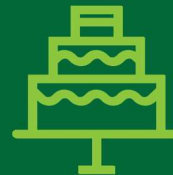
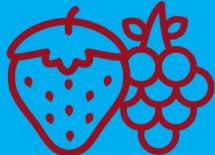


CREATIVE ARTS

COOKING &
BAKING ARTS



LIVE COOKING COMPETITIONS & DEMONSTRATIONS

ENTRY DEADLINE
JUNE 21 AT 1 PM

MONETARY & IN-KIND AWARDS OFFERED



FOR MORE INFORMATION SCAN QR CODE
WWW.OHIOSTATEFAIR.COM



State Fair

JULY 24 - AUGUST 4, 2024

2024 CREATIVE ARTS COOKING & BAKING ARTS



IMPORTANT DATES:

- June 21 Entry Deadline at 1pm (All entry information, payment & images must be received)
- July 11 Shipped entries postmarked deadline. If entries are received past July 18, we cannot guarantee placement in the exhibit.
- **Thurs. July 18 Artwork Drop Off, 3 - 7 p.m., Kasich Hall.**
- **Fri. July 19 Artwork Drop Off, 3 - 7 p.m., Kasich Hall.**
- **Sat. July 20 Artwork Drop Off, 10 am - 5 p.m., Kasich Hall.**

2024 THEME: LEGENDARY LANDMARKS



- **Wed. July 24 Tablescaping**, Check in at 10:30 a.m., Judging at 11:30 a.m.
- **Wed. July 24 Tree Decorating**, Set up at 12 p.m., Judging at 1:30 p.m.
- **Wed. July 24 Cookies & Pastries**, Check in at 3 p.m., Judging at 4 p.m.
- **Thurs. July 25 Cakes**, Check in at 10 a.m., Judging at 11 a.m.
- **Fri. July 26 Baked Pies**, Check in at 10 a.m., Judging at 11 a.m.
- **Sat. July 27 Deviled Egg Comp**, Check in at 9:30 a.m., Judging at 10 a.m.
- **Sat. July 27 Egg Dish Comp**, Check in at 11 a.m., Judging at 11:30 a.m.
- **Wed. July 31 Chili Cook-Off**, Check in at 4 p.m., voting at 5 p.m.
- **Thurs. Aug 01 Dessert Boards**, Check in at 4 p.m., judging at 5 p.m.
- **Sat. Aug 03 Wine Dish Comp**, Check in at 2:30 p.m., judging at 3 p.m.
- **Sat. Aug 03 Charcuterie**, Check in at 4:45 p.m., judging at 5:15 p.m.
- **Mon. Aug. 5 Artwork Pickup, 10 a.m. - 8 p.m., Kasich Hall.**



NEW COMPETITIONS

- Featured Pie of the Year:

2024 Flavor: APPLE PIE

- Condiments
- Syrup
- Dessert Boards
- Gift Wrapping
- Ink Art
- Resing Art
- Lego & Brick Design
- Cricut Crafting
- Photography:

Iconic Ohio

Fair Scene (Any Fair)

Ohio State Fair

COMMISSIONER'S CHOICE AWARD

- Leather Art
- Miniature Art
- Woodworking
- Theme: Legendary Landmarks

JUNIOR FAIR BOARD CHOICE AWARD

- Gourd Art
- Ink Art
- Cricut Crafting
- Resin Art

LIVE COMPETITIONS

- Christmas Tree Decorating
- Tablescaping
- Cookies & Pastries
- Cakes
- Baked Pies
- Egg-citing & Devilishly Good
- EGGstra, EGGstra!
- Ohio Wines Grown Here
- “Say Cheese & Wine”
 - Show us your Charcuterie!
- Chili Cook-Off
- Dessert Boards

PEOPLE'S CHOICE AWARD

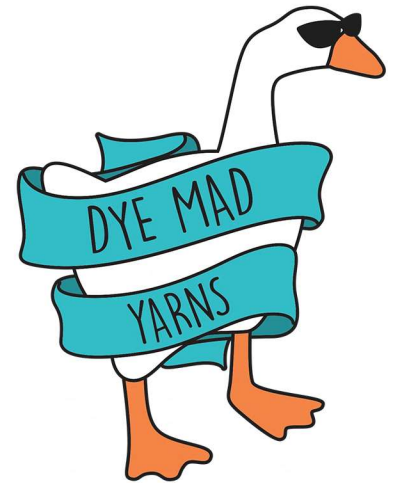
- Christmas Tree Decorating
- Miniature Art
- Tablescaping
- Quilting
- Theme: Legendary Landmarks
- Chili Cook-Off
- Decorated Cakes



MORE TO BE ANNOUNCED!

