

DEPARTMENT 32 WEGMANS CULINARY COMPETITION

Donna Bill, Superintendent
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PLEASE READ ALL DIRECTIONS AS OUR FORMAT HAS CHANGED.

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

OPEN TO NEW YORK STATE RESIDENTS ONLY.

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

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

BEST OF FAIR

Each day the Best Entry from each Division will be chosen and on Monday, September 2 these entries will compete for "Best of the Fair". The following classes are **not** eligible for the Grand Competition on September 2 – Wilton Classes 7 – 8; Empire State Potato Classes 11-12 and Special Contest Classes 21 and above.

The Grand Prize winners will be selected from this group of exhibitors. **The Grand Prize winner from 2018 is not eligible for Grand Star Prize in 2019.**

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 and above.**
5. **There is an additional cost of \$2.00 per class for special classes. THE EXHIBITOR'S FEE WILL PROVIDE AN ADMISSION TICKET AND FIFTEEN MINUTE PARKING STICKER FOR ENTRIES DELIVERED ON DAY OF JUDGING.** Parking sticker is not valid for additional parking and admission is not transferable.

Delivery of Culinary Entries

Enter Gate 6 or 7 on State Fair Blvd. Show security your 15 minute parking pass. Drive to the Wegmans 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 1st.**

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 1st 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 Wegmans Art and Home Center between 8:15 - 10:00 a.m., or entries may be submitted by mail prepaid to Wegmans 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 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 Wegmans 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. You may pick up entries between 3 – 5 p.m.

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 3rd, between 11:00 - noon, by presenting the entry stub.
17. Cooks whose entries were chosen daily as "Star of the Day" 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 2nd for final judging as "**Star of the 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 2019 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**

DINOSAUR BAR-B-QUE
Syracuse, NY

EMPIRE STATE POTATO GROWERS, INC.
Stanley, NY

HUNTER & HILSBURG CORP.
Syracuse, NY

KING ARTHUR FLOUR
White River Junction, VT

NEW HOPE MILLS
Auburn, 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.

2019 CULINARY COMPETITIONS AND SPONSORS

DIVISION	DATE	CONTEST
A	Wednesday, Aug. 21	Dinosaur Bar-B-Que Contest
B	Thursday, Aug. 22	Canned Foods Day Wilton Cake Decorating Contest*
C	Friday, Aug. 23	Jam & Jelly Day Hunter & Hilsberg Jam & Jelly Contest
D	Saturday, Aug. 24	Practically Homemade Day King Arthur Flour Adult Contest
E	Sunday, Aug. 25	Cookie Day
F	Monday, Aug. 26	Cake Day Hunter & Hilsberg Cake Contest NYS Maple Producers Assoc. Contest
G	Tuesday, Aug. 27	Pie Day
H	Wednesday, Aug. 28	Empire State Potato Growers Club Contest* Chocolate Day
I	Thursday, Aug. 29	New Hope Mills Contest New York State Cheese Mfr. Contest
J	Friday, Aug. 30	Bread Day Red Star Yeast Contest
K	Saturday, Aug. 31	Especially for Youth Under 16 Day Five Ingredients or Less Day
L	Sunday, Sept. 1	Carnivore's Delight Contest
M	Monday, Sept. 2	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 2: Wilton Classes 7 – 8; Empire State Potato Classes 11-12 and Special Contest Classes 21 – 32.

DIVISION A DINOSAUR BAR-B-QUE CONTEST

WEDNESDAY, AUGUST 21

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. Beans and rice – bring 2 cups
22. Brisket
23. Mac and cheese

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 2nd.



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

THURSDAY, AUGUST 22

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 (i.e., green tomatoes, beets, onions, etc.)
4. Canned Condiments (bbq sauce, ketchup, salsa, etc.)
5. Refrigerator pickles

Two "Stars of the Day" will be chosen for the Final Grand Prize Competition.

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 22

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: Super Heroes

Senior Division Theme: I ♥ New York (illustrate how you would showcase your favorite New York event or location)

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 – Combination of Butter Cream and Fondant Icing. Cakes should be no larger than ½ sheet cake size.

Senior Division (ages 18 and up)

7. Cakes – Combination of Butter Cream and 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 2018 first place winner is not eligible in the 2019 contest.



DIVISION C
JAM & JELLY DAY/ HUNTER & HILSBERG CONTEST



FRIDAY, AUGUST 23

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

One “Star of the Day” will be chosen from Classes 1 and 2 for the Final Grand Prize Competition.

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. Savory jam or jelly.

