



**APRIL 4-13, 2025**

**FOOD ARTS & SCIENCES**  
**DIVISION**

*Superintendent*

*Leah Fischer*

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*[www.lakecofair.com](http://www.lakecofair.com)*

**REGISTRATION DEADLINE:**

**Friday March 7, 2025 @ 5:00PM**

**Please complete registration at [www.lakecofair.com](http://www.lakecofair.com)**

1. Click competitions
2. Click on Creative Living
3. Click Division
4. Click Registration link on Division Page

Once on Registration Site hit the number 1 in top left corner to begin

**TAKE IN DATES:**

Friday, March 28, 2025: 1:00PM-5:00PM

Saturday, March 29, 2025: 9:00AM-1:00PM

Entries will be photographed, and photographs will be displayed

**DISPLAY ITEM/RIBBON PICKUP DATE:**

Monday, April 17, 2025: 2:00PM-6:00PM

**LOCATION:**

**The "Art Barn"**

Turn off County road 44-Drive along the fence that runs beside Southern Palms RV Resort-Drive through the gate-Take the first left-The building is located on the right side.

**AWARDS:**

Best of Department: \$100.00 & Rosette

Best in Division: \$35.00 & Rosette

1<sup>st</sup> in Class: Ribbon

2<sup>nd</sup> in Class: Ribbon

3<sup>rd</sup> in Class: Ribbon

**\*\*Please refer to Rule 20 in General Rules for payment of Award Premiums\*\***

**Winners will be announced at the fair and displayed at [www.lakecofair.com](http://www.lakecofair.com) on April 14, 2025**

## GENERAL RULES

1. Competition is limited to Adult and Youth Residents and Students of Lake County.
2. **4-H Members may not enter in any category that is also a category in the Lake County 4-H Competition.**
3. Exhibitors may only enter TWO (2) Entries per class. Prior years entries may NOT be entered again.
4. Exhibitors may have no more than FIVE (5) Entries Total.
5. Admission tickets to the Lake County Fair will NOT be issued to Exhibitors.
6. Exhibitors may be asked to volunteer to sit with the show during the Lake County Fair.
7. All Judges Decisions are FINAL.
8. Judges have the right to decide an entries class and re-place it accordingly.
9. Judges have the right to decide if an entry merits a placing. If the decision is made that an entry does not Merit a placing, no award will be given. This rule also applies to those classes with only one entry.
10. All exhibitors entering competitions at the Lake County Fair accept and agree to abide by judges' decisions. Protests upon any grounds other than judges must be made out in writing on the same day action being protested took place and given to the superintendent of the department concerned. The superintendent will then present the protest to Lake County Fair Officials. A \$100.00 deposit is required to file a protest, which will be forfeited in complaint is not sustained.
11. Any item entered in the competition may be photographed and used for advertising purposes by the Lake County Fair.
12. Entries will be under the control and jurisdiction of Fair Management and Competition Superintendent until after the close of Fair.
13. The Lake County Fair assumes no responsibility for any loss or damage to any exhibit from any cause.
14. Exhibitors will not be permitted to remove, handle, or rearrange entry at any time. Entries will be available to remove after close of fair at specified pick-up date.
15. All winning entries MUST STAY for the duration of the Fair,
16. Claim checks will be issued for all articles and must be presented to pick up entries.
17. Any entry left after **Monday April 14, 2025** will become property of the Lake County Fair unless prior arrangements have been made with the Competition Superintendent.
18. If removal of entry during the Fair is necessary, exhibitors will forfeit all premium money. Prior arrangements must be made with the Competition Superintendent, removal will be at their convenience, and done so before or after Fair open hours.
19. Due to limited space, only entries winning awards will be on display during the Lake County Fair
20. Payment of premiums won will be mailed, please allow 4-6 Weeks for arrival of premiums won. (Payments will be mailed to address used in online registration).
21. No names or advertising will be permitted on any entry. A sign may be provided by the Fair, based on data given by the competitor during registration, and may be placed by the entry after judging has been completed.
22. Work may be entered by a business or organization but must show the name(s) of the actual artist(s) in addition to the name of the business or organization.

