

**CULINARY ARTS****DEPARTMENT NO.: 3200**

Blue Ribbon Culinary Challenge - <i>NEW</i> .....	Division #3201
Breakfast for Two .....	Division #3202
Cupcakes Galore .....	Division #3203
Family Heirloom Recipes Competition .....	Division #3204
Fleischmann's® Yeast Bake for the Cure .....	Division #3205
Fresh Vegetables Competition .....	Division #3206
Ghirardelli Chocolate Championship .....	Division #3207
King Arthur Flour "Great Cake Contest" .....	Division #3208
Nutritious and Delicious .....	Division #3209
Ohio Wines Love at First Sip .....	Division #3210
Pillsbury® Pie Crusts: Pie Baking Championship .....	Division #3211
Root's Poultry – <i>NEW</i> .....	Division #3212
Smile and Say Cheesecake Competition .....	Division #3213

**Total Department Awards Offered: \$5,695 (\$3,105 premium dollars; \$1,865 in gift cards and gifts/product; \$725 other)**

**Sponsors:**

<b>American Dairy Association Mideast <a href="http://www.drink-milk.com">www.drink-milk.com</a> .....</b>	<b>\$355 Premium Dollars/Gifts</b>
<b>Blue Ribbon Farm <a href="http://www.blueribbonfarmfish.com">www.blueribbonfarmfish.com</a> .....</b>	<b>\$380 Premium Dollars/Gifts</b>
<b>Fleischmann's <a href="http://www.breadworld.com">www.breadworld.com</a> .....</b>	<b>* \$450 Premium Dollars/Gifts</b>
<b>Ghirardelli <a href="http://www.ghirardelli.com">www.ghirardelli.com</a> .....</b>	<b>* \$440 Premium Dollars/Gifts</b>
<b>Greater Midwest Foodways Alliance <a href="http://www.GreaterMidwestFoodways.com">www.GreaterMidwestFoodways.com</a> .....</b>	<b>\$300 Premium Dollars</b>
<b>King Arthur Flour <a href="http://www.kingarthurfLOUR.com">www.kingarthurfLOUR.com</a> .....</b>	<b>* \$465 Gifts</b>
<b>Kroger <a href="http://www.kroger.com">www.kroger.com</a> .....</b>	<b>\$600 \$10 Gift Cards</b>
<b>Ohio Association of Family Consumer Sciences <a href="http://www.oafcs.org">www.oafcs.org</a> and <a href="http://www.fccla.org">www.fccla.org</a> .....</b>	<b>\$100 Premium Dollars</b>
<b>Ohio Grape Industries <a href="http://www.tasteohiowines.com">www.tasteohiowines.com</a> .....</b>	<b>\$530 Premium Dollars/Gift</b>
<b>Ohio Poultry Association <a href="http://www.ohiopoultry.org">www.ohiopoultry.org</a> .....</b>	<b>\$595 Premium Dollars/Gifts</b>
<b>Pearl Alley Growers' Association <a href="http://www.pearlalleygrowers.com">www.pearlalleygrowers.com</a> .....</b>	<b>\$200 Premium Dollars</b>
<b>Pillsbury <a href="http://www.pillsbury.com/pie">www.pillsbury.com/pie</a> .....</b>	<b>* \$365 Premium Dollars/Gifts</b>
<b>Root's Poultry <a href="http://www.rootspoultry.com">www.rootspoultry.com</a> .....</b>	<b>\$190 Premium Dollars/Gifts</b>

**\* Prizes and/or certificates will be mailed directly to winners from The Blue Ribbon Group**

**Entry Deadline:** July 13, 2011 – *Enter and Pay Online*

**Delivery Date/Time:** Refer to specific Divisions.

**Open Judging Date/Time:** Refer to specific Divisions.

**Department Notes:**

- All contestants require an admission ticket to deliver exhibits during the Ohio State Fair July 27 - August 7, 2011.
- Professionals cannot enter (unless otherwise noted); see General Guidelines for "professional" definition.
- Must be 18+ years of age to enter, unless otherwise noted within the division.
- A late entry/on-site registration fee of \$60 per contest will be assessed if registering the day of the competition.
- One entry form per contestant is required regardless of the number of divisions entered.
- Attach entry tag securely to underside of container/base with tape.
- Disposable containers are strongly suggested.
- Recipes become the property of the sponsor and the Ohio State Fair.
- Recipes may not be exhibited in more than one class.
- Recipes must be typed on the Ohio State Fair Recipe Form (located online) - NO EXCEPTIONS.
- Limited heating and refrigeration facilities are available the day of the contest. Plan on a delivery time that will facilitate a safe serving temperature at the time of judging.
- Returnable items are to be removed by 9pm the day of judging. Serving pans must have the contestant's 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 the props).
- Contestants should not list anything in the recipe title or ingredients that would imply their identity (i.e. trademark, etc.).
- Winning entries will be displayed for as long as they have visual appeal.
- Entries will be released within one to two hours following the competition (except those being displayed).
- The kitchen is off limits to anyone other than staff and judges. NO EXCEPTIONS.
- Judging is held in the DiSalle Center.

