

**HOME ARTS**  
**Food Preparation**  
**Division 12**

**New Mexico State Fair**  
**September 7-17, 2017**

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# Cookies



**Entry Date: Thursday, September 7, 2017 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

## Section 195

### Classes 129-154

129. Apple Sauce
130. Bar Cookies
131. Biscochitos
132. Brownies or Fudge Squares - Un-iced
133. Chocolate Chip - No raisins
134. Chocolate Drop
135. Coconut Macaroons
136. Cookies, any other not listed
137. Favorite Christmas
138. Filled
139. Fruit Bars
140. Ginger, rolled
141. Gingerbread People (3)
142. Gingersnaps
143. Ice Box
144. Oatmeal Drop – No chocolate chips
145. Peanut Butter
146. Russian Tea Cakes/Mexican Wedding Cookies
147. Sandwich
148. Snickerdoodles
149. Spiced Drop
150. Sugar Free
151. Sugar, Iced
152. Swedish Spritz
153. Thumbprint Cookies
154. White, Sugar, rolled, un-iced

# Special Rules for Cookie Judging

1. Six (6) each of any cookie entered must be submitted.

**2. Amateurs Only:**

The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast or uses a food related business card, to adhere to the spirit of these competitions and not enter.

3. Cookie entries will be taken Thursday, September 7, 2017 from 8:00 AM to Noon  
Entries will close promptly at 12:00 PM with **no exceptions**.

4. Judging at 1:30 PM for cookies. Only place winners will be left on display until after the Fair. The rest may be picked up by 5:00 PM on Thursday, September 7, 2017.

5. The following will be considered: (If Appropriate)

Appearance	Uniform in size and shape, well browned
Lightness	Appropriate to cookie
Texture	Appropriate to cookie
Flavor	No taste of baking powder or soda, not too highly seasoned; well balanced flavor

6. Rolled cookies must be rolled with a rolling pin and cut with a cutter

7. Icebox cookies are formed, refrigerated and sliced

8. Recipes must be supplied with all entries

9. Ribbons only will be awarded in all classes unless otherwise stated

## Ribbon Awards

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show - Cookies - Purple Rosette**

## **Fair Commissioner's Cookie Jar**

**Entry Date: Thursday, September 7, 2017 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

### **Section 196**

#### **Rules**

1. The cookies entered in the cookie jar may also be entered in Section 195, provided there is a class for them
2. Cookie jars will remain on display until the end of the Fair
3. Jar may be made of clear glass with wide-mouth, with each variety of cookie visible, approximately one (1) gallon capacity. Should be decorated as desired
4. Jar should be filled with an assortment of nine (9) or more kinds of cookies
5. Bring one of each kind of cookie in a small box so that judges will not need to open the jar
6. The first place Cookie Jar will be presented to the Fair Commissioner Chair during the Fair at a convenient time: Jar counts 40%, Cookies 60%.

#### **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show - Purple Rosette**

#### **Candy**

#### **Section 197**



**Entry Date: Friday, September 8, 2017 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

## Section 197

### Classes 155-176

- 155. Any Candy using bark
- 156. Any other Candy
- 157. Caramels (wrapped in plastic wrap)
- 158. Dipped Caramels
- 159. Dipped Creams, any flavor
- 160. Dipped Fruit
- 161. Divinity
- 162. English Toffee
- 163. Fudge, caramel
- 164. Fudge, chocolate
- 165. Fudge, peanut butter
- 166. Fudge, peanut butter, chocolate
- 167. Hard Candy (including lollipops)
- 168. Molded Candy
- 169. Peanut Brittle/Nut Brittle
- 170. Peanut Butter Cups
- 171. Penuche
- 172. Pralines
- 173. Rocky Road
- 174. Sugar Free, any flavor
- 175. Truffles
- 176. Turtles

## Judging

Friday, September 8, 2017 - 1:00 PM

### Special Rules for Candy Judging

- 1. Six (6) each of any candy entered must be submitted
- 2. **Amateurs Only.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast or uses a food related business card, to adhere to the spirit of these competitions and not enter.
- 3. Candy entries will be taken Friday, September 8, 2017 from 8:00 AM to Noon. Entries will close promptly at 12:00 PM.
- 4. Judging at 1:00 PM for Candy. Only place winners will be left on display until after the Fair. The rest may be picked up by 5:00 PM on Friday, September 8, 2017.
- 5. The following will be considered: (If Appropriate)
  - Appearance      Uniform in size and shape
  - Lightness        Appropriate to Candy
  - Texture           Appropriate to Candy
  - Flavor             Well balanced flavor

