



DIVISION 3000

2023 CREATIVE ARTS

Cooking & Baking Arts

What's New

Division 3104 - Cookies & Pastries – Buckeye themed cookie

Division 3205 –Say Cheese + Wine! Show Us Your Charcuterie! – Amateur class and Professional class

Live Cooking Competitions

Bakes Pies – July 27: Division 3101 pg. 7

Cakes – July 27: Division 3102 pg. 8

Egg-citing & Devilishly Good – July 29: Division 3202 pg. 15

Egg-stra, Egg-stra! – July 29: Division 3203 pg. 16

Ohio Wines Grown Here – August 4: Division 3204 pg. 17

Say Cheese + Wine! Show Us Your Charcuterie! – August 4: Division 3205 pg. 18

Chili Cook-Off – July 28: Division 3206 pg. 19

Important Dates

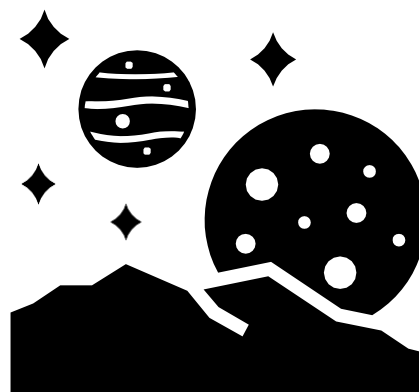
Entry Deadline: June 21

Drop Off at Kasich Hall B: July 22-23

Pick Up: August 7

Introducing the 2023 Creative Arts Competition Theme:

SPACE GALAXY ADVENTURE



This year, join us on a Space Galaxy Adventure in Creative Arts! Pay tribute with a sculpted themed decorated cake competition in the Decorated Cakes division. Details on pages 26.

Cooking & Baking Arts

Total Awards Offered **\$5,935**

Kasich Hall B

3000 Series

Baking Arts	Dept. 3100
Cooking Arts	Dept. 3200
Food Preservation Arts	Dept. 3300
Cake Decorating Creations	Dept. 3400

BAKING ARTS

Baked Pies – 3101 pg. 6

1. Any Crumb
2. Any Two-Fruit
3. Any Single Crust

Cakes – 3102 pg. 7

1. Angel Food Cake (bottom-up, unfrosted)
2. Pound (unfrosted)
3. Any Cake (frosted)
4. Any other cake (unfrosted)
5. Cupcakes (6)

Candies – 3103 pg. 8

1. Fudge
2. Chocolate Candy
3. Other Candy

Cookies &

Pastries – 3104 pg. 9

1. Bar Cookie
 2. Chocolate Chip Cookie
 3. Drop Cookie (no chocolate chip)
 4. Other than listed above
 5. Buckeye themed cookie
- *NEW***

BAKING ARTS

Honey & Bee items – 3105 pg. 10-11

Honey Baking

1. Bread
2. Brownies
3. Pie
4. Cake
5. Cookies

Honey

6. Water White and Extra White
7. White
8. Extra Light Amber to Light Amber
9. Amber and Dark Amber
10. Creamed/Granulated

Other

11. Honey Frames
12. Gift Item
13. Beeswax Chunk

Quick Breads – 3106 pg. 12

1. Muffins - Any Variety
2. Scones
3. Coffee Cake
4. Cornbread
5. Gingerbread
6. Vegetable Bread Loaf

Yeast Breads – 3107 pg. 13

1. White Bread
2. Whole Wheat Bread
3. Savory Bread
4. Sweet Bread
5. Cinnamon Rolls
6. Savory Rolls
7. Sweet Rolls

COOKING ARTS

Egg-citing and Devilishly Good – 3202 pg. 15

1. Deviled Egg Competition

EGG-stra, EGG-stra! – 3203 pg. 16

1. Egg-stra Savory
2. Egg-stra Sweet

Ohio Wines Grown Here – 3204 pg. 17

1. Entrée or side dish (no soup)
2. Dessert
3. Wine Creation

Say Cheese + Wine! Show Us Your Charcuterie! – 3205 pg. 18

1. Charcuterie Board Creation – Amateur
2. Charcuterie Board Creation – Professional

Chili Cook-Off – 3206 pg. 19

1. Favorite Chili Recipe

FOOD PRESERVATION

Jams and Marmalades – 3301 pg. 21

1. Fruit Jams
2. Marmalades
3. All Other

Jellies – 3302 pg.21

1. Fruit Jelly
2. All Other

Pickles & Relishes – 3303 pg. 22

1. Pickles
2. All Other

Preserved Fruits & Vegetables – 3304 pg. 22

1. Fruits
2. Vegetables

Sauces – 3305 pg. 23

1. Applesauce
2. BBQ Sauce (other than honey)
3. Salsa
4. Honey BBQ Sauce
5. All Other (not listed above)

CAKE DECORATING

Decorated Cakes – 3401 pg. 25-26

1. Beginner (2+ Tiers)
2. Intermediate (2+ Tiers)
3. Advanced/Professional (2+ Tiers)
4. Sculpted Cake - Theme

Be sure to check out the Arts, Crafts and Fashion competitions!

This includes handcrafted goods, sewing, quilting, woodworking, photography, and much more. We showcase the talents and creative diversity of Ohioans.

Quick Links

[Fine Arts](#)
[Creative Arts](#)
[Youth Arts](#)

Cooking and Baking Arts Information

Please read the General Information & Guidelines before continuing.

Important Dates

- June 21 Entry deadline at 1 p.m.
- July 22 Cooking Drop Off – 11 a.m. – 4 p.m. Kasich Hall B
- July 23 Cooking Arts Drop Off – 11 a.m. – 4 p.m. Kasich Hall B
- July 23 Cake Decorating Drop Off by 1:30 p.m. Cake Decorating Judging Begins at 2:30 p.m.
- July 27 Pies Division 3101 Drop off 10 a.m.-11 a.m. Judging begins at 12 p.m.
- July 27 Cakes Division 3102 Drop off 2 p.m.-3 p.m. Judging begins at 3 p.m.
- July 26-August 5 Creative Arts Exhibit Hours – 10 a.m. – 9 p.m. daily.
- August 6 Creative Arts Exhibit Hours – 10 a.m. – 6 p.m.
- August 7 Cooking and Baking Pickup – 10 a.m. – 8 p.m.

