

Best of Florida Baking Competition Handbook

Adult

IMPORTANT DATES

Online or Paper Entry Form deadline	NOTE EARLIER DEADLINE Friday, December 14, 2018
Deliver items to the Florida Center — located at the Florida State Fair (see page 6)	Friday, February 15, 2019 9:00 a.m. – 11:00 a.m.
Judging	Friday, February 15, 2019 12:00 noon
Awards Ceremony	Friday, February 15, 2019 4:00 p.m.

For more information, contact
Competitive Exhibit Coordinator

Brenda Gregory

Phone: 813-734-2810

Email: brenda.gregory@floridastatefair.com



Benefits of Competing?

The Florida State Fair is proud to showcase the bounty of talented people from around the state. Not only do we provide you the opportunity to win ribbons and prize money... it's also a great way to share your talent with a larger community. **In appreciation... all exhibitors receive a FREE ticket to attend the fair.**

Competition Overview

Entry Fee: Adult Division \$3 per entry

Entry Fees are non-refundable

All information regarding **Creative Living Competitions** can also be found at www.floridastatefair.com.

How to enter online – page 6

General Rules – page 7

Paper entry form is available on the last page.

Exhibitors are encouraged to read this handbook in its entirety.

Eligibility

1. The **Best of Florida Baking Adult Division** is open to all Florida residents ages 18 and up, and
2. Open to all Baking Competition Best of Division winners from previous Fairs. The **Best of Florida Baking Competition** is open to all home cooks.

NOTE: You can still compete in the Baking Competition in those Divisions that you have not won a Best of Show Award.

For example, if you won Best of Division in Cakes during last year's Baking Competition. This year you must now enter a cake in the **Best of Florida Baking** competition's Cake class. However, you are still able to enter in other Baking Divisions that you have not won a Best of Division award.

The Best of Florida Baking Competition takes place on Friday, February 15, 2019.



Check out the new 2019 KING ARTHUR Baking Contest...
Info found in the Baking Handbook...



on Page 9. Competition date Saturday, February 16, 2019

Definitions

Home-Made Food Entries: Entries which are completely prepared at home. This does not, however, exclude “Professional or Commercial Quality” items or equipment sold for home use.


Made from scratch: Entry created from the raw ingredients and not simply adding water to a packet mix.

Commercially-Made Ingredients: The Florida State Fair defines “Commercially Made” products as food items which are prepared in a commercial plant or kitchen. *For example: graham crackers, Oreos, Jell-O, marshmallow cream, etc.*

Entry Rules

1. Exhibitors may enter as many classes as they qualify for; but only one (1) entry per class.
2. King Arthur Baking Contest is open to all bakers, see Baking Handbook on page 9 for specific entry rules.

PREPARATION GUIDELINES

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3. Entries should be “Home-Made” and “Made from scratch.” Commercially-made ingredients may be used as long as they are not the main ingredient in the final product. For example, using frozen cookie dough to make a cookie sandwich. Try to avoid using commercially-made ingredients as described in above “Definitions.” The judges will take this into consideration when awarding prizes.
 4. Entries made with bread machines are not allowed.
 5. All piecrusts must be made from scratch.
 6. All baked items must be sweet not savory.
 7. Entries requiring a freezer are not allowed. Entries are mostly stored at room temperature or positioned on ice packs to keep cool. For example, cheesecake or a crème pie.
 8. Entered items must be accompanied by the attached recipe form and must be legible. **See Page 8 for Recipe Form instructions & Recipe Form on Page 9.**

AFTER COMPETITION

9. Trays and props **will** be returned to exhibitors after the awards ceremony, upon request. Place name on the bottom of the container.
10. After the awards ceremony you can retrieve or leave your baked goods with the Fair.

GENERAL ENTRY RULES

11. Each adult exhibitor will receive one (1) daily admission ticket(s) to the Fair.
12. Exhibitor cannot use any previous years’ recipes.
13. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.