6. Supply recipes on all entries
7. Ribbons only will be awarded in all classes unless otherwise stated.

## **Fair Queen's Candy Box Section 198**

**Entry Date: Friday, September 8, 2017 - 8:00 AM to Noon  
ENTRIES CLOSE PROMPTLY AT NOON**

### **Judging Friday, September 8, 2017 - 1:30 PM Special Rules**

1. Candies in the Fair Queen's candy box may be entered in Section 198, provided this is a class for them
2. Candy boxes will remain on display until the end of the Fair
3. The box will consist of assorted candies, representing a minimum of four kinds of candies for a total of two pounds.
4. Candy box should be open with each variety visible, but saran or similar wrap should cover box inside of lid, so that box may be displayed
5. One piece of each kind of candy should be put in a separate container so that judges will not need to break the saran seal
6. Winning candy box will be presented to the 2017 State Fair Queen during the fair at a convenient time. Box counts 40%, Candy 60%.

### **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show - Rosette - Purple**

# Bread Contest

## Section 199



**Entry Date: Sunday, September 10, 2017 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

### Judging

**Sunday, September 10, 2017 - 1:30 PM**

### Special Rules

1. Contestants are responsible for knowing the rules of the contest. Entries that do not meet requirements will be eliminated prior to or during judging.
2. No Mixes.
3. **Amateurs Only Please.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally to adhere to the spirit of these competitions and not enter.
4. Only three entries accepted from each exhibitor and each entry must be in a separate class.
5. Must submit recipe at time of entry. Recipes submitted become the property of the New Mexico State Fair with all publication rights.
6. Judging will be open to the public starting promptly at 1:30 PM. Winning breads are left on display until the end of the Fair and the non-winners must be picked up the day of the contest by 5:00 PM.
7. Bread should be completely baked that when pressed upon, it will spring out immediately upon release of pressure. The flavor should be agreeable to taste. The crumb should be slightly moist, tender, yet not crumbling when compressed, light in weight and proportion to size, even grain, slightly creamy white in color. The crust of a standard loaf should be tender and of medium thickness.

# Yeast Bread

(Not mixed in Bread Machine unless stated)

## Classes 1-18

### LOAF (1) - Standard 9 x 5 Loaf Pan

1. All White
2. Cheese Bread, any other
3. Foreign - Shape appropriate to style/type
4. \*Gluten Free, any flavor
5. Loaf Bread, any other
6. Machine made, any flavor
7. Oatmeal
8. Raisin &/or Cinnamon
9. Rye
10. Sourdough
11. Whole Wheat

**Special gift certificate for gluten free best of class - \$50 gift card from King Arthur Flour**

### ROLLS (4)

12. Cinnamon Rolls
13. Cloverleaf Rolls
14. Crescent Rolls
15. Dinner Rolls
16. \* Gluten Free, any flavor
17. Hamburger Buns
18. Pecan Rolls/Sticky Buns

**Special gift certificate for gluten free best of class - \$50 gift card from King Arthur Flour**

## Miscellaneous Bread (bring 4)

### Classes 19-28

19. Biscuits
20. Gingerbread
21. Jalapeno/Chile Cornbread
22. Muffins, Blueberry
23. Muffins, Bran
24. Muffins, Fruit
25. Muffins, Other
26. Plain Cornbread
27. Scones
28. Tortillas



## **Quick Bread**

Baked in Loaf Pan no smaller than 8" Fruit Breads may  
or may not have nuts

### **Classes 29-35**

- 29. Any other not listed
- 30. Banana
- 31. Date
- 32. Fruit - i.e. Strawberry, Cranberry, etc.
- 33. Nut, plain
- 34. Pumpkin
- 35. Zucchini

## **Specialty Bread**

Display on Foil covered cardboard 1" larger and not exceed 2" larger  
than bread

### **Classes 36-38**

- 36. Coffee Cake, Quick
- 37. Coffee Cake, Yeast
- 38. Holiday Bread

## **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best in Show - Rosette - Purple**

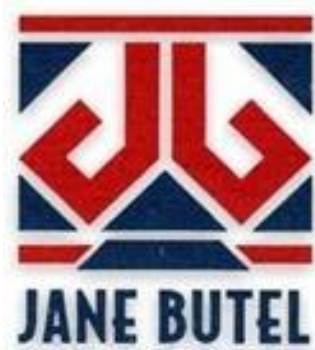
**Best of Show - Best Yeast Bread - Loaf - Rosette - Gold**

