APRIL 10-19, 2026

FOOD ARTS & SCIENCES DIVISION

Superintendent
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2101 N County Road 452, Eustis, FL 32726
www.lakecofair.com

REGISTRATION DEADLINE:

Friday March 13, 2026 @ 5:00PM

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

TAKE IN DATES:

Saturday, April 4, 2026: 9:00AM-1:30PM
Entries will be photographed, and photographs will be displayed

DISPLAY ITEM/RIBBON PICKUP DATE:

Monday, April 20, 2026: 2:00PM-6:00PM

LOCATION:

The Creative Living Building (Ashford)

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 Adult: $100.00 & Rosette
Best of Department Youth: $100.00 & Rosette
Best in Division: $35.00 & Rosette
Class Placings 1st, 2nd, 3rd: 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 May 1, 2026

GENERAL RULES

1. Competition is limited to Adult and Youth Residents and Students of Lake County.
2. Exhibitors may only enter TWO (2) Entries per class. Entries submitted for prior years fair competitions may NOT be entered again.
3. Exhibitors may have no more than FIVE (5) Entries Total Per Department.
4. Admission tickets to the Lake County Fair will NOT be issued to Exhibitors.
5. Exhibitors may be asked to volunteer to sit with the show during the Lake County Fair.
6. All Judges Decisions are FINAL.
7. Judges have the right to decide an entries class and re-place 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 in 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 Creative Living 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 close of fair at specified pick-up date.
14. All winning entries MUST STAY for the duration of the Fair, any entries removed prior to removal date will forfeit all premiums won.
15. Claim checks will be issued for all articles and must be presented to pick up entries.
16. Any entry left after removal date will become property of the Lake County Fair unless prior arrangements have been made with the Competition Superintendent.
17. Due to limited space, in the event there is not adequate space to display all entries, only entries winning awards will be on display during the Lake County Fair.
18. Payment of premiums won will be mailed, please allow 6-8 Weeks for arrival of premiums won. (Payments will be mailed to address used in online registration).
19. Team efforts are permitted with the understanding that only one Ribbon/premium will be awarded (if merited).

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 Giudelines:

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