Entry Requirements

Perishables Requirement

Due to high temperatures and food safety during Fair, all perishables must be kept in an insulated container such as an ice chest.

Quantity Requirements:

- Cakes & Coffee Cakes** — one whole cake
- Cupcakes** — six cupcakes
- Pies** — one whole pie, 8-10 inch
- Pastries** — six items
- Tarts** — one whole Tart, 8 – 10 inches
- Tartlets** — three items, 4 – 5 inches
- Breads or Quick Breads** — one whole loaf
- Donuts, Scones** — six items
- Biscuits, Muffins and Rolls** — six items
- Cookies, Bars and Confections** — six items

Disqualifications

The following conditions will result in the entry being removed or lowered to “No Award” status.

- **Late delivery of entry**
- **Hair or foreign object found on the entry**
- **Perishable entry arriving at a temperature deemed unsafe for consumption by Judges**
- **Entry does not meet quantity requirements.**
- **Product considered by judges to be unsafe to taste**

Judging & Awards

The Fair ensures that the judges we employ are knowledgeable in the division in which they are judging and will be impartial. Judges reserve the right to reassign entries to a more appropriate division or class. Judging will be done using a scorecard to assist in keeping decisions as objective as possible. **The decision of the judge(s) is final.**

If, at the Judge’s discretion, an entry does not merit a placing, the Judge shall give no award under any circumstance. This rule applies whether there is one or more exhibits in the Class.

Awards Information

First Place – State Fair Ribbon **\$60**

Second Place – State Fair Ribbon **\$40**

Third Place – State Fair Ribbon **\$20**

Best of Show – State Fair Ribbon **\$120**

Best of Show Award will be chosen from the first place winners in each Class.

Honorable Mention Ribbons may be awarded, at the discretion of the judges.

Best of Florida Baking Division (16.101)

There are seven classes in the Best of Florida Baking Competition for adults to compete.

Class Information

- Bread – page 3
- Confections – page 5
- Cakes – page 4
- Gluten-Free Baking – page 5
- Pies & Pastry – page 4
- Other Not Listed – page 5
- Cookies – page 5



Recipes for the following year's official Florida State Fair's Cookbook will be chosen from this year's winning recipes

Best of Florida Baking – Division & Classes

Best of Florida Baking – Adult

Division 16.101

Class Description

- | | |
|-----------------|----------------------|
| 1 Bread | 5 Confections |
| 2 Cakes | 6 Gluten-Free Baking |
| 3 Pies & Pastry | 7 Other Not Listed |
| 4 Cookies | |

Bread – Class 1

Definitions

Leavened Breads: Any type of Bread using yeast or a culture as the leavening agent, including sourdough breads.

Non Yeast Breads: Breads made without a leavening agent (flat breads).

Quick Breads: Any bread or bread-type product made using a leavening agent other than yeast or culture, such as baking soda.

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Bread

- Biscuits, Donuts & Scones
- Corn Bread
- Muffins
- Quick Bread
- Yeast Bread
- Non-Yeast Bread
- Healthy Alternatives
- Other Leavened & Non-yeast Breads

Judging Criteria

General Appearance - 15%

Shape, proper dome, smoothness, crust color

Texture - 25%

No streaks or close grain, size and uniformity of cell walls, elasticity

Lightness - 15%

Crust - 15%

Thickness, quality, crispness, tenderness and uniformity

Flavor - 30%

Taste and aroma, sweet, nutty, blended

Quantity Requirements

Breads or Quick Breads — one whole loaf

Biscuits, Muffins and Rolls — six items

Donuts — six donuts

Scones — six scones

Cake – Class 2

Definitions

Frosted Cakes: Any frosted cake, which does not have any filling or any frosting that requires refrigeration.

Unfrosted Cakes: Any unfrosted cake (i.e. pound cakes, fruit cakes or any other type of cake not frosted—may include a light glaze or powder sugar dusting).