Please contact Heather Belew at:
H.Belew@expo.ohio.gov
for supporter opportunities!

Edition: 2/4



**OHIO POULTRY
ASSOCIATION**

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Grown Here



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of the
**CULTURAL
ARTS
CENTER**



C & B DROP OFF INSTRUCTIONS



- o All entries will be judged Pre-Fair except for Live Events.
- o Please be aware that Arts, Crafts & Fashion, Cooking & Baking, & Youth Arts Drop Offs will be in **separate areas** of the building to prevent accidents.
 - Please Drop off Cooking & Baking entries FIRST.
 - See the Cooking & Baking Program Book for C&B drop-off instructions.
 - See the Youth Arts Program Book for YA drop-off instructions.
- o Pre-Fair Drop-Offs will ONLY be accepted on these dates/times:
 - **Thurs. July 18, 3pm - 7pm**
 - **Fri. July 19th, 3pm - 7pm**
 - **Sat. July 20th, 10am - 5pm**
- o The **Arts, Crafts & Fashion** Drop Off area will be in front of Hall B, (center hall.)
- o If your entry's class has a size requirement, you **MUST** stop at our measuring stations to have your piece measured by our staff prior to check-in. **Failure to have your entry measured may result in disqualification during judging if the piece is found to be incorrectly sized.**
See your class information for possible size requirements.
- o Each Drop-Off entry **MUST** have its correct **Entry Tag** already attached to the item.
 - For soft/cloth items a safety pin is recommended for attachment.
 - For other Items, string/yarn or a piece of masking tape may be used.
 - Items such as bowls, gourds, etc. should have a piece of string securely taped to the bottom or side of the piece, with the tag attached to the string - the string must be long enough that the tag will be visible when the item is on display.
- o If your **Entry Tag** has not been attached for some reason, please stop at our **Tag Attachment Table**, where we will have supplies available for attaching.
- o All classes which require a form must be **TYPED** and attached to the item.
(Does not have to be attached for display, just to make certain they aren't separated from the item during judging.)
 - Handwritten forms will **NOT** be accepted.
 - If you check in an entry **without** a required form, your entry will be disqualified during judging. This is why it is important to make certain the form is securely attached so it does not become separated from the piece prior to judging.
 - Forms available on our website: <https://www.ohiostatefair.com/p/get-involved/arts/creative-arts>
- o With everything in order and any necessary items measured, line up in front of the table marked with the first letter of your last name.
- o Give the attendant your last name to look up. They will verify the tags/entry numbers of what you have brought in. Once all present entries are accounted for, you will sign your name and date.
- o It is recommended you remove your **claim ticket** from the bottom of your entry tag yourself prior to check-in, and keep it in a safe place. If you do not, staff will remove your ticket from your entry tag to give to you.
 - You or someone you trust **MUST** have your claim ticket(s) with your name in order to pick up your entries after the fair. If you do not have your claim tickets, only YOU can pick up your entries using a photo ID.
 - If your Entry Tag had to be hand-written by staff, the claim ticket **MUST** have a staff member's initials to be considered valid.
- o **MISSING ENTRY TAG:** If your entry tag is missing, staff will provide a new handwritten tag for you to take to the **Tag Attachment Table**. Tag Attachment must be performed at this table rather than at the Check-In Table to prevent line clogging.
 - Keep your handwritten claim ticket attached to the bottom of the Entry Tag until checking in, so that a member of staff can initial the claim ticket as valid.