- Contestants are prohibited from having contact with the judges until the contest is complete.
- Winning contestants of 2011 must check each division to determine eligibility for 2011.
- Prize money taxes are the responsibility of the winners.

**Judging Guidelines:**

- Refer to specific divisions.

**Blue Ribbon Farm Culinary “Challenge”!**

**Division No.: 3201**

**Sponsors:**

**Blue Ribbon Farm [www.blueribbonfarmfish.com](http://www.blueribbonfarmfish.com) ..... \$380 Premium Dollars/Gifts/Product**

**Awards Offered: \$380** (\$175 premium dollars; \$200 product; \$5 apron)

**Delivery Date/Time:** July 30, 2011 at 1pm-2pm

**Open Judging Date/Time:** July 30, 2011 at 2pm

**Location:** DiSalle Center Auditorium



**Contest Requirements – Round One Challenge:**

- 45 minutes to complete your dish.
- On-site cook-off.
- Bring your favorite 10 ingredients (you don’t have to use all of the ingredients).
- Two mystery ingredients will be provided that you must incorporate into your recipe. Do not bring meat, fish or poultry.
- You will make an entrée and a side dish for judging.
- Dried spices, dried herbs and salt will not count as part of your ten ingredients; however, fresh basil, oregano, dill and thyme will count as one of the 10 ingredients.
- A propane gas burner will be provided at each work station for your cooking needs.
- Bring your cooking pans, woks or pots along with needed cooking utensils and serving plate (plate may not be larger than a 12” dinner plate).
- There will be a sharing station with small electrical appliances (i.e. food processor, blender, etc.).
- Place your entrée and side dish on your 12” serving plate; if side dish is a soup, you will need to bring a standard one serving size bowl (bowl may not be more than 20 ounces).
- Presentation is important and is limited to what you can fit on the serving plate. (i.e. garnishments, etc.). Do not include eating utensils.

**Contest Requirements – Round Two Challenge:**

- This is a two-part competition.
- The top five contestants from Round One will cook again to create and present an appetizer using the remaining supplies and ingredients.
- You will have 30 minutes to complete your appetizer.

**Judging:**

- Taste (40%)
- Creativity (25%)
- Appearance (25%)
- General appeal (10%)

**Class**

**Awards**

1. Round One Challenge .....	Apron		
2. Round Two Challenge .....	\$100	\$50	\$25

**Sponsors:**

- American Dairy Association Mideast [www.drink-milk.com](http://www.drink-milk.com) ..... \$ 82.50 Premium Dollars/Gifts**
- Ohio Poultry Association [www.ohiopoultry.org](http://www.ohiopoultry.org) ..... \$ 82.50 Premium Dollars/Gifts**
- Kroger [www.kroger.com](http://www.kroger.com) ..... \$200 (\$10 Gift card to each contestant)**

**Awards Offered:** \$365 (\$150 premium dollars; \$200 gift certificates; \$15 aprons)  
**Celebrity Cook-Off:** July 30, 2011 - 10am-10:30am (Open Judging at 10:30am)  
**Contestant Set-Up:** July 30, 2011 - 10:30am-11am  
**Contestant Cook-Off:** July 30, 2011 - 11am (contestants will cook in 10 minute intervals)  
**Location:** DiSalle Center Auditorium



**Contest Requirements:**

- Open to anyone 10-110 years of age.
- Limited to the first 20 entries.
- Open to any non-professional.
- Only six ingredients will be allowed (spices/seasonings and water will not count as ingredients).
- Each recipe must contain four eggs and at least one of the following U.S. Produced Dairy products:
  - 3 ounces of shredded cheese (1/2 cup) or
  - 1 cup of milk or
  - 8 ounces yogurt or
  - 1/2 cup sour cream or
  - 4 ounces cream cheese
- All ingredients must be brought to the Fair by contestant and prepared onsite. Eggs will be provided by the Ohio Poultry Association.
- **Skillet meals must be prepared and cooked within 15 minutes (total time)**
- A burner with fuel, a pancake spatula, a 9” skillet, a bowl and wire whip will be provided to each contestant to be used at their own cooking station (other appliances may not be used).
- Contestants will showcase their breakfast tray entry for presentation to the judge, which can include other breakfast items (i.e. coffee, orange juice, flower, etc.).
- Typed recipes must be submitted with each entry at time of delivery on the Ohio State Fair Recipe Form.
- Recipes become the property of the Ohio Poultry Association, American Dairy Association Mideast and the Ohio State Fair.
- The Ohio Poultry Association and the American Dairy Association reserve the right to edit, copyright, publish and use recipes, including publicity or promotion without compensation to the entrants or winners.
- Only winning entries will be displayed. All other entries will be released immediately after judging.
- Winning recipes will be highlighted on OPA website.



