



Enter ONLINE www.MaricopaCountyFair.org

Superintendent: Holley Kraydie 480-206-1862 hkraydie@gmail.com
Entry Supervisor: MaryEllen Simmons 480-748-9108 marysim@msn.com
Entry Fees: \$1 per entry / NO ONSITE ENTRY
Online Deadline: March 31, 2017 at 11:59pm
Office Deadline: March 31, 2017 at 5:00pm
Receiving: Friday, April 7, 2017 10:00am - 3:00pm Saturday, April 8, 2017, 8:00am - 4:00pm
 Use McDowell & 17th Avenue entrance
Location: Commercial Exhibits Building (yellow building)
Release: Monday, April 17, 2017, 8:00am - 3:00pm
Credential Policy: Refer to 2017 Credentials Policy for Fair Pass information.

ENTRY INTO THIS DEPARTMENT USE FORM – M.

Rules: Exhibitors entering this department must abide by the following:
General Rules and Regulations, Department Rules.
 Please read and understand all rules before entering this department

Department Rules

ENTRIES: All entry forms must be received in the Fair Office no later than March 31, 2017. Mail entries, with checks payable to:

Maricopa County Fair
 1826 W. McDowell Road,
 Phoenix, AZ 85007.

Pie Baking Contest
Make your family's favorite pie!
 Bring your pie and recipe to the Culinary Arts
 Department
 Saturday, April 15, 2017 at Noon in Exhibit
 Building
 What have you got to lose?
 Pre-enter using Division 7777, Class 351 on
 your entry form.
1st Place \$25 2nd Place \$15 3rd Place \$10

JUDGING: Judging criteria is pointed with emphasis on:

1. Appearance
2. Texture
3. Taste

CULINARY ARTS EXHIBITORS PLEASE NOTE:

In this department we have Youth: age 5 – 12, Teen: age 13 – 18, Adult: age 19 + and Person(s) with Disabilities. **Be sure to indicate the correct division on your entry form.** If exhibitor is less than 18 years of age, include your age and your parent signature where indicated. Failure to comply with these rules may result in entry disqualification of the entry.

***The Culinary Arts Department and the Maricopa County Fair are *not* responsible for entries remaining after Monday, April 17, 2017 3:00pm.**

Read instructions carefully:

1. Exhibitors **cannot** be Professional, there is a separate category for those individuals.
2. Entries must have been prepared after the 2016 Maricopa County Fair.
3. Exhibitor is responsible for determining proper Division and Class of entry.
4. Product labels must be securely attached to the back of the entry form.
5. The Culinary Arts Department reserves the right to remove *and* dispose of foods showing signs of spoilage.
6. Displaying exhibits:
 - Entries must be inserted into a clear plastic bag and sealed with a ziplock or twist - ties. Attach entry tag to the plate or pan.
 - Candies / Cookies: exhibited on a sturdy disposable plate.
 - Six candies per plate
 - Six cookies per plate (cookie dia. up to 3")
 - Put iced cookies in see through plastic boxes, not bags
 - Put cakes in see through plastic boxes, not bags
 - Half - Cakes, plus one slice, *only* will be accepted. Include extra slice with cake entry on a sturdy disposable plate.
 - Pies exhibited in a sturdy disposable pan.
 - Breads / rolls exhibited on a sturdy disposable plate. Enter whole loaves of bread. No mini loaves accepted.
7. Containers:
 - Jars: standard canning jars identified by the manufacturer name on the container.
 - *Do Not* use half - gallon jars or mayonnaise jars.
 - Use caps and seals free from rust or scratches ~ preferably new
 - Screw rim must be loosened but not removed.
 - Seal must be tight and intact when opened for judging.

- Jellies: in standard jelly glasses or standard half - pints with lids. Do not use wax.
 - Preserves, jams, conserves, pickles and relishes: exhibited in pints.
 - Dill pickles are accepted in quart jars.
 - Canned products - meat - fruit - vegetables: exhibited in pint or quart canning jars.
 - Canned goods must be clearly labeled and free from stickiness.
 - Labels: placed on the bottom of each jar, should show date made and name of product. *Do not include exhibitor name on labels.*
 - Items not labeled will not be accepted.
8. Exhibitors are allowed to enter unlimited number of entries per class as long as each is paid with a \$1 entry fee prior to deadline day and \$2 entry fee after deadline.

