

Youth Baking Competition Handbook

IMPORTANT DATES

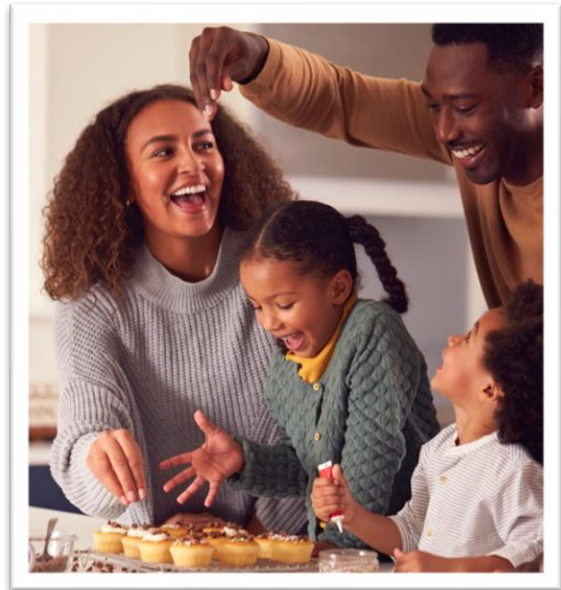


Online or Paper Entry Form deadline	Friday, January 13, 2023
Deliver of Baking items to the Special Events Center — at the Florida State Fair. (see page 9)	Saturday, February 18, 2023 9:00 a.m. – 11:00 a.m.
Judging for Baking Starts	Saturday, February 18, 2023 12:00 noon
Baking Awards Ceremony	Saturday, February 18, 2023 To be determined

For more information, contact Competitive Exhibit Coordinator



Brenda Gregory
Phone: 813-734-2810
Email: brenda.gregory@floridastatefair.com



Benefits of Competing?

The Florida State Fair is proud to showcase the bounty of talented people from around the state. Not only do we provide you the opportunity to win ribbons and prize money... it's also a great way to share your talent with a larger community. **In appreciation... all youth exhibitors receive two FREE ticket to attend the fair.**

Competition Overview

Entry Fee: Youth Divisions \$1 per entry

Entry Fees are non-refundable

All information regarding **Creative Living Competitive Exhibits** can also be found at www.floridastatefair.com >> **PARTICIPANTS** (top of page) >> **CREATIVE LIVING** (drop down)

How to enter online – Page 9 (Youth Baking)

General Rules – Page 10 (Youth Baking)

Recipe form – Page 12 (Youth Baking)

Paper entry form – Page 13 (Youth Baking)

Eligibility

- **The Youth Baking Divisions** are open to Florida residents in grades 1 – 12, as of September 1, 2022.

Divisions in the Youth Preserved Foods can be found in a separate handbook

➤ **Youth Preserved Foods Competition**

To enter as a group or organization contact Creative Living office at 813-627-4309.

Check out the 2023 KING ARTHUR Youth Baking Contest ... on page 7-8.



Youth Baking Competition

Definitions

Home-Made Food Entries: Entries which are completely prepared at home. This does not, however, exclude “Professional or Commercial Quality” items or equipment sold for home use.

Made from scratch: Entry created from the raw ingredients and not simply adding water to a packet mix.

Commercially-Made Ingredients: The Florida State Fair defines “Commercially Made” products as food items which are prepared in a commercial plant or kitchen. *For example: graham crackers, Oreos, Jell-O, marshmallow cream, etc.*

Entry Rules

1. Exhibitors may enter as many classes as they like, but only one (1) entry per class.

PREPARATION GUIDELINES

2. Entries should be “Home-Made” and “Made from scratch.” Commercially-made ingredients may be used as long as they are not the main ingredient in the final product. For example, using frozen cookie dough to make a cookie sandwich. Try to avoid using commercially-made ingredients as described in above “Definitions.” The judges will take this into consideration when awarding prizes.
3. Entries made with bread machines are not allowed.
4. All piecrusts must be made from scratch.
5. All baked items must be sweet not savory. *(This does not include breads)*
6. Entries requiring a freezer are not allowed. Entries are mostly stored at room temperature or positioned on ice packs to keep cool. For example, cheesecake or a crème pie.
7. Entered items must be accompanied by the attached recipe form with recipe and must be legible. **See Page 11 for Recipe Form instructions & Recipe Form on Page 12.**

AFTER COMPETITION

8. Trays and props will be returned to exhibitors after the awards ceremony if requested.
9. After the awards ceremony you will be able to retrieve your baked goods.

