



Home Arts **Division 12**

Food Preparation Contests

September 5 – 15, 2024

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- **Please refer to the Home Arts General Rules**

Entries in this department are limited to New Mexico residents.

Entries in all Food Preparation Contests will be received in Home Arts located inside the Home & Creative Arts Building, directly south of the Manuel Lujan Building.

All exhibitors **must** be amateurs (unless otherwise stated in certain classes). This requirement is met through exhibitors' honesty. If it comes to the attention of any employee that an item **not** placed in a professional class is indeed made by a professional, defined as a person making over \$500 a year and who sells such works as the item entered, that particular entry will be disqualified. Any other entries made by that exhibitor will then be thoroughly examined in our attempt to keep our contests fair and valid.

Judging

Judging begins at 1:30PM in Home Art. Judging is open to the public and we encourage exhibitors and others to attend. Please do not approach the judges or the contest area while the contest is taking place. Judges may stay after the contest for questions.

Quick Section Reference

Section #	Section Title	Date
194	Candy Contest	Friday, September 6 th
195	Candy Contest: Fair Queen's Candy Box	Friday, September 6 th
196	Cookie Contest	Monday, September 9 th
197	Cookie Contest: Commissioner's Cookie Jar	Monday, September 9 th
198	Chile Contest	Tuesday, September 10 th
199	Cake Contest	Wednesday, September 11 th
200	International Cuisine Contest	Thursday, September 12 th
201	Bread Contest	Friday, September 13 th
202	Pie Contest	Sunday, September 15 th

Special Note for Food Preparation

Entries:

To enter any of the Food Preparation Contests bring entries on the date listed in the Premium Book to the Home & Creative Arts Building between 8:00AM – 12:00PM.

Entries will **not** be accepted after 12:00PM. Parking is at Gate 8 (Louisiana and Lomas). Exhibitors arriving before 10:00AM might not be asked to pay admission. If, after 10:00AM you may be asked to pay for parking and admission to the State Fair, terms are not controlled by Home Arts. Home & Creative Arts Building is located west of Tingley Coliseum, with the entrance facing the Manuel Lujan Building to the north. The door for entries will be clearly marked. There is no entry fee for Food Preparation Contests.

Section 194 Candy

Entry Date

Friday, September 6th: 8:00AM – 12:00PM
Entries close promptly at noon

Judging

Friday, September 6th: 1:30PM
Judging is open to the public.

Winners will be announced by name throughout the contest. Winning entries will be displayed until the end of the Fair. Non-winning entries must be picked up by 5:00PM, the day of the contest.

Rules

- Contestants are responsible for knowing the contest rules. Entries not meeting requirements will be eliminated prior to/or during judging.
- **Amateurs Only:** Home Arts Center Food Preparation contests are for amateur cooks and bakers. Entries not allowed if you meet any of the following criteria.
 - Works in the food industry in any capacity
 - Operates a catering business
 - Operates a Bed and Breakfast
 - Uses a food-related business card
 - Wears an apron professionally

- One entry per class allowed, but there is not a limit on the number of entries allowed. Ex: An exhibitor is allowed one entry in each of the 23 classes, if they choose.
- Recipes must be submitted with each entry. Do **not** put names, addresses or phone numbers on recipes. All recipes submitted become the property of the New Mexico State Fair with all publication rights.
- Six (6) pieces of candy are required for each entry. When appropriate, the following criteria should be met:
 - Candies should be uniform in size and shape.
 - Lightness, weight, and texture should be appropriate for each specific type of entry.
 - Finally, flavors should be agreeable and well-balanced.

