

CULINARY

Board Members in Charge
Jane Cave and Gib Gosser

Stephen Lee, Louisville, KY - Superintendent

Amount offered by Ky. State Fair.....\$3,370.00

Entries close July 2; Location - East Hall
Articles Accepted - See Rules 2 and 3
Articles Released - Monday 27
9:00 a.m. to 7:00 p.m.

PLEASE NOTE: Entry requirements, rules and classes have changed. Please read the information in this section thoroughly and carefully.

RULES

1. See General Rules on pages 194-196.
2. The Culinary Department will be open to receive entries Saturday, August 11, from 10:00 a.m. to 5:00 p.m. and Sunday, August 12, from Noon to 5:00 p.m. **All canned goods and Special Display - Decorated Cakes or Molds in both Open & Junior Divisions must be received by 5:00 p.m. Sunday, August 12.**
3. Baked goods, other food entries, and candy will also be accepted Monday, August 13, from 9:00 a.m. to 5:00 p.m. Sturdy, **disposable** containers **must** be used unless otherwise noted in class description.
4. **Exhibitors will not be allowed to remove articles from this department until Monday, August 27 at 9:00 a.m. All items, including canned goods and containers, not called for by 7:00 p.m. Monday, August 27, will be given to a charitable organization.**
5. No **fresh or dried** fruit may be used as a garnish in any class. If fresh flowers are used as a garnish they must be an *edible* variety.
6. All exhibitors wishing to have exhibits in regular and special classes must enter two such items to be eligible for both. Except as otherwise stated, exhibitors may enter only one item per class.
7. If an entry has a specific class, a like item may not be entered elsewhere. Example: Italian Cream Cakes may only be entered in the Italian Cream Cake category.
8. Absolutely no one, except Culinary Dept. official workers and judges, will be permitted in area during judging.
9. All work must be by private individuals. No companies or corporations may enter in any class except for classes 99, 100 and 101.
10. Unless otherwise specified, each entry must be accompanied by the

recipe at the time it is received for judging. **No entry will be judged without its recipe.** Entrants must type or plainly print the division number, class number and recipe name in the upper right corner of an 8 1/2"X11" piece of paper. Please put your name, address and phone number at top left corner of the same piece of paper. List all ingredients in order used and exact instructions. Include pan sizes, temperature, cooking time and yield. Please put each recipe on a separate piece of paper. Entries will not be judged on recipes; however, they are used by the judges to clarify questions about ingredients and cooking methods and could, therefore, affect the final outcome. **By submitting an entry and signing the entry form, you are granting the Kentucky State Fair the privilege of publishing the recipe without further compensation.** (Do not send recipes with entry form.)

See Division 3314 for information on special contests.

RIBBONS and POINTS

Each winning entry will be awarded ribbons and points as follows: 15 points for blue ribbon; 10 points for red ribbon; 5 points for white ribbon; 3 points for pink ribbon; 1 point for yellow ribbon.

SWEEPSTAKES AWARDS will be given as listed. However, after winning a sweepstakes award, three (3) fairs must pass (exclusive of winning year) before you are eligible for same. (Point ties will be broken by counting the number of blue ribbons. Exhibitor with most blue ribbons is determined the winner. If blue ribbons are equal, then red ribbons will be counted. If red ribbons are equal, then white ribbons will be counted. Only if white ribbons are also equal will duplicate prizes be awarded. If a cash prize is offered by a sponsor, the amount will be divided equally.)

PREMIUM AWARDS and ribbons will be mailed to winners.

SUPERINTENDENT’S AWARD: One entry will be chosen by the Culinary Superintendents as the Best of the Department. Winner will receive a special rosette and plaque.

DIVISION 3301

BREADS

From Scratch/No Commercial Mixes May Be Used.

LOAF SIZE - Breads **MUST** be a minimum of about 5" x 9" (may be braided and/or round) but not larger than about 12 inches in diameter, width or length. No mini-loaves may be entered.

Breads **MUST** be presented on foil-lined cardboard that is no larger than about 1 inch more than the entry itself. Securely fasten the entry tag by punching a small hole in the cardboard and attaching with string.

JUDGING STANDARDS FOR BREADS

General Appearance.....	15
Proper Baking.....	10
Aroma.....	10
Flavor or Taste.....	30

Grain and Texture	20
Lightness	10
Color of Crumb	5
Total.....	100

YEAST

Class No.		1st	2nd	3rd
1	White	\$8	\$4	Rib
2	Egg.....	\$8	4	Rib
3	Rye.....	\$8	4	Rib
4	Whole Wheat (At least 50% Whole Wheat).....	\$8	4	Rib
5	Mixed Grain - (Three or more Flours) (listed).....	\$8	4	Rib
6	Gluten Free (named) (listed).....	\$8	4	Rib
7	Flat Bread, your favorite (6)	\$8	4	Rib
8	Batter, any Seasoning.....	\$8	4	Rib
9	Braided Cinnamon Loaf.....	\$8	4	Rib
10	Raisin	\$8	4	Rib
11	Coffee Cake	\$8	4	Rib
12	Dinner Rolls (6).....	\$8	4	Rib
13	Cinnamon Rolls (6).....	\$8	4	Rib
14	English Muffins (6).....	\$8	4	Rib
15	Pretzels (6)	\$8	4	Rib
16	Any yeast bread not mentioned	\$8	4	Rib

QUICK

17	Zucchini.....	\$8	4	Rib
18	Biscuits, Baking Powder (6).....	\$8	4	Rib
19	Biscuits, Buttermilk (6).....	\$8	4	Rib
20	Corn Muffins or Sticks (6).....	\$8	4	Rib
21	Cranberry Nut Bread	\$8	4	Rib
22	Banana Bread.....	\$8	4	Rib
23	Morning Glory Muffins (6).....	\$8	4	Rib
24	Your Favorite Muffins (6) (named)	\$8	4	Rib
25	Any Quick Bread not mentioned.....	\$8	4	Rib

BREAD SWEEPSTAKES

Exhibitor winning most points in Classes 1 through 25 will be awarded a Rosette and Julep Cup.

DIVISION 3302

CAKES

**From Scratch/No Commercial Mixes May Be Used,
Except in Class Number 49.**

Cakes **MUST** be presented on foil-lined cardboard which is no larger than about 1 inch more than the entry itself. **IMPORTANT:** Maximum size of any cake is about 13 inches in diameter, width and/or length. Securely fasten the entry tag by punching a small hole in the cardboard and attaching with string.