GENERAL ENTRY RULES

10. Each youth exhibitor will receive two (2) daily admission tickets to the Fair.

11. Exhibitor cannot use any previous years’ recipes.
12. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.

Entry Requirements

Perishables Requirement

Due to high temperatures and food safety during Fair, all perishables must be kept in an insulated container such as an ice chest.

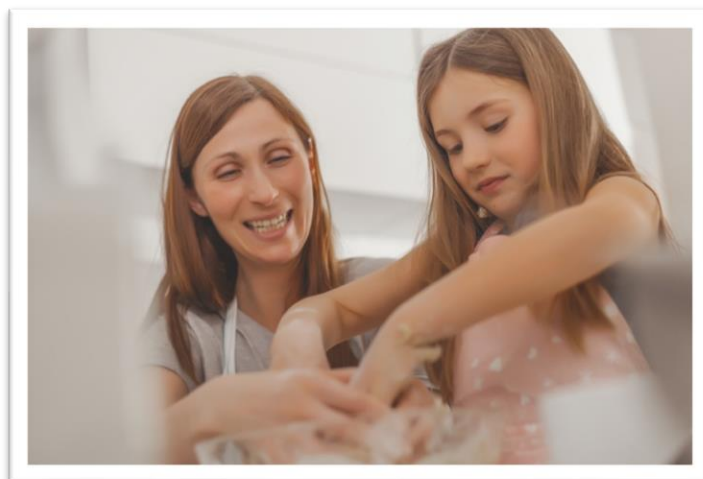
Quantity Requirements:

- Cakes** — half or whole cake
- Coffee Cakes** — one whole cake
- Cupcakes** — six cupcakes
- Pies** — one whole pie, 8-10 inch
- Pastries** — six items
- Tarts** — one whole Tart, 8 – 10 inches
- Tartlets** — three items, 4 – 5 inches
- Breads or Quick Breads** — one whole loaf
- Donuts, Scones** — six items
- Biscuits, Muffins and Rolls** — six items
- Cookies, Bars and Confections** — six items

Disqualifications

The following conditions will result in the entry being removed or lowered to “No Award” status.

- **Late delivery of entry**
- **Hair or foreign object found on the entry**
- **Perishable entry arriving at a temperature deemed unsafe for consumption by Judges**
- **Entry does not meet quantity requirements.**
- **Product considered by judges to be unsafe to taste.**



Judging & Awards

The Fair ensures that the judges we employ are knowledgeable in the division in which they are judging and will be impartial. Judges reserve the right to reassign entries to a more appropriate division or class. Judging will be done using a scorecard to assist in keeping decisions as objective as possible. **The decision of the judge(s) is final.**

If, at the Judge’s discretion, an entry does not merit a placing, the Judge shall give no award under any circumstance. This rule applies whether there is one or more exhibits in the Class.

Awards Information

Baking – Youth Division

First Place – State Fair Ribbon **\$12**

Second Place – State Fair Ribbon **\$7**

Third Place – State Fair Ribbon **\$4**

Best of Division – State Fair Ribbon **\$15**

Best of Division Awards will be chosen from the first place winners in each class within the age group.

For example, Baking division awards will be given to each of the 3 age groups within Youth Baking.

Best of Show (Youth) – State Fair Ribbon **\$20**

Best of Show Awards will be chosen from the Best of Division winners.

Style & Design (Youth) – State Fair Ribbon **\$15**

Style & Design will be chosen from any of the entries within each age group

Honorable Mention Ribbons may be awarded, at the discretion of the judge(s).

The winner of the King Arthur Flour Baking Contest is not eligible for Best of Show Award.

Youth Baking Division (115.301 • 115.401 • 115.501 • 115.345)

There are seven classes in the Youth Baking Competition to compete.

