

Baking 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 9)	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.

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 12

General Rules – page 13

Paper entry form is available on the last page.

Exhibitors are encouraged to read this handbook in its entirety.

The **Baking Competition** takes place on Saturday, February 17, 2024.



Check out the 2024 KING ARTHUR Adult Baking Contest ... on page 9-11.

Eligibility

- **The Baking Adult Divisions** are open to all Florida residents ages 18 and up. **No prerequisite for entry.**

NOTE: If you have received a Best of Division Award in the Baking Competition, you must compete in the Best of Florida Baking Competition in that Baking Division, taking place on Saturday, FEB 17, 2024.

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** competition's Cake class. However, you are still able to enter other Baking Divisions that you have not won a Best of Division award.

- **This competition is not open to professional cooks or chefs.** All amateur cooks are eligible. An amateur cook is one who enjoys cooking for family and friends and not for salary.

- **For Professionals,** we are starting a new competition in the Best of Florida Baking contest. See Best of Florida Baking handbook for details.



For Youth Baking Competition see the Youth Baking Competition Handbook.

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 divisions and classes as they like, but only one (1) entry per class.
2. For King Arthur Baking Contest, see 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 crème pie.
8. Entered items must be accompanied by the attached recipe form and must be legible. **See Page 14 for Recipe Form instructions and Recipe Form on Page 15.**

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

Cupcakes — six cupcakes

Coffee Cakes — one whole coffee cake

Pies — one whole pie, 8-10 inches

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**



The 2023 Baking Grand Champion winner was Melissa Cancel.

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 – Adult Division

First Place – State Fair Ribbon **\$15**

Second Place – State Fair Ribbon **\$10**

Third Place – State Fair Ribbon **\$5**

Best of Division (Adult) – State Fair Ribbon **\$35**

Best of Division Awards will be chosen from the first place winners in each Adult Division.

Style & Design – State Fair Ribbon **\$25**

Style & Design will be chosen from each 5 Division (Bread, Cakes, Pies/Pastry, Cookies, & Confection).

Grand Champion (Adult) – State Fair Ribbon **\$50**

Grand Champion Awards will be chosen from the Best of Division winners in each Adult Division. The Grand Champion winner will be featured in the following year’s Online Cookbook.

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

For **King Arthur Baking Contest** see page 9-10 for Awards information.

Baking Divisions

- Bread (Division 15.101)** – page 4
- Cakes (Division 15.102)** – page 5
- Pies & Pastry (Division 15.103)** – page 6
- Cookies (Division 15.104)** – page 7
- Confections (Division 15.105)** – page 8
- Gluten-Free Baking (Division 15.106)** – page 8
- King Arthur Flour Baking Contest (Division 15.107)** – page 9-10



Grand Champion Winner & Best of Division Winners from 2023 Florida State Fair

GRAND CHAMPION – Adult **Tony Iannucci**

BEST OF DIVISION – Adult

Bread – Adult	Monika Kearsley	Style & Design: Monika Kearsley
Cakes – Adult	Alissa Berro	Style & Design: Cheryl Clark
Pies & Pastry – Adult	Melissa Cancel	Style & Design: Shirley Rickis
Cookies – Adult	Kimberly Holman	Style & Design: Theresa Bell
Confections – Adult	Myesha Johnson	Style & Design: Angela Dailey
Gluten-Free Baking – Adult	Angela Dailey	
King Arthur Baking – Adult	Mackenzie Olson	

Bread – Division & Classes

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.



Bread – Adult

Division 15.101

Class Description

- 1 Biscuits, Donuts & Scones
- 2 Corn Bread
- 3 Muffins
- 4 Quick Bread
- 5 Yeast Bread
- 6 Non-Yeast Bread
- 7 Healthy Alternatives
- 8 Other Not Listed



Quantity Requirements

Breads or Quick Breads — one whole loaf

Biscuits, Muffins and Rolls — six items

Scones — six scones

Donuts — six donuts

The 2023 Baking Best of Division Breads winner was Monika Kearsley.

The 2023 Style & Design Breads winner was Monika Kearsley.

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

Cakes – Division & Classes

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.

Quantity Requirements

Cakes — half or one whole cake

Cupcakes — six cupcakes

Coffee Cakes — one whole coffee cake



Cakes – Adult

Division 15.102

Class Description

- 1 Angel Food
- 2 Pound
- 3 White & Yellow
- 4 Chocolate
- 5 Vegetable (Carrot, Zucchini, etc)
- 6 Fruit (Coconut, etc) & Pineapple Upside Down
- 7 Cheesecake
- 8 Coffee Cake
- 9 Healthy Alternatives
- 10 Other Not Listed



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.

The 2023 Baking Best of Division Cakes winner was Alissa Berro.

The 2023 Style & Design Cakes winner was Cheryl Clark.

Pies, Pastries & Specialty Desserts – Division & Classes

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 pie 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.