JUDGING STANDARDS FOR LAYER AND FROSTED CAKES

Cake:	General Appearance	10
	Texture	30
Frosting and/or Filling:	Suitability	20
	Texture	15
	Flavor.....	25
TOTAL		100

JUDGING STANDARDS FOR NON FROSTED CAKES

Cake:	General Appearance	30
	Texture	30
	Flavor	40
TOTAL		100

Cakes using fresh or dried fruit as garnish will not be accepted.

Cakes in Class 30 through 50 may not require refrigeration.

Cakes may NOT use fresh whipped cream, Cool Whip®, or like topping in icing/frosting.

Class No.		1st	2nd	3rd	4th
30	Fruit Cake, Dark or Light (1/2 Cake)	\$12	\$9	Rib	Rib
31	Nut Cake, No Frosting (1/2 Cake)	\$12	9	Rib	Rib
32	Jam Cake, Caramel Frosting (1/2 Cake)	\$12	9	Rib	Rib
33	Lemon Cake, Lemon Icing	\$12	9	Rib	Rib
34	Chiffon Cake, Frosted or Not	\$12	9	Rib	Rib
35	Pound Cake, No Frosting	\$12	9	Rib	Rib
36	Spice Cake, Any Frosting	\$12	9	Rib	Rib
37	Devil's Food Cake, Chocolate Frosting	\$12	9	Rib	Rib
38	Angel Food Cake, No Frosting	\$12	9	Rib	Rib
39	Pumpkin Cake, Any Frosting	\$12	9	Rib	Rib
40	White Layer Cake, Any Frosting	\$12	9	Rib	Rib
41	Hummingbird Cake	\$12	9	Rib	Rib
42	Carrot Cake (cream cheese icing is acceptable) .	\$12	9	Rib	Rib
43	Yellow Cake, Any Frosting	\$12	9	Rib	Rib
44	Poppyseed Cake, Any Frosting	\$12	9	Rib	Rib
45	Red Velvet Cake	\$12	9	Rib	Rib
46	German Chocolate Cake	\$12	9	Rib	Rib
47	Chocolate Cake, Any Kind Not Mentioned, Any Frosting	\$12	9	Rib	Rib
48	Applesauce Cake, Cinnamon Frosting	\$12	9	Rib	Rib
49	Your Favorite Cake, Made with a Commercial Mix and Your Special Ingredients	\$12	9	Rib	Rib
50	Your Favorite Cake, Any Kind Not Mentioned	\$12	9	Rib	Rib

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CAKE SWEEPSTAKES

Exhibitor winning most points in Classes 30 through 50 will be awarded a Rosette.

DIVISION 3303

SMALL CAKES AND COOKIES

From Scratch/No Commercial Mixes May Be Used.

Small cakes **MUST** be presented on foil-lined cardboard no larger than about 1 inch more than the entry itself. Maximum size of any small cake is about 9 inches in diameter, width and/or length. Cupcakes, pastries, cookies and bars **MUST** be presented on a sturdy disposable 9 inch plate. Securely fasten the entry tag by punching a small hole in the cardboard and/or plate and attaching with string.

Small cakes and cookies using fresh or dried fruit as a garnish will not be accepted.

Small cakes and cookies in Class 55 through 74 may not require refrigeration. The use of fresh whipped cream, Cool Whip® or like topping in frosting/icing is prohibited.

JUDGING STANDARDS FOR SMALL CAKES AND COOKIES

General Appearance.....	20
Texture.....	30
Flavor.....	30
Proper Baking.....	20
TOTAL.....	100

Class No.	1st	2nd	3rd
55 Loaf Cake with Fruit (Apples, Cherries, etc.)...	\$8	\$6	Rib
56 Upside-Down Cake, Pineapple (Cherry garnish may be used).....	\$8	6	Rib
57 Upside-Down Cake, Any Fruit Other Than Pineapple.....	\$8	6	Rib
58 Old-Fashioned Jelly Roll (6 slices).....	\$8	6	Rib
59 Petit Fours, Iced (6).....	\$8	6	Rib
60 Cupcakes, Iced (6).....	\$8	6	Rib
61 White Brownies (6).....	\$8	6	Rib
62 Brownies (6).....	\$8	6	Rib
63 Red Velvet Brownies (6).....	\$8	6	Rib
64 Date Bars (6).....	\$8	6	Rib
65 Mexican Wedding Cookies (8).....	\$8	6	Rib
66 Your Favorite Sugar Cookies (8).....	\$8	6	Rib
67 Your Favorite Oatmeal Cookies (8).....	\$8	6	Rib
68 Your Favorite Chocolate Chip Cookies (8).....	\$8	6	Rib
69 Your Favorite Peanut Butter Cookies (8).....	\$8	6	Rib
70 Your Favorite Biscotti (8).....	\$8	6	Rib
71 Springerle Cookies (8).....	\$8	6	Rib
72 Lebkuchen Cookies (8).....	\$8	6	Rib
73 Pizzelle Cookies (8).....	\$8	6	Rib
74 Your Favorite Cookie, Any Kind Not Mentioned (8) (named).....	\$8	6	Rib

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SMALL CAKES AND COOKIES SWEEPSTAKES

Exhibitor winning most points in Classes 55 through 74 will be awarded a Rosette and Silver plate.

DIVISION 3304

PIES

From Scratch/No Commercial Mixes May Be Used.

From Scratch/No Commercial Pie Crusts May Be Used.

Pies **MUST** be presented in sturdy **disposable**, light weight aluminum pie plates about 9 inches in diameter. No glass, pottery, heavy metal or ceramic containers will be accepted. Securely fasten the entry tag by punching a small hole in the rim of the aluminum pie plate and attaching with string. **NOTE:** Punch the hole in the pie pan prior to baking pie.

Pies using fresh or dried fruit as a garnish will not be accepted.

JUDGING STANDARDS FOR PIES

General Appearance.....	20
Color/Filling.....	10
Thickness of Crust.....	10
Texture.....	40
Tenderness.....	20
Flakiness.....	10
Lightness.....	10
Flavor.....	40
Total.....	100

Class No.		1st	2nd	3rd
78	Apple Pie.....	\$8	\$4	Rib
79	Cherry Pie.....	\$8	4	Rib
80	Peach Pie.....	\$8	4	Rib
81	Strawberry-Rhubarb Pie.....	\$8	4	Rib
82	Blackberry Pie.....	\$8	4	Rib
83	Any Other Berry Pie.....	\$8	4	Rib
84	Pecan Pie.....	\$8	4	Rib
85	Shaker Lemon Pie.....	\$8	4	Rib
86	Sweet Potato Pie.....	\$8	4	Rib
87	Buttermilk Pie.....	\$8	4	Rib
88	Pumpkin Pie.....	\$8	4	Rib
89	Shoofly Pie.....	\$8	4	Rib
90	Your Favorite Meringue Topped Pie (named).....	\$8	4	Rib
91	Your Favorite Pie, Any Kind Not Mentioned (named).....	\$8	4	Rib
92	Pot Pie with any Savory Filling (REFRIGERATED, 6" max) (named).....	\$8	4	Rib
93	Your Favorite Savory Calzone (6" max) (named).....	\$8	4	Rib

PIE SWEEPSTAKES

Exhibitor winning most points in classes 78 through 93 will be awarded a Rosette.