Refrigerated Cakes: Any cake with a frosting or filling that requires refrigeration or other cake that requires refrigeration (i.e. Cheesecakes, creams, custards etc.)

Please bring a cooler with ice to keep your cake cold.

Cookie Crumb Crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made-from-scratch – not using commercially prepared cookies like graham crackers, Oreos, etc.

Coffee Cake: A sweet, leavened, bread-like cake usually flavored with nuts, fruit or spices and topped with frosting, glaze or streusel.

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Cake

- Angel Food
- Pound
- White or Yellow
- Chocolate
- Vegetable (Carrot, Zucchini, etc)
- Fruit (Coconut, etc) & Pineapple Upside Down
- Cheesecake
- Coffee Cake
- Healthy Alternatives

Pies & Pastry – Class 3

Definitions

All pies should be sweet vs. savory.

Crème Pie: Pie shell and filling are cooked separately.

Custard Pie: Both filling and crust are baked together.

Refrigerated Pie: Any pie that requires refrigeration (creams, custards, pumpkin, pecan, meringue, etc.)

Please bring a cooler with ice to keep your cake cold.

Single Crust Pie: Any non-refrigerated pie with only a bottom crust.

Double Crust Pie: Any non-refrigerated pie with a top and bottom crust.

Cookie Crumb Crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made-from-scratch – not using commercially prepared cookies like graham crackers, Oreos, etc.

Pastries: Includes Shortcrust, Pate a Choux, Puff, Danish and Phyllo. Made by exhibitor.

Tarts & Tartlets: A shallow, baked shortcrust pastry or crumb crust with a filling and no top crust. Must be removed from pan. Tartlets are baked in mini tart pans.

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Pies & Parties

- Fruit
- Cobblers, Crumbles & Crisps
- Pecan

Judging Criteria

General Appearance - 30%

- **Crust** - color, texture, and depth.
Frosting/glaze - glossy, not granular, soft, not sticky, suitable flavor
- **Filling** - if appropriate- minimum 1/4 inch, fluffy, good flavor blend with cake

Texture - 25% Tender, round even cells

Crumb - 10% Moist crumb

Flavor - 35% Delicate and pleasing, natural flavor of ingredients.

Quantity Requirements

Cakes — one whole cake

Cupcakes — six cupcakes

Coffee Cakes — one whole coffee cake

- Crème, Custard or Pumpkin
- Chocolate
- Pastry (all types)
- Tarts & Tartlets
- Healthy Alternatives

Quantity Requirements

Pies — one whole pie, 8-10 inch

Pastries — six items

Tarts — one whole Tart, 8 – 10 inches

Tartlets — three items, 4 – 5 inches

Judging Criteria

Refrigerated Pies

General Appearance - 30%

Crust - 30% (Flavor - 15% Texture - 15%)

Filling - 40% (Flavor - 20% Consistency - 20%)

Non-Refrigerated Pies

General Appearance - 30%

Crust - 40% (Flavor - 15% Texture - 25%)

Filling - 30% (Flavor - 15% Consistency - 15%)

Pastry

General Appearance - 25%

(Color - 10% Shape - 10% Overall - 5%)

Crust - 40% (Flavor - 15% Texture - 25%)

Filling - 20% (Flavor - 10% Consistency - 10%)

Topping - 15%

Cookies – Class 4

Definitions

Bar Cookies: Any cookie that is baked flat, cut into “bars” usually done in a pan with sides.

Brownies: Any type of Brownie

Drop Cookies: Any cookie that is formed by dropping dough from a spoon to the cookie sheet.

Macarons: This is a type of Drop Cookie. A light cookie made with egg white, sugar, and usually ground almonds or coconut.

Chocolate Chip Cookies: Bar or drop

Filled cookies are made from a rolled cookie dough filled with a fruit or confectionery filling before baking.

Rolled cookies are made from a stiffer dough that is rolled out and cut into shapes with a cookie cutter.