**Judging Guidelines:**

- Taste (30%)
- Creativity (25%)
- Ease of Preparation (20%)
- Presentation and Appearance (15%)
- General appeal (10%)

**Class Prizes**

	<b>Awards</b>
1. Breakfast For Two – ages 10-110.....	\$75    \$50    \$25

First place winner ..... Rosette  
 All contestants ..... “Incredible Edible Egg” Apron & \$10 Kroger Gift Card

**2010 Winner –Megin Cress**

**Sponsors:**

- Ohio Poultry Association [www.ohiopoultry.com](http://www.ohiopoultry.com) ..... \$240 Premium Dollars/Gifts for each contestant
- Kroger [www.kroger.com](http://www.kroger.com) ..... \$200 (\$10 Gift Card to each contestant)

**Awards Offered:** \$440 (\$180 premium dollars; \$200 gift certificates; \$60 gifts/aprons)  
**Delivery Date/Time:** July 29, 2011 at noon-1pm  
**Open Judging Date/Time:** July 29, 2011 at 1pm  
**Location:** DiSalle Center Auditorium



**CUPCAKE DECORATING DEMONSTRATION WILL BE PRESENTED DURING JUDGING**

(audience will have an opportunity to try their hands at decorating as well as eating)



**Contest Requirements:**

- Six cupcakes are required to compete.
- Cupcakes must be frosted or glazed.
- Contestants must use three to four eggs (whites or yolks) in each recipe. No egg substitutes.
- Entry recipes must be submitted with each entry at time of delivery (typed) on the Ohio State Fair Recipe Form.
- Recipes become the property of the Ohio Poultry Association and the Ohio State Fair.
- The contest is intended for amateur bakers only.
- Contestants may enter more than one entry; however, each entry must be distinctively different.
- Recipe must yield at least 18 to 24 cupcakes.
- List all ingredients with exact measurements in the order used, including complete instructions, timing, number of servings, size of pans and dishes, plus any other information important to the recipes preparation.
- The Ohio Poultry Association reserves the right to edit copyright and publish recipes, including publicity or promotion without compensation to the entrants or winners.
- All recipes must be homemade; no mixes except Class 4.
- Only winning entries will be displayed. All other entries will be released within two hours after judging.
- Winning recipes will be highlighted on OPA web site

**Judging:**

- Taste (40%)
- Creativity (25%)
- Appearance/Presentation (15%)
- Ease of Preparation (10%)
- General appeal (10%)

**Class:**

	<b>Awards</b>		
1. Chocolate cupcakes .....	\$20	\$15	\$10
2. White or vanilla cupcakes .....	\$20	\$15	\$10
3. Other cupcake flavor .....	\$20	\$15	\$10
4. Cupcake from mix .....	\$20	\$15	\$10

Best of Show.....Rosette

Upon delivery each contestant will receive .....Apron and \$10 Kroger Gift Card

2010 Winner – Hannah Ralston

**Sponsor:**

**Greater Midwest Foodways Alliance ..... \$300 Premium dollars**  
[www.GreaterMidwestFoodways.com](http://www.GreaterMidwestFoodways.com)



**Awards Offered: \$300**

**Delivery Date/Time:** August 1, 2011 from noon-1pm

**Open Judging Date/Time:** August 1, 2011 at 1pm

**Location:** DiSalle Center Auditorium

Greater Midwest Foodways Alliance is dedicated to exploring, celebrating and preserving unique food traditions and their cultural contexts in the American Midwest. By hosting public events, developing archival resources and generating publications, the alliance celebrates the distinctiveness of a region that is as varied in tastes and traditions as it is in its geography from the Great Lakes to the Great Plains. Exploring indigenous foods like Wisconsin cranberries and Minnesota walleye, celebrating iconic flavors like the wheat and corn from across the prairies, chronicling immigrant cuisines from early Europeans to 21<sup>st</sup> century newcomers, or highlighting fish boils and fine dining in small towns and big cities, the alliance promotes and chronicles the diversity of the region’s culinary character.

Our Family Heirloom Recipe competition seeks your best made from scratch heirloom recipe suitable for a family or community dinner. To encourage delving deep into your family’s culinary history, please submit family recipes prior to 1950. We look forward to learning about and tasting your treasured foods.

**Contest Requirement:**

- Enter your best pre-1950 family heirloom recipe suitable for a family or community dinner.
- Contestants must be at least 18 years of age; one entry per person.
- Every ingredient must be listed in exact measurement (no rounded teaspoons, etc.) type of ingredient (example: self-rising flour) must be specified. Mixes may not be used.
- Recipe must be typed on the Ohio State Fair Recipe Form. On a separate sheet(s) present the recipe’s history. You may include who passed the recipe down to you, ethnicity (if relevant), number of years the recipe has been in your family and any interesting information about its place in your family's traditions. Original recipe card may be enclosed. Please consult [www.GreaterMidwestFoodways.com](http://www.GreaterMidwestFoodways.com) under the ‘events’ tab for examples of recipes and their histories.
- Previously entered recipes may not be entered.
- Each entry may not exceed an 18”x 18” display area. Your product should be displayed attractively with the use of props (i.e. photograph, placemat, napkins, glassware, flowers, etc.).
- By submitting your entry, you agree that your recipe and history narrative will become the property of the Ohio State Fair and Greater Midwest Foodways Alliance who reserves the right to edit, adapt, copyright, publish and use without compensation to you.
- By participating, contestants also understand and accept the right of Greater Midwest Foodways Alliance to use contestant names, photos, history narratives and recipes for publicity without compensation.
- Greater Midwest Foodways Alliance is not responsible for lost recipes.
- Recipes from the Greater Midwest Foodways Alliance website are not eligible for entry in this contest.

