

**HOME ARTS**  
**Food Preparation**  
**Division 12**

**New Mexico State Fair**  
**September 7-17, 2023**

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**Candy**  
**Section 195**  
**Entry Date: Friday, September 8, 2023**  
**8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**  
**Judging**  
**Friday, September 8, 2023 - 1:30 PM**  
**Classes 1-23**

1. Bark Coated – Chocolate and/or White (must contain fruits and/or, nuts)
2. Bark-Coated Candy – any type candy
3. Caramels - dipped
4. Caramels - wrapped
5. Creams – dipped
6. Divinity
7. English Toffee
8. Fruit - dipped
9. Fudge - caramel
10. Fudge - chocolate
11. Fudge – chocolate and peanut butter
12. Fudge – peanut butter
13. Hard Candy (including lollipops)
14. Molded Candy
15. Peanut and/or Nut Brittle
16. Peanut Butter Cups
17. Penuche
18. Pralines
19. Rocky Road
20. Sugar Free – any candy type (artificial sugar is allowed)
21. Truffles
22. Turtles
23. Candy – any other not listed

## Special Rules for Candy Judging

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.** The Home Arts Center food preparation competition is intended for only intended only for the amateur cook and baker. In this spirit we ask anyone who meets any of the following criteria to adhere to this rule and not enter.
  - a. Works in the Food Industry, in any capacity.
  - b. Operates a Catering Business
  - c. Operates a Bed and Breakfast
  - d. Uses a Food-Related Business Card
  - e. Wears an Apron professionally
3. Only one entry per class is permitted, but there is not a limit on the number of entries allowed; meaning an exhibitor may have one entry in each of the 21 classes if they so choose.
4. Recipes must be submitted with every entry. **DO NOT** put names, addresses, or phone numbers on recipes. Also, recipes submitted become the property of the New Mexico State Fair with all publication rights.
5. Six (6) pieces of candy are required for every entry. When appropriate, the following criteria should be met:
  - a. Candies should be uniform in size and shape.
  - b. Lightness, weight and texture should be appropriate for each specific type of entry
  - c. Finally, flavors should be agreeable and well-balanced
6. Judging will be open to the public starting at 1:30 PM. Throughout the contest, winners will be announced by name. Winning entries will be kept on display until the end of the Fair. Non-winners must be retrieved by 5:00 PM on the day of the contest.

# **Fair Queen's Candy Box**

## **Section 196**

**Entry Date: Friday, September 8, 2023**

**8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

### **Judging**

**Friday, September 8, 2023 - 1:30 PM**

## **Special Rules**

1. Candies in the Fair Queen's candy box may be entered in Section 195, provided this is a class for them
2. The box must consist of assorted candies, representing a minimum of four (4) different kinds of candy amounting in a total of two (2) pounds.
3. The Candy box should be open with each variety visible, however cellophane or a similar wrap needs to cover the box inside of the lid, so the candy may be displayed.
4. One (1) piece of each type of candy needs to be put in a separate container so judges will not need to break the seal on the Candy Box to sample the candies.
5. Boxes will be judged 40% on the Box's appearance and creativity, and 60% on the candy. The winning Candy Box will be presented to the State Fair Queen at a convenient time during Fair.
6. Candy Boxes will remain on display until the end of the Fair.

## **Ribbon Awards**

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

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

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

**Best of Show – Rosette**

# **Cookies**

## **Section 197**

**Entry Date: Monday, September 11, 2023 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

### **Judging**

**Monday, September 11, 2023 - 1:30 PM**

### **Classes 1-24**

1. Apple Sauce Cookies
2. Bar Cookies – any flavor
3. Biscochitos
4. Blondies/Brownies/Fudge Squares – un-iced
5. Chocolate Chip Cookies – traditional semi-sweet (may contain nuts)
6. Chocolate Drop Cookies
7. Christmas Cookies
8. Coconut Macaroons
9. Filled Cookies
10. Gingerbread People (four (4) gingerbread people are required)
11. Gingersnaps Cookies
12. Icebox Cookies
13. Mexican Wedding Cookies/Russian Tea Cakes
14. Molasses/Spice Cookies
15. Oatmeal Drop Cookies (may **not** contain chocolate chips, but other additions are allowed).
16. Peanut Butter Cookies
17. Sandwich Cookies
18. Snickerdoodle
19. Sugar Cookies - iced
20. Sugar Cookies – un-iced
21. Sugar Free Cookies – any type of cookie (artificial sugars are allowed)
22. Swedish Spritz Cookies
23. Thumbprint Cookies
24. Cookies – any other **not** listed (may include flavored chips)

