



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 30, 2018 at 10:59pm
Office Deadline: March 30, 2018 at 5:00pm
Receiving: Friday, April 6, 2018 10:00am - 3:00pm Saturday, April 7, 2018, 8:00am - 4:00pm
 Use McDowell & 17th Avenue entrance
Location: Commercial Exhibits Building (yellow building)
Release: Monday, April 16, 2018, 8:00am - 3:00pm
Credential Policy: Refer to 2018 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 30, 2018. Mail entries, with checks payable to:

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

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 16, 2018 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")
 - 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.
 - Items not labeled will not be accepted.
 - Fruit, Jellies, Jams and Soups ONLY will be opened and taste tested.
 - Date and Product name should be on container.
 - Exhibitor name on bottom of jar.
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.

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 bread - Youth

Division 1301: Bread machine bread - Teen

Division 1302: Bread machine bread – Adult

Division 1303: Bread machine bread. – Person(s) with Dis.

<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, preserves or preserve
139	Pie
140	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.

<u>Class</u>	<u>Description</u>
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

<u>Class</u>	<u>Description</u>
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.

<u>Class</u>	<u>Description</u>
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

<u>Class</u>	<u>Description</u>
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

<u>Class</u>	<u>Description</u>
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.

<u>Class</u>	<u>Description</u>
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

<u>Class</u>	<u>Description</u>
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

<u>Class</u>	<u>Description</u>
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.

<u>Class</u>	<u>Description</u>
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.

<u>Class</u>	<u>Description</u>
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. 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 30, 2018. Receiving of exhibits is Tuesday, April 7, 2018 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

Pre-enter this contest using entry Form M. Submit entry form, with entry fees, to Maricopa County Fair office by March 30, 2018.

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 14, 2018 at Noon.

Ugly Cake Contest- Bring your Ugly Cake to the Exhibits building Friday, April 13, 2018 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 14, 2018 at noon. Bring in a warming container as they will be judged right from the container.

Prize Money for day of contests are as follows
1st - \$25 2nd - \$15 3rd - \$10

Pie Baking Contest

*Make your family's favorite pie!
Bring your pie and recipe to the Culinary Arts
Department*

*Saturday, April 14, 2018 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