

### Central Arizona Fair Association



## Welcome:

A warm Pinal County welcome to "Arizona's Biggest Little Fair" one of Pinal County's greatest traditions. The Pinal County Fair is a five-day accolade to our community's deep agricultural roots. It is a time for families and friends to celebrate relax and enjoy one another.

The Pinal County Fair 2019 theme "How the West Has Fun!" encompasses the heartbeat of the Fair. We know that you and your family will create wonderful memories that will follow for generations to come. Thank you for letting us provide you with the scrapbook pages for your time spent at the Fair. We know you'll enjoy the education, entertainment, food and shopping all wrapped up in one great week-long package.

# **Pinal County Fair General Rules**

- 1. LIABILITY WAIVER: All entries are accepted with the understanding that the Pinal County Fairgrounds/Central Arizona Fair Association will not be held responsible for any loss, damage, or injury to any animals exhibited, or to any article of any kind. All animals shall be under the control and direction of the Livestock Committee, but solely at the risk of the exhibitor, who will be responsible for any loss, damage or injury to any person, animals or property occasioned by him, his agents, or by any animal or article owned or exhibited by him, and shall indemnify the Central Arizona Fair Association/Pinal County Fairgrounds against all loss, damages, and liability thus occasioned, including any attorney fees which may be incurred as a result thereof. The submission of any entry form the Fair shall constitute an acceptance by each person signing same of the provision set forth.
- 2. The Pinal County Fair reserves the final and absolute right to interpret these rules and regulations and arbitrarily settle and determine all matters, questions, and differences in regard thereto, or otherwise arising out of, connected with, or incident to the Fair.
- 3. The Fair reserves the right to amend or add to these rules, as it, in its judgment, may deem advisable.
- 4. Any person who violates any of the following or special rules will forfeit all privileges and premiums and be subject to such penalty as the Fair may order.
- 5. A detachment of deputies will be on duty day and night during the Fair to provide security for the buildings and grounds. The Fair will take all precautions to ensure proper protection and care of the exhibits. Notwithstanding these precautions, the Fair will in no way be responsible for any consequential or other loss, injury, or damage done or occasioned by, or arising from any animal or article exhibited. Exhibitors shall indemnify the Fair or any other officer or employee of the Fair against all legal proceedings in regard thereto. Exhibits and property of every description entered for competition, display, or on the grounds for any other purpose, shall be subject to the control of the Fair; but the owners, themselves, take the risk of exhibiting them. Should the exhibitors require their exhibits to be covered by insurance, they must make arrangements themselves. In no case will the Fair be responsible, in any way, for any loss, damage, or injury, of any character, to any property, article, or person, while same is on the Fairgrounds or at any time or place, nor be liable for any payment for damage, loss, or injury. The Pinal County Fair will not be responsible for any loss, damage, or injury caused by or arising out of strikes, riots, or acts of God.
- 6. All exhibits will remain in place until the close of the Fair. Release time for all exhibits is indicated in Special Rules, Building Exhibits or Designated Depts. Superintendents, attendants, gatekeepers, and the deputies are instructed to prevent any attempt to remove any exhibit before the hour of release.
- 7. Competition is defined as a contest for supremacy between two or more products, animals, or articles, owned by separate exhibitors.
- 8. The Fair reserves the right to reject any exhibit offered if it is objectionable in any way, if it requires an excessive amount of space, or if the capacity of the department has been reached.

#### **ENTRY REQUIREMENTS**

- 1. All applications for competitive exhibits must be made on Official Entry Forms and in accordance with instructions thereon and rules of the Fair Book.
- 2. Entry forms may be obtained from the Fair Office, Monday through Friday from 10:00 a.m. to 4:00 p.m. and by calling the Fair Office at 520-723-7881. Entry forms may also be accessed by internet at www.pinalfairgrounds.com
- 3. Official entry forms can be submitted by mail, by fax, by internet or in person. Entry forms must be filled out completely including accurate mailing address, telephone number, birth date, and signature. Mailed entry forms must be postmarked by Monday, March 11, 2019. Mail entry forms to Pinal County Fair, Attn: Competitive Exhibits, 512 S. 11 Mile Corner Road, Casa Grande, AZ 85194. Do not mail entry form to department superintendents. Make checks payable to CAFA (Central Arizona Fair Association). Entry forms may be FAXED to 520-723-7889 by Monday, March 11, 2019. All supporting documents and fee payments must be received within five (5) days of submitting your entry form. Entries will not be considered accepted until all supporting documents and payment has been received. Make checks payable to CAFA (Central Arizona Fair Association). Exhibits maybe entered online at www.pinalfairgrounds.com. Online entries will be accepted thru Monday, March 12, 2019. All supporting documents and fee payments must be received within five (5) days of submitting your entry form. Entries will not be considered accepted until all supporting documents and payment has been received. Make checks payable to CAFA (Central Arizona Fair Association).
- 4. Upon receipt of Official Entry Form, identification tags will be issued and held in department entered, unless otherwise specified in the Special Rules.
- 5. All entries are made with the distinct understanding that in no event will the Pinal County Fair become responsible for any loss or damage that may occur to any animal or article. Presentation of entry form shall be deemed acceptance of this risk.
- 6. Separate entry forms are to be used for each department in which the exhibit participates.
- 7. When "Entry" is used, it refers to the Entry Form. "Exhibit" refers to animals or articles entered. Exhibits will be rejected unless entry forms have been received on or before closing date specified in each department.
- 8. All entry forms must be signed by the exhibitor. Entry forms must have exhibitor's age and birth date listed in order to verify sub-class category.
- 9. All exhibitors are required to make advance entries on official entry forms, as each entry must be processed by the Fair Office prior to the date that exhibits are received. Be sure to list all items you expect to enter. There is no penalty for entering an item that you find you are unable to exhibit, but the deadline cannot be extended and no entries will be accepted after the closing date.