### **Special Rules for Cookie Judging**

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.** The Home Arts Center food preparation competition is intended for only intended only for the amateur cook and baker. In this spirit we ask anyone who meets any of the following criteria to adhere to this rule and not enter.
  - a. Works in the Food Industry, in any capacity.
  - b. Operates a Catering Business
  - c. Operates a Bed and Breakfast
  - d. Uses a Food-Related Business Card
  - e. Wears an Apron professionally
3. Only one entry per class is permitted, but there is not a limit on the number of entries  
Allowed; meaning an exhibitor may have one entry in each class if they so choose.
4. Recipes must be submitted with every entry. DO NOT put names, addresses, or Phone Numbers on recipes. Also, recipes submitted become the property of the New Mexico State Fair with all publication rights.
5. Six (6) cookies are required for every entry with the exception being only three (3) cookies mandatory for Gingerbread People. When appropriate, the following criteria should be met: Cookies should be uniform in size and shape and well browned.  
Lightness, weight and texture should be appropriate for the type of entry. There should be no taste of baking powder or soda or raw flour. Cookies should not be too strongly seasoned and flavors should be agreeable and well-balanced. Rolled cookies must be rolled out and cut with a cookie cutter. Finally, Icebox cookies are to be formed, refrigerated, and sliced.
6. Judging will open to the public starting at 1:30 PM. Throughout the contest, winners will be announced by name. Winning entries will be kept on display until the end of the Fair. Non-winners must be retrieved by 5:00 PM on the day of the contest.

## **Ribbon Awards**

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

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

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

**Best of Show - Rosette**

## **Fair Commissioner's Cookie Jar**

**Entry Date: Monday, September 11, 2023 8:00 AM to  
Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

### **Section 198**

#### **Rules**

1. Cookies in the Fair Commissioner's Cookie Jar may also be entered in Section 197, provided there is a class for them.
2. The Jar must be filled with an assortment of nine (9) or more kinds of cookies.
3. The Cookie Jar may be made of clear glass with a wide mouth and approximately of one (1) gallon capacity. Each variety of cookie should be visible. The jar should be decorated.
4. A small box with one (1) sample of each type of cookie needs to be brought so judges may sample cookies without needing to open the Cookie Jar.
5. Jars will be judged 40% on the appearance and creativity, and 60% on the cookies. The winning Cookie Jar will be presented to the State Fair Commissioner at a convenient time during the Fair.
6. Cookie Jars will remain on display until the end of the State Fair.

#### **Ribbon Awards**

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

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

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

**Best of Show - Rosette**

# Chile

**Entry Date: Tuesday, September 12, 2023 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

## **Judging**

**Tuesday, September 12, 2023 - 1:30 PM**

## **Section 199**

### **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 contests are intended for amateur cooks and bakers. In this spirit, we ask anyone who meets and of the following criteria to adhere to this rule and not enter.
  - a. Works in the Food Industry, in any capacity
  - b. Operates a Catering Business
  - c. Operates a Bed and Breakfast
  - d. Uses a Food related business card
  - e. Wears an Apron Professionally
3. Only two (2) entries per exhibitor and each entry must be in a different class. Entries that require cooking must be cooked at home before being entered in the contest.
4. Recipes must be submitted with every entry. DO NOT put names, addresses, or phone numbers on recipes. Also, recipes submitted become the property of the New Mexico State Fair with all publication rights.
5. **Refrigeration of Chile is extremely important. For Health and Safety's sake, please bring an entry with tomato base thoroughly chilled.**
6. Judging will be open to the public starting at 1:30 PM. Throughout the contest, winners will be announced by name. After the contest has ended all entries must be retrieved by 5:00 PM on the day of the contest.

### **Classes 1-14**

1. Appetizers
2. Carne Adovada\*
3. Chile con Carne with Beans\*
4. Dessert
5. Entrée/Main Dish (suitable for any meal)



6. Green Chile Sauce – Basic (may or may not contain meat)\*
7. Green Chile Stew – non-traditional\*
8. Green Chile Stew – traditional\*
9. Posole\*
10. Potato/Vegetable Dish
11. Red Chile Sauce – Basic (May or may not contain meat)\*
12. Salsa – fruit\*
13. Salsa – traditional\*
14. Tamales (six (6) tamales are required)

\* Items entered in classes 2, 3, 6, 7, 8, 9, 11, 12 & 13 may be brought in a pint jar or similar size container. Please write clear instruction for reheating if it is required. Also, consider that your entry will not be the sole entry that requires reheating therefore, please keep requests as simple as possible.