C & B PICK UP INSTRUCTIONS



- o On the day of pickup: **Aug. 5th, 10am - 8pm**, all cases will be opened so that Exhibitors can remove their entries from the displays themselves.
- o For the safety of all entries, the entrance to the Hall will be blocked by our Check Out table, and Exhibitors will be allowed in only when a staff Escort is available to walk the Exhibitor to their pieces.
- o When arriving, stop at our Check Out table to give your last name and present your **claim tickets**.
 - If you do not have your claim tickets, you must present a photo ID showing your name matches that of the entrant.
 - A relative or guardian **cannot** pick up your items for you without claim tickets, even if they share your last name. This is for the safety of all entries, as we cannot make assumptions about your relationship to someone.
- o Once you have presented your claim tickets and signed our check-out book, please wait in line to be escorted into the hall by a staff member.
 - Please let us know in advance if you will need assistance carrying out your entries, so we may provide more than one escort.
- o If you are unable to pick up your entry on pick-up day between these hours, your entry **MAY** be held for up to one week depending on space availability.
 - Unclaimed entries will be disposed of.

DIRECTIONS TO KASICH



Directions

- Most of 17th Avenue will be closed leading up to and during the Fair.
- Exit 71 and take the first right.
- Keep to the Left-hand lane.
- When you reach the intersection, turn left.
- Enter gate 2 and drive to the front of Kasich Hall.
- Bring your work in through the Center set of doors.
- If delivering work during the Fair, you will have 15 minutes to unload.
- Keep your Load/Unload pass if picking up items in the same day (such as for the chili cookoff or other live events.)



RULES AND REGULATIONS



Who Can Participate

- o You do not have to win at a county Fair to enter the Ohio State Fair.
- o Contestants must be 6 years or older before entry submission (unless the specific division states otherwise).
- o Contestants must reside within the state of Ohio.
- o Professionals are prohibited from entering (unless division states otherwise).
 - A professional is defined as follows: A person who makes their general salary from the cooking/culinary or baking industry or who has been accepted into and sold related goods in a juried show within the past two years.

Basic Entry Guidelines

- o Refer to **specific division notes & class guidelines** for more details. The following are simply general guidelines applied to all entries.
- o Only one contestant's name permitted per entry unless otherwise stated in division notes.
- o Recipes previously shown in the Creative Arts exhibit will not be accepted.
- o Only two entries per class unless division notes state otherwise.
- o Items that do not follow the class guidelines will be disqualified.
- o 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 the 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 officers, directors, employees, agencies, representatives, successors, assigns or shareholders.

Judging

- o Items entered in the wrong class may be changed at judge(s) discretion.
- o Items discovered not to meet its class guidelines may be disqualified at judge(s) discretion.
- o Best of Show winners are selected from first place winners (unless division states otherwise).
- o Judges may choose not to award a Best of Show, or any placement, at their discretion..
- o Pre-Fair Judging is closed to the public.

How to Enter

- o Click "Enter" Online
- o Follow instructions and complete the requested information.
- o Contestants are encouraged to enter multiple divisions & classes.
- o There is a one-time \$10 processing fee plus a \$1.25 entry fee per item unless otherwise stated within a specific division.
- o Contestants may purchase advance tickets at a discount when entering items. \$8 per ticket or \$40 for a 6-punch ticket.
- o Fees will not be refunded for disqualified and/or no-show entries
- o Overpayments of less than \$5 will not be refunded.
- o Entry information (i.e., tags, tickets, info) will be mailed to you in July. Upon receipt, double check all information.
- o If there are questions, please contact the entry department at b.prince@expo.ohio.gov or call 614-644-4052.
- o Please see the General Information & Guidelines Document for information about receiving awards.



BAKING ARTS

3101 - BAKED PIES pg.9

1. Single Crust Fruit Pie
2. Two-crust Fruit Pie
3. Other Single Crust Pie
4. Featured Pie of the Year - 2024 Flavor: Apple Pie

3102 - CAKES pg. 10

1. Pound Cake (unfrosted)
2. Any cake (frosted)
3. Any other cake than listed (unfrosted)
4. Themed Cupcakes (6)

3103 - CANDIES pg. 10

1. Fudge
2. Chocolate Candy
3. Other Candy

3104 - COOKIES & PASTRIES pg. 11

1. Bar Cookie (two or more layers)
2. Chocolate Chip Cookie
3. Drop Cookie (no chocolate chip)
4. Other
5. Ohio Themed Cookie

