

CULINARY

Board Members in Charge
Sharon Furches and Michael Poynter

Stephen Lee, Louisville, KY - Superintendent

Amount offered by Ky. State Fair.....\$3,428.00

Entries close July 1; Location - East Hall Articles Accepted - See Rules 2 and 3 Articles Released - Monday, August 28 9:00 a.m. to 7:00 p.m.
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PLEASE NOTE: Entry requirements, rules and classes have changed.
Please read the information in this section thoroughly and carefully.

RULES

1. See General Rules on pages 192-194.
2. The Culinary Department will be open to receive entries Saturday, August 12, from 10:00 a.m. to 5:00 p.m. and Sunday, August 13, from Noon to 5:00 p.m. **All canned goods and Special Display - Decorated Cakes or Molds in both Open & Junior Divisions must be received by 5:00 p.m. Sunday, August 13.**
3. Baked goods, other food entries, and candy will also be accepted Monday, August 14, from 9:00 a.m. to 5:00 p.m. **Sturdy, disposable containers must be used unless otherwise noted in class description.**
4. **Exhibitors will not be allowed to remove articles from this department until Monday, August 28 at 9:00 a.m. All items, including canned goods and containers, not called for by 7:00 p.m. Monday, August 28, will be given to a charitable organization.**
5. No **fresh or dried** fruit may be used as a garnish in any class. If fresh flowers are used as a garnish they must be an *edible* variety.
6. All exhibitors wishing to have exhibits in regular and special classes must enter two such items to be eligible for both. Except as otherwise stated, exhibitors may enter only one item per class.
7. If an entry has a specific class, a like item may not be entered elsewhere. Example: Italian Cream Cakes may only be entered in the Italian Cream Cake category.
8. Absolutely no one, except Culinary Dept. official workers and judges, will be permitted in area during judging.
9. All work must be by private individuals. No companies or corporations may enter in any class except for classes 99, 100 and 101.

10. Recipes are not required to be turned in with your item at the time it is received for judging. However, should the superintendent and/or judges request a copy of the recipe from the entrant it must be provided to the fair in a timely manner before a ribbon or prize would be awarded to the entrant. **EXCEPTION:** Exhibitors entering in Division 3302. Class 49 and Class 50 are required to submit a recipe with their entry at the time it is received for judging.

See Division 3314 for information on special contests.

RIBBONS and POINTS

Each winning entry will be awarded ribbons and points as follows: 15 points for blue ribbon; 10 points for red ribbon; 5 points for white ribbon; 3 points for pink ribbon; 1 point for yellow ribbon. Note: Not all ribbons are awarded in all classes.

SWEEPSTAKES AWARDS will be given as listed. However, after winning a sweepstakes award, three (3) fairs must pass (exclusive of winning year) before you are eligible for same. (Point ties will be broken by counting the number of blue ribbons. Exhibitor with most blue ribbons is determined the winner. If blue ribbons are equal, then red ribbons will be counted. If red ribbons are equal, then white ribbons will be counted. Only if white ribbons are also equal will duplicate prizes be awarded. If a cash prize is offered by a sponsor, the amount will be divided equally.)

PREMIUM AWARDS and ribbons will be mailed to winners.

SUPERINTENDENT'S AWARD: One entry will be chosen by the Culinary Superintendents as the Best of the Department. Winning entry will be one that exhibits exceptional creativity, uniqueness, and/or workmanship. Winner will receive a special rosette and \$50.

DIVISION 3301

BREADS

From Scratch/No Commercial Mixes May Be Used.

LOAF SIZE - Breads **MUST** be a minimum of about 5" x 9" (may be braided and/or round) but not larger than about 12 inches in diameter, width or length. No mini-loaves, mini-biscuits or mini-muffins may be entered.

Breads **MUST** be presented on **foil-lined cardboard** that is no larger than about 1 inch more than the entry itself. Securely fasten the entry tag by punching a small hole in the corner of the cardboard and attaching with string.

JUDGING STANDARDS FOR BREADS

General Appearance.....	15
Proper Baking.....	10
Aroma.....	10
Flavor or Taste.....	30
Grain and Texture.....	20
Lightness.....	10
Color of Crumb.....	5
Total.....	100

YEAST

Class No.		1st	2nd	3rd
1	White	\$8	\$4	Rib
2	Challah (Traditional).....	\$8	4	Rib
3	Rye	\$8	4	Rib
4	Marbled Rye.....	\$8	4	Rib
5	Whole Wheat (At least 50% Whole Wheat).....	\$8	4	Rib
6	Mixed Grain - (Seed & Nut) (listed).....	\$8	4	Rib
7	Sally Lunn.....	\$8	4	Rib
8	Flat Bread, your favorite (6) (named).....	\$8	4	Rib
9	Batter, any Seasoning (named).....	\$8	4	Rib
10	Braided Cinnamon Loaf	\$8	4	Rib
11	Raisin	\$8	4	Rib
12	Coffee Cake	\$8	4	Rib
13	Dinner Rolls (6)	\$8	4	Rib
14	Cinnamon Rolls (6)	\$8	4	Rib
15	English Muffins (6).....	\$8	4	Rib
16	Pretzels (6)	\$8	4	Rib

QUICK

17	Zucchini	\$8	4	Rib
18	Biscuits, Baking Powder (6).....	\$8	4	Rib
19	Biscuits, Buttermilk (6).....	\$8	4	Rib
20	Mexican - Style Corn Muffins (6).....	\$8	4	Rib
21	Scone (6) (named).....	\$8	4	Rib
22	Your Favorite Fruit or Vegetable Bread (named)	\$8	4	Rib
23	Graham Crackers (6)	\$8	4	Rib
24	Your Favorite Muffins (6) (named)	\$8	4	Rib
25	Your Favorite Cracker (6+) (named)	\$8	4	Rib

BREAD SWEEPSTAKES

Exhibitor winning most points in Classes 1 through 25 will be awarded a Rosette and Julep Cup.

DIVISION 3302

CAKES

**From Scratch/No Commercial Mixes May Be Used,
Except in Class Number 49.**

Cakes **MUST** be presented on **foil-lined cardboard** which is no larger than about 1 inch more than the entry itself. **IMPORTANT:** Maximum size of any cake is about 13 inches in diameter, width and/or length, but no smaller than about 8 inches in diameter, width and/or length. Cakes noted as layer must be a minimum of 2 layers. Securely fasten the entry tag by punching a small hole in the cardboard and attaching with string. **(Recipes are required to be submitted with entry for Classes 49 and 50.)**

JUDGING STANDARDS FOR LAYER AND FROSTED CAKES

Cake:	General Appearance	10
	Texture	30
Frosting and/or Filling:	Suitability	20
	Texture	15
	Flavor.....	25
TOTAL.....		100

JUDGING STANDARDS FOR NON FROSTED CAKES

Cake:	General Appearance	30
	Texture	30
	Flavor.....	40
TOTAL.....		100

- Cakes using fresh or dried fruit as garnish will not be accepted.
- Cakes in Class 30 through 50 may not require refrigeration.
- Cakes may NOT use FRESH whipped milk or whipped cream, Cool Whip®, or like topping in icing/frosting.
- Cakes in class 30, 31, and 32 must be 1/2 of an 8-inch minimum round cake- not a loaf.
- Jam Cakes may employ commercially made jam.