**Judging Guidelines:**

- Taste - 50%
- History - 40%
- Appearance - 10%

<b>Class</b>	<b>Awards</b>		
1. Family Heirloom Recipes .....	\$150	\$100	\$50

**2010 Winner –Amy Kent**

**Sponsor:**

Fleischmann's Yeast [www.breadworld.com](http://www.breadworld.com) ..... \$450 Premium Dollars/Gifts



**Awards Offered:** \$450 (\$425 premium dollars; \$25 gifts)

**Delivery Date/Time:** July 28, 2011 from 9am-10am

**Open Judging Date/Time:** July 28, 2011 at 10am

**Location:** DiSalle Center Auditorium

**BAKE FOR THE CURE® BAKING CONTEST**

The 2011 Fleischmann's Yeast contest comes with two ways to win...and all in the spirit of Breast Cancer Awareness. The first category, the main one, features yeast breads of any type and flavor. A second category calls for the top "Whole Grain Bread," any recipes with at least 50% whole grains. The first place winning recipes in both categories advance to grand prize judging for a \$1,000 national award!

Unite to increase **Breast Cancer Awareness** across the country! For every entry, Fleischmann's Yeast (ACH Food Companies) will contribute \$10 to **Susan G. Komen for the Cure**. Bring your baked entries and matching written recipe for live judging. Themes and decorations are encouraged as part of your presentation.

**Contest Requirements:**

- Entries must be original and baked with Fleischmann's Yeast as an ingredient (RapidRise, Active Dry or Bread Machine Yeast).
- For inspiration, visit [www.breadworld.com](http://www.breadworld.com), [www.bakefortheure.com](http://www.bakefortheure.com) or [www.pizzacrustyeast.com](http://www.pizzacrustyeast.com).
- Recipe must be typed on the Ohio State Fair Recipe Form. Winning recipes must be able to be successfully reproduced in the Fleischmann's Yeast test kitchens to be considered for grand prizes.
- Any age contestant is welcome to enter unless fair guidelines do not permit. Only one set of prizes will be awarded per Fair.
- One person can submit one entry per category.
- Recipes become the property of the Ohio State Fair and ACH Foods (ACH). Contestants agree that ACH may edit, adapt, copyright, publish and use any or all of them including for publicity, promotion, or advertising in any form of media, including websites, without compensation to you. This includes publishing winner names and city/state of residence, in any form of media, including websites, videos, photographs, etc.
- First place winning recipes will be forwarded to ACH Food for grand prize judging.
- Taxes on prizes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- The 2010 first place Fleischmann's Yeast winners are not eligible to compete in 2011.
- Participating Fairs in each region are pre-selected by Fleischmann's Yeast and ACH Food Companies, Inc. (ACH).
- Fleischmann's pays all premium award dollars directly to the contest winners.

**Judging Guidelines** (Criteria applies to both categories. Breast cancer awareness themes and decorations are encouraged):

- Flavor (40%)
- Texture (20%)
- Appearance (20%)
- Creativity (20%)



**Class**

**Awards**

- |   |       |      |      |
|---|-------|------|------|
| 1. Bake your best blue ribbon worthy bread...any style...any flavor.....  | \$150 | \$75 | \$50 |
| 2. Whole Grain Bread - any type of recipe with yeast may be submitted from bread or rolls to pizza or cakes. Recipes should contain at least 50% whole grains, such as whole wheat flour, rye flour, and/or other whole grain ingredients (oatmeal, flax seed, bran cereals, bulgur, etc). All-purpose or bread flour should be limited to 50% or less of the flour in the recipe. .... | \$100 | \$50 |      |

Each winner .....Ribbon, Award Certificate and Apron.

**THREE NATIONAL GRAND PRIZES: \$1,000 Each**

Three Grand Prizes (\$1,000 each) will also be awarded by ACH Food Companies, Inc. (ACH). Based on the same judging criteria at the fairs and selected out of all first place winning recipes, ACH Test Kitchens will select one grand prize recipe in each U.S. region of participating fairs, divided as the Northern U.S., Central U.S., and Southern U.S. The three grand prize winners will be notified by January 31, 2012. Both categories' first-place winning recipes advance to grand prize judging.

The grand prize recipes will be available after February 1, 2012, by sending a self-addressed stamped envelope to The Blue Ribbon Group, Attn: Fleischmann's Yeast '11, 3033 Excelsior Blvd., #220, Minneapolis, MN, 55416.

**2010 Winner –Betty Jo Morrison-Mizer**

**Sponsor:**

**Pearl Alley Growers' Association [www.pearlalleygrowers.com](http://www.pearlalleygrowers.com) ... \$200 Premium Dollars**

**Awards Offered: \$200**

**Delivery Date/Time:** August 3, 2011 from 2pm – 3pm

**Open Judging Date/Time:** August 3, 2011 at 3pm

**Location:** DiSalle Center

**Division Notes:**

- An Ohio State Fair Recipe Form is required with each entry.