DIVISION 3306

SPECIAL DISPLAY - DECORATED CAKES OR MOLDS

(See Rule 2 for receiving time)

Lightweight forms, dummies and/or styrofoam **must** be used. **No real cake.** However, all entries must be possible with real cake. No entries may require refrigeration. To facilitate handling and minimize damage - cakes should be placed on footed boards with sufficient space around the cake edges and designed to withstand several moves by Fair staff.

Decorated Bridal Cakes **MUST** be presented on commercially produced forms or very sturdy foil-lined board. Entries may not exceed about **16 inches** in diameter, length and/or width including any decoration extending from the cake and about **28 inches** in height including ornamentation.

Also, Other Decorated Cakes **MUST** be presented on commercially produced forms or very sturdy foil-lined board and may not exceed about **16 inches** in diameter, length and/or width including any decoration extending from the cake and about **12 inches** in height including ornamentation.

JUDGING STANDARDS FOR DECORATED CAKES

Artistry.....	50
Practicality.....	25
Creativity.....	25
TOTAL.....	100

Note: Judging is based primarily on individual hand work and not on the application of purchased ornamentation.

Note: Any cake in any class may employ any technique.

These Classes are Open to PROFESSIONAL/ADVANCED Cake Decorators
For purposes of this Kentucky State Fair contest you are considered a Professional/Advanced Cake Decorator if you make cakes and sell them, or are a cake instructor/teacher, consultant or bakery owner/operator or have skills so refined as to be determined

by the Superintendent to be on a Professional/Advanced Level.

Class No.		1st
99	Bridal Cake	Plaque & Rosette
100	Birthday Cake	Plaque & Rosette
101	Theme Cake: Dogs	Plaque & Rosette

These Classes are Open to INTERMEDIATE Cake Decorators

For purposes of this Kentucky State Fair contest you are considered a Intermediate Cake Decorator if you have won a Blue Ribbon in the LIKE Beginner Category and/or demonstrate decorating skills indicating two or more years experience but do not sell cakes for profit.

Class No.		1st	2nd	3rd	4th
105	Bridal Cake	\$12	6	Rib	Rib
106	Birthday Cake	\$12	6	Rib	Rib
107	Theme Cake: Dogs	\$12	6	Rib	Rib

These Classes are Open to BEGINNER Cake Decorators

For purposes of this Kentucky State Fair contest you are considered a Beginner if you do not sell cakes for profit, have less than two years of decorating experience and have not won a Blue Ribbon in the category you are entering.

Class No.		1st	2nd	3rd	4th
113	Bridal Cake	\$12	6	Rib	Rib
114	Birthday Cake	\$12	6	Rib	Rib
115	Theme Cake: Dogs	\$12	6	Rib	Rib

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SPECIAL CATEGORY - Class 116 - Decorated Holiday Cake is open to Beginner Cake Decorators - A \$25 premium will be awarded to the Best Decorated Holiday Cake. This award is presented courtesy of the **DERBY CITY HALLMARK COLLECTORS CLUB**.

SPECIAL CATEGORY - Class 117 - Decorated Cupcakes on a Cupcake Stand (any theme) - Standard-sized cupcakes using a minimum of 13 and a maximum of 24. Entries not to exceed about **16 inches** in diameter, length and/or width including decoration of the stand and about **28 inches** in height. Open to ALL Cake Decorators. A \$25 premium will be awarded to the BLue Riboon-winning entry.

SPECIAL CATEGORY - Class 118 - Pop-apalooza! - Decorated Cake Lollipops on display stand. Standard-sized cake pops using a minimum of 8 and a maximum of 16. Entries not to exceed about 16 inches in diameter, length, width and/or height. Open to ALL cake decorators. Reminder: NO REAL CAKE may be used - dummies must be used. A \$25 premium will be awarded to the Blue Ribbon-winning entry.

ROOKIE OF THE YEAR AWARD: A special plaque will be awarded to one (1) 1st time ribbon-winning entrant in Division 3306 as determined by the judges. This award is presented courtesy of **CREATIVE CONFECTIONS**, 8412 Hudson Lane, Louisville, KY

DIVISION 3307

BAKING/COOKING WITH DAIRY PRODUCTS

From Scratch/No Commercial Mixes May Be Used

Breads, cakes, pizzas and cheese cakes **MUST** be presented on foil-lined cardboard which is no larger than about 1 inch more than the entry itself. Cookies and candies **MUST** be presented on sturdy 9 inch disposable plates. Securely fasten entry tags by punching a small hole in the cardboard or plate and attaching with string. No mini-breads or cakes. Size requirements are the same as in Open Classes. Please read them.

Entries using fresh or dried fruit as a garnish will not be accepted.

JUDGING STANDARDS

The standards used for judging in Baking/Cooking with Dairy Products are the same standards as in the Open Classes of Breads, Cakes, Small Cakes and Cookies, and Pies.

JUDGING STANDARDS FOR PIZZA

General Appearance.....	20
Crust/Texture.....	30
Flavor.....	30
Proper Baking	20
TOTAL.....	100

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ALL BUTTER BAKING

Class No.		1st	2nd	3rd	4th
120	Any All Butter Bread (named).....	\$10	4	Rib	Rib
121	All Butter Pound Cake (named).....	\$10	4	Rib	Rib
122	Any Other All Butter Cake (named).....	\$10	4	Rib	Rib
123	Any Cookie made with Butter (8) (named).....	\$10	4	Rib	Rib

SOUR CREAM

124	Any Cake Made with Sour Cream (named).....	\$10	4	Rib	Rib
125	Any Cookie Made with Sour Cream (8) (named).....	\$10	4	Rib	Rib

YOGURT

126	Any Cake Made With Yogurt (named).....	\$10	4	Rib	Rib
127	Any Cookie Made With Yogurt (8) (named).....	\$10	4	Rib	Rib

CHEESE

128	Cheese Pizza with Any Other Combination of Savory Ingredients - Not to exceed about 12 inches in diameter, length and/or width (named).....	\$10	4	Rib	Rib
129	Cheese Spread - Benedictine Sandwich Spread - a cream cheese and cucumber base combination (1 cup, REFRIGERATED, in a clear disposable container, entry tag securely fastened with string to container, not lid.)	\$10	4	Rib	Rib
130	Your Favorite Cheese Sandwich Spread (1 cup, REFRIGERATED, in a clear disposable container, entry tag securely fastened with string to container, not lid.) ..	\$10	4	Rib	Rib

SPECIAL DESSERTS

131	Italian Cream Cake	\$10	4	Rib	Rib
132	Your Favorite Cheese Cake (Plain - no flavoring other than vanilla).....	\$10	4	Rib	Rib
133	Your Favorite Cheese Cake (other than plain) (named). \$10	\$10	4	Rib	Rib

- 134 Your Favorite Dessert Made with Dairy Products,
Any Kind Not Mentioned Above (named)..... \$10 4 Rib Rib

Note: Cheesecakes can be baked on foil-wrapped cardboard rounds that are fitted snugly into the locking rim of your springform pan. No need to transfer cakes to bring to Fair.