3105 - HONEY / BEE ITEMS pg. 12

1. Honey Breads
2. Honey Baked Desserts
3. Honey - water white & extra white
4. Honey - white
5. Honey - extra light amber to light amber
6. Honey - amber & dark amber
7. Honey - creamed/granulated
8. Honey frames
9. Other Honey - Cook & Craft
10. Beeswax Chunk

3106 - QUICK BREADS pg. 13

1. Muffins (any variety)
2. Vegetable bread & corn bread
3. Other Breakfast Bakes

3107 - YEAST BREADS pg. 13

1. White Bread and Wheat Bread Loaf
2. Savory Bread and Rolls
3. Sweet Bread and Rolls

COOKING ARTS

3201 - EGG-CITING & DEVILISHLY GOOD pg. 14

1. Deviled Egg Competition

3202 - EGGstra, EGGstra pg. 15

1. EGGstra-Savory
2. EGGstra-Sweet

3203 - OHIO WINES GROWN HERE pg. 16

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

3204 - SAY CHEESE + WINE! SHOW US YOUR CHARCUTERIE! pg. 17

1. Charcuterie Board Creation

3205 - CHILI COOK-OFF pg. 18

1. Favorite Chili Recipe

FOOD PRESERVATION

3301 - JAMS, JELLIES, & MARMALADES pg. 19

1. Fruit Jams
2. Fruit Jellies
3. Marmalades and more

3302 - CONDIMENTS pg. 19

1. Pickles and Relish
2. Preserved Fruit
3. Applesauce
4. BBQ Sauces
5. Salsa
6. Syrup

SWEET SHOWPIECES

3401 - DECORATED CAKES pg. 21

1. Beginner
2. Intermediate
3. Advanced / Professional
4. Sculpted Cake - Theme

3402 - DESSERT BOARDS pg. 22

1. Dessert Boards



Department Notes

- Please refer to the 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) may not enter the same recipe(s) in 2024.
- 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 5th.

Baked Pies: 3101



Description

Indulge your sweet tooth and culinary creativity by perfecting the art of crafting delicious pies, from classic fruit-filled delights to innovative and decadent creations.

Judging Guidelines:

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

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.
- Refrigeration is available for cream pies.
- 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.
- Contestants will be able to vote for next year's Pie of the Year.

Awards

Classes

	1st	2nd	3rd
1. Single Crust Fruit Pie	\$50	\$25	\$10
2. Two-crust Fruit Pie	\$50	\$25	\$10
3. Other Single Crust Pie (i.e., pecan, pumpkin, etc.)	\$50	\$25	\$10
4. Featured Pie of the Year - 2024 Flavor: Apple Pie *NEW	\$50	\$25	\$10

Best of Show: Rosette

Delivery & check in will be: FRI. JULY 26th, 10:00 - 11:00 am
Live Judging will occur same day from: 11:00 - 12:00 pm

Cakes: 3102



Description

Cake baking is an art that combines creativity and precision, as enthusiasts experiment with various cake flavors, fillings, and decorative techniques to produce visually stunning and delicious cakes for various occasions.

Division Notes

- 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

• Flavor

- Delicate, well blended flavor
- Sweet flavor, free from strong flavor taste, ingredient balance

• Texture

- Fine even grain, thin cell walls, and feathery light

• Crumb

- Smooth and velvety Light and tender Slightly moist pleasing color

Classes

1. Pound Cake (unfrosted)
2. Any cake (frosted)
3. Any other cake than listed (unfrosted)
4. Legendary Landmarks Themed Cupcakes (6)

Awards

1st	2nd	3rd
\$50	\$25	\$10
\$50	\$25	\$10
\$50	\$25	\$10
\$50	\$25	\$10

Best of Show: Rosette

Delivery & check in will be: THURS. JULY 25th, 10:00 - 11:00 am
Live Judging will occur same day from: 11:00 - 12:00 pm

Candies: 3103



Description

Candy making is a sweet and precise craft where individuals concoct a variety of candies, from truffles to toffees, using a range of ingredients and techniques, such as tempering chocolate and boiling sugar mixtures to achieve the perfect texture and taste.

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

Awards

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

Best of Show: Rosette

Classes

1. Fudge
2. Chocolate Candy
3. Other Candy

Cookies & Pastries: 3104



Description

This craft involves the creation of a diverse array of cookies and pastries, allowing bakers to explore different doughs, shapes, and flavors, from classic chocolate chip cookies to delicate puff pastry creations.