**Judging Guidelines:**

- Recipes must use fresh vegetables (not frozen, canned or dried).
- Must yield at least four servings.
- Main ingredient must be a vegetables.
- Entries may be raw, baked, cooked, etc.
- Contestant must bring a sample of the raw fresh vegetable(s) used.

<b>Class</b>	<b>Awards</b>
1. One vegetable dish using the above guidelines (i.e. potato, corn, beans, etc.) ....	\$50      \$35      \$15
2. Two or more vegetable dish using the above guidelines (i.e. corn & pepper, tomatoes stuffed with other vegetables, acorn or zucchini squash stuffed with Other vegetables, vegetable medley, fresh cabbage and carrot slaw, etc.) .....	\$50      \$35      \$15

**Sponsor: Ghirardelli [www.ghirardelli.com](http://www.ghirardelli.com) ..... \$440 Premium Dollars/Gift/BONUS Prize**

**Awards Offered: \$440** (\$200 premium dollars; \$225 gifts; \$15 aprons)

**Delivery Date/Time:** July 31, 2011 from 9am-10am

**Open Judging Date/Time:** July 31, 2011 at 10am

**Location:** DiSalle Center Auditorium



**GHIRARDELLI CHOCOLATE CHAMPIONSHIP**

**Ghirardelli likes relatively easy recipes where chocolate is the hero.**

The Ghirardelli Chocolate Championship is calling for your most tempting treat, snack, cake, candy, cookie or dessert! Any type of chocolate creation is welcome. Create your best entry using at least one of the Ghirardelli natural and premium baking products (chocolate chips, bars and / or cocoa). Enjoy baking in Ghirardelli's chocolate intensity for the opportunity to win \$150 and a beautiful Ghirardelli chocolate gift basket!

**Contest Requirement**

- Recipe must be original. For baking tips, recipe ideas and product information, go to [www.ghirardelli.com](http://www.ghirardelli.com).
- Any person age 18 or older may enter; limit one entry per person.
- Recipe must be homemade (no box mixes), named, original, unpublished, the sole property of entrant and not previously submitted to any other contest.
- Entries must be submitted with 1) one Ghirardelli label, and 2) typed on the Ohio State Fair Recipe Form.
- Recipes should list ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
- Recipes become the sole property of the Ohio State Fair and Ghirardelli. Ghirardelli reserves the right to edit, adapt, copyright, publish, and use any or all of the recipes including for publicity, promotion, or advertising, with no compensation.
- Ghirardelli is not responsible for lost, stolen, misdirected or late entries.
- Contest is for amateur bakers only.
- Ghirardelli employees and their family members are not eligible to compete.
- Taxes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.

- The 2010 first place winners are not eligible to compete in 2011.
- Ghirardelli pays all premium award dollars directly to the contest winners.

**Judging**

Taste (overall and chocolate taste) - 40%  
 Originality/Creativity - 30%  
 Appearance - 20%  
 Ease of Preparation - 10%

**Class**

1. Create your best recipe using at least one Ghirardelli baking product and no more than 10 other ingredients.....

**Awards**

\$150\* \$50\* Gift Basket

Each winner..... Ribbon, Award Certificate and Apron

\*First and second place winners will also receive a Ghirardelli gift basket.

**Bonus Prize**

Enter the contest for a special surprise! An additional Ghirardelli prize will be awarded to one randomly selected contest entrant.

**2010 Winner – Carolyn Hickey**

**King Arthur Flour “Great Cake Contest”**

**Division No.: 3208**

**Sponsor: King Arthur Flour [www.KingArthurFlour.com](http://www.KingArthurFlour.com) ..... \$465 Gift Certificate/gifts**

**Awards Offered: \$465** (\$450 gift certificates; \$15 aprons)  
**Delivery Date/Time:** August 1, 2011 from 9am-10am  
**Open Judging Date/Time:** August 1, 2011 at 10am  
**Location:** DiSalle Center Auditorium



**KING ARTHUR FLOUR “GREAT CAKE CONTEST”**

**Do not miss this year’s King Arthur Flour “Great Cake Contest!” Generous Prize Increases: First Place is now a \$200 Gift Card to [www.KingArthurFlour.com](http://www.KingArthurFlour.com) and the runner up award amounts have doubled! The "online catalog" gives you access to a huge selection of baking ingredients and kitchen essentials...from spatulas to baking pans...bread machines to stand-up mixers.**

**Contest Requirement**

- Bake your cake using King Arthur Flour; limit one entry per person.
- Any type or shape of cake is welcome. Winners will be chosen based on: Taste (50%), Presentation (25%) and Texture (25%).
- Use no mixes for the batter. Any frostings or toppings are allowed, with themes and decorations encouraged.
- This competition is for home bakers, not professional bakers. Entries from persons earning a significant portion of their income from baking may be disqualified.
- Any age contestant is welcome to enter unless Fair guidelines do not allow. Only one set of prizes will be awarded per fair.
- Recipes must be typed on the Ohio State Fair Recipe Form.
- Submit King Arthur Flour package, product label, UPC code or receipt with your entry. Photocopies are allowed.
- All recipes entered become the property of the Ohio State Fair and the King Arthur Flour Co. By participating, contestants agree that King Arthur Flour may edit, adapt, copyright, publish and use any or all of the recipes entered. They may also use contestant names and photos for publicity, promotion, or advertising without compensation.
- Employees of King Arthur Flour, its affiliates, subsidiaries, agencies, and their families are not eligible to enter.
- Taxes on prizes are the responsibility of the winner. This contest is void where prohibited or otherwise regulated by law.
- The 2010 first place King Arthur Flour winner is not eligible to compete in 2011.

