

Culinary Arts

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Exhibitor Fees: \$1.00 per item

Entry Postmark Deadline:Sept. 15, 2009
 Arrival of Entries:..... South Hall Coliseum
 Canned Goods; Beer & Wine: Oct. 10; 8:30 am - 6:00 pm
 Baked Goods & Candies: Oct. 14; 8:30 am - 6:00 pm
 Judging: Canned Goods; Beer & Wine: Oct. 11; 8:30 am
 Baked Goods & Candies: Oct. 15; 9:00 am
 Release of Entries:.....Nov. 10; 8:30am – 6:00pm

Premiums: Premiums are as follows, unless otherwise designated.
 1st Place: \$5.00
 2nd Place: \$3.00
 3rd Place: \$2.00.

Special Rules for this Department

(See General Rules for further instruction)

1. Judging is closed to the public. Information on judging will not be available until after the Fair opens.
2. Only residents of Arizona may exhibit in this department and must be non-professional, unless otherwise specified.
3. Exhibitors must derive less than 10% of their income from the sale of their products.
4. All work must be the sole work of the exhibitor.
5. No entry will be accepted unless there is a Division and Class listed in the Exhibitor's Handbook. Exhibitors are solely responsible for deciding on the proper Division and Class for their entry. Entries improperly classified will not be changed or judged.
6. Exhibitors should stay in their age groups. Please state age on entry form.
7. All canned goods, preserves, jams and jellies, conserves, pickles and relishes must have been prepared during the 2008-2009 year.
8. Containers: All caps and seals must be without rust or scratches, new if possible. Canned products, meat, fruit and vegetables must be exhibited in 16oz., pint, or 32 oz. quart jars.
9. Jelly must be in standard jelly glass jars with lids or standard half-pint jars. Do not use wax. Preserves, jams, conserves, pickles and relishes are to be entered in pint jars. Dill pickles will be accepted in quart jars.

10. All baked good and candies must have identification tags attached to disposable plate by string.
11. Cakes and pies must be on disposable containers, such as paper or aluminum plates, cookies should be on paper plates and inserted in plastic bags. Cookies may be in plastic disposable containers. Fasten tag to plate/container.
12. No packaged mixes.
13. The Superintendent reserves the right to remove and dispose of foods showing signs of spoilage during the Fair.
14. **All entries in the Culinary Arts Department must be picked up on the designated Release Day or they will be destroyed.**

Judging Guidelines

Entries are judged in an objective manner. Articles in the Culinary Arts Department may be judged on the following score: General Appearance; Texture; Flavor; Consistency; Uniformity; Color; Crust; Crumb; Keeping Qualities. Items may also be judged on competitive standards such as; container (proper seal, clearly and neatly labeled, and free from any residue). Judges are instructed not to award premiums unless entries are deemed worthy of merit.

Bread: Appearance of crust, crumb, flavor and texture.

Cakes: Judged as to appearance, texture, crumb and taste, each counts 25%.

Fruits: Uniformity of pack and ripeness is very important. The ripeness determines the color and texture of the fruit. The syrup or liquid should be clear-not cloudy-and should cover the contents.

Vegetables: Here again the liquid is very important. It must be clear, and it must cover the vegetables.

Pickles and relishes: All cucumber and mixed pickles must be firm and crisp. Sweet pickles should be firm, yet tender. Don't over-cook. Again, natural color of product used, clearness of liquid and uniformity of pack is important.

Jams: Do not sieve or strain. True jams resemble crushed fruit with no separation of fruit and juice. Natural fruit flavor should be preserved, neither too much nor too little sugar. Jams should not be rubbery.

Jellies: Jelly should be transparent and have good texture (quiver), color and clearness. Maintain the natural fruit flavor. Watch for too much sugar; no crystals allowed.

Pie: Pie judged on appearance, flavor, texture of crust, texture of filling.

Preserves: The color and flavor must be natural to the fruit. Syrup must be clear and thick. The pieces of fruit should be firm and whole.

Marmalades and Conserves: Have the color as natural to the fruit as possible. Small, thin pieces of fruit in clear, thick syrup is desirable. Conserves should be a mixture of several fruits, cooked to jam-like consistency with sugar, addition of nuts optional.



“C & H Sugar Special Awards”

1. The exhibitor that accumulates the most C&H Sugar points in each of the determined divisions will receive the following awards:
 1st place: Certificate for 25 pounds C&H Granulated Sugar
 2nd place: Certificate for 20 pounds C&H Granulated Sugar
 3rd place: Certificate for 15 pounds C&H Granulated Sugar
2. Exhibitor must submit C&H packaging label for their entries to be eligible.
3. Please specify on entry form which entries will be participating in contest.
4. Exhibitors will receive (1) C&H Sugar point per entry. Additional C&H Sugar points will be awarded if the exhibitor’s entry places in their respective category. Points will be distributed at follows: 1st Place: 3 points; 2nd Place: 2 points; 3rd Place: 1point.
5. Eligible Divisions:
 ASF Bakery: Divisions 501 – 540
 Candy Shoppe: Divisions 541 – 554
 Grandma’s Cupboard: Divisions 546 - 595

ASF Bakery

- Division 501 – Bread Open; Any Age**
- Division 502 – Bread Child; Ages 6-11**
- Division 503 – Bread Youth; Ages 12-17**
- Division 504 – Bread Seniors; Ages 65 and Over**
- Division 505 – Bread; Developmentally Disabled or Visually Impaired**

Only whole loaves will be accepted. No mini loaves.