Appearance	30%
Texture	20%
Taste	50%

DIVISION C
JAM & JELLY DAY/ HUNTER & HILSBERG CONTEST

FRIDAY, AUGUST 23

HUNTER & HILSBERG JELLY CONTEST

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

The Hunter & Hilsberg Jelly Contest Class 24 is **not eligible** for the Grand Competition on September 2.

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 24

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 deducted for not following exhibit rules.

Classes

1. Two-bite Appetizer/hors d'oeuvre (10 bites)
2. Pot Luck Dish
3. Cake Roll
4. Chili (meat or vegetable based) (2 cups)
5. Creative Mac and Cheese

Judging criteria:

Appearance	30%
Texture	20%
Taste	50%

One "Star of the Day" will be chosen for the Final Grand Prize Competition.

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

SATURDAY, AUGUST 24

KING ARTHUR FLOUR CONTEST

Recipe must be used from the following website: <https://www.kingarthurfour.com/recipes/cake/pound-and-bundt>. Choose a pound cake or bundt cake recipe from their website. Please do not rename the recipe – use the title assigned by the King Arthur Flour Co.

Special Class

25. Adult – Ages 18 & Up
**Unused portion will be returned
Between 3:00 and 5:00 p.m. on
day of judging.**
- | |
|---|
| 1st - \$75 Gift Certificate to the Baker's Catalogue/
kingarthurfour.com |
| 2nd - \$50 Gift Certificate to the Baker's Catalogue/
kingarthurfour.com |
| 3rd - 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 2.

Judging Criteria:

Flavor	50%
Overall Appearance	25%
Texture	25%

RULES:

- Contestant must be a resident of New York State, **one entry class per person**.
- Use any pound or bundt cake recipe from their website. 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 E
COOKIE DAY**

SUNDAY, AUGUST 25

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. Sandwich Cookie
2. Molasses/Spice
3. Bar Cookie
4. Drop Cookie
5. Brownies/Blondies
6. Biscotti
7. Christmas Cookie

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

Two "Stars of the Day" will be chosen for the Final Grand Prize Competition.

**DIVISION F
CAKE DAY**

NEW YORK STATE MAPLE PRODUCERS ASSOCIATION CONTEST

**Sponsored by the NYS Maple Producers
HUNTER & HILSBURG CAKE CONTEST**

MONDAY, AUGUST 26

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. Fruit and/or Nut Cake
4. Multi-Tier Cake
5. Vegetable Cake (carrot, zucchini, etc.)
6. Coffee Cake

Appearance	30%
Texture	20%
Taste	50%

Two "Stars of the Day" will be chosen for the Final Grand Prize Competition.

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

MONDAY, AUGUST 26

HUNTER & HILSBERG CAKE CONTEST

AWARDS:

1st - \$100 Gift Certificate **2nd** - \$75 Gift Certificate **3rd** - \$50 Gift Certificate

EXHIBIT RULES FOR CAKES

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 or part of the icing or a filling, layer or topping. 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.

- To find a store near you that carries Hunter & Hilsberg jellies, please go to: www.hunterhilsberg.com
- If online purchasing is preferred, Hunter & Hilsberg is offering contestants a 20% discount on www.hunterhilsberg.com/ — use code “NYSFAIR2019” upon check-out (expires 8/19/19).

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

UNUSED PORTION OF CAKES WILL BE RETURNED BETWEEN 3:00 – 5:00 P.M.

Class

26. Cake, cheese cake, cupcake, etc.



Appearance	30%
Texture	20%
Taste	50%

- Contestant must be a resident of New York State, **one entry class per person.**
- All NYS Fair culinary rules apply. Failure to follow rules may result in disqualification.
- Contestant must include proof of purchase of Hunter & Hilsberg products with the entry by either including a copy of the product purchase receipt with entry, or, submitting the open/used jar with 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.
- Hunter & Hilsberg reserves the right to feature winning recipes on their website, giving credit to the recipe author, including the recipe, product photo and prize winner, as well as featured on Hunter & Hilsberg social media platforms. All entries may be photographed and featured on Hunter & Hilsberg’s social media pages and website.

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

MONDAY, AUGUST 26

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

For inspiration: visit nysmaple.com/recipes

Special Class

- | | |
|---|---|
| <p>27. Create any baked good using New York State pure maple syrup, granulated maple sugar and/or maple cream as an ingredient.</p> | <p>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</p> |
|---|---|

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 2nd.

- 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.
- All New York State Fair culinary rules apply. Failure to follow the rules may result in disqualification.



**DIVISION G
PIE DAY**

TUESDAY, AUGUST 27

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. Decadent Pie
4. Stone Fruit Pie

Entries will be judged using the following criteria:

Appearance	30%
Crust	20%
Taste	50%

Two “Stars of the Day” will be chosen for the Final Grand Prize Competition.

