

# **HOME ARTS**

## **Food Preparation**

### **Division 12**

**Please Note:**

**NO SPAM CONTEST**

### **THEME**

**LOVE IS IN THE FAIR**

**New Mexico State Fair**

**September 5-15, 2019**

**Superintendent**

**Barbara Cushman**

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# Bread Contest

## Section 195

**Entry Date: Friday, September 6, 2019 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

### Judging

**Friday, September 6, 2019 - 1:30 PM**

### Special Rules

1. Contestants are responsible for knowing the rules of the contest. Entries that do not meet requirements will be eliminated prior to or during judging.
2. No Mixes
3. **Amateurs Only Please.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally to adhere to the spirit of these competitions and not enter.
4. Only three entries accepted from each exhibitor and each entry must be in a separate class.
5. Must submit recipe at time of entry. Recipes submitted become the property of the New Mexico State Fair with all publication rights.
6. Judging will be open to the public starting promptly at 1:30 PM. Winning breads are left on display until the end of the Fair and the **non winners must be picked up the day of the contest by 5:00 PM.**
7. Bread should be completely baked that when pressed upon, it will spring out immediately upon release of pressure. The flavor should be agreeable to taste. The crumb should be slightly moist, tender, yet not crumbling when compressed, light in weight and proportion to size, even grain, slightly creamy white in color. The crust of a standard loaf should be tender and of medium thickness.

## Yeast Bread

(Not mixed in Bread Machine unless stated)

### Classes 1-19

#### **LOAF (1) – Standard 9 x 5 Loaf Pan**

1. All White
2. Cheese Bread, any other
3. Foreign – Shape appropriate to style/type
4. \*Gluten Free, any flavor
5. Loaf Bread, any other
6. Machine made, any flavor
7. Oatmeal
8. Raisin &/or Cinnamon
9. Rye
10. Sourdough
11. Whole Wheat
12. Free Form – Any yeast

**Special gift certificate for gluten free best of class - \$50 gift card from King Arthur Flour**

### **ROLLS (4)**

13. Breakfast Rolls, Sweet (Cinnamon, Pecan, Raisin, etc.)
14. Cloverleaf Rolls
15. Crescent Rolls
16. Dinner Rolls
17. \* Gluten Free, any flavor
18. Hamburger Buns
19. Rolls, any other

**Special gift certificate for gluten free best of class - \$50 gift card from King Arthur Flour**

## **Miscellaneous Bread (bring 4)**

### **Classes 20-27**

20. Biscuits
21. Gingerbread
22. Jalapeno/Chile Cornbread
23. Muffins, Fruit (Any)
24. Muffins, Other
25. Plain Cornbread
26. Scones
27. Tortillas

## **Quick Bread**

Baked in Loaf Pan no smaller than 8" Fruit Breads may or may not have additions (nuts, dried fruit, etc.)

### **Classes 28-33**

28. Any other not listed
29. Banana
30. Date
31. Fruit - i.e. Strawberry, Cranberry, etc.
32. Pumpkin
33. Zucchini

## **Specialty Bread**

Display on Foil covered cardboard 1" larger and not exceed 2" larger than bread

### **Classes 34-36**

34. Coffee Cake, Quick
35. Coffee Cake, Yeast
36. Holiday Bread

# Ribbon Awards

1<sup>st</sup> Place - Blue

2<sup>nd</sup> Place – Red

3<sup>rd</sup> Place - White

**Best of Show**

**Best of Show- Best Yeast Bread – Loaf**

**Best of Show - Best Miscellaneous Bread**

**Best of Show – Best Quick Bread**

**Best of Show – Best Specialty Bread**

**Best of Show – Rolls**

**Purple Rosette**

**Gold Rosette**

**Gold Rosette**

**Gold Rosette**

**Gold Rosette**

**Gold Rosette**

## Candy

### Section 196

**Entry Date: Sunday, September 8, 2019 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

### Classes 100-121

- 100. Any Candy using bark
- 101. Any other Candy
- 102. Caramels (wrapped in plastic wrap)
- 103. Dipped Caramels
- 104. Dipped Creams, any flavor
- 105. Dipped Fruit
- 106. Divinity
- 107. English Toffee
- 108. Fudge, caramel
- 109. Fudge, chocolate
- 110. Fudge, peanut butter
- 111. Fudge, peanut butter, chocolate
- 112. Hard Candy (including lollipops)
- 113. Molded Candy
- 114. Peanut Brittle/Nut Brittle
- 115. Peanut Butter Cups
- 116. Penuche
- 117. Pralines
- 118. Rocky Road
- 119. Sugar Free, any flavor
- 120. Truffles
- 121. Turtles