Premiums: First \$3.00 Second \$2.00 Third \$1.00

****A maximum of two (2) premiums per exhibitor per class will be paid****

Division 1300: Bread machine specialties - Youth
Division 1301: Bread machine specialties - Teen
Division 1302: Bread machine specialties – Adult
Division 1303: Bread machine Spc. – Person(s) with Disabilities

<u>Class</u>	<u>Description</u>
100	Sourdough bread: whole loaf
101	Sweet bread: whole loaf
102	100% Whole wheat bread: whole loaf
103	Wheat bread - part white flour: whole loaf
104	White bread: whole loaf
105	Other, please describe

Division 1304: Quick Breads - Youth
Division 1305: Quick Breads - Teen
Division 1306: Quick Breads - Adult
Division 1307: Quick Breads – Person(s) with Disabilities

<u>Class</u>	<u>Description</u>
110	Banana Nut bread: whole loaf
111	Biscuits: baking powder - five
112	Coffee cake: not over 10"
113	Corn bread: 6"x 6" square
114	Cranberry bread: whole loaf
115	Date bread: whole loaf
116	Muffins: five
117	Pumpkin bread
118	Zucchini bread
119	Other, please describe

Division 1308: Yeast Breads - Youth
Division 1309: Yeast Breads - Teen
Division 1310: Yeast Breads – Adult
Division 1311: Yeast Breads – Person(s) with Disabilities

<u>Class</u>	<u>Description</u>
125	Coffee cake: not over 10"
126	Rolls: five
127	Sweet rolls: five
128	Sourdough bread: whole loaf
129	100% Whole wheat bread: whole loaf
130	Wheat bread - part white flour: whole loaf
131	White bread: whole loaf
132	Other, please describe

Div. 1312: Microwave innovations - Youth
Div. 1313: Microwave innovations - Teen
Div. 1314: Microwave innovations – Adult
Div. 1315: Microwave innovations – Person(s) with Disabilities

<u>Class</u>	<u>Description</u>
135	Cake: any - half
136	Candy: any - six pieces
137	Cookie: any - six
138	Jam, jelly, conserves or preserve
139	Pie
140	Other, please describe

Div. 1316: Pasta specialties - Youth
Div. 1317: Pasta specialties - Teen
Div. 1318: Pasta specialties – Adult
Div. 1319: Pasta specialties – Person(s) with Disabilities

Enter ½ pound - dry

<u>Class</u>	<u>Description</u>
145	Egg
146	Flavored
147	Plain
148	Other, please describe

Div. 1320: Southwest specialties - Youth
Div. 1321: Southwest specialties - Teen
Div. 1322: Southwest specialties - Adult
Div. 1323: Southwest Specialties – Person(s) with Disabilities
 Entry must be sealed in canning jar.

<u>Class</u>	<u>Description</u>
150	Barbecue sauce
151	Chili sauce
152	Honey
153	Hot peppers
154	Hot sauce
155	Nuts
156	Prickly pear jelly
157	Pyracantha jelly
158	Salsa
159	Other, please describe

Division 1324: Cakes - Youth
Division 1325: Cakes - Teen
Division 1326: Cakes – Adult
Division 1327: Cakes – Person(s) with Disabilities

Enter half cakes, plus one slice only. No whip cream frostings.

<u>Class</u>	<u>Description</u>
165	Angel food
166	Applesauce
167	Bundt
168	Carrot
169	Chiffon
170	Chocolate
171	Fruit
172	Marble
173	Pound
174	Pumpkin
175	Spice
176	Sponge
177	Other, please describe

Division 1328: Layer cakes - Youth

Division 1329: Layer cakes - Teen

Division 1330: Layer cakes – Adult

Division 1331: Layer cakes – Person(s) with Disabilities

Enter two 8" layer - half cakes, plus one slice only. No whip cream frostings.

Class Description

- 180 Carrot
- 181 Chocolate
- 182 Coconut
- 183 Devil's food
- 184 German chocolate
- 185 Marble
- 186 Spice
- 187 White
- 188 With fruit: name fruit
- 189 Yellow
- 190 Other, please describe

Div. 1332: Decorated Exhibits - Youth

Div. 1333: Decorated Exhibits - Teen

Div. 1334: Decorated Exhibits – Adult

Div. 1335: Decorated Exhibits – Person(s) with Disabilities

Entries will be judged on decoration only. Non-edible exhibits are acceptable. Half cakes can be up to 3 layers

Class Description

- 195 Birthday
- 196 Cookies: six pieces
- 197 Gingerbread house
- 198 Holiday
- 199 Wedding
- 200. Other, please describe

Div. 1336: Decorated Group Exhibits - Youth

Div. 1337: Decorated Group Exhibits - Teen

Div. 1338: Decorated Group Exhibits – Adult

Div. 1339: Decorated Group Ex – Person(s) with Disabilities

Two or more individuals contributing to entry. Include 3"x5" card listing exhibit participants.

