

Youth

Baking & Preserved Foods Competition Handbook

IMPORTANT DATES for YOUTH Baking & Preserved Foods Competitions

Online or Paper Entry Form deadline	NOTE EARLIER DEADLINE Friday, December 13, 2019
Deliver Preserved Food items to the Florida Center — located at the Florida State Fair. (see page 18)	Thursday, January 23, 2020 10:30 a.m. – 6:00 p.m. Friday, January 24, 2020 10:30 a.m. – 6:00 p.m. Saturday, January 25, 2020 10:30 a.m. – 3:00 p.m.
Shipping Information – (see page 18)	
Deliver of Baking items to the Florida Center — located at the Florida State Fair. (see page 9)	Saturday, February 15, 2020 9:00 a.m. – 11:00 a.m.
Judging for Baking Starts	Saturday, February 15, 2020 12:00 noon
Baking Awards Ceremony	Saturday, February 15, 2020 4:00 p.m.
Preserved Food Entry pickup	Wed, February 19, 2020 11:00 a.m. – 6:00 p.m. Thursday, February 20, 2020 11:00 a.m. – 6:00 p.m. Additional Pick Up Date Saturday, February 22, 2020 11:00 a.m. – 6:00 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 youth exhibitors receive two FREE ticket to attend the fair.

Competition Overview

Entry Fee: Youth Divisions \$1 per entry

Entry Fees are non-refundable

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

How to enter online – Page 9 (Baking) &
Page 18 (Preserved Foods)

General Rules – Page 10 (Baking)
Page 19 (Preserved Foods)

Recipe form – Page 12 (Baking)
Page 21 (Preserved Foods)

Paper entry form – Page 13 (Baking)
Page 22 (Preserved Foods)

Eligibility

- The Youth Baking & Preserved Foods Divisions are open to Florida residents in grades 1 – 12, as of September 1, 2019.

Divisions in the Youth Baking & Preserved Foods Competition

- Baking (Division – page 2)
- Preserved Foods – page 14

**Check out the new
2020 KING ARTHUR Youth
Baking Contest ... on page 6.**



Youth Baking Competition

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 like, but only one (1) entry per class.

PREPARATION GUIDELINES

2. 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.
3. Entries made with bread machines are not allowed.
4. All piecrusts must be made from scratch.
5. All baked items must be sweet not savory. *(This does not include breads)*
6. 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.
7. Entered items must be accompanied by the attached recipe form and must be legible.
See Page 11 for Recipe Form instructions & Recipe Form on Page 12.

AFTER COMPETITION

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

GENERAL ENTRY RULES

10. Each youth exhibitor will receive two (2) daily admission tickets to the Fair.

11. Exhibitor cannot use any previous years’ recipes.
12. 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.

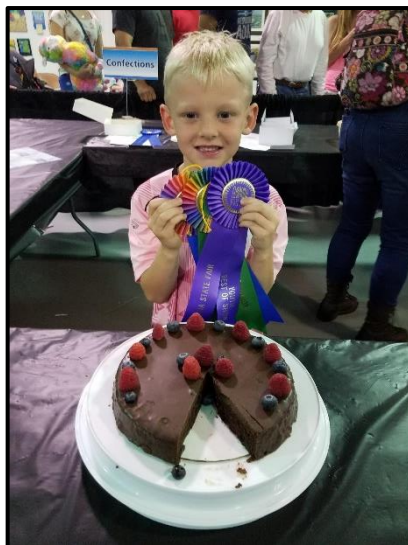
Quantity Requirements:

- 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



The 2020 Youth Baking Best of Show winner was Joey Ehrhart from Riverview.

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

Baking – Youth Division

First Place – State Fair Ribbon **\$12**

Second Place – State Fair Ribbon **\$7**

Third Place – State Fair Ribbon **\$4**

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

Best of Division – State Fair Ribbon **\$15**

Best of Division Awards will be chosen from the first place winners in each class within the age group.

For example, Baking division awards will be given to each of the 3 age groups within Youth Baking.

Best of Show (Youth) – State Fair Ribbon **\$25**

Best of Show Awards will be chosen from the Best of Division winners.

Honorable Mention Ribbons may be awarded, at the discretion of the judge(s).

The winner of the King Arthur Flour Baking Contest is not eligible for Best of Show Award.

Youth Baking Division (115.301 • 115.401 • 115.501 • 115.345)

There are seven classes in the Youth Baking Competition to compete.