Class	Description
101	Baking powder biscuits (6)
102	Banana w/nuts
103	Banana w/o nuts
104	Citrus
105	Coffee cake, yeast
106	Coffee cake, not yeast
107	Cranberry
108	Date
109	Ethnic bread (describe)
110	Flour tortillas
111	Machine made bread – white
112	Machine made bread – wheat
113	Machine made bread – any other
114	Muffins
115	Nut bread (no fruit)
116	Pumpkin
117	Raisin
118	Rye
119	Scotch scones
120	Self-ground flour
121	Sourdough
122	Sweet rolls (6)
123	White
124	Whole wheat 100%
125	Wheat & white

Class	Description
126	Yeast rolls (6)
127	Zucchini
128	Other than classified, yeast
129	Other than classified, not yeast

- Division 506 – Loaf or Bundt Cake Open; Any Age**
- Division 507 – Loaf or Bundt Cake Child; Ages 6-11**
- Division 508 – Loaf or Bundt Cake Youth; Ages 12-17**
- Division 509 – Loaf or Bundt Cake Seniors; Ages 65 and Over**

Division 510 – Loaf or Bundt Cake; Developmentally Disabled or Visually Impaired

Cake must be on disposable container such as cardboard or cake round. Only whole cakes will be accepted.

135	Angel food
136	Applesauce or apple
137	Banana nut
138	Carrot
139	Chocolate
140	Fruit cake
141	Marble
142	Pound
143	Pumpkin
144	Sour cream
145	Spice
146	Other than classified

- Division 511 – Layer Cake Open; Any Age**
- Division 512 – Layer Cake Child; Ages 6-11**
- Division 513 – Layer Cake Youth; Ages 12-17**
- Division 514 -- Layer Cake Seniors; Ages 65 and Over**
- Division 515 – Layer Cake; Developmentally Disabled or Visually Impaired**

Cake must be on disposable container such as cardboard or cake round. Only whole cakes will be accepted. No whipped cream frostings or frosting with uncooked egg products. Must have at least 2 – 8” layers.

150	Carrot
151	Chocolate-cake and icing
152	Chocolate-any other icing
153	Coconut
154	German chocolate
155	White - cake and icing
156	White - any other icing
157	Yellow
158	Other than classified

- Division 516 – Miscellaneous Cake Open; Any Age**
- Division 517 – Miscellaneous Cake Child; Ages 6-12**
- Division 518 – Miscellaneous Cake Youth; Ages 11-17**
- Division 519 -- Miscellaneous Cake Seniors; Ages 65 and Over**

Division 520 – Miscellaneous Cake; Developmentally Disabled or Visually Impaired

Cake must be on disposable container such as cardboard or cake round.

160	Cheesecake – topped – baked
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Class	Description
161	Cheesecake – untopped – baked
162	Cheesecake – unbaked
163	Cupcakes (4)
164	Cut fruit tarts
165	Doughnuts (5)
166	Fried pies
167	Gingerbread
168	Miniature pies
169	Molded chocolate
170	Petit fours (5)
171	Tea party cookies (6) – small decorated
172	Other than classified

Division 521 – Cookies Open; Any Age

Division 522 – Cookies Child; Ages 6-11

Division 523 – Cookies Youth; Ages 12-17

Division 524 -- Cookies Seniors; Ages 65 and Over

Division 525 – Cookies; Developmentally Disabled or Visually Challenged

Entry to include six (6) each

Bars

175	Citrus bars
176	Date bars
177	Other than classified, Bars

Cookies

180	Butterscotch
181	Chocolate brownies
182	Chocolate chip w/nuts
183	Chocolate chip w/o nuts
184	Citrus cookies
185	Cookies made with candy
186	Decorated
187	Ethnic – describe
188	Filled cookies, any kind
189	Fruit
190	Ginger snap
191	Hermits or rocks
192	Macaroon
193	Meringue
194	Microwave
195	Molasses
196	Novelty, cut out
197	Oatmeal w/nuts
198	Oatmeal w/o nuts
199	Peanut butter
200	Pinwheel
201	Refrigerator
202	San dabs - Mexican wedding
203	Shortbread
204	Sugar
205	Other than classified, Cookies

Division 526 – Pies Open; Any Age

Division 527 – Pies Child; Ages 6-11

Division 528 – Pies Youth; Ages 12-17

Division 529 – Pies Seniors; Ages 65 and Over

Division 530 – Pies; Developmentally Disabled or Visually Challenged

Pie must be on disposable container such as paper or aluminum plate.

Class	Description
210	Apple
211	Blueberry
212	Cherry
213	Cream
214	Lemon
215	Peach
216	Pecan
217	Pumpkin
218	Other than classified

Special Rules for Decorated Cakes Divisions 531-533

1. Decorations and cake must be entirely edible, except where noted.
2. Anyone who sells cakes from home kitchens is considered professional when more than 10% of their income is made from such activity.
3. Teachers of cake decorating, who are now teaching or have taught in the past, are not eligible to enter the Non-Professional divisions. This rule also applies to Bakery and Restaurant decorators.
4. Decorated cakes of questionable subject or theme as determined by the judges will not be judged or displayed.
5. Cake separators are not considered part of the decoration on the cake.
6. No whipped cream frostings or frosting with uncooked egg products.
7. Decorated cakes must be movable and completely finished before bringing to Culinary Arts Department. Sheet cakes not to exceed 12" x 18." Tiered cakes are not to exceed 27" in height, including decorations.

Wilton Cake Decoration Special Awards

Wilton Enterprises is pleased to help support your fair in the Decorated Cake Division – Non-professional, edible. Wilton “Best of Show” awards are offered for winning cakes with some type of bag and tip or rolled fondant cake decorating. “Best in Show” awards will be awarded to one Adult and one Youth entry. “Best of Show” winners may choose one of the following awards:

- Brownie Fun (The newest Wilton publication)
- Gifts from the Kitchen Book
- Cake Decorating Basics (DVD)



Wilton will also award one current Wilton Yearbook of Cake Decorating to the 1st prize winners in each of the Youth Non-professional and Adult Non-professional, edible entry classes.