Class No.		1st	2nd	3rd	4th
30	Fruit Cake, Dark or Light (1/2 Cake).....	\$12	\$9	Rib	Rib
31	Nut Cake, No Frosting (1/2 Cake).....	\$12	9	Rib	Rib
32	Jam Cake, Caramel Frosting (1/2 Cake)(Layer)	\$12	9	Rib	Rib
33	Lemon Cake, Lemon Icing (Layer)	\$12	9	Rib	Rib
34	Chiffon Cake, Frosted or Not	\$12	9	Rib	Rib
35	Pound Cake, No Frosting.....	\$12	9	Rib	Rib
36	Spice Cake, Any Frosting (Layer).....	\$12	9	Rib	Rib
37	Devil's Food Cake, Chocolate Frosting (Layer)	\$12	9	Rib	Rib
38	Angel Food Cake, No Frosting	\$12	9	Rib	Rib
39	Pumpkin Cake, Any Frosting (Layer)	\$12	9	Rib	Rib
40	White Cake, Any Frosting (Layer).....	\$12	9	Rib	Rib
41	Hummingbird Cake (Layer)	\$12	9	Rib	Rib
42	Carrot Cake (cream cheese icing) (Layer).....	\$12	9	Rib	Rib
43	Yellow Cake, Any Frosting (Layer)	\$12	9	Rib	Rib
44	Poppysseed Cake, Any Frosting.....	\$12	9	Rib	Rib
45	Red Velvet Cake (Layer).....	\$12	9	Rib	Rib
46	German Chocolate Cake (Layer).....	\$12	9	Rib	Rib
47	Caramel Cake, Caramel Frosting (Layer).....	\$12	9	Rib	Rib
48	Applesauce Cake, Cinnamon Frosting (Layer) ..	\$12	9	Rib	Rib
49	Your Favorite Cake, Made with a Commercial Mix and Your Special Ingredients (Layer) (Recipe Required)	\$12	9	Rib	Rib
50	Your Favorite Cake, Any Kind Not Mentioned Above or in Division 3307 Specialty Baking (Layer) (Recipe Required).....	\$12	9	Rib	Rib

CAKE SWEEPSTAKES

Exhibitor winning most points in Classes 30 through 50 will be awarded a Rosette and a piece from **Louisville Stoneware**.

DIVISION 3303

SMALL CAKES AND COOKIES

From Scratch/No Commercial Mixes May Be Used.

Small cakes **MUST** be presented on **foil-lined cardboard** no larger than about 1 inch more than the entry itself. Maximum size of any small cake is about 9 inches in diameter, width and/or length. Cupcakes, pastries, cookies and bars **MUST** be presented on a **sturdy, disposable 9 inch plate**. Securely fasten the entry tag by punching a small hole in the corner of the cardboard and/or plate and attaching with string.

- Small cakes and cookies using fresh or dried fruit as a garnish will not be accepted.

- **Loaf cakes must be baked as loaves about 9 inch by 5 inch.**

Small cakes and cookies in Class 55 through 74 may not require refrigeration. The use of **FRESH** whipped milk or whipped cream, Cool Whip® or like topping in frosting/icing is prohibited. **NO NO-BAKE COOKIES IN ANY CLASS.**

JUDGING STANDARDS FOR SMALL CAKES AND COOKIES

General Appearance.....	20
Texture	30
Flavor.....	30
Proper Baking	20
TOTAL.....	100

Class No.		1st	2nd	3rd
55	Loaf Cake with Fruit (Apples, Cherries, etc.) ...	\$8	\$6	Rib
56	Upside-Down Cake, Pineapple (Cherry garnish may be used).....	\$8	6	Rib
57	Upside-Down Cake, Any Fruit Other Than Pineapple.....	\$8	6	Rib
58	Old-Fashioned Jelly Roll (6 slices).....	\$8	6	Rib
59	Petit Fours, Iced (6).....	\$8	6	Rib
60	Cupcakes, Iced (6).....	\$8	6	Rib
61	White Brownies (6).....	\$8	6	Rib
62	Brownies (6).....	\$8	6	Rib
63	Tassie any flavor (8).....	\$8	6	Rib
64	Mexican Wedding Cookies (8).....	\$8	6	Rib
65	Your Favorite French Macaron (8).....	\$8	6	Rib
66	Your Favorite Sugar Cookies (8).....	\$8	6	Rib
67	Your Favorite Oatmeal Cookies (8).....	\$8	6	Rib
68	Your Favorite Chocolate Chip Cookies (8).....	\$8	6	Rib
69	Your Favorite Peanut Butter Cookies (8).....	\$8	6	Rib
70	Your Favorite Biscotti (8).....	\$8	6	Rib
71	Springerle Cookies (8).....	\$8	6	Rib
72	Fortune Cookies (8).....	\$8	6	Rib
73	Pizzelle Cookies (8).....	\$8	6	Rib
74	Your Favorite Cookie, Any Kind Not Mentioned (8) (named) NO NO-BAKE COOKIES	\$8	6	Rib

SMALL CAKES AND COOKIES SWEEPSTAKES

Exhibitor winning most points in Classes 55 through 74 will be awarded a Rosette and Silver plate.

DIVISION 3304

PIES

**From Scratch/No Commercial Mixes May Be Used.
From Scratch/No Commercial Pie Crusts May Be Used.**

Pies **MUST** be presented in **sturdy, disposable**, light-weight aluminum pie plates about 9 inches in diameter. No glass, pottery, heavy metal or ceramic containers will be accepted. Securely fasten the entry tag by punching a small hole in the rim of the aluminum pie plate and attaching with string. **NOTE:** Punch the hole in the pie pan prior to baking pie.

Pies using fresh or dried fruit as a garnish will not be accepted.

*** Special Note: Entries in these classes must be presented in Cooled or refrigerated state. NO HOT PIES WILL BE ACCEPTED!**

JUDGING STANDARDS FOR PIES

General Appearance.....	20
Color/Filling.....	10
Thickness of Crust.....	10
Texture.....	40
Tenderness.....	20
Flakiness.....	10
Lightness.....	10
Flavor	40
Total	100

Class No.		1st	2nd	3rd
78	Apple Pie.....	\$8	\$4	Rib
79	Cherry Pie.....	\$8	4	Rib
80	Peach Pie.....	\$8	4	Rib
81	Strawberry-Rhubarb Pie.....	\$8	4	Rib
82	Blackberry Pie.....	\$8	4	Rib
83	Zesty Bean Pie.....	\$8	4	Rib
84	Pecan Pie.....	\$8	4	Rib
85	Shaker Lemon Pie.....	\$8	4	Rib
86	Sweet Potato Pie.....	\$8	4	Rib
87	Buttermilk Pie.....	\$8	4	Rib
88	Pumpkin Pie.....	\$8	4	Rib
89	Shoofly Pie.....	\$8	4	Rib
90	Your Favorite Meringue Topped Pie (named).....	\$8	4	Rib
91	Your Favorite Dessert Pie, Any Kind Not Mentioned (named).....	\$8	4	Rib
92	Pot Pie with any Savory Meat Filling (REFRIGERATED, 6" max)(named).....	\$8	4	Rib
93	Pot Pie with Whole Grain Crust and Savory Vegetarian Filling (REFRIGERATED, 6" max, named).....	\$8	4	Rib

PIE SWEEPSTAKES

Exhibitor winning most points in classes 78 through 93 will be awarded a Rosette and a piece from **Louisville Stoneware**.