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)

Pies, Pastries & Specialty Desserts – Adult

Division 15.103

Class Description

- 1 Fruit
- 2 Cobblers, Crumbles & Crisps
- 3 Pecan
- 4 Crème, Custard or Pumpkin
- 5 Chocolate
- 6 Key Lime (FL State Pie)
- 7 Pastry (all types)
- 8 Tart or Tartlets
- 9 Healthy Alternatives
- 10 Bread Pudding
- 11 Flan
- 12 Other Not Listed (Sweet ONLY)

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%



The 2023 Baking Best of Division Pies & Pastry winner was Melissa Cancel.

The 2023 Style & Design Pies & Pastry winner was Shirley Rickis.

Cookies – Division & Classes

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 rolled cookie dough filled with a fruit or confectionery filling before baking.

Shaped or Rolled cookies are made from stiff dough that is pressed or rolled and formed or 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.

Any Other Cookies: Any other type of cookie including shaped, rolled, filled or cut cookies.

Judging Criteria

General Appearance - 40%

Crumb (texture) - 30%

Flavor - 30%

The 2023 Baking Best of Division Cookies winner was Kimberly Holman.

The 2023 Style & Design Cookies winner was Theresa Bell.

Cookies – Adult

Division 15.104

Class Description

- 1 Bar
- 2 Brownies
- 3 Drop
- 4 Chocolate Chip
- 5 Christmas & Holiday
- 6 Valentine’s Day
- 7 Decorated (non-holiday)
- 8 Shaped or Rolled
- 9 Filled Cookies
- 10 Refrigerator (icebox)
- 11 Healthy Alternatives
- 12 Other Not Listed

Quantity Requirements

Cookies & Bars — six items



Confections – Division & Classes

Definitions

Confections: Any type of candy

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

Quantity Requirements

Confections — six items

The 2023 Baking Best of Division Confections winner was Myesha Johnson.

The 2023 Style & Design Confections winner was Angela Dailey.

Confections – Adult

Division 15.105

Class Description

- 1 Caramels
- 2 Cream Mints, asst. colors
- 3 Fudge
- 4 Chocolate Truffles
- 5 Brittle & Toffee
- 6 Healthy Alternatives
- 7 Other Not Listed

Judging Criteria

General Appearance - 15%

Texture - 30%

Consistency - 25%

Flavor - 30%

Gluten-Free Baking – Division & Classes

Definitions

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

Judging Criteria

The judges will use the same criteria already defined in the individual Baking Divisions of:

- **Bread** – Page 4
- **Cakes** – Page 5
- **Pies & Pastry** – Page 6
- **Cookies** – Page 7

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

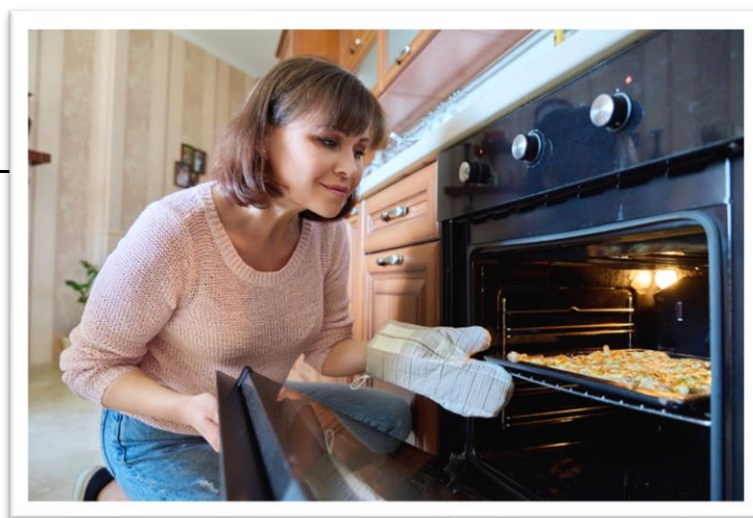
Cookies — six items

Gluten-Free Baking – Adult

Division 15.106

Class Description

- 1 Bread
- 2 Cakes
- 3 Pies & Pastry
- 4 Cookies



The 2023 Baking Best of Division Gluten-Free Baking winner was Angela Dailey.



2024 King Arthur Flour 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 17th, 2024

DELIVERY: 9:00 a.m. – 11:00 a.m.

What makes this contest different?

- All bakers will be using the same **Apple Fritter Cake** recipe.
- Recipe must be used from the following website:
<https://www.kingarthurbaking.com/recipes/apple-fritter-cake-recipe>

Entry Rules

Eligibility: is open to all Florida residents ages 18 and up, including Best of Florida Bakers.

1. The 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 **Apple Fritter Cake**.
3. For the Adult entry the recipe for **Apple Fritter Cake** 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 attach the recipe 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 or ribbons (including: gift cards).

Awards Information

King Arthur Baking Contest – Adult Division

- First Place** – State Fair Ribbon **\$15 and a \$75** gift certificate to the Baker's Catalogue/
kingarthurfloor.com
- Second Place** – State Fair Ribbon **\$10 and a \$50** gift certificate to the Baker's Catalogue/
kingarthurfloor.com
- Third Place** – State Fair Ribbon **\$5 and a \$25** gift certificate to the Baker's Catalogue/
kingarthurfloor.com

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

The winner of the King Arthur Flour Baking Contest is not eligible for Grand Champion Award.