Class 1 – 23 & Type

1. Bark Candy – Chocolate **&/or** White (must contain candies, fruits &/or nuts)
2. Caramels – Dipped
3. Caramels – Wrapped
4. Coated Candy – any candy center (bark or candy melt coating)
5. Creams – Dipped
6. Divinity
7. English Toffee
8. Fruit – Dipped
9. Fudge – Caramel
10. Fudge – Chocolate
11. Fudge – Chocolate **&** Peanut Butter
12. Fudge – Peanut Butter
13. Hard Candy (including Lollipops)
14. Molded Candy
15. Peanut **&/or** Nut Brittle
16. Peanut Butter Cups
17. Penuche
18. Pralines
19. Rocky Road
20. Sugar Free: Any type of candy (artificial sugar is allowed)
21. Truffles
22. Turtles
23. Candy: Any other **not** listed

Ribbons will be awarded in every class at the judges' discretion.

Best of Show-Purple Rosette: In Candy

Section 195 Fair Queen's Candy Box

Entry Date

Friday, September 6th: 8:00AM – 12:00PM
Entries close promptly at noon

Judging

Friday, September 6th: 1:30PM
Judging is open to the public.

Winners will be announced by name throughout the contest. Winning entries will be displayed until the end of the Fair. Non-winning entries must be picked up by 5:00PM, the day of the contest.

Rules

- Contestants are responsible for knowing the contest rules. Entries not meeting the requirements will be eliminated prior to/or during judging.
- Candies in the Fair Queen's Candy Box may also be entered in Section 194, provided there is a class for them.
- The Box must consist of assorted candies, representing a minimum of four (4) different kinds of candy totaling two (2) pounds.
- The Candy Box should be open with each variety of candy visible, however cellophane or a similar wrap needs to cover the Box inside of the lid, so the box may be displayed.
- One (1) piece of each type of candy needs to be placed in a separate container so the seal will not be broken on the Candy Box being sampled.
- 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 during the State Fair but will remain on display until the end of the State Fair.

Ribbons will be awarded at the judges' discretion.

Best of Show-Purple Rosette: In the Fair Queen's Candy Box

Section 196 Cookies

Entry Date

Monday, September 9th: 8:00AM – 12:00PM
Entries close promptly at noon

Judging

Monday, September 9th: 1:30PM
Judging is open to the public.

Winners will be announced by name throughout the contest. Winning entries will be displayed until the end of the Fair. Non-winning entries must be picked up by 5:00PM, the day of the contest.

Rules

- Contestants are responsible for knowing the contest rules. Entries not meeting the requirements will be eliminated prior to/or during judging.
- **Amateurs Only:** Home Arts Center Food Preparation contests are for amateur cooks and bakers. Entries not allowed if you meet any of the following criteria.
 - Works in the food industry in any capacity
 - Operates a catering business
 - Operates a Bed and Breakfast
 - Uses a food-related business card
 - Wears an apron professionally
- One entry per class allowed, but there is not a limit on the number of entries allowed.
- Ex: An exhibitor is allowed one entry in each of the 24 classes, if they choose.
- Recipes must be submitted with each entry. Do **not** put names, addresses or phone numbers on recipes. All recipes submitted become the property of the New Mexico State Fair with all publication rights.
- Six (6) cookies are required for every entry with the exception being only four (4) cookies mandatory for Gingerbread People. When appropriate the following criteria must 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, baking soda or raw flour.

- Cookies should not be too strongly seasoned; flavors should be agreeable and well-balanced.
- Rolled cookies must be rolled out and cut with a cookie cutter.
- Icebox cookies are to be formed, refrigerated and sliced.

Class 1 – 24 & Type

1. Applesauce Cookies
2. Bar Cookies: Any flavor
3. Bizcochitos
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. Gingersnap Cookies
12. Icebox Cookies
13. Mexican Wedding Cookies/Russian Tea Cakes
14. Molasses/Spice Cookies
15. Oatmeal Drop Cookies (may **not** contain chocolate chips, 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 contain flavored chips)

Ribbons will be awarded in every class at the judges' discretion.

Best of Show-Purple Rosette: In Cookies

Section 197 Fair Commissioner's Cookie Jar

Entry Date

Monday, September 9th: 8:00AM – 12:00PM
Entries close promptly at noon

Judging

Monday, September 9th: 1:30PM
Judging is open to the public.

Winners will be announced by name throughout the contest. Winning entries will be displayed until the end of the Fair. Non-winning entries must be picked up by 5:00PM, the day of the contest.