Division 531 – Decorated Cakes - Non Professional Open; Any Age

Division 532 – Decorated Cakes - Non Professional Youth; Ages 6-17

Division 533 – Decorated Cakes - Professional; Any Age

Edible Decorated Cakes

Class	Description
225	Birthday or Shower
226	Doll
227	Holiday of your choice
228	Wedding & Anniversary – top must be edible
229	Other than classified

Non-edible Decorated Cakes. Decorations May Be Non-Edible (Styrofoam can be used)

235	Arizona theme
236	Birthday
237	Holiday of your choice
238	Most outlandish
239	Wedding & Anniversary
240	Other than classified

Division 536 – Edible House Open; Any Age

Division 537 – Edible House Child; Ages 6-11

Division 538 – Edible House Youth; Ages 12-17

Division 539 – Edible House Seniors; Ages 65 and Over

Division 540 – Edible House; Developmentally Disabled or Visually Impaired

Must be completely edible and secured to cardboard/board base (no larger than 20" x 24"). Will be judged on workmanship, overall appearance, neatness, originality and creativity.

245	Edible house
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Candy Shoppe

Division 541 – Homemade Candies Open; Any Age

Division 542 – Homemade Candies Child; Ages 6-11

Division 543 – Homemade Candies Youth; Ages 12-17

Division 544 – Homemade Candies Seniors; Ages 65 and Over

Division 545 – Homemade Candies; Developmentally Disabled or Visually Impaired

Not less than 7 pieces

Brittle

250	Peanut
251	Pecan
252	Other than classified, Brittle

Candies

253	Arizona theme
254	Bon Bons
255	Cactus
256	Candied fruit
257	Caramels
258	Chocolate creams
259	Coconut squares
260	Date roll
261	French creams
262	Microwave candy
263	Mints
264	Molded hard candy
265	Pecan pralines
266	Penuche
267	Sugar free - give name
268	Taffy divinity

Class	Description
269	Turtles or Truffles
270	Other than classified, Candies

Fudge

271	Chocolate
272	Chocolate with nuts
273	Chocolate with marshmallows
274	Chocolate, cooked
275	Peanut butter
276	Other than classified, Fudge

Grandma's Cupboard



Ball® FreshPreserving™ Award

Adult Food Preservation Awards

presented by: Ball® & Kerr FreshPreserving™ Product

Jarden Home Brands makers of Ball® and Kerr® FreshPreserving™ Products is proud to recognize today's fresh preserving (canning) enthusiasts, so First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories.

A panel of judges will select the two best entries submitted by an adult for Fruit, Vegetable, Pickle and Soft Spread categories. Entries must be preserved with Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® pectin must be provided at time of entry.

Entries designated First Place from each category will receive the following:

- Two (2) Five Dollar Coupon (\$5.00) for Ball® or Kerr® FreshPreserving™ Products and one (1) Three Dollar Coupon (\$3.00) for Ball® Simple Creations® Products.

Entries designated Second Place from each category will receive the following:

- Two (2) Five Dollar Coupons (\$5.00) for Ball® or Kerr® FreshPreserving™ Products.

Division 546 – Canned Fruits Open; Any Age

Division 547 – Canned Fruits Child; Ages 6-11

Division 548 – Canned Fruits Youth; Ages 12-17

Division 549 – Canned Fruits Seniors; Ages 65 and Over

Division 550 – Canned Fruits; Developmentally Disabled or Visually Impaired

280	Apples	286	Grapes
281	Applesauce	287	Figs
282	Apricots	288	Fruit Cocktail
283	Blackberries	289	Peaches

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Class	Description	Class	Description
284	Blueberries	290	Pears
285	Cherries	291	Plums
292	Other than classified		

Division 551 – Canned Meat Open; Any Age

Division 552 – Canned Meat Child; Ages 6-11

Division 553 – Canned Meat Youth; Ages 12-17

Division 554 – Canned Meat Seniors; Ages 65 and Over

Division 555 – Canned Meat; Developmentally Disabled or Visually Impaired

Class	Description
295	Beef
296	Chicken
297	Fish, indicate name
298	Pork
299	Turkey
300	Venison
301	Other than classified, indicate name

Division 556 – Canned Vegetables Open; Any Age

Division 557 – Canned Vegetables Child; Ages 6-11

Division 558 – Canned Vegetables Youth; Ages 12-17

Division 559 – Canned Vegetables Seniors; Ages 65 and Over

Division 560 – Canned Vegetables; Developmentally Disabled or Visually Impaired

305	Asparagus	311	Mixed vegetables
306	Beets	312	Okra
307	Carrots	313	Onions
308	Cauliflower	314	Peas
309	Corn	315	Peppers, red or green
310	Green beans	316	Tomatoes
317	Other than classified		

Division 561 – Jams Open; Any Age

Division 562 – Jams Child; Ages 6-11

Division 563 – Jams Youth; Ages 12-17

Division 564 – Jams Seniors; Ages 65 and Over

Division 565 – Jams; Developmentally Disabled or Visually Impaired

320	Apple butter	328	Grape
321	Apricot	329	Peach
322	Apricot-pineapple	330	Pear
323	Blackberry	331	Pineapple combinations
324	Blueberry	332	Plum
325	Butter, indicate name	333	Raspberry
326	Cherry	334	Strawberry
327	Fig	335	Sugar free, indicate name
336	Other than classified, indicate name		

Division 566 – Jelly Open; Any Age

Division 567 – Jelly Child; Ages 6-11

Division 568 – Jelly Youth; Ages 12-17

Division 569 – Jelly Seniors; Ages 65 and Over

Division 570 – Jelly; Developmentally Disabled or Visually Impaired

Must be in standard jelly glasses with lids or 1 pint jars. No wax.