Class Description

- 205 Candy House: all construction using candy
- 206 Fancy Dessert
- 207 Gingerbread house
- 208 Holiday
- 209 Wedding
- 210 Other; please describe

Div. 1340: Homemade Candy-Youth

Div. 1341: Homemade Candy- Teen

Div. 1342: Homemade Candy- Adult

Div. 1343: Homemade Candy – Person(s) with Disabilities

Class Description

- 215 Caramel - 6 pieces
- 216 Fudge - 6 pieces
- 217 Hard candy - 6 pieces
- 218 Mints - 6 pieces
- 219 Peanut brittle - 6 pieces
- 220 Peanut butter fudge - 6
- 221 Other; please describe

Div. 1344: Cookies - Youth

Div. 1345: Cookies - Teen

Div. 1346: Cookies – Adult

Div. 1347: Cookies – Person(s) with Disabilities

Class Description

- 225 Bar
- 226 Chocolate chip
- 227 Coconut
- 228 Drop cookies: misc.
- 229 Filled
- 230 Gingersnaps
- 231 Oatmeal
- 232 Peanut Butter
- 233 Pumpkin
- 234 Rolled and cut
- 235 Refrigerator: rolled and sliced
- 236 Sugar
- 237 Other, please describe

Div. 1348: Pies - Youth

Div. 1349: Pies - Teen

Div. 1350: Pies – Adult

Div. 1351: Pies – Person(s) with Disabilities

Use 8" or 9" disposable pans. *Do not* enter cream or meringue pies.

Class Description

- 240 Apple
- 241 Berry
- 242 Cherry
- 243 Cobblers: fruit
- 244 Mince
- 245 Peach
- 246 Pecan
- 247 Pumpkin
- 248 Other, please describe

Div. 1352: Misc. - Youth

Div. 1353: Misc. - Teen

Div. 1354: Misc. – Adult

Div. 1355: Misc. – Person(s) with Disabilities

Class Description

- 255 Brownies
- 256 Cheesecake
- 257 Cupcakes: five
- 258 Doughnuts: five
- 259 Fried pies
- 260 Gingerbread: 6"x 6"
- 261 Jelly roll
- 262 Petit-fours: five
- 263 Tarts: cup - fruit
- 264 Tortillas: five
- 265 Other, please describe

Div. 1356: Jams - Youth

Div. 1357: Jams - Teen

Div. 1358: Jams – Adult

Div. 1359: Jams – Person(s) with Disabilities

Made with crushed fruit

Class Description

- 270 Apple Butter
- 271 Apricot
- 272 Apricot-pineapple
- 273 Butter: any - describe
- 274 Cherry
- 275 Fig
- 276 Freezer jam: any fruit
- 277 Grape
- 278 Peach
- 279 Plum
- 280 Raspberry
- 281 Strawberry
- 282 Other, please describe

Div. 1360: Jelly - Youth

Div. 1361: Jelly - Teen

Div. 1362: Jelly – Adult

Div. 1363: Jelly – Person(s) with Disabilities

Example: good jelly is made from fruit juice - clear - sparkling. Consistency should be tender when cut -retain its shape and quiver.

Class Description

- 285 Apple
- 286 Cranberry
- 287 Grape
- 288 Mint
- 289 Mixed fruit: list fruits
- 290 Peach
- 291 Plum
- 292 Pomegranate
- 293 Strawberry
- 294 Other, please describe

Div. 1364: Marmalades - Youth

Div. 1365: Marmalades - Teen

Div. 1366: Marmalades – Adult

Div. 1367: Marmalades – Person(s) with Disabilities

Entries made of fruit or combinations of fruit including citrus.

Example: fruit appears in small pieces throughout clear - transparent - jelly.

Class Description

- 300 Apricot
- 301 Pear
- 302 Orange
- 303 Other, please describe

Div. 1368: Preserves - Youth

Div. 1369: Preserves - Teen

Div. 1370: Preserves – Adult

Div. 1371: Preserves – Person(s) with Disabilities

Entries consisting of larger pieces of fruit suspended in a clear - thick syrup.