23. Team efforts are allowed, but all team members must be disclosed and understand that only one Ribbon/premium will be awarded (if merited).

**CLASSES:**

Exhibitors of all skill levels are encouraged to enter, entries will be judged and awarded in the following classes

**Youth-** Lake County Residents or students aged 4-18 or Grades K-12

**Amateur Adult-** A Hobbyist who does not receive compensation for their products

**Professional Adult-** Person or organization/business that include the following:

1. Professionally employed in the field of competition
2. An instructor in the field of competition
3. Receives compensation for their products in field of competition
4. Decorates at the professional level

**Home Baking (All Classes):**

1. Must submit 8" or 9" double layer cake.
2. Use of commercially prepared mixes for breads, cakes, cookies, icing and candies will disqualify the entry.
3. All entries must be submitted in sealed, disposable containers or places in a sealed plastic bag. NO glass plates will be accepted.
4. Loaf cakes must be baked in either loaf or funnel pan.
5. Quantity requirements:
  - a. Breads or Quickloaf-One(1) Loaf
  - b. Biscuits, Muffins, Rolls-Six (6) Items
  - c. Scones-Six (6) Items
  - d. Donuts- Six (6) Items
  - e. Candy-Six (6) Pieces
  - f. Pies- One (1) Pie

**Canning (All Classes):**

1. Only clean, standard jars with acceptable lids and rings will be accepted.
2. All entries must be labeled by product and dated.
3. Fruits and tomatoes should be processed in a boiling water bath
4. Low acid vegetables should be processed in a steam pressure canner
5. Entries will be opened to test flavor.

**Dried Foods (Classes):**

1. Only clean bags or standard jars with acceptable lids and rings will be accepted.
2. All Entries must be labeled by product and dated.
3. Entries will be opened to test flavor.

### **Recipe Form Guidelines:**

Entries MUST be accompanied by a printed recipe. Entries WILL NOT be judged if recipe is not included. All recipes will become property of the Lake County Fair and may be used by the fair for promotional purposes.

- Title of Recipe
- List source of Recipe if not created personally
- Name of Exhibitor
- List all ingredients in order of use
- Include container serving size (For Example: 8oz can or 1lb. package)
- Instructions in numbered steps (Use name of ingredient in instructions) vs using statements like "stir first 4 ingredients together."
- Temperature and times for baking, chilling, etc.  
\*Use standard abbreviations for measurements\*

### **Preserved food Recipe Guidelines:**

Entries MUST be accompanied by a printed recipe. Entries WILL NOT be judged if recipe is not included. All recipes will become property of the Lake County Fair and may be used by the fair for promotional purposes.

- Title of Recipe
- List source of Recipe if not created personally
- Name of Exhibitor
- Name of food, date preserved, method of preservation
- Instructions of recipe, be sure to include temperatures, times, and equipment used. Use standard abbreviations for measurements.  
\*For example: Judges will need to know proper amount of citric acid, lemon juice, or vinegar has been added to canned tomatoes and if pressure canner was used, and at what pressure\*

**Division:201- Adult Home Baking**

**Classes:**

- 201.1-Cakes (All Types)**
- 201.2-Candy**
- 201.3-Cookies(All Types)**
- 201.4-Pies-Creams/Custard**
- 201.5-Pies-Fruit**
- 201.6-Pies-Nut**
- 201.7-Pies-Vegetables**
- 201.8-Quick Bread (All Types)**
- 201.9-Yeast Bread (All Types)**
- 201.10-Cornbread (All Types)**
- 201.11-Gluten Free**
- 201.12-Other**

**Division:202- Adult Canning**

**Classes:**

- 202.1-Butters**
- 202.2-Chutneys**
- 202.3-Fruit**
- 202.4-Jams**
- 202.5-Jellies**
- 202.6-Pickles**
- 202.7-Preserves**
- 202.8-Salsa**
- 202.9-Vegetables**
- 202.10-Vinegars**
- 202.11-Syrups**
- 202.12-Honey**
- 202.13-Other**

**Division: 203- Adult Dried Foods**

**Classes:**

- 203.1-Fruits**
- 203.2-Herbs**
- 203.3-Meats**
- 203.4-Vegetables**
- 203.5-Other**