**Judging Guidelines:**

Taste - 50%  
 Presentation - 25%  
 Texture - 25%

**Class****Awards**

1. Bake your King Arthur Flour “Great Cake” .....\*\$200 \*\$150 \*\$100

Each winner .....Ribbon, Award Certificate and Apron

\*NEW PRIZES! First, second and third place awards are King Arthur Flour gifts certificates. Gift Certificates may be used at [www.KingArthurFlour.com](http://www.KingArthurFlour.com).

**GRAND PRIZE**

One grand prize winner (out of 15 first place winning cakes at official host fairs) will be chosen by King Arthur Flour Test Kitchens based on the same criteria as above, plus ease of preparation, recipe clarity and originality. The winner may choose either a \$500 “Shopping Spree” at [www.KingArthurFlour.com](http://www.KingArthurFlour.com) or an all-expense paid trip to Norwich, Vermont for a one-day complimentary baking class at the King Arthur Flour Baking Education Center. The grand prize winner will be notified by phone no later than January 15, 2012. The grand prize winner will be asked to sign a release in order to accept their award.

**2010 Winner – Jody Benton**

**NUTRITIOUS AND DELICIOUS– *Improving Nutrition in the Art of Cooking***

**Division No.: 3209**

**Sponsor:**

**Ohio Association of Family Consumer Sciences ..... \$100 Premium Dollars**  
[www.oafcs.org](http://www.oafcs.org) and [www.fccla.org](http://www.fccla.org)

**Awards Offered: \$100**

**Delivery Date/Time – Class 1:** August 4, 2011 from 9am-10am

**Open Judging Date/Time – Class 1:** August 4, 2011 at 10am

**Delivery Date/Time – Class 2:** August 4, 2011 from 10:30am-11:30am

**Open Judging Date/Time – Class 2:** August 4, 2011 at 11:30am

Nutritious and Delicious is an opportunity to increase awareness of nutritional suggestions for healthier 21<sup>st</sup> century cooking. The students in the Ohio University Family and Consumer Sciences Education undergraduate program, affiliated with the Ohio Association Family and Consumer Sciences (OAFCS), created this division. Their research came from a series of four classes in nutrition, food safety, food science and food product development. Their discussions were also guided by citizen friendly websites for the American Heart Association and MyPyramid.gov.

The goal is to nutritionally improve family favorite recipes while maintaining excellence in the creative art of food preparation for the health and welfare of Ohio’s families. Participants in this division can find suggestions and tips for improving the nutritional value of favorite recipes further down this article.

**Department Notes:**

- Each entry must be typed on the Ohio State Fair Recipe Form.
- If an original recipe and an adjusted recipe are required, the adjusted recipe should have a nutrition grade from [http://caloriecount.about.com/cc/recipe\\_analysis.php](http://caloriecount.about.com/cc/recipe_analysis.php) that is higher than the nutrition grade of the original recipe. Or, do an individual ingredient analysis using [www.foodapedia.gov](http://www.foodapedia.gov) or <http://www.nal.usda.gov/fnic/foodcomp/search> to show nutritional improvement.

**Division Notes – Class 1:**

- A brown bag or original lunch bag is submitted and can be designed in any fashion that is appropriate and safe. The Brown Bag design form must accompany the entry at delivery.
- Bag must be something that can be folded and used more than one time.
- Interior food protectors should be disposable and preferably recyclable or reusable.
- Entries are encouraged to be collaborative projects among family members, but must be entered under one person’s name.
- Entry must include the bag and **not more than six food items**.

**Judging Guidelines – Class 1:**

- Bag design appropriate for the age of the carrier.
- Content of the meal – Is it balanced (following [www.mypyramid.gov](http://www.mypyramid.gov) guidelines)? Does it meet food safety guidelines? Have healthy alternatives been considered?
- Caloric intake considering age and diet.
- Temperature control: cold food can be kept at **41° F** or below; hot food can be kept at **135° F and above** for up to four hours.

**Division Notes – Class 2:**

- Include nutrition information with the typed recipe on the Ohio State Fair Recipe Form.
- Receipts or labels from the local grown food ingredient must accompany the entry.
- Sources of inspiration: Restaurants featuring locally grown cuisine, farmer’s and their recipe suggestions, grocers featuring locally grown produce, meat and processed foods.
- If a processed food is used in the recipe and is the featured ingredient for this competition, the food being processed must be local to the processing plant.