## **Ribbon Awards**

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

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

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

**Best of Show – Rosette**

**Linda Morewood Memorial Award**

**Cake Contest**  
**Sponsored by King Arthur**



**Section 200 – Cake Contest**

**Entry Date: Wednesday, September 13, 2023 - 8:00AM to 12:00PM**

**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging: Wednesday, September 13, 2023 - 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. Read the following rules carefully.
  
2. **Amateurs Only Please.** The Home Arts Center Food Preparation contests are intended for amateur cooks and bakers. In this spirit, we ask anyone who meets any of the following criteria to adhere to this rule and not enter.
  - a. Works in the food industry, in any capacity
  - b. Operates a catering business
  - c. Operates a Bed and Breakfast
  - d. Uses a food-related business card
  - e. Wears an apron professionally

3. No store-bought and/or premade mixes allowed. No whipped cream frosting or whipped cream filling, but other fillings, such as fruit, are acceptable.
4. Only two (2) entries per exhibitor and each entry must be in a different class.
5. Recipes need to be submitted with every entry and must use King Arthur Flour. Please attach a proof of purchase, such as a receipt or logo cut from the product container itself to the recipe. Recipes should exactly match the manners in which the cakes were prepared. **DO NOT** put names, addresses, or phone numbers on recipes. Also, recipes submitted become the property of the New Mexico State Fair with all publication rights.
6. Cakes will be judged on the following criteria: the rise, height, evenness, and pleasing shape and appearance of the cake; that the texture, fineness, and delicacy, are appropriate to the recipe; the flavor is pleasing, fitting for the type of cake, rich (when appropriate), and there is no unpleasant after taste; the use of fresh quality ingredients; and finally, that the cake is baked properly and evenly browned.
7. Cakes must be on bakery cardboard or sturdy foil-covered cardboard 1-inch larger and not to exceed 2 inches larger than the cake itself. In addition, cake containers are preferred this year as entries will no longer be covered by the staff. Containers will be labeled with Exhibitors numbers and kept track of by the staff, however the State Fair is not responsible for lost or stolen containers.
8. Cakes are judged against the ideal standard for their type, not simply against each other. Judging will be open to the public starting at 1:30PM. Throughout the contest winners will be announced by name. Winning entries will be kept on display until the end of the Fair. Non-winners must be retrieved by 5:00 PM on the day of the contest.
9. There are additional awards for the Cake Contest. See the Awards listed at the end of this section.

## **Classes 1-14**

### **Layered (except for cupcakes) & Iced Cakes**

**Cakes to be baked in Rounds of 2 or More Layers. Layers may be made from single-layered cakes cut horizontally.**

#### **DARK CAKES**

1. Chocolate/Devil's Food Cake - traditional
2. German Chocolate Cake

3. Red Velvet Cake
4. Dark Cake – any other **not** listed

### **LIGHT CAKES**

5. Citrus Cake
6. Coconut
7. White Cake
8. Yellow Cake
9. Light Cake – any other **not** listed

### **OTHER CAKES**

10. Banana Cake
11. Carrot Cake
12. Cupcakes – any flavor (six (6) cupcakes are required)
13. Spice Cake
14. Other Cake – any other **not** listed

## **Classes 15-24**

### **Un-Iced Cakes (Not Layered)**

**Cakes are to be baked in tube, Bundt, or loaf pans no smaller than 8 inches with no glaze, drizzle or icing.**

### **ANGEL FOOD, CHIFFON, & SPONGE**

15. Angel Food Cake
16. Chiffon Cake - Chocolate
17. Chiffon Cake – Lemon or Orange
18. Chiffon Cake – any other not listed
19. Sponge Cake

### **POUND**

20. Chocolate Pound Cake
21. Citrus Pound Cake
22. Liqueur Flavored Pound Cake
23. Traditional Pound Cake
24. Pound Cake – any other **not** listed

## **Classes 25-29**

### **Variety Cakes – Not Layered**

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

- 25. Fruit Cake - Holiday
- 26. Fruit Cake (apple, pear, prune, etc.)
- 27. Poppy Seed Cake
- 28. Spice Cake
- 29. Variety Cake - any other **not** listed