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.

Awards

Classes

1. Bar Cookie (two or more layers)
2. Chocolate Chip Cookie
3. Drop Cookie (no chocolate chip)
4. Other
5. Ohio Themed Cookie

1st 2nd 3rd

\$50	\$25	\$10
\$50	\$25	\$10
\$50	\$25	\$10
\$50	\$25	\$10
\$50	\$25	\$10

Best of Show: Rosette

Delivery & check in will be: WED. JULY 24th, 3:00 – 3:30 pm
Live Judging will occur same day from: 4:00 pm – 5:00 pm

Honey & Bee Items: 3105



Description

Beekeeping is a hands-on craft centered around the care and management of bee colonies, providing enthusiasts with the opportunity to harvest honey, beeswax, and other hive products while supporting pollinator health.

Division Notes

- Honey must be the only source of sweetening.
- Full cakes, pies, and bread loafs are required, not pieces.
- Baking entries (brownies, cookies) are to be delivered with six pieces on a disposable plate inside a locked or zipped plastic bag.
- Class 9: Entries should weigh no more than 10 lbs.
- Participants must provide three (3) 1 lb. jars for honey entries. Entries must be in glass honey jars; Queenline or Gamber classic jars are standard.
- Honey-based items must use local honey and name the source listed in the body of the recipe.

Judging Guidelines:

Baking:

- 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)

- 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



Judging Guidelines Continued

Honey (Granulated)

- 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

Beeswax

- 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 In Extracting Frames

- 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 Items

- 30% General appearance
- 50% Quality of products
- 20% Originality

Classes

1. Honey Breads
2. Honey Baked Desserts
3. Honey - water white and extra white (0-17 mm)
4. Honey - white (34 mm)
5. Honey - extra light amber to light amber (48- 83 mm)
6. Honey - amber and dark amber(above 83 mm)
7. Honey - (creamed/granulated)
8. Honey frames
9. Other Honey - Cook and Craft
10. Beeswax Chunk (single piece, min. 1 lb.)

Awards

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

Best of Show - Baking: Rosette
Best of Show - Honey: Rosette
Best of Show - Other: Rosette

Quick Breads: 3106



Description

Quick-bread baking is a versatile and time-efficient hobby, encompassing the creation of breads leavened with baking soda or powder, such as banana bread or zucchini bread, offering a wide range of flavor combinations.

Division Notes

- Contestant must use own recipe.
- Entries must be delivered on a disposable plate inside a locked or zipped plastic bag.
- Entries such as muffins, scones, etc. must submit 6 pieces.
- Entries such as cake, breads, and loaves must submit a whole baked product.
- Loaves must use a standard size loaf pan (approx. 9"x5")
- 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.

Classes

1. Muffins (any variety)
2. Vegetable bread and corn bread
3. Other Breakfast Bakes

Awards

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

Best of Show: Rosette

Yeast Breads: 3107



Description

Yeast-bread baking is a traditional craft where bakers work with yeast to create a variety of breads, exploring techniques like kneading and proofing to achieve different textures and flavors in loaves and rolls.

Division Notes

- Contestant must use own recipe.
- Entries must be delivered on a disposable plate inside a locked or zipped plastic bag.
- No team entries, this contest is for individual competition.

Judging Guidelines:

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

Classes

1. White Bread and Wheat Bread Loaf
2. Savory Bread and Rolls
3. Sweet Bread and Rolls

Awards

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

Best of Show: Rosette



Department Notes

- Please refer to the specific division notes for important information.
- Recipe required 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).
- 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 9p.m. the day of judging. Serving pans must have the contestant's Exhibitor # 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: 3201

Description

This deviled egg competition is a culinary event where participants showcase their creativity in preparing deviled eggs, experimenting with various fillings, toppings, and presentation to win the title of the best deviled egg maker.

Judging Guidelines:

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

Division Notes

- Professional, amateur, & **youth (11 - 17)** 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.
- Each contestant will receive an additional gift.
- **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.