**Best of Show - Best Miscellaneous Bread - Rosette - Gold**

**Best of Show - Best Quick Bread - Rosette - Gold**

**Best of Show - Best Specialty Bread - Rosette - Gold**

**International Cuisine Contest**  
**Sponsored by Jane Butel's Southwest Cooking**  
**Section 200**



**Entry Date: Monday, September 11, 2017 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging**  
**Monday, September 11, 2017 - 1:30 PM**

International Cuisine (according to google) is comprised upon global, continental, national, state or local regions. It means the different cooking of the world from around the world's many countries and nations.

### **Rules of the Contest**

1. Contestants should be creative and include foods that are internationally eaten
2. **One Category** is a general category of International Cuisines. You may enter only one dish in each class
3. The **Second Category** is to emphasize the heritage of the contestant. Include a recipe that has been in the family and with a short paragraph on how you remember it and use it as part of your family traditions, during the holidays or other special occasions. You may enter only one dish in each class. This section contains foods which are only used during special times of the year. These will be judged on the flavor as well as the paragraph which you must submit on the history of the item.
4. Judging Criteria: Taste (50%), Creativity (30%), Presentation (20%), applies to all two categories. Each person can submit one entry per category: meaning one entry for the 1st Category and one entry for the 2nd Category.
5. Recipes should be submitted with a short paragraph about the item. Submit your clear/typed or printed recipe that matches your pre-baked entry (illegible recipes may be disqualified). Be specific with recipe directions, measurements and sizes of pans, packages, cans, etc.
6. 1st, 2nd and 3rd place ribbons will be awarded in all classes unless otherwise stated. See statement at the end of contest information for special awards.

# General International Recipes

## Classes 1-7

1. **African**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
  
2. **Asian**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
  
3. **European/Continental**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
  
4. **Mediterranean**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
  
5. **Middle Eastern**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
  
6. **North American (Includes Native American, Mexican, Soul Food, etc.)**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
  
7. **Latin and South American**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread

# International Family Traditions

Be sure to include the recipe and an explanation on what special day/holiday this food is served and how it is important to the family. This category includes all Appetizers/Snacks, Salads/Sides/Bread, Entrees, and Desserts/Sweets.

## Classes 8-14

8. African
9. Asian
10. European/Continental
11. Mediterranean
12. Middle Eastern
13. North American
14. Latin and South American

## Ribbon Awards

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show - Rosette - Purple**

**Best of Show - International Cuisine Entrees - \$350.00 Gift Certificate  
to a one day of full participation in a Jane Butel's Cooking Class**

**2<sup>nd</sup> Place - Autographed Cookbook by Jane Butel plus a Product Gift  
Box of special ingredients and spices**

**3<sup>rd</sup> Place - Autographed Cookbook by Jane Butel**

# Chile Contest

## Section 201



**Entry Date: Tuesday, September 12, 2017 - 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging**

**Tuesday, September 12, 2017 - 1:30 PM**

### Rules of the Contest

1. Contestants are responsible for knowing the rules of the contest. Entries that do not meet requirements will be eliminated prior to or during judging.
2. **Amateurs Only Please.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally, to adhere to the spirit of these competitions and not enter.
3. Two entries accepted from an exhibitor. Entries requiring cooking must be cooked at home before bringing to the Fair.
4. All entries must be picked up by 5:00 PM on September 12, 2017. Any exhibits remaining on the Fairgrounds after the designated time will be considered abandoned and shall become the property of the New Mexico State Fair to be disposed of at its discretion.
5. Exhibitors must submit recipe with chile entry on separate sheet of paper. Recipes submitted become the property of the New Mexico State Fair with all publications rights. When submitting the recipe, use the word Bueno whenever you use one of their Chile products.
6. No more than two entries per person.
7. If two entries are submitted, each entry must be in a separate class
8. **Refrigeration of chile is extremely important. For safety sake, please bring any entry with a tomato base thoroughly chilled.**

## **Section 201**

### **Classes 1-12**

1. Appetizers
- \*2. Basic Green Chile Sauce – may or may not contain meat
- \*3. Basic Red Chile Sauce – may or may not contain meat
- \*4. Carne Adovada
- \*5. Chile Con Carne with beans
6. Dessert
7. Entree/Main Dish
- \*8. Green Chile Stew Traditional
  - a. Traditional
  - b. Non-Traditional
- \*9. Posole
10. Potato/Vegetable dish
11. Tamales (6)
- \*12. Salsa
  - a. Traditional Salsa
  - b. Fruit Salsa

\* Items 2, 3, 4, 5, 8, 9, 12 may be brought in a pint jar or similar size container. Please write if it needs to be heated before being judged.