#### **EXHIBITORS**

- 1. Any exhibitor who, for the purpose of defrauding or misrepresentation, makes any fraudulent entry in the name of another exhibitor for the purpose of exhibiting, will be permanently barred from the show or any future participation in any event held in connection with the Pinal County Fair and proof of ownership may be demanded at any time at the discretion of the General Superintendent.
- 2. Exhibit building will be open to the public daily Wednesday and Thursday from 4:00 p.m. 9:00 p.m. and Friday and Saturday 10:00 a.m. 10:00 p.m. Sunday from 10:00 a.m. 7:00 p.m. In departments other than livestock, exhibits must be uncovered and ready for inspection of visitors during the above hours. Exhibitors of livestock must keep their animals uncovered between the hours of 10:00 a.m. and 5:00 p.m.
- 3. Exhibitors of livestock must keep neat and clean that part of the barn occupied by them. All litter must be deposited in bins in the livestock area.
- 4. No attendant or other person will be allowed in show ring unless neatly and properly dressed or in appropriate show uniform.

- 5. Every exhibit must be adequately marked when brought to the fairgrounds. Exhibitors must remain with their exhibits until Superintendents accept them.
- 6. Two or more persons in the same family cannot exhibit the same article in the same lot.
- 7. Under no circumstances will exhibitors be permitted access to display cases.
- 8. Superintendents will make all assignment of space for exhibits.
- 9. When exhibit calls for a certain size, quantity, and so forth, it means exactly that.
- 10. Vehicular traffic, necessary to livestock exhibitors, must enter and use the Northwest gate at designated times.
- 11. Vehicles will not be allowed on the fairgrounds during the Fair. Exhibitors in livestock who must replenish their feed supply may do so by entering the grounds between 6:00 a.m. and 10:00 a.m. to unload; and then, they must move the vehicle from the fairgrounds to the parking area no later than 10:00 a.m. All unauthorized vehicles on the fairgrounds after 10:00 a.m. will be towed away at the owner's expense.
- 12. The division and class number of Senior and Junior sections are combined in the livestock departments. PLEASE INDICATE ON YOUR ENTRY FORM WHICH SECTION YOU ARE ENTERING. Exhibitors under 18 years of age must state their age on the entry form.
- 13. Exhibitors may enter as many exhibits as there are classes in each division, but only two exhibits per class unless stated otherwise in individual departments.
- 14. The exhibitor is solely responsible for making his entry. Entries improperly classified or identified will not be accepted nor judged; and entry fee will be forfeited. There will be no exceptions.
- 15. Exhibits may only be entered in the Fair one year, unless it is so stated otherwise. Exception: Livestock.

#### **PREMIUMS**

- 1. The Fair positively will not pay premiums on any article not specifically mentioned in the Fair Book.
- 2. Judge's Books will be evidence for payment of premiums. Positively no ribbons, tags, or cards are accepted.
- 3. Check for premiums will be mailed as soon after the Fair as possible. If checks are not received within 90 days, the Fair Secretary should be notified. All checks must be cashed within 60 days after the date of issue.
- 4. June 14, 2019 is the deadline for reporting any error in premium check or check not having been received by exhibitor. After that date, no changes will be made nor checks issued.

#### **SUPERINTENDENTS**

- 1. It shall be the duty of each Superintendent to inform the Judge(s) of his department of the rules and regulations governing awards and to urge them to read the rules carefully before judging.
- 2. Each Superintendent is charged with caring for the Judges' Books of his department. He or she must see that all awards are properly entered therein, as it is only upon this record that premiums can be paid. Ribbons and tags are not accepted for payment of awards. He or she must see that the Judges' Books are properly signed.
- 3. All Judges' Books must be returned to the Fair Office immediately after judging is completed.
- 4. Each Superintendent is responsible for the final disposal of exhibits in his or her department.
- 5. A Superintendent may reserve the right to reject any entry which he or she may deem unworthy of exhibition.
- 6. A Superintendent has the right to divide or combine classes.

