



Culinary

Department Information: Coordinator: Avery Cramer

Entry Fee \$3.00 per Pre-Online entry (\$5.00 Day of Drop-Off Entry Fee) Entering Online you will be fast tracked to deliver your exhibit. Entering at time of delivery you will have potential long lines

Awards:

Judging will follow the Danish style. The Danish Judging System is based on merit, with exhibits judged according to set standards. All entries meeting Blue-Ribbon quality will receive a Blue Ribbon, those meeting Red-Ribbon quality will receive a Red Ribbon, and those meeting White-Ribbon quality will receive a White Ribbon. Following this, a Best of Class will be awarded for each class, a Best of Division for division winners, and finally, a Best of Show for common areas.

JUDGING: Items will be judged on

- 1. Presentation/Display
- 2. Appearance of food
- 3. Taste
- 4. Consistency/Texture

Sub Class Categories:

All Cooking will be judged in a subclass for the following areas:

- Gluten Free
- Sugar Free
- Natural
- NO Modification

Cooking Display Rules:

The coordinator may change the plate or platter and place them inside a display case for presentation.

- Presentation of Entries All entries must be in a sturdy, closeable container; that Transports the items without harming, squishing, disturbing item(s), or its/ their decoration. You may Bring Items in/on Disposable or Non-Disposable containers. Please remember to pick up your non-disposable containers after the fair Sunday between 6-7 pm, if they are left behind, they will be disposed of.
- Extra Small Entries Minimum of 8 items: example candies, Bite size food
- *Small Entries Minimum of 8 items: example 3" cookies, Mini muffins, Fudge
- Medium Entries Minimum of 6 items: example 4" cookies, Standard Cupcakes/Muffins,
- Large and Extra-Large Entries Minimum of 1 Item (plus A sample if you do not want main item to cut): example: jumbo cookies + 1 small cookie,
 2 jumbo cupcakes, 1 mini cake + 1 sample, 2 Mini Loaves, Standard Loaf, Cake, Pies.

Canning Entry Rules:

- · Canned good entries: 1/2 Pint 1/2 Gallon acceptable
- · Jars: standard canning jars identified by the manufacturer name on the container.
- Use caps and seals free from rust or scratches ~ preferably new
- Screw rim must be loosened but not removed.
- · Seal must be tight and intact when opened for judging.
- · Do not use wax.
- · Canned goods must be clearly labeled and free from stickiness.
- Labels: placed on each jar, should show date made and name of product. Do not include the exhibitor's name on labels. Items not labeled will not be accepted.





Youth Auction Guidelines: (This department qualifies for both the live auction and silent auction) (Decorated Cakes Excluded)

To participate in the live auction, youth exhibitors must follow specific requirements. For the live auction, each participant must submit five photos showing themselves actively engaged in their project. The photos should include:

- One photo at the project's development stage
- Three photos of the exhibitor actively working on the project
- One photo at the project's completion

Additionally, exhibitors must submit a paragraph explaining why they chose this project and what they learned from the experience. Both the photos and the written paragraph must be submitted using the Ag/Home Art Live Auction Project Submittal Form, available at http://www.yavapaifair.com.

For a culinary item to be sold in both the live and silent auction the exhibitor will bring the item entered to be judged in the fair. The item sold in the auction must be a fresh item and presented as a chef presentation. For clarification on a chef presentation contact the Youth Livestock Auction Coordinator: Kris Mazy

Premiums Paid:

1- Best of Show \$15.00

2- Reserve Best of Show \$10.00
3- Best of Division \$8.00
4- Reserve Best of Division \$4.00
5- Best of Class \$3
6- Reserve Best of Class \$2
7- Special Award per Department \$25.00





Yeast Breads

Division: Child Division: Youth Division: Adult

Division: Adult Experienced (Professional)

a. Loaf (1)

b. Sweet Breads (1)

Specialty Breads - gluten free, etc. (1) C.

Other Breads (1)

Yeast Rolls

Division: Child Division: Youth Division: Adult

Division: Adult Experienced (Professional)

a. Dinner Rolls (6) b. Specialty Rolls (6) c. Fancy Rolls (6)

Quick Breads

Division: Child Division: Youth Division: Adult

Division: Adult Experienced (Professional)

a. Loaf (1) b. Cornbread (1) C. Cobbler (1) d. Biscuits (6) Cake Donuts (6) e.

Other, including Tortillas (6)

Muffins

Division: Child **Division: Youth Division: Adult**

Division: Adult Experienced (Professional)

a. Plain muffins (6) h. Corn muffins (6) Fruit muffins (6) Any Other (6)

Biscuits (6)

Division: Child Division: Youth **Division: Adult**

Division: Adult Experienced (Professional)

a. Drop Rolled b. Biscotti Scones Any Other

Sourdough

Division: Child Division: Youth Division: Adult

Division: Adult Experienced (Professional)

a. Loaf Focaccia b. C. Cake Cookie d. e. Rolls f. Other

Cakes and Cupcakes-Includes frosted or unfrosted

Division: Child Division: Youth Division: Adult

Division: Adult Experienced (Professional)

a. From scratch (1 whole cake) b. From scratch (6 cupcakes)

c. Cake using purchased mix as a base (1 whole)

d. Cupcakes using a purchased mix

e. Cake Pops - Scratch f. Cake Pops - Mix g. Any Other

Pies

Division: Child Division: Youth Division: Adult

Division: Adult Experienced (Professional)

a. Pie with crust made from scratch with filling (1) b. Pie made with prepared crust with filling (1)

c. Any other pie crust, graham cracker, cookie, etc. made from scratch with filling (1)

d. Any Other

Cookies and Bars From scratch (6)

Division: Age 4-12 Division: Youth **Division: Adult**

Division: Adult Experienced (Professional)

a. Cookies b. Bars No Bake





Freeze Dried

Division: Age 4- 12 **Division: Youth Division: Adult**

Division: Adult Experienced (Professional)

a. Candy Fruit b. Vegetable C. d. Meat Dessert e. f. Meals Other

Candy – any type (6 pieces)

Division: Age 4-12 **Division: Youth Division: Adult**

g.

Division: Adult Experienced (Professional)

Fudge a. b. Taffy Chocolate C. d. Hard Chewy / Slimy e.

Decorated Items (Not Edible) -

Decorated cakes are judged solely on decoration. Dummy cakes should be used. (No Recipe)

Division: Age 4- 12 Division: Youth **Division: Adult**

Division: Adult Experienced (Professional)

a. Icing b. Fondant Chocolate / Sugar C. Mixed 2 or More Elements Preserved Foods — Preserved foods must be in appropriately sized glass canning Jars (Kerr or Mason Jars ONLY) a. Jams

Division: Age 4-12 Division: Youth **Division: Adult**

Division: Adult Experienced (Professional)

Jams a. **Jellies** b. Preserves C. Marmalades Butters, Apple, etc. Fruits Vegetables

Syrups Meats Other

Condiments

Division: Age 4-12 **Division: Youth** Division: Adult

Division: Adult Experienced (Professional)

a. Pickles (1) b. Relish (1) c. Salsa (1) d. Sauces (1) e. Vinegars (1) f. Other

Dried Foods

Division: Age 4-12 Division: Youth **Division: Adult**

Division: Adult Experienced (Professional)

a. Fruits (6 pieces) b. Vegetables (6 pieces) c. Meat (6 pieces) Citrus (6 pieces) d. Other