Refrigerator (icebox) cookies are made from stiff dough that is refrigerated to make the raw dough even stiffer before cutting and baking. The dough is typically shaped into cylinders which are sliced into round cookies before baking.

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Cookies

- Bar
- Brownies
- Drop
- Chocolate Chip
- Christmas & Holiday
- Valentine’s Day
- Decorated (non-holiday)
- Shaped or Rolled
- Filled Cookies
- Refrigerator (icebox)
- Healthy Alternatives

Judging Criteria

General Appearance - 40%

Crumb (texture) - 30%

Flavor - 30%

Quantity Requirements

Cookies — six cookies

Confections – Class 5

Definitions

Confections: Any type of candy

Healthy Alternatives: Recipes that are lower in fat and sugar.

Types of Confections

- Caramels
- Cream Mints, asst. colors
- Fudge
- Chocolate Truffle
- Brittle & Toffee
- Healthy Alternatives

Judging Criteria

General Appearance - 15%

Texture - 30%

Consistency - 25%

Flavor - 30%

Quantity Requirements

Confections — six items

Gluten-Free Baking – Class 6

Definitions

Gluten-Free Baking: Any baked item made without using wheat, oats, barley, or rye flour.

Judging Criteria

The judges will use the same quantity requirements and judging criteria already defined in the above individual Baking Divisions.

Types of Gluten-Free Baking

- Bread
- Cakes
- Pies & Pastry
- Cookies


Other Not Listed – Class 7

How to Enter Online

We encourage you to enter online, using ShoWorks. The Florida State Fair has implemented ShoWorks, an on-line entry program. ShoWorks is an industry standard used by over 50 fairs nationally. This user-friendly program can be trusted to accurately enter you into our competitions and allows for efficient communications via e-mail. We are excited to have ShoWorks to better facilitate entering Florida State Fair competitions.

- **Take a moment to look through this Competition Handbook to see which division and class your entry is eligible to compete in.** Then, follow the easy steps listed below to enter the competition you have chosen.
- **To Enter Online using ShoWorks.**
Go to www.floridastatefair.com and at the top of the home page select the **State Fair** TAB and you will see in the dropdown list a link for **Creative Living Competitions**. Select the **Enter Online** button at the top of that page.
- **Everyone must register as a new exhibitor each year.**
- **Note that sessions expire after 20 minutes of inactivity, so “save the cart” if you plan on leaving the computer for more than 20 minutes.**
- When registering, please verify that all information that you entered into ShoWorks is correct. Please pay special attention to capitalization, full names of cities/counties and use proper spelling (no abbreviations).
- You can pay fees with a credit card or mail in a check.

Mailing Paper Entry Forms

- **Entry Forms must be postmarked by Friday, December 14th, 2018.** 
Failure to complete any portion of entry form may result in disqualification.

Mail Entry Form to:

Creative Living Competitions –
Best of Florida Baking
Florida State Fair
P.O. Box 11766
Tampa, FL 33680

Make checks payable to:

Florida State Fair Authority

Delivery of Entries

- **All entries must be hand delivered to the Florida Center Building at the Florida State Fair Authority fairgrounds between 9:00 – 11:00 a.m. on Friday, February 15, 2019.**

Deliver entries to:

Florida State Fair Authority
Florida Center Bldg.

Enter off of Martin Luther King Blvd. thru Gate 3 on the south side of the fairgrounds.

Map with directions to the Florida Center available on the **Creative Living Competitions** webpage.

- Entries arriving at the Fairgrounds after Delivery and Shipping Deadlines may be disqualified.
- See calendar (page 1) for Judging and Award Ceremony times.

Shipping Information

- **Shipped baked entries may be mailed to:**
Florida State Fair Authority – Best of Florida Baking
4800 US Hwy 301 North
Tampa, FL 33610.
Shipped items must arrive by 4:30 pm on Thursday, February 14, 2019, the day prior to the judging. *(Shipping is not recommended. There are no guarantees regarding the receipt of entries.)*
- Entries arriving at the Fairgrounds after Delivery and Shipping Deadlines may be disqualified.