Class Information

Bread – page 4

Cakes – page 4

Pies & Pastry – page 5

Cookies – page 5

Confections – page 6

Gluten-Free Baking – page 6

King Arthur Flour Youth

Baking Contest – page 7 - 8



2022 BEST OF SHOW Baking – Youth

Scarlett Corner (age 11-13)

YOUTH (age 6-10): **Joey Ehrhart**

Style & Design: **Jayden Monroe**

YOUTH (age 11-13): **Scarlett Corner**

Style & Design: **Rosalyn Fletcher**

YOUTH (age 14-18): **Lily Clark**

Style & Design: **Lily Clark**

Youth Baking – Divisions & Classes

Baking – Youth

Youth (age 6-10) Division 115.301

Youth (age 11-13) Division 115.401

Youth (age 14-18) Division 115.501

Class Description

- 1 Bread (any kind)
- 2 Cakes (any kind)
- 3 Pies, Pastries & Specialty Desserts (any kind)
- 4 Cookies (any kind)
- 5 Confections (any kind)
- 6 Gluten-Free Baking (any kind)

Definitions

Leavened Breads: Any type of Bread using yeast or a culture as the leavening agent, including sourdough breads.

Non-Yeast Breads: Breads made without a leavening agent (flat breads).

Quick Breads: Any bread or bread-type product made using a leavening agent other than yeast or culture, such as baking soda.

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Bread

- Biscuits, Donuts & Scones
- Corn Bread
- Muffins
- Quick Bread
- Yeast Bread
- Non-Yeast Bread
- Healthy Alternatives
- Other Leavened & Non-yeast Breads

Cake – Class 2

Definitions

Frosted Cakes: Any frosted cake, which does not have any filling or any frosting that requires refrigeration.

Unfrosted Cakes: Any unfrosted cake (i.e. pound cakes, fruit cakes or any other type of cake not frosted—may include a light glaze or powder sugar dusting).

Refrigerated Cakes: Any cake with a frosting or filling that requires refrigeration or other cake that requires refrigeration (i.e. Cheesecakes, creams, custards etc.)

Please bring a cooler with ice to keep your cake cold.

Cookie Crumb Crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made-from-scratch – not using commercially prepared cookies like graham crackers, Oreos, etc.

Coffee Cake: A sweet, leavened, bread-like cake usually flavored with nuts, fruit or spices and topped with frosting, glaze or streusel.

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Cake

- Angel Food
- Pound
- White, Yellow or Chocolate
- Vegetable (Carrot, Zucchini, etc)
- Fruit (Coconut, etc) & Pineapple Upside Down
- Cheesecake
- Coffee Cake
- Healthy Alternatives

Judging Criteria

General Appearance - 15%

Shape, proper dome, smoothness, crust color

Texture - 25%

No streaks or close grain, size and uniformity of cell walls, elasticity

Lightness - 15%

Crust - 15%

Thickness, quality, crispness, tenderness and uniformity

Flavor - 30%

Taste and aroma, sweet, nutty, blended

Quantity Requirements

Breads or Quick Breads — one whole loaf

Biscuits, Muffins and Rolls — six items

Donuts — six donuts

Scones — six scones

Judging Criteria

General Appearance - 30%

- **Crust** - color, texture, and depth.
Frosting/glaze - glossy, not granular, soft, not sticky, suitable flavor
- **Filling** - if appropriate- minimum 1/4 inch, fluffy, good flavor blend with cake

Texture - 25% Tender, round even cells

Crumb - 10% Moist crumb

Flavor - 35% Delicate and pleasing, natural flavor of ingredients.

Quantity Requirements

Cakes — half or one whole cake

Cupcakes — six cupcakes

Coffee Cakes — one whole coffee cake

Definitions

All pies should be sweet vs. savory.

Crème Pie: Pie shell and filling are cooked separately.

Custard Pie: Both filling and crust are baked together.

Refrigerated Pie: Any pie that requires refrigeration (creams, custards, pumpkin, pecan, meringue, etc.)

Please bring a cooler with ice to keep your cake cold.

Single Crust Pie: Any non-refrigerated pie with only a bottom crust.

Double Crust Pie: Any non-refrigerated pie with a top and bottom crust.

Cookie Crumb Crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made-from-scratch – not using commercially prepared cookies like graham crackers, Oreos, etc.

Pastries: Includes Shortcrust, Pate a Choux, Puff, Danish and Phyllo. Made by exhibitor.

Tarts & Tartlets: A shallow, baked shortcrust pastry or crumb crust with a filling and no top crust. Must be removed from pan. Tartlets are baked in mini tart pans.

