

Kids Using Cake Mix

TUESDAY, JULY 28 | DOVER BUILDING

CHECK IN AND SET UP FROM 9:30 AM TO 10:15 AM
JUDGING BEGINS AT 10:30 AM

CLASSES:
1. AGES 5 TO 8
2. AGES 9 TO 12
3. AGES 13 TO 16

1ST PLACE: \$50.00 & ROSETTE
2ND PLACE: \$ 30.00 & RIBBON
3RD PLACE: \$ 25.00 & RIBBON

INSTRUCTIONS:

1. On-line entries will be accepted from April 1 to June 1 via the Delaware State Fair website.
2. Day of event registration is permitted.
3. Enter the appropriate class based on the exhibitor's age on January 1, 2025.
4. Enter only one recipe made using a box 2-layer cake mix, any flavor and/or kind, as the main ingredient to make cake, cupcakes, cookies OR other dessert.
5. Each entry must be made exclusively by the exhibitor. Recipe and ingredients used should be age appropriate and enhance the basic cake mix recipe.
6. Exhibitors will be expected to enter the entire completed recipe (i.e., NOT just 1 slice of cake, 1 cupcake, 1 cookie, etc.)
7. Please present yourself with your contest exhibit at any gate and a teller will issue you a complimentary gate admission pass good for that day only. Anyone who accompanies you will be required to pay admission. Competitors who wish to deliver their exhibits to the Dover Building via car before 9:45am must do so by going to Exhibitor's Gate 2 (near the Quillen Arena) where they will be given a temporary permit that will allow them to drive to the Culinary end of the Dover Building. Exhibits will need to be walked to the Dover Building for drop-off. Your vehicle MUST BE REMOVED from the grounds and moved into the regular parking lot prior to 10:00am.

RULES:

1. See format as provided on the Delaware State Fair website for the correct way to write recipes. Recipes MUST include complete measurements and all ingredients and baking (preparation) instructions.
2. On the day of the competition, bring ONE (1) copy of the recipe correctly typed or printed on plain white paper with your name on the back of the paper in the lower right hand corner.
3. Also bring your prepared exhibit on an appropriate serving plate or dish, with serving utensils if desired.
4. No additional table decorations are needed and display space is limited.
5. Upon registration all recipes and prepared exhibits become the property of the Culinary Department of the Delaware State Fair, Inc. The Fair reserves the right to edit, adapt, copyright, publish and use any or all recipes for publicity, promotion or advertising. All product will be used for judging and serving to the public.
6. Incomplete recipes may result in exhibit disqualification.
7. Distribution of the prepared exhibits will be at the discretion of the Culinary Department.

JUDGING:

This competition will use Interview Judging to determine the winners in each class. It will consist of:

1. Talking one-on-one with the Judge about recipe choice and preparation
2. Judge offering positive feedback to the exhibitor
3. Judge observing and tasting the entry

JUDGING CRITERIA:

1. Visual Appeal: 20%
 2. Proper Flavor/Texture: 30%
 3. Knowledge of Recipe/Kitchen skills/Safety/Sanitation 20%
 4. Creativity & Degree of Difficulty: 20%
 5. Properly Written Recipe: 10%
- The decision of the Judges is final.



Sponsored by The Sweet & Sassy Girls
Jani Long, Susan Davis, Aubrey Spicer, Taylor Long,
and Emmie Duncan