OPEN CULINARY ART - OCA



Enter ONLINE www.MaricopaCountyFair.org

Entry Supervisor: MaryEllen Simmons 480-748-9108 marysim@msn.com

Entry Fees: \$1 per entry / NO ONSITE ENTRY

Entry Deadline: Online and in office: March 15, 2024, at 4:59pm

Tuesday, April 9, 2024, 9:00am - 3:00pm Receiving: Use McDowell & 17th Avenue entrance

Commercial Exhibits Building (yellow building)

Location: Monday, April 15, 2024, 8:00am - 3:00pm Release:

Refer to 2024 Credentials Policy for Fair Pass information. **Credential Policy:**

ENTRY INTO THIS DEPARTMENT SHOULD BE DONE ONLINE OR IF NECESSARY, USE FORM - M

Rules: Exhibitors entering this department must abide by the following: General Rules and Regulations, Department Rules. Please read and understand all rules before entering this department

Department Rules

ENTRIES: All entries must be completed online prior to 4:59pm on March 15, 2024. If sending in paper entry form, it must be received in the Fair Office no later than March 15, 2024. Mail entries, with checks payable to:

> Maricopa County Fair 1826 W. McDowell Road, Phoenix, AZ 85007

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 +

Person(s) with Disabilities

Be sure to indicate the correct division on your entry form. If the 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 Maricopa County Fair are *not* responsible for entries remaining after Monday, April 15, 2024, 3:00pm.

Read instructions carefully:

- 1. Exhibitors *cannot* be Professional.
- 2. Exhibitor is responsible for determining proper Division and Class of entry.
- 3. Product labels must be securely attached to the back of the entry form.
- 4. The Culinary Arts Department reserves the right to remove and dispose of foods showing signs of spoilage.
- 5. Displaying exhibits:
 - Entries must be inserted into a clear plastic bag and sealed with a zip lock 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")
 - 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.
- 6. 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.
 - Items not labeled will not be accepted.
 - Fruit, Jellies, Jams and Soups ONLY will be opened, and taste tested.
 - Date and Product name should be on container.
 - Exhibitor name on bottom of iar.
- 7. 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: 1st Place: \$3.00 2nd Place: \$2.00 3rd Place: \$1.00 **A maximum of two (2) premiums per exhibitor per class will be paid**

Division 1300: Bread Machine Bread – Youth Division 1301: Bread Machine Bread – Teen Division 1302: Bread Machine Bread – Adult

Division 1303: Bread Machine Bread - Person(s) with disability

<u>CLASS</u>	<u>DESCRIPTION</u>	<u>CLASS</u>	<u>DESCRIPTION</u>
100	Sourdough bread: whole loaf	103	Wheat bread - part white flour: whole loaf
101	Sweet bread: whole loaf	104	White bread: whole loaf
102	100% Whole wheat bread: whole loaf	105	Other, please describe

Division 1304: Quick Breads – Youth Division 1305: Quick Breads – Teen Division 1306: Quick Breads – Adult

Division 1307: Quick Breads - Person(s) with disability

<u>CLASS</u>	DESCRIPTION	CLASS	DESCRIPTION
110	Banana Nut bread: whole loaf	115	Date bread: whole loaf
111	Biscuits: baking powder - five	116	Muffins: five
112	Coffee cake: not over 10"	117	Pumpkin bread
113	Corn bread: 6"x 6" square	118	Zucchini bread
114	Cranberry bread: whole loaf	119	Other, please describe

Division 1308: Yeast Breads – Youth Division 1309: Yeast Breads – Teen Division 1310: Yeast Breads – Adult

Division 1311: Yeast Breads - Person(s) with disability

DESCRIPTION	CLASS	DESCRIPTION
Coffee cake: not over 10"	129	100% Whole wheat bread: whole loaf
Rolls: five	130	Wheat bread - part white flour: whole loaf
Sweet rolls: five	131	White bread: whole loaf
Sourdough bread: whole loaf	132	Other, please describe
	Coffee cake: not over 10" Rolls: five Sweet rolls: five	Coffee cake: not over 10" 129 Rolls: five 130 Sweet rolls: five 131

Division 1312: Microwave Innovations – Youth Division 1313: Microwave Innovations – Teen Division 1314: Microwave Innovations – Adult

Division 1315: Microwave Innovations – Person(s) with disability

<u>CLASS</u>	DESCRIPTION	CLASS	DESCRIPTION
135	Cake: any - half	138	Jam, jelly, conserves or preserve
136	Candy: any - six pieces	139	Pie
137	Cookie: any - six	140	Other, please describe

Division 1320: Southwest Specialties – Youth Division 1321: Southwest Specialties – Teen Division 1322: Southwest Specialties – Adult

Division 1323: Southwest Specialties - Person(s) with disability

Entry must be sealed in canning jar.

CLASS	<u>DESCRIPTION</u>	CLASS	DESCRIPTION
150	Barbecue sauce	155	Nuts
151	Chili sauce	156	Prickly pear jelly
152	Honey	157	Pyracantha jelly
153	Hot peppers	158	Salsa
154	Hot sauce	159	Other, please describe

Division 1324: Cakes – Youth Division 1325: Cakes – Teen Division 1326: Cakes – Adult

Division 1327: Cakes - Person(s) with disability

Enter half cakes, plus one slice only. No whipped cream frostings.