Class	Description
340	Apple
341	Apricot-pineapple
342	Blackberry
343	Blueberry
344	Cranberry
345	Elderberry
346	Grape
347	Grapefruit
348	Lime
349	Mint
350	Orange
351	Peach
352	Pepper
353	Plum
354	Pomegranate
355	Prickly pear
356	Raspberry
357	Strawberry
358	Sugar free, indicate name
359	Other than classified, indicate name

Division 571 – Marmalades and Conserves Open; Any Age

Division 572 – Marmalades and Conserves Child; Ages 6-11

Division 573 – Marmalades and Conserves Youth; Ages 12-17

Division 574 – Marmalades and Conserves Seniors; Ages 65 and Over

Division 575 – Marmalades and Conserves; Developmentally Disabled or Visually Impaired

360	Marmalade, orange
361	Marmalade, grapefruit
362	Marmalade, combination of fruits
363	Marmalade, other than classified, indicate name
364	Conserves, apricot
365	Conserves, fig
366	Conserves, grape
367	Conserves, pear
368	Conserves, peach
369	Conserves, strawberry
370	Conserves, sugar free, indicate name
371	Conserves, other than classified, Indicate name

Division 576 – Preserves Open; Any Age

Division 577 – Preserves Child; Ages 6-11

Division 578 – Preserves Youth; Ages 12-17

Division 579 -- Preserves Seniors; Ages 65 and Over

Division 580 – Preserves; Developmentally Disabled or Visually Impaired

375	Apricots	382	Peaches
376	Apple	383	Pears
377	Blackberry	384	Quince
378	Blueberry	385	Raspberry
379	Cherries	386	Strawberry
380	Figs	387	Sugar free, give name
381	Grapes	388	Tomatoes
389	Other than classified		

- Division 581 – Pickles, Relishes, and Spiced Fruit Open; Any Age**
- Division 582 – Pickles, Relishes, and Spiced Fruit Child; Ages 6-11**
- Division 583 – Pickles, Relishes, and Spiced Fruit Youth; Ages 12-17**
- Division 584 – Pickles, Relishes, and Spiced Fruit Seniors; Ages 65 and Over**
- Division 585 – Pickles, Relishes, and Spiced Fruit; Developmentally Disabled or Visually Impaired**

Class	Description
435	Dried Fruits
436	Dried Meat / Jerky
437	Trail Mix, indicate ingredients
438	Snack Mix, indicate ingredients
439	Fruit Leathers / Rollups
440	Granola Bars
441	Chips, indicate flavor
442	Popcorn, indicate flavor
443	Other than classified

Class Description

Pickles

- 395 Beets, pickled
- 396 Bread and butter pickles
- 397 Cucumber pickles, sweet
- 398 Dill pickles
- 399 Green string beans, pickled
- 400 Mixed pickles
- 401 Mustard pickles
- 402 Onions, pickled
- 403 Peppers, pickled
- 404 Other than classified, Pickles

Relishes

- 405 Barbecue sauce
- 406 Chili sauce
- 407 Chutney
- 408 Cucumber relish
- 409 Dill relish
- 410 Piccalilli
- 411 Salsa
- 412 Sweet Relish
- 413 Tomato catsup
- 414 Zucchini relish
- 415 Other than classified, Relishes

Spiced Fruit

- 416 Figs
- 417 Peaches
- 418 Watermelon
- 419 Other than classified, Spiced Fruit

- Division 586 – Miscellaneous Open; Any Age**
- Division 587 – Miscellaneous Child; Ages 6-11**
- Division 588 – Miscellaneous Youth; Ages 12-17**
- Division 589 – Miscellaneous Seniors; Ages 65 and Over**
- Division 590 – Miscellaneous; Developmentally Disabled or Visually Impaired**
- 425 Juice, fruit or vegetable, indicate name
- 426 Syrup, any kind, indicate name
- 427 Vinegar, fruit/sweet, indicate name
- 428 Vinegar, herb/non-sweet, indicate name
- 429 Other than classified

- Division 591 – Snack Time Open; Any Age**
- Division 592 – Snack Time Child; Ages 6-11**
- Division 593 – Snack Time Youth; Ages 12-17**
- Division 594 – Snack Time Seniors; Ages 65 and Over**
- Division 595 – Snack Time; Developmentally Disabled or Visually Impaired**

Division 596 – Gift Basket (Ages 18 and over, only)

One (1) each: jam, jelly, conserve, marmalade, and preserve in a gift basket. Assemble a gift basket with 5 different types of spreads. They may be the same flavor, but must be of a different type of processing.

	1st	2nd	3rd
445 Filled Basket	\$25.00	\$15.00	\$10.00

Special Contests

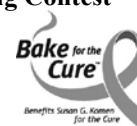
Division 500 - Class 001

Fleischmann's Yeast "Bake For The Cure" Baking Contest

Date: October 17, 2009

Time: 12pm

Place: South Hall Coliseum



The 2009 Fleischmann's Yeast contest comes with two ways to win...and all in the spirit of Breast Cancer Awareness. The 1st category, the main one, features yeast breads of any type and flavor. A second category calls for the best "Batter Breads," any recipes with no need for kneading or multiple rise times. The 1st places winning recipes in both categories advance to grand prize judging for \$1000 national award!

Unite to increase **Breast Cancer Awareness** across the country! For every entry, Fleischmann's Yeast (ACH Food Companies) will contribute \$10 to **Susan G. Komen for the Cure**. Bring your baked entries and matching written recipe for live judging. Themes and decorations are encouraged as part of your presentation.

Judging Criteria:

Flavor	40%
Presentation	40%
Texture	20%

Prizes:

1st Category: Three top prizes: \$150 for first place; \$75 for second; \$50 for third.

Bake your best blue ribbon worthy bread...any style...any flavor.
2nd Category: One 1st place \$100 prize for the top "Batter Bread".
 No-kneading, No Kidding.

Simply mix, rise and bake. Qualify with ANY great bread recipe with NO multiple rise times (just one rise) and NO time spent kneading the dough.

*Each winner will receive a ribbon, award certificate and apron.

THREE GRAND PRIZES: \$1000 each

Three Grand Prizes (\$1000 each) will also be awarded by contest

sponsor ACH Food Companies, Inc. (ACH). Based on the same judging criteria at the fairs and selected out of all first place winning recipes, ACH Test Kitchens will select one grand prize recipe in each U.S. region of participating fairs, divided as the Northern U.S., Central U.S., and Southern U.S. The three grand prize winners will be notified by January 31, 2010. Both categories' first place winning recipes advance to grand prize judging.