Rules

- Contestants are responsible for knowing the contest rules. Entries not meeting the requirements will be eliminated prior to/or during judging.
- Cookies in the Fair Commissioner's Cookie Jar may also be entered in Section 196, provided there is a class for them.
- The Jar must be filled with an assortment of nine (9) or more kinds of cookies.
- Cookie Jar used must be clear glass with a wide mouth and approximately of one gallon capacity. Each cookie variety to be visible.
- The jar should be decorated.
- 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.
- 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 State Fair.
- Cookie Jars will remain on display until the end of the State Fair.

Ribbons will be awarded at the judges' discretion.

Best of Show-Purple Rosette: In the Fair Commissioner's Cookie Jar

Section 198 Chile Contest

Sponsored by, Linda Morewood

Entry Dates

Tuesday, September 10th: 8:00AM – 12:00PM
Entries close promptly at noon

Judging

Tuesday, September 10th: 1:30PM
Judging is open to the public.

Winners will be announced by name throughout the contest. When the contest has ended **all** entries, including Ribbon winners must be picked up by 5:00PM on the day of the contest, Chile entries will not be displayed.

Rules

- Contestants are responsible for knowing the contest rules. Entries not meeting the requirements will be eliminated prior to/or during judging.
- **Amateurs Only:** Home Arts Center Food Preparation contests are for amateur cooks and bakers. Entries not allowed if you meet any of the following criteria.
 - Works in the food industry in any capacity
 - Operates a catering business
 - Operates a Bed and Breakfast
 - Uses a food-related business card
 - Wears an apron professionally
- Two (2) entries per exhibitor are allowed, each entry must be in a different class. Entries that require cooking must be cooked at home before being entered the contest.
- Entries requiring reheating must be in a microwave safe dish.
- Recipes must be submitted with each entry. Do **not** put names, addresses or phone numbers on recipes. All recipes submitted become the property of the New Mexico State Fair with all publication rights.
- **Refrigeration of Chile is extremely important. For health and safety reasons, please bring entries with a tomato base thoroughly chilled.**

Class 1 – 14 & Type

1. Appetizer
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 contain meat) *
7. Green Chile Stew – Non-traditional*
8. Green Chile Stew – Traditional*
9. Posole*
10. Potato/Vegetable Dish
11. Red Chile Sauce (may contain meat) *
12. Salsa – Fruit*
13. Salsa – Traditional*
14. Tamales (6 tamales required)

* These items may be brought in a pint jar or similar size container. Please write clear instructions for reheating if required. Your entry will not be the only entry requiring reheating, please keep requests as simple as possible.

Ribbons will be awarded in every class at the judges' discretion.

Best of Show-Purple Rosette & the Linda Morewood Memorial Award: In Chile

Section 199 Cake Contest

Entry Dates

Wednesday, September 11th: 8:00AM – 12:00PM
Entries close promptly at noon

Judging

Wednesday, September 11th: 1:30PM
Judging is open to the public.

Winners will be announced by name throughout the contest. Winning entries will be displayed until the end of the Fair. Non-winning entries must be picked up by 5:00PM, the day of the contest.

Rules

- Contestants are responsible for knowing the contest rules. Entries not meeting the requirements will be eliminated prior to/or during judging.
- **Amateurs Only:** Home Arts Center Food Preparation contests are for amateur cooks and bakers. Entries not allowed if you meet any of the following criteria, please adhere.
 - Works in the food industry in any capacity
 - Operates a catering business
 - Operates a Bed and Breakfast
 - Uses a food-related business card
 - Wears an apron professionally