DIVISION 3306

SPECIAL DISPLAY - DECORATED CAKES OR MOLDS

(See Rule 2 for receiving time)

Lightweight forms, dummies and/or styrofoam **must** be used. **No real cake**. However, all entries must be possible with real cake. No entries may require refrigeration. To facilitate handling and minimize damage - cakes should be placed on footed boards with sufficient space around the cake edges and designed to withstand several moves by Fair staff.

Decorated Bridal Cakes **MUST** be presented on commercially produced forms or very sturdy foil-lined board. Entries may not exceed about **16 inches** in diameter, length and/or width including any decoration extending from the cake and about **28 inches** in height including ornamentation.

Also, Other Decorated Cakes **MUST** be presented on commercially produced forms or very sturdy foil-lined board and may not exceed about **16 inches** in diameter, length and/or width including any decoration extending from the cake and about **16 inches** in height including ornamentation.

JUDGING STANDARDS FOR DECORATED CAKES

Artistry.....	50
Practicality.....	25
Creativity.....	25
TOTAL.....	100

Note: Judging is based primarily on individual hand work and not on the application of purchased ornamentation.

Note: Any cake in any class may employ any technique.

Cakes in Theme Classes must match annual theme.

These Classes are Open to PROFESSIONAL/ADVANCED Cake Decorators

For purposes of this Kentucky State Fair contest you are considered a Professional/Advanced Cake Decorator if you make cakes and sell them, or are a cake instructor/teacher, consultant or bakery owner/operator or have skills so refined as to be determined by the Superintendent to be on a Professional/Advanced Level.

Class No.	1st
99 Bridal Cake	Plaque & Rosette
100 Birthday Cake	Plaque & Rosette
101 Theme Cake: Books.....	Plaque & Rosette

These Classes are Open to INTERMEDIATE Cake Decorators

For purposes of this Kentucky State Fair contest you are considered a Intermediate Cake Decorator if you have won a Blue Ribbon in the LIKE Beginner Category and/or demonstrate decorating skills indicating two or more years experience but do not sell more than (12) twelve cakes per year for profit.

Class No.	1st	2nd	3rd	4th
105 Bridal Cake	\$12	6 Rib	Rib	
106 Birthday Cake	\$12	6 Rib	Rib	
107 Theme Cake: Books.....	\$12	6 Rib	Rib	

These Classes are Open to BEGINNER Cake Decorators

For purposes of this Kentucky State Fair contest you are considered a Beginner if you do not sell cakes for profit, have less than two years of decorating experience and have not won a Blue Ribbon in the category you are entering.

Class No.	1st	2nd	3rd	4th
113 Bridal Cake	\$12	6 Rib	Rib	
114 Birthday Cake	\$12	6 Rib	Rib	
115 Theme Cake: Books.....	\$12	6 Rib	Rib	

SPECIAL CATEGORY - Class 116 - Decorated Holiday Cake is open to All Cake Decorators - A \$25 premium will be awarded to the Best Decorated Holiday Cake. This award is presented courtesy of the **DERBY CITY HALLMARK COLLECTORS CLUB**.

SPECIAL CATEGORY - Class 117 - Miniature Gingerbread House: Entry must be in the form of a house/cottage. All gingerbread parts must be homemade - no kits, graham crackers or cookies may be used to build the major structure. All components must be edible - no wood, styrofoam or plastic. Candies must be unwrapped and free of inedible material such as lollipop sticks. Entries not to exceed about 8 inches in diameter, length, width and/or height including the stand on which the house is placed. Open to ALL cake decorators. A \$50.00 premium will be awarded to the Blue Ribbon-winning entry.

ROOKIE OF THE YEAR AWARD: A special plaque will be awarded to one (1) 1st time ribbon-winning entrant in Division 3306 as determined by the judges. This award is presented courtesy of **CREATIVE CONFECTIONS**, 8412 Hudson Lane, Louisville, KY

From Scratch/No Commercial Mixes May Be Used

Breads, cakes, pizzas and cheesecakes **MUST** be presented on **foil-lined cardboard** which is no larger than about 1 inch more than the entry itself. Cookies, small cakes, and/or candies **MUST** be presented on **sturdy 9 inch disposable plates**. Pies **MUST** be presented as outline in Division 3304. Securely fasten entry tags by punching a small hole in the corner of the cardboard or plate/rim and attaching with string. No mini-breads, mini-cakes, or puddings - including bread puddings, flans and/or custards. Size requirements are the same as in Culinary Department Open Classes. Please read them.

Entries using fresh or dried fruit as a garnish will not be accepted.

JUDGING STANDARDS

The standards used for judging in Specialty Baking are the same standards as in the Open Classes of Breads, Cakes, Small Cakes and Cookies, and Pies.

JUDGING STANDARDS FOR PIZZA

General Appearance.....	20
Crust/Texture.....	30
Flavor.....	30
Proper Baking.....	20
TOTAL.....	100

UNIQUE/ DIFFICULT BAKING

Class No.		1st	2nd	3rd
120	Zwieback Toasts (8 Slices)	\$10	4	Rib
121	Stollen- German Christmas Bread, 1/2 Loaf	\$10	4	Rib
122	Rugelach Cookies (8) list filling on entry bag.....	\$10	4	Rib
123	Double-Crust Dessert Pie with Unexpected Filling, Odd ingred-ients or combinations listed on reverse of entry tag. May not require refrigeration.....	\$10	4	Rib
124	Cake made with Unexpected Ingredients, frosted (Layer) Odd ingred-ients listed on reverse of entry tag. May not require refrigeration.....	\$10	4	Rib
125	Savory Sausage Loaf Cake, any meat sausage frosted or not. REFRIGERATED (named meat).....	\$10	4	Rib
126	Checkerboard Cake (minimum 3 Layer) frosted, may not require refrigeration.....	\$10	4	Rib
127	Battenberg Cake, any flavor, commercial marzipan and jam may be used.....	\$10	4	Rib

PIZZA PIE

Pizzas entered in these classes (and in like Junior classes) may not exceed about 12-inches in diameter, length and/or width nor may be smaller than about 8-inches in diameter, length or width. Entrys in these classes must be presented in a cooled, REFRIGERATED state, they will be reheated for judging, then refrigerated through the run of the Fair.