**Judging**  
**Sunday, September 8, 2019 - 1:00 PM**  
**Special Rules for**  
**Candy Judging**

1. Six (6) each of any candy entered must be submitted
2. **Amateurs Only.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast or uses a food related business card, to adhere to the spirit of these competitions and not enter.
3. Candy entries will be taken **Sunday, September 8, 2019** from 8:00 AM to Noon. Entries will close promptly at 12:00 PM with **NO EXCEPTIONS.**
4. Judging at 1:30 PM for Candy. Only place winners will be left on display until after the Fair. The rest may be picked up by 5:00 PM on **Sunday, September 8, 2019.**
5. The following will be considered: (If Appropriate)

Appearance	Uniform in size and shape
Lightness	Appropriate to Candy
Texture	Appropriate to Candy
Flavor	Well balanced flavor
6. Supply recipes on all entries
7. Ribbons only will be awarded in all classes unless otherwise stated.

**Fair Queen's Candy Box**  
**Section 197**

**Entry Date: Sunday, September 8, 2019 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging**  
**Sunday, September 8, 2019 - 1:30 PM**  
**Special Rules**

1. Candies in the Fair Queen's candy box may be entered in Section 196, provided this is a class for them
2. Candy boxes will remain on display until the end of the Fair
3. The box will consist of assorted candies, representing a minimum of four kinds of candies for a total of two pounds.
4. Candy box should be open with each variety visible, but saran or similar wrap should cover box inside of lid, so that box may be displayed

5. One piece of each kind of candy should be put in a separate container so that judges will not need to break the saran seal
6. Winning candy box will be presented to the 2019 State Fair Queen during the fair at a convenient time. Box counts 40%, Candy 60%.

## **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Rosette - Purple**

## **Cookies**

**Entry Date: Monday, September 9, 2019 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

### **Section 198**

#### **Classes 129-153**

129. Apple Sauce
130. Bar Cookies, Any
131. Biscochitos
132. Brownies or Fudge Squares - Un-iced
133. Chocolate Chip – Traditional semisweet, may have nuts only
134. Chocolate Drop
135. Coconut Macaroons
136. Cookies, any other not listed (to include flavored chips)
137. Favorite Christmas
138. Filled
139. Molasses/Spice
140. Gingerbread People (3)
141. Gingersnaps
142. Ice Box
143. Oatmeal Drop – No chocolate chips, but may have other additions
144. Peanut Butter
145. Russian Tea Cakes/Mexican Wedding Cookies
146. Sandwich
147. Snickerdoodles
148. Spiced Drop
149. Sugar Free
150. Sugar, Iced
151. Sugar, Un-iced
152. Swedish Spritz
153. Thumbprint Cookies

# Special Rules for Cookie Judging

1. Six (6) each of any cookie entered must be submitted.
2. **Amateurs Only:**  
The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast or uses a food related business card, to adhere to the spirit of these competitions and not enter.
3. Cookie entries will be taken Monday, September 9, 2019 from 8:00 AM to Noon. Entries will close promptly at 12:00 PM with **NO EXCEPTIONS**.
4. Judging at 1:30 PM for cookies. Only place winners will be left on display until after the Fair. The rest may be picked up by 5:00 PM on Monday, September 9, 2019.
5. The following will be considered: (If Appropriate)

Appearance	Uniform in size and shape, well browned
Lightness	Appropriate to cookie
Texture	Appropriate to cookie
Flavor	No taste of baking powder or soda, not too highly seasoned; well balanced flavor
6. Rolled cookies must be rolled and cut with a cutter
7. Icebox cookies are formed, refrigerated and sliced
8. Recipes must be supplied with all entries
9. Ribbons only will be awarded in all classes unless otherwise stated

## Ribbon Awards

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Cookies – Purple Rosette**

## Fair Commissioner's Cookie Jar

**Entry Date: Monday, September 9, 2019 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

## Section 199

### Rules

1. The cookies entered in the cookie jar may also be entered in Section 198, provided there is a class for them
2. Cookie jars will remain on display until the end of the Fair
3. Jar may be made of clear glass with wide-mouth, with each variety of cookie visible, approximately one (1) gallon capacity. Should be decorated as desired

4. Jar should be filled with an assortment of nine (9) or more kinds of cookies
5. Bring one of each kind of cookie in a small box so that judges will not need to open the jar
6. The first place Cookie Jar will be presented to the Fair Commissioner Chair during the Fair at a convenient time: Jar counts 40%, Cookies 60%.

