



Exhibitor Handbook



Culinary Arts
Department

Jams, Jellies, Cakes
and Pies

Coordinator

Danielle Phillips

asfcularysuper@gmail.com

October 4-27, 2019

Open Wednesday – Sunday

1826 W McDowell Rd.
Phoenix, AZ 85007

www.azstatefair.com

<u>Entry Fees:</u>	\$1 per entry
<u>Premiums:</u>	1 st Place: \$5, 2 nd Place: \$3, 3 rd Place: \$2
<u>Postmark deadline:</u>	Friday, September 6, 2019 at 5:00 pm
<u>Online deadline:</u>	Friday, September 27, 2019 at 10:59 pm
<u>Late Entries:</u>	Will be taken during the Receiving of exhibits, Tues., October 1 for \$5 per entry
<u>Receiving:</u>	Tuesday, October 1, 2019 from 9:00 am to 7:00 pm
<u>Location:</u>	South Hall of Coliseum
<u>Release:</u>	Monday, October 28, 2019 from 10:00 am to 4:00 pm
<u>Contact:</u>	For questions regarding entering your projects in the fair, please contact entrieshelp@azstatefair.com or nicki.hanger@azstatefair.com or by calling 602- 257-7130.

CULINARY ARTS EXHIBITORS PLEASE NOTE:

In this department we have Youth: age 5 – 12, Teen: age 13 – 18, Adult: age 19 +, Professional (Receives payment for culinary work) and Person(s) with Disabilities. **Be sure to indicate the correct division on your entry form.** If exhibitor is less than 18 years of age, include your age and your parent signature where indicated. Failure to comply with these rules may result in disqualification of the entry.

Special Rules and Regulations for Culinary Arts

(See General Rules for further instruction)

- Judging is closed to the public. Information on judging will not be available until after the Fair opens.
- Only residents of Arizona (anyone living in AZ for 6 months or more per year) may exhibit in this department.
- Exhibitors must derive less than 10% of their income from the sale of their products in order to enter in non-professional divisions.
- All work must be the sole work of the exhibitor.
- No entry will be accepted unless there is a Division and Class listed in the Exhibitor's Handbook. Exhibitors are solely responsible for deciding on the proper Division and Class for their entry. Entries improperly classified may not be changed or judged.
- Due to display limitations, the Arizona State Fair may only display exhibits which have placed 1st – 3rd in each Division offered.**
- Exhibitors should stay in their age groups. Please state age on entry form.
- All canned goods, preserves, jams and jellies, conserves, pickles and relishes must have been prepared during the 2018 - 2019 year.
- Containers: All caps and seals must be without rust or scratches. Canned products, meat, fruit and vegetables must be exhibited in 16oz (pint jars) or 32 oz. (quart jars)
- Jelly, Preserves and jams must be in standard jelly glass jars with lids (8 oz) Do not use wax. Conserves, pickles and relishes are to be entered in 16 oz (pint jars). Dill pickles will be accepted in 32 oz (quart jars)
- Please submit only one jar. All entries will be taste tested.
- All jars will be disposed off and not returned. **** NEW ****
- All baked goods and candies must have identification tags attached to disposable plate by string.
- Cakes and pies must be on disposable containers, such as paper or aluminum plates, cookies should be on paper plates and inserted in plastic bags. Cookies may be in plastic disposable containers. Fasten tag to plate/container.
- No packaged mixes.
- The Coordinator reserves the right to remove and dispose of foods showing signs of spoilage during the Fair.
- All non-perishable exhibits in the Culinary Arts Department must be picked up on the designated Release Day or they will be destroyed. Cookies, pies, cakes, bread, candies will be destroyed at the end of Fair.**

Judging Guidelines

Entries are judged in an objective manner. Judges are instructed not to award premiums unless entries are deemed worthy of merit.

Bread: Appearance of crust, crumb, flavor and texture.