Class Information

Bread – page 4

Cakes – page 4

Pies & Pastry – page 5

Cookies – page 5

Confections – page 6

Gluten-Free Baking – page 6

King Arthur Flour Youth Baking Contest – page 6 - 8



2019 BEST OF SHOW Baking – Youth

Joey Ehrhart (age 6-10)

Riverview

Youth Baking – Divisions & Classes

Baking – Youth

Youth (age 6-10)	Division 115.301
Youth (age 11-13)	Division 115.401
Youth (age 14-18)	Division 115.501

Class Description

- 1 Bread (any kind)
- 2 Cakes (any kind)
- 3 Pies & Pastry (any kind)
- 4 Cookies (any kind)
- 5 Confections (any kind)
- 6 Gluten-Free Baking (any kind)

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

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

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
- 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

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 Youth Baking Divisions.

Types of Gluten-Free Baking

- Bread
- Cakes
- Pies & Pastry
- Cookies

Quantity Requirements

Breads or Quick Breads — one whole loaf

Donuts, Scones — six items

Biscuits, Muffins and Rolls — six items

Cakes — one whole cake

Cupcakes — six cupcakes

Coffee Cakes — one whole coffee cake

Pies — one whole pie, 8-10 inch

Pastries — six items

Cookies — six items



The 2019 King Arthur Flour Baking Contest winner was Kaitlyn Simon from Wesley Chapel.

2020 King Arthur Flour YOUTH Baking Contest – Division & Class



King Arthur Flour believes that every one of us is a baker at heart. Their mission is to inspire connections and community by spreading the joy of baking.

King Arthur Flour, was the first flour company in the young United States who has a long and storied history, stretching back nearly to the American Revolution. No flour is subject to stricter specifications than King Arthur Flour. The resulting purity and consistency have made King Arthur Flour the trusted flour for baking enthusiasts and professionals for over 200 years.

The Florida State Fair and King Arthur Flour invite you to enter the King Arthur Flour Baking Contest for a chance to win ribbons and prizes.

DATE: Saturday, February 15th, 2020

DELIVERY: 9:00 a.m. – 11:00 a.m.

What makes this contest different?

- All bakers will be using the same **Potato Chip Cookies** recipe.
- Recipe must be used from the following website: <https://www.kingarthurflour.com/recipes/potato-chip-cookies-recipe>

Entry Rules

Eligibility: is open to all youth Florida residents in grades 1 – 12, as of September 1, 2019.

1. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
2. Contestant must follow the designated recipe for **Potato Chip Cookies**.
3. For the Adult entry the recipe for **Potato Chip Cookies** must be used exactly as it appears in the premium book on the following page.
4. For the King Arthur Flour Baking Contest **ONLY** you do not have to have the recipe attached to the item.
5. Trays and props **will** be returned to exhibitors after the awards ceremony, upon request. Place name on the bottom of the container.
6. Failure to follow the rules may result in disqualification.
7. King Arthur Flour is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).

Judging Criteria

Taste 50 points

Overall Appearance + Creativity 25 points

Texture 25 points

Awards Information

King Arthur Baking Contest – Youth Division

First Place – State Fair Ribbon **\$15 and a** \$30 gift certificate to the Baker's Catalogue/kingarthurflour.com

Second Place – State Fair Ribbon **\$10 and a** King Arthur Flour Baker's Companion Cookbook

Third Place – State Fair Ribbon **\$5 and a** King Arthur Flour Standard Bread Loaf Pan

All winners will receive a special ribbon from King Arthur Flour.

The winner of the King Arthur Flour Baking Contest is not eligible for Best of Show Award.

King Arthur Baking Contest Division 115.345 – Youth (all ages grades 1 – 12, as of September 1, 2019)

Class Description

- 1 Potato Chip Cookies

Quantity Requirements

Cookies — six items



2020 King Arthur Flour YOUTH Baking Contest – Recipe

Potato Chip Cookies Recipe

Potato chip cookies? No joke. Crushed potato chips add salt and crunch to these sweet little nuggets.

