

2021 DELAWARE STATE FAIR



The Delaware State Fair, Inc.

18500 S. DuPont Hwy

P.O. Box 28

Harrington, DE 19952

CULINARY Premium Book

REV 5.26.21

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CULINARY

Superintendent: Linda Walton: lwalton259@gmail.com
Assistant Superintendents: Judi Leaming and Trina Stump
Department Assistants: Mary Jackson, Spicer Leaming, Laura Madara, Laura Nailor, George Pyott, Mary Pyott & Nancy Roy

Location: Dover Building – Raughley Street Entrance

Entry Drop-Off /Removal Dates and Times:

- A. Exhibits will be accepted between 4:00 P.M. and 8:00 P.M. on Monday, July 19.
- B. **Section 1:** Judging will begin promptly at 8:30 AM on Tuesday, July 20. All Entries in Section 1 become the property of the Delaware State Fair. **Because of food safety concerns, we are discontinuing the practice of allowing contestants to pick up entries after judging.** Ribbons and judging sheets must be picked up on Sunday, August 1 between 8:00 AM and 12:00 noon.
- C. **Section 2:** Judging will begin promptly at 8:30 AM on Wednesday, July 21. All entries, ribbons and judging sheets, jars and baskets for Section 2 must be picked up on Sunday, August 1 between 8:00 AM and 12:00 noon.

Department Rules and Regulations:

- A. Entries can only be made online via the Delaware State Fair’s website (www.delawarestatefair.com) beginning 9:00 AM April 1, 2021 thru 11:59 PM June 1, 2021.
- B. Only one entry per exhibitor per class will be accepted. Late entries will not be accepted.
- C. The Dover Building will open daily from 9:00 A.M. to 9:00 P.M. (except when there is judging in the department). Exhibitors in this department are asked to read and observe the rules governing this department.
- D. In order for the Delaware State Fair to better prepare for all exhibits, we ask that you only enter those classes which you will be able to complete and show at this year’s fair.
- E. Any and all premiums may be adjusted by The Delaware State Fair Board of Directors based on funding sources.
- F. Care will be taken to protect the exhibits from injury, but the Delaware State Fair will not be responsible in any way for accidents, loss and damage by water, fire, theft, or otherwise, whatever may be the cause or extent of the damage or loss sustained. All exhibits are entered at the owner’s risk.
- G. Exhibitors must securely attach tags to their items with the assistance of Department Personnel. (Entries will not be accepted by department personnel until entry tags are securely affixed.)
- H. The majority of our baked goods categories do not request a recipe supplied with your entry, but please be mindful of the categories that do, specifically the gluten free items and cookies using honey as a main ingredient. These submissions must be accompanied by the recipe when they are dropped off for judging.
- I. Exhibits, contests and competitions may be entered ONLY by non-professionals. Any person who works in the field of culinary arts and who generates 51% or more of their annual income through this is considered to be a professional and *is not eligible* to exhibit.
- J. **“For the safety of our judges and your family members: DO NOT USE “ESSENTIAL OILS” as a flavoring ingredient in any Culinary entry!!!”**

Section 1 Rules:

- A. Items having NO competition will be awarded premiums only if they are worthy in the opinion of the judges.
- B. JUDGING GUIDELINES (except for Special Cakes):
 - 30% Appearance
 - 30% Texture
 - 40% Flavor
- C. Biscuits, coffee cake, doughnuts, muffins, scones, rolls, all candy, all cookies MUST be on disposable paper plates and placed in ZIP LOCK bags (NOTE: zip-lock bags do NOT have to be sealed if baked goods are still hot!) Breads, cakes and pies including iced cakes, should be covered with plastic wrap. Toothpicks may be used to prevent plastic wrap from adhering to iced cakes. ANY ITEMS THAT NEED REFRIGERATION SHOULD BE SO MARKED!
- D. All entries UNLESS OTHERWISE SPECIFIED must be “from scratch” – recipes using a mix as a PRIMARY INGREDIENT ARE NOT ACCEPTABLE. Winners WILL BE EXPECTED TO SUPPLY WRITTEN RECIPES to the Culinary Department IF RECIPES ARE REQUESTED and these recipes become the property of the Delaware State Fair.