## **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show - Purple Rosette**

## **Chile Contest Section 200**

**Entry Date: Tuesday, September 10, 2019 - 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging**

**Tuesday, September 10, 2019 - 1:30 PM**

## **Rules of the Contest**

1. Contestants are responsible for knowing the rules of the contest. Entries that do not meet requirements will be eliminated prior to or during judging.
2. **Amateurs Only Please.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally, to adhere to the spirit of these competitions and not enter.
3. Two entries accepted from an exhibitor. Entries requiring cooking must be cooked at home before bringing to the Fair.
4. All entries must be picked up by 5:00 PM on September 10, 2019. Any exhibits remaining on the Fairgrounds after the designated time will be considered abandoned and shall become the property of the New Mexico State Fair to be disposed of at its discretion.
5. Exhibitors must submit recipe with chile entry on separate sheet of paper. Recipes submitted become the property of the New Mexico State Fair with all publications rights.
6. No more than two entries per person.
7. If two entries are submitted, each entry must be in a separate class
8. **Refrigeration of chile is extremely important. For safety sake, please bring any entry with a tomato base thoroughly chilled.**



## **Section 200**

### **Classes 1-14**

1. Appetizers
2. Basic Green Chile Sauce – may or may not contain meat\*
3. Basic Red Chile Sauce – may or may not contain meat\*
4. Carne Adovada\*
5. Chile Con Carne with beans\*
6. Dessert
7. Entrée/Main Dish (suitable for any meal)
8. Green Chile Stew – Traditional\*
9. Green Chile Stew – Non-Traditional\*
10. Posole\*
11. Potato/Vegetable Dish
12. Tamales (6)
13. Traditional Salsa\*
14. Fruit Salsa\*

\* Items 2, 3, 4, 5, 8, 9, 10, 13 & 14 may be brought in a pint jar or similar size container. Please write if it needs to be heated before being judged.

### **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Purple Rosette**

**Linda Morewood Memorial Award**

# Cake Contest

## Section 201



**Entry Date: Wednesday, September 11, 2019 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

**Sponsored by King Arthur Flour**

### Judging

**Wednesday, September 11, 2019 - 1:30 PM**

### Rules

1. **Please carefully read all rules.** Entries that do not meet entry requirements will be eliminated prior to or during judging.
2. **Amateurs Only Please.**  
The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally, to adhere to the spirit of these competitions and not enter.
3. Exhibitors must submit recipe with cake entry and must use **King Arthur Flour** and provide proof of purchase. This recipe should exactly match the manner in which the cake was prepared. Please include your name, address and phone number on the recipe.
4. No mixes accepted. No whipped cream frostings or fillings accepted.
5. Recipes submitted become the property of the State Fair with all publication rights.
6. Cakes should be on bakery cardboard or sturdy foil covered cardboard 1" larger and not to exceed 2" larger than cake.
7. Only two entries accepted from one Exhibitor, each entry in a separate class.
8. Judging will be open to the public starting promptly at 1:30 PM and the decision of the judges shall be final.
9. Winning cakes will be on display until the end of the Fair.
10. Non-winners must be picked up by 5:00 PM, Wednesday, September 11, 2019. Any entries remaining on the Fairgrounds after the designated pick up time will be considered abandoned and shall become the property of the New Mexico State Fair to be disposed of at its discretion.

11. Cakes will be judged on:
  - a. Rise, Height, Evenness and Pleasing Shape
  - b. Texture appropriate to the recipe – Fineness, Delicateness
  - c. Flavor - Pleasing, Appropriate for Cake, no unpleasant after taste, richness, use of fresh quality ingredients
  - d. Baking – Appropriate doneness and even brownness
12. Cakes are judged against the ideal standard for their type, not simply against each other.
13. Ribbons only will be awarded in all classes unless otherwise stated under Awards.