Class No.		1st	2nd	3rd
128	Classic Marghrita Pizza Pie, any type crust.....	\$10	4	Rib
129	Pizza Pie made with no tomatoes, any type crust, with any combination of savory ingred-ients, named on entry tag.....	\$10	4	Rib
130	Your Favorite Pizza Pie, any type crust, with any combination of savory ingred-ients, named on entry tag.....	\$10	4	Rib

CLASSIC DESSERTS

Entries in these classes must be presented in a REFRIGERATED state and will remain refrigerated through the run of the Fair.

131	Goopy Butter Cake, St. Louis-style	\$10	4	Rib
132	Italian Cream Cake, (Layer).....	\$10	4	Rib
133	Plain Cheesecake (no flavoring other than vanilla).....	\$10	4	Rib
134	Swirl Cheesecake (any flavoring).....	\$10	4	Rib
135	Favorite Cheesecake, other than Swirl or Plain.....	\$10	4	Rib

Note: Cheesecakes can be baked on foil-wrapped cardboard rounds that are fitted snugly into the locking rim of your springform pan. No need to transfer cake to bring to Fair.

SWEEPSTAKES

Exhibitor winning most points in Classes 120 through 135 will be awarded a Rosette and a piece from **Louisville Stoneware**.

DIVISION 3308

CANDIES

**From Scratch/No Commercial Mixes or Products -
All Entries Must Be Homemade**

Candies **MUST** be presented in sufficient quantities (generally 1/2 pound or 8 pieces) for judging and displayed on **sturdy, disposable, foil-lined** plates or in standard candy boxes not to exceed about 9 inches in diameter, length or width. No Zip-lock™ type plastic containers. Entries presented in tins, glass, ceramic or pottery will not be accepted. Securely fasten entry tag by punching a small hole in the plate or box and attaching with string.

EXCEPTION: Entries in Classes 154 and 155 may be presented in any fashion desired provided the display does not exceed about 12 inches in diameter, length, width and/or height.

JUDGING STANDARDS FOR CANDIES

General Appearance	20
Texture	10
Flavor.....	20
Proper Ingredient Handling.....	10
Creativity.....	10
Artistry.....	30
TOTAL	100

Class No.		1st	2nd	3rd
140	Chocolate Covered Nuts and/or Fruits.....	\$8	4	Rib
141	Your Favorite Fudge (cut in pieces).....	\$8	4	Rib
142	Your Favorite Bon Bon.....	\$8	4	Rib
143	Turtles with Scratch Caramels	\$8	4	Rib
144	Wedding Mints.....	\$8	4	Rib
145	Nut Brittle (broken in pieces)	\$8	4	Rib
146	Toffee, any type (broken in pieces).....	\$8	4	Rib
147	Bourbon Balls.....	\$8	4	Rib
148	Homemade Marshmallows	\$8	4	Rib
149	Sweet Potato Candy.....	\$8	4	Rib
150	Caramels.....	\$8	4	Rib
151	Cream/Pulled Candy.....	\$8	4	Rib
152	Your Favorite Truffle	\$8	4	Rib
153	Any Candy Not Mentioned (named)	\$8	4	Rib
154	Molded and/or Hand Decorated Candy Display.....	\$12	6	Rib
155	Most Attractive Display of Assorted Homemade Candy.....	\$12	6	Rib

CANDY SWEEPSTAKES

Exhibitor winning most points in Classes 140 through 155 will be awarded a Rosette and a piece from **Louisville Stoneware**.

DIVISION 3309

**JELLIES, MARMALADES, JAMS,
PRESERVES, BUTTERS AND DEHYDRATED FOODS**

All jellies, marmalades, jams, preserves and butters must be processed and sealed according to U.S.D.A. standards. (Contact your local county extension agent if you have any questions about this process.) **Plastic lids may not be used. Metal caps required. No labels on jars. No colored jars.** Paraffin may not be used. REMINDER: Jellies must be clear with no particles or pieces. **Entries must be a minimum of 8 ounces, but may be in larger size regulation jars with lids and caps.** Entry tags should be securely tied to the jar, not to the lid or cap. **All entries must have been processed on or after August 15th of 2016.**

Dehydrated Foods must be in clear, one-quart Ziploc™ type bags. Affix small label to bag that states type of food, method of drying (oven, sun, dehydrator), and date processed.

**JUDGING STANDARDS FOR JELLIES, MARMALADES
AND JAMS**

Clarity and Color	20
Consistency	40
Flavor	40
Total.....	100

JELLIES

Class No.		1st	2nd	3rd
160	Strawberry	\$7	\$4	Rib
161	Apple.....	\$7	4	Rib
162	Corn Cob Jelly (with cob).....	\$7	4	Rib
163	Grape, other than white grapes.....	\$7	4	Rib
164	Hot Pepper.....	\$7	4	Rib
165	Blackberry.....	\$7	4	Rib
166	Herb	\$7	4	Rib
167	Raspberry.....	\$7	4	Rib
168	Citrus (named).....	\$7	4	Rib
169	Any Jelly Not Mentioned Above (named).....	\$7	4	Rib
170	Special Display of Six Jelly Varieties.....	\$16	8	Rib
	(Same size jars preferred - No baskets or other decorative containers - Jars only.)			

MARMALADES AND JAMS

Class No.		1st	2nd	3rd
171	Citrus Marmalade, any one type citrus (named).....	\$7	\$4	Rib
172	Strawberry Jam (named)	\$7	4	Rib
173	Any marmalade or jam not mentioned (named).....	\$7	4	Rib

**PRESERVES AND BUTTERS
JUDGING STANDARDS FOR PRESERVES AND BUTTERS**

General Appearance	25
Fruit	
Syrup	
Color	
Consistency	30
Flavor	45
Total.....	100

Class No.	1st	2nd	3rd
174 Apple Butter.....	\$7	\$4	Rib
175 Peach Butter.....	\$7	4	Rib
176 Tomato Preserves.....	\$7	4	Rib
177 Plum Preserves.....	\$7	4	Rib
178 Strawberry Preserves.....	\$7	4	Rib
179 Peach Preserves.....	\$7	4	Rib
180 Cherry Preserves.....	\$7	4	Rib
181 Apple Preserves.....	\$7	4	Rib
182 Pear Preserves.....	\$7	4	Rib
183 Blackberry Preserves.....	\$7	4	Rib
184 Raspberry Preserves.....	\$7	4	Rib
185 Any preserves or butter not mentioned above (named).....	\$7	4	Rib
186 Conserve, Two or more Fruits with Nut Meats (Name of Conserves Should Indicate Predominating Fruit).....	\$7	4	Rib
187 Best Collection of Jams, Marmalades, Preserves and Butters (6 Jars - Same size jars preferred - No baskets or other decorative containers - Jars only.).....	\$16	8	Rib

JUDGING STANDARDS FOR DEHYDRATED FOODS

Color.....	20
Consistency & Texture.....	40
Creativity & Flavor.....	40
Total.....	100

188 Any Meat Jerky (6 strips) (named).....	\$7	4	Rib
189 Any Vegetable (1 cup) (named).....	\$7	4	Rib
190 Fruit Leather (any flavor) (6 strips).....	\$7	4	Rib
191 Pet Treats (named).....	\$7	4	Rib
192 Any Item Not Mentioned (1 cup) (named).....	\$7	4	Rib
193 Hiker's Meal (consisting of 4 different items in quart bag) (named).....	\$7	4	Rib

JELLY, PRESERVES & DEHYDRATED FOODS SWEEPSTAKES

Exhibitor winning the most points in Classes 160 through 193 will be awarded a Rosette, \$50 courtesy of Mrs. Wages® and a gift basket of Mrs. Wages® Canning Mixes. Precision Foods, Inc., makers of Mrs. Wages® Home Canning Mixes, is proud to recognize food preservationists, who like Mrs. Wages®, hold a high standard for quality ingredients and a belief that food preservation should be celebrated and shared.

