

# **CULINARY**

Rev. 2.27.23

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**Assistant Superintendents:** Judi Leaming and Trina Stump  
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**Location:** Dover Building – Raughley Street Entrance

## **Entry Drop-Off /Removal Dates and Times:**

- A. Exhibits will be accepted between 4:00 PM and 8:00 PM on Monday, July 17.
- B. **Section 1:** Judging will begin promptly at 8:30 AM on Tuesday, July 18. 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, July 30 between 8:00 AM and 12:00 noon.
- C. **Section 2:** Judging will begin promptly at 8:30 AM on Wednesday, July 19. All entries, ribbons and judging sheets, jars and baskets for Section 2 must be picked up on Sunday, July 30 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](http://www.delawarestatefair.com)) beginning 9:00 AM April 1, 2023 thru 11:59 PM June 1, 2023.
- 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 AM to 9:00 PM (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 should 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
\$7.75	\$5.50	\$3.50



#### **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 & \$20.00 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
\$7.75	\$5.50	\$3.50

#### **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 & \$20.00 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
\$12.25	\$7.75	\$5.50

**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 & \$20.00 will be awarded to the exhibitor who has the most outstanding entry in the Cakes and Cheesecakes Category.

**DECORATED (SPECIAL) CAKES**

1st	2nd	3rd
\$22.00	\$16.50	\$11.00
Best of Show Decorated Cake		\$30.00

All entries in this category are judged on both decorations and flavor. Non 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, July 30 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

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

1st	2nd	3rd
\$7.75	\$5.50	\$3.50

#### 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 & \$20.00 will be awarded to the exhibitor who has the most outstanding entry in the CANDY Category.

## COOKIES

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

1st	2nd	3rd
\$7.75	\$5.50	\$3.50

### 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 & \$20.00 will be awarded to the exhibitor who has the most outstanding entry in the COOKIES Category.

## PIES

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

1st	2nd	3rd
\$12.25	\$7.75	\$5.50

### 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 & \$20.00 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
\$7.75	\$5.50	\$3.50



**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 & \$20.00 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
\$7.75	\$5.50	\$3.50

**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 the 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 & \$20.00 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
\$7.75	\$5.50	\$3.50

### 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 & \$20.00 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
\$16.50	\$9.00	\$6.75

Exhibits shall consist of items as listed in each class and arranged in a 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 ensure 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. Tailgating 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 & \$20.00 will be awarded to the exhibitor who has the most outstanding entry in the GIFT CONTAINER/BASKET category.

Award Winners
\$35.00 & 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!

- Berry DELicious Competition
- Brownie Bar Cookie Competition (kids)
- Chocolate Temptation Competition
- Crazy Over Cupcakes
- Grand Bar Cookie Competition
- Kids Using Cake Mix Competition
- Peach Recipe Competition
- Friday Pie Day Competition
- Ice-Cream Making Contest