Basic Entry Guidelines

- Refer to specific divisions for entry details.
- Previously winning recipes cannot be entered.
- Items entered in the wrong class may be changed at judge's discretion.
- Judges may choose not to award 1st, 2nd, 3rd place, or best of show winners. Best of Show winners are selected from first place winners (unless division states otherwise).
- Judging competitions are closed to the public unless otherwise stated in the specific divisions as open judging.

Eligibility

- You are not required to win at a county fair to enter at the Ohio State Fair.
- Only one contestant's name is permitted per entry (unless state in the division/class), with contestant meeting entry criteria (i.e., if an age bracket is stated, the contestant must meet the requirements).
- Contestant must be 11 years of age or older as of January 1 of the current year (unless division states otherwise).
- Contestant must reside in the state of Ohio to be eligible to compete.
- Professionals are prohibited from entering (unless division states otherwise) and are defined as follows: ***A person who makes their general salary from the cooking/culinary or baking industry.***
- With entry submission, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. You also agree that your winning recipe(s) will become the property of Ohio State Fair and competition sponsor who reserves the right to edit, adapt, copyright, publish, and use any or all of it for publicity, promotion, or advertising in any form of media without compensation to you. You hereby irrevocably authorize and grant permission to sponsors and others licensed or otherwise permitted by it to use and distribute your name, address, voice, and likeness for any purpose, including publicity, advertising, and trade purposes, all means of publication including electronic and internet, without any obligation or liability to you and without any additional approval or consent. With entry submission, you also acknowledge and agree that no claim relating thereto shall be asserted against Ohio State Fair, competition sponsors or any of their offers, directors, employees, agencies, representatives, successors, assigns or shareholders.

Fees

- There is a one-time \$10 processing fee plus a \$1 entry fee per item unless otherwise stated within a specific division.
- Fees will not be refunded for cancelled/non-exhibiting entries.
- Overpayments of less than \$5 will not be refunded.

Entry Registration

- Contestants are encouraged to enter multiple classes and may enter two entries per class (unless division notes states otherwise).
- Click Enter Online. Follow instructions and complete the requested information.
- Entry information (i.e., tags, tickets, info) will be mailed to you in July. Upon receipt, double check all information. If there are questions, please contact the entry department at b.prince@expo.ohio.gov or call 614- 644-4052.

Cooking and Baking Arts Information continued

Delivery of Entries

- Entries will only be accepted on the designated date and hours listed within the Important Dates listed on the Creative Arts page on the Ohio State Fair website and in the Program Book (page 3).
- Please bring any forms required for the competitions entered. Forms can be found on the Ohio State Fair website, located [here](#).
- Recipe and/or preparation process required for all Cooking & Baking Arts Competitions and must be typed on the Ohio State Fair [Recipe Form](#) and submitted with each entry on the appropriate delivery date. Failure to follow these steps will result in disqualification.
 - **ALL FORMS MUST BE TYPED. Entries will not be accepted if the required forms are not typed. All forms are available online and can be filled out (typed) online, and then printed.**
- Upon arrival, entries will be measured according to the competition size rules (if applicable). Entries will not be accepted if over maximum measurements.

Pre-Fair Deliveries to Kasich Hall B

- July 22 Cooking, Baking, and Preserved Foods 11 a.m. – 4 p.m.
- July 23 Cooking, Baking, and Preserved Foods 11 a.m. – 4 p.m.
- July 23 Decorated Cake, Div. 3401- received by 1:30 p.m. Judging promptly at 2:30 p.m.

Directions

- Exit I-71 at 17th Avenue and go west. Pass the Ohio State Highway Patrol Academy and Kasich Hall on the right. Turn right at the next entrance and park in front of Kasich Hall.

Fair Deliveries July 26 – August 6 to Kasich Hall B for live competitions

- Please see division notes for specific delivery dates/times.
- Load/Unload passes will be mailed to you by the Entry Department in July along with contestant tags.

IMPORTANT: You will only receive one Load/Unload pass to use for each day of your live competition deliveries. **KEEP THE PASS.** Do not give your pass to the gate personnel, you need to keep it displayed in your vehicle.

Directions

- Exit I-71 at 17th Ave. and go west a short distance to the Fair's parking plaza, drive in the left lane to the parking booth.
- Show the first gate attendant your Gate 2 Load/Unload parking pass.
- Proceed to Gate 2 and show the gate attendant the Gate 2 Load/Unload parking pass. Do not surrender the pass.
- You will have 15 minutes to deliver your exhibit/display.
- You **MUST** then either leave grounds or move your vehicle to the parking lot. General parking is free to the public.
- This same procedure applies to all divisions of Cooking & Baking Arts that have drop-off dates during the Fair.
- Admission tickets are required to enter the grounds for each delivery day.

Pick-Up Procedures

- Contestants are required to pick up their entries on Monday, August 7 from 10 a.m. – 8 p.m. at Kasich Hall. Follow pick-up signs.
- Entries not picked up by 8 p.m. on August 7 will be disposed of by Fair management.
- If a contestant requests that someone pick up his/her items on their behalf, a letter of authorization along with the claim tags are required.
- When items are collected, the contestant is required to sign and date the release sheet (confirming that all entries have been picked up).