## **Ribbon Awards**

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

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

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

**Best of Show – Rosette**

## **King Arthur Flour Awards**

**To be chosen from the 1<sup>st</sup> place winners**

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

**\$75.00 King Arthur Gift Card**

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

**\$50.00 King Arthur Gift Card**

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

**\$25.00 King Arthur Gift Card**

**International Cuisine Contest**  
**Sponsored by Jane Butel's Southwest Cooking**  
**Section 201**



**Entry Date: Thursday, September 14, 2023 - 8:00 AM – 12:00 PM**

**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging: Thursday, September 14, 2023- 1:30 PM**

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

**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 contests are intended for amateur cooks and bakers. In this spirit, we ask anyone who meets any of the following criteria to adhere to this rule and not enter.
  - a. Works in the food industry, in any capacity
  - b. Operates a catering business
  - c. Operates a Bed and Breakfast
  - d. Uses a food-related business card
  - e. Wears an apron professionally
3. Exhibitors may have an entry in each class of the first category in this section. General International Recipes, and one additional entry in the second category, International Family Traditions. Meaning a contestant may enter up to 5 dishes in this section if they so choose.
4. Recipes must be submitted with every entry. **DO NOT** put names, addresses, or phone numbers on recipes or submitted paragraphs to be discussed further down. Also, recipes submitted become the property of the New Mexico State Fair with all publication rights.

5. The second category of this section, International Family Traditions, is to emphasize the heritage of the exhibitor. Include a recipe that has been in the family for some time and a paragraph highlighting the history of the dish, memories of it, and how it is/was used as part of family traditions, during the holidays or other special occasions.
6. Judging will be open to the public starting at 1:30PM. Judging criteria will be as follows: 50% on taste, 30% on creativity, and 20% on presentation. Throughout the contest winners will be announced by name. All entries must be retrieved by 5:00PM on the day of the contest.
7. There are additional awards the International Cuisine Contest. See the Awards listed at the end of the section.

## **Classes 1-4**

### **GENERAL INTERNATIONAL RECIPES**

1. Appetizers/Snacks
2. Breads/Salads/Sides
3. Entrees/Main Dishes
4. Desserts/Sweets

## **Classes 5-11**

Be sure to include a paragraph with your recipe that explains the history of the dish, memories of it, and how it is/was used as part of family traditions, during the holidays, or other special occasions. Exhibitors may have only one (1) entry in this category, however that entry may be any of the following: an appetizer, snack, bread, salad, side dish, entrée, main dish, dessert, or sweet.

### **International Family Traditions**

5. African
6. Asian
7. Central and South American
8. European (includes Continental & Mediterranean)
9. Middle Eastern
10. North American (includes Canada & Mexico)
11. Oceania

## **Ribbon Awards**

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

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

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

**Best of Show – Rosette**

## **Jane Butel Awards**

**To be chosen from all the 1<sup>st</sup> Place Winners**

**Best of Show - \$350.00 Gift Certificate to a one day of full participation in a Jane Butel's Cooking Class**

**1<sup>st</sup> Place - Autographed Cookbook by Jane Butel plus a Product Gift Box of special ingredients and spices**

**2<sup>nd</sup> Place - Autographed Cookbook by Jane Butel**



# **Bread Contest**

## **Section 202**

**Entry Date: Friday, September 15, 2023- 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

### **Judging**

**Friday, September 15, 2023 - 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 meets any of the following criteria to adhere to this rule and not enter.
  - a. Works in the food industry, in any capacity
  - b. Operates a Catering Business
  - c. Operates a Bed and Breakfast
  - d. Uses a Food-related Business Card
  - e. Wears an Apron Professionally
3. No store-bought and/or premade mixes allowed.
4. Only three (3) entries per exhibitor and each entry must be in a different class.
5. Recipes must be submitted with every entry. DO NOT put names, addresses, or phone numbers on recipes. Also, recipes submitted become the property of the New Mexico State Fair with all publication rights.
6. 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 somewhat moist and tender, yet not crumbling when compressed, light in weight and proportion to size, even grain, and slightly creamy white in color. The crust of a standard loaf should be tender and of medium thickness.
7. Judging will be open to the public starting at 1:30 PM. Throughout the contest, winners will be announced by name. Winning entries will be kept on display until the end of the Fair. Non-Winners must be retrieved by 5:00 PM on the day of the contest.