7. The Superintendent shall, under no circumstances, allow the Judges' Books to go from their possession, or to be inspected by anyone except authorized personnel, until entries of the Judges' decisions have been made and recorded, the records audited, and closed.

#### **JUDGES AND JUDGING**

- 1. The Judges shall read carefully the general rules and all special rules under the heading of the department or class in which they are to serve; and especially note and mark those rules bearing on the classes to be adjudicated by them. Ignorance of rules is inexcusable with a Judge.
- 2. Judges must not award prizes to an unworthy exhibit. It is the intention of the management that no premium or distinction of any kind shall be given to any animal or article that is not deserving. This rule must be strictly adhered to whether or not there is competition.
- 3. Judges shall report to the Superintendent any exhibitors who, in any way, whether in person or by agents or servants, interferes with them and show any disrespect to them during the judging. The Superintendent may, at his or her discretion, demand a proper apology from such exhibitor, or exclude him from further competition. The Fair may withhold from such exhibitor any or all premiums that have been awarded and expel him from further exhibiting at the Fair.
- 4. The Judges and persons acting as Clerks to the Judges must use special care, after an award has been made, to see that the same is properly entered in the award book, for it is upon this entry that the payment of premiums is made.
- 5. The Judge, Superintendent, and Clerk recording the awards of the department must sign the award book at the close of each class, immediately after all awards in said class have been made.
- 6. No person who is an exhibitor can act as Judge, Superintendent, or Clerk in a class in which he or she is showing.
- 7. If there is any question as to the regularity of an entry, or the right of an animal or article to compete in any lot, the Judge(s) shall report the same immediately to the Superintendent in charge of that department.
- 8. A faithful observance of all rules governing the exhibit will be required; and when in doubt as to the application or meaning of a rule, the Superintendent in charge shall construe the same. This opinion, when required by either exhibitor or Judge, must be reduced to writing and returned to the Fair Office with the Judges' Books.
- 9. The decision of the Judges shall be final in all cases, except where mistake, fraud, misrepresentation, or collusion, not discovered at the time of award, is apparent. In such cases, the Judge may make a decision or, with his approval, the matter may be referred to the Fair, from whose decision there can be no appeal.
- 10. Judging will be on the American System. Exhibitors will compete for first, second, and third place in each lot where they are exhibiting. Premiums will be paid for on only one first, one second, and one third place in each lot. This does not necessarily mean that there must be a first, second and third, etc., award made if item or article is deemed unworthy.
- 11. Judges are urged to consider that exhibits, in general, are exhibited by amateurs; and, if their work shows promise in any way, this should be considered in giving that exhibit an award of some kind to encourage the exhibitor to participate again next year, and to strive for better workmanship and higher award.
- 12. If competition does not justify the prizes for any lot, the Judge(s) have the right to omit such prizes.

#### **PROTEST AND APPEALS**

- 1. All protests from a decision of a Judge must be made to the Fair and filed within thirty-six (36) hours after the award has been made, it being considered that an award is made when the notation of the Judge is entered in the department's Judges' Book.
- 2. All protests must be made in writing and must be accompanied by a deposit of \$10 which will be forfeited if the protest is not sustained. This deposit is to cover administrative costs in handling the protest. Protest must state plainly cause of complaint or appeal, with specific charges and recital of the facts relied upon on the rule violated, naming witnesses and their addresses to whom proof is to be made.
- 3. The right of an exhibitor to appeal the decision of a Judge to the Fair will be only when it is charged that the award has been made in violation of the rules governing the exhibit; or when it is charged that the decision of the Judge has been influenced or interfered with by another.
- 4. No protest or appeal based upon the statement that the Judge(s) are incompetent or have overlooked an article will be considered by the Fair.
- 5. All questions in dispute or differences not covered by these rules shall be referred to the Fair whose decision shall be final.

# **Special Rules Building Exhibits**

Official Entry Forms Official entry forms can be submitted by mail, by fax, by internet (online entry) or in person. Entry forms must be filled out completely including accurate mailing address, telephone number, birth date, and signature. Mailed entry forms must be postmarked by Monday, March 11, 2019. Mail entry forms to Pinal County Fair, Attn: Competitive Exhibits, 512 S. Eleven Mile Corner Road, Casa Grande, AZ 85194. Do not mail entry form to department superintendents. Make checks payable to CAFA (Central Arizona Fair Association)

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<u>IDENTIFICATION TAGS</u> Identification tags (claim checks) will not be mailed to the exhibitor. Upon receiving the entry form, tags will be prepared and held in exhibitor's name in the department entered. On Receiving Day the exhibitor can pick up the tags in the respective departments. Tags will be attached by the Building Superintendent.

**RELEASING DATE** Exhibits will be released upon presentation of claim check stubs to the Department Superintendent between the hours of 9:00 a.m. and 1:00 p.m. on MONDAY, MARCH 25, 2019. Exhibits not picked up within thirty (30) days will be disposed of.