Baking Arts

\$1,825 Total Awards Offered

Supporters

Ohio State Beekeepers Association

G&J Pepsi

Department	3100
Baked Pies	Div. 3101
Cakes	Div. 3102
Candies	Div. 3103
Cookies & Pastries	Div. 3104
Honey & Bee Items	Div. 3105
Quick Breads	Div. 3106
Yeast Breads	Div. 3107

Department Notes:

- Please refer to the Arts General Information & Guidelines and specific division notes for important information.
- Entries are limited to amateur bakers, no professionals in this department.
- Unless noted as an open judging competition, judging is scheduled promptly to assure entry freshness.
- These competitions require recipe and/or processing preparation typed on the Ohio State Fair Recipe Form and submitted with each entry on the appropriate delivery date. Failure to follow these steps will result in disqualification.
- Recipes may not be exhibited in more than one class.
- Contestants who placed (won awards) in 2022 may not enter the same recipe(s) in 2023.
- Creative Arts staff may remove any display items that lose visual appeal during the Fair.
- Entry tag should be attached securely to the disposable base or container.
- First, second, and third place ribbons will be distributed during pick-up on August 7.

Baked Pies

\$105 Awards Offered

Division #3101

Supporters: For Supporter opportunities please contact Meg Cheyfitz at M.cheyfitz@expo.ohio.gov

Division Notes:

- Prepare your own unique pie recipe.
- Pie entries may be 8", 9" or 10" made with traditional pastry shells.
- Pies may not contain uncooked eggs.
- No mixes allowed.
- Crumb crusts are not permitted for single crust pies.
- Two-crust pie includes lattice.
- Recipe is required for the crust and filling.
- Deliver entry in a pie pan of your choice.
- Pies and non-disposable pie pans will be available for pick up one hour after judging is complete.
- Entries will not be released until Creative Arts staff have recorded all necessary information, cut display portion, and taken all photos.
- Please allow 1 hour after judging before planning to pick up your entry.

Judging Guidelines:

- Appearance/uniformity of browning (40%)
- Flavor and balance of ingredients (40%)
- Texture of crust and filling (20%)

CLASS

1. Any crumb pie
2. Any fruit two-crust pie
3. Any single crust pie

Awards

1 st	2 nd	3 rd
\$20	\$15	Ribbon
\$20	\$15	Ribbon
\$20	\$15	Ribbon

Best of Show

Rosette

Delivery & check in will be Thursday, July 27, from 10:00 a.m. – 11:00 a.m. in Kasich Hall B.
Live judging will occur same day from 11 a.m. – 12:00 p.m. in the Live Cooking & Baking Space
in Kasich Hall B.

Cakes

\$365 Awards Offered

Division #3102



Division Notes:

Supporter: G&J Pepsi

- Entries must be whole cakes (baked from the recipe submitted).
- Entries must be delivered on a disposable plate or cardboard with a clear disposable wrapping.
- Entries must be made from scratch, no box mixes.
- Entries will not be released until Creative Arts staff have recorded all necessary information, cut display piece, and taken all photos.
- Please allow 1 hour after judging before planning to pick up your entry.

Judging Guidelines:

- **Appearance**
 - Pleasing to the eye
 - Unfrosted: smooth, uniform, light brown
 - Frosted: even covering, smooth or swirled attractively
- **Texture**
 - Fine even grain, thin cell walls, and feathery light
 - Flavor
 - Delicate, well blended flavor
 - Sweet flavor, free from strong flavor taste, ingredient balance
- **Crumb**
 - Smooth and velvety, light and tender, moist, pleasing color

CLASS

Awards

	1 st	2 nd	3 rd
1. Angel Food (bottom up, unfrosted)	\$30	\$20	\$15
2. Pound Cake (unfrosted)	\$30	\$20	\$15
3. Any Cake (frosted)	\$30	\$20	\$15
4. Any other cake than listed (unfrosted)	\$30	\$20	\$15
5. Cupcakes (must include 6)	\$30	\$20	\$15

Best of Show

\$40 and Rosette

Delivery & check in will be Thursday, July 27, from 2:00 p.m. – 3:00 p.m. in Kasich Hall B.

Live judging will occur same day from 3 p.m. – 4:30 p.m. in the Live Cooking & Baking Space in Kasich Hall B.

Candies

\$75 Awards Offered

Division #3103

Supporters: For Supporter opportunities please contact Meg Cheyfitz at M.cheyfitz@expo.ohio.gov

Division Notes:

- An entry is nine pieces of fudge or candy on a disposable plate inside a locked or zipped plastic bag.
- Fudge must be a cooked sugar mixture.

Judging Guidelines:

- Texture
- Flavor
- Eye Appeal
- Shape
- Size
- Color
- Gloss

CLASS

1. Fudge
2. Chocolate Candy
3. Other Candy

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

Cookies & Pastries

\$175 Awards Offered

Division #3104



Supporter: G&J Pepsi

Division Notes:

- An entry is six cookies on a disposable plate inside a locked or zipped plastic bag.

Judging Guidelines:

- Appearance: Crust – color uniform characteristic of type; good proportion; shape regular, even, uniform.
- Texture and Tenderness:
 - Thin (rolled, icebox, pressed), crisp and tender.
 - Drop, sheet or bar cookies; soft and tender even grain, tender but holds together well.
- Flavor: Free from excessive flavoring, well blended.

CLASS:

1. Bar Cookie
2. Chocolate Chip Cookie
3. Drop Cookies (no chocolate chip)
4. Other
5. Buckeye themed cookie **NEW**

Awards

1 st	2 nd	3 rd
\$20	\$15	Ribbon
\$20	\$15	Ribbon
\$20	\$15	Ribbon
\$20	\$15	Ribbon
\$20	\$15	Ribbon

Best of Show

Rosette

Honey & Bee Items

\$780 Awards Offered

Division #3105



[Ohio State Beekeepers Association](#)

Supporter: Ohio State Beekeepers Association

Division Notes:

- Honey must be the only source of sweetening.
- Full cakes, pies and bread loafs are required.
- Baking entries (brownies, cookies) are to be delivered with six pieces on a disposable plate inside a locked or zipped plastic bag.
- Bee/Honey Gift item (class 12) must be in basket or other container. These entries should weigh no more than 10 lbs. with 70% of the products to be made by the contestant.
- Participants must provide three (3) 1 lb. jars for honey entries (classes 7-11). Entries must be in glass honey jars; Queenline or Gamber classic jars are the standard.
- Classes 1-5 must include use of local honey and the name of the source listed in the body of the recipe.