SWEEPSTAKES

Exhibitor winning most points in Classes 120 through 134 will be awarded a Rosette and a lovely piece of Pottery given by the **Southeast United Dairy Industry Assoc. (SUDIA)** at the Dairy Recognition Dinner, on Friday, August 17. Winner will receive one complimentary ticket to the dinner.

DIVISION 3308

CANDIES

From Scratch/No Commercial Mixes or Products - All Entries Must Be Homemade

Candies **MUST** be presented in sufficient quantities (generally 1/2 pound or 8 pieces) for judging and displayed on sturdy, disposable plates or boxes not to exceed about 9 inches in diameter, length or width. Entries presented in tins, glass, ceramic or pottery will not be accepted. Securely fasten entry tag by punching a small hole in the plate or box and attaching with string.

Exception: Entries in Classes 154 and 155 may be presented in any fashion desired provided the display does not exceed about 12 inches in diameter, length, width and/or height. Recipes not required for classes 154 & 155.

JUDGING STANDARDS FOR CANDIES

General Appearance	20
Texture	10
Flavor	20
Proper Ingredient Handling	10
Creativity	10
Artistry.....	30
TOTAL.....	100

Class No.		1st	2nd	3rd
140	Chocolate Covered Nuts and/or Fruits.....	\$8	4	Rib
141	Your Favorite Fudge	\$8	4	Rib
142	Your Favorite Coconut Candy.....	\$8	4	Rib
143	Turtles with Scratch Caramels.....	\$8	4	Rib
144	Peppermint Patties	\$8	4	Rib
145	Nut Brittle.....	\$8	4	Rib
146	Toffee, any type.....	\$8	4	Rib
147	Bourbon Balls.....	\$8	4	Rib
148	Bon Bons.....	\$8	4	Rib
149	Pralines.....	\$8	4	Rib
150	Caramels.....	\$8	4	Rib
151	Cream/Pulled Candy.....	\$8	4	Rib
152	Your Favorite Truffle	\$8	4	Rib
153	Any Candy Not Mentioned (named)	\$8	4	Rib
154	Molded and/or Hand Decorated Candy	\$12	6	Rib
155	Most Attractive Display of Assorted Homemade Candy.....	\$12	6	Rib

CANDY SWEEPSTAKES

Exhibitor winning most points in Classes 140 through 155 will be awarded a Rosette.

DIVISION 3309

**JELLIES, MARMALADES, JAMS,
PRESERVES, BUTTERS AND DEHYDRATED FOODS**

All jellies, marmalades, jams, preserves and butters must be processed and sealed according to U.S.D.A. standards. (Contact your local county extension agent if you have any questions about this process.) Paraffin may not be used. REMINDER: Jellies must be clear with no particles or pieces. Entries may be in any size *regulation* jar with lids and caps. Entry tags should be securely tied to the jar, not to the lid or cap. RECIPES REQUIRED.

Dehydrated Foods must be in clear one-quart Ziploc bags. Affix small label to bag that states type of food, method of drying (oven, sun, dehydrator), and date processed. Recipes required.

**JUDGING STANDARDS FOR JELLIES, MARMALADES
AND JAMS**

Clearness and Color.....	20
Consistency.....	40
Flavor.....	40
Total.....	100

JELLIES

Class No.		1st	2nd	3rd
160	Strawberry.....	\$7	\$4	Rib
161	Apple.....	\$7	4	Rib
162	Crab Apple.....	\$7	4	Rib
163	Grape.....	\$7	4	Rib
164	Hot Pepper.....	\$7	4	Rib
165	Blackberry.....	\$7	4	Rib
166	Herb.....	\$7	4	Rib
167	Raspberry.....	\$7	4	Rib
168	Natural Jelly (any flavor) no sugar added.....	\$7	4	Rib
169	Any Jelly Not Mentioned Above (named).....	\$7	4	Rib
170	Special Display of Six Jelly Varieties..... (Same size jars preferred - No baskets or other decorative containers - Jars only.)	\$16	8	Rib

MARMALADES AND JAMS

Class No.		1st	2nd	3rd
171	Citrus Marmalade, any one type citrus (named).....	\$7	\$4	Rib
172	Blackberry Jam.....	\$7	4	Rib
173	Any marmalade or jam not mentioned (named).....	\$7	4	Rib

**PRESERVES AND BUTTERS
JUDGING STANDARDS FOR PRESERVES AND BUTTERS**

General Appearance.....	25
Fruit	
Syrup	
Color	
Consistency.....	30
Flavor.....	45
Total.....	100

Class No.		1st	2nd	3rd
174	Apple Butter.....	\$7	\$4	Rib

175	Peach Butter.....	\$7	4	Rib
176	Tomato Preserves.....	\$7	4	Rib
177	Plum Preserves.....	\$7	4	Rib
178	Strawberry Preserves.....	\$7	4	Rib
179	Peach Preserves.....	\$7	4	Rib
180	Cherry Preserves.....	\$7	4	Rib
181	Apple Preserves.....	\$7	4	Rib
182	Pear Preserves.....	\$7	4	Rib
183	Blackberry Preserves.....	\$7	4	Rib
184	Raspberry Preserves.....	\$7	4	Rib
185	Any preserves or butter not mentioned above (named).....	\$7	4	Rib
186	Conserve, Two or more Fruits with Nut Meats (Name of Conserves Should Indicate Predominating Fruit).....	\$7	4	Rib
187	Best Collection of Jams, Marmalades, Preserves and Butters (6 Jars - Same size jars preferred - No baskets or other decorative containers - Jars only.).....	\$16	8	Rib

JUDGING STANDARDS FOR DEHYDRATED FOODS

Color.....	20
Consistency & Texture.....	40
Creativity & Flavor.....	40
Total.....	100

188	Any Meat Jerky (6 strips) (named).....	\$7	4	Rib
189	Any Vegetable (1 cup) (named).....	\$7	4	Rib
190	Fruit Leather (any flavor) (6 strips).....	\$7	4	Rib
191	Any Item Not Mentioned (1 cup) (named).....	\$7	4	Rib
192	Hiker's Meal (consisting of a meat and three accompaniments) (named).....	\$15	8	Rib

JELLY, PRESERVES & DEHYDRATED FOODS SWEEPSTAKES

Exhibitor winning the most points in Classes 160 through 192 will be awarded a Rosette.