**EXHIBITOR PASSES** For those exhibitors who expect to attend the Fair everyday, we will have exhibitor passes available for purchase through the Fair Office. Exhibitor passes will be sold at the following prices: Exhibitors 6 to 18 years of age will pay \$8.00 week long. Exhibitors 19 years of age and over will pay \$15.00 week long. These passes will be attached to the entry form and will be good for the duration of the Fair. Fees for passes must accompany entry form and appropriate place must be marked. These passes WILL NOT BE SOLD at the gate or Fair Office during the Fair. Passes will only be issued through the entry form purchase and issued from your superintendent, on receiving day, or purchased at the Fair Office until TUESDAY, MARCH 19, 2019.

CONDITIONS Only residents of Pinal County and adjoining counties are eligible to enter these departments. Regular winter visitors of Pinal County may also exhibit. The number of entries to be made by one person for competition shall not be limited other than limiting entries to two entries per lot; however, two or more persons from the same family cannot exhibit the same article in the same lot. Premium money will be paid only on two entries per lot. The Fair reserves the right to limit the number of entries made by an exhibitor. This will be done on a first come, first accepted basis. Any return of entries under this rule will be done generally and without discrimination. In all cases the management reserves the right to reject entirely or accept conditionally an application or entry. Exhibitor is responsible for selecting proper division and class. Entries improperly classified will not be judged. Any exhibit found offensive in any way will not be displayed or judged.

#### LOSS OR DAMAGE

The Fair will not be responsible for loss or damage; but, all possible precautions will be taken to ensure safety of items entered. Insurance, if desired, must be arranged by the exhibitor. EXHIBITORS No exhibit will be accepted unless there is a class and lot covering it as listed in the Fair Book. There will be no exceptions to this rule. Superintendents will make all assignments for space with the exhibits. Every exhibit will be in the charge of the Superintendent who will arrange all exhibits in these departments. EXHIBITORS ARE RESPONSIBLE FOR HAVING THEIR EXHIBITS READY TO BE IDENTIFIED AND TAGGED WHEN THEY ARRIVE AT THE EXHIBIT BUILDING ON RECEIVING DAY!

#### **JUDGING**

Judging will be done prior to the opening of the Fair. Judging will not be open to the public or exhibitors. Information on winners will not be given out until the Fair opens. It shall be at the sole discretion of the Judge(s) whether the exhibits are awarded first, second, or third place ribbons and corresponding premium money. If any entries are judged not worthy of a premium, the Judge(s) are instructed not make an award. Exhibitors shall not be permitted in the immediate vicinity of the judging area during judging. The decision of the Judge(s) shall in all cases be final. No exhibitor or person will be allowed, under any circumstances, to interfere with the Judge(s) during their adjudications, or to offer any criticism of an entry or another exhibitor. Any exhibitor who shall attempt to criticize or interfere with them in any such manner, whether verbally or otherwise, shall be excluded immediately from competition. If it is ascertained that any exhibitor has, in an unsportsmanlike and public manner, taken exception to the findings of the Judge(s), the Superintendent may exclude said exhibitor or person from competing for premium or exhibiting on the fairgrounds.

#### PREMIUM AWARDS

Premiums are as follows, unless otherwise designated:

1st Place	\$3.00
2nd Place	\$2.00
3rd Place	\$1.00

Premiums are paid only from the records of the Judges' Books. Premium ribbons, tags, or cards have no value as to payment. Judge(s) may award a "Best of Class" rosette to outstanding entries. SEE DEPARTMENT ENTERED FOR ANY SPECIAL RULES PERTAINING ONLY TO THAT INDIVIDUAL DEPARTMENT.

# **Exhibit Building Volunteer Needed!**

Exhibit Building Guards are needed during the week of the Fair. A three-hour shift gets you a FREE ALL-DAY ENTRANCE PASS into the Fair. Volunteer Building Guards job description: Maintain order in the exhibit area and protect items from damage or theft. A sign-up sheet will be available at receiving of building exhibits

## Department A

# Culinary

#### SUPERINTENDENT:

MaryEllen Simmons - 480-748-9108 - marysim@msn.com

Entry Fee: \$1.00 per item

**Receiving Dates:** Tuesday, MARCH 19, 2019 - 10:00 a.m. to 5:00 p.m.

JUDGING: Judging criteria is pointed with emphasis on:

- 1. Appearance
- 2. Texture
- 3. Taste

#### **CULINARY ARTS EXHIBITORS PLEASE NOTE:**

In this department we have Youth: age 5 - 12, Teen: age 13 - 18, Adult: age 19 + and Person(s) with Disabilities. **Be sure to indicate the correct division on your entry form.** If exhibitor is less than 18 years of age, include your age and your parent signature where indicated. Failure to comply with these rules may result in entry disqualification of the entry.

\*The Culinary Arts Department and the Pinal County Fair are *not* responsible for entries remaining after Monday, March 25, 2019 5:30 pm.