Section 2 Rules:

- A. All entries in this section must comply with the recommendations of the National Center for Home Food Preservation available at this link: <http://www.uga.edu/nchfp/>.
- B. Entries must be in **standard canning jars*** and they must be labeled on the side with the following information:
 - 1) Product Name
 - 2) Date Canned
 - 3) Processing Method

***with the exception of Freezer Jams which should be in appropriate freezer containers.**
- C. Vegetables (except tomato products and pickles) must be processed using a pressure canner.
*Pressure canned vegetables will not be tasted due to food safety issues. Instead the product portion of the score will be based on appearance, texture and aroma.
- D. Fruits, including tomatoes, jellies, jams, preserves, marmalades, butters and pickles may be processed in a boiling water bath.
- E. Canning information labels must be attached to the jars before they are presented for check-in.
- F. Jar lids and rings must be new and free of rust! (Rings are required!) Paraffin wax is NOT acceptable as a sealer.
- G. JUDGING GUIDELINES: Jars will be opened for tasting!
 - 60% product (including taste* and texture)
 - 20% pack
 - 20% container

Section 1

QUICK BREADS - BAKED DOUGHNUTS, BISCUITS, COFFEE CAKE, MUFFINS, BREADS (Non-Yeast), and SCONES

1st	2nd	3rd
\$7.00	\$5.00	\$3.00



Class

1. Baked doughnuts, four (4)
2. Biscuits, four (4)
3. Coffee cake
4. Blueberry muffins, four (4)
5. Cornmeal muffins, four (4)
6. Fruit (other than blueberry) muffins, four (4)
7. Plain muffins, four (4)
8. Muffins, other not listed, four (4)
9. Banana bread, large loaf
10. Cranberry bread, large loaf
11. Pumpkin bread, large loaf
12. Zucchini bread, large loaf
13. Scones, plain, four (4)
14. Scones, flavored, four (4)
15. Gluten free quick breads or muffins (4 for muffins), **recipe required**

Judge's Award: A rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the Quick Breads Category.

YEAST BREADS OR ROLLS – ARTISAN OR BREAD MACHINE

1st	2nd	3rd
\$7.00	\$5.00	\$3.00

Class

16. Cinnamon bread, loaf
17. Fruit bread, loaf
18. Herb bread, loaf
19. Raisin bread, loaf
20. Wheat bread, loaf
21. White bread, loaf
22. Other bread not listed – any shape
23. Cloverleaf rolls, four (4)
24. Fancy sweet rolls, cinnamon or sticky (at least four {4})

25. Gluten free yeast rolls (4 for rolls) or whole loaf, **recipe required**

26. Any other yeast rolls, four (4)

Judge's Award: A rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the Yeast Bread or Rolls Category.

CAKES and CHEESECAKES

1st	2nd	3rd
\$11.00	\$7.00	\$5.00

Class

- 27. Banana Cake, two-layer, iced
- 28. Carrot Cake, two-layer, iced
- 29. Chocolate or devil's food cake, iced
- 30. Coconut cake, two-layer, iced
- 31. Yellow cake, two-layer iced
- 32. Cheesecake, plain
- 33. Cheesecake, flavored
- 34. Pineapple upside down cake
- 35. Angel food cake, tube
- 36. Applesauce cake, loaf or tube
- 37. Pound cake, loaf or tube

Judge's Award: A rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the Cakes and Cheesecakes Category.

DECORATED (SPECIAL) CAKES

1st	2nd	3rd
\$20.00	\$15.00	\$10.00
Best of Show Decorated Cake		\$25.00

All entries in this category are judged on both decorations and flavor. No perishable decorations may be used. Cakes, decorations and icing must be edible and will be taste-tested. Base of cakes may not exceed 14-inches by 14-inches but there are no height restrictions. All cakes must remain on display until they may be picked up on Sunday, August 1 between 8 AM and 12 NOON.

PLEASE NOTE: Any person who works in the field of culinary arts and who generates 51% or more of their annual income through this is considered to be a professional and **is not eligible** to exhibit.