**DIVISION H
CHOCOLATE DAY
EMPIRE STATE POTATO GROWERS CLUB CONTEST**

WEDNESDAY, AUGUST 28

CHOCOLATE DAY

Use your best chocolate magic. 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

1. Chocolate Cake
2. Chocolate Muffins (enter 6)
3. Chocolate Candy (fudge, nut clusters, peanut butter cups, etc.) (enter 6)
4. Chocolate Custard based dessert

Entries will be judged using the following criteria:

Appearance	30%
Ease of Preparation	20%
Taste	50%

Two “Stars of the Day” will be chosen for the Final Grand Prize Competition.

**DIVISION H
CHOCOLATE DAY
EMPIRE STATE POTATO GROWERS CLUB CONTEST**

WEDNESDAY, AUGUST 28

EMPIRE STATE POTATO GROWERS INC. CONTEST

The Empire State Potato Growers Classes are **not eligible** for the Grand Competition on September 2nd. 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
5. Favorite recipe using NYS potatoes.	\$50	\$30	\$20

YOUTH DIVISION – UNDER 16

	1st	2nd	3rd
6. Favorite recipe using NYS potatoes.	\$25	\$15	\$10

**DIVISION I
NEW HOPE MILLS CONTEST
NEW YORK STATE CHEESE MANUFACTURER’S CONTEST**

THURSDAY, AUGUST 29

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

Special Class

28. New Hope Mills Unique Recipe

Winners of the New Hope Mills Contest **are not eligible** for Grand Competition on September 2nd.

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).
- All recipes must include at least 1 cup of any New Hope Mills **Mix** (not single grain flour).
- 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 New York State Fair culinary rules apply. Failure to follow the rules may result in disqualification.
- All entries must be submitted on a disposable container for judging.
- Bring your prepared food entry and corresponding recipe to the Wegmans Art & Home Center on Thursday, August 29th, 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 29

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

- 29. Appetizer made with at least 1 cup of New York State cheese.
- 30. 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 2nd.

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 1/2" by 11" sheet of paper and be submitted with entry.
- All entries must be submitted on/in a disposable container for judging. All New York State Fair culinary rules apply. Failure to follow the rules may result in disqualification.
- Bring your prepared food entry and corresponding recipe to the Wegmans Art & Home Center on Thursday, August 29 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 30

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. No Knead Yeast Bread
2. Rustic Bread – free form
3. Coffee Cake
4. Scones/Biscuits (enter 6)
5. Yeast rolls – sweet or savory (enter 6)
6. Bread Sculpture – Using your favorite yeast bread dough recipe, create a bread sculpture – Challah bread, Brioche, Manaesh, etc. or fanciful sculpture such as dragons, alligators, symbols of harvest. Sculptures will be judged on appearance only and will remain on display through the remainder of the Fair.

Entries in Classes 1 – 5 will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

Entries in Class 6 will be judged using the following criteria:

Creativity and Originality	30%
Design/Execution	30%
Visual Impact/Crisp Detail	20%
Instructions/Illustrations/Photos taken during preparation	20%

Two "Stars of the Day" will be chosen for the Final Grand Prize Competition.

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

SATURDAY, AUGUST 31

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

6. Five Ingredients or Less
7. Cake mix creations
8. Recipe using sweetened condensed milk
9. Decorated Cake (judged on appearance only)

NOT ELIGIBLE FOR GRAND COMPETITION ON MONDAY, SEPTEMBER 2nd

Entries will be judged using the following criteria:

Appearance	30%
Texture	20%
Taste	50%

**DIVISION L
CARNIVORE'S DELIGHT**

SUNDAY, SEPTEMBER 1

CARNIVORE'S DELIGHT

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

Class

1. Bacon Rules – create your best recipe using bacon
2. Smoked Meat
3. Meat Pies around the World
4. Bar-b-que Chicken
5. Ground Meat Creation

One “Star of the Day” will be chosen for the Final Grand Prize Competition.

**DIVISION M
GRAND STAR COMPETITION**

MONDAY, SEPTEMBER 2

Eligible: Exhibitors whose entries were judged "Star of the Day" from qualifying Divisions 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 2: Wilton Classes 6 – 7; Empire State Potato Classes 1-2; Five Ingredients or Less Classes 5 – 7; and Special Contest Classes 21 – 31.

STAR OF THE DAY AWARDS

All Culinary Star of the Day winners will be guests at the Star of the Day Awards Ceremony on Labor Day, September 2nd at 12:00.

Grand Star of the Day winners will receive awards at that time.