Judging Guidelines:

Baking (classes 1-5):

- 35% Flavor
- 20% Attractively Displayed
- 20% Texture (dry, moist, course or fine)
- 15% Attractiveness of product (over cooked, under cooked, Symmetry, etc.)
- 10% Correctly meeting the Fair guidelines

Honey (Extracted or Liquid, classes 6-9):

- 25% Freedom from crystals and impurities including froth
- 20% Color and clarity
- 20% Flavor and aroma
- 20% Density (moisture content between 16 & 18.6%)
- 5% Appearance, suitability, and uniformity of containers
- 10% Uniformity and accurate volume of honey

Honey (Granulated, class 10)

- 30% Firmness and uniformity of set, absence of froth and Impurities and general condition of honey)
- 20% Flavor and aroma
- 20% Texture of granulation (smooth and fine)
- 15% Color
- 10% Appearance, suitability, and uniformity of containers
- 5% Uniformity and accurate volume of honey

Honey in Extracting Frames (class 11)

- 25% Quality of honey
- 25% Cappings; whiteness, completeness, evenness, and freedom from stain
- 20% Uniformity of color of honey throughout the combs
- 20% Thickness of comb for ease of uncapping
- 10% General Appearance

Bee/Honey Gift Item (class 12)

- 30% General appearance
- 30% Quality of products
- 20% Originality
- 20% Variety of products

Beeswax (class 13)

- 30% Color; light yellow (such as undamaged by propolis and iron Stain)
- 25% Cleanliness (free from surface dirt, hone and impurities)
- 15% Uniform appearance of all wax in entry
- 15% Freedom from cracking, shrinkage, and marks
- 15% Aroma

Honey & Bee Items continued

CLASS – Honey Baking

1. Breads (full loaf)
2. Brownies (6-8 pcs.)
3. Pies (full pie)
4. Cakes (full cake; unfrosted)
5. Cookies (6-8; unfrosted)

Awards

1 st	2 nd	3 rd
\$30	\$20	\$10
\$30	\$20	\$10
\$30	\$20	\$10
\$30	\$20	\$10
\$30	\$20	\$10

Best of Show (classes 1-5)

Rosette

CLASS – Honey

6. Water White and Extra White 0-17mm (3 each 1-lb glass jars)
7. White 34mm (3 each 1-lb glass jars)
8. Extra Light Amber to Light Amber 48-83mm (3 each 1-lb glass jars)
9. Amber and Dark Amber above 83mm (3 each 1-lb glass jars)
10. Creamed/Granulated (3 each 1-lb containers)

Awards

1 st	2 nd	3 rd
\$30	\$20	\$10
\$30	\$20	\$10
\$30	\$20	\$10
\$30	\$20	\$10
\$30	\$20	\$10

Best of Show (classes 6-10)

Rosette

CLASS – Honey Other

11. Honey Frames (2 per entry, any size bee proof case)
12. Bee/Honey Gift item (10-lb limit, 70% products of the contestant)
13. Beeswax Chunk (single piece, minimum of 1-lb)

Awards

1 st	2 nd	3 rd
\$30	\$20	\$10
\$30	\$20	\$10
\$30	\$20	\$10

Best of Show (classes 11-13)

Rosette

Enter your Honey BBQ Sauce in Div. 3305 – Sauces – Class 4, pg. 23

Quick Breads

\$150 Awards Offered

Division #3106

Supporter: For Supporter opportunities please contact Meg Cheyfitz at M.cheyfitz@expo.ohio.gov

Division Notes:

- Contestant must use own recipe.
- Entries must be delivered on a disposable plate inside a locked or zipped plastic bag.
- Entries in classes 1-2 (muffins, scones) must submit 6 pieces.
- Entries in classes 3-6 (cake, breads and loaves) must submit a whole baked product.
- Entries in class 6 must use a standard size loaf pan (approx. 9"x5")
- Pumpkin Bread is to be entered in class 6.
- All entries accepted with/without nuts unless specified otherwise.
- No team entries, this contest is for individual competition.

Judging Guidelines:

- Shape: uniform, free from bulges on sides or top, characteristic of product. Peaked top free of indentions (which indicates an underdone product).
- Crust: uniform browning characteristic of product.
- Product must be thoroughly baked.
- Texture: medium even crumb, free of large air pockets; moistness characteristic of product.
- Flavor: well-blended flavor, flavor characteristic of product, ingredient flavor balance.

CLASS

1. Muffins (any variety)
2. Scones
3. Coffee Cake
4. Cornbread
5. Gingerbread
6. Vegetable Bread Loaf

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

Yeast Breads

\$175 Awards Offered

Division #3107

Supporter: For Supporter opportunities please contact Meg Cheyfitz at M.cheyfitz@expo.ohio.gov

Division Notes:

- Contestant must use own recipe.
- Entries must be delivered on a disposable plate on a disposable container for judging. Submit one loaf for classes 1-4 or 6 pcs for classes 5-7.
- No team entries, this contest is for individual competition.