JUNIORS (age 10-18)

Class

38. Decorated birthday cake
39. Decorated Cake, any theme
40. Decorated novelty cake (object or character)
41. Decorated Cake, Delaware State Fair theme

SENIORS (age 19 & up)

Juniors may also enter in classes 42, 44 and 46.

Class

42. Decorated baby shower cake
43. Decorated birthday cake
44. Decorated bridal shower cake
45. Decorated Cake, any theme
46. Decorated Wedding Cake
47. Decorated Cake, Delaware State Fair theme

CANDY

1st	2nd	3rd
\$7.00	\$5.00	\$3.00

Candy **MUST** be placed on a paper plate and enclosed in a plastic bag!

Class

48. Plate of caramels, eight (8)
49. Plate of chocolate fudge, eight (8)
50. Plate of chocolate peanut butter fudge, eight (8)
51. Plate of peanut butter fudge, eight (8)
52. Plate of chocolate nut and/or coconut or fruit clusters, eight (8)
53. Plate of dipped candy, eight (8)
54. Plate of "hard" (sea-glass type) candy, eight (8)
55. Plate of marshmallows, eight (8)
56. Plate of mints, eight (8)
57. Plate of molded candy, eight (8)
58. Plate of nut brittle, eight (8)
59. Plate of truffles, eight (8)
60. Plate of candy not listed, eight (8)
61. Plate of sugar-free candy, eight (8)

Judge's Award: A rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the CANDY Category.

COOKIES

1st	2nd	3rd
\$7.00	\$5.00	\$3.00

Cookies **MUST** be placed on a paper plate and enclosed in a plastic bag!

Class

62. Biscotti, any flavor, six (6)
63. Fudge brownies, six (6)
64. Butterscotch brownies (also called “blondies), six (6)
65. Bar cookie, any other not listed, six (6)
66. Chocolate cookies, six (6)
67. Chocolate chip cookies, six (6)
68. Coconut macaroons, six (6)
69. French macaroons, six (6)
70. Gingersnap cookies, six (6)
71. Mexican wedding cookies, six (6)
72. Molasses cookies, six (6)
73. No-bake cookies, six (6)
74. Oatmeal cookies, six (6)
75. Peanut butter cookies, six (6)
76. Rolled, cut-out sugar cookies, six (6)
77. Shortbread cookies, six (6)
78. Snickerdoodles, six (6)
79. Spritz cookies, six (6)
80. Sugar cookies, crisp, six (6)
81. Sugar cookies, soft, six (6)
82. Whoopie pies, six (6)
83. Gluten free cookies (6), **recipe required**
84. Cookies not listed, six (6)
85. Any type of cookie using honey as a main ingredient, six (6) - **Recipe must accompany entry and use at least ½ cup of honey**

Judge’s Award: A rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the COOKIES Category.

PIES

1st	2nd	3rd
\$11.00	\$7.00	\$5.00

Pies should be baked in disposable pans as pie plates ARE NOT RETURNABLE!

Class

- 86. Apple pie
- 87. Blueberry pie
- 88. Cherry pie
- 89. Lemon pie (any type)
- 90. Peach pie
- 91. Pecan pie
- 92. Savory pie (quiche)
- 93. Pie not listed
- 94. Baked 8 or 9 inch pie crust

Judge's Award: A rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the PIES Category.

SECTION 2

CANNED FRUITS AND VEGETABLES

1st	2nd	3rd
\$7.00	\$5.00	\$3.00

Class

- 95. Applesauce
- 96. Peaches, whole or half
- 97. Pears, whole or half
- 98. Fruit not listed, must be identified on label
- 99. Fruit pie filling, must be identified on label with contents listed
- 100. Beets, sliced (must be pressure canned)
- 101. Carrots, sliced (must be pressure canned)
- 102. Corn, cut off the cob (must be pressure canned)
- 103. Green or yellow string beans, whole or cut (must be pressure canned)
- 104. Tomatoes, crushed
- 105. Tomatoes, whole
- 106. Vegetables not listed, (must be pressure canned and contents must be listed on label)



Judge's Award: A Rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the Canned Items category.