DIVISION 3310

CANNED FRUITS, VEGETABLES AND MEATS

All fruits, vegetables and meats must be processed and sealed according to U.S.D.A. standards. (Contact your local county extension agent if you have any questions about this process.) **Plastic lids may not be used. Metal caps required. No labels on jars. No colored jars.** Paraffin may not be used. **Entries must be a minimum of 8 ounces, but may be in larger regulation jars with lids and caps.** Entry tags should be securely tied to the jar, not to the lid or cap. No tomato juice may be entered in any class in this division. **All entries must have been canned on or after August 15th of 2016.**

NOTE: Any and all canned goods are subject to being opened for inspection by judges.

JUDGING STANDARDS FOR CANNED GOODS

Proper Equipment and Utilization.....	20
Quality of Contents.....	30
Appropriate Headspace.....	20
Canning Quality/Creativity.....	30
Total.....	100

Class No.		1st	2nd	3rd
194	Apples	\$8	\$4	Rib
195	Applesauce	\$8	4	Rib
196	Blackberries.....	\$8	4	Rib
197	Cherries.....	\$8	4	Rib
198	Peaches.....	\$8	4	Rib
199	Pears.....	\$8	4	Rib
200	Raspberries.....	\$8	4	Rib
201	Any fruit not mentioned above (named).....	\$8	4	Rib
202	Asparagus.....	\$8	4	Rib
203	Butter Beans/Limas	\$8	4	Rib
204	Green Beans, cut or snap.....	\$8	4	Rib
205	Okra & Tomatoes	\$8	4	Rib
206	Corn.....	\$8	4	Rib
207	Peas & Carrots.....	\$8	4	Rib
208	Succotash (Butter Beans and Corn Combination).....	\$8	4	Rib
209	Your Favorite Soup Mixture (named).....	\$8	4	Rib
210	Tomatoes, Red.....	\$8	4	Rib
211	Tomatoes, other than red.....	\$8	4	Rib
212	Any Vegetable not mentioned above (named).....	\$7	5	Rib
213	Meat or Poultry.....	\$7	5	Rib
214	Fish or Seafood.....	\$7	5	Rib
215	Best Collection of Vegetables (To consist of 4 different vegetables.) Same size jars preferred - No baskets or other decorative containers - Jars only.....	\$15	8	Rib
216	Best Collection of Fruits (To consist of 4 different fruits) Same size jars preferred - No baskets or other decorative containers -Jars only. .	\$15	8	Rib
217	Representative Meal (To consist of not less than 5 nor more than 9 jars.) Example: Relish, Meat, 2 Vegetables, Pickles, Fruit.....	\$15	8	Rib

CANNING SWEEPSTAKES

Exhibitor winning most points in classes 194 through 217 will be awarded a Rosette and a \$50 giftcard, courtesy of **HEIMERDINGER CUTLERY COMPANY**, 4207 Shelbyville Road, Louisville, KY. The exhibitor will also receive a Rosette, \$50 courtesy of Mrs. Wages® and a gift basket of Mrs. Wages® Canning Mixes. Precision Foods, Inc., makers of Mrs. Wages® Home Canning Mixes, is proud to recognize food preservationists, who like Mrs. Wages®, hold a high standard for quality ingredients and a belief that food preservation should be celebrated and shared.

DIVISION 3311

PICKLES AND RELISHES

All pickles and relishes must be processed and sealed according to U.S.D.A. standards. (Contact your local county extension agent if you have any questions about this process.) **Plastic lids may not be used. Metal caps required. No labels on jars. No colored jars.** Paraffin may not be used. **Entries must be a minimum of 8 ounces, but may be in larger regulation jars with lids and caps.** Entry tags should be securely tied to the jar, not to the lid or cap. Jars will be opened and entries tasted. **All entries must have been processed on or after August 15th of 2016.**

JUDGING STANDARDS FOR PICKLES AND RELISHES

Crispness/Clarity/Creativity.....	35
Flavor	50
Color.....	15
Total.....	100

Class No.		1st	2nd	3rd
220	Peach Pickle	\$8	\$4	Rib
221	Lime Pickles, any type (named)	\$8	4	Rib
222	Mixed Pickles, Sweet	\$8	4	Rib
223	Mixed Pickles, Sour	\$8	4	Rib
224	Pickled Eggs.....	\$8	4	Rib
225	Pickled Beets	\$8	4	Rib
226	Pickled Okra	\$8	4	Rib
227	Cucumber Pickle, Sweet	\$8	4	Rib
228	Cucumber Pickle, Dill.....	\$8	4	Rib
229	Cucumber Pickle, Sweet & Spicy	\$8	4	Rib
230	Cucumber Pickle, Bread & Butter.....	\$8	4	Rib
231	Any Pickle not mentioned above (named).....	\$8	4	Rib
232	Chili Sauce	\$8	4	Rib
233	Salsa with Tomatoes, no Hot Peppers.....	\$8	4	Rib
234	Salsa, with Tomatoes	\$8	4	Rib
235	Kimchi, any variety (named)	\$8	4	Rib
236	Chow Chow.....	\$8	4	Rib
237	Hot Dog Relish.....	\$8	4	Rib
238	Corn Relish.....	\$8	4	Rib
239	Chutney (named).....	\$8	4	Rib
240	Any Relish not mentioned (named).....	\$8	4	Rib
241	Collection of Pickles and Relishes (To consist of 6 different varieties of pickles and relishes. Same size jars preferred. - No baskets or other decorative containers - Jars only.)	\$15	8	Rib

PICKLES AND RELISHES SWEEPSTAKES

Exhibitor winning most points in classes 220 through 241 will receive a Rosette, \$50 courtesy of Mrs. Wages® and a gift basket of Mrs. Wages® Canning Mixes. Precision Foods, Inc., makers of Mrs. Wages® Home Canning Mixes, is proud to recognize food preservationists, who like Mrs. Wages®, hold a high standard for quality ingredients and a belief that food preservation should be celebrated and shared.