### **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Purple Rosette**

# Cake Contest

## Section 202



**Entry Date: Wednesday, September 13, 2017 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**  
**Sponsored by King Arthur Flour**

**Judging**  
**Wednesday, September 13, 2017 - 1:30 PM**

### Rules

1. **Please carefully read all rules.** Entries that do not meet entry requirements will be eliminated prior to or during judging.
2. **Amateurs Only Please.**  
The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally, to adhere to the spirit of these competitions and not enter.
3. Exhibitors must submit recipe with cake entry and must use **King Arthur Flour** and provide proof of purchase. This recipe should exactly match the manner in which the cake was prepared. Please include your name, address and phone number on the recipe.
4. No mixes accepted. No whipped cream frostings or fillings accepted.
5. Recipes submitted become the property of the State Fair with all publication rights.
6. Cakes should be on bakery cardboard or sturdy foil covered cardboard 1" larger and not to exceed 2" larger than cake.
7. Only two entries accepted from one Exhibitor, each entry in a separate class.
8. Judging will be open to the public starting promptly at 1:30 PM and the decision of the judges shall be final.
9. Winning cakes will be on display until the end of the Fair.

10. Non-winners must be picked up by 5:00 PM, Wednesday, September 13, 2017. Any entries remaining on the Fairgrounds after the designated pick up time will be considered abandoned and shall become the property of the New Mexico State Fair to be disposed of at its discretion.
11. Cakes will be judged on:
  - a. Rise, Height, Evenness and Pleasing Shape
  - b. Texture appropriate to the recipe – Fineness, Delicateness
  - c. Flavor - Pleasing, Appropriate for Cake, no unpleasant after taste, richness, use of fresh quality ingredients
  - d. Baking – Appropriate doneness and even brownness
12. Cakes are judged against the ideal standard for their type, not simply against each other.
13. Ribbons only will be awarded in all classes unless otherwise stated under Awards.

## **Cake Contest Section 202 Classes 1-29**

**Note: Cakes to be baked in Rounds of 2 or More Layers**

### **ICED CAKES Dark Cakes**

1. Any Other
2. Devil's Food/Chocolate
3. German Chocolate
4. Red Velvet

### **Light Cakes**

5. Any Other
6. Citrus
7. Coconut
8. Yellow
9. White

### **Other Cakes**

10. Any Other not listed
11. Banana
12. Carrot
13. Cupcakes, any flavor
14. Spice



## Un-Iced Cakes

**Note: Cakes are to be baked in tube, Bundt or loaf pan no smaller than 8", no glaze, drizzle or icing**

### Pound

15. Any Other not listed
16. Citrus
17. Chocolate
18. Liqueur Flavored
19. Traditional

### Chiffon-Sponge-Angel Food

20. Angel Food
21. Chiffon, any other
22. Chiffon, Chocolate
23. Chiffon, Orange or Lemon
24. Sponge

### Specialty Cakes

**Note: These may be baked in any pan under 12" diameter. They may be iced or glazed as appropriate**

25. Fruit, Holiday
26. Spice
27. Fruit – Apple, Prune, Pear, etc.
28. PoppySeed
29. Specialty Cake, any other not listed

## Ribbon Awards

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Rosette - Purple**

## Other Awards

<b>Best Specialty Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Dark Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Light Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Other Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Pound Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Chiffon-Sponge-Angel Food</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>

## The GREAT AMERICAN SPAM® CHAMPIONSHIP

**SUPER SIMPLE CRAVEABLE CLASSICS (2017 CONTEST THEME):** Celebrate 80 Years of SPAM® products – SIZZLE PORT AND MMM – with your Tried & True, Totally Tasty, Super Simple Craveable Classic Recipes!