- **Not Allowed:** Store-bought and/or pre-made mixes, whipped cream frosting or whipped cream filling. **Allowed:** Fillings such as fruit.
- Two (2) entries per exhibitor are allowed in the Cake Contest, each entry must be in a different class.
- Recipes must be submitted with each entry. Recipes should exactly match the manners in which the cakes were prepared. Do **not** put names, addresses or phone numbers on recipes. All recipes submitted become the property of the New Mexico State Fair with all publication rights.
- Cakes must be on bakery cardboard or sturdy foil-covered cardboard 1" larger, not to exceed 2" larger than the cake itself. Cakes must be brought in a cake carrier. Every dome/lid will be labeled with exhibitor numbers. Home Arts staff will monitor exhibitors' property to the best of our ability; however, the State Fair is not liable for damaged, lost or stolen property.
- Cakes will be judged on the following criteria: the rise, height, evenness & pleasing shape. 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 no unpleasant after taste. The use of fresh quality ingredients and the cake is baked properly and evenly browned.
- Cakes are judged against the ideal standard for their type, not simply against each other.

Layered (except for cupcakes) & Iced Cakes

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

Class 1 – 14 & Type

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 Cake
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 (6 cupcakes required)
13. Spice Cake
14. Other Cake: Any other layered cake **not** listed

Un-Iced Cakes (Not Layered)

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

Class 15 – 24 & Type

Angel Food, Chiffon, & Sponge Cakes

15. Angel Food Cake
16. Chiffon Cake – Chocolate
17. Chiffon Cake – Lemon **or** Orange
18. Chiffon Cake: Any other **not** listed
19. Sponge Cake
20. Chocolate Pound Cake
21. Citrus Pound Cake
22. Liqueur-Flavored Pound Cake
23. Traditional Pound Cake
24. Pound Cake – any other **not** listed

Variety Cakes (Not Layered)

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

Class 25 – 30 & Type

25. Fruit Cake – Holiday
26. Fruit Cake (apple, pear, prune, etc.)
27. Poppy Seed Cake
28. Spice Cake
29. Upside Down Cake – Baked in an 8" or 10" round or square pan
30. Variety Cake: Any other **not** listed

Ribbons will be awarded in every class at the judges' discretion.

Best of Show-Gold Rosette: In Layered & Iced Cakes, Un-Iced and Variety Cakes

Best of Show Overall-Purple Rosette

Section 200 International Cuisine Contest

Entry Dates

Thursday, September 12th: 8:00AM – 12:00PM
Entries close promptly at noon

Judging

Thursday, September 12th: 1:30PM
Judging is open to the public.

Winners will be announced by name throughout the contest. All entries must be picked up by 5:00PM, the day of the contest. International Cuisine entries will not be displayed.

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 and nations.

Rules

- Contestants are responsible for knowing the contest rules. Entries not meeting the requirements will be eliminated prior to/or during judging.
- **Amateurs Only:** Home Arts Center Food Preparation contests are for amateur cooks and bakers. Entries not allowed if you meet any of the following criteria, please adhere.
 - Works in the food industry in any capacity
 - Operates a catering business
 - Operates a Bed and Breakfast
 - Uses a food-related business card
 - Wears an apron professionally
- Exhibitors allowed an entry in each class of the first category in this section: General International Recipes and one (1) additional entry in the second category, International Family Traditions. A contestant may enter up to 5 dishes in Section 200, if they choose.
- Entries requiring reheating must be in a microwave safe dish.
- 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. All recipes submitted become the property of the New Mexico State Fair with all publication rights.

- 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.
- Judging criteria will be as follows: 50% on taste, 30% on creativity, and 20% on presentation.
- There are additional awards for the International Cuisine Contest. See the Awards listed at the end of this section.

Class 1 – 11 & Type

General International Recipes

1. Appetizers/Snacks
2. Breads/Salads/Side Dishes
3. Entrees/Main Dishes (suitable for **any** meal)
4. Desserts/ Sweets

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

Ribbons will be awarded in every class at the judges' discretion.

Best of Show-Purple Rosette: In International Cuisine

Section 201 Bread Contest

Sponsored by Janie's Mill Organic Flours



Entry Dates

Friday, September 13th: 8:00AM – 12:00PM
Entries close promptly at noon

Judging

Friday, September 13th: 1:30PM
Judging is open to the public.

