enter 6	\$25	\$15	\$10

DIVISION H
EMPIRE STATE POTATO GROWERS CLUB CONTEST
HODGSON MILL CONTEST

WEDNESDAY, AUGUST 29

HODGSON MILL CONTEST

Prepare your own unique cookie using a minimum of 1 cup of Hodgson Mill Flour.

1st	2nd	3rd
\$150	\$100	\$75

Classes

28. Unique Cookie (12)

Entries will be judged using the following criteria:

Appearance	40%
Flavor	40%
Texture	20%

Winners of this contest **are not eligible** for Grand Competition on September 3rd.

- Contestant must be a resident of New York State, **one entry class per person**.
- Must be 18 years of age or older.
- Must use a minimum of 1 cup of Hodgson Mill Flour in the recipe.
- No mixes can be used.
- The UPC label from the Hodgson Mill Flour bag used must be attached to your recipe.
- Recipe, name, address and phone numbers must be typed on an 8 1/2" 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.
- All recipes become the property of Hodgson Mill.



DIVISION I
NEW HOPE MILLS CONTEST
NEW YORK STATE CHEESE MANUFACTURER'S CONTEST

THURSDAY, AUGUST 30

NEW HOPE MILLS CONTEST

Take a New Hope Mills **Mix** product (not single grain flour) and develop an original, unique recipe. Check out our website www.newhopemills.com or our Facebook www.facebook.com/newhopemills/ for inspiration.

Prizes: 1st – New Hope Mills Gift Basket and a Gift Certificate (\$50 value)
2nd – Gift Certificate (\$25 value)
3rd – Gift Certificate (\$25 value)

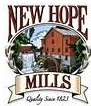
Special Class

- 29. Dessert
- 30. Savory/Main Dish
- 31. Quick bread

Winners of the New Hope Mills Contest **are not eligible** for Grand Competition on September 3.

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** (not single grain flour) and at least one other ingredient made in New York.
- All recipes must include at least 1 cup of any New Hope Mills **Mix** (not single grain flour).
- All recipes must include at least one other ingredient made in NY.
- Recipes must be named, your own creation, unpublished and not previously submitted to any other contest.
- Recipe, name, address and phone numbers must be typed on an 8 ½” by 11” sheet of paper and be submitted with entry.
- All recipes become the property of New Hope Mills.
- All entries must be submitted on a disposable container for judging.
- Bring your prepared food entry and corresponding recipe to the Art & Home Center on Thursday, August 30th, and follow the Fair’s entry guidelines.
- Entries should be submitted with:
 - A New Hope Mills proof of purchase or product label,
 - A neatly typed recipe for the entry (illegible recipes may be disqualified) with estimates on preparation time and total baking time denoted.
 - Your name, address, phone number and email address.



DIVISION I
NEW HOPE MILLS CONTEST
NEW YORK STATE CHEESE MANUFACTURER'S CONTEST

THURSDAY, AUGUST 30

NEW YORK STATE CHEESE MANUFACTURER'S CONTEST

Take a New York State Cheese and develop an original, unique recipe.

Prizes: 1st – \$100
 2nd – \$75
 3rd – \$50

Special Class

- 32. Appetizer made with at least 1 cup of New York State cheese.
- 33. Entrée made with at least 1 cup of New York State cheese.

Winners of the NYS Cheese Manufacturer's Contest **are not eligible** for Grand Competition on September 3rd.

Contest Rules:

- Limit one entry per person per class. You must be 18 years of age or older to enter and a resident of New York State. The Contest is intended for amateurs only.
- To enter, create your own original recipe using New York State cheese.
- All recipes must include at least 1 cup of cheese.
- Recipes must be named, your own creation, unpublished, and not previously submitted to any other contest.
- 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/in a disposable container for judging.
- Bring your prepared food entry and corresponding recipe to the Art & Home Center on Thursday, August 30 and follow the Fair's entry guidelines.
- Entries should be submitted with:
 - A proof of purchase or product label from a New York State cheese.
 - A neatly typed recipe for the entry (illegible recipes may be disqualified), with estimates on preparation time and total baking time denoted.
 - Your name, address, phone number and email address.