**Division:204-Professional Adult Home Baking**

**Classes:**

- 204.1-Cakes (All Types)**
- 204.2-Candy**
- 204.3-Cookies (All Types)**
- 204.4-Pies-Creams/Custard**
- 204.5-Pies-Fruit**
- 204.6-Pies-Nut**
- 204.7-Pies-Vegetables**
- 204.8-Quick Bread (All Types)**
- 204.9-Yeast Bread (All Types)**
- 204.10-Cornbread (All Types)**
- 204.11-Gluten Free**
- 204.12- Other**

**Division:205-Professional Adult Canning**

**Classes:**

- 205.1-Butters**
- 205.2-Chutneys**
- 205.3-Fruit**
- 205.4-Jams**
- 205.5-Jellies**
- 205.6-Pickles**
- 205.7-Preserves**
- 205.8-Salsa**
- 205.9-Vegetables**
- 205.10-Vinegars**
- 205.11-Syrups**
- 205.12-Honey**
- 205.13-Other**

**Division:206-Professional Adult Dried Foods**

**Classes:**

- 206.1-Fruits**
- 206.2-Herbs**
- 206.3-Meats**
- 206.4-Vegetables**
- 206.5-Other**

**Division:207-Elementary Home Baking**

**Classes:**

- 207.1-Cakes (All Types)
- 207.2-Candy
- 207.3-Cookies (All Types)
- 207.4-Pies-Cream/Custard
- 207.5-Pies-Fruit
- 207.6-Pies-Nut
- 207.7-Pies-Vegetables
- 207.8-Quick Bread (All Types)
- 207.9-Yeast Bread (All Types)
- 207.10-Cornbread (All Types)
- 207.11-Gluten Free
- 207.12-Other

**Division:208-Middle School Home Baking**

**Classes:**

- 208.1-Cakes (All Types)
- 208.2-Candy
- 208.3-Cookies (All Types)
- 208.4-Pies-Cream/Custard
- 208.5-Pies-Fruit
- 208.6-Pies-Nut
- 208.7-Pies-Vegetables
- 208.8-Quick Bread (All Types)
- 208.9-Yeast Bread (All Types)
- 208.10-Cornbread (All Types)
- 208.11-Gluten Free
- 208.12-Other

**Division:209-High School Home Baking**

**Classes:**

- 209.1-Cakes (All Types)
- 209.2-Candy
- 209.3-Cookies (All Types)
- 209.4-Pies-Cream/Custard
- 209.5-Pies-Fruit
- 209.6-Pies-Nut
- 209.7-Pies-Vegetables
- 209.8-Quick Bread (All Types)
- 209.9-Yeast Bread (All Types)
- 209.10-Cornbread (All Types)
- 209.11-Gluten Free
- 209.12-Other

**Division:210-Elementary Canning**

**Classes:**

- 210.1-Fruit
- 210.2-Jams/Jellies
- 210.3-Pickles
- 210.4-Vegetables
- 210.5-Vinegars
- 210.6-Syrups
- 210.7-Honey
- 210.8-Other

**Division:211-Middle School Canning**

**Classes:**

- 211.1-Fruit
- 211.2-Jams/Jellies
- 211.3-Pickles
- 211.4-Vegetables
- 211.5-Vinegars
- 211.6-Syrups
- 211.7-Honey
- 211.8-Other

**Division:212-High School Canning**

**Classes:**

- 212.1-Fruit
- 212.2-Jams/Jellies
- 212.3-Pickles
- 212.4-Vegetables
- 212.5-Vinegars
- 212.6-Syrups
- 212.7-Honey
- 212.8-Other

**Division: 213-Elementary Dried Foods**

**Classes:**

- 213.1-Fruits
- 213.2-Herbs
- 213.3-Meats
- 213.4-Vegetables
- 213.5-Others

**Division: 214-Middle School Dried Foods**

**Classes:**

**214.1-Fruits**

**214.2-Herbs**

**214.3-Meats**

**214.4-Vegetables**

**214.5-Others**

**Division: 215-High School Dried Foods**

**Classes:**

**215.1-Fruits**

**215.2-Herbs**

**215.3-Meats**

**215.4-Vegetables**

**215.5-Others**