DIVISION 3310

CANNED FRUITS, VEGETABLES AND MEATS

All fruits, vegetables and meats must be processed and sealed according to U.S.D.A. standards. (Contact your local county extension agent if you have any questions about this process.) Paraffin may not be used. Entries may be in any size *regulation* jar with lids and caps. Entry tags should be securely tied to the jar, not to the lid or cap. **RECIPES ARE NOT REQUIRED** for canned fruits, vegetables and meats. No tomato juice may be entered in any class in this division.

Class No.		1st	2nd	3rd
193	Apples	\$8	\$4	Rib
194	Applesauce	\$8	4	Rib
195	Blackberries	\$8	4	Rib
196	Cherries	\$8	4	Rib
197	Peaches	\$8	4	Rib
198	Pears	\$8	4	Rib
199	Raspberries	\$8	4	Rib
200	Any fruit not mentioned above (named)	\$8	4	Rib
201	Asparagus	\$8	4	Rib
202	Butter Beans/Limas	\$8	4	Rib
203	Green Beans, cut or snap	\$8	4	Rib
204	Okra & Tomatoes	\$8	4	Rib
205	Corn	\$8	4	Rib
206	Peas & Carrots	\$8	4	Rib
207	Succotash (Butter Beans and Corn Combination)	\$8	4	Rib
208	Your Favorite Soup Mixture (named)	\$8	4	Rib
209	Tomatoes, Red	\$8	4	Rib
210	Tomatoes, other than red	\$8	4	Rib
211	Any Vegetable not mentioned above (named)	\$7	5	Rib
212	Meat or Poultry	\$7	5	Rib
213	Fish or Seafood	\$7	5	Rib
214	Best Collection of Vegetables (To consist of 4 different vegetables.) Same size jars preferred - No baskets or other decorative containers - Jars only	\$15	8	Rib
215	Best Collection of Fruits (To consist of 4 different fruits) Same size jars preferred - No baskets or other decorative containers - Jars only	\$15	8	Rib
216	Representative Meal (To consist of not less than 5 nor more than 9 jars.) Example: Relish, Meat, 2 Vegetables, Pickles, Fruit	\$15	8	Rib

CULINARY

CANNING SWEEPSTAKES

Exhibitor winning most points in classes 193 through 216 will be awarded a Rosette and a \$50 giftcard, courtesy of **HEIMERDINGER CUTLERY COMPANY**, 4207 Shelbyville Road, Louisville, KY.

DIVISION 3311

PICKLES AND RELISHES

All pickles and relishes must be processed and sealed according to U.S.D.A. standards. (Contact your local county extension agent if you have any questions about this process.) Paraffin may not be used. Entries may be in any size *regulation* jar with lids and caps. Entry tags should be securely tied to the jar, not to the lid or cap. **RECIPES ARE REQUIRED.** Jars will be opened and entries tasted.

JUDGING STANDARDS FOR PICKLES AND RELISHES

Crispness/Clarity/Creativity.....	35
Flavor	50
Color	15
Total.....	100

Class No.

CULINARY

220	Peach Pickle	\$8	\$4	Rib
221	Watermelon Pickle.....	\$8	4	Rib
222	Mixed Pickles, Sweet	\$8	4	Rib
223	Mixed Pickles, Sour	\$8	4	Rib
224	Pickled Shrimp.....	\$8	4	Rib
225	Pickled Beets	\$8	4	Rib
226	Pickled Okra	\$8	4	Rib
227	Cucumber Pickle, Sweet	\$8	4	Rib
228	Cucumber Pickle, Dill.....	\$8	4	Rib
229	Cucumber Pickle, Mustard	\$8	4	Rib
230	Cucumber Pickle, Bread & Butter	\$8	4	Rib
231	Any Pickle not mentioned above (named).....	\$8	4	Rib
232	Chili Sauce	\$8	4	Rib
233	Salsa with Tomatoes, no Hot Peppers.....	\$8	4	Rib
234	Salsa, with Tomatoes	\$8	4	Rib
235	Salsa, other than with Tomatoes.....	\$8	4	Rib
236	Chow Chow.....	\$8	4	Rib
237	Hot Dog Relish.....	\$8	4	Rib
238	Corn Relish.....	\$8	4	Rib
239	Chutney (named)	\$8	4	Rib
240	Any Relish not mentioned (named).....	\$8	4	Rib
241	Collection of Pickles and Relishes (To consist of 6 different varieties of pickles and relishes. Same size jars preferred. - No baskets or other decorative containers - Jars only.)	\$15	8	Rib

PICKLES AND RELISHES SWEEPSTAKES

Exhibitor winning most points in classes 220 through 241 will receive a Rosette.

DIVISION 3312

JUNIOR CULINARY - LEVEL ONE EXHIBIT

Entry Fee - \$4.00

These classes are open to anyone who has attained their 9th birthday and has not yet reached their 14th birthday as of August 1 of the current year. All the same rules as set forth for Open Classes govern this division. Check the corresponding Open Classes to determine size limitations, presentation and/or processing requirements. Entries in this category must be the sole work of the exhibitor. **No commercial mixes may be used unless specifically noted in the class.**

BREADS		1st	2nd	3rd
Class No.				
245	Bread, Yeast	\$6	\$2	Rib
246	Biscuits, Baking Powder (6).....	\$6	2	Rib
247	Blueberry Muffins (6)	\$6	2	Rib
248	Any Bread not mentioned (named)	\$6	2	Rib

CAKES				
249	Your Favorite Cake made with a Commercial Mix, Frosted or Not (named)	\$10	5	Rib
250	Your Favorite Cake made from Scratch, Frosted or Not (named)	\$10	5	Rib

SMALL CAKES & COOKIES				
251	Cupcakes made with a Commercial Mix, Any Frosting (6)..	\$6	2	Rib
252	Cupcakes made from Scratch, Any Frosting (6).....	\$6	2	Rib
253	Your Favorite Chocolate Chip Cookie (8).....	\$6	2	Rib
254	Your Favorite Peanut Butter Cookie (8).....	\$6	2	Rib
255	Brownies made with a Commercial Mix (6).....	\$6	2	Rib
256	Brownies made from Scratch (6).....	\$6	2	Rib
257	Your Favorite Cookie, Any Kind Not Mentioned (8) (named).	\$6	2	Rib

PIES				
258	Fruit Pie made with Commercial Crust & Filling.....	\$6	2	Rib
259	Fruit Pie made from Scratch.....	\$6	2	Rib
260	Your Favorite Pie made from Scratch (named)	\$6	2	Rib

PIZZA				
261	Your Favorite Pizza (May not exceed about 12 inches in diameter, length and/or width)* (No all fruit pizzas)	\$6	2	Rib

*Judging standards for Junior Pizza are the same as those outlined in Division 3307.