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Pies & Pastries

- Fruit • Cobblers, Crumbles & Crisps • Pecan
- Crème, Custard or Pumpkin • Chocolate
- Pastry (all types) • Tarts & Tartlets
- Healthy Alternatives • Bread Pudding • Flan



Quantity Requirements

Pies — one whole pie, 8-10 inch

Cobblers & Crisps — one whole pan, 8-10 inch

Pastries — six items

Tarts — one whole Tart, 8 – 10 inches

Tartlets — three items, 4 – 5 inches

Bread Pudding — one whole pan

Flan — one whole (does not have to be large)

Judging Criteria

Refrigerated Pies

General Appearance - 30%

Crust - 30% (Flavor - 15% Texture - 15%)

Filling - 40% (Flavor - 20% Consistency - 20%)

Non-Refrigerated Pies

General Appearance - 30%

Crust - 40% (Flavor - 15% Texture - 25%)

Filling - 30% (Flavor - 15% Consistency - 15%)

Pastry

General Appearance - 25%

(Color - 10% Shape - 10% Overall - 5%)

Crust - 40% (Flavor - 15% Texture - 25%)

Filling - 20% (Flavor - 10% Consistency - 10%)

Topping - 15%

Cookies – Class 4

Definitions

Bar Cookies: Any cookie that is baked flat, cut into “bars” usually done in a pan with sides.

Brownies: Any type of Brownie

Drop Cookies: Any cookie that is formed by dropping dough from a spoon to the cookie sheet.

Macarons: This is a type of Drop Cookie. A light cookie made with egg white, sugar, and usually ground almonds or coconut.

Chocolate Chip Cookies: Bar or drop

Filled cookies are made from a rolled cookie dough filled with a fruit or confectionery filling before baking.

Rolled cookies are made from a stiffer dough that is rolled out and cut into shapes with a cookie cutter.

Refrigerator (icebox) cookies are made from stiff dough that is refrigerated to make the raw dough even stiffer before cutting and baking. The dough is typically shaped into cylinders which are sliced into round cookies before baking.

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Cookies

- Bar
- Brownies
- Drop
- Chocolate Chip
- Christmas & Holiday
- Valentine’s Day
- Decorated (non-holiday)
- Shaped or Rolled
- Filled Cookies
- Refrigerator (icebox)
- Healthy Alternatives

Judging Criteria

General Appearance - 40%

Crumb (texture) - 30%

Flavor - 30%

Quantity Requirements

Cookies — six cookies



Definitions

Confections: Any type of candy

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Confections

- Caramels
- Cream Mints, asst. colors
- Fudge
- Chocolate Truffle
- Brittle & Toffee
- Healthy Alternatives

Judging Criteria

General Appearance - 15%

Texture - 30%

Consistency - 25%

Flavor - 30%

Quantity Requirements

Confections — six items

Gluten-Free Baking – Class 6

Definitions

Gluten-Free Baking: Any baked item made without using wheat, oats, barley, or rye flour.

Judging Criteria

The judges will use the same quantity requirements and judging criteria already defined in the above individual Youth Baking Divisions.

Types of Gluten-Free Baking

- Bread
- Cakes
- Pies & Pastry
- Cookies

Quantity Requirements

Breads or Quick Breads — one whole loaf

Donuts, Scones — six items

Biscuits, Muffins and Rolls — six items

Cakes — half or one whole cake

Cupcakes — six cupcakes

Coffee Cakes — one whole coffee cake

Pies — one whole pie, 8-10 inch

Pastries — six items

Cookies — six items



2023 King Arthur Flour YOUTH Baking Contest – Division & Class



King Arthur Flour believes that every one of us is a baker at heart. Their mission is to inspire connections and community by spreading the joy of baking.

King Arthur Flour, was the first flour company in the young United States who has a long and storied history, stretching back nearly to the American Revolution. No flour is subject to stricter specifications than King Arthur Flour. The resulting purity and consistency have made King Arthur Flour the trusted flour for baking enthusiasts and professionals for over 200 years.



The Florida State Fair and King Arthur Flour invite you to enter the King Arthur Flour Baking Contest for a chance to win ribbons and prizes.

DATE: Saturday, February 18, 2023

DELIVERY: 9:00 a.m. – 11:00 a.m.

What makes this contest different?

- All bakers will be using the same **Strawberry Cream Shortbread** recipe.
- **Recipe must be used from the following website:**
<https://www.kingarthurbaking.com/recipes/strawberry-cream-shortbread-recipe>

Entry Rules

Eligibility: is open to all youth Florida residents in grades 1 – 12, as of September 1, 2022.

1. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
2. Contestant must follow the designated recipe for **Strawberry Cream Shortbread**.
3. For the Adult entry the recipe for **Strawberry Cream Shortbread** must be used exactly as it appears in the premium book on the following page.
4. For the King Arthur Flour Baking Contest **ONLY** you do not have to have the recipe attached to the item.
5. Trays and props **will** be returned to exhibitors after the awards ceremony, upon request. Place name on the bottom of the container.
6. Failure to follow the rules may result in disqualification.
7. King Arthur Flour is not responsible for replacing lost or misplaced prizes, ribbons or gift cards.



Awards Information

King Arthur Baking Contest – Youth Division

First Place – State Fair Ribbon **\$15 and a \$30** gift certificate to the Baker's Catalogue/
kingarthurfour.com

Second Place – State Fair Ribbon **\$10 and a** King Arthur Flour Baker's Companion Cookbook

Third Place – State Fair Ribbon **\$5 and a** King Arthur Flour Standard Bread Loaf Pan

All winners will receive a special ribbon from King Arthur Flour.

The winner of the King Arthur Flour Baking Contest is not eligible for Best of Show Award.

Judging Criteria

Taste 50 points

Overall Appearance + Creativity 25 points

Texture 25 points

King Arthur Baking Contest Division 115.345
– Youth (all ages grades 1 – 12, as of September 1, 2022)

Class Description

- 1 Strawberry Cream Shortbread

Quantity Requirements

Cakes —one whole cake



2023 King Arthur Flour YOUTH Baking Contest – Recipe

Strawberry Cream Shortbread

This is a wonderful "fancy" dessert. The buttery, golden crust and creamy strawberry filling complement one another beautifully. Garnish with fresh strawberries for an extra-special presentation.

<https://www.kingarthurbaking.com/recipes/strawberry-cream-shortbread-recipe>

PREP 25 mins

BAKE 25 to 30 mins

Yields one 9" round or square cake

Crust Ingredients

- 10 tablespoons (142g) unsalted butter, at room temperature*
- 1/3 cup (39g) confectioners' sugar
- 1/4 teaspoon salt
- 1 1/4 cups (150g) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon King Arthur Pure Vanilla Extract

* If you use salted butter, omit the 1/4 teaspoon salt in the recipe.

Filling Ingredients

- 4 cups (454g) strawberries, fresh, with additional for garnish, if desired
- 2 tablespoons (28g) lemon juice
- 3/4 to 1 cup (149g to 198g) granulated sugar, to taste
- 1/3 cup (76g) water, cold
- two 1/4-ounce packages unflavored gelatin
- 2 cups (454g) heavy cream or whipping cream
- strawberries, fresh, to garnish

Instructions

1. Preheat the oven to 350°F. Lightly grease a 9" square or 9" round springform pan.
2. **To make the crust:** Put all the ingredients in a mixing bowl and beat at medium speed until the dough comes together; this could take up to 2 minutes. If the dough won't come together, drizzle in a teaspoon of milk at a time until it does.
3. Pat the dough into the bottom of the prepared pan, and prick it all over with a fork. Bake the crust for 10 minutes, then reduce the heat to 300°F and bake 15 to 20 minutes longer, until golden. Remove the crust from the oven, and let it cool completely.
4. **To make the filling:** Trim the top of the strawberries to remove their leaves, but don't bother slicing them. Place them in a food processor or blender, along with the lemon juice and granulated sugar.
5. Place the 1/3 cup cold water in a microwave-safe bowl or very small saucepan. Add the gelatin, stirring to combine; the mixture will become stiff and jelly-like.
6. Heat gently, in the microwave or over a low burner, just until the gelatin dissolves, and the mixture liquefies.
7. Add the liquefied gelatin to the strawberries in the food processor, and process until the berries are puréed.
8. Refrigerate the purée until it thickens enough to mound on a spoon, about 45 minutes. Stir it every 15 minutes, so it thickens consistently throughout; you want to avoid as much lumpiness as possible.
9. Whip the 2 cups cream until stiff. Fold in the strawberry purée gently but thoroughly.
10. Spoon the filling over the crust in the pan, smoothing the top. Refrigerate until ready to serve.
11. **Serving and storage information:** Cut in squares or slices, and serve with fresh sliced berries. Refrigerate any leftovers, well wrapped.