Judging Guidelines:

- Taste (50%)
- Overall Appearance + Creativity (25%)
- Texture (25%)

CLASS

1. White
2. Whole Wheat
3. Savory
4. Sweet
5. Cinnamon Rolls
6. Rolls – Savory (white, wheat; any shape)
7. Rolls – Sweet (i.e., pecan, etc.; any shape)

Awards

1st	2nd	3rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

Cooking Arts

\$2,650 Total Awards Offered

Supporters

American Dairy Association Mideast

Kroger

Ohio Grape Industries Committee

Ohio Poultry Association

Department

Egg-citing & Devilishly Good

EGG-stra, EGG-stra

Ohio Wines Grown Here

Say Cheese + Wine – Charcuterie

Chili Cook-Off

3200

Div. 3202

Div. 3203

Div. 3204

Div. 3205

Div. 3206

Department Notes:

- Please refer to the Arts General Information & Guidelines and specific division notes for important information.
- These competitions require recipe typed on the Ohio State Fair Recipe Form and submitted with each entry on the appropriate delivery date. Failure to follow these steps will result in disqualification.
- Recipes may not be exhibited in more than one class.
 - Contestants must not list anything in the recipe title or ingredients that would imply their identity (i.e., trademark, etc.).
 - Recipes must not be entered in more than one class.
 - Winning entries will be displayed for as long as they have visual appeal.
 - Entry tag must be attached securely to the disposable base or container.
- Limited heating and refrigeration facilities are available on the day of contests. Plan on a delivery time to facilitate a safe serving temperature at the time of judging. The kitchen is off limits to anyone other than staff and judges.
- Returnable items must be removed by 8 p.m. the day of judging. Serving pans must have the contestant's entry number on the bottom.
- Contestants may not create a display of their entry unless stated differently in the division judging guidelines (the food entry is being judged, not a display with props).
- Entries will be released within one to two hours following the competition (except those being displayed).
- Contestants are prohibited from having contact with the judges until the contest is complete.

Egg-citing & Devilishly Good

\$425 Awards Offered

Division #3202

Supporters: Ohio Poultry Association
& Kroger



[Ohio Eggs](http://ohioeggs.com)



[Kroger](http://Kroger.com)

Division / Contest Notes:

- Professional and amateur chefs are encouraged to enter.
- Eight hard-boiled eggs will be provided. Contestants are required to bring all other ingredients, garnishes, utensils and plates/display items. All perishable foods must be in unopened containers and properly stored according to food safety guidelines.
- Contestants will have 30 minutes to prepare and serve their recipe.
- Deviled egg filling must be prepared onsite using competitor's ingredients. Twelve prepared egg halves will be prepared for the judges.
- Entries will not be released until Creative Arts staff have recorded all necessary information and taken all photos.
- Winning recipes are the property of the Ohio State Fair and the Ohio Poultry Association and may be used in future publications and/or highlighted on the Ohio Poultry Association (OPA) website.
- Upon check-in each contestant will receive a \$10 Kroger Gift Card.
- **New Entrant Award.** Competition is open to amateur contestants who have not entered this competition in the past. Judges will select the best recipe submitted by a first-time entrant in the competition.

Judging Guidelines:

- Taste (50%)
- Creativity (25%)
- Appearance/Presentation (25%)

Competition Details:

CLASS

	Awards			
	1 st	2 nd	3 rd	4 th
1. Deviled Egg Competition	\$200	\$100	\$75	\$25

Most Visually Appealing

Ribbon

Most Unusual & Creative

Ribbon

First time entrant award (there will be one winner selected from all first-time entrants)

\$25

Delivery & check in will be Saturday, July 29, from 9:30 a.m. – 10:00 a.m. in Kasich Hall B.

Live judging will occur same day from 10 a.m. – 11 a.m. in the Live Cooking & Baking Space in Kasich Hall B.

Egg-stra, Egg-stra!

\$850 Awards Offered

Division #3203

Supporters: Ohio Poultry Association,
American Dairy Association Mideast, &
The Kroger Company



[Ohio Eggs](#)



[The Kroger Company](#)



[American Dairy Association Mideast](#)

Division / Contest Notes:

Amateurs only.

- May enter three dishes per class; however, each entry must be distinctively different. Exhibitor may only win premium on two dishes.
- Each entry must include ½ cup of a real dairy product. (Real dairy milk or cream, cheese, butter, or yogurt.) Imitation products are NOT permitted (i.e., goat cheese, almond milk, soy milk, etc.).
- Each entry should showcase the best use of eggs. All entries must contain ½ eggs per serving. No egg substitutes.
- Each entry should contain a minimum of six servings.
- All entries MUST be prepared using the USDA safe food handling guidelines. Hot foods should be held at a minimum internal temperature of 140 degrees F or above. Cold foods must be held at a maximum internal temperature of 40 degrees F or below. Foods presented for judging will be checked for proper holding temperature and entries that do not meet the above guidelines will be disqualified. Room temperature baked goods are acceptable but should still adhere to USDA safe food handling guidelines and be freshly baked.
- All entries must be delivered ready to present/display.
- All recipes must be homemade, no mixes.
- Entries will not be released until Creative Arts staff have recorded all necessary information and taken all photos.
- Winning recipes are the property of the Ohio State Fair and the Ohio Poultry Association and may be used in future publications and/or highlighted on the Ohio Poultry Association (OPA) website.
- Upon check-in each contestant will receive a \$10 Kroger Gift Card.
- First-Time Entrant Award is open to amateur contestants who have not entered this competition in the past. Judges will select the best recipe by a first-time entrant from classes 1 & 2. Only one new entrant award will be presented.

Judging Guidelines:

- Taste (50%)
- Creativity (20%)
- Presentation and Appearance (30%)

CLASS

1. Eggs-tra Savory
2. Eggs-tra Sweet

AWARDS

1 st	2 nd	3 rd	4 th
\$200	\$100	\$75	\$25
\$200	\$100	\$75	\$25

Grand Champion (1 award)
Most Visually Appealing (1 award)
First-time entrant award (1 award)

Rosette
Ribbon
\$50

Delivery & check in will be Saturday, July 29, from 10:30 a.m. – 11 a.m. in Kasich Hall B.

Live judging will occur same day from 11:30 a.m. – 12:30 p.m. in the Live Cooking & Baking Space in Kasich Hall B.