## **Cake Contest Section 201 Classes 1-29**

**Note: Cakes to be baked in Rounds of 2 or More Layers**

### **ICED CAKES**

#### **Dark Cakes**

1. Any Other
2. Devil's Food/Chocolate - Traditional
3. German Chocolate
4. Red Velvet

#### **Light Cakes**

5. Any Other
6. Citrus
7. Coconut
8. Yellow
9. White

#### **Other Cakes**

10. Any Other not listed
11. Banana
12. Carrot
13. Cupcakes, any flavor (6)
14. Spice

#### **Un-Iced Cakes**

**Note: Cakes are to be baked in tube, Bundt or loaf pan no smaller than 8",  
no glaze, drizzle or icing**

#### **Pound**

15. Any Other not listed
16. Citrus
17. Chocolate
18. Liqueur Flavored
19. Traditional

## **Chiffon-Sponge-Angel Food**

20. Angel Food
21. Chiffon, any other
22. Chiffon, Chocolate
23. Chiffon, Orange or Lemon
24. Sponge

## **Variety Cakes – Not Layered**

**Note: These may be baked in any pan under 12” diameter. They may be iced or glazed as appropriate**

25. Fruit, Holiday
26. Spice
27. Fruit – Apple, Prune, Pear, etc.
28. PoppySeed
29. Specialty Cake, any other not listed

## **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Rosette – Purple**

## **Other Awards**

<b>Best Variety Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Dark Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Light Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Other Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Pound Cake</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>
<b>Best Chiffon-Sponge-Angel Food</b>	<b>\$50.00 King Arthur Gift Card &amp; Gold Rosette</b>

**International Cuisine Contest**  
**Sponsored by Jane Butel's Southwest Cooking**  
**Section 202**



**Entry Date: Thursday, September 12, 2019 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging**  
**Thursday, September 12, 2019- 1:30 PM**

International Cuisine (according to google) is comprised upon global, continental, national, state or local regions. It means the different cooking of the world from around the world's many countries and nations.

### **Rules of the Contest**

1. Contestants should be creative and include foods that are internationally eaten
2. **One Category** is a general category of International Cuisines. You may enter only one dish in each class
3. The **Second Category** is to emphasize the heritage of the contestant. Include a recipe that has been in the family and with a short paragraph on how you remember it and use it as part of your family traditions, during the holidays or other special occasions. You may enter only one dish in each class.  

This section contains foods which are only used during special times of the year. These will be judged on the flavor as well as the paragraph which you must submit on the history of the item.
4. Judging Criteria: Taste (50%), Creativity (30%), Presentation (20%), applies to all two categories. Each person can submit one entry per category: meaning one entry for the 1st Category and one entry for the 2nd Category.
5. Recipes should be submitted with a short paragraph about the item. Submit your clear/typed or printed recipe that matches your pre-baked entry (illegible recipes may be disqualified). Be specific with recipe directions, measurements and sizes of pans, packages, cans, etc.
6. 1st, 2nd and 3rd place ribbons will be awarded in all classes unless otherwise stated. See statement at the end of contest information for special awards.

# General International Recipes

## Classes 1-7

1. **African**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
2. **Asian**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
3. **European/Continental/Mediterranean**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
4. **Oceania (Australian, New Zealand, etc.)**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
5. **Middle Eastern**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
6. **North American (Includes Native American, Mexican, Soul Food, etc.)**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread
7. **Central and South American**
  - A. Appetizers/Snacks
  - B. Desserts/Sweets
  - C. Entrees
  - D. Salads, Sides, Bread

## **International Family Traditions**

Be sure to include the recipe and an explanation on what special day/holiday this food is served and how it is important to the family. This category includes all Appetizers/Snacks, Salads/Sides/Bread, Entrees, and Desserts/Sweets.

### **Classes 8-14**

8. African
9. Asian
10. European/Continental/Mediterranean
11. Oceania
12. Middle Eastern
13. North American
14. Latin and South American

### **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place – White**

**Best of Show – Rosette - Purple**

- Best of Show - International Cuisine Entrees - \$350.00 Gift Certificate to a one day of full participation in a Jane Butel's Cooking Class**
- 2nd Place - Autographed Cookbook by Jane Butel plus a Product Gift Box of special ingredients and spices**
- 3rd Place - Autographed Cookbook by Jane Butel**

### **Cake Decorating**

### **Gingerbread House Contest**

### **Section 203**

**Entry Date: Friday, September 13, 2019 - 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

### **Judging**

**Friday, September 13, 2019 - 1:30 PM**

### **Rules of the Contest**

1. Contestants are responsible for knowing the rules of the contest. Entries that do not meet requirements will be eliminated prior to or during judging. If exhibitor is 17 years or younger, please specify by placing **JR** on the exhibitor tag