Cakes: Judged as to appearance, texture, crumb and taste, each counts 25%.

Fruits: Uniformity of pack and ripeness is very important. The ripeness determines the color and texture of the fruit. The syrup or liquid should be clear-not cloudy-and should cover the contents.

Vegetables: Here again the liquid is very important. It must be clear, and it must cover the vegetables.

Pickles and relishes: All cucumber and mixed pickles must be firm and crisp. Sweet pickles should be firm, yet tender. Don't over-cook. Again, natural color of product used, clearness of liquid and uniformity of pack is important.

Jams: Do not sieve or strain. True jams resemble crushed fruit with no separation of fruit and juice. Natural fruit flavor should be preserved, neither too much nor too little sugar. Jams should not be rubbery.

Jellies: Jelly should be transparent and have good texture (quiver), color and clearness. Maintain the natural fruit flavor. Watch for too much sugar; no crystals allowed.

Pie: Pie judged on appearance, flavor, texture of crust, texture of filling.

Preserves: The color and flavor must be natural to the fruit. Syrup must be clear and thick. The pieces of fruit should be firm and whole.

Marmalades and Conserves: Have the color as natural to the fruit as possible. Small, thin pieces of fruit in clear, thick syrup is desirable. Conserves should be a mixture of several fruits, cooked to jam-like consistency with sugar, addition of nuts optional.

Division 500 – Bread-Youth

Division 501 – Bread-Teen

Division 502 – Bread-Adult

Division 503 – Bread-Professional

Division 505 – Bread-Person(s) with Disabilities

Only whole loaves will be accepted. No mini loaves.

Class	Description	Class	Description
100	Baking powder biscuits (6)	114	Pumpkin
101	Banana w/nuts	115	Raisin
102	Banana w/o nuts	116	Rye
103	Citrus	117	Scotch scones
104	Coffee cake, yeast	118	Self-ground flour
105	Coffee cake, not yeast	119	Sourdough
106	Cranberry	120	Sweet rolls (6)
107	Ethnic bread (describe)	121	White
108	Flour tortillas	122	Whole wheat 100%
109	Machine made bread – white	123	Wheat & white
110	Machine made bread – wheat	124	Yeast rolls (6)
111	Machine made bread – any other	125	Zucchini
112	Muffins	126	Other than classified, yeast
113	Nut bread (no fruit)	127	Other than classified, not yeast

Division 506 – Cookies-Youth

Division 507 – Cookies-Teen

Division 508 – Cookies-Adult

Division 509 – Cookies-Professional

Division 510 – Cookies-Person(s) with Disabilities

Entry to include six (6) each

Class	Description	Class	Description
100	Butterscotch Cookies	116	Mexican Wedding Cookies
101	Chocolate brownies	117	Microwave cookies
102	Chocolate chip w/nuts Cookies	118	Molasses cookies
103	Chocolate chip w/o nuts Cookies	119	Novelty, cut out cookies
104	Citrus Bar	120	Oatmeal w/nuts cookies
105	Citrus cookies	121	Oatmeal w/o nuts cookies
106	Cookies made with candy	122	Peanut butter cookies
107	Date Bar	123	Pinwheel cookies
108	Decorated Cookies	124	Refrigerator cookies
109	Ethnic Cookies- Described	125	San dabs - Mexican wedding Cookies
110	Filled cookies, any kind	126	Shortbread cookies
111	Fruit Cookies	127	Snickerdoodles
112	Ginger snap cookies	128	Sugar Cookies
113	Hermits or rocks cookies	129	Other than classified, Bars
114	Macaroon cookies	130	Other than classified, Cookies
115	Meringue cookies		

Division 516 – Layer Cake-Youth

Division 517 – Layer Cake-Teen

Division 518 – Layer Cake-Adult

Division 519 – Layer Cake-Professional

Division 520 – Layer Cake-Person(s) with Disabilities

Cake must be on disposable container such as cardboard or cake round. Only whole cakes will be accepted. No whipped cream frostings or frosting with uncooked egg products. Must have at least 2 – 8” layers.

