



APRIL 5-14, 2024

Food Arts & Sciences

Superintendent

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www.lakecofair.com

REGISTRATION DEADLINE:

Friday March 8, 2024, by 5:00 PM

Please complete registration at 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 *If you are a school and have multiple entries, please contact Leah Fischer

TAKE IN DATES:

Friday- March 29, 2024-10:00AM-3:00PM

Saturday-March 30, 2024-9:00AM-1:00PM

****Winning entries will be kept in a refrigerated display case if one is available. All entries will be photographed, and photographs will be displayed with Ribbons****

REMOVAL DATE:

Monday-April 15, 2024-11:00AM-6:00PM

*Only if you have a display item and/or a ribbon

LOCATION:

The "Creative Living Building" (Ashford Building)

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 Show: \$100.00 & Rosette

Best in Class: \$35.00 & Rosette

1st in Class: Ribbon

2nd in Class: Ribbon

3rd 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 on April 15, 2024

GENERAL RULES

1. The 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. Exhibitors are encouraged to volunteer to sit at the show during the Lake County Fair or demonstrate talents (methods such as wood working, knitting, glass blowing, etc.).
6. All Judges Decisions are FINAL.
7. Judges have the right to decide an entries class and replace it accordingly.
8. 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.
9. 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 if the complaint is not sustained.
10. Any item entered in the competition may be photographed and used for advertising purposes by the Lake County Fair.
11. Entries will be under the control and jurisdiction of Fair Management and Competition Superintendent until after the close of Fair.
12. The Lake County Fair assumes no responsibility for any loss or damage to any exhibit from any cause.
13. Exhibitors will not be permitted to remove, handle, or rearrange entry at any time. Entries will be available to remove after the close of the Fair at a specified pick-up date.
14. All winning entries MUST STAY for the duration of the Fair.
15. Claim checks will be issued for all articles and must be presented to pick up entries.
16. Any entry left after Tuesday, April 16, 2024, will become property of the Lake County Fair unless prior arrangements have been made with the Competition Superintendent.
17. 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 to their convenience, and done so before or after Fair opening hours.
18. Due to limited space, a surplus in entries may warrant the need for only entries winning awards to be on display during the Lake County Fair. In this event the Superintendent will inform of the need for removal.
19. Payment of premiums won will be mailed, please allow 4-6 Weeks for arrival of premiums won. (Payments will be mailed to the address used in online registration).
20. 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.

21. 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.
22. Team efforts are allowed, but all team members must be disclosed and understand that only one Ribbon/premium will be awarded (if merited). Teams Must register as such in ShoWorks.

DIVISIONS:

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

Youth- Lake County Residents or students aged 4-18 or Grades Pre-K - 12th.

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 the field of competition.
4. Decorates at the professional level.

Home Baking (All Divisions):

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 placed 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 Quick Loaf-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
6. 4x6 printed recipe card MUST be included with entry. Entries WILL NOT be judged if the card is not included. All recipes will become property of the Lake County Fair and may be used by the fair for promotional purposes.

Canning (All Divisions):

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.
6. 4x6 printed recipe card MUST be included with entry. Entries WILL NOT be judged if the card is not included. All recipes will become property of the Lake County Fair and may be used by the fair for promotional purposes.

Dried Foods (All Divisions):

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.
4. 4x6 printed recipe card MUST be included with entry. Entries WILL NOT be judged if the card is not included. All recipes will become property of the Lake County Fair and may be used by the fair for promotional purposes.

Recipe Form Guidelines:

Entries MUST be accompanied by a 4x6 printed recipe card.

- 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 4x6 printed recipe card.

- 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.

Amateur Adult Bakers

201-Amateur Adult Baking

- 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**

Professional Adult Bakers

204-Professional Adult Baking

- 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**

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

202-Amateur Adult Canning

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

203-Amateur Adult Dried Foods

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

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

205-Professional Adult Canning

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

206-Professional Adult Dried Foods

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

Youth Home Bakers

207-Elementary Home Baking

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)

211-Middle School Canning

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

208-Middle School Home Baking

- 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)

209-High School Home Baking

- 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)

210-Elementary Canning

- 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

212-High School Canning

- 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

213-Elementary Dried Foods

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

214-Middle School Dried Foods

- 214.1-Fruits
- 214.2-Herbs
- 214.3-Meats
- 214.4-Vegetables
- 214.5-Other

215-High School Dried Foods

- 215.1-Fruits
- 215.2-Herbs
- 215.3-Meats
- 215.4-Vegetables
- 215.5-Other