Andy Hilton from Davenport, FL was the 2018 Sweepstakes Baking Best of Show winner.

General Rules

Disclaimer

Please be advised that competitive exhibits are entered at the exhibitor's risk. The Florida State Fair does not insure and is not responsible for any loss, damage, or theft of entries, even if the loss, damage, or theft occurs as the result of the handling of the exhibit by staff, volunteers, contractors and/or visitors. If the exhibitor desires insurance coverage, this coverage should be secured from a personal insurance agent prior to entry and the policy written to cover the period of exhibition and transportation. Reasonable care will be taken to prevent loss or damage to exhibits. Unauthorized persons are not permitted in the building after closing hours.

Division/Class Cancellation

The Florida State Fair management reserves the right to return entries and cancel any division or class in which, in its judgment, the entries are insufficient to secure adequate competition.

Entry Errors

Florida State Fair management is not responsible for finding errors in entries. Exhibitors are responsible for any and all errors which were submitted online or on entry and summary forms. No exhibitor shall be entitled to an award which has been disallowed as the result of his own error. The Florida State Fair management shall withhold the payment of awards for exhibits that are ineligible and may recover awards that have been paid for ineligible entries that are disclosed during post audits of Fair records. However, exhibitors with cause are entitled to question the validity of any disallowance. Such exhibitors should inform the Florida State Fair management immediately, in writing, giving their name, address, complete description of the entry and the reason for requesting reconsideration. Requests will not be considered later than ninety (90) days after receiving notice of disallowance.

Substitution

Substitutions changes if necessary, must be within the same department by the original exhibitor. Substitutions must be completed the last day of the entry delivery period. The Florida State Fair or its judges may disqualify entries, or reclassify an entry to the correct class if it is not a true representative of the division or class in which it is entered. You cannot transfer your entry to another exhibitor.

Previously Entered Entry

Any entry that has been exhibited at a previous Florida State Fair is not eligible for entry in the 2019 Florida State Fair. This excludes Horticulture & Aquarium Beautiful entries.

Verification

Exhibitors wishing to verify that the Florida State Fair has received submitted entry forms and fees must include a self-addressed/stamped envelope when submitting entry forms. Online submissions will receive a confirmation code once entries are submitted.

Responsibility

The Florida State Fair shall not be responsible for exhibits remaining on the fairgrounds after designated release times. All still exhibits or display elements remaining on the Fairgrounds after the designated release time will be treated as abandoned property and will be disposed of on or before September 1st of the same year.

Removal of Entries

An exhibitor may not remove his or her entry from the Florida State Fair once it has been accepted. Entries must be on exhibit at the official opening of the Fair or at any other time specified in the Competition Handbook and shall not be removed from the Fairgrounds prior to the release date printed in the handbook, except (at the discretion of the Florida State Fair management) in cases of positive evidence of sickness, accident and/or death, or other circumstances that are in the best interests of the Fair.

Dishonored Checks

A penalty of \$25.00 per dishonored check must be paid if a check in payment of entry fees or other applicable fees is refused by the bank. Only cash, certified check or money orders are acceptable for penalty payment.



Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form.

- **Type or print legibly.** Winning recipes may be included in the 2019 Florida State Fair Cookbook.
- These recipes will become the property of the Florida State Fair with right to use them at a future date.

Recipes must include:

- Title of the recipe
- List the source of your recipe, if you did not create it totally by yourself
- Name of exhibitor
- List all ingredients in order of use
- Include container sizes, for example, 8 oz. can or 1 lb. package.
- Instructions in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first 4 ingredients together.
- Temperatures and times for baking, chilling, etc.