#### Read instructions carefully:

- 1. Exhibitors *cannot* be Professional, there is a separate category for those individuals.
- 2. Entries must have been prepared after the 2017 Pinal County Fair.
- 3. Exhibitor is responsible for determining proper Division and Class of entry.
- 4. Product labels must be securely attached to the back of the entry form.
- 5. The Culinary Arts Department reserves the right to remove and dispose of foods showing signs of spoilage.
- 6. Displaying exhibits:
  - Entries must be inserted into a clear plastic bag and sealed with a ziplock or twist ties. Attach entry tag to the plate or pan.
  - Candies / Cookies: exhibited on a sturdy disposable plate.
  - Six candies per plate
  - Six cookies per plate (cookie dia. up to 3")
  - Put iced cookies in see through plastic boxes, not bags
  - Put cakes in see through plastic boxes, not bags
  - Half Cakes, plus one slice, only will be accepted. Include extra slice with cake entry on a sturdy disposable
    plate.
  - Pies exhibited in a sturdy disposable pan.
  - Breads / rolls exhibited on a sturdy disposable plate. Enter whole loaves of bread. No mini loaves accepted.

#### 7. Containers:

- Jars: standard canning jars identified by the manufacturer name on the container.
- Do Not use half gallon jars or mayonnaise jars.
- 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.
- Jellies: in standard jelly glasses or standard half pints with lids. Do not use wax.
- Preserves, jams, conserves, pickles and relishes: exhibited in pints.
- Dill pickles are accepted in quart jars.
- Canned products meat fruit vegetables: exhibited in pint or quart canning jars.
- Canned goods must be clearly labeled and free from stickiness.
- Labels: placed on the bottom of each jar, should show date made and name of product. Do not include exhibitor name on labels.
- Items not labeled will not be accepted.
- 8. Exhibitors are allowed to enter unlimited number of entries per class as long as each is paid with a \$1 entry fee prior to deadline day.



### **Premiums: First \$3.00 Second \$2.00 Third \$1.00**

\*\*A maximum of two (2) premiums per exhibitor per class will be paid\*\*

	""A maximum of two (2) premiums p	er exnibito	r per class will be paid""
	on 1300: Bread machine specialties - Youth on 1301: Bread machine specialties - Teen		20: Southwest specialties - Youth 21: Southwest specialties - Teen
	on 1302: Bread machine specialties - Adult		22: Southwest specialties - Adult
	on 1303: Bread machine Spc Person(s) with		23: Southwest Specialties - Person(s) with
Disabilit		Disabilit	
Class	Description		nust be sealed in canning jar.
100	Sourdough bread: whole loaf	Class	Description
101	Sweet bread: whole loaf	150	Barbecue sauce
102	100% Whole wheat bread: whole loaf	151	Chili sauce
103	Wheat bread - part white flour: whole loaf	152	Honey
104	White bread: whole loaf	153	Hot peppers
105	Other, please describe	154	Hot sauce
Divisio	on 1304: Quick Breads - Youth	155	Nuts
	on 1305: Quick Breads - Teen	156	Prickly pear jelly
	on 1306: Quick Breads - Adult	157	Pyracantha jelly
		158	Salsa
	on 1307: Quick Breads – Person(s) with	159	Other, please describe
Disabi			on 1324: Cakes - Youth
Class	Description		on 1325: Cakes - Teen
110	Banana Nut bread: whole loaf		on 1326: Cakes – Adult
111	Biscuits: baking powder - five		
112	Coffee cake: not over 10"		on 1327: Cakes - Person(s) with Disabilities
113	Corn bread: 6"x 6" square	Enter h	alf cakes, plus one slice only. No whip cream
114	Cranberry bread: whole loaf	frosting	JS.
115	Date bread: whole loaf	<u>Class</u>	<u>Description</u>
116	Muffins: five	165	Angel food
117	Pumpkin bread	166	Applesauce
118	Zucchini bread	167	Bundt
119	Other, please describe	168	Carrot
	on 1308: Yeast Breads - Youth	169	Chiffon
Divisio	on 1309: Yeast Breads - Teen	170	Chocolate
Divisio	on 1310: Yeast Breads – Adult	171	Fruit
Divisio	on 1311: Yeast Breads - Person(s) with	172	Marble
Disabi		173	Pound
Class	Description	174	Pumpkin
125	Coffee cake: not over 10"	175	Spice
126	Rolls: five	176	Sponge
127	Sweet rolls: five	177	Other, please describe
128	Sourdough bread: whole loaf		
129	100% Whole wheat bread:whole loaf	Divisio	on 1328: Layer cakes - Youth
130	Wheat bread - part white flour: whole loaf	Divisio	on 1329: Layer cakes - Teen
131	White bread: whole loaf	Divisio	on 1330: Layer cakes – Adult
132	Other, please describe		on 1331: Layer cakes – Person(s) with
Div. 13	312: Microwave innovations - Youth	Disabi	
Div. 13	313: Microwave innovations - Teen		wo 8" layer - half cakes, plus one slice only. No
Div. 13	314: Microwave innovations – Adult		
-	815: Microwave innovations – Person(s) with	Whip ci	eam frostings.
Disabiliti	. ,	<u>Class</u> 180	<u>Description</u> Carrot
Class	Description	181	Chocolate
135	Cake: any - half	182	Coconut
136	Candy: any - six pieces	183	Devil's food
137	Cookie: any - six	184	German chocolate
138	Jam, jelly, conserves or preserve	185	Marble
139	Pie	186	Spice
140	Other, please describe	187	White
	816: Pasta specialties - Youth	188	With fruit: name fruit
	317: Pasta specialties - Teen	189	Yellow
	•	190	Other, please describe
	318: Pasta specialties – Adult		32: Decorated Exhibits - Youth
	319: Pasta specialties – Person(s) with		
Disabi			33: Decorated Exhibits - Teen
Enter 1	½ pound - dry		34: Decorated Exhibits – Adult
<u>Class</u>	Description		35: Decorated Exhibits – Person(s) with
145	Egg	Disabil	ities
146	Flavored	Entries	will be judged on decoration only. Non-edible
147	Plain		s are acceptable. Half cakes can be up to 3
148	Other, please describe	layers	1
		, 0.0	