## Spam Contest Section 203

**Entry Date: Thursday, September 14, 2017 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

### Judging

**Thursday, September 14, 2017 - 1:30 PM**

**Two Categories: 1 for Adults - 1 for Kids**

(Adults: Ages 18 & Up, Kid Chefs: Ages 7-17)

Local SPAM® Champion Prizes: 1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25 (Adults)

Local SPAM® Kid Chef Prizes: 1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25 (Kids)

### Two National Grand Prizes:

- 1) National SPAM® Champion Grand Prize: A Trip for two to the 2018 Waikiki SPAM JAM® Festival in Hawaii valued at 3,000 (Adult Grand Prize)
- 2) National "SPAM® Kid Chef of the Year" Grand Prize: \$2,000 cash prize

### Judging Criteria

Theme (40%) + Taste (40%) + Ease of Presentation (10%) + Presentation (10%)

## Rules of the Contest:

- Make any “Super Simple Craveable Classic” recipe with at least one 12-ounce can of SPAM® products any variety (Classic, Lite, Less Sodium, Hot & Spicy, or other) and up to 10 other ingredients. (Packaged items such as cake mixes and other timesavers are welcome and count as one/individual ingredient. Salt, pepper, cooking oil/butter, water and garnishes do NOT count.)
- Judging Criteria is to emphasize how easy the recipe should be and how great it tastes
- Recipes should be named, original, unpublished, the sole property of entrant, and not used for another contest.
- Submit your entry with a clear/typed recipe (illegible recipes may be disqualified), a product label and your contact information. One entry per person
- No SPAM® recipe contest 1st place winners from any fair in 2016 are eligible to win in 2017, nor are those who have won 1st place three or more times.
- All winning recipes become the property of Hormel Foods Sales, LLC, which has the right to publish or advertise the recipes and contestants without compensation.
- Judges are chosen by the fair; their decisions are final. Hormel Foods is not responsible for lost recipes, nor is the fair.
- All winners are required to sign a release provided by Hormel Foods. Winner awards will not be distributed until their releases are received
- All contestants including fair winners, finalists and the national grand prize winners shall not make any public appearances or give any interviews associated with this competition without the permission of Hormel Foods or the Blue Ribbon Group
- Taxes on the prizes are the responsibility of the winner.
- Employees of Hormel Foods Corporation, its affiliates, subsidiaries and families of each are not eligible to participate.

### NATIONAL JUDGING & GRAND PRIZES:

Fair contest supervisors forward 1st place winning recipes for national grand prize judging for both Adult and Kid Chef categories. Hormel Foods’ Test Kitchens judge recipes on the above criteria. Their decisions are final.

For the National SPAM® Champion Grand Prize (Adult: Age 18 & Up): One national grand prize winner will be selected out of all 26 1st place recipes. He/she will receive a voucher to cover \$3,000 in travel costs (airfare, hotel and food) for the 2018 Waikiki SPAM JAM® Festival in Hawaii. The national grand prize winner may elect to accept a \$3,000 cash prize instead of the trip (ARV \$3,000).

One National SPAM® Kid Chef of the Year (Kid Chef: Age 7 to 17) will be selected out of all 26 1st place recipes and he/she will receive a \$2,000 cash prize (ARV \$2,000).

Both grand prize winners will be notified by phone no later than February 28, 2018. If Hormel Foods is unable to reach the Grand Prize Winners within 10 days of notification, an alternate may be selected. National winning recipes will be available by e-mailing [statefairteam@blueribbongroup.net](mailto:statefairteam@blueribbongroup.net) or by sending a self-addressed stamped envelope to Blue Ribbon Group, c/o SPAM® Championship National Winner, 1120 South 2<sup>nd</sup> St. #908, Minneapolis, MN 55415.