Class Description

- 305 Apricot
- 306 Peach
- 307 Pineapple
- 308 Plum
- 309 Strawberry
- 310 Tomato: ripe or green
- 311 Watermelon
- 312 Other, please describe

Div. 1372: Pickles & relishes - Youth

Div. 1373: Pickles & relishes - Teen

Div. 1374: Pickles & relishes – Adult

Div. 1375: Pickles & relishes – Person(s) with Disabilities

Class Description

- 315 Pickled beans
- 316 Pickled beets
- 317 Pickled carrots
- 318 Pickled peppers: red or yellow
- 319 Pickled zucchini
- 320 Bread & Butter Pickles
- 321 Dill Pickles
- 322 Sweet Pickles
- 323 Corn Relish
- 324 Red Pepper Relish
- 325 Zucchini Relish
- 326 Other, please describe

Div 1376: Canned fruits - Youth

Div 1377: Canned fruits - Teen

Div 1378: Canned fruits - Adult

Div 1379: Canned fruits – Person(s) with Disabilities

Class Description

- 330 Apples
- 331 Applesauce
- 332 Apricots
- 333 Cherries
- 334 Figs
- 335 Mixed: list fruit
- 336 Peaches
- 337 Plums
- 338 Other, please describe

Div 1380: Canned vegetables - Youth

Div 1381: Canned vegetables - Teen

Div 1382: Canned vegetables – Adult

Div 1383: Canned vegetables – Person(s) with Disabilities

Class Description

- 340 Asparagus
- 341 Beans: wax or green
- 342 Beets
- 343 Carrots
- 344 Corn
- 345 Mixed: list vegetables
- 346 Tomatoes
- 347 Other, please describe

Div. 1384: Spiced fruits - Youth

Div. 1385: Spiced fruits - Teen

Div. 1386: Spiced fruits - Adult

Div. 1387: Spiced fruits – Person(s) with Disabilities

Class Description

- 350 Apples
- 351 Figs
- 352 Grapes
- 353 Peaches
- 354 Pears
- 355 Plums
- 356 Watermelon
- 357 Other, please describe

Div. 1388: Dried foods - Youth

Div. 1389: Dried foods - Teen

Div. 1390: Dried foods - Adult

Div. 1391: Dried foods – Person(s) with Disabilities

Class Description

- 360 Apples
- 361 Apricots
- 362 Banana
- 363 Dried fruit: any fruit
- 364 Dried meat: any meat
- 365 Dried vegetable: any vegetable
- 366 Fruit leather
- 367 Peaches
- 368 Pineapple
- 369 Raisins
- 370 Other, please describe

Div. 1392: Honey cooking - Youth

Div. 1393: Honey cooking -Teen

Div. 1394: Honey cooking – Adult

Div. 1395: Honey cooking - Person(s) with Disabilities

Class Description

- 346 Breads
- 347 Cake
- 348 Candy
- 349 Cookies: six
- 350 Other, please describe

Special Contests

Division 1396 - Professional Culinary Experience

Exhibitors can be professional bakers, cooks or chefs. Any person who sells their product to the public is eligible for entry. Enter this contest using entry Form M. Submit entry form, with entry fees, online at www.maricopacountyfair.org or at the

Maricopa County Fair office by March 25, 2016. Receiving of exhibits is Tuesday, April 9, 2016 between 8 am to 4 pm.

Class Description

- 360 Pastry- please submit 6 pieces of item
- 361 Cake-please submit half of cake plus one slice
- 362 Cupcakes- please submit 6 cupcakes
- 363 Cake Decoration- cake must not be larger than 12" x 12" and does not have to be edible
- 364 Cookies- please submit 6 cookies
- 365 Pies- please submit whole pie
- 366 Fair Themed Cake Decorating Contest- "Farm to Fun" must be edible

DIVISION 7777 - Day of Contest

<u>Class</u>	<u>Description</u>
351	Pie Baking Contest
352	Ugly Cake Contest
353	Soup Contest
354	Ice Cream Contest
355	Sorbet Contest
356	Chili Contest

Pre-enter this contest using entry Form M. Submit entry form, with entry fees, to Maricopa County Fair office by March 25, 2016

Pie Baking Contest- Bring your *Families favorite pies*, made from scratch with recipe written on a 3" x 5" card, to the Exhibits Building, Saturday, April 16, 2016 at Noon.

Ugly Cake Contest- Bring your Ugly Cake to the Exhibits building Friday, April 15, 2016 at Noon. The uglier the better, all decorations must be edible, no plastic items on cake, the tastier the better!

Soup Contest- Bring your tastiest savory soups to be tasted on April 15, 2016 at noon. Bring in a warming container as they will be judged right from the container.

Ice Cream Contest- Bring in your secret family recipe of ice cream on Saturday, April 16, 2016 at noon.

Sorbet Contest- Bring in your sweet refreshing sorbet to be judged on Saturday, April 16, 2016 at noon.

Chili Contest- Bring in your full of flavor homemade chili's to be judged on Saturday, April 15, 2016 at noon.

Prize Money for day of contests are as follows

1st - \$25 2nd - \$15 3rd - \$10