JELLIES, JAMS, PRESERVES, BUTTERS, MARMALADES AND SYRUPS

1st	2nd	3rd
\$7.00	\$5.00	\$3.00

JELLY is made from fruit juice and contains no visible pieces of fruit. The color is bright, sparkling and natural with a fresh fruit flavor and a tender texture. When spooned from the jar, it is firm enough to hold its shape but quivers and is easily cut or broken leaving clean, clear, sharp cleavage.

JAMS are usually made of one or more fruits crushed or jammed together into a mass of an even soft consistency thick enough to spread easily or be divided into portions. Juices are not separated from fruits and are of a jelly like consistency.

PRESERVES are made usually of one fruit, but more than one may be used. The fruit, whole or in large pieces, is cooked in syrup until clear and transparent, tender, firm, crisp, and well plumped. The shape of fruit is retained. Juice is of a thick, syrupy consistency completely surrounding the fruit.

BUTTERS are a smooth, even, finely grained mixture of medium soft consistency without seeds or small pieces of fruit and with no evidence of juice as a separated liquid.

MARMALADES are soft fruit jellies containing small pieces of fruit or peel evenly suspended in the transparent jelly.

Class

- 107. Blackberry jelly
- 108. Grape jelly
- 109. Mint jelly
- 110. Pepper jelly
- 111. Raspberry jelly
- 112. Strawberry jelly
- 113. Jelly not listed, must be identified on label
- 114. Sugar-free jelly
- 115. Blackberry jam
- 116. Blueberry jam
- 117. Cherry jam
- 118. Grape jam
- 119. Mulberry jam
- 120. Peach jam
- 121. Plum jam
- 122. Raspberry jam
- 123. Strawberry jam
- 124. Jam not listed, must be identified on label
- 125. Jam made with two or more fruits, must be identified on label
- 126. Peach preserves
- 127. Strawberry preserves

- 128. Preserves not listed, must be identified on label
- 129. Apple butter
- 130. Lemon butter
- 131. Peach butter
- 132. Fruit butter not listed, must be identified on label
- 133. Marmalade, must be identified on label
- 134. Fruit syrup, must be identified on label

FREEZER JAMS

Freezer jams MUST be packed in freezer-safe containers in accordance with the directions issued at <http://www.uga.edu/nchfp/> and labeled with product name, date frozen and ingredients in the jam.

Class

- 135. Strawberry jam
- 136. Any other fruit jam
- 137. Combination of two or more fruits in the jam

Judge’s Award: A Rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the JELLIES, JAMS, PRESERVES, BUTTERS, MARMALADES, SYRUPS OR FREEZER JAMS category.

PICKLES, RELISHES & SAUCES

1st	2nd	3rd
\$7.00	\$5.00	\$3.00

Class

- 138. Pickled beets, sliced
- 139. Pickled peppers
- 140. Pickled vegetables, not listed (this could include “Dilly” Beans!)
- 141. Bread and butter pickles
- 142. Dill pickles
- 143. Mustard pickles
- 144. Sweet pickles
- 145. Tomato pickles, whole or sliced
- 146. Watermelon pickles
- 147. Pickles not listed, must be identified on label
- 148. Cranberry relish
- 149. Onion relish
- 150. Pepper relish, green
- 151. Pepper relish, red and green
- 152. Zucchini relish
- 153. Relish not listed, must be identified on label
- 154. BBQ sauce

- 155. Chili sauce
- 156. Meatless pizza sauce
- 157. Meatless spaghetti sauce
- 158. Tomato juice
- 159. Tomato sauce
- 160. Fruit salsa, ingredients must be identified on label
- 161. Mild salsa

Judge’s Award: A Rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the PICKLES, RELISHES AND SAUCES category.

GIFT CONTAINERS OR BASKETS

1st	2nd	3rd
\$15.00	\$8.00	\$6.00

Exhibits shall consist of items as listed in each class and arranged in gift container incorporating the theme as listed per class.

*Dry mixes must be accompanied by a contents list and a tag giving complete instructions and “use-by” date. Canned goods must be properly labeled according to USDA standards. Mixes or canned products MAY be opened to insure that they contain the product as labeled.