Ohio Wines Grown Here

\$525 Awards Offered

Division #3204



find it here.™

[Find Ohio Wine](#)

Supporters: Ohio Grape Industries Committee

Division /Contest Notes: Class 1

- Professional and amateur chefs encouraged to enter.
- One entry per class, per contestant.
- Create a dish using at least one cup of Ohio wine; produced by a winery located in Ohio.
- Recipe must be typed on the Ohio State Fair Recipe Form and should note the type of wine used and the name/brand of its Ohio-based winemaker.
- Contestant should plan delivery time to facilitate desirable serving temperature of entry.
- Contestant must bring the empty bottle of wine used in the recipe.
- Only winning entries will be displayed. All other entries will be released one to two hours after judging.
- Upon delivery each contestant will receive a gift from Ohio Grape Industries.

Division / Contest Notes: Class 2

- Open to first 20 entries.
- You will have up to 15 minutes to create and present your creation.
- Must be 21 years of age and show proof of age at time of competition.
- Contestants are required to bring all ingredients, supplies and equipment needed to complete, present/display their original recipe. Be prepared to discuss your creation.
- All perishable foods must be in unopened containers and properly stored according to food safety guides.
- Recipe must include at least one Cup of Ohio wine; produced by an Ohio winery and fill four wine glasses of your choice.

Judging Guidelines: Class 1 and 2

- Appropriate use of Ohio wine (40%)
- Originality of recipe (20%)
- Taste (20%)
- Visual appeal (20%)

CLASS - Open Judging

1. Entrée or side dish (no soup)
2. Dessert

AWARDS

1 st	2 nd	3 rd
\$100	\$50	\$25
\$100	\$50	\$25

Best of Show

Rosette and Gift Basket valued at \$150 courtesy of Ohio Grape Industries

CLASS - Live Contest

2. Signature Wine Creation (i.e., sangria, spritzer, smoothie)

1 st	2 nd	3 rd
\$100	\$50	\$25

Delivery & check in will be Friday, August 4,
Entrée or Side Dish – 2:30 p.m. – 3 p.m.
Dessert – 3:00 p.m. – 3:30 p.m.
Signature Wine – 4:45 p.m. – 5:15 p.m.
in Kasich Hall B.

Live judging will occur same day
Entrée or Side Dish – 3:15 p.m. – 3:45 p.m.
Dessert – 3:45 p.m. – 4:15 p.m.
Signature Wine 5:30 p.m. – 6 p.m.
in Kasich Hall B.

Say Cheese + Wine – Show Us Your Charcuterie!

\$350 Awards Offered

Division #3205

Supporters: Ohio Grape Industries Committee & American Dairy Association Mideast



[American Dairy Association Mideast](#)



find it here:
[Find Ohio Wine](#)

Division Notes:

- Everyone, regardless of experience, is encouraged to enter. There are two classes, amateur and professional.
- One entry per contestant.
- Each entry must include:
 - Minimum of three types of cow's milk cheeses from Ohio (at least 3 ounces of each type). Discover [where to find Ohio cheese](#). Plant-based imitation cheese is not permitted. Cheese made from goat or sheep milk is permitted so long as the required minimum of cow's milk cheeses are met.
 - Minimum of three types of charcuterie (cured meats) made in Ohio (at least 3 ounces of each type). Find Ohio meats at [OhioProud.org](#)
 - Minimum of three wines manufactured in Ohio that best pair with their board. Explore suggestions at [FindOhioWines.com](#)
- Each entry must be displayed on a 12-14 inch serving board. Boards may be any shape and material of choice.
- Each entry must include a detailed list of the cheeses, charcuterie (cured meats), and wines included in the board.
- Entries must be visually appealing and showcase the best pairing of Ohio cheeses, charcuterie (cured meats), and wine, and may include complementary foods (fruits, nuts, jams, etc.)
- Entries must include 1 bottle of wine used for the pairings to taste alongside the board. Entrants must also bring bottles, labels, or photographs of the other 2 wine pairings.
- Contestant should plan delivery time to facilitate desirable serving temperature of entry.
- Entries will not be released until the Creative Arts staff have recorded all necessary information and taken all photos.
- Winning charcuterie boards are property of the Ohio State Fair, the Ohio Grape Industries Committee, and the American Dairy Association Mideast.
- Charcuterie boards will be served for a public tasting during a mixer following the judging.
- Photos/recipes may be used in future publications and/or highlighted on the Ohio State Fair, Ohio Grape Industries Committee, or American Dairy Association websites and/or social media.

Judging Guidelines:

- Appropriate Pairing of Wine, Cheeses, and Charcuterie (Cured Meats) (40%)
- Visual Appeal / Creativity (30%)
- Taste (30%)

CLASS - Open Judging

1. Amateur
2. Professional

Awards

1 st	2 nd	3 rd
\$100	\$50	\$25
\$100	\$50	\$25

In addition, each award recipient & judge will receive:

- A charcuterie board and cheese knife, valued at \$20 each, courtesy of American Dairy Association Mideast.
- A 25% discount code to online store courtesy of North Country Charcuterie.
- An Ohio Wines gift package valued at \$50 each, courtesy of the Ohio Grape Industries Committee.

In addition, all participants in the Professional Class will receive:

- Complimentary 1-year membership to the Ohio Cheese Guild. (New members only.)

Delivery and check in will be Friday, August 4:

Amateur and Professional from 4 p.m. – 4:30 p.m. in Kasich Hall B.

Live judging will occur same day in the Live Cooking & Baking Space in Kasich Hall B.

Amateur and Professional from 4:45 p.m. – 5:15 p.m.

Join us for a public sampling of our Charcuterie boards from 5:30 p.m. – 6:15 p.m.! Upon entry, you will receive 2 tickets that are redeemable for free samples of Ohio Wine to pair with your charcuterie sampler. Non-alcoholic options will be available.