PREP 10 mins

BAKE 12 to 14 mins

TOTAL 22 mins

Yields **42 cookies**

Ingredients

- 1/2 cup (92g) vegetable shortening
 - 1/2 cup (99g) granulated sugar
 - 1/2 cup (106g) firmly packed brown sugar, light or dark
 - 1/2 teaspoon salt
 - 1 teaspoon baking powder
 - 1 teaspoon vanilla extract
 - 1 large egg
 - 1 cup (99g) rolled oats, traditional or quick
 - 1 cup (120g) King Arthur Unbleached All-Purpose Flour
 - 1 2/3 cups (78g) gently crushed potato chips
 - Additional salt, for sprinkling on top, option
-

Instructions

1. To make the pastry: Whisk together the flour, salt, and baking powder. Add the butter, working it in to make a coarse/crumbly mixture. Leave most of the butter in large, pea-sized pieces.
2. Preheat the oven to 350°F. Lightly grease (or line with parchment) two baking sheets.
3. Beat together the shortening, sugars, salt, baking powder, and vanilla.
4. Beat in the egg, then stir in the oats and flour, mixing till cohesive. The dough will be stiff.
5. Gently stir in the potato chips.
6. Drop the dough in chestnut-sized pieces (about 1 level tablespoon) onto the prepared baking



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 **2020 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 13th, 2019.**
Failure to complete any portion of entry form may result in disqualification.

Mail Entry Form to:

Creative Living Competitions – 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 Saturday, February 15, 2020.**

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 – Baking Competition
4800 US Hwy 301 North
Tampa, FL 33610.

Shipped items must arrive by 4:30 pm on Friday, February 14, 2020, 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.



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.



Premium Payments

Premium Awards will be paid according to the Judging Criteria Record Sheets, not according to the placement ribbon attached to the entry. Sometimes placement ribbons may be attached to an entry through mistake, or may be misplaced, or lost.

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 this year's 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.





2020 Florida State Fair Recipe Form Guidelines

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

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

If shipping, please include
your recipe with entry.

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

Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form.

- **Type or print legibly.** Winning recipes may be included in future Florida State Fair Cookbooks.
- 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



2020 Florida State Fair Recipe Form

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

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

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 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		OFFICE USE ONLY Place <input type="checkbox"/> 1 st <input type="checkbox"/> 2 nd <input type="checkbox"/> 3 rd <input type="checkbox"/> Best of Division (B) <input type="checkbox"/> Grand Champion (B) <input type="checkbox"/> Best of Show (Youth) <input type="checkbox"/> Best of Show (BOF)
Exhibitors Name (First, Last):		
Address:		
Division Name:	Division #:	
Class Name:	Class #:	
Phone ()	Email:	

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 a future Florida State Fair Cookbook, you will be able to quickly send us your recipe in a document.

Sample of Recipe format

Golden Lemon Bread

by Carol O'Donnell

Ingredients:

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

Glaze:

½ c. confectioner's sugar
2 tsp. grated lemon zest
2-3 tsp. lemon juice

*Source: Family Recipe
taught to me by my
grandmother*

Directions:

Preheat oven to 350°.

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.

Pour into greased 9x5 loaf pan. Bake 40-45 minutes.

Combine glaze ingredients and pour over warm bread. Cool before removing from pan. Enjoy...

2020 Florida State Fair

YOUTH Baking Competition Entry Form**Entry Forms must be postmarked by Friday, December 13th, 2019.**

Failure to complete any portion of entry form may result in disqualification.

OFFICE USE ONLY

Exhibitor # _____

Total Fee _____

Paid ☐ YES ☐ NOType ☐ Cash ☐ MO ☐ Check

Check No. _____

Please print legibly

Exhibitors Name (First, Last)		If Youth wins prize money, who should the check be made payable to?
Mailing Address		County
City	State	Zip Code
Phone ()	Email	

Please indicate Age Group Age as of SEPT 1, 2019 _____ Date of Birth _____

☐ Youth (age 6-10)☐ Youth (age 11-13)☐ Youth (age 14-)**Entry Fee:** Youth Division \$1 per entry**Exhibitors may enter as many classes as they like, but only one (1) 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 10) 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 with out further notice or consultation.

Signature of exhibitor

Date

Signature of parent/guardian

Date

Mail Entry Form to:

Creative Living Competition –
Youth Baking
Florida State Fair
P.O. Box 11766
Tampa, FL 33680

Make checks payable to: Florida State Fair Authority

Youth Preserved Foods Competition

Entry Rules

1. Exhibitors may enter as many classes as they like, but only two (2) entry per class..

PREPARATION GUIDELINES

2. All entries must have been preserved within the last year (12 months). Preservation means foods are stable at room temperature, not needing additional refrigeration or cooling for safety.
NOTE: Refrigerator products are not preserved, and not eligible.
3. All jars must be clear glass (standard) canning jars of half-pint, pint, or quart size. Jars must be clean. Rings and lids should be free from rust. No other jars will be accepted! All products must be sealed by water bath or pressure canner; paraffin will not be accepted. **See individual division for specific jar sizes. Unless specified, use appropriate size container for recommended canning process.**
4. Exhibitor must submit two (2) jars for each entered item: one for exhibiting and one that can be opened for testing.