Class	Description	248 Other, please describe	
195	Birthday	Div. 1352: Misc Youth	
196	Cookies: six pieces	Div. 1353: Misc Teen	
197 198	Gingerbread house Holiday	Div. 1354: Misc. – Adult	
190	Wedding	Div. 1355: Misc Person(s) with Disabilities	
200.	Other, please describe	<u>Class</u> <u>Description</u>	
	36: Decorated Group Exhibits - Youth	255 Brownies	
	37: Decorated Group Exhibits - Teen	256 Cheesecake	
	38: Decorated Group Exhibits – Adult	257 Cupcakes: five	
	39: Decorated Group Ex – Person(s) with	258 Doughnuts: five 259 Fried pies	
Disabili		260 Gingerbread: 6"x 6"	
	more individuals contributing to entry. Include	261 Jelly roll	
	ard listing exhibit participants.	262 Petit-fours: five	
Class	Description	263 Tarts: cup - fruit	
205	Candy House: all construction using candy	264 Tortillas: five	
206	Fancy Dessert	265 Other, please describe	
207	Gingerbread house	Div. 1356: Jams - Youth	
208	Holiday	Div. 1357: Jams - Teen	
209	Wedding	Div. 1358: Jams – Adult	
210	Other; please describe	Div. 1359: Jams – Person(s) with Disabilities	
	40: Homemade Candy-Youth	Made with crushed fruit	
	41: Homemade Candy- Teen	Class Description	
	42: Homemade Candy- Adult	270 Apple Butter 271 Apricot	
	43: Homemade Candy – Person(s) with	271 Apricot 272 Apricot-pineapple	
Disabili		273 Butter: any - describe	
Class	Description	274 Cherry	
215 216	Caramel - 6 pieces Fudge - 6 pieces	275 Fig	
217	Hard candy - 6 pieces	276 Freezer jam: any fruit	
218	Mints - 6 pieces	277 Grape	
219	Peanut brittle - 6 pieces	278 Peach	
220	Peanut butter fudge - 6	279 Plum	
221	Other; please describe	280 Raspberry	
Div 13	44: Cookies - Youth	281 Strawberry	
DIV. 13	44. Cookies - Toutii	292 Other places describe	
_	45: Cookies - Touth 45: Cookies - Teen	282 Other, please describe	
Div. 13		Div. 1360: Jelly - Youth	
Div. 13-	45: Cookies - Teen	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen	
Div. 134 Div. 134 Div. 134 Class	45: Cookies - Teen 46: Cookies – Adult 47: Cookies – Person(s) with Disabilities <u>Description</u>	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly – Adult	
Div. 13- Div. 13- Div. 13- Class 225	45: Cookies - Teen 46: Cookies – Adult 47: Cookies – Person(s) with Disabilities Description Bar	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly – Adult Div. 1363: Jelly – Person(s) with Disabilities	
Div. 13- Div. 13- Div. 13- Class 225 226	45: Cookies - Teen 46: Cookies – Adult 47: Cookies – Person(s) with Disabilities Description Bar Chocolate chip	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear	
Div. 13- Div. 13- Div. 13- Class 225 226 227	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut	
Div. 13- Div. 13- Div. 13- Class 225 226 227 228	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc.	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.	
Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver. Class Description	
Div. 13- Div. 13- Div. 13- Class 225 226 227 228	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc.	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description Apple	
Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description Apple	
Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint	
Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits	
Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach	
Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum	
Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate	
Div. 13- Div. 13- Div. 13- Div. 13- 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13-	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry	
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13- Div. 13- Div. 13-	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe	
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13- Div. 13- Div. 13- Div. 13-	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry	
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13-	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Teen	
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13-	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities or 9" disposable pans. Do not enter cream or	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Adult	