CANDIES				
262	Chocolate Fudge, with or without Nuts (1/2 Pound).....	\$6	2	Rib
263	Peanut Butter Fudge, no nuts (1/2 pound).....	\$6	2	Rib
264	Cereal Candy (8 pieces)	\$6	2	Rib
265	Any Candy Not Mentioned (1/2 pound or 8 pieces).....	\$6	2	Rib

SPECIAL DISPLAY - DECORATED CAKES OR MOLDS

(See Rule 2 for receiving time)

The use of Styrofoam molds is required as the cakes will be judged on decoration and creativity only; they will not be cut or tasted.

266	Birthday Cake	\$10	5	Rib
267	Theme Cake: Dogs	\$10	5	Rib

Exhibitor winning most sweepstakes points in classes 245-267 will receive a Rosette.

DIVISION 3313

JUNIOR CULINARY - LEVEL TWO EXHIBIT

Entry Fee - \$4.00

These classes are open to anyone who has attained their 14th birthday and has not yet reached their 18th birthday as of August 1 of the current year. All the same rules as set forth for Open Classes govern this division. Check the corresponding Open Classes to determine size limitations, presentation and/or processing requirements. Entries must be the sole work of the exhibitor. **NO COMMERCIAL MIXES MAY BE USED.**

BREADS

Class No.		1st	2nd	3rd
276	Bread, Yeast	\$6	\$2	Rib
277	Yeast Dinner Rolls, Any Type (6)	\$6	2	Rib
278	Biscuits, Baking Powder (6)	\$6	2	Rib
279	Corn Sticks or Muffins (6)	\$6	2	Rib
280	Any Quick Bread not mentioned (named)	\$6	2	Rib

CAKES

281	White Cake, Any Frosting	\$10	5	Rib
282	Pound Cake, No Icing	\$10	5	Rib
283	Chocolate Cake, Chocolate Icing	\$10	5	Rib
284	Carrot Cake, Cream Cheese Icing	\$10	5	Rib
285	Your Favorite Cake, Any Kind not mentioned (named)	\$10	5	Rib

SMALL CAKES AND COOKIES

286	Brownies (6)	\$6	2	Rib
287	Cupcakes, Iced (6)	\$6	2	Rib
288	Your Favorite Chocolate Chip Cookie (8)	\$6	2	Rib
289	Your Favorite Peanut Butter Cookie (8)	\$6	2	Rib
290	Your Favorite Rolled Cookie (8)	\$6	2	Rib
291	Bar Cookies, Any Type (6)	\$6	2	Rib
292	Your Favorite Cookie, Any Kind Not Mentioned (8) (named)	\$6	2	Rib

PIES

293	Your Favorite Pie (named)	\$6	2	Rib
294	Your Favorite Pie with Meringue Top (named)	\$6	2	Rib
295	Your Favorite Savory Calzone (named)	\$6	2	Rib

PIZZA

296	Your Favorite Pizza (May not exceed about 12 inches in diameter, length and/or width)* (No all fruit pizzas)	\$6	2	Rib
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*Judging standards for Junior Pizza are the same as those outlined in Division 3307.

CANDIES

297	Chocolate Fudge, with or without nuts (1/2 Pound)	\$6	2	Rib
298	Peanut Butter Fudge, no nuts (1/2 Pound)	\$6	2	Rib
299	Peanut Brittle (1/2 pound)	\$6	2	Rib
300	Any Candy not mentioned - (1/2 Pound or 8 pieces)	\$6	2	Rib

SPECIAL DISPLAY - DECORATED CAKES OR MOLDS
(SEE RULE 2 FOR RECEIVING TIME)

The use of Styrofoam molds is required, as the cakes will be judged on decoration and creativity only; they will not be cut or tasted.

Class No.		1st	2nd	3rd
304	Birthday Cake	\$10	\$5	Rib
305	Theme Cake: Dogs	\$10	5	Rib

JELLIES, MARMALADES, JAMS, PRESERVES AND BUTTERS

308	Strawberry Jelly	\$6	\$2	Rib
309	Orange Marmalade	\$6	2	Rib
310	Blackberry Jam	\$6	2	Rib
311	Peach Preserves	\$6	2	Rib
312	Apple Butter.....	\$6	2	Rib
313	Any Jelly, Marmalade, Jam, Preserve or Butter not Mentioned	\$6	2	Rib

CANNED FRUITS AND VEGETABLES

314	Cherries.....	\$6	\$2	Rib
315	Peaches.....	\$6	2	Rib
316	Fruit Cocktail.....	\$6	2	Rib
317	Green Beans.....	\$6	2	Rib
318	Carrots & Peas combination.....	\$6	2	Rib
319	Tomatoes, Any Variety	\$6	2	Rib
320	Soup Mixture, Any Type (named).....	\$6	2	Rib
321	Any Vegetable or Fruit not Mentioned (named)	\$6	2	Rib

PICKLES, RELISHES AND DEHYDRATED FOODS

322	Salsa, with Tomatoes	\$6	\$2	Rib
323	Hot Dog Relish.....	\$6	2	Rib
324	Baby Dill Pickles.....	\$6	2	Rib
325	Any Salsa, Pickle or Relish Not Mentioned	\$6	2	Rib
326	Any Meat Jerky.....	\$6	2	Rib
327	Any Fruit Roll Up or Leather.....	\$6	2	Rib
328	Any Dried Food Not Mentioned.....	\$6	2	Rib

Exhibitor winning most sweepstakes points in classes 276-328 will receive a Rosette.