5. **Dehydrated Food:** Use a glass jar with a rubber gasket in the lid to provide a better seal.
6. Unsealed exhibits or products showing signs of spoilage will not be judged.
7. Jars must be labeled on the front near the bottom with the name of product and date canned. Exhibitor name must be on the bottom of jar.

GENERAL ENTRY RULES

8. Each youth exhibitor will receive two (2) daily admission tickets to the Fair.
9. Exhibitor cannot use any previous years' product(s).
10. No copyrighted recipes allowed
11. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
12. All unopened entries will be returned to the exhibitor on entry pickup dates.
13. Entered items must be accompanied by the attached recipe form and must be typed.
See Page 20 for Recipe Form instructions and Recipe Form on Page 21.

Judging & Awards

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

The Florida State Fair judging of Preserved Foods Classes will be based on guidelines established by the USDA (Judging Home Preserved Foods.) The described criteria are based on canning procedures in the USDA Complete Guide to Home Canning as well as food drying recommendations from recognized resources in the Cooperative Extension System. **This information is available online at:**
http://nchfp.uga.edu/publications/nchfp/tech_bull/1Judging_Preserved.pdf

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 are one or more exhibits in the Class.

Awards Information

Preserved Foods – Youth Division

First Place – State Fair Ribbon **\$12**

Second Place – State Fair Ribbon **\$7**

Third Place – State Fair Ribbon **\$4**

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

Best of Show (Youth) – State Fair Ribbon **\$25**

Best of Show (Youth) Award will be chosen from the first place winners in each Youth Division.

Honorable Mention Ribbons may be awarded, at the discretion of the judge(s).

Youth Preserved Foods Division (115.302 • 115.402 • 115.502)

There are four classes in the Youth Preserved Foods Competition to compete.

Class Information

Sweet Preserves – page 16

Dehydrate Foods – page 16

Pickles & Relishes – page 17

Canned Foods – page 17

Recipe Guidelines – page 20

Recipe Form – page 21

Entry Form – page 22



Youth Preserved Foods – Divisions & Classes

Preserved Foods – Youth

Youth (age 6-10)	Division 115.302
Youth (age 11-13)	Division 115.402
Youth (age 14-18)	Division 115.502

Class Description

- 1 Sweet Preserves (any kind)
- 2 Dehydrated Foods (any kind)
- 3 Pickles & Relishes (any kind)
- 4 Canned Foods (any kind)



The 2019 Youth Preserved Foods Best of Show winner was Hayden Baxter from Plant City.

Sweet Preserves – Class 1

Definitions

Preserves: Preserves are fruits (or uniform pieces of fruit) preserved with sugar so that the fruit retains its shape, is clear and shiny, tender and plump. The syrup is clear and varies from the thickness of honey to that of soft jelly.

Chutney: A sweetened fruit preserve that also contains onion, nuts or other savory, chunky ingredients.

Marmalades: A soft fruit jelly containing small pieces of fruit or peel evenly suspended in transparent jelly. Marmalades are a traditional way of preparing citrus-based jellies.

Jam: Jams are made by cooking crushed or chopped fruits with sugar until the mixture will round up in a spoon. There should be no separation of fruit and juice.

Fruit Butters: Butters are made by cooking fruit pulp and sugar to a thick consistency that will spread easily. Spices may be added; the amount and variety depend upon personal taste. If a smooth texture is desired, the pulp can be put through a food mill and then strained through a fine-meshed sieve.

Jelly: A semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape, yet it is soft enough to spread easily. A Jelly should not contain pieces of product. (Exception: pepper jelly may have pieces of pepper suspended in it).