CLASS	DESCRIPTION	CLASS	DESCRIPTION
165	Angel food	172	Marble
166	Applesauce	173	Pound
167	Bundt	174	Pumpkin
168	Carrot	175	Spice
169	Chiffon	176	Sponge
170	Chocolate	177	Other, please describe
171	Fruit		

Division 1328: Layer Cakes – Youth Division 1329: Layer Cakes – Teen Division 1330: Layer Cakes – Adult

Division 1331: Layer Cakes - Person(s) with disability

Enter two 8" layer - half cakes, plus one slice only. No whip cream frostings.

CLASS	<u>DESCRIPTION</u>	<u>CLASS</u>	DESCRIPTION
180	Carrot	186	Spice
181	Chocolate	187	White
182	Coconut	188	With fruit: name fruit
183	Devil's food	189	Yellow
184	German chocolate	190	Other, please describe
185	Marble		

Division 1332: Decorated Exhibits – Youth Division 1333: Decorated Exhibits – Teen Division 1334: Decorated Exhibits – Adult

Division 1335: Decorated Exhibits - Person(s) with disability

Entries will be judged on decoration only. Non-edible exhibits are acceptable. Half cakes can be up to 3 layers.

CLASS	DESCRIPTION	CLASS	DESCRIPTION
195	Birthday	198	Holiday
196	Cookies: six pieces	199	Wedding

197 Gingerbread house 200 Other, please describe

Division 1336: Decorated Group Exhibits – Youth Division 1337: Decorated Group Exhibits – Teen Division 1338: Decorated Group Exhibits – Adult

Division 1339: Decorated Group Exhibits - Person(s) with disability

Two or more individuals contributing to entry. Include 3"x5" card listing exhibit participants.

CLASS	<u>DESCRIPTION</u>	CLASS	DESCRIPTION
205	Candy House: all construction using candy	208	Holiday
206	Fancy Dessert	209	Wedding

207 Gingerbread house 210 Other; please describe

Division 1340: Homemade Candy – Youth Division 1341: Homemade Candy – Teen Division 1342: Homemade Candy – Adult

Division 1343: Homemade Candy – Person(s) with disability

<u>CLASS</u>	<u>DESCRIPTION</u>	<u>CLASS</u>	DESCRIPTION
215	Caramel - 6 pieces	219	Peanut brittle - 6 pieces
216	Fudge - 6 pieces	220	Peanut butter fudge - 6
217	Hard candy - 6 pieces	221	Other; please describe
218	Mints - 6 pieces		

Division 1344: Cookies – Youth Division 1345: Cookies – Teen Division 1346: Cookies – Adult

Division 1347: Cookies - Person(s) with disability

CLASS	DESCRIPTION	<u>CLASS</u>	<u>DESCRIPTION</u>
225	Bar	232	Peanut Butter
226	Chocolate chip	233	Pumpkin
227	Coconut	234	Rolled and cut
228	Drop cookies	235	Refrigerator: rolled and sliced
229	Filled	236	Sugar
230	Gingersnaps	237	Other, please describe
231	Oatmeal		

Division 1348: Pies – Youth Division 1349: Pies – Teen Division 1350: Pies – Adult

Division 1351: Pies - Person(s) with disability

Use 8" or 9" disposable pans. Do not enter cream or meringue pies.

<u>CLASS</u>	<u>DESCRIPTION</u>	<u>CLASS</u>	<u>DESCRIPTION</u>
240	Apple	245	Peach
241	Berry	246	Pecan
242	Cherry	247	Pumpkin
243	Cobbler; fruit	248	Other, please describe
244	Mince		

Division 1352: Miscellaneous - Youth Division 1353: Miscellaneous - Teen Division 1354: Miscellaneous - Adult

Division 1355: Miscellaneous - Person(s) with disability

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CLASS	DESCRIPTION	CLASS	DESCRIPTION
255	Brownies	261	Jelly roll
256	Cheesecake	262	Petit-fours: five
257	Cupcakes: five	263	Tarts: cup - fruit
258	Doughnuts: five	264	Tortillas: five
259	Fried pies	265	Other, please describe

Gingerbread: 6"x 6" 260

Division 1356: Jams - Youth Division 1357: Jams - Teen Division 1358: Jams - Adult

Division 1359: Jams - Person(s) with disability

Made with crushed fruit

<u>CLASS</u>	<u>DESCRIPTION</u>	<u>CLASS</u>	DESCRIPTION
270	Apple Butter	277	Grape
271	Apricot	278	Peach
272	Apricot Pineapple	279	Plum
273	Butter: any - describe	280	Raspberry
274	Cherry	281	Strawberry
275	Fig	282	Other, please describe
276	Freezer jam: any fruit		

Division 1360: Jelly - Youth Division 1361: Jelly - Teen

Division 1362: Jelly – Adult Division 1363: Jelly – Person(s) with disability

Example: good jelly is made from fruit juice - clear - sparkling. Consistency should be tender when cut -retain its shape and quiver.