DIVISION 3312

JUNIOR CULINARY - LEVEL ONE EXHIBIT

These classes are open to anyone who has attained their 9th birthday and has not yet reached their 14th birthday as of August 1 of the current year. All the same rules as set forth for Open Classes govern this division. Check the corresponding Open Classes to determine size limitations, presentation and/or processing requirements. Entries in this category must be the sole work of the exhibitor. No refrigeration may be required except in Class 260 and 261. **No commercial mixes may be used unless specifically noted in the class.**

BREADS

Class No.		1st	2nd	3rd
245	Bread, Yeast	\$6	\$2	Rib
246	Biscuits, Baking Powder (6).....	\$6	2	Rib
247	Blueberry Muffins (6)	\$6	2	Rib
248	Any Bread not mentioned (named)	\$6	2	Rib

CAKES

249	Your Favorite Cake made with a Commercial Mix, Frosted or Not (named)	\$10	5	Rib
250	Your Favorite Cake made from Scratch, Frosted or Not (named)	\$10	5	Rib

SMALL CAKES & COOKIES

251	Cupcakes made with a Commercial Mix, Any Frosting (6) ..	\$6	2	Rib
252	Cupcakes made from Scratch, Any Frosting (6).....	\$6	2	Rib
253	Your Favorite Chocolate Chip Cookie (8).....	\$6	2	Rib
254	Your Favorite Peanut Butter Cookie (8).....	\$6	2	Rib
255	Brownies made with a Commercial Mix (6).....	\$6	2	Rib
256	Brownies made from Scratch (6).....	\$6	2	Rib
257	Your Favorite Baked Cookie, Any Kind Not Mentioned (8) (named).....	\$6	2	Rib

PIES

258	Fruit Pie made with Commercial Crust & Filling.....	\$6	2	Rib
259	Fruit Pie made from Scratch	\$6	2	Rib
260	Your Favorite Pie made from Scratch (named)	\$6	2	Rib

PIZZA

261	Your Favorite Pizza (May not exceed about 12 inches in diameter, length and/or width)* (No all fruit pizzas)	\$6	2	Rib
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*Judging standards for Junior Pizza are the same as those outlined in Division 3307.

CANDIES

262	Chocolate Fudge, with or without Nuts (1/2 Pound).....	\$6	2	Rib
263	Peanut Butter Fudge, no nuts (1/2 pound).....	\$6	2	Rib
264	Cereal Candy (8 pieces)	\$6	2	Rib
265	Any Candy Not Mentioned (1/2 pound or 8 pieces).....	\$6	2	Rib

SPECIAL DISPLAY - DECORATED CAKES OR MOLDS

(See Rule 2 for receiving time)

The use of Styrofoam molds is required as the cakes will be judged on decoration and creativity only; they will not be cut or tasted.

266	Birthday Cake	\$10	5	Rib
267	Theme Cake: Books	\$10	5	Rib

Exhibitor winning most sweepstakes points in classes 245-267 will receive a Rosette and a piece from **Louisville Stoneware.**

DIVISION 3313

JUNIOR CULINARY - LEVEL TWO EXHIBIT

These classes are open to anyone who has attained their 14th birthday and has not yet reached their 18th birthday as of August 1 of the current year. All the same rules as set forth for Open Classes govern this division. Check the corresponding Open Classes to determine size limitations, presentation and/or processing requirements. Entries must be the sole work of the exhibitor. No refrigeration may be required **except** in Class 293, 294, 295 and 296. **NO COMMERCIAL MIXES OR CRUSTS MAY BE USED.**

BREADS

Class No.		1st	2nd	3rd
276	Bread, Yeast	\$6	\$2	Rib
277	Yeast Dinner Rolls, Any Type (6)	\$6	2	Rib
278	Biscuits, Baking Powder (6)	\$6	2	Rib
279	Baked Doughnuts (6)	\$6	2	Rib
280	Any Quick Bread not mentioned (named)	\$6	2	Rib

CAKES

281	Yellow Cake, Any Frosting (Layer)	\$10	5	Rib
282	Pound Cake, No Icing	\$10	5	Rib
283	Chocolate Cake, Chocolate Icing (Layer)	\$10	5	Rib
284	Carrot Cake, Cream Cheese Icing (Layer)	\$10	5	Rib
285	Your Favorite Cake, Any Kind not mentioned (named)	\$10	5	Rib

SMALL CAKES AND COOKIES

286	Brownies (6)	\$6	2	Rib
287	Cupcakes, Iced (6)	\$6	2	Rib
288	Your Favorite Chocolate Chip Cookie (8)	\$6	2	Rib
289	Your Favorite Peanut Butter Cookie (8)	\$6	2	Rib
290	Your Favorite Oatmeal Cookie (8)	\$6	2	Rib
291	Bar Cookies, Any Type (6)	\$6	2	Rib
292	Your Favorite Baked Cookie, Any Kind Not Mentioned (8) (named)	\$6	2	Rib

PIES

293	Your Favorite Pie (named)	\$6	2	Rib
294	Your Favorite Pie with Meringue Top (named)	\$6	2	Rib
295	Your Favorite Savory Calzone (named)	\$6	2	Rib

PIZZA

296	Your Favorite Pizza (May not exceed about 12 inches in diameter, length and/or width)* (No all fruit pizzas)	\$6	2	Rib
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*Judging standards for Junior Pizza are the same as those outlined in Division 3307.

CANDIES

297	Chocolate Fudge, with or without nuts (1/2 Pound)	\$6	2	Rib
298	Peanut Butter Fudge, no nuts (1/2 Pound)	\$6	2	Rib
299	Peanut Brittle (1/2 Pound)	\$6	2	Rib
300	Any Candy not mentioned - (1/2 Pound or 8 pieces)	\$6	2	Rib

**SPECIAL DISPLAY - DECORATED CAKES OR MOLDS
(SEE RULE 2 FOR RECEIVING TIME)**

The use of Styrofoam molds is required, as the cakes will be judged on decoration and creativity only; they will not be cut or tasted.

Class No.		1st	2nd	3rd
304	Birthday Cake	\$10	\$5	Rib
305	Theme Cake: Books.....	\$10	5	Rib

JELLIES, MARMALADES, JAMS, PRESERVES AND BUTTERS

308	Grape Jelly.....	\$6	\$2	Rib
309	Orange Marmalade	\$6	2	Rib
310	Blackberry or Blueberry Jam	\$6	2	Rib
311	Strawberry Preserves	\$6	2	Rib
312	Apple Butter.....	\$6	2	Rib
313	Any Jelly, Marmalade, Jam, Preserve or Butter not Mentioned	\$6	2	Rib

CANNED FRUITS AND VEGETABLES

314	Best Collection demonstrating the art of canning. Fruits and vegetables consisting of a minimum of 4 different fruits and/or vegetables with a maximum of 8 jars. Same size jars preferred. No baskets or other decorative containers. Jars only. Additional premiums in this class are provided in memory of Emma Gutermuth.....	\$10	\$5	Rib
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PICKLES, RELISHES AND DEHYDRATED FOODS

315	Salsa, with Tomatoes	\$6	\$2	Rib
316	Hot Dog Relish.....	\$6	2	Rib
317	Pickles, Your Favorite (named)	\$6	2	Rib
318	Any Salsa or Relish Not Mentioned	\$6	2	Rib
319	Any Meat Jerky.....	\$6	2	Rib
320	Any Fruit Roll Up or Leather.....	\$6	2	Rib
321	Any Dried Food Not Mentioned.....	\$6	2	Rib

Exhibitor winning most sweepstakes points in classes 276-321 will receive a Rosette and a piece from **Louisville Stoneware**.