Types of Sweet Preserves

- Preserves & Chutney
- Marmalades
- Jams
- Butters
- Jelly

Judging Criteria – Sweet Preserves

Pack – 10% (1/4" headspace, free from air bubbles)

Texture - 30%

- **Marmalade** - Small thin pieces, clear, thick syrup
- **Preserve & Chutney** - Pieces firm and whole, clear, thick syrup
- **Jam** - Crushed fruit, no separation of fruit and juices
- **Butter** - Fruit pressed through a sieve, no separation of fruit and juice Curd – An “acid” smooth consistency
- **Jelly** - Tender, should quiver, cut easily and retain shape, no crystals

Flavor - 30%

Appearance - 30%

(Color - 15%, Clearness - 10%, Container - 5%)

Quantity Requirements – Sweet Preserves

Exhibitor must submit two (2) jars for each entered item. **Half-pint or pint canning jars only.**

Dehydrated Foods – Class 2

Types of Dehydrated Foods

- Vegetables
- Fruits
- Spices
- Other Not Listed

Judging Criteria – Dehydrated Foods

Appearance - 40%

(Color - 15%, Size & shape - 15%, Container - 10%)

Texture - 25%

Flavor or Odor - 35%

Quantity Requirements – Dehydrated Foods

Exhibitor must have two submissions for each entered item.

Display entry use a glass jar with a rubber gasket in the lid to provide a better seal.

Use appropriate size container for type or size of dried food.

Pickles & Relishes – Class 3

Definitions

Pickles: Foods fermented or preserved in an acid brine or vinegar.

NOTE: Refrigerator products are not preserved, and not eligible.

Relish: Relishes are prepared from fruits and/or vegetables which are chopped and cooked to desired consistency in a spicy vinegar solution. Sometimes sugar is added if a sweet relish is desired and sometimes hot peppers or other spices are added for a hot relish.

Fermented Foods other than pickles.

Quantity Requirements – Pickles & Relishes

Exhibitor must submit two (2) jars for each entered item. Use quart canning jars unless specified, use appropriate size container for recommended canning process. Some pickles and relishes are to be canned in jars no larger than pints.

Types of Pickles & Relishes

- Sweet
- Dill
- Bread and Butter
- Vegetables
- Fruit
- Fermented Foods (veggies, fruit, etc.)
- Other not listed

Judging Criteria – Pickles & Relishes

Texture - 25%

Pack - 45% (space well used - 10%, proportions of solids and liquids - 10%, uniformity - 15%)

Appearance - 30%

(Color - 15%, Liquid - 10%, Container - 5%)

Canned Foods – Class 4

Quantity Requirements – Canned Foods

Exhibitor must submit two (2) jars for each entered item. Use quart canning jars unless specified, use appropriate size container for recommended canning process. Some canned foods are to be canned in jars no larger than pints.

Types of Canned Foods

- Fruit
- Vegetables
- Other (beans, meats, poultry, seafood, soups)

Judging Criteria – Canned Foods

Texture - 25%

Pack - 45% (space well used - 10%, proportions of solids and liquids - 10%, uniformity - 15%)

Appearance - 30%

(Color - 15%, Liquid - 10%, Container - 5%)

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 **2020 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 13th, 2019.**
Failure to complete any portion of entry form may result in disqualification.

Mail Entry Form to:

Creative Living Competitions – Preserved Foods
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 delivered to the Florida State Fair Authority on either:

Thursday, January 23, 10:30 a.m. – 6:00 p.m.
Friday, January 24, 10:30 a.m. – 6:00 p.m.
Saturday, January 25, 10:30 a.m. – 3:00 p.m.

Deliver entries to:

Florida State Fair Authority
Florida Center Bldg.

Enter off of Orient Road thru the Service entrance on the west 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.

Shipping Information

- Shipped entries must arrive no later than **Friday, January 17, 2020.**
- Include a **Shipping Form**, available at **www.floridastatefair.com** on the **Creative Living Competitions** webpage. Shipments missing form will be returned COD after the Fair.
- **Shipped entries, with Shipping Form to:**
Florida State Fair Authority –
Preserved Foods Competition
4800 US Hwy 301 North
Tampa, FL 33610.
- Entries are shipped back to exhibitors after the Fair in the same container. Use reusable shipping containers.
- Return shipping costs are the responsibility of the entrant.
- Return shipping options: COD, Prepaid shipping label, UPS or FedEx account.

Retrieving Entries

- See the calendar for Pick Up dates, times and locations (page 1).
- Entries not picked up on designated dates can be arranged for special pick up appointment by emailing brenda.gregory@floridastatefair.com.
- All entries not claimed by September 1st of the same year will be recycled, disposed or donated through our program department.

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.



Premium Payments

Premium Awards will be paid according to the Judging Criteria Record Sheets, not according to the placement ribbon attached to the entry. Sometimes placement ribbons may be attached to an entry through mistake, or may be misplaced, or lost.

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 this year's 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.