Other things to consider:

- **Use standard abbreviations for measurements:**

T. or tbsp. — tablespoon
tsp. — teaspoon
c. — cup
pt. — pint
qt. — quart
gal. — gallon
oz. — ounce
doz. — dozen
lb. — pound
pkg. — package
env. — envelope
opt. — optional
reg. — regular
lg. — large
med. — medium
sm. — small
ctn. — carton or container

- Be consistent in the spelling of the title of your recipe



2019 Florida State Fair Recipe Form

If shipping, please include your recipe with entry.

Ship to:
Florida State Fair
 Baking Competition
 4800 U.S. Hwy 301 N
 Tampa, FL 33610

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE
 FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

Please Print or type (Contact information is used for OFFICE USE ONLY, it is not published in the cookbook)

<input type="checkbox"/> Baking Adult <input type="checkbox"/> Baking Youth <input type="checkbox"/> Best of Florida Baking	
Exhibitors Name (First, Last):	
Address:	
Division Name:	Division #:
Class Name:	Class #:
Phone ()	Email:

OFFICE USE ONLY

Place

1st

2nd

3rd

Best of Division (B)

Grand Champion (B)

Best of Show (Youth)

Best of Show (BOF)

Name of Recipe

Recipe guidelines:

On a separate sheet of paper type or legibly write out your recipe. **Staple the recipe to this form.** If you used a computer to type your recipe, please save it to your computer. In the event that you are asked to contribute your recipe to the 2019 Florida State Fair Cookbook, you will be able to quickly send us your recipe in a document.

Sample of Recipe format

<h2 style="margin: 0;">Golden Lemon Bread</h2> <p>Ingredients:</p> <ul style="list-style-type: none"> ½ c. shortening ¾ c. sugar 2 eggs 1 ½ c. all-purpose flour 1 ½ tsp baking powder ½ tsp. salt ¾ c. milk 1 tsp. Lemon Extract 1 zest of one lemon <p>Directions:</p> <p>Preheat oven to 350°.</p> <p>Cream shortening and sugar until light and fluffy. Add eggs, one at a time. Add lemon extract and zest. Combine flour, baking powder and salt, then add to creamed mixture alternately with milk.</p> <p>Pour into greased 9x5 loaf pan. Bake 40-45 minutes.</p> <p>Combine glaze ingredients and pour over warm bread. Cool before removing from pan. Enjoy...</p>	<p>by Carol O'Donnell</p> <p><i>Source: Family Recipe taught to me by my grandmo</i></p>
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Best of Florida Baking Competition Entry Form



OFFICE USE ONLY	
Exhibitor #	_____
Total Fee	_____
Paid	<input type="checkbox"/> YES <input type="checkbox"/> NO
Type	<input type="checkbox"/> Cash <input type="checkbox"/> MO <input type="checkbox"/> Check
	Check No. _____

Entry Forms must be postmarked by Friday, December 14th, 2018.
Failure to complete any portion of entry form may result in disqualification.

Please print legibly

Exhibitors Name (First, Last)		Organization
Mailing Address		County
City	State	Zip Code
Phone ()	Email	

Entry Fee: Adult Division \$3 per entry

Exhibitors may enter as many classes as they like, but only one entry per class.

#	DIVISION #	CLASS #	TITLE OF THE RECIPE	FEE
1				
2				
3				
4				
5				
6				
7				
Total Amount Due				\$

I hereby certify that I have read the Florida State Fair General Rules for the Competitive Exhibits Program (Page 7) and the above item(s) is/are entered for exhibition strictly in accordance with these rules, by which I agree to be governed. I also agree that the Florida State Fair may use my name, likeness, photograph, or recipe (including, but not limited to photographs of my entry and publication of my recipe in the Fair's cookbook), in any manner relating to my participation in the Competitive Exhibits Program, free of charge and without further notice or consultation.

Signature _____

Date _____

Mail Entry Form to:

Creative Living Competitions – Best of Florida Baking
Florida State Fair
P.O. Box 11766
Tampa, FL 33680

Make checks payable to: Florida State Fair Authority