Tips from our Bakers

- The range of sugar in the filling is given because some strawberries are sweeter and tastier than others. Make the berry purée a bit sweeter than you think you should; by the time you add the whipped cream, the filling should be perfectly sweetened.
- **How to Measure Flour Video**
<https://www.kingarthurbaking.com/videos/baking-skills/how-to-measure-flour>
- For extra-elegant presentation, bake the crust in a 9" round springform pan, adding about 5 minutes to the baking time. Fill and finish as directed.
- For easiest slicing, place the pan in the freezer for about 30 minutes before serving.
- Feel free to use unsweetened frozen strawberries, thawed, in place of fresh

How to Enter Online

We encourage you to enter online, using ShoWorks. The Florida State Fair has implemented ShoWorks, an on-line entry program. ShoWorks is an industry standard used by over 50 fairs nationally. This user-friendly program can be trusted to accurately enter you into our competitions and allows for efficient communications via e-mail. We are excited to have ShoWorks to better facilitate entering Florida State Fair competitions.

- **Take a moment to look through this Competition Handbook to see which division and class your entry is eligible to compete in.** Then, follow the easy steps listed below to enter the competition you have chosen.
- **To Enter Online using ShoWorks.**
Go to www.floridastatefair.com and at the top of the home page select the **PARTICIPANTS** TAB and you will see in the dropdown list a link for **CREATIVE LIVING**. Select the **ENTER ONLINE** link on the left side of the page.
- **Everyone must register as a new exhibitor even if you have competed in the past.**
- **Note that sessions expire after 20 minutes of inactivity, so “save the cart” if you plan on leaving the computer for more than 20 minutes.**
- When registering, please verify that all information that you entered into ShoWorks is correct. Please pay special attention to capitalization, full names of cities/counties and use proper spelling (no abbreviations).
- You can pay fees online with a credit card or delay payment and mail in a check to Creative Living.

Mailing Paper Entry Forms

- **Entry Forms must be postmarked by Friday, January 13th, 2023.**
Failure to complete any portion of entry form may result in disqualification.

Mail Entry Form to:
Creative Living Competitions – Baking
 Florida State Fair
 P.O. Box 11766
 Tampa, FL 33680

Make checks payable to:
 Florida State Fair Authority

Delivery of Entries



- **All entries must be hand delivered to the Special Events Center (SEC) Building at the Florida State Fairgrounds between 9:00 – 11:00 a.m. on Saturday, February 18, 2023.**

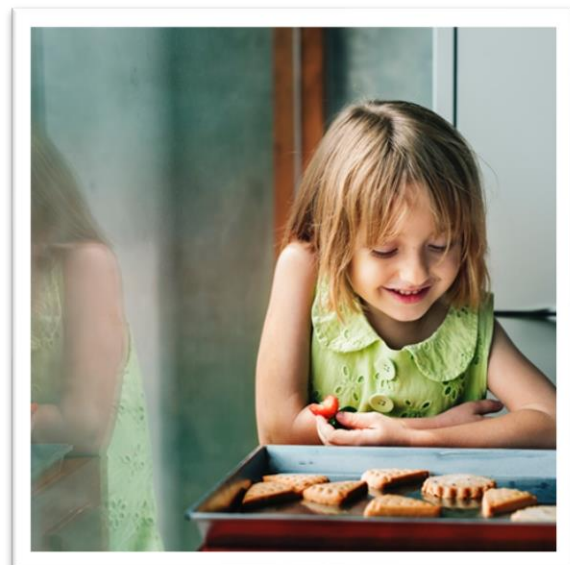
Deliver entries to:
 Florida State Fairgrounds
 Special Events Center Building

Enter off of Martin Luther King Blvd. thru the MLK Fairground entrance on the east side of the fairgrounds. Park near Gate 3. Enter through Gate 3 to head towards the SEC Bldg.

- **Map with directions to the Special Events Center available on the Creative Living Competitions webpage.**
- Entries arriving at the Fairgrounds after Delivery and Shipping Deadlines may be disqualified.
- See calendar (page 1) for Judging and Award Ceremony times.

Shipping Information

- **Shipped baked entries may be mailed to:**
 Florida State Fair Authority – Baking Competition
 4800 US Hwy 301 North
 Tampa, FL 33610.
- **Shipped items must arrive by 4:30 pm on Friday, February 17, 2023, the day prior to the judging.** *(Shipping is not recommended. There are no guarantees regarding the receipt of entries.)*
- Entries arriving at the Fairgrounds after Delivery and Shipping Deadlines may be disqualified.