Class

- 162. Brunch Basket (any combination of 4 *dry mixes or properly canned and labeled products) appropriate for the theme
- 163. Children’s Picnic Basket (any combination of 4 *dry mixes or properly canned and labeled products) appropriate for the theme
- 164. Christmas Cookie Exchange Basket (3 each of 4 different types of prepared holiday cookies). Cookies should be labeled as to type.
- 165. “Drop by for Tea” Basket. (3 each of any 4 different kinds of prepared mini-muffins or tea-appropriate cookies)
- 166. Get Well Basket (any combination of 4 *dry mixes or properly canned and labeled products) appropriate for the theme
- 167. Hostess Gift Basket (any combination of 4 *dry mixes or properly canned and labeled products) appropriate for the theme
- 168. Tail Gating Basket (any combination of 4 *dry mixes or properly canned and labeled products) appropriate for the theme
- 169. Wedding Shower Container (any combination of 4 *dry mixes or properly canned and labeled products) appropriate for the theme
- 170. Delaware State Fair theme Gift Container (any combination of 4 *dry mixes or properly canned and labeled products) appropriate for the theme

Judge’s Award: A Rosette & \$15.00 will be awarded to the exhibitor who has the most outstanding entry in the GIFT CONTAINER/BASKET category.

Award Winners

\$30.00 & Rosette

Governor's Day Award

Presented on Governor's Day to the exhibitor entering the MOST CREATIVE OR INTERESTING ITEM as chosen by the Superintendent, Assistant Superintendents and Culinary Department Assistants. Recipe and if possible a prepared entry MUST be available at the time of the award.

Best of Show

Awarded to the MOST OUTSTANDING ENTRY as chosen by the Culinary Judges. Recipe MUST be available at the time of the award. Special Class Cakes are excluded from receiving this award.

Culinary Contests

Please visit the CONTEST section on our website to enter and for additional information!

- Blueberry Blow-Out Competition
- Brownie Bar Cookie Competition
- Chocolate Temptation Competition
- Crazy Over Cupcakes
- Grand Bar Cookie Competition
- Kid's Using Cake Mix Competition
- Peach Recipe Competition
- Friday Pie Day Competition
- Ice-Cream Making Contest



POLICY REGARDING ACCOMODATIONS FOR EXHIBITORS

The Delaware State Fair, Inc. exhibitor program (i.e. livestock, competitive exhibits and contests) shall be accessible to the wide diversity of youth who live our region, regardless of their backgrounds and characteristics — including physical, mental or emotional abilities and/or limitations.

Exhibitors with disabilities are entitled to be able to participate in the activities with their peers and any necessary accommodations must be made to make that possible. Any accommodation for an exhibitor with a disability should:

1. Allow an exhibitor with a disability to participate in the same collective activity as all other exhibitors at the same age level. Observation of the activity without direct involvement does not constitute participation.
2. Be determined with a stated goal to minimize direct adverse impact on how other participants in the activity perform or are evaluated. Every effort should be made to minimize the effects of the accommodation on other participants.
3. Be assessed on a case-by-case basis. The assessment and determination of the level of accommodation(s) should include consultation with the exhibitor, the exhibitor's parents or guardian, activity leader such as a Youth Program Advisor or Field Specialist, and a Fair program representative. Consultation with vocational rehabilitation professionals or professionals who teach or provide services to the exhibitor with the disability is also a preferred level of interaction to determine appropriate and reasonable accommodations.
4. Be reasonable. Accommodations are considered reasonable if they do not change the fundamental nature of the program or alter the essential criteria for participation. If an accommodation does not alter the fundamental nature of the program, then it is reasonable and will be provided. Exhibitors with disabilities will be judged using the same criteria as other participants. The accommodation should allow them to participate in the activity and achieve the criteria while not counting against the final determination of success.

Examples of possible accommodations include modifying rules, policies or timing of events; eliminating architectural or physical barriers; providing interpreters; modifying equipment; providing additional spacing needs; providing verbal or modified testing; allowing the use of digital technology (e.g. letter boards, text-to-speech programs or appropriate applications); or other types of accommodations as deemed appropriate.

The Delaware State Fair, Inc. respects the privacy of the individual participant. Information regarding an exhibitor's request for accommodation is extremely confidential. Any information that is gathered in order to assist the exhibitor in order to accomplish the goal of full program participation with accommodation will be used only for that purpose.