Class	Description	Class	Description
100	Carrot	105	White - cake and icing
101	Chocolate-cake and icing	106	White - any other icing
102	Chocolate-any other icing	107	Yellow
103	Coconut	108	Other than classified
104	German chocolate		

Division 521 – Loaf or Bundt Cake-Youth

Division 522 – Loaf or Bundt Cake-Teen

Division 523 – Loaf or Bundt Cake-Adult

Division 524 – Loaf or Bundt Cake-Professional

Division 525 – Loaf or Bundt Cake-Person(s) with Disabilities

Cake must be on disposable container such as cardboard or cake round. Only whole cakes will be accepted.

Class	Description	Class	Description
100	Angel food	102	Banana nut
101	Applesauce or apple	103	Carrot

104	Chocolate	108	Pumpkin
105	Fruit cake	109	Sour cream
106	Marble	110	Spice
107	Pound	111	Other than classified

Division 526 – Miscellaneous Cake/Pastry-Youth

Division 527 – Miscellaneous Cake/Pastry-Teen

Division 528 – Miscellaneous Cake/Pastry-Adult

Division 529 – Miscellaneous Cake/Pastry-Professional

Division 530 – Miscellaneous Cake/Pastry-Person(s) with Disabilities

Cake must be on disposable container such as cardboard or cake round.

Class	Description	Class	Description
100	Baklava	108	Fried pies
101	Cannoli	109	Gingerbread
102	Cheesecake – topped – baked	110	Miniature pies
103	Cheesecake – untopped – baked	111	Molded chocolate
104	Cheesecake – unbaked	112	Petit fours (5)
105	Cupcakes (4)	113	Red Velvet
106	Cut fruit tarts	114	Tea party cookies (6) – small decorated
107	Doughnuts (5)	115	Other than classified

Division 531 – Pies-Youth

Division 532 – Pies-Teen

Division 533 – Pies-Adult

Division 534 – Pies-Professional

Division 535 – Pies-Person(s) with Disabilities

Pie must be on disposable container such as paper or aluminum plate.

Class	Description	Class	Description
100	Apple	105	Peach
101	Blueberry	106	Pecan
102	Cherry	107	Pumpkin
103	Cream	108	Other than classified
104	Lemon		

Special Rules for Decorated Cakes Divisions 536-540

1. Decorations and cake must be entirely edible, except where noted.
2. Anyone who sells cakes from a home kitchen is considered a professional.
3. Teachers of cake decorating, who are now teaching or have taught in the past, are not eligible to enter the Non-Professional divisions. This rule also applies to Bakery and Restaurant decorators.
4. Decorated cakes of questionable subject or theme as determined by the judges will not be judged or displayed.
5. Cake separators are not considered part of the decoration on the cake.
6. No whipped cream frostings or frosting with uncooked egg products.
7. Decorated cakes must be movable and completely finished before bringing to Culinary Arts Department. Sheet cakes not to exceed 12” x 18.” Tiered cakes are not to exceed 27” in height, including decorations.

Division 536 – Decorated Cakes-Youth

Division 537 – Decorated Cakes-Teen

Division 538 – Decorated Cakes-Adult

Division 539 – Decorated Cakes-Professional

Division 540 – Decorated Cakes-Person(s) with Disabilities

Edible Decorated Cakes

Class	Description
100	Birthday or Shower
101	Doll
102	Holiday of your choice
103	Wedding & Anniversary – top must be edible
104	Ugly Cakes – Entirely Edible
105	Other than classified

Non-edible Decorated Cakes. Decorations May Be Non-Edible (Styrofoam can be used)

Class	Description	Class	Description
106	Arizona theme	109	Most outlandish
107	Birthday	110	Wedding & Anniversary
108	Holiday of your choice	111	Other than classified