2020 Florida State Fair Preserved Foods Recipe Form Guidelines

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

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

If shipping, please include
your recipe with entry.

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

Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form.

- **Type or print legibly.** Winning recipes may be included in future Florida State Fair Cookbooks.
- Entries must include the name of the exhibitor, title of the recipe, labeled with the name of the food, the date preserved, and the method of food preservation.

Examples:

1. Peaches, hot pack, boiling water canner, 20 minutes. July 13, 2019.
Recipe: ...
2. Spaghetti sauce, hot pack, pressure canner, 11 pounds pressure, 45 minutes. July 14, 2019.
Recipe: ...
3. Dried peaches, electric dehydrator. June 6, 2016. Recipe: ...

- If the food is canned, the recipe must state whether the food was hot or raw packed, boiling water or pressure canned, the process time, and the pounds of pressure if pressure-canned.
- List all ingredients in order of use.

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

- Include container sizes, for example, 8 oz. can or 1 lb. package.
- A judge needs to know if the proper amount of citric acid, lemon juice or vinegar has been added to canned tomatoes, for example. The judge also has to know whether certain foods have meat, low acid vegetables, starches, etc. added.
- **Canning:** Instructions should be 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.
- Include temperatures and times for preservation method used.
- Be consistent in the spelling of the title of your recipe.
- No copyrighted recipes allowed.



2020 Florida State Fair Preserved Foods Recipe Form

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

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

If shipping, please include your recipe with entry.

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

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

<input type="checkbox"/> Preserved Food (ADULT) <input type="checkbox"/> Preserved Food (YOUTH)	
Exhibitors Name (First, Last):	
Address:	
Division Name:	Division #:
Class Name:	Class #:
Phone ()	Email:

OFFICE USE ONLY

Place

<input type="checkbox"/> 1 st
<input type="checkbox"/> 2 nd
<input type="checkbox"/> 3 rd
<input type="checkbox"/> Best of Show (Adult)
<input type="checkbox"/> Best of Show (Youth)

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 in a future cookbook, you will be able to quickly send us your recipe in a document.

Sample of Recipe format

Guava Pepper Jelly

by Carol Barker

Date of Preservation: December 5, 2019

Method of Food Preservation: Hot pack, boiling water canner, 5 minutes

Ingredients:

3 ½ c. guava nectar	½ c. lemon juice
5 tbsp. powdered pectin	1 tsp. butter
7 c. sugar	1 c. jalapeno peppers, finely chopped with seeds

Directions:

Make sure jars are sterilized and ready to go. Keep jars hot until ready to use.

Combine fruit juice, jalapenos, lemon juice, butter and pectin into 6-8 quart saucepan. Place on heat and stir continuously while bringing to a full boil. Gradually add sugar, stirring well to dissolve.

Bring to a full rolling boil that cannot be stirred down, stir continuously and continue to boil and stir for 2 minutes. Remove pan from heat. Ladle into jars leaving ¼ inch space at the top.

Use a damp cloth to wipe the jars and threads clean, then immediately cover jars with lids and screw on firmly. Place in boiling water bath setting jars on rack in the canner, water should cover jars by 1-2".

Cover canner and return the water to a boil for 5 minutes, then remove jars from canner check seals and store in a cool dry place. Yield 9 half-pint jars.

YOUTH Preserved Foods

Competition Entry Form

OFFICE USE ONLY

Exhibitor # _____

Total Fee _____

Paid ☐ YES ☐ NOType ☐ Cash ☐ MO ☐ Check

Check No. _____

Entry Forms must be postmarked by Friday, December 13th, 2019.*Failure to complete any portion of entry form may result in disqualification.***Please print legibly**

Exhibitors Name (First, Last)		If Youth wins prize money, who should the check be made payable to?:
Mailing Address		County
City	State	Zip Code
Phone ()	Email	

Please indicate Age Group **Age as of SEPT 1, 2019** _____ **Date of Birth** _____

☐ Youth (age 6-10) ☐ Youth (age 11-13) ☐ Youth (age 14-over)

Entry Fee: Youth Division \$1 per entry**Exhibitors may enter as many classes as they like.**

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

I hereby certify that I have read the Florida State Fair General Rules for the Competitive Exhibits Program (Page 19) 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 of exhibitor_____
Date_____
Signature of parent/guardian_____
Date**Mail Entry Form to:**

Creative Living Competitions
 – Youth Preserved Foods
 Florida State Fair
 P.O. Box 11766
 Tampa, FL 33680

Make checks payable to: Florida State Fair Authority