

# CULINARY

Rev. 2.17.26

**Superintendent:** Linda Walton - lwalton259@gmail.com  
**Assistant Superintendents:** Judi Leaming and Trina Stump  
**Department Assistants:** Rhonda Cook, Dottie Dempsey, Mary Jackson, Spicer Leaming, Laura Nailor, George Pyott, Mary Pyott, Veronica Richardson, Caitlin Rozell, Nancy Roy, & Melody Warren

## Dates & Times:

Date	Time	Description	Location
Monday, July 20	4:00 PM - 8:00 PM	Entry Drop Off	Dover Building
Sunday, August 2	8:00 AM - 11:00 AM	Entries must be removed from the grounds (Please read details below)	Dover Building

## Entry Information:

- A. Exhibits will be accepted between 4:00 PM and 8:00 PM on Monday, July 20.
- B. **Section 1:** Judging will begin promptly at 8:30 AM on Tuesday, July 21. 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 2, between 8:00 AM and 12:00 NOON.
- C. **Section 2:** Judging will begin promptly at 8:30 AM on Wednesday, July 22. All entries, ribbons and judging sheets, jars and baskets for Section 2 must be picked up on Sunday, August 2, between 8:00 AM and 11:00 AM.

## General 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, 2026 thru 11:59 PM June 1, 2026.
- B. **Exhibitors must be five (5) years old, as of January 1, 2026, to enter into the department.**
- C. Only one entry per exhibitor per class will be accepted. Late entries will not be accepted.
- D. 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.
- E. 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.
- F. Any and all premiums may be adjusted by The Delaware State Fair Board of Directors based on funding sources.
- G. 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.
- H. 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.)
- I. 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.

- J. 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 it, is considered to be a professional, and *is not eligible* to exhibit.
- K. **“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: <https://nchfp.uga.edu>.
- 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 should 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 #	Class Description
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

## YEAST BREADS OR ROLLS – ARTISAN OR BREAD MACHINE

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

Class #	Class Description
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)

### CAKES and CHEESECAKES

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

Class #	Class Description
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

### DECORATED (SPECIAL) CAKES

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

**Rules:**

1. All entries in this category are judged on both decorations and flavor.
2. Non perishable decorations may be used.
3. Cakes, decorations and icing must be edible and will be taste-tested.
4. Base of cakes may not exceed 14-inches by 14-inches but there are no height restrictions.
5. All cakes must remain on display until they may be picked up on Sunday, August 2, 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 #	Class Description
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 #	Class Description
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
\$7.75	\$5.50	\$3.50

Rules:

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

Class #	Class Description
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)

### COOKIES

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

Rules:

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

Class #	Class Description
62	Biscotti, any flavor, six (6)
63	Fudge brownies, six (6)

Class #	Class Description
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

### PIES

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

#### Rules:

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

Class #	Class Description
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

## SECTION 2

---

### CANNED FRUITS AND VEGETABLES

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

Class #	Class Description
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)

### 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.

<b>Class #</b>	<b>Class Description</b>
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**

Rules:

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

<b>Class #</b>	<b>Class Description</b>
135	Strawberry jam
136	Any other fruit jam
137	Combination of two or more fruits in the jam

**PICKLES, RELISHES & SAUCES**

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

<b>Class #</b>	<b>Class Description</b>
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

**GIFT CONTAINERS OR BASKETS**

1st	2nd	3rd
\$16.50	\$9.00	\$6.75

**Rules:**

1. Exhibits shall consist of items as listed in each class and arranged in a gift container incorporating the theme as listed per class.
2. 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 #	Class Description
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

# OVERALL AWARDS

Class #	Class Description	Awards
Do not enter	<b>Governor's Day Award</b> - 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.	\$35 & Rosette
Do not enter	<b>Superintendent's Award</b> - 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.	\$35 & Rosette
Do not enter	Quick Bread Judges Award	\$20 & Rosette
Do not enter	Yeast Breads or Rolls Judges Award	\$20 & Rosette
Do not enter	Cakes and Cheesecakes Judges Award	\$20 & Rosette
Do not enter	Decorated Special Cakes Judges Award	\$20 & Rosette
Do not enter	Candy Judges Award	\$20 & Rosette
Do not enter	Cookies Judges Award	\$20 & Rosette
Do not enter	Pies Judges Award	\$20 & Rosette
Do not enter	Canned Items Judges Award	\$20 & Rosette
Do not enter	Jellies, Jams, Preserves, Butters, Marmalades, Syrups, or Freezer Jams Judges Award	\$20 & Rosette
Do not enter	Pickles, Relishes, or Sauces Judges Award	\$20 & Rosette
Do not enter	Gift Basket Judges Award	\$20 & Rosette

## Culinary Contests

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

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