Division 541 – Homemade Candies - Youth

Division 542 – Homemade Candies - Teen

Division 543 – Homemade Candies - Adult

Division 544 – Homemade Candies - Professional

Division 545 – Homemade Candies – Person(s) with Disabilities

Not less than 7 pieces

Class	Description	Class	Description
100	Arizona theme Candy	114	Mints Candy
101	Bon Bon Candy	115	Molded hard candy
102	Cactus Candy	116	Peanut Brittle
103	Candied fruit Candy	117	Peanut butter Fudge
104	Caramels Candy	118	Pecan Brittle
105	Chocolate creams Candy	119	Pecan pralines Candy
106	Chocolate Fudge	120	Penuche Candy
107	Chocolate with nuts Fudge	121	Sugar free - give name Candy
108	Chocolate with marshmallows Fudge	122	Taffy divinity Candy
109	Chocolate, cooked Fudge	123	Turtles or Truffles Candy
110	Coconut squares Candy	124	Other than classified, Brittle
111	Date roll Candy	125	Other than classified, Candies
112	French creams Candy	126	Other than classified, Fudge
113	Microwave candy		

Division 546 – Canned Fruits - Youth

Division 547 – Canned Fruits - Teen

Division 548 – Canned Fruits - Adult

Division 549 – Canned Fruits - Professional

Division 550 – Canned Fruits – Person(s) with Disabilities

Class	Description	Class	Description
100	Apples	107	Figs
101	Applesauce	108	Fruit Cocktail
102	Apricots	109	Peaches
103	Blackberries	110	Pears
104	Blueberries	111	Plums
105	Cherries	112	Other than classified
106	Grape		

Division 551 – Canned Meat - Youth

Division 552 – Canned Meat - Teen

Division 553 – Canned Meat - Adult

Division 554 – Canned Meat - Professional

Division 555 – Canned Meat – Person(s) with Disabilities

Class	Description	Class	Description
100	Beef	104	Turkey
101	Chicken	105	Venison
102	Fish, indicate name	106	Other than classified, indicate name
103	Pork		

Division 556 – Canned Vegetables - Youth

Division 557 – Canned Vegetables - Teen

Division 558 – Canned Vegetables - Adult

Division 559 – Canned Vegetables - Professional

Division 560 – Canned Vegetables – Person(s) with Disabilities

Class	Description	Class	Description
100	Asparagus	107	Okra
101	Beets	108	Onions
102	Carrots	109	Peas
103	Cauliflower	110	Peppers, red or green
104	Corn	111	Tomatoes
105	Green beans	112	Other than classified
106	Mixed vegetables		

Division 561 – Jams - Youth

Division 562 – Jams - Teen

Division 563 – Jams - Adult

Division 564 – Jams - Professional

Division 565 – Jams – Person(s) with Disabilities

Class	Description	Class	Description
100	Apple butter	102	Apricot-pineapple
101	Apricot	103	Blackberry

104	Blueberry	112	Plum
105	Butter, indicate name	113	Raspberry
106	Cherry	114	Rhubarb
107	Fig	115	Rhubarb combinations
108	Grape	116	Strawberry
109	Peach	117	Strawberry combinations
110	Pear	118	Sugar free, indicate name
111	Pineapple combinations	119	Other than classified, indicate name

Division 566 – Jelly - Youth

Division 567 – Jelly - Teen

Division 568 – Jelly - Adult

Division 569 – Jelly - Professional

Division 570 – Jelly – Person(s) with Disabilities

Must be in standard jelly glasses with lids or 1 pint jars. No wax.