Disclaimer

Please be advised that competitive exhibits are entered at the exhibitor's risk. The Florida State Fair does not insure and is not responsible for any loss, damage, or theft of entries, even if the loss, damage, or theft occurs as the result of the handling of the exhibit by staff, volunteers, contractors and/or visitors. If the exhibitor desires insurance coverage, this coverage should be secured from a personal insurance agent prior to entry and the policy written to cover the period of exhibition and transportation. Reasonable care will be taken to prevent loss or damage to exhibits. Unauthorized persons are not permitted in the building after closing hours.

Division/Class Cancellation

The Florida State Fair management reserves the right to return entries and cancel any division or class in which, in its judgment, the entries are insufficient to secure adequate competition.

Entry Errors

Florida State Fair management is not responsible for finding errors in entries. Exhibitors are responsible for any and all errors which were submitted online or on entry and summary forms. No exhibitor shall be entitled to an award which has been disallowed as the result of his own error. The Florida State Fair management shall withhold the payment of awards for exhibits that are ineligible and may recover awards that have been paid for ineligible entries that are disclosed during post audits of Fair records. However, exhibitors with cause are entitled to question the validity of any disallowance. Such exhibitors should inform the Florida State Fair management immediately, in writing, giving their name, address, complete description of the entry and the reason for requesting reconsideration. Requests will not be considered later than ninety (90) days after receiving notice of disallowance.

Premium Payments

Premium Awards will be paid according to the Judging Criteria Record Sheets, not according to the placement ribbon attached to the entry. Sometimes placement ribbons may be attached to an entry through mistake, or may be misplaced, or lost.

Substitution

Substitutions changes if necessary, must be within the same department by the original exhibitor. Substitutions must be completed the last day of the entry delivery period. The Florida State Fair or its judges may disqualify entries, or reclassify an entry to the correct class if it is not a true representative of the division or class in which it is entered. You cannot transfer your entry to another exhibitor.

Previously Entered Entry

Any entry that has been exhibited at a previous Florida State Fair is not eligible for entry in this year's Florida State Fair. This excludes Horticulture & Aquarium Beautiful entries.

Verification

Exhibitors wishing to verify that the Florida State Fair has received submitted entry forms and fees must include a self-addressed/stamped envelope when submitting entry forms. Online submissions will receive a confirmation code once entries are submitted.

Responsibility

The Florida State Fair shall not be responsible for exhibits remaining on the fairgrounds after designated release times. All still exhibits or display elements remaining on the Fairgrounds after the designated release time will be treated as abandoned property and will be disposed of on or before September 1st of the same year.

Removal of Entries

An exhibitor may not remove his or her entry from the Florida State Fair once it has been accepted. Entries must be on exhibit at the official opening of the Fair or at any other time specified in the Competition Handbook and shall not be removed from the Fairgrounds prior to the release date printed in the handbook, except (at the discretion of the Florida State Fair management) in cases of positive evidence of sickness, accident and/or death, or other circumstances that are in the best interests of the Fair.

Dishonored Checks

A penalty of \$25.00 per dishonored check must be paid if a check in payment of entry fees or other applicable fees is refused by the bank. Only cash, certified check or money orders are acceptable for penalty payment.





2023 Florida State Fair Recipe Form Guidelines

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE
FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

If shipping, please include
your recipe with entry.

Ship to:
Florida State Fair
Baking Competition
4800 U.S. Hwy 301 N
Tampa, FL 33610

Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form.

- **Type or print legibly.** Winning recipes may be included in future Florida State Fair Cookbooks.
- These recipes will become the property of the Florida State Fair with right to use them at a future date.

Recipes must include:

- Title of the recipe
- List the source of your recipe, if you did not create it totally by yourself
- Name of exhibitor
- List all ingredients in order of use
- Include container sizes, for example, 8 oz. can or 1 lb. package.
- Instructions in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first 4 ingredients together.
- Temperatures and times for baking, chilling, etc.

Other things to consider:

- **Use standard abbreviations for measurements:**

T. or tbsp. — tablespoon

tsp. — teaspoon

c. — cup

pt. — pint

qt. — quart

gal. — gallon

oz. — ounce

doz. — dozen

lb. — pound

pkg. — package

env. — envelope

opt. — optional

reg. — regular

lg. — large

med. — medium

sm. — small

ctn. — carton or container

- Be consistent in the spelling of the title of your recipe



2023 Florida State Fair Recipe Form

If shipping, please include your recipe with entry.