Awards

Classes

1. Deviled Egg Competition

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

Most Visually Appealing

Most Unusual & Creative

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

Ribbon

Ribbon

\$25

Delivery & check in will be: SAT. JULY 27th, 9:30 - 10:00 am
Live Judging will occur same day from: 10:00 - 11:00 am



Description

In our egg dish competition, participants compete by preparing diverse egg-based dishes, showcasing their culinary skills in omelets, quiches, and other creative egg recipes to impress judges with flavor and presentation.

Judging Guidelines:

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

Division Notes

Amateurs and Youth (11 - 17) 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.
- Each contestant will receive an additional gift.
- 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.

Classes

1. EGGstra Savory
2. EGGstra-Sweet

Grand Champion Classes 1-2
Most Visually Appealing
First Time Entrant Award

Awards

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

Rosette
Ribbon
\$50

Delivery & check in will be: SAT. JULY 27th, 11:00 - 11:30 am
Live Judging will occur same day from: 11:30 - 12:30 pm



Description

This competition challenges participants to expertly pair wines with specific dishes made using Ohio Wine, emphasizing the art of harmonizing flavors to create a balanced and enjoyable dining experience.

Judging Guidelines:

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

Division 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 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.

Classes	Awards		
	1st	2nd	3rd
1. Entrée or side dish (no soups)	\$100	\$50	\$25
2. Dessert	\$100	\$50	\$25
Best of Show (classes 1-2)	Rosette and Gift Basket valued at \$150 courtesy of Ohio Grape Industries		
3. Signature Wine Creation	\$100	\$50	\$25

Delivery & check in will be:

SAT. AUG 3rd, 2:30 - 3:00 pm (class 1 & 2) & 4:00 - 4:15 pm (class 3)

Those participating in all classes may check in for class 3 at the same time as 1 & 2.

Live Judging will occur same day from:

3:00 - 4:00 pm (class 1 & 2) & 4:15 - 4:45 (class 3)

Say Cheese + Wine – Show Us Your Charcuterie! 3204

Description

Charcuterie competitions involve the arrangement and presentation of cured and smoked meats, pâtés, cheeses, and complementing accompaniments, showcasing participants' skills in creating visually appealing and tasty charcuterie boards, paired with the best complementing wine.

Judging Guidelines:

- Appropriate Ohio Wine Pairing & Use of Ohio Cheese (50%)
- Visual Appeal / Creativity (25%)
- Taste (25%)

- 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.

Division Notes

- Everyone, regardless of experience, is encouraged to enter.
- One entry per class, per contestant.
- Each entry must include:
 - Minimum of three types of cow's milk cheeses made in Ohio (at least 3 ounces of each type). 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).
 - Minimum of three wines manufactured in Ohio that best pair with their board.
- Each entry **must** be displayed on a 12-14 inch serving board. Boards may be any shape and material of choice.
- Entries must be visually appealing and showcase the best pairing of Ohio cheeses and Ohio wine, and may include complementary foods (meats, fruits, nuts, jams, etc.)
- Entries must include the bottles of wine used for the pairing. If entrants do not have the bottles, labels or photographs of the wine will be sufficient.

Awards

Classes

1. Charcuterie Competition

1st	2nd	3rd
\$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 Ohio Grape Industries Committee.

Delivery & check in will be: SAT. AUG 3RD, 4:45 - 5:15 pm

Live Judging will occur same day from: 5:15 - 5:45 pm

Join us for a public sampling from 6:00 - 6:45 pm

Upon entry, viewers 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.



Description

The live chili cook-off is a spicy competition where participants prepare their best chili recipes, experimenting with a variety of ingredients and flavors to create a winning bowl of this classic comfort food.

Judging Guidelines:

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

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.
- Contestants must use ladles provided by staff (for even distribution).
- 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.

Awards

Classes

1. Favorite Chili Recipe

1st	2nd	3rd
\$175	\$125	\$75

Delivery & check in will be: WED. July 31st, 4:00 - 5:00 pm
Public Tasting & Voting will occur same day from: 5:00 - 6:00 pm

PEOPLE'S CHOICE AWARD



Department Notes

- Please refer to the specific division notes for important information.
- Recipe and/or preparation process required and must be **typed** on the Ohio State Fair Recipe Form and submitted with each entry. 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 entry'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.
- Items should be prepared in the last 12 months (July 2023-July 2024).
- The seal on each entry will be broken at time of pick-up.
- Jars not picked up on pick-up day will be disposed of.