DIVISION 3314

SPECIAL COOKING CONTESTS

Questions should be directed to the
Sponsorship Department at (502) 367-5201

1. Make entries on official Kentucky State Fair entry form, using division number and class number. Deadline for entry is July 1. See general rules on page 198-200 for entry fee and late entries.
2. Entry is to be made at home and brought to the Kentucky State Fair for judging at date and time specified. The contests will be held at the South Wing Lobby A - Gourmet Garden.
3. Unless otherwise specified, contestants entering cookies, biscuits, brownies or candy should bring at least one dozen.
4. Each contestant may enter only one recipe. Recipes should be **typed** and on 8-1/2" x 11" paper, with name, address and phone number on back.
5. Alternative ingredients or variations for a recipe should not be listed.
6. Discussion of entry by contestants or their family with judges during the contest will result in disqualification of contestant.
7. The three winning entries are to remain at the Fair until 9:00 a.m. Monday, August 28. (See Rule 4 of Culinary Rules). Non-winning entries will be returned to the contestants after the contest.
8. Due to Kentucky Health Regulations, there will be no tasting of the entries by the public.
9. Please read criteria for judging carefully. Unless otherwise noted, taste will be the primary criteria in judging. We encourage entries to be presented in an attractive manner reflecting the quality of the sponsor product and of the entry. Entry is not judged on appearance of container.
10. Exhibitor admission ticket, provided as a courtesy by the contest sponsor, will be mailed after August 1.
11. Exhibitors must be present to win.
12. Winner payment will be made from Frankfort in October.
13. The judges will disqualify dishes entered that are suspected of improper handling.
14. Any questions concerning the Special Contests should be directed to the Sponsorship Department at **(502) 367-5201**.

who earn a significant portion of their livelihood from baking may not enter the contest.



Class 1

EVAN WILLIAMS® BOURBON COOKING COMPETITION

Friday, August 18 - 6:00 p.m. EDT

Sponsored by Evan Williams® Kentucky
Straight Bourbon Whiskey
and Heaven Hill Brands
Bardstown, Kentucky

Suppertime in Kentucky!

Any type of original main dinner entree, soup, stew, barbecue or casserole using Evan Williams® Kentucky Straight Bourbon Whiskey and your favorite ingredients. No desserts.

All entries will be favored for inclusion in the next printing of the Evan Williams/Heaven Hill “Cooking with Bourbon” recipe booklet. All entrants will receive a copy of the booklet.

FIRST PRIZE	\$250.00
SECOND PRIZE	\$125.00
THIRD PRIZE.....	\$75.00

ENTRY DEADLINE: JULY 1, 2017
See Special Contest Rules on page 214

OFFICIAL RULES

1. Each entry must be accompanied by the recipe, **typed** on an 8 1/2” x 11” sheet of paper with name, address and phone number on back. All recipes become the property of the Heaven Hill Distilleries and the Kentucky State Fair.
2. Judging will be based on originality plus the contribution of Evan Williams® Kentucky Straight Bourbon Whiskey to the taste and/or aroma of the dish. Ease of preparation, appearance and name of dish will also be considered.
3. Evan Williams reserves the right at its sole discretion to determine if the product meets the contest rules in regards to type of product as well as judging criteria.
4. Entrants must be present to win. Winners agree to release rights to recipes, and to allow photographs of winners and dishes, plus names for publicity purposes.
5. Contestants will bring their Evan Williams® Bourbon Cooking Contest entries to the South Wing A Lobby - Gourmet Garden on Friday, August 18, between 5:30 p.m. and 6:00 p.m. Judging begins promptly at 6:00 p.m.
6. Entrants will be mailed an exhibitor admission ticket, courtesy of Heaven Hill Distilleries.
7. The Contest is intended for amateur bakers only. Professional bakers or those

Class 2



BACKYARD BURGER COMPETITION

SUNDAY, AUGUST 20 – 6:00P.M. EDT

SPONSORED BY THE KENTUCKY BEEF COUNCIL

The Kentucky Beef Council invites you to test your creativity and imagination and come up with your best award-worthy Backyard Burger recipe! Be inspired! Prepare a delicious burger that will wow the judges and earn the designation as Kentucky's Best Backyard Burger!

CASH PRIZES:

FIRST PRIZE	\$250.00
SECOND PRIZE	\$100.00
THIRD PRIZE.....	\$50.00

Plus a prize package from The Kentucky Beef Council

JUDGING CRITERIA:

50% Taste; 25% Appearance; 25% Creativity

ENTRY DEADLINE: JULY 1, 2017

See Special Contest Rules on page 220

CONTEST RULES:

1. Limit one entry per person. You must be 18 years of age or older to enter. The contest is intended for amateur cooks only. Professional chefs or those who earn a significant portion of their livelihood from cooking may not enter the contest.
2. To enter, create your own unique burger from scratch. Your recipe must include at least 4 ounces of fresh ground beef plus no more than 5 other ingredients within the burger patty. Condiments and toppings should be listed but will not count as ingredients, (salt, pepper, water, and cooking spray will not count as ingredients).
3. Contestants are expected to turn in 2 of the same burgers for judging.
4. To qualify as a hamburger, the burger must be 100% beef although other ingredients may be added in the patty (such as spices, vegetables, etc.), however no other meats should be added in the patty.

5. All burgers must be composed of a formed ground beef patty and served on a bun or other bread product (such as biscuits, focaccia, or tortillas). Burger may include any combination of condiments (such as ketchup, mayonnaise and mustard) sauces (such as barbecue or hot sauce) cheeses and toppings (such as bacon, onions, tomatoes and lettuce). Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product. Garnishes may be used to enhance appearance.
6. The recipe should include the burger name; list the specific amount of each ingredient in standard US measurements and step-by-step cooking instructions. All burgers should be cooked to 160 degrees Fahrenheit in accordance with safe ground beef cooking guidelines.
7. Entries must be cooked and prepared at home and brought to the fair on the day and time of the contest. No on-site cooking.
8. Recipes will be judged by a qualified panel of judges and assigned points based on the following criteria: Taste (50%), Appearance (25%), and Creativity (25%). Each submission may include a creative description of the burger, including the arrangement of the components, to be considered for the Creativity criteria. Unadorned wooden skewers may be used to hold burgers in place for Appearance.
9. Recipes should meet all the contest requirements. The Kentucky Beef Council reserves the right at its sole discretion to determine if the entry meets the contest rules and judging criteria.
10. Each entry must be accompanied by the recipe, typed on an 8 ½" x 11" sheet of paper along with contestant name, address and phone number on the back. Winning recipes become the property of the Kentucky Beef Council and the Kentucky State Fair.
11. Recipes must be named, your own creation, unpublished, and not previously submitted to any other contest.
12. By submitting your entry, you accept all contest rules and agree to be bound by the judges' decision, which is final. With entry submission, you also acknowledge and agree that no claim relating thereto shall be asserted against the Kentucky Beef Council or any of its officers, directors, employees, agencies, representatives, successors, assigns or shareholders.
13. Entrants must be present to win. Winners agree to release the rights to recipes and to allow photographs of winners and dishes, plus names for publicity purposes.
14. Contestants will bring their entries to the South Wing A Lobby Gourmet Garden on Sunday, August 20 between 5:30pm and 6:00pm. Judging begins promptly at 6:00pm.
15. Entrants will be mailed an exhibitor admission ticket, courtesy of the Kentucky Beef Council.