**Judging Guidelines – Class 2:**

- A picture story board with a minimum of six pictures must be displayed on a firm board of cardboard no larger than 18” x 18”. Each picture must accompany a brief description including the location of the food source. Natural healthy production is an important consideration in the story board.
- At least half of the ingredients must come from a locally grown food source.
- Presentation in a ready-to-serve container that compliments the locally grown product (i.e. color variety, texture variety, etc.).

Classes	Awards		
1. Brown Bag Lunch featuring a general heart healthy lunch.....	\$25	\$15	\$10
2. Locally Grown & Healthy – any item .....	\$25	\$15	\$10

**Ohio Wines Love at First Sip Division No.: 3210**

**Sponsor: Ohio Grape Industries [www.tasteohiowines.com](http://www.tasteohiowines.com) ..... \$530 Premium Dollars/Gifts**

**Awards Offered: \$530** (\$350 premium dollars; \$150 gift basket; \$30 gifts)  
**Delivery Date/Time:** August 5, 2011 from 9am to 10 am  
**Open Judging Date/Time:** August 5, 2011 at 10 am  
**Location:** DiSalle Center Auditorium



**Contest Requirements:**

- Create a dish using at least 1 cup of Ohio Wine (produced by a winery located in Ohio).
- Recipes must be typed on the Ohio State Fair Recipe Form and must state the type and brand of wine used.
- Contestant should plan delivery time to facilitate desirable serving temperature of entry.
- Contestant must bring in the empty bottle of wine used in the recipe.
- One entry per class, per contestant.
- Winning entries only will be displayed. All other entries will be released within one to two hours after judging.
- Recipes become the property of the Ohio State Fair and the Ohio Grape Industries. The Ohio Grape Industries reserves the right to edit, adapt, copyright, publish and use any or all the recipes including for publicity, promotion or advertising, with no compensation.

**Judging Guidelines:**

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

Classes:	Awards		
1. Entrée or side dish (no soups).....	\$100	\$50	\$25
2. Dessert.....	\$100	\$50	\$25

BEST OF SHOW..... Rosette and Gift Basket

Each contestant upon delivery will receive..... Gift from Ohio Grape Industries

**2010 Best of Show Winner – Lisa Alessandro**

**Sponsor: Pillsbury [www.pillsbury.com/pie](http://www.pillsbury.com/pie) ..... \$365 Premium Dollars/Gifts**

**Awards Offered: \$365** (\$350 premium dollars; \$15 gifts)  
**Delivery Date/Time:** August 3, 2011 from 9am-11am  
**Open Judging Date/Time:** August 3, 2011 at 11am  
**Location:** DiSalle Center Auditorium



**Welcome to the PILLSBURY® PIE CRUSTS:  
 PIE BAKING CHAMPIONSHIP!**

Sponsored by General Mills Sales, Inc., One General Mills Boulevard, Minneapolis, MN 55440

**Contest Requirements:**

Make ANY dessert pie with Pillsbury Refrigerated Pie Crusts, a simple way to make something sensational:

- Recipe must use Pillsbury Refrigerated Pie Crusts (one or two crusts). Make any dessert pie (any flavor/variety/style): use custards, creams, fruits and/or any other fillings and ingredients, from the classic to the creative, any creation is welcome. Make it sweet, however, not savory; no quiches or main dish pies. Pies should be baked in a nine-inch pie pan or a nine- or ten-inch tart pan.
- The grand prize winner judging will be overseen by General Mills and the Blue Ribbon Group. The grand prize winner will be notified on or before January 31, 2012. The winner of the Fan Favorite Pie Award is still eligible to win the Grand Prize.
- You must be 18 years of age or older to enter. Each contestant may enter only one pie/pie recipe.
- Recipe must be typed on the Ohio State Fair Recipe Form. All recipes must be submitted with an original UPC label from one package of Pillsbury Refrigerated Pie Crusts.
- Contestant agrees that recipes become the property of the Ohio State Fair and General Mills. General Mills 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, including websites, without compensation to you. You also hereby irrevocably authorize and grant permission to General Mills and others licensed or otherwise permitted by it to use and distribute your name, address, voice and likeness for any and all purposes, including publicity, advertising and trade purposes, by all means of publication including electronic and Internet, without any obligation or liability to you and without any additional approval or consent. By submitting your pie and recipe, you acknowledge and agree that no claim relating thereto shall be asserted against General Mills or any of its officers, directors, employees, agencies, representatives, successors, assigns or shareholders.
- Contest is for amateur bakers only.
- Employees of General Mills, its parent, affiliates, subsidiaries, agencies and members of their immediate households are not eligible to enter or win.
- Taxes are the responsibility of the winner. This contest is void where prohibited or otherwise regulated by law.
- The 2010 Pillsbury Refrigerated Pie Crusts Pie Baking Championship First Prize winner is not eligible to enter the 2011 Contest.
- Pillsbury pays all premium award dollars directly to the contest winners.

**Judging Guidelines:**

- Recipes will be judged on taste, appearance, creativity, ease of preparation, and general appeal.