Chili Cook-Off

\$500 Awards Offered

Division #3206

Supporters: Hirzel Canning Co.



Division Notes:

- Winners selected by people's choice vote.
- Professional and amateur chefs encouraged to enter.
- It is the contestant's responsibility to have someone available to serve their chili throughout the competition. Creative Arts staff will not be available.
- Recipe must be typed on the Ohio State Fair Recipe Form. List all ingredients with exact measurements in the order used, including complete instructions, timing, number of servings and any other information important to the recipe's preparation.
- Be prepared to talk about your chili recipe.
- Recipe to fill a 7-quart crock-pot.
- Chili to be removed immediately following competition.

Judging Guidelines:

- Flavor (60%)
- Appearance (40%)

CLASS

1. Favorite Chili Recipe

Awards

1 st	2 nd	3 rd	4 th
\$250	\$125	\$75	\$50

**Delivery and check in will be Friday, July 28,
from 4 - 5 p.m. in Kasich Hall B.**

**Join us for a public sampling and voting for our chili from 5 p.m. – 6 p.m. in
the Live Cooking & Baking Space in Kasich Hall B.**

Food Preservation

\$460 Awards Offered

Supporters

Ohio State Beekeepers Association

Department

Jams and Marmalades

Jellies

Pickles & Relish

Preserved Fruits and Vegetables

Sauces

3300

Div. 3301

Div. 3302

Div. 3303

Div. 3304

Div. 3305

Department Notes:

- Please refer to the Arts General Information & Guidelines and specific division notes for important information.
- These competitions require recipe typed on the Ohio State Fair Recipe Form and submitted with each entry on the appropriate delivery date. Failure to follow these steps will result in disqualification.
- Entries must be heat-processed following basic canning guidelines.
- Entries suspected of being commercially prepared will be disqualified.
- Entries must be packaged as specified in item's divisions/class, typically a colorless glass jar filled and sealed.
- Jars with metal lids providing a vacuum seal must be used for all canning sections.
- Attach the round completed label (to the top of the jar) and entry tag before delivery. You received these in the mail.
- Items should be prepared in the last 12 months (July 2022-July 2023).
- The seal on each entry will be broken at time of pick-up.

**Drop off for Preserved Foods will be Saturday July 22 from 11 a.m. – 4 p.m.
and Sunday July 23 from 11 a.m. – 4 p.m. in Kasich Hall.**

Jams & Marmalades

\$75 Awards Offered Division #3301

Division Notes:

- Required Jar: Half-pint

Judging Guidelines:

- Jams made from crushed fruits cooked to a smooth consistency that will mound up on a spoon (but not jelly firm).
- Marmalades contain small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly.
- Smoothness: tender fruit with smooth texture.
- Color and Clarity: shiny fruit color, marmalades with suspended citrus.
- Consistency in texture: tender and will mound in spoon, not tough, sticky, or gummy and spreads easily.
- Water bath processed (no paraffin).
- Flavor

Supporters: Ohio State Beekeepers Association



CLASS

1. Fruit Jams
2. Marmalades
3. All Others

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

Jellies

\$50 Awards Offered Division #3302

Division Notes:

- Required Jar: Half-pint

Judging Guidelines:

- Color: pronounced and natural
- Clarity: transparent and sparkling.
- Crystals: without signs of crystallization.
- Consistency: tender, breaks with distinct cleavage, angles hold shape, should not be syrupy, sticky, or tough.
- Water bath processed (no paraffin).



[Ohio State Beekeepers Association](http://www.osba.org)

Supporters: Ohio State Beekeepers Association

CLASS

1. Fruit Jelly
2. All Other (not listed)

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

Pickles and Relishes

\$50 Awards Offered Division #3303

Division Notes:

- Required Jar: Pint

Judging Guidelines:

- Size and shape: uniform size and shape.
- Texture: firm (not tough, soft, i.e., “flabby”).
- Color: as near to the natural color as possible.
- Proportion of pickles to liquid: jar filled with pickles and filled with liquid to cover.
- Processed in a boiling water bath.
- Tasting is not required by the judges in this division.

CLASS

1. Pickles
2. All Other (not listed above)

Best of Show



[Ohio State Beekeepers Association](http://www.osba.org)

Supporters: Ohio State Beekeepers Association

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Rosette

Preserved Fruits & Vegetables

\$125 Awards Offered Division #3304

Division Notes:

- Required Jar: Pint

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color: that of natural fruit or vegetables.
- Liquid: appropriate for product and method of processing.
- Appearance: uniformly well-ripened products, no defective or overripe fruits or vegetables, only young and tender vegetables should be canned.
- Appropriate size: uniformity of shape and size appropriate for product.
- Pack: attractiveness of package should be considered (but not time-wasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.
- Tasting is not required by the judges in this division.

CLASS

1. Fruit (any kind, including tomatoes)
2. Vegetables (any kind)

Best of Show



[Ohio State Beekeepers Association](http://www.osba.org)

Supporters: Ohio State Beekeepers Association

Awards

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

\$25 and Rosette

Sauces

\$160 Awards Offered

Division #3305



[Ohio State Beekeepers Association](http://www.osba.org)

Division Notes:

- Required Jar: Pint
- Class 4 must include local honey and its Ohio source listed in the recipe.

Supporters: Ohio State Beekeepers Association

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color: that of natural fruit or vegetable. Liquid – appropriate for product and method of processing.
- Appropriate Size: uniformity of shape and size appropriate for product.
- Appearance: uniformly well-ripened products, no defective vegetables, only young & tender vegetables should be used.
- Pack: attractiveness of package should be considered (but not timewasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.
- Flavor

CLASS

1. Applesauce
2. BBQ Sauce (other than honey)
3. Salsa
4. Honey BBQ Sauce (honey must be the main sweetener, must list honey source)
5. All Other (not listed above)

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$30	\$20	\$10
\$15	\$10	Ribbon

Best of Show

Rosette

Cake Decorating

\$1,000 Awards Offered

Division #3400

Supporters

OKI, Inc.

