



# 2024 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**



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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	
Exhibitors Name (First, Last):					
Address:					
Division Name:			Division #:		
Class Name:			Class #:		
Phone (      )		Email:			

<b>OFFICE USE ONLY</b>
<b>Place</b>
<input type="checkbox"/> 1 <sup>st</sup>
<input type="checkbox"/> 2 <sup>nd</sup>
<input type="checkbox"/> 3 <sup>rd</sup>
<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)

## 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

<b>Golden Lemon Bread</b>		by Carol O'Donnell
<b>Ingredients:</b>	<b>Glaze:</b>	<b>Source:</b> Family Recipe taught to me by my grandmother
½ c. shortening	½ c. confectioner's sugar	
¾ c. sugar	2 tsp. grated lemon zest	
2 eggs	2-3 tsp. lemon juice	
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		
<b>Directions:</b>		
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!		