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13-	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities or 9" disposable pans. Do not enter cream or use pies.	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Teen	
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13-	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities or 9" disposable pans. Do not enter cream or the pies. Description	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Teen Div. 1367: Marmalades - Person(s) with Disabilities	-
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13-	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities or 9" disposable pans. Do not enter cream or use pies.	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Teen Div. 1367: Marmalades - Person(s) with Disabilities Entries made of fruit or combinations of fruit include	-
Div. 13- Div. 13- Div. 13- Div. 13- Div. 13- 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13- Div.	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities or 9" disposable pans. Do not enter cream or the pies.  Description Apple Berry Cherry	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Teen Div. 1367: Marmalades - Person(s) with Disabilities  Entries made of fruit or combinations of fruit includicitrus. Example: fruit appears in small pieces	-
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13- Div. 13- Div. 13- Div. 13- Div. 13- Div. 13- 24- 242 243	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities or 9" disposable pans. Do not enter cream or the pies.  Description Apple Berry Cherry Cobblers: fruit	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Teen Div. 1367: Marmalades - Person(s) with Disabilities Entries made of fruit or combinations of fruit include	-
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13- Div. 13- Div. 13- Div. 13- Div. 13- Div. 13- 240 241 242 243 244	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities or 9" disposable pans. Do not enter cream or up pies.  Description Apple Berry Cherry Cobblers: fruit Mince	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Teen Div. 1366: Marmalades - Adult Div. 1367: Marmalades - Person(s) with Disabilities  Entries made of fruit or combinations of fruit includicitrus. Example: fruit appears in small pieces throughout clear - transparent - jelly.	-
Div. 13- Div. 13- Div. 13- Div. 13- 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13- Div. 13- Div. 13- Div. 13- Div. 13- 240 241 242 243 244 245	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities or 9" disposable pans. Do not enter cream or ue pies.  Description Apple Berry Cobblers: fruit Mince Peach	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Teen Div. 1366: Marmalades - Adult Div. 1367: Marmalades - Person(s) with Disabilities  Entries made of fruit or combinations of fruit included citrus. Example: fruit appears in small pieces throughout clear - transparent - jelly.  Class Description 300 Apricot 301 Pear	-
Div. 13- Div. 13- Div. 13- Div. 13- Class 225 226 227 228 229 230 231 232 233 234 235 236 237 Div. 13- Div. 13- Div. 13- Div. 13- Div. 13- Div. 13- 240 241 242 243 244	45: Cookies - Teen 46: Cookies - Adult 47: Cookies - Person(s) with Disabilities  Description Bar Chocolate chip Coconut Drop cookies: misc. Filled Gingersnaps Oatmeal Peanut Butter Pumpkin Rolled and cut Refrigerator: rolled and sliced Sugar Other, please describe 48: Pies - Youth 49: Pies - Teen 50: Pies - Adult 51: Pies - Person(s) with Disabilities or 9" disposable pans. Do not enter cream or up pies.  Description Apple Berry Cherry Cobblers: fruit Mince	Div. 1360: Jelly - Youth Div. 1361: Jelly - Teen Div. 1362: Jelly - Adult Div. 1363: Jelly - Person(s) with Disabilities  Example: good jelly is made from fruit juice - clear sparkling. Consistency should be tender when cut retain its shape and quiver.  Class Description 285 Apple 286 Cranberry 287 Grape 288 Mint 289 Mixed fruit: list fruits 290 Peach 291 Plum 292 Pomegranate 293 Strawberry 294 Other, please describe Div. 1364: Marmalades - Youth Div. 1365: Marmalades - Teen Div. 1366: Marmalades - Adult Div. 1367: Marmalades - Person(s) with Disabilities  Entries made of fruit or combinations of fruit includicitrus. Example: fruit appears in small pieces throughout clear - transparent - jelly.  Class Description 300 Apricot	-