Jams, Jellies, & Marmalades: 3301

Description

Preserve the essence of fruits in jars through the timeless craft of canning, creating delightful jams, jellies, and marmalades with customized flavors.

Judging Guidelines: Jellies

- Color: pronounced and natural
- Clearness: transparent and sparkling.
- Crystals: without signs of crystallization.
- Consistency: tender, breaks with distinct cleavage, angles hold shape, should not be syrupy, sticky, or tough.

Classes

1. Fruit Jams
2. Fruit Jellies
3. Marmalades and more

Division Notes

- Required Jar: Half-pint
- Water bath processed (no paraffin)

Judging Guidelines: Jams & Marmalades

- 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 (may be non-transparent if appropriate for that type of marmalade) soft jelly.
- Smoothness: tender fruit with smooth texture. No raw or undercooked fruit.
- Color and Clearness: shiny fruit color, marmalades with suspended citrus.
- Consistency & Texture: tender and will mound in spoon, not tough, sticky, or gummy and spreads easily.
- Flavor

Awards

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

Best of Show: Rosette

Condiments: 3302



Description

Elevate your culinary creations by canning homemade condiments like BBQ sauce, relish, and salsa, ensuring a personalized touch to enhance a variety of dishes.

Judging Guidelines:

- Appearance
- Textured
- Pack
- Color
- Proportion

Classes

1. Pickles and Relish
2. Preserved Fruit
3. Applesauce
4. BBQ Sauces
5. Salsa
6. Syrup

Division Notes

- Required Jar: Pint
- Water Bath or Pressure Canner processed.

Awards

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

Best of Show: Rosette



Department Notes: Cake Decorating

- Please refer to the 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 fair 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 entry 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 and the sculpted cake), 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 (ie: 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 except for 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 organizers 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.

Department Notes: Dessert Boards

- Please refer to the specific division notes for important information.



Description

Cake decorating is a meticulous craft where enthusiasts use various techniques, such as piping, fondant modeling, and edible painting, to transform plain cakes into visually stunning works of edible art.

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. Open to all Categories.

• **Advanced:** 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 an author, instructor, or work in the sugar art business.

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.
- 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 Sat. July 20th.** 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. This assistant is not allowed to touch, decorate, or assist with touch-ups/repairs of the piece.
- All entries will be judged by a team of highly qualified judges. 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.

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.).

Classes

1. Beginner Decorated Cake(2+ tiers)
2. Intermediate Decorated Cake(2+ tiers)
3. Advanced / Professional Decorated Cake(2+
4. Sculpted Cake - Theme: Legendary Landmarks

Awards

1st	2nd	3rd
\$100	\$75	\$50
\$100	\$75	\$50
\$100	\$75	\$50
\$100	\$75	\$50

Best of Show: Rosette

PEOPLE'S CHOICE AWARD



Description

In a dessert board competition, participants assemble visually appealing and delicious dessert boards, showcasing an array of sweets, fruits, and other treats arranged with artistic flair.

Judging Guidelines:

- Composition
- Color
- Flavor & Texture Harmony

Division Notes

- Open to Amateurs & Youth (11 - 17)
- One Entry per contestant
- Boards can and should showcase a variety of flavors and textures, but sweet items must make up the majority of the board.
- Entry must be displayed on a 12-14 inch serving board, which may be any material.
- Entries that go over the 12-14 inch size will have this counted against their entry.
- After Judging, all boards will be photographed and samples from the boards will be arranged on small plates to go on display for the remainder of the fair. The contestant may arrange the mini-version of their board if they would like, or allow staff to do so.
- Boards may be shared with the public if the contestant wishes after the smaller samples have been made and all photographs have been taken.
- Serving Boards must be picked up before the contestant leaves the Fair, same day. We cannot guarantee return of serving boards if they are not picked up by the contestant.

Classes

1. Dessert Boards

Awards

1st	2nd	3rd
\$50	\$25	\$10

Delivery & check in will be: THURS. AUG 1st, 4:00 - 5:00 pm
Live Judging will occur same day from: 5:00 - 6:00 pm