DIVISION 3314

SPECIAL CONTEST RULES

CULINARY

1. Make entries on official Kentucky State Fair entry form, using division number and class number. Deadline for entry is July 2. See general rules on page 194-196 for entry fee and late entries.
2. Entry is to be made at home and brought to the Kentucky State Fair for judging at date and time specified. The contests will be held at the South Wing Lobby A - Gourmet Garden.
3. Unless otherwise specified, contestants entering cookies, biscuits, brownies or candy should bring at least one dozen.
4. Each contestant may enter only one recipe. Recipes should be **typed** and on 8-1/2" x 11" paper, with name, address and phone number on back.
5. Alternative ingredients or variations for a recipe should not be listed.
6. Discussion of entry by contestants or their family with judges during the contest will result in disqualification of contestant.
7. The three winning entries are to remain at the Fair until 9:00 a.m. Monday, August 27. (See Rule 4 of Culinary Rules). Non-winning entries will be returned to the contestants after the contest.
8. Due to Kentucky Health Regulations, there will be no tasting of the entries by the public.
9. Please read criteria for judging carefully. Unless otherwise noted, taste will be the primary criteria in judging. We encourage entries to be presented in an attractive manner reflecting the quality of the sponsor product and of the entry. Entry is not judged on appearance of container.
10. Exhibitor admission ticket, provided as a courtesy by the contest sponsor, will be mailed after August 1.
11. Exhibitors must be present to win.
12. Winner payment will be made from Frankfort in October.
13. The judges will disqualify dishes entered that are suspected of improper handling.
14. Any questions concerning the Special Contests should be directed to the Sponsorship Department at **(502) 367-5201**.

Class 1



EVAN WILLIAMS® BOURBON COOKING COMPETITION

Friday, August 17 - 6:00 p.m. EDT

Sponsored by Evan Williams® Kentucky
Straight Bourbon Whiskey
and Heaven Hill Distilleries
Bardstown, Kentucky

Suppertime in Kentucky!

Any type of original main dinner entree, soup, stew, barbecue or casserole using Evan Williams® Kentucky Straight Bourbon Whiskey and your favorite ingredients. No desserts.

All entries will be favored for inclusion in the next printing of the Evan Williams/Heaven Hill "Cooking with Bourbon" recipe booklet. All entrants will receive a copy of the booklet.

FIRST PRIZE	\$250.00
SECOND PRIZE	\$125.00
THIRD PRIZE.....	\$75.00

ENTRY DEADLINE: JULY 2, 2012
See Special Contest Rules on page 220.

OFFICIAL RULES

1. Each entry must be accompanied by the recipe, typed on an 8 1/2" x 11" sheet of paper with name, address and phone number on back. All recipes become the property of the Heaven Hill Distilleries and the Kentucky State Fair.
2. Judging will be based on originality plus the contribution of Evan Williams® Kentucky Straight Bourbon Whiskey to the taste and/or aroma of the dish. Ease of preparation, appearance and name of dish will also be considered.
3. Evan Williams reserves the right at its sole discretion to determine if the product meets the contest rules in regards to type of product as well as judging criteria.
4. Entrants must be present to win. Winners agree to release rights to recipes, and to allow photographs of winners and dishes, plus names for publicity purposes.
5. Contestants will bring their Evan Williams® Bourbon Cooking Contest entries to the South Wing A Lobby - Gourmet Garden on Friday, August 17, between 5:15 p.m. and 6:00 p.m. Judging begins promptly at 6:00 p.m.
6. Entrants will be mailed an exhibitor admission ticket, courtesy of Heaven Hill Distilleries.
7. The Contest is intended for amateur bakers only. Professional bakers or those who earn a significant portion of their livelihood from baking may not enter the contest.

Class 2

FLEISCHMANN'S® YEAST "SENSATIONAL SANDWICH BREAD" CONTEST

Celebrate the 250th Birthday of the Sandwich in 2012 with your best-ever sandwich bread in the new Fleischmann's Yeast "Sensational Sandwich Bread" Contest! The bread "makes the sandwich" so bake your best bread for a Sub, BLT, Rye or even PB&J...anything goes! From bagels to burger buns or anything in between...all home-made yeast breads are welcome! Prizes await the 6 most sensational sandwich breads at the fair...and 1st place earns a shot at a \$1000 grand prize!

Date: Monday, August 20th Time: 6:00 p.m.

Place: South Wing Lobby A, Gourmet Garden

Fleischmann's Yeast
Baking Success. Guaranteed Every Time.

JUDGING CRITERIA

Bread Flavor (40%); Bread Texture (20%); Sandwich Filling (20%)
Creativity (10%); Appearance (10%)

PRIZES

6 Sensational Prizes: \$150 (1st); \$100 (2nd); \$75 (3rd); Plus 3 Honorable Mentions (\$25 Each)!

Any sandwich bread is welcome...any flavor, shape or style! Each winner also receives a ribbon, award certificate and apron.

TWO GRAND PRIZES: \$1,000 Each

Two Grand Prizes (\$1,000 each) will also be awarded by the contest sponsor ACH Food Companies, Inc. (ACH). Based on the same judging criteria at the fairs and selected out of all first place winning recipes, ACH Test Kitchens will select one grand prize recipe in each U.S. region of participating fairs, divided as the Northern U.S. and Central U.S. The two grand prize winners will be notified by January 31, 2013.

ENTRY REQUIREMENTS

- Make your best, original sandwich bread and feature Fleischmann's Yeast as an ingredient (RapidRise, Active Dry or Bread Machine Yeast). Present your entry as a sandwich or include a statement about the best filling you envision.
- Submit a clear/typed recipe that matches your pre-baked entry (illegible recipes may be disqualified), with Fleischmann's Yeast product label (photocopy allowed) and your contact information. Be specific with recipe directions, measurements and sizes of pans, packages, cans, etc. Also include either a recipe or description of the filling. Winning recipes must be able to be successfully reproduced in the Fleischmann's Yeast test kitchens to be considered for a grand prize.
- Judging criteria is Bread Flavor (40%), Bread Texture (20%), Sandwich Filling (20%), Creativity (10%) and Appearance (10%). Flavor variety is encouraged. Sandwich breads can be any flavor, shape or style, including but not limited white, rye, wheat or any whole grain, and from buns, bagels and biscuits to rolls or hoagies. Anything goes.
- Each fair selects their judges for this competition. Their decisions are final.
- One entry per person. Contest is open to entrants of all ages, subject to fair guidelines. One (1) set of prizes will be awarded per fair.

- All recipes entered become the property of ACH Foods (ACH). By participating, contestants agree that ACH may edit, adapt, copyright, publish and use any or all of them including for publicity, promotion, or advertising in any form of media, including websites, without compensation to you. This includes publishing winner names, images and city/state of residence, in any form of media, including websites, videos, photographs, etc. Employees of ACH, its affiliates and agencies, or family members of such, are not eligible to compete.
- Fair contest coordinators will forward the 1st place winning recipe for grand prize judging.
- Taxes on prizes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- No 2011 Fleischmann's Yeast 1st place winners are eligible to compete in 2012.
- Participating fairs in each region are pre-selected by Fleischmann's Yeast and ACH Food Companies, Inc. (ACH).
- For product information, please visit www.breadworld.com or www.facebook.com/fleischmannsyeast.
- Contestants will bring their entries to the South Wing A Lobby - Gourmet Garden on Monday, August 22 between 5:15 p.m. and 6:00 p.m. Judging will begin promptly at 6:00.