Entry Requirements:

1. Entries must be original and baked with Fleischmann's Yeast as an ingredient (RapidRise, Active Dry or Bread Machine Yeast).
2. For inspiration, visit www.breadworld.com or www.bakeforthechance.com.
3. Deliver a clear typed recipe that matches your pre-baked entry. Be specific with recipe directions, measurements and sized of pans, packages, cans, etc. Include your name, age and contact information. Winning recipes must be able to be successfully reproduced in the Fleischmann's Yeast test kitchens to be considered for grand prizes.
4. Any age contestant is welcome to enter unless fair guidelines do not permit. Only one set of prizes will be awarded per fair.
5. One person can submit one entry per category: meaning one entry for the 1st category and one entry for the 2nd category.
6. Each fair selects their judges for this competition. Their decisions are final.
7. All recipes entered become the property of ACH Foods (ACH). By participating, contestants agree that ACH may edit, adapt, copyright, publish and use any or all of the recipes entered. They may also use contestant names and photos for publicity, promotion or advertising without compensation.
8. Fair contest supervisors will forward all winning recipes for grand prize judging.
9. Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
10. The 2008 1st place Fleischmann's Yeast winners are not eligible to compete in 2009.
11. Participating fairs in each region are pre-selected by Fleischmann's Yeast and ACH Food Companies, Inc. (ACH).
12. The grand prize recipes will be available after February 1, 2010, by sending a self-addressed, stamped envelope to The Blue Ribbon Group, Attn: Fleischmann's Yeast '09, 3033 Excelsior Blvd., #220, Minneapolis, MN 55416.

Division 500 - Class 002

King Arthur "Great Cake Contest"

Date: October 20, 2009

Time: 7pm

Place: South Hall Coliseum

Bake your greatest cake and enter it at the fair in the King Arthur Flour "Great Cake Contest!" Taste, Presentation and Texture are the key criteria. Out of (10) 1st place winning recipes at select U.S. fairs, King Arthur Flour will choose at least one cake to feature as a "Great Cake" on their website www.kingarthurfLOUR.com and post this news at the end of 2009.

Prizes:

1st Place: \$150 Gift Card to KingArthurFlour.com

2nd Place: \$75 Gift Card

3rd Place: \$50 Gift Card

Each winner also receives an apron, ribbon and award certificate

Judging Criteria:

Taste: 35%

Presentation: 35%

Texture: 30%

Entry Requirements:

1. Bake your cake using King Arthur Flour; limit one entry per person.
2. Any type or shape of cake is welcome. Winners will be chosen based on: Taste (35%), Presentation (35%) and Texture (30%).
3. Use no mixes for the batter. Any frostings or toppings are allowed, with themes and decorations encouraged.
4. This competition is for home bakers, not professional bakers. Entries from persons earning a significant portion of their income from baking may be disqualified.
5. Any age contestant is welcome to enter unless fair guidelines do not allow. Only one set of prizes will be awarded per fair.
6. With your pre-baked entry, provide a matching, typed recipe with specific recipe ingredients and amounts, followed by clear directions.
7. Submit King Arthur package, product label, UPC code or receipt with your entry. Photocopies are allowed.
8. Each fair selects their judges for this competition. Their decisions are final.
9. All recipes entered become the property of King Arthur Flour Co. (King Arthur). By participating, contestants agree that King Arthur may edit, adapt, copyright, publish and use any or all of the recipes entered. They may also use contestant names and photos for publicity, promotion, or advertising without compensation.
10. Employees of King Arthur, it affiliates, subsidiaries, agencies, and their families are not eligible to enter.
11. Taxes on prizes are the responsibility of the winner. This contest is void where prohibited or otherwise regulated by law.

Division 500 - Class 003

Hidden Valley® Dressings "Fresh Taste For The Family" Recipe Contest

Date: October 22, 2009

Time: 7pm

Place: South Hall Coliseum



Let the herbs and spices of Hidden Valley ® Original Ranch® Salad Dressing & Seasoning Mix inspire your entry in the Hidden Valley® Dressings "Fresh Taste for the Family" Recipe Contest. Entice the judges with any crowd-pleasing entrée, appetizer or side dish that features fresh ingredients &/or produce ("Fresh Factor") for a chance to win cash rewards and recognition.

Prizes:

1st Place: \$200

2nd Place: \$100

3rd Place: \$50

National Grand Prize: \$2000 cash plus an engraved memento.

*Each winner also receives a ribbon, award certificate and apron.

Judging Criteria:

Fresh Factor: 25%

Taste: 40%

Family Appeal: 20%

Ease of preparation: 15%

Recipes will be judged by personnel chosen by the Fair, (the "Fair Judge(s)"), whose decision is final. In the case of a tie, the winner among the tying entries will be selected based on the entry with the highest score in the "Taste" factor category followed by descending criteria as necessary: Fresh Factor, Family Appeal Ease of Preparation.

Rules of the Contest:

1. Using the best that farms, grocers and home gardens have to offer, create any great tasting entrée, appetizer or side dish centered on fresh food, wholesome ingredients and traditions that bring families together.
2. Entries must be created with at least one (1 oz.) packet or 2 or more Tbsp. of Hidden Valley® The Original Ranch® Salad Dressing & Seasoning Mix.
3. Recipe should use fresh ingredient(s) and fresh produce, and easy assembly steps are encouraged.
4. Except for Hidden Valley® The Original Ranch® Salad Dressing & Seasoning mix, recipes must be homemade, no mixes. Each recipe must be named, original, unpublished, the sole property of entrant and not previously submitted in any other Hidden Valley® Original Ranch® salad dressing contest.
5. Entrants must be at least 18 years of age and a legal US resident to enter; limit one entry per person.
6. Recipe, name, address, age and phone numbers must be typed on an 8 ½" by 11" sheet of paper and be submitted with entry. As proof of ingredient, attach Hidden Valley® dressing package label to recipe.
7. Recipes should list ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
8. All recipes become the sole property of The HV Food Products Company, which reserves the right to edit, adapt, copyright, publish and use any or all of the recipes. By entering, entrants agree that Sponsor has the right to use each entrant's entry, name, voice and/or likeness in any and all media in connection with publicity, promotion, or advertising for Sponsor without any further compensation except where prohibited by law. A signed publicity release may be requested from entrants.
9. The Sponsor is not responsible for lost, late, incomplete, incorrect or illegible recipe entries.
10. Taxes on prizes are the responsibility of the winner. Contest is void where prohibited, restricted or taxed by law.
11. The 2008 first place winners are not eligible to compete in 2009.