Class 3

KENTUCKY PORK CHALLENGE

The Kentucky Pork Producers are inviting home cooks to submit their most creative and flavorful pork recipe. Combine fresh pork with up to five other ingredients for a convenient and memorable main dish that will “wow” our judges.

Sponsored by Kentucky Pork Producers

Monday, August 21 – 6:00 p.m., EDT



CASH PRIZES

1st Place: \$250, 2nd Place: \$100, 3rd Place: \$50

JUDGING CRITERIA:

50% Taste; 20% Presentation; 20% Creativity; 10% Ease of Preparation

CONTEST RULES:

- Limit one entry per person. You must be 18 years of age or older to enter. The Contest is intended for amateur cooks only. Professional chefs or those who earn a significant portion of their livelihood from cooking may not enter the contest.
- To enter, create your own unique main dish pork recipe from scratch. Your recipe must include at least 4 ounces of fresh pork (as the only meat) plus no more than 5 ingredients (salt, pepper, water, cooking spray or oil will not count as ingredients). Each recipe must serve between 4-6 people.
- Any brand or cut of fresh pork counts (i.e. chop, loin, rib, roast, tenderloin, or other). Bacon, ham and sausage do not qualify.
- Recipes should meet all the contest requirements. Entries must be prepared at home and brought to the fair on the day and time of the contest.
- Each entry must be accompanied by the recipe, typed on an 8 ½" x 11" sheet of paper along with contestant name, address and phone number on the back. Winning recipes become the property of the Kentucky Pork Producers and the Kentucky State Fair.
- Recipes must be named, your own creation, unpublished, and not previously submitted to any other contest.
- By submitting your entry, you accept all Contest rules and agree to be bound by the judges' decisions, which will be final. With entry submission, you also acknowledge and agree that no claim relating thereto shall be asserted against the Kentucky Pork Producers or any of its officers, directors, employees, agencies, representatives, successors, assigns or shareholders.
- Entrants must be present to win. Winners agree to release the rights to recipes and to allow photographs of winners and dishes, plus names for publicity purposes.
- Contestants will bring their entries to the South Wing A Lobby Gourmet Garden on Monday, August 21 between 5:30 pm. and 6:00 pm. Judging begins promptly at 6:00 pm.
- Entrants will be mailed an exhibitor admission ticket, courtesy of the Kentucky Pork Producers.

ENTRY DEADLINE: July 1, 2017
See Special Contest Rules on Page 214

Classes 4-5

The GREAT AMERICAN SPAM® CHAMPIONSHIP

SUPER SIMPLE CRAVEABLE CLASSICS

Celebrate 80 Years of SPAM® products -
SIZZLE PORK AND MMM - with your
Tried & True, Totally Tasty, Super Simple
Craveable Classic Recipes!



Tuesday, August 22 - 6:00 p.m. EDT

TWO CATEGORIES: 1 FOR ADULTS - 1 FOR KIDS:

Class 4 for Adults - Class 5 for Kids
(Adults: Ages 18 & Up, Kid Chefs: Ages 7-17)

Local SPAM® Champion Prizes:
1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25 (Adults)

Local SPAM® Kid Chef Prizes:
1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25 (Kids)

TWO NATIONAL GRAND PRIZES:

- 1) National SPAM® Champion Grand Prize: A Trip for Two to the 2018 Waikiki SPAM JAM® Festival in Hawaii Valued at \$3,000 (Adult Grand Prize)*;
- 2) National "SPAM® Kid Chef of the Year" Grand Prize: \$2,000 cash prize

JUDGING CRITERIA:

Simplicity (50%) + Taste (50%)

CONTEST RULES:

- Make any "Super Simple Craveable Classic" recipe with at least one 12-ounce can of SPAM® products any variety (Classic, Lite, Less Sodium, Hot & Spicy, or other) and up to 10 other ingredients. (Packaged items such as cake mixes and other timesavers are welcome and count as one/individual ingredient. Salt, pepper, cooking oil/butter, water and garnishes do NOT count.)
- Judging Criteria is to emphasize how easy the recipe should be and how great it tastes
- Recipes should be named, original, unpublished, the sole property of entrant, and not used for another contest.
- Submit your entry with a clear/typed recipe (illegible recipes may be disqualified), a product label and your contact information. One entry per person.
- No SPAM® recipe contest 1st place winners from any fair in 2016 are eligible to win in 2017, nor are those who have won 1st place three or more times.
- All winning recipes become the property of Hormel Foods Sales, LLC, which has the right to publish or advertise the recipes and contestants without compensation.
- Judges are chosen by the fair; their decisions are final. Hormel Foods is not responsible for lost recipes, nor is the fair.

- All winners are required to sign a release provided by Hormel Foods. Winner awards will not be distributed until their releases are received.
- All contestants including fair winners, finalists and the national grand-prize winners shall not make any public appearances or give any interviews associated with this competition without the permission of Hormel Foods or the Blue Ribbon Group.
- Taxes on the prizes are the responsibility of the winner.
- Employees of Hormel Foods Corporation, its affiliates, subsidiaries and families of each are not eligible to participate.
- Contestants will bring their entries to the South Wing A Lobby- Gourmet Garden on Tuesday, August 22 between 5:30 p.m. and 6:00 p.m. Judging will begin promptly at 6:00 p.m.

NATIONAL JUDGING & GRAND PRIZES:

- Fair contest supervisors forward 1st place winning recipes for national grand prize judging for both Adult and Kid Chef categories. Hormel Foods' Test Kitchens judge recipes on the above criteria. Their decisions are final.
- For the National SPAM® Champion Grand Prize (adult: age 18 & up) one national grand-prize winner will be selected out of all 26 1st place recipes. He/she will receive a voucher to cover \$3,000 in travel costs (airfare, hotel and food) for the 2018 Waikiki SPAM JAM® Festival in Hawaii. The national grand-prize winner may elect to accept a \$3,000 cash prize instead of the trip (ARV \$3,000).
- One National SPAM® Kid Chef of the Year (kid chef: age 7 to 17) will be selected out of all 26 1st place recipes and he/she will receive a \$2,000 cash prize (ARV \$2,000).
- Both grand-prize winners will be notified by phone no later than Feb. 28, 2018. If Hormel Foods is unable to reach the grand-prize winners within 10 days of notification, an alternate may be selected. National winning recipes will be available by emailing statefairteam@blueribbongroup.net or by sending a self-addressed stamped envelope to: Blue Ribbon Group, c/o SPAM® Championship National Winner, 1120 South 2nd St #908, Minneapolis, MN 55415.

ENTRY DEADLINE: JULY 1, 2017
See special Contest Rules on Page 214