DESCRIPTION	CLASS	DESCRIPTION
Apple	290	Peach
Cranberry	291	Plum
Grape	292	Pomegranate
Mint	293	Strawberry
Mixed fruits: list fruits	294	Other, please describe
	Apple Cranberry Grape Mint	Apple 290 Cranberry 291 Grape 292 Mint 293

Division 1364: Marmalades - Youth Division 1365: Marmalades - Teen Division 1366: Marmalades - Adult

Division 1367: Marmalades - Person(s) with disability

Entries made of fruit or combinations of fruit including citrus. Example: fruit appears in small pieces throughout clear transparent - jelly.

DECODIDEION

CLASS	DESCRIPTION	CLASS	DESCRIPTION
300	Apricot	302	Orange
301	Pear	303	Other, please describe

Division 1368: Preserves - Youth Division 1369: Preserves - Teen Division 1370: Preserves - Adult

Division 1371: Preserves - Person(s) with disability

Entries consisting of larger pieces of fruit suspended in a clear - thick syrup.

<u>CLASS</u>	<u>DESCRIPTION</u>	<u>CLASS</u>	<u>DESCRIPTION</u>
305	Apricot	309	Strawberry
306	Peach	310	Tomato: ripe or green
307	Pineapple	311	Watermelon
308	Plum	312	Other, please describe

Division 1373: Division 1374:	Pickles & Relishes - Youth Pickles & Relishes - Teen Pickles & Relishes - Adult Pickles & Relishes - Person(s) with disability DESCRIPTION Pickled beans Pickled beets Pickled carrots Pickled peppers: red or yellow Pickled zucchinis Bread & Butter Pickles	CLASS 321 322 323 324 325 326	DESCRIPTION Dill Pickles Sweet Pickles Corn Relish Red Pepper Relish Zucchini Relish Other, please describe
Division 1377: Division 1378:	Canned Fruits – Youth Canned Fruits – Teen Canned Fruits – Adult Canned Fruits – Person(s) with disability DESCRIPTION Apples Applesauce Apricots Cherries Figs	<u>CLASS</u> 335 336 337 338	DESCRIPTION Mixed: list fruit Peaches Plums Other, please describe
Division 1381: Division 1382: Division 1383: CLASS 340 341 342 343 Division 1388:	Canned Vegetables – Youth Canned Vegetables – Teen Canned Vegetables – Adult Canned Vegetables – Person(s) with disabilit DESCRIPTION Asparagus Beans: wax or green Beets Carrots Dried Foods – Youth Dried Foods – Teen	CLASS 344 345 346 347	DESCRIPTION Corn Mixed: list vegetables Tomatoes Other, please describe
Division 1390: Division 1391: CLASS 360 361 362 363 364 365	Dried Foods – Adult Dried Foods – Person(s) with disability DESCRIPTION Apples Apricots Banana Dried fruit: any fruit Dried meat: any meat Dried vegetable: any vegetable	CLASS 366 367 368 369 370	DESCRIPTION Fruit leather Peaches Pineapple Raisins Other, please describe
Division 1393: Division 1394:	Honey Cooking – Youth Honey Cooking – Teen Honey Cooking – Adult Honey Cooking – Person(s) with disability <u>DESCRIPTION</u> Breads Cake Candy	<u>CLASS</u> 378 379	DESCRIPTION Cookies: six Other, please describe

SPECIAL CONTESTS

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 the online entry portal or entry Form M. Submit entry form, with entry fees, online at www.maricopacountyfair.org or at the Maricopa County Fair office by March 15, 2024. Receiving of exhibits is Tuesday, April 9, 2024 between 9am to 3 pm.

Class	Description
385	Pastry: please submit 6 pieces of item
386	Cake: please submit half of cake plus one slice
387	Cupcakes: please submit 6 cupcakes
388	Cake Decoration: cake must not be larger than 12" x 12"
	and does not have to be edible
389	Cookies: please submit 6 cookies
390	Pies: please submit whole pie
391	Fair Themed Cake Decorating Contest: must be edible

DIVISION 7777 - Day of Contest

Class Description

401 Pie Baking Contest 402 Ugly Cake Contest 403 Soup Contest

Pre-enter this contest using entry Form M. Submit entry form, with entry fees, to Maricopa County Fair office by March 15, 2024.

<u>Pie Baking Contest</u>- Bring your *Families favorite pies*, made from scratch with recipe written on a 3" x 5" card, to the Exhibits Building, Saturday, April 13, 2024, at Noon.

<u>Ugly Cake Contest</u>- Bring your Ugly Cake to the Exhibits building Friday, April 12, 2024, at Noon. The uglier the better, all decorations must be edible, no plastic items on cake, the tastier the better!

<u>Soup Contest</u>- Bring your tastiest savory soups to be tasted on April 12, 2024, at noon. Bring in a warming container as they will be judged right from the container.

Prize Money for day of contests are as follows

1st - \$25 2nd - \$15 3rd - \$10