12. Employees of HV Food Products Company, its affiliates, subsidiaries and the immediate family members, and persons living in the same household of each, are not eligible to participate in this Contest.

13. This Contest is sponsored by The HV Food Products Company, Oakland, CA.

National Grand Prize: The grand prize winner (selected from first place winning recipes using the judging criteria described above) will be notified by phone no later than January 31, 2010. The name of the national grand prize winner and the winning recipe will be available by sending a self-addressed envelope to The Blue Ribbon Group, Attention: Hidden Valley, 3033 Excelsior Blvd., #220, Minneapolis, MN 55416.

Division 500 - Class 004

C&H® Sugar "My Favorite Pie"

Date: October 24, 2009

Time: 12pm

Place: South Hall Coliseum

Create your "Favorite Pie" using C&H® sugar and showcase it at the Arizona State Fair on what makes it so yummy!



Prizes:

1st prize - \$100, 2nd prize - \$50, 3rd prize - \$25

How to Enter:

1. Your entries must be received in the Coliseum South Hall by 6:45 pm.
2. Contest open to contestants' 18 years of age or older.
3. No entry using ready made mixes.
4. Entry to consist of 4 pieces on a disposable plate or disposable plastic container.
5. All entries must have a typed 8 ½" x 11" sheet of paper, with your original recipe, your name, address, phone number, and proof of purchase, from a bag or box of C&H Sugar, attached to it.
6. Judging will be based on taste, appearance, and creativity.
7. All winning recipes become the property of C&H Sugar Company, Inc. and the Arizona State Fair, and may be edited, adapted, copyrighted, published and used by them for publicity, promotion and/or advertising at their discretion without compensation to the contestant.

Division 500 - Class 005

Make It With Malt-O-Meal® Recipe Contest

Date: October 27, 2009

Time: 7pm

Place: South Hall Coliseum



The makers of Malt-O-Meal invite you to enter their recipe contest! Make any food creation with any Malt-O-Meal brand cold cereal. Any entry is welcome, from a hearty meal to a sweet-treat dessert. Let your creativity in the kitchen run wild! Deliver your entry and matching recipe to the fair for judging and on-the-spot winner selections. Don't miss the "Make it with Malt-O-Meal Recipe Contest!"

Prizes:

1st Place: \$100

2nd Place: \$50

3rd Place: \$25 in Malt-O-Meal coupons

Each local winner receives a ribbon, award certificate and apron. Prizes and/or certificates will be mailed directly to winners from The Blue Ribbon Group. The first 20 contestants to enter will each receive a Malt-O-Meal coupon. All coupons awarded will be downloadable from the Malt-O-Meal website with a voucher given to the contestant. The downloaded coupons are valid on select varieties of Malt-O-Meal cereals available at retail stores.

Judging Criteria:

Taste:	35%
Creativity:	35%
Convenience of Recipe:	30%

Contestant Requirements

- Entries (prepared prior to delivery) will be judged live at the fair based on 1) TASTE (35%), 2) CREATIVITY (35%), and CONVENIENCE OF THE RECIPE (30%). The decision of the judges shall be final.
- Make any creation with any Malt-O-Meal brand cold cereal. (Examples: Apple Zings®, Cinnamon Toasters®, Crispy Rice®, Frosted Flakes®, Tootie Fruities®, Honey and Oat Blanders®, and many others.) The original Malt-O-Meal hot cereals and oatmeal brands are NOT included.
- Any recipe is welcome including desserts, main dishes, appetizers or other foods. One recipe per person.
- Entries must be submitted with a typed recipe and a product label from the Malt-O-Meal brand cereal used. Include your name, address and phone number. All entrants agree to abide by these rules.
- Upon submission, all recipes become the property of the sponsor and the fair, which have the right to publish, promote or advertise the recipes and the contestant names and photos without compensation.
- Judges are selected by the fair and their decisions are final. The fair and sponsor are not responsible for lost or disqualified entries.
- Taxes on prizes, if any, are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- 1st place Malt-O-Meal winners from 2008 are not eligible to compete in 2009.
- For product information & store locator, visit www.malt-o-meal.com.

Division 500 -- Class 006

Hickman's Eggs "The Incredible Edible Egg" Contest

Date: October 29, 2009

Time: 7pm

Place: South Hall Coliseum



Create an main dish using Hickman's Eggs as the main ingredient.

Prizes: 1st Prize \$100; 2nd Prize \$50; 3rd Prize \$25

How Enter:

- Your entries must be received in the Coliseum South Hall by 6:45 pm.
- Contest open to contestants' 18 years of age or older.

- No entry using ready made mixes.
- Entry to consist of a maximum of 10 ingredients, egg not to be included in ingredient count.
- All entries must have a typed 8 1/2" x 11" sheet of paper, with your original recipe, your name, address, phone number, and proof of purchase, or a Hickman's Eggs egg carton, accompanied with it.
- Judging will be based on taste, appearance, and creativity.
- All winning recipes become the property of Hickman's Eggs and the Arizona State Fair, and may be edited, adapted, copyrighted, published and used by them for publicity, promotion and/or advertising at their discretion without compensation to the contestant.

Division 500 -- Class 007

The GREAT AMERICAN SPAM® CHAMPIONSHIP

Date: October 31, 2009

Time: 12pm

Place: South Hall Coliseum



Spice-Up your favorite recipe into a SPAMSATIONAL™ disk and enter it at the fair! We are looking for easy, almost "effortless" main dishes that are sure-fire crowd pleasers. Revise classic and traditional recipes with the magic of the SPAM® Family of Products and see how your entry stacks up. Unleash your culinary creativity!

