

Best of Florida Baking (Home Cook or PRO) Competition Handbook

Adult

IMPORTANT DATES

Online or Paper Entry Form deadline	Friday, January 12, 2024
Deliver of Baking items to the Special Events Center — at the Florida State Fair. (see page 6)	Saturday, February 17, 2024 9:00 a.m. – 11:00 a.m.
Judging for Baking Starts	Saturday, February 17, 2024 12:00 noon
Baking Awards Ceremony	Saturday, February 17, 2024 4:00 p.m. approximately

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 exhibitors receive a **FREE ticket to attend the fair.**

Competition Overview



Entry Fee: Adult Division \$5 per entry
Entry Fees are non-refundable

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

How to enter online – page 6

General Rules – page 7

Paper entry form is available on the last page.

Exhibitors are encouraged to read this handbook in its entirety.

Eligibility

- **The Best of Florida Baking Adult Home Cook Division** is open to all Florida residents ages 18 and up, and must have won Grand Champion or Best of Division in the Adult Baking Competition from previous Fairs.

NOTE: You can still compete in the Baking Competition in those Divisions that you have not won a Best of Division Award.

For example, if you won Best of Division in Cakes during last year's Baking Competition. This year you must now enter a cake in the **Best of Florida Baking Adult Home Cook Division** competition's Cake class. However, you are still able to enter in other Baking Divisions that you have not won a Best of Division award.



- **The Best of Florida Baking Adult Professional Division** is for those Florida residents ages 18 and up. You must compete in the Professional Division if you receive a major portion of your income from baking **OR** teach culinary art classes **OR** have ever done any of the above in the past.

Check out the 2024 KING ARTHUR Baking Contest...

Info found in the Baking Handbook... on Page 9.

Competition date Saturday, February 17, 2024



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 qualify for; but only one (1) entry per class.
2. King Arthur Baking Contest is open to all bakers, see Baking Handbook on page 9 for specific entry rules.

PREPARATION GUIDELINES

3. 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.
4. Entries made with bread machines are not allowed.
5. All piecrusts must be made from scratch.
6. All baked items must be sweet not savory (This does not include breads)
7. 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 crême pie.
8. Entered items must be accompanied by the attached recipe form and must be legible. **See Page 8 for Recipe Form instructions & Recipe Form on Page 9.**

AFTER COMPETITION

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

GENERAL ENTRY RULES

11. Each adult exhibitor will receive one (1) daily admission ticket(s) to the Fair.
12. Exhibitor cannot use any previous years’ recipes.
13. 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

First Place – State Fair Ribbon **\$60**

Second Place – State Fair Ribbon **\$40**

Third Place – State Fair Ribbon **\$20**

Style & Design – State Fair Ribbon **\$50**

Style & Design will be chosen from all classes

Best of Show – State Fair Ribbon **\$100**

Best of Show Award will be chosen from the first place winners in each Class.

Best of Florida Baking Division

(16.101 – Adult Home Cook) OR (16.201 – Adult Professional)

There are seven classes in the Best of Florida Baking Competition for Adult Home Cooks and Professionals to compete.

Class Information

- Bread – page 3
- Confections – page 5
- Cakes – page 4
- Gluten-Free Baking – page 5
- Pies & Pastry – page 4
- Other Not Listed – page 5
- Cookies – page 5



Best of Florida Baking – Division & Classes



Best of Florida Baking – Adult Home Cook	Division 16.101
Best of Florida Baking – Adult Professional	Division 16.201

Class Description

- | | |
|---------------------------------------|----------------------|
| 1 Bread | 5 Confections |
| 2 Cakes | 6 Gluten-Free Baking |
| 3 Pies, Pastries & Specialty Desserts | 7 Other Not Listed |
| 4 Cookies | |

Bread – Class 1

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

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

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

Pies, Pastries & Specialty Desserts – Class 3

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

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

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%

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

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

Topping - 15%

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)

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

Confections – Class 5

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 Baking Divisions.

Types of Gluten-Free Baking

- Bread
- Cakes
- Pies & Pastry
- Cookies

Other Not Listed – Class 7

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 communication 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).
- **If you [ENTER ONLINE](#) you will need to pay with a credit card at that time. You will not be able to delay payment as were able to do in the past.**



Mailing Paper Entry Forms

- **Entry Forms must be postmarked by Friday, January 12th, 2024.**
Failure to complete any portion of entry form may result in disqualification.

Mail Entry Form to:

Creative Living Competitions –
Best of Florida Baking
Florida State Fair
P.O. Box 11766
Tampa, FL 33680

Make checks payable to:

Florida State Fair Authority

**Anthony Iannucci was the
2023 Best of Florida
Baking Adult Home Cook
Best of Show winner.**

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 17, 2024.**

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 Florida Center** available on the [Creative Living 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 items must arrive by 4:30 pm on Friday, February 16, 2024,** the day prior to the judging. *(Shipping is not recommended. There are no guarantees regarding the receipt of entries.)*
- Include a [Shipping Form](#), available at the bottom of the www.floridastatefair.com on the **Creative Living** webpage in [Maps, Forms & Schedule](#) link.
- **Shipped baked entries may be mailed to:**
Florida State Fair Authority – Baking Competition
4800 US Hwy 301 North
Tampa, FL 33610.
- Entries arriving at the Fairgrounds after Delivery and Shipping Deadlines may be disqualified.



General Rules

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. **Premium checks will be void after 6 months from date on check. PLEASE CASH PREMIUM CHECKS IMMEDIATELY. After 6 months, all uncashed checks will be voided, and replacement checks will not be issued.**

Substitutions

Substitutions, if necessary, must be within the same department as the original entry. Substitutions must be completed by the last day of the entry delivery period. You cannot transfer your entry to another exhibitor.

Whitney Hamer was the 2023 Best of Florida Baking Adult Professional Cook Style & Design winner.

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.

Eligibility for Fair Employees

Florida State Fair Authority employees are eligible to compete in the Creative Living competitions except for those who directly work for the Creative Living Department.

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.



Whitney Hamer was the 2023 Best of Florida Baking Adult Professional Cook Best of Show winner.



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



2024 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...		

Best of Florida Baking Competition Entry Form

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. _____

Entry Forms must be postmarked by Friday, January 12th, 2024.

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

Please print legibly

Exhibitors Name (First, Last)			
Mailing Address			County
City	State	Zip Code	<input type="checkbox"/> Check if you are a new exhibitor
Phone ()	Email		

Entry Fee: Adult Division \$5 per entry

Exhibitors may enter as many classes as they like, but only one 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 7) 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, photograph, or recipe (including, but not limited to photographs of my entry and publication of my recipe in the Fair's cookbook), 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 2024 Creative Living Competitions & Exhibits are held in conjunction with the 2024 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 2024 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 _____

Date _____

Mail Entry Form to:

Creative Living Competitions – Best of Florida Baking
Florida State Fair
P.O. Box 11766
Tampa, FL 33680

Make checks payable to: Florida State Fair Authority