<b>Class</b>	<b>Awards</b>
1. Make any dessert pie with Pillsbury Refrigerated Pie Crusts .....	\$200* \$100 \$50
Each winner .....	Ribbon, Award Certificate and Apron

***Celebrating Pie Baking at State & County Fairs...Contest Now Open to Any Dessert Pie!***

**\*2011 GRAND PRIZE: \$5,000!** A grand prize winner will be selected from all first place winning recipes from Pillsbury Pie Contests nationwide. The grand prize winner will have “ultimate blue ribbon bragging rights” and a \$5,000 cash award from the makers of Pillsbury Pie Crusts for their fabulous pie recipe

**FAN FAVORITE PIE AWARD:** Pillsbury will also post a group of finalist pies on its website and put an extra award to an online vote! The pie recipe receiving the most online votes will win a year’s supply of Pillsbury Refrigerated Pie Crusts (2 boxes/month). The estimated retail value of this "Fan Favorite Award is \$95.00. Voting will begin at [www.Pillsbury.com/pie](http://www.Pillsbury.com/pie) no later than January 1, 2012.

**2010 Winner – Peggy Smith**

**Sponsor: Root's Poultry [www.rootspoultry.com](http://www.rootspoultry.com) ..... \$190 Premium Dollars/Gifts**

**Awards Offered: \$190** (\$175 premium dollars; \$15 gifts/aprons)  
**Delivery Date/Time:** July 31, 2011 from noon-1pm  
**Open Judging Date/Time:** July 31, 2011 at 1pm  
**Location:** DiSalle Center Auditorium



**Root's Poultry offers top-notch quality as a starting point.  
 Products are nutritious and easy to prepare.  
 Root's caters to the fast-paced lifestyle of today's American family with  
 Unbeatable Flavor, Unique Yet Traditional Appeal, Heat and Eat Convenience, and Low Fat Content**

**Contest Requirements:**

- Roots Poultry is available at The Andersons.
- For product information and store locator, visit [www.rootspoultry.com](http://www.rootspoultry.com).
- Only one recipe per contestant.
- Any recipe may be entered (i.e. main dishes, appetizers or other foods).
- Contestants must be at least 11 years old.
- Entry recipes must be typed on the Ohio State Fair Recipe Form. A product label must be attached to the typed Recipe Form.
- Recipes become the property of the Ohio State Fair and Root's Poultry. Root's Poultry reserves the right to publish, promote or advertise the recipe and contestant's names and photo without compensation.
- Taxes, if applicable, are the responsibility of the winner.
- Contest is void where prohibited or otherwise regulated by law.

**Judging Guidelines:**

- Taste - 35%
- Creativity - 35%
- Convenience of Recipe - 30%

**Class**

**Awards**

1. Make any creation using Roots Poultry .....	\$100	\$50	\$25
Each winner .....	Ribbon, Award Certificate and Apron		

**Sponsors:**

**American Dairy Association Mideast [www.drink-milk.com](http://www.drink-milk.com) ..... \$272.50 Premium Dollars/Gifts**  
**Ohio Poultry Association [www.ohiopoultry.org](http://www.ohiopoultry.org) ..... \$272.50 Premium Dollars/Gifts**  
**Kroger [www.kroger.com](http://www.kroger.com) ..... \$200 Gift card to each contestant**



**Awards Offered: \$745** (\$500 premium dollars; \$245 gift cards/gifts)  
**Delivery Date/Time:** July 29, 2011 from 9am-10am  
**Open Judging Date/Time:** July 29, 2011 at 10am  
**Location:** DiSalle Center Auditorium



**Contest Requirements:**

- Recipes 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, size of pans and dishes, plus any other information important to the recipes preparation.
- Contestants may enter more than one entry; however, each entry must be distinctively different.
- Recipes become the property of the Ohio State Fair, Ohio Poultry Association and American Dairy Association Mideast who reserves the right to edit, copyright, publish and use recipes, including publicity or promotion without compensation.
- Open only to amateurs.
- Class 3 recipe must produce 14-16 servings.
- Contestants must use at least four eggs in each cheesecake.
- Only real dairy products are accepted, substitutions/imitation products are not permitted (i.e. goat cheese cannot be used).

- All recipes must be homemade; no mixes.
- Only winning entries will be displayed. All other entries will be released within one-two hours after judging.
- Winning recipes will be highlighted on OPA website.

**Judging Guidelines (amateur and professional):**

- Creativity (30%)
- Taste (30%)
- Appearance/Presentation (20%)
- Ease of Preparation (10%)
- General appeal (10%)
- Class 3 – bonus points for presentation

<b>Class:</b>	<b>Awards</b>		
1. Savory appetizer (using chicken or turkey) .....	\$100	\$50	\$25
2. Sweet with any topping, flavor or inclusion .....	\$100	\$50	\$25
3. Individual cheesecakes – eight servings (muffin size or smaller) .....	\$75	\$50	\$25
First, second and third place winners .....	Rosette		
Upon delivery each contestant will receive .....	Gift and \$10 Kroger Gift Card		

- 2010 Class 1 Winner – Karen Haldeman**  
**2010 Class 2 Winner – Paul Hamilton**  
**2010 Class 3 Winner – Amy Kent**  
**2010 Best of Show Winner – Paul Hamilton**