Judging Criteria

- Taste 50 points
Overall Appearance + Creativity 25 points
Texture 25 points

Quantity Requirements

Cake — Whole Loaf Cake

King Arthur Baking Contest **Division 15.107**
– Adult

Class Description

- 1 Apple Fritter Cake



See Apple Fritter Cake Recipe on the following page.



2024 King Arthur Flour Baking Contest – Recipe

Apple Fritter Cake

In the spirit of your local doughnut shop, we've packed generous layers of cinnamon-scented sweetened apples into and on top of this rich vanilla coffee cake. It's a breakfast feast for fall or any other season.

RECIPE: <https://www.kingarthurbaking.com/recipes/apple-fritter-cake-recipe>

BLOG: <https://www.kingarthurbaking.com/blog/2021/10/14/apple-fritter-cake-ultimate-fall-coffeecake>

PREP 40 mins

BAKE 1 hour 5 mins to 1 hour 10 mins

Yields 1 loaf cake or

The 2023 Baking Best of Division King Arthur Baking winner was Mackenzie Olson.

Filling & Topping

- 1/2 cup (107g) light brown sugar, packed
- 1 1/2 teaspoons cinnamon
- 1 teaspoon Instant ClearJel or King Arthur Unbleached All-Purpose Flour
- 3 1/2 cups (396g) apples, diced*

**See "tips," on page 11*

Glaze

- 3/4 cup (85g) confectioners' sugar, sifted
- 1 1/2 to 3 tablespoons (21g to 43g) milk*
- 1/2 teaspoon King Arthur Pure Vanilla Extract or Pure Vanilla Extract

**Use more milk to create a thin, almost transparent glaze that's characteristic fritters. Use less milk if you want to drizzle the glaze.*

Cake ingredients

- 2 1/4 cups (270g) **King Arthur Unbleached All-Purpose Flour**
- 2 1/2 teaspoons baking powder
- 3/4 cup (149g) granulated sugar
- 1 teaspoon salt
- 1/4 teaspoon nutmeg or allspice
- 12 tablespoons (170g) unsalted butter, at room temperature
- 3 large eggs, at room temperature
- 2 teaspoons King Arthur Pure Vanilla Extract or Pure Vanilla Extract
- 3/4 cup (170g) milk, at room temperature

Instructions

1. Preheat the oven to 350°F. Grease a 12" x 4" x 2 1/2" tea loaf pan or 8" square pan and line with parchment. (See "tips," below for more pan options.)
2. **To make the filling and topping:** In a medium bowl, whisk together the brown sugar, cinnamon, and ClearJel or flour. Add the diced apples and stir to coat; set aside.
3. **To make the cake:** In a large bowl (or the bowl of a stand mixer), combine the flour, baking powder, sugar, salt, and spice. Add the butter and mix until the mixture is sandy looking.
4. Beat in the eggs one at a time, scraping the bowl between additions as needed.

5. With the mixer running at low speed, add the vanilla and milk. Once the milk is absorbed, scrape the bowl and mix at medium-high speed for 1 minute.
 6. **To assemble the cake:** Spread half the batter (about 465g) in the prepared pan. Spoon half the apple mixture (about 285g) over the batter and press in lightly. Spread the remaining batter over the apples and spoon the remaining apples on top.
 7. **To bake the cake:** Bake the cake for 65 to 75 minutes for a tea loaf pan, or 60 to 65 minutes for an 8" square pan. The cake is done when a paring knife inserted in the center comes out clean. Remove it from the oven and cool for 30 minutes before gently tipping it out of the pan onto a rack to cool completely.
 8. **To make the glaze:** Combine the glaze ingredients, stirring until smooth. Drizzle over the cooled cake.
 9. **Storage information:** Store cake, covered, at room temperature for several days. For longer storage, wrap airtight and freeze.
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Tips from our Bakers

- There are a LOT of apples in this cake, by design. Some types of apples may not cook down as much as others, causing the batter to overflow a 9" x 5" pan. The filling has been updated to reduce the amount of apples from 4 to 3 1/2 cups, leaving the remaining ingredients the same. If you want a cake that's packed with apples, use the full 4 cups (452g) and put your pan on a parchment-lined baking sheet to catch any potential spills as the cake bakes.
- This cake can also be baked in a 9" x 5" loaf pan or a 9" x 4" x 4" loaf pan; bake the cake for the full 65 to 75 minutes or a paring knife inserted into the center comes out clean. Be sure to place a baking sheet below the loaf pan as it bakes in case the apples don't cook down as much as expected and some juice overflows.
- **They are here to help. King Arthur Baker's Hotline: (855) 371-2253.**



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 – 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 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.

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.





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

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)

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	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		
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...		

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 divisions and classes as they like.

#	DIVISION #	CLASS #	TITLE OF THE RECIPE	FEE
1				
2				
3				
4				
5				
6				
7				
8				
Total Amount Due				\$

I hereby certify that I have read the Florida State Fair General Rules for the Competitive Exhibits Program (Page 13) 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 of exhibitor

Date

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