

PEACH RECIPE



WEDNESDAY, JULY 29 | DOVER BUILDING

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

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 only one prepared peach recipe that includes the use of fresh peaches. (Entry may be a dessert, an appetizer, bread or a salad.)
4. 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 a recipe. Recipes must include complete measurements and all ingredients and baking instructions. Exhibits made with mixes are not acceptable.
2. On the day of the competition, bring ONE 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. Please note any additional table decorations are not part of the judging process.
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.

1.

JUDGING:

1. The most outstanding berry recipe will be selected using the following criteria:

Visual appeal: 20%
Proper texture: 20%
Good flavor: 30%
Creativity & Degree of Difficulty: 20%
Properly Written Recipe: 10%

2. The decision of the Judges is final.

AWARDS: Donated by Fifer's

First Place: \$100.00 and Rosette
Second Place: \$ 50.00 and Ribbon
Third Place: \$ 25.00 and Ribbon