Rev. 2.24.21

General Policies for Delaware State Fair Exhibitors

Parking

In an effort to be more safety conscious and to improve the appearance of the grounds, vehicles will not be allowed to park inside the fairgrounds property of the Delaware State Fair. Those livestock exhibitors who need to make deliveries to their exhibit area will be required to do so prior to 12 Noon each day. After 12 Noon, all vehicles will be required to park in the exhibitor lot or in the main parking lot. Violators of the parking policy are subject to be towed. All exhibitors owned cars parking in the exhibitor parking lot must display an exhibitor parking hang tag. Due to limited capacity in this lot, parking with a hang tag is on a first come - first served basis. Livestock trailers will be parked in a designated area in the south parking lot. Cars and trucks shall not be parked around barns.

Premiums and Awards

Every effort will be made to see that there are no errors made in the payment of premiums. However, if an exhibitor finds an error, proof of such error must be communicated to the Delaware State Fair Administration Office on or before November 1, 2021. After this date, no corrections will be considered. Checks that are not cashed after 90 days of issue will NOT be reissued.

Advertising

No person will be permitted to distribute advertising material upon the fairgrounds except from their place of business or exhibit space. The tacking or posting of an advertisement, bills, etc., other than within the space occupied by exhibits is strictly prohibited. The distribution of handbills, flyers, and heralds will not be permitted under any circumstances. Anyone violating this rule is liable to fine or expulsion from the grounds. Begging, soliciting, singing, or public speaking is expressly prohibited.

Entry Removal

Entries MUST be removed by Sunday August 1, 2021. No exceptions. All items left will be discarded immediately after the Fair.

Pet Policy

With the exception of service dogs, no pets are allowed on the grounds.

Bikes, Skateboards, & In-Line Skates

Bikes, skateboards, and in-line skates are expressly prohibited on the fairgrounds.

Electrical Extension Cords

Any and all electrical extension cords used in any building on the fairgrounds MUST BE 12.3 gauge or heavier. There will be NO EXCEPTIONS!

Competitive Exhibit Superintendents & Assistants

ARTS AND CRAFTS

Superintendent: Joanne Clark: (302)-422-5988

Assistant Superintendents: Wendy Lowe, Cate Lyons, Ann Spillane,
Joyce Webb and Bonnie Wilkinson

CHILDREN

Superintendent: Sharon Bean: (302)-632-3094

Assistant Superintendents: Doris Calhoun, Donna Fay Carter, Becky Conley, Cindy Evans, Tina
Vanderhoff, Kendra Schlabach, Erica Knight, Mildred Reed,
Gina Burton, Kara Chisenhall, and Eunice Tatman

CULINARY

Superintendent: Linda Walton: lwalton259@gmail.com

Assistant Superintendents: Judi Leaming and Trina Stump
Department Assistants: Mary Jackson, Spicer Leaming, Laura Madara, Laura Nailor, George Pyott,
Mary Pyott & Nancy Roy

FARM, FRUIT AND APIARY

Superintendent: Ron Breeding: (302)-396-0117

Assistant Superintendents: Rochelle Yerkes, Richard Lindale, Breck Vanderwende and Steve
Breeding

FLOWER

Superintendent: Audrey Gary: (302)-632-7617

Assistant Superintendents: Andy Hamm, Kathy Cassidy, Ken Hamm, Susan Krabill, Teresa
Murphy, Greg Murphy, Jenna Scuse, Bill Melvin, Barbara Melvin and Kate Kreppin.

GARDEN VEGETABLE

Superintendent: Richard Bennett: (302)-222-9622

Assistant Superintendents: Faith M. Argo, Richard Argo, Debbie Bennett, Shannan McIntosh,
Skylar Copio, Summer Swearingen, Bob Warner, Flo Husfelt and Kenda Warner

NEEDLEWORK

Superintendent: Jennifer Menard: (302)-270-8135

Jennifer.menard76@icloud.com

Assistant Superintendents: Tammy Geidel
Committee Members: Clay Beauchamp, Jean Callaway, Emily Chesser and Susan Shank