## **Cake Decorating Section 204**



## **Gingerbread House Contest**



**Entry Date: Friday, September 15, 2017 - 8:00 AM to Noon  
ENTRIES CLOSE PROMPTLY AT NOON**

**Judging  
Friday, September 15, 2017 - 1:30 PM**

# Rules of the Contest

1. Contestants are responsible for knowing the rules of the contest. Entries that do not meet requirements will be eliminated prior to or during judging. If exhibitor is 17 years or younger, please specify by placing **JR** on the exhibitor tag
2. **Amateurs Only Please.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally, to adhere to the spirit of these competitions and not enter.
3. All entrants in Cake Decorating **must** use cake dummies and submit their entries on bakery cardboard or sturdy foil covered cardboard 1" larger than entry and not to exceed 2" larger than entry. Cake entries are not to exceed 24" wide by 24" in height.
4. All entrants in Gingerbread Decorating must use baked gingerbread for their entries. **All decorations must be edible.** Entries are not to exceed 24" wide by 24" in height. The entries should be on bakery cardboard 1" larger than entry and not to exceed 2" larger than entry.
5. Entries are not to exceed 24" wide by 24" in height.
6. Entries may not be lit or have moving parts.
7. Only one entry will be accepted from each exhibitor in each decorating class.
8. Judging will be open to the public starting promptly at 1:30 PM and the decision of the judges will be final.
9. Non-ribbon winners must be picked up by 5:00 PM on Friday, September 15, 2017. Any entries remaining on the Fairgrounds after the designated pick up time will be considered abandoned and shall become the property of the New Mexico State Fair to be disposed of at its discretion.
10. Entries will be judged on:

**Appearance:** Make sure your icing is smooth, wording is spelled correctly, lines are unbroken and without lumps, roses should look like roses - leaves like a leaf, etc., entry should be centered on its board unless it is purposely off center because of design.  
All decorations used in decorating must be edible.

**Design:** Does the entry match the category? In the design consistent throughout the cake and house? Do all elements combine to present a pleasing whole?

**Degree of Difficulty:** Judges will take into consideration how difficult the entry was to make. However, a well-made simple element is more pleasing than a poorly executed difficult element.

**Creativity:** Is the design a new and/or original idea? Is it a new approach to an old idea or an unusual combination of materials and space?

# Cake Decorating

## Classes 1-4

1. Junior (under 18 years of age) - any category
2. Special Occasion
3. State Fair Theme
4. Wedding Cake

## Judging Criteria

Appearance-----	50%
Design -----	20%
Creativity -----	15%
Degree of Difficulty-----	15%

# Gingerbread House Decorating

## Classes 5-8

5. Any other type of presentation
6. Historic Buildings
7. Holiday
8. Junior (under 18 years of age) - any category

## Judging Criteria

Appearance-----	50%
Design -----	20%
Creativity -----	15%
Degree of Difficulty-----	15%

# Ribbon – Cake Decorating Awards

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Rosette - Purple**

# Ribbon – Gingerbread Decorating Awards

**Same Awards for Juniors**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Rosette - Purple**

# Pie Contest

## Section 205



**Entry Date: Sunday, September 17, 2017 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging**  
**Sunday, September 17, 2017 - 1:30 PM**

### Special Rules

1. Contestants are responsible for knowing the rules of the contest. Entries that do not meet requirements will be eliminated prior to or during judging.
2. **Amateurs Only Please.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally, to adhere to the spirit of these competitions and not enter.
3. Pies will not be on display and may be picked up immediately after the judging or by 5:00 PM on Sunday, September 17, 2017. Any exhibits remaining on the Fairgrounds after the designated time will be considered abandoned and shall become the property of the New Mexico State Fair to dispose of at its discretion.
4. Only **two entries** per Exhibitor - each entry must be in a separate class.
5. Must submit recipe at time of entry. Recipes submitted become the property of the New Mexico State Fair with all publication rights.
6. No whipped cream topping.
7. Crusts should be golden brown, flaky and crisp eating, cut easily with a fork or knife, but hold shape when served, have pleasant flavor
8. Fruit fillings should be whole fruit or size of pieces suited to fruit used. Texture should be tender, but hold shape, flavor should be characteristic of fruit used. No starchy taste.
9. Ribbons only will be awarded in all classes unless otherwise stated.

**Pie**  
**Any Pie with Cream Filling must arrive Chilled**  
**Unless otherwise stated, a pastry crust is required**  
**Classes 1-18**

1. Any Other
2. Apple, non-traditional
3. Apple, traditional
4. Blueberry
5. Cherry
6. Chocolate/Chocolate non-traditional
7. Citrus
8. Coconut Cream
9. Fruit - any flavor
10. Lemon Meringue
11. Peach
12. Peanut Butter
13. Pecan
14. Pumpkin
15. Rhubarb (additional fruit optional)
16. Sugar Free
17. Tart, any flavor
18. Any Pie - Graham cracker or crushed cookie crust – Any flavor

**Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place – White**

**Best of Show – Purple Rosette**