Div. 1368: Preserves - Youth
Div. 1369: Preserves - Teen
Div. 1370: Preserves - Adult

Div. 1371: Preserves - Person(s) with Disabilities

Entries consisting of larger pieces of fruit suspended

in a clear - thick syrup.

Class	Description
305	Apricot
306	Peach
307	Pineapple
308	Plum
309	Strawberry
310	Tomato: ripe or green

311 Watermelon312 Other, please describe

Div. 1372: Pickles & relishes - Youth Div. 1373: Pickles & relishes - Teen Div. 1374: Pickles & relishes - Adult

Div. 1375: Pickles & relishes - Person(s) with

#### Disabilities

Class	Description
315	Pickled beans
316	Pickled beets
317	Pickled carrots
318	Pickled peppers: red or yellow
319	Pickled zucchini
320	Bread & Butter Pickles
321	Dill Pickles
322	Sweet Pickles
323	Corn Relish
324	Red Pepper Relish
325	Zucchini Relish
326	Other, please describe

Div 1376: Canned fruits - Youth Div 1377: Canned fruits - Teen Div 1378: Canned fruits - Adult

Div 1379: Canned fruits - Person(s) with

### Disabilities Class Description

Class	Description
330	Apples
331	Applesauce
332	Apricots
333	Cherries
334	Figs
335	Mixed: list fruit
336	Peaches
337	Plums
338	Other, please describe

Div 1380: Canned vegetables - Youth

Div 1381: Canned vegetables - Teen Div 1382: Canned vegetables - Adult

Div 1383: Canned vegetables - Person(s) with

#### Disabilities

DISabili	แยง
Class	Description
340	Asparagus
341	Beans: wax or green
342	Beets
343	Carrots
344	Corn
345	Mixed: list vegetables
346	Tomatoes

347 Other, please describe
Div. 1384: Spiced fruits - Youth
Div. 1385: Spiced fruits - Teen
Div. 1386: Spiced fruits - Adult

Div. 1387: Spiced fruits - Person(s) with

#### Disabilities

Class	<b>Description</b>
350	Apples
351	Figs
352	Grapes
353	Peaches
354	Pears
355	Plums
356	Watermelon
257	O41

357 Other, please describe
Div. 1388: Dried foods - Youth
Div. 1389: Dried foods - Teen
Div. 1390: Dried foods - Adult

Div. 1391: Dried foods - Person(s) with

#### Disabilities

<u>Class</u>	<u>Description</u>
360	Apples
361	Apricots
362	Banana
363	Dried fruit: any fruit
364	Dried meat: any meat
365	Dried vegetable: any vegetable
366	Fruit leather
367	Peaches
368	Pineapple
369	Raisins
370	Other, please describe

Div. 1392: Honey cooking - Youth Div. 1393: Honey cooking -Teen Div. 1394: Honey cooking - Adult

Div. 1395: Honey cooking - Person(s) with

#### **Disabilities**

<u>Class</u>	<u>Description</u>
346	Breads
347	Cake
348	Candy
349	Cookies: six
350	Other, please describe

# **Special Contest**

# **Ugly Cake Contest**

#### **GENERAL RULES AND INFORMATION**

- 1.Ugly Cake Contest Entries will be accepted until March 11, 2019 at the Pinal County Fairgrounds Office or online at www.pinalfairgrounds.com. Entries mailed must be postmarked by March 13, 2019 to: Pinal County Fair, Attn: Ugly Cake Contest, 512 S. 11 Mile Corner Road, Casa Grande, AZ 85194. For questions contact: MaryEllen Simmons at 480-748-9108 or marysim@msn.com. Entry Fee is \$1.00 per cake entered. Make check payable to CAFA (Central Arizona Fair Association).
- 2. All cakes must be ugly! No pretty or average looking cakes.
- 3. Cakes can be from your own recipe or package mix. Please no whipped cream frostings and you can have as many layers as you wish.
- 4. The entire cake and decorations must all be edible. Cakes with nonedible decorations or foreign objects will be DISQUALIFIED!!!
- 5. Only two (2) entries allowed per person. A separate entry form must be completed for each cake. Copies can be made of the entry form.
- 6. Cakes must be on disposable containers such as a cardboard or cake round. Only whole cakes will be accepted.
- 7. Name, address and phone number on bottom of plate not visible.
- 8. Cakes must be given a Name or Title. Example: "Cow Patty Cake." Cake name/title must be on the plate for all to see.
- 9. Cakes must be brought to the Fairgrounds on Tuesday, March 19, 2019 from 10:00 a.m. to 5:00 p.m.
- 10. Judging will take place Tuesday, MARCH 19, 2019, after 5:00 p.m.

1st, 2nd and 3rd Place Winners In Each Age Class for special contest 1st Place Blue Ribbon \$25.00 2nd Place Red Ribbons \$15.00 3rd Place White Ribbons \$10.00

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#### **Division 1396 - Professional Culinary Experience**

Exhibitors can be professional bakers, cooks or chefs. Any person who sells their product to the public is eligible for entry. Enter this contest using entry form

#### Class Description

360	Pastry- please submit 6 pieces of item
361	Cake-please submit half of cake plus one slice
362	Cupcakes- please submit 6 cupcakes
363	Cake Decoration- cake must not be larger than 12" x 12" and does not have
	to be edible
364	Cookies- please submit 6 cookies
365	Pies- please submit whole pie

Fair Themed Cake Decorating Contest- "Farm to Fun" must be edible

### **DEMONSTRATIONS**

There will be an area set aside in the exhibit building for demonstrations. If you would like to participate, please contact MaryEllen Simmons at 480-748-9108 or marysim@msn.com to schedule a date and time to demonstrate your craft. EXAMPLE: Quilting, Needlepoint/counted crossstitch, Tatting/hardanger, Embroidery, Sewing, Ceramics, Beadwork, Plastic canvas, Woodwork/carved or sawed, Photography, and Fine Arts, technique points, etc. able containers, such as a paper plate, cardboard

or cake round