Prizes: Two categories, 1 for Adults (ages 18 & up) & 1 for Kids (Kid Chefs: ages 7-17).

Local SPAM® Champion Prizes (Ages 18 & Up): 1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25

Local SPAM® Kid Chef Prizes (Ages 7-17): 1st Prize \$60; 2nd Prize \$30; 3rd Prize \$10

Two National Grand Prizes:

National SPAM® Champion Grand Prize (Adult): A trip to the 2010 Waikiki SPAM JAM® event in Hawaii valued at \$3000.

National "SPAM® Kid Chef of the Year" Grand Prize (Ages 7 – 17): \$2000 cash prize

Judging Criteria:

Taste (45%) + Originality (30%) + Presentation (25%)

Rules:

- Make a delicious main dish. Use at least one 12-ounce can of SPAM® any variety (Classic, Lite, Oven Roasted Turkey, Less Sodium, Hot & Spicy, or other).
- Criteria for judges are: Taste (visual and savory presence of SPAM® products), Ease of Preparation (simplicity of recipe) and Presentation (appearance, theme and title of entry).
- Recipes should include 10 or fewer ingredients. Submit your typed recipe with your prepared entry for judging.
- Each entrant is welcome to include a "SPAM® Chef" statement on why he/she likes the SPAM® Family of Products which will be reviewed as part of the "Presentation" criteria for national judging.
- Include the recipe title, your name, age, address, and phone numbers along with your statement.

7. First place winners from 2008 SPAM® contests are not eligible to compete in the 2009 competition.
8. All recipes become the property of Hormel Food Sales, LLC, which has the right to publish or advertise the recipes and contestants without compensation.
9. 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 that are not concurrent with contest participation, without Hormel Foods' prior written permission.
10. Hormel Foods is not responsible for lost recipes, nor is the fair.
11. Taxes on the prizes are the responsibility of the winner.
12. Employees of Hormel Foods Corporation, its affiliates, subsidiaries and families of each are not eligible to participate.

National Judging & Grand Prizes:

1. Fair contest supervisors forward 1st place winning recipes for national grand prize judging for both Adult and Kid Chef categories. Hormel Foods' Home Economists judge recipes on above criteria. Their decisions are final.
2. For the National SPAM® Champion Grand Prize (Adult: Age 18 & Up)*: One national grand prize winner will be selected out of all 40 1st place recipes from cooks ages 18 and up. He/she will receive a voucher to cover \$3000 in travel costs (airfare, hotel and food) for the 2010 Waikiki SPAM JAM® Event in Hawaii. The national grand prize winner may elect to accept a \$3000 cash prize instead of the trip.
3. One National SPAM® Kid Chef of the Year will be selected out of all 40 1st place recipes from cooks ages 7 to 17 and he/she will receive a \$2000 cash prize.
4. Both grand prize winners will be notified by phone no later than February 28, 2010. National winning recipes will be available by sending a self-addressed stamped #10 envelope to SPAM® National, c/o Blue Ribbon Group, 3033 Excelsior Blvd. #220, Minneapolis, MN 55416.

Division 500 - Class 008

Karo Corn Syrup Kids Cookie Contest

Date: November 3, 2009

Time: 7pm

Place: South Hall Coliseum

Kids make great tasters. Enter your best sweet treat in the KARO KIDS COOKIE CONTEST. Any cookie or bar that a kid likes is welcome, from a classic cookie to the most creative. Prizes of \$100, \$50, and \$25 reward makers of the Top Tasting Kids Cookies (1st category; up to 10 ingredients plus KARO); \$75 goes to the Best No-Bake Cookie (2nd category; up to 6 ingredients plus KARO). Entries are judged on Taste, Ease of Preparation and Creativeness.

Prizes:

- 1st Place: \$100 Top Tasting Kids Cookie
- 2nd Place: \$50
- 3rd Place: \$25
- Best No Bake Cookie: \$75

Judging Criteria:

Taste	40%
Ease of Preparation	40%
Creativeness	20%

Entry Requirements

1. Enter any type of cookie or bar (baked or no-bake style) made with the natural sweetness of KARO Corn Syrup (now available with 0g high fructose corn syrup).
2. Any flavor or type of KARO is welcome.
3. Entries will be judged on taste, ease of preparation and creativeness. Original recipes required.
4. One person can submit one entry per category; meaning one entry for the Top Tasting KIDS COOKIE (10 ingredient limit plus KARO); one entry for the Best NO BAKE COOKIE (6 ingredient limit plus KARO).
5. Entrants may be of any age, unless fair guidelines do not allow.
6. Submit your recipe with the KARO product label you used (photocopies allowed).
7. Each fair selects their judges for this competition. Their decisions are final.
8. Make your entry at home and deliver it with your matching written recipe to the designated location prior to entry deadline. Recipes should be typed, list ingredients, amounts and step by step instructions.
9. All recipes become the property of ACH Foods (ACH). By participating, contestants agree that ACH may edit, adapt, copyright, publish and use any or all of the recipes entered. They may also use contestant names and photos for publicity, promotion, or advertising without compensation.
10. Taxes on prizes are the responsibility of the winner.
11. KARO's sweetness comes from the wholesome goodness of the Heartland's finest corn. For product information visit www.karosyrup.com

Division 500 - Class 009

Ghirardelli Chocolate Championship

Date: November 7, 2009

Time: 12pm

Place: South Hall Coliseum



Ghirardelli Chocolate Company invites you to participate in a chocolate championship with your most decadent chocolate recipe for a dessert or treat. Create your best entry using at least one of the Ghirardelli premium baking products (chocolate chips, bars and/or cocoa). Enjoy baking in Ghirardelli's chocolate intensity for the opportunity to win \$150.00 and a beautiful Ghirardelli chocolate gift basket!

Prizes:

- 1st Place: \$150 and Ghirardelli Gift Basket
 - 2nd Place: \$50 and Ghirardelli Gift Basket
 - 3rd Place: Ghirardelli Gift Basket
- Each winner also receives a ribbon, apron and award certificate.
 Bonus Prize - Enter the contest for a special surprise! An additional Ghirardelli prize will be awarded to one randomly selected contest entrant.