Department
Decorated Cakes

3400
Div. 3401

Department Notes:

- Please refer to the Arts General Information & Guidelines and specific division notes for important information.
- Recipes are not required.
- Cake themes must be family friendly.
- Cakes must be structured to enable relocation, if necessary, within display area by Creative Arts staff for judging purposes. The Creative Arts staff will avoid moving cake entries as much as possible.
- Any icing technique may be applied; however, plastics should be used sparingly only to complete a theme.
- Edible decorations are preferred. Non-edible decorations (doll picks, pillars, tier separators, disco dusts, etc.) and purchased flowers may be used, but will be judged accordingly and may lose points in the judging process. As with cake you would serve, non-edible decorations must be removable (i.e., no disco dust directly on the icing). Use of cold porcelain is not permitted. We encourage the use of sugar and other edible mediums throughout your display.
- Bases and supports are the responsibility of the contestant. Table space to complete assembly of tiered entries will be available at point of delivery. We encourage you to assemble your cake where it will ultimately be displayed.
- Real cake is not required (except for cupcakes), however your cake must be able to be re-created with real cake. The ability to re-create in edible form will be considered during judging. Real cakes or cake dummies are acceptable.
- Any presented sculpted cakes and/or figures can be made with an interior that is not real cake (i.e.: Styrofoam, Rice Krispy Treats, Modeling Chocolate) but you must print and present three in-progress photos or a blueprint/sketch to show judges what you made, can be remade with cake. The exterior of all cakes must be edible with the exception of pillars and floral wire. Any non-edible cake decor such as disco dust ribbon should be easily removable as it would be if you were making the cake for a client.
- Please ensure that no pictures or logos identifying the cake artist are included. If you are unclear as to whether your cake should be considered sculpted, contact the Creative Arts Director for guidance.
- All elements of the entry should be contained within the base board's perimeter and have a maximum length or width of 24" x 24". There are no height restrictions.
- Entries must be the sole work of the person entering and must have been made within the current year.
- Entry tag must be attached securely to the base or a lower part of the entry.

Decorated Cakes

\$1,000 Awards Offered

Division #3401



Supporter: [OKI, Inc.](#)

Division Notes:

- Contestants associated with a cake decorating business may provide a business name and information placed on a 5" x 7" sign that will be posted in front of their entry. These are not displayed until after judging is complete and awards are given.
- Any individual cake entry can only be entered in one division.
- Judges have the right to move cakes to a different category as they see fit.
- Judges have the right to disqualify a cake if rules are not followed.
- No table décor will be allowed.
- Electrical outlets are NOT available to any competitor.
- Cakes will be positioned in order of receipt; positions on the display tables may not be requested or reserved.
- All set-ups will stop promptly at 2 p.m. on Sunday, July 23, 2023. At this time all competition participants will be escorted outside the exhibit hall display area. Judging begins at 2:30 p.m.
- The creator of each entry must be present and participating in the set-up. Each competitor may enlist the aid of one assistant only.
- A team of highly qualified judges will judge all entries. Judging is based on recognized standards of quality, skill, and workmanship. At the discretion of exhibition/entry organizers and/or judges, awards may not be given if the quality of an entry is not deemed deserving of an award. This ensures that those honored with an award from the Ohio State Fair know it is because their entry was judged as a quality entry by qualified and impartial judges.

Skill Levels:

- **Beginner Level:** Basic skills. 2 years or less decorating experience; self-taught or fewer than 30 hours of cake decorating or sugar art instruction – including online courses.
- **Intermediate Level:** Developing skills. 2-4 years cake decorating experience; 30-60 hours of cake decorating or sugar art instruction – including online courses.
- **Advanced/Professional:** Advanced level skills. 4 to 6 years cake decorating experience; 60 to 90 hours of cake decorating or sugar art instruction – including online courses. May be decorating for profit or working as a decorator. Is known to have mastered specific mediums and techniques. May be an author, instructor, or work in the sugar art business.

Decorated Cakes continued



Supporter: OKI, Inc.

Judging Guidelines:

- Overall Appearance (40%)
 - Attractive, appropriate for occasion, artistically executed design, good proportion, balance, pleasing color selection and use, of well-executed cake coverings. Appropriate, appealing, and non-distracting entry bases or substrates are also a consideration.
- Techniques (35%)
 - Difficulty of skills demonstrated uniformity and precision of workmanship.
- Originality (25%)
 - Creative, unique, clever adaptation of another idea (i.e., borders, flowers, writing, ruffles, icing, beads, gum paste, fondant, figure, piping, flow-in, etc.).

CLASS

1. Beginner Decorated Cake (two or more tiers)
2. Intermediate Decorated Cake (two or more tiers)
3. Advanced/Professional Decorated Cake (two or more tiers)
4. Sculpted Cake –Theme: Space Galaxy Adventure

AWARDS

1 st	2 nd	3 rd
\$75	\$50	\$25
\$125	\$75	\$50
\$125	\$75	\$50
\$125	\$75	\$50

Best in Show

\$100 and Rosette

Cakes must be delivered on Saturday, July 22 from 11 a.m. – 4 p.m. or on Sunday, July 23 from 11a.m. – 1:30 p.m. in Kasich Hall.

Closed judging begins promptly at 2:30 p.m. on Sunday, July 23.

Cakes must remain on display in Kasich Hall during the Ohio State Fair (July 26 – August 6). If a contestant wishes to pick up cake(s) at the end of the Fair, pick up day is Monday, August 7 from 10 a.m. – 8 p.m. No one will be permitted to remove cakes before this day/time.

Any cakes remaining after 8 p.m. Monday, August 7, 2023, will be disposed of by Fair staff.

People's Choice Awards

- Vote for your favorite decorated cake July 26 – August 5
 - Winner announced August 6