Class	Description	Class	Description
100	Apple	110	Orange
101	Apricot-pineapple	111	Peach
102	Blackberry	112	Pepper
103	Blueberry	113	Plum
104	Cranberry	114	Pomegranate
105	Elderberry	115	Prickly pear
106	Grape	116	Raspberry
107	Grapefruit	117	Strawberry
108	Lime	118	Sugar free, indicate name
109	Mint	119	Other than classified, indicate name

Division 571 – Marmalades and Conserves - Youth

Division 572 – Marmalades and Conserves - Teen

Division 573 – Marmalades and Conserves - Adult

Division 574 – Marmalades and Conserves - Professional

Division 575 – Marmalades and Conserves – Person(s) with Disabilities

Class	Description	Class	Description
100	Conserves, apricot	106	Conserves, sugar free, indicate name
101	Conserves, fig	107	Conserves, other than classified, Indicate
102	Conserves, grape	108	Marmalade, orange
103	Conserves, pear	109	Marmalade, grapefruit
104	Conserves, peach	110	Marmalade, combination of fruits
105	Conserves, strawberry	111	Marmalade, other than classified, indicate

Division 576 – Preserves - Youth

Division 577 – Preserves - Teen

Division 578 – Preserves - Adult

Division 579 – Preserves - Professional

Division 580 – Preserves – Person(s) with Disabilities

Class	Description	Class	Description
100	Apricots	101	Apple

102	Blackberry	109	Quince
103	Blueberry	110	Raspberry
104	Cherries	111	Strawberry
105	Figs	112	Sugar free, give name
106	Grapes	113	Tomatoes
107	Peaches	114	Other than classified
108	Pears		

Division 581 – Pickles, Relishes, and Spiced Fruit - Youth

Division 582 – Pickles, Relishes, and Spiced Fruit - Teen

Division 583 – Pickles, Relishes, and Spiced Fruit - Adult

Division 584 – Pickles, Relishes, and Spiced Fruit - Professional

Division 585 – Pickles, Relishes, and Spiced Fruit – Person(s) with Disabilities

Class	Description	Class	Description
100	Barbecue sauce	113	Onions, pickled
101	Beets, pickled	114	Peppers, pickled
102	Bread and butter pickles	115	Peaches, spiced fruit
103	Chili sauce	116	Piccalilli
104	Chutney	117	Tomato catsup
105	Cucumber pickles, sweet	118	Salsa
106	Cucumber relish	119	Sweet Relish
107	Dill pickles	120	Watermelon, spiced fruit
108	Dill relish	121	Zucchini Relish
109	Figs, spiced fruit	122	Other than classified, Pickles
110	Green string beans, pickled	123	Other than classified, Relish
111	Mixed pickles	124	Other than classified, Spiced Fruit
112	Mustard pickles		

Division 586 – Miscellaneous - Youth

Division 587 – Miscellaneous - Teen

Division 588 – Miscellaneous - Adult

Division 589 – Miscellaneous - Professional

Division 590 – Miscellaneous – Person(s) with Disabilities

Class	Description	Class	Description
100	Juice, fruit or vegetable, indicate name	103	Vinegar, herb/non-sweet, indicate name
101	Syrup, any kind, indicate name	104	Other than classified
102	Vinegar, fruit/sweet, indicate name		

Division 591 – Snack Time - Youth

Division 592 – Snack Time - Teen

Division 593 – Snack Time - Adult

Division 594 – Snack Time - Professional

Division 595 – Snack Time – Person(s) with Disabilities

Entry must be in sealed container

Class	Description	Class	Description
100	Dried Fruits	102	Trail Mix, indicate ingredients
101	Dried Meat / Jerky	103	Snack Mix, indicate ingredients

104 Fruit Leathers / Rollups
 105 Granola Bars
 106 Chips, indicate flavor

107 Popcorn, indicate flavor
 108 Other than classified

Special Contests- Day of Contests

October 5 – Fruit Design Contest

October 12 – Salsa Contest

October 19 – Cupcake Decorating Contest

October 26 – Chili Contest

Rules:

- Day of Contest Entry available but to receive free entry into fair, entry must be completed online.
- **Check into the Culinary Stage no later than 2:30 pm. Judging will begin promptly at 3:00 pm.**
- Contests are open to all ages unless noted.
- 1 entry per contestant.
- Show us your creativity with food.
- Recipe must be property of exhibitor and entry must be prepared in whole by entrant.
- Please bring 32 oz jar of salsa (Quart Jar) to the stage (prepared beforehand)
- Please bring 6 cupcakes to be decorated on stage. (They can not be decorated beforehand)
- Please bring fruit uncut to the stage so that it can be cut and designed on stage. Contestant will be given 30 minutes to cut and design fruit for judging (can not be done beforehand)
- Please bring chili in container that will keep it warm (we will distribute it to the judges at judging time. (must be prepared ahead of time) We require no less than 32 oz of the chili (quart jar) for distribution to the judges.
- Recipe must be provided at check in.
- Box mixes are not allowed – everything must be homemade with recipes that you have all rights too.
- Exhibitors will compete against all age levels. Professionals that are paid for their products cannot enter.
- Recipe becomes the sole property of the Arizona State Fair. The Arizona State Fair reserves the right to edit, adapt, copyright, publish and use any or all of the recipes for any reason including publicity, promotion, or advertising with no compensation.



Exhibitor No. _____
Paid \$ _____
Receipt # _____
Posted _____
Batch _____
OFFICE USE ONLY

COMPETITIVE ENTRIES ENTRY FORM 2019 ARIZONA STATE FAIR

Entry Deadline Dates	
Postmarked Deadline	September 6, 2019 at 5 pm
Online Deadline (Home Arts)	September 13, 2019 at 10:59 pm
Online Deadline (Culinary, Horticulture)	September 27, 2019 at 10:59 pm

Mail completed entry form to: Arizona State Fair Entry Department – 1826 W McDowell Road Phoenix, AZ 85007.
Please include: Completed Entry Form and entry fees – see department handbook for entry fees.

- Make all checks payable to Arizona State Fair. Cash is accepted.
- You may duplicate this form.
- One form for each participant.
- Please read the Special Rules and Regulations for the department that you are entering.

- Please accept the entries described above, subject to the rules and regulations as published in the official exhibitor handbook for the Arizona State Fair. I agree to abide by those rules and I declare all statements made in connection with these entries to be true. The fair agrees to assume full responsibility for all entries and to insure against loss or damage.
- Exhibitor hereby authorizes the Fair to use exhibitor's image and the image of his/her items entered in the fair for purposes of promoting and educating the public regarding the wide array and talent exhibited within the Fair's Entries departments. Exhibitor is responsible for all copyrights and trademarks pertaining to the entries and agrees that any reproductions used to educate and promote the Fair's entries programs constitute "fair use" of copyright works.
- Arizona Exposition and State Fair reserves the right to forward your name, address, and phone number to the media for purposes of promoting your entry and the Arizona State Fair

Outreach participants only: The Arizona State Fair hereby agrees to pick up and deliver to the Arizona State Fair Entries Department, the items listed as part of the State Fair's County Outreach Program. By signing the form and initializing box, entrant agrees to allow the State Fair to pick up and return entrant's item(s) to the same place it received those items within 90 days following the Arizona State Fair. The Fair agrees to assume full responsibility for all entries and to insure against loss or damage. The Fair's maximum liability will be limited to the agreed value as stated on the entry until returned to Entrant.

ATTENTION OUTREACH EXHIBITORS: INITIAL HERE AFTER READING _____ DATE _____

PRINT OR TYPE YOUR ENTRIES

First Name: _____ Last Name: _____

Mailing Address: _____

County _____ City _____ State _____ Zip _____
Phone: (_____) _____

Birthdate (mm/dd/yyyy): _____ Email: _____

Club Name or Troop #: _____ Grade: _____

Leader's Name: _____ Phone: (_____) _____

Teacher's Name: _____ School: _____ Phone: (_____) _____

Signature: _____ (Exhibitor, Parent, Guardian, Teacher or Leader)