Judging Criteria:

Taste (overall and chocolate taste)	40%
Appearance	20%
Originality/Creativity	30%
Ease of preparation	10%

Evaluation Sheet for Judging Wine:

APPEARANCE: Color & Clarity	5 points
SMELL: Aroma & Bouquet	5 points
TASTE: Sweet/Sour & Bitterness/High Alcohol	5 points
OVERALL IMPRESSION	5 points
TOTAL	20 points

Contest Requirements:

1. Recipe must be original. For baking tips, recipe ideas and product information, go to www.ghirardelli.com.
2. Any person age 18 or older may enter; limit one entry per person.
3. Create your best recipe using at least one Ghirardelli baking product and no more than 10 other ingredients.
4. Each recipe must be homemade (no mixes), named original, unpublished, the sole property of entrant and not previously submitted to any other contest.
5. Entries must be submitted with 1) Ghirardelli label, and 2) the recipe typed on an 8 1/2" by 11" sheet of paper with the contestant's name, street address, and phone number.
6. Recipes should list ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
7. All recipes become the sole property of Ghirardelli. Ghirardelli reserves the right to edit, adapt, copyright, publish, and use any or all of the recipes including for publicity, promotion, or advertising, with no compensation.
8. Ghirardelli is not responsible for lost, stolen, illegible, misdirected or late entries. By entering the contest, exhibitor accepts and agrees to these requirements and the decisions of the judges, which shall be final.
9. The Contest is intended for amateur bakers only. Professional bakers or those who earn income from baking may not enter the contest. Ghirardelli employees and their family members are not eligible to compete.
10. Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
11. The 2008 first place winners are not eligible to compete in 2009.

BEER & WINE SECTION

Eligibility: Wine or beer must be made within one year of the opening day of the Fair. Open to any resident of the State of Arizona.

Division 600 - Homemade Wines

Entry to consist of two (2) glass containers, either clear or colored, with a capacity of 4/5 quart. One bottle will be opened for judging. The unopened bottle will be on display and may be claimed by the exhibitor at the close of the Fair.

Class	Description
500	Aperitif - (Dry Sherries, Vermouths)
501	Desert Wine - Grape, Port, Sweet Sherry, Sweet Sauternes, Late harvest
502	Desert Wine, Any other fruit
503	Red Table Wine
504	Sparkling Wine
505	White Table Wine
506	Other than classified

Division 601 - HomeBrewers

Special Rules for this Section

1. The American Home Brewers' Association (AHA) sanctions this show and their rules shall govern.
2. Entries to consist of three 10-14 ounce bottles, either brown or green glass, free of markings and letterings.
3. Beer recipe must be submitted, on official AHA forms, with the entry form. The Arizona State Fair or AHA may publish these recipes.

Class	Description
1A	Lite American Lager
1B	Standard American Lager
1C	Premium American Lager
1D	Munich Heilies
1E	Dortmunder Export
2A	German Pilsner (Pils)
2B	Bohemian Pilsner
2C	Classic American Pilsner
3A	Vienna Lager
3B	Oktoberfest/Marzen
4A	Dark American Lager
4B	Munich Dunkel
4C	Schwarzbier (Black Beer)
5A	Maibock/Helies Bock
5B	Traditional Bock
5C	Doppelbock
5D	Eisbock
6A	Cream Ale
6B	Blonde Ale
6C	Kölsch
6D	American Wheat or Rye Beer
7A	Northern German Altbier
7B	California Common Beer
7C	Düsseldorf Altbier
8A	Standard/Ordinary Bitter
8B	Special/Best/Premium Bitter
8C	Extra Special/Strong Bitter (English Pale Ale)
9A	Scottish Light 60/ -
9B	Scottish Heavy 70/ -
9C	Scottish Export 80/ -
9D	Irish Red Ale
9E	Strong Scotch Ale
10A	American Pale Ale
10B	American Amber Ale
10C	American Brown Ale
11A	Mild
11B	Southern English Brown
11C	Northern English Brown Ale
12A	Brown Porter
12B	Robust Porter
12C	Baltic Porter
13A	Dry Stout

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Class	Description	Class	Description
13B	Sweet Stout	19A	Old Ale
13C	Oatmeal Stout	19B	English Barleywine
13D	Foreign Extra Stout	19C	American Barleywine
13E	American Stout	20	Fruit Beer
13F	Russian Imperial Stout	21A	Spice, Herb or Vegetable Beer
14A	English IPA	21B	Christmas/Winter specialty spiced beer
14B	American IPA	22A	Classic Rauchbier
14C	Imperial IPA	22B	Other Smoked Beer
15A	Weizen/Weissbier	22C	Wood-Aged Beer
15B	Cunkelweizen	23	Specialty Beer
15C	Weizenbock	24A	Dry Mead
15D	‘Roggenbier (German Rye Beer)	24B	Semi-sweet Mead
16A	Witbier	24C	Sweet Mead
16B	Belgian Pale Ale	25A	Cyser (Apple Melomel)
16C	Saison	25B	Pymment (Grape Melomel)
16D	Bière de Garde	25C	Other Fruit Melomel
16E	Belgian Specialty Ale	26A	Metheglin
17A	Berliner Weisse	26B	Braggot
17B	Flanders Red Ale	26C	Open Category Mead
17C	Flanders Brown Ale/Oud Bruin	27A	Common Cider
17D	Straight (unblended) Lambic	27B	English Cider
17E	Gueuze	27C	French Cider
17F	Fruit Lambic	27D	Common Perry
18A	Belgian Blond Ale	27E	Traditional Perry
18B	Belgian Dubbel	28A	New England Cider
18C	Belgian Tripel	28B	Fruit Cider
18D	Belgian Golden Strong Ale	28C	Applewine
18E	Belgian Dark Strong Ale	28D	Other Specialty Cider/Perry