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

FRIDAY, AUGUST 31

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. Flat Bread (Pita, Tortilla, Naan, etc.)
3. Coffee Cake
4. Scones (enter 6)
5. Yeast rolls – sweet or savory (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 J
BREAD DAY
RED STAR YEAST BREAD CONTEST**

FRIDAY, AUGUST 31

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

34. 1st – Prize
 2nd – Prize
 3rd – Prize

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

Winners of the Red Star Yeast Bread Contest **are not eligible** for Grand Competition on September 3rd.

- 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 2017 Red Star Yeast Bread Contest are not eligible to enter the 2018 Red Star Yeast Bread Contest.



**DIVISION K
ESPECIALLY FOR CHILDREN UNDER 16
FIVE INGREDIENTS OR LESS**

SATURDAY, SEPTEMBER 1

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. Pizza (sweet or savory)
3. Snickerdoodles
4. Cereal Snack Sculpture

NOT ELIGIBLE FOR GRAND COMPETITION ON MONDAY, SEPTEMBER 3RD.

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

**DIVISION K
ESPECIALLY FOR CHILDREN UNDER 16
FIVE INGREDIENTS OR LESS**

SATURDAY, SEPTEMBER 1

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

5. Five Ingredients or Less
6. Cake mix creations
7. Recipe using sweetened condensed milk

NOT ELIGIBLE FOR GRAND COMPETITION ON MONDAY, SEPTEMBER 3RD.

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

DIVISION L
THE GREAT AMERICAN SPAM® CHAMPIONSHIP

SUNDAY, SEPTEMBER 2

THE GREAT AMERICAN SPAM® CHAMPIONSHIP

HAWAII AND ISLAND-INSPIRED RECIPES (2018 Contest Theme):

Make any entry inspired by Hawaii, luaus, tiki parties or island life in general. Anything tropical goes!

Special Class

35. Adults – Ages 18 & Up 1st – \$150 2nd – \$50 3rd – \$25

36. Kid Chefs – Ages 7 – 17 1st - \$150 2nd - \$50 3rd - \$25

Winners of the Spam Contest **are not eligible** for Grand Competition on September 3rd.

Two National Grand Prizes:

1. National SPAM® Champion Grand Prize: A Trip for Two to the 2019 Waikiki SPAM JAM® Festival 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:

Taste	30%
Creativity	30%
Easiness	30%
Appearance	10%

Contest Rules:

- Must be a New York State resident, **one entry per exhibitor.**
- Make any entry inspired by Hawaii, luaus, tiki parties or island life in general. Use 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. (Salt, pepper, cooking oil/butter, water and garnishes do NOT count. Packaged items such as pre-made dough, jarred sauces, salad mixes and other timesavers count as one/individual ingredient each.)
- Judging Criteria is to emphasize the 2018 theme and prioritize taste (overall flavor appeal and SPAM® produce presence), creativity (how unique, imaginative or trendy it is); and easiness (how simple and quick-to-make it is).
- 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 2017 are eligible to win in 2018, nor are those who have won 1st place three or more times.
- All winning 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.

DIVISION L
THE GREAT AMERICAN SPAM® CHAMPIONSHIP

SUNDAY, SEPTEMBER 2

THE GREAT AMERICAN SPAM® CHAMPIONSHIP (Cont'd)

- All contestants including fair winners, finalists and the national grand-prize winners shall not make any public appearances or give any interviews 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 1st place recipes. He/she will receive a voucher to cover \$3,000 in travel costs (airfare, hotel and food) for the 2019 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 1st 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 Feb. 28, 2019. 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 emailing statefairteam@blueribbongroup.net or by sending a self-addressed stamped envelope to: Blue Ribbon Group, c/o SPAM® Championship National Winner, 1120 South 2nd St #908, Minneapolis, MN 55415.



**DIVISION M
GRAND COMPETITION**

MONDAY, SEPTEMBER 3

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

The following classes are not eligible for the Grand Competition on September 3: Wilton Classes 6 – 7; Empire State Potato Classes 1-2; Especially For Youth Classes 1 – 4; Five Ingredients or Less Classes 5 – 7; and Special Contest Classes 21 – 36.

BEST OF DIVISION AWARDS

All Culinary Best of Division winners will be guests at the Best of Division Awards on Labor Day, September 3rd at 12:00.

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