The grand prize recipes will be available after February 1, 2013, by sending a self-addressed, stamped envelope to The Blue Ribbon Group, Attn: Fleischmann's Yeast '12, 3033 Excelsior Blvd., #220, Minneapolis, MN, 55416.

ENTRY DEADLINE: JULY 2, 2012
See Special Contest Rules on Page 220

Class 3-4

The GREAT AMERICAN SPAM® CHAMPIONSHIP

Celebrate the 75th Anniversary of the SPAM® Brand in 2012.

Make your favorite SPAM® recipe of all time and make history!

The National Grand Prize is a Trip to the SPAM JAM® Waikiki Event in Hawaii!*



Tuesday, August 21 - 6:00 p.m. EDT

TWO CATEGORIES FOR THE BEST RECIPES:

Class 3 for Adults - Class 4 for Kids

(Adults: Ages 18 & Up, Kid Chefs: Ages 7-17)

Local SPAM® Champion Prizes:

1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25 (Adults)

Local SPAM® Kid Chef Prizes:

1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25 (Kids)

TWO NATIONAL GRAND PRIZES:

1) National SPAM® Champion Grand Prize: A Trip to the 2013 SPAM JAM® Waikiki Event 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 (45%) + Originality (30%) + Presentation (25%)

RULES:

- NEW IN 2012! Make your best entry focusing on taste, originality and presentation. Any recipe for any meal occasion is welcome. Use at least one 12-ounce can of any SPAM® product variety (Classic, Lite, Less Sodium, Hot & Spicy, or other) and up to 10 other ingredients. (Salt, pepper, cooking oil, water and garnishes do NOT count.)
- Submit your entry with a clear/typed recipe (illegible recipes may be disqualified), a product label and your contact information. One entry per person.
- Criteria for judges are: Taste (visual and savory presence of SPAM® product), Originality (creativity and ingredient combination) and Presentation (appearance, theme and title of entry).
- First place winners from the 2011 SPAM® contests are not eligible to compete in the 2012 competition.

- All recipes become the property of Hormel Foods Sales, LLC, which has the right to publish or advertise the recipes and contestants without compensation.
- Judges are chosen by the fair; their decisions are final. Hormel Foods is not responsible for lost recipes, nor is the fair.
- All winners are required to sign a release provided by Hormel Foods. Winner awards will not be distributed until their releases are received.
- All contestants including fair winners, finalists and the National Grand Prize winners shall not make any public appearances or give any 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 2013 Waikiki SPAM JAM® Event 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 February 28, 2013. If Hormel Foods is unable to reach the Grand Prize Winners within 10 days of notification, an alternate may be selected. National winning recipes will be available by sending a self-addressed stamped envelope to National SPAM® Champion, c/o Blue Ribbon Group, 3033 Excelsior Blvd. #220, Minneapolis, MN 55416.
- Contestants will bring their entries to the South Wing A Lobby - Gourmet Garden on Tuesday, August 21 between 5:15 p.m. Judging will begin promptly at 6:00 p.m.

ENTRY DEADLINE: JULY 2, 2012
See special Contest Rules on Page 220

Class 5

GHIRARDELLI CHOCOLATE CHAMPIONSHIP

Happy 160th Anniversary Ghirardelli! Mark this momentous milestone with the fair's 2012 Ghirardelli Chocolate Championship. Make your most memorable entry, from trendy new creations to historical family favorites. Focus on flavor, creativity and an easy-to-follow recipe. We also encourage you to tell us the tale behind your treat. Was the recipe passed down through generations? Is it a new twist on a classic? An authentic tradition? What "wows" your friends and family about it? Your thoughts, stories and memories are all welcome. You can feature any Ghirardelli natural, premium baking product and make any type of dessert entry. Cash prizes await the top finalists. Four home bakers will win generous Ghirardelli Gift Baskets!



DATE: Wednesday, August 22

TIME: 6:00 p.m. EDT

PLACE: South Wing Lobby A, Gourmet Garden

PRIZES

1st place.....\$150 and Ghirardelli Gift Basket

2nd place.....\$50 and Ghirardelli Gift Basket

3rd Place.....Ghirardelli Gift Basket

(Each winner will also receive a ribbon, apron and award certificate)

Bonus Prize (Randomly Selected Contest Entrant).....Ghirardelli Gift Basket

JUDGING CRITERIA

Appearance 25% (Eye-catching)

Taste 25% (Overall flavor and tantalizing chocolate taste)

Creativity 25% (Think fun and festive)

Ease of Preparation 25% (Make your entry easy for others to make)

CONTEST RULES

- Use at least one Ghirardelli natural, premium baking product in your entry. Keep in mind the judging criteria and Ghirardelli's 160th Anniversary when preparing your entry. Optional: include any anecdote or story about your recipe. Include the statement on the recipe itself, to be forwarded with winner results. For baking tips and product information, visit www.ghirardelli.com or www.facebook.com/ghirardelli.
- Entries should be submitted with 1) a Ghirardelli product label, 2) a clear/typed recipe for the entry (illegible recipes may be disqualified), and 3) your name, address and phone number.
- Any person age 18 or older may enter; limit one entry per person.
- Recipes should be named, original, unpublished, the sole property of entrant and not previously submitted to any other contest. Recipes should clearly list all ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
- All recipes become the sole property of Ghirardelli. Ghirardelli reserves the right to edit, adapt, copyright, publish, and use any or all of the recipes including for publicity, promotion, or advertising, with no compensation. Winner names and images may be published.

- Ghirardelli is not responsible for lost, stolen, illegible, misdirected or late entries. By entering the contest, exhibitor accepts and agrees to these requirements and the decisions of the judges, which shall be final.
- The Contest is intended for amateur bakers only. Professional bakers or those who earn their income from baking may not enter the contest. Ghirardelli employees, their family members, associated agencies and representatives are not eligible to compete.
- Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- The 2011 first place winners are not eligible to compete in 2012.
- Contestants will bring their entries to the South Wing A Lobby - Gourmet Garden on Wednesday, August 22 between 5:15 and 6:00 p.m. Judging will begin promptly at 6:00 p.m.

ENTRY DEADLINE: JULY 2, 2012
See Special Contest Rules on pages 220