## **Quick Bread**

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

### **Classes 1-6**

1. Banana Bread
2. Date Bread
3. Fruit Bread – any other not listed
4. Pumpkin Bread
5. Zucchini Bread
6. Quick Bread – any other not listed

## **Specialty Bread**

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

### **Classes 7-9**

7. Coffee Cake (quick bread)
8. Coffee Cake (yeast bread)
9. Holiday Bread

## **Yeast Bread**

(Not mixed in Bread Machine unless stated)

### **Classes 10-21**

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

10. Cheese Bread, any flavor
11. Cinnamon and/or Raisin Bread
12. Ethnic Bread (does not need to be baked in a loaf pan)
13. Freeform Bread (does not need to be baked in a loaf pan)
14. \*Gluten Free, any flavor
15. Machine Made Bread – any flavor
16. Oatmeal Bread
17. Rye Bread
18. Sourdough Bread
19. White Bread (white flour only)
20. Whole Wheat Bread
21. Yeast Loaf – any other not listed

## **Classes 22-28**

### **ROLLS (4)**

- 22. Breakfast Rolls, Sweet (cinnamon, pecan, raisin, etc.)
- 23. Cloverleaf Rolls
- 24. Crescent Rolls
- 25. Dinner Rolls
- 26. Gluten Free Rolls – any flavor
- 27. Hamburger Buns
- 28. Yeast Rolls – any other not listed

## **Miscellaneous Bread**

**Six (6) pieces are required unless otherwise stated**

## **Classes 29-36**

- 29. Biscuits
- 30. Cornbread – Jalapeno/Chile
- 31. Cornbread - Plain
- 32. Gingerbread (baked in a 9”x9” or 9”x13” pan; do **not** slice)
- 33. Muffins – Fruit (any type of fruit)
- 34. Muffins – any other than fruit
- 35. Scones
- 36. Tortillas

## **Ribbon Awards**

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

**2<sup>nd</sup> Place – Red**

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

**Best Yeast Bread – Loaf**

**Rosette**

**Best Yeast Bread – Rolls**

**Rosette**

**Best Miscellaneous Bread**

**Rosette**

**Best Quick Bread**

**Rosette**

**Best Specialty Bread**

**Rosette**

**Best of Show**

**Rosette**

# Pie Contest

## Section 203

**Entry Date: Sunday, September 17, 2023- 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

### Judging

**Sunday, September 17, 2023 - 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 contests are intended for amateur cooks and bakers. In this spirit, we ask anyone who meets any of the following criteria to adhere to this rule and not enter.
  - a. Works in the food industry, in any capacity
  - b. Operates a catering business
  - c. Operates a Bed or Breakfast
  - d. Uses a food-related business card
  - e. Wears an apron professionally
3. Only two (2) entries per exhibitor and each must be in a different class.
4. Recipes must be submitted with every entry. **DO NOT** put names, addresses, or phone numbers on recipes. Also, recipes submitted become the property of the New Mexico State Fair with all publication rights.
5. Crusts should be golden brown, flaky, and crisp, and cut easily with a fork or knife. Pie should hold its shape when served and have a pleasant flavor. Fruit fillings should contain whole fruit or pieces of fruit suited to the type of fruit(s) used. The filling texture should be tender but hold its shape and have a flavor characteristic for the type of fruit. Pies should not have a starchy flavor. Tarts must be baked in a tart pan. For safety and health reasons, whipped cream topping is not to be used and will not be accepted.
6. Judging will be open to the public starting at 1:30PM. Throughout the contest winners will be announced by name. ALL entries must be retrieved by 5:00PM on the day of the contest as pies are **not** displayed.

## **Sweet Pies Only**

### **Classes 1-18**

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

Unless otherwise stated, a pastry crust is required

1. Apple Pie - non-traditional
2. Apple Pie - traditional
3. Blueberry Pie
4. Cherry Pie
5. Chocolate Pie
6. Citrus Pie
7. Coconut Pie
8. Lemon Meringue Pie
9. Peach Pie
10. Peanut Butter Pie
11. Pecan Pie
12. Pumpkin Pie
13. Rhubarb Pie (may contain additional fruit)
14. Sugar Free Pie – any flavor (artificial sugar is allowed)
15. Tart – any flavor
16. Fruit Pie – any other not listed.
17. Crumb Crust Pie – any flavor (crushed cookie crust, graham cracker crust, etc.)
18. Traditional Crust Pie – any other not listed.

## **Ribbon Awards**

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

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

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

**Best of Show – Rosette**