2. **Amateurs Only Please.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally, to adhere to the spirit of these competitions and not enter.
3. All entrants in Cake Decorating **must** use cake dummies and submit their entries on bakery cardboard or sturdy foil covered cardboard 1” larger than entry and not to exceed 2” larger than entry. Cake entries are not to exceed 24” wide by 24” in height.
4. All entrants in Gingerbread Decorating must use baked gingerbread for their entries. **All decorations must be edible.** Entries are not to exceed 24” wide by 24” in height. The entries should be on bakery cardboard 1” larger than entry and not to exceed 2” larger than entry.
5. Entries are not to exceed 24” wide by 24” in height.
6. Entries may not be lit or have moving parts.
7. Only one entry will be accepted from each exhibitor in each decorating class.
8. Judging will be open to the public starting promptly at 1:30 PM and the decision of the judges will be final.
9. Non-ribbon winners must be picked up by 5:00 PM on Friday, September 13, 2019. Any entries remaining on the Fairgrounds after the designated pick up time will be considered abandoned and shall become the property of the New Mexico State Fair to be disposed of at its discretion.
10. Entries will be judged on:

**Appearance:** Make sure your icing is smooth, wording is spelled correctly, lines are unbroken and without lumps, roses should look like roses - leaves like a leaf, etc., entry should be centered on its board unless it is purposely off center because of design.  
All decorations used in decorating must be edible.

**Design:** Does the entry match the category? In the design consistent throughout the cake and house? Do all elements combine to present a pleasing whole?

**Degree of Difficulty:** Judges will take into consideration how difficult the entry was to make. However, a well-made simple element is more pleasing than a poorly executed difficult element.

**Creativity:** Is the design a new and/or original idea? Is it a new approach to an old idea or an unusual combination of materials and space?

## Cake Decorating Classes 1-4

1. Junior (under 18 years of age) - any category
2. Special Occasion
3. State Fair Theme
4. Wedding Cake



## **Judging Criteria**

Appearance	50%
Design	20%
Creativity	15%
Degree of Difficulty	15%

## **Gingerbread House Decorating Classes 5-8**

5. Any other type of presentation
6. Historic Buildings
7. Holiday
8. Junior (under 18 years of age) - any category

## **Judging Criteria**

Appearance	50%
Design	20%
Creativity	15%
Degree of Difficulty	15%

## **Ribbon – Cake Decorating Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Rosette - Purple**

## **Ribbon – Gingerbread Decorating Awards**

**Same Awards for Juniors**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place - White**

**Best of Show – Rosette - Purple**

# Pie Contest

## Section 204

**Entry Date: Sunday, September 15, 2019 - 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

### Judging

**Sunday, September 15, 2019 - 1:30 PM**

### Special Rules

1. Contestants are responsible for knowing the rules of the contest. Entries that do not meet requirements will be eliminated prior to or during judging.
2. **Amateurs Only Please.** The Home Arts Center food preparation competition is intended only for the amateur cook and baker. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, uses a food related business card, wears an apron professionally, to adhere to the spirit of these competitions and not enter.
3. Pies will not be on display and may be picked up immediately after the judging or by 5:00 PM on Sunday, September 15, 2019. Any exhibits remaining on the Fairgrounds after the designated time will be considered abandoned and shall become the property of the New Mexico State Fair to dispose of at its discretion.
4. Only **two entries** per Exhibitor - each entry must be in a separate class.
5. Must submit recipe at time of entry. Recipes submitted become the property of the New Mexico State Fair with all publication rights.
6. No whipped cream topping.
7. Crusts should be golden brown, flaky and crisp eating, cut easily with a fork or knife, but hold shape when served, have pleasant flavor
8. Fruit fillings should be whole fruit or size of pieces suited to fruit used. Texture should be tender, but hold shape, flavor should be characteristic of fruit used. No starchy taste.
9. Ribbons only will be awarded in all classes unless otherwise stated.

### Pie

#### Sweet Pies Only

**Any Pie with Cream Filling must arrive Chilled**

**Unless otherwise stated, a pastry crust is required**

#### Classes 1-18

1. Any Other
2. Apple, non-traditional
3. Apple, traditional
4. Blueberry
5. Cherry
6. Chocolate
7. Citrus
8. Coconut
9. Fruit - any flavor
10. Lemon Meringue
11. Peach

12. Peanut Butter
13. Pecan
14. Pumpkin
15. Rhubarb (additional fruit optional)
16. Sugar Free
17. Tart, any flavor
18. Any Pie - Graham cracker or crushed cookie crust

## **Ribbon Awards**

**1<sup>st</sup> Place - Blue**

**2<sup>nd</sup> Place - Red**

**3<sup>rd</sup> Place – White**

**Best of Show – Purple Rosette**