Ship to:
Florida State Fair
Baking Competition
4800 U.S. Hwy 301 N
Tampa, FL 33610

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

Please Print or type (Contact information is used for OFFICE USE ONLY, it is not published in the cookbook)

<input type="checkbox"/> Baking Adult <input type="checkbox"/> Baking Youth <input type="checkbox"/> Best of Florida Baking		OFFICE USE ONLY Place <input type="checkbox"/> 1 st <input type="checkbox"/> 2 nd <input type="checkbox"/> 3 rd <input type="checkbox"/> Best of Division (B) <input type="checkbox"/> Grand Champion (B) <input type="checkbox"/> Best of Show (Youth) <input type="checkbox"/> Best of Show (BOF)
Exhibitors Name (First, Last):		
Address:		
Division Name:	Division #:	
Class Name:	Class #:	
Phone ()	Email:	

Name of Recipe

Recipe guidelines:

On a separate sheet of paper type or legibly write out your recipe. **Staple the recipe to this form.** If you used a computer to type your recipe, please save it to your computer. In the event that you are asked to contribute your recipe to a future Florida State Fair Cookbook, you will be able to quickly send us your recipe in a document.

Sample of Recipe format

Golden Lemon Bread		by Carol O'Donnell
Ingredients:	Glaze:	Source: Family Recipe taught to me by my grandmother
½ c. shortening ¾ c. sugar 2 eggs 1 ½ c. all-purpose flour 1 ½ tsp baking powder ½ tsp. salt ¾ c. milk 1 tsp. Lemon Extract 1 zest of one lemon	½ c. confectioner's sugar 2 tsp. grated lemon zest 2-3 tsp. lemon juice	
Directions:		
Preheat oven to 350°.		
Cream shortening and sugar until light and fluffy. Add eggs, one at a time. Add lemon extract and zest. Combine flour, baking powder and salt, then add to creamed mixture alternately with milk.		
Pour into greased 9x5 loaf pan. Bake 40-45 minutes.		
Combine glaze ingredients and pour over warm bread. Cool before removing from pan. Enjoy...		

2023 Florida State Fair

YOUTH Baking Competition Entry Form

Entry Forms must be postmarked by Friday, January 13th, 2023.

Failure to complete any portion of entry form may result in disqualification.

OFFICE USE ONLY	
Exhibitor #	_____
Total Fee	_____
Paid	<input type="checkbox"/> YES <input type="checkbox"/> NO
Type	<input type="checkbox"/> Cash <input type="checkbox"/> MO <input type="checkbox"/> Check
	Check No. _____

Please print legibly

Exhibitors Name (First, Last)	If Youth wins prize money, who should the check be made payable to?	
Mailing Address	County	
City	State	Zip Code
Phone ()	Email	

Please indicate Age Group	Age as of SEPT 1, 2022 _____	Date of Birth _____
	<input type="checkbox"/> Youth (age 6-10)	<input type="checkbox"/> Youth (age 11-13) <input type="checkbox"/> Youth (age 14-over)

Entry Fee: Youth Division \$1 per entry

Exhibitors may enter as many classes as they like, but only one (1) entry per class.

#	DIVISION #	CLASS #	TITLE OF THE RECIPE	FEE
1				
2				
3				
4				
5				
6				
7				
Total Amount Due				\$

I hereby certify that I have read the Florida State Fair General Rules for the Competitive Exhibits Program (Page 10) and the above item(s) is/are entered for exhibition strictly in accordance with these rules, by which I agree to be governed. I also agree that the Florida State Fair may use my name, likeness, or photograph (including, but not limited to photographs of my entry), in any manner relating to my participation in the Competitive Exhibits Program, free of charge and without further notice or consultation.

I understand that the 2023 Creative Living Competitions & Exhibits are held in conjunction with the 2023 Florida State Fair and agree that the Florida State Fair is not liable or responsible for any delay, change of dates or cancellation of the 2023 Florida State Fair due the following unforeseeable circumstances: (a) acts of God; (b) flood, fire, earthquake; or (c) other potential disaster(s) or catastrophe(s), such as epidemics, pandemics, or explosion.

_____ Signature of exhibitor	_____ Date
_____ Signature of parent/guardian	_____ Date

Mail Entry Form to:

Creative Living Competition – Youth Baking
 Florida State Fair
 P.O. Box 11766
 Tampa, FL 33680

Make checks payable to: Florida State Fair Authority