Winners will be announced by name throughout the contest. Winning entries will be displayed until the end of the Fair. Non-winning entries must be picked up by 5:00PM, the day of the contest.

Rules

- Contestants are responsible for knowing the contest rules. Entries not meeting the requirements will be eliminated prior to/ or during judging.
- **Amateurs Only:** Home Arts Center Food Preparation contests are for amateur cooks and bakers. Entries not allowed if you meet any of the following criteria, please adhere.
 - Works in the food industry in any capacity
 - Operates a catering business
 - Operates a Bed and Breakfast
 - Uses a food-related business card
 - Wears an apron professionally
- **Not Allowed:** Store-bought and/or pre-made mixes.
- Three (3) entries per exhibitor are allowed in the Bread Contest and each entry must be in a different class.
- Recipes must be submitted with every entry. Do **not** put names, addresses or phone numbers on recipes. All recipes submitted become the property of the New Mexico State Fair with all publication rights.

- Bread should be completely baked so when pressed upon it will spring out immediately with the removal of said 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.

Quick Bread

- Baked in a loaf pan no smaller than 8" bread pan.
- May or may not have additions such as dried fruits, nuts, etc.

Class 1 – 7 & Type

1. Banana Bread
2. Date Bread
3. Ethnic Bread (does not need to be baked in a loaf pan)
4. Fruit Bread: Any other **not** listed
5. Pumpkin Bread
6. Zucchini Bread
7. Quick Bread: Any other **not** listed

Specialty Bread

- Must be displayed on foil-covered cardboard 1" larger and not to exceed 2" larger than bread.

Class 8 – 10 & Type

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

Yeast Bread: Loaf

- Not mixed in a bread machine unless indicated.
- Loaf must be baked in a standard 9" x 5" loaf pan unless otherwise stated.

Class 11 – 22 & Type

11. Cheese Bread: Any flavor
12. Cinnamon and/or Raisin Bread
13. Ethnic Bread (does not need to be baked in a loaf pan)
14. Freeform Bread (does not need to be baked in a loaf pan)
15. Gluten Free Bread: Any flavor
16. Machine Made Bread: Any flavor
17. Oatmeal Bread

18. Sourdough Bread
19. White Bread (white flour only)
20. Whole Wheat Bread
21. Yeast Loaf: Any other **not** listed

Yeast Bread: Rolls

- Not mixed in a bread machine unless specified otherwise.
- Six (6) rolls/buns are required.

Class 23 – 29 & Type

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.

Class 30 – 37 & Type

29. Biscuits
30. Cornbread – Jalapeño/Chili
31. Cornbread – Plain
32. Gingerbread (baked in a 9" x 9" or 9" x 13" pan; do **not** slice)
33. Muffins – Fruit (any type of fruit)
34. Muffins: Any other than fruit
35. Scones
36. Tortillas

Ribbons will be awarded in every class at the judges' discretion.

Best of Show-Gold Rosette: In Quick Bread, Specialty Bread, Yeast Bread; Loaf, Yeast Bread; Rolls and Miscellaneous Bread

Best of Show Overall: Purple Rosette & an Award from Janie's Mill Organic Flours.

2nd and 3rd places will be selected and receive awards from Janie's Mill Organic Flours as well.

Section 202 Pie Contest

Entry Dates

Sunday, September 15th: 8:00AM to 12:00PM
Entries close promptly at noon

Judging

Sunday, September 15th: 1:30PM
Judging is open to the public.

Winners will be announced by name throughout the contest. All entries must be picked up by 5:00PM, the day of the contest.
Pie contest entries will not be displayed.

Rules

- Contestants are responsible for knowing the contest rules. Entries not meeting the requirements will be eliminated prior to/ or during judging.
- **Amateurs Only:** Home Arts Center Food Preparation contests are for amateur cooks and bakers. Entries not allowed if you meet any of the following criteria, please adhere.
 - Works in the food industry in any capacity
 - Operates a catering business
 - Operates a Bed and Breakfast
 - Uses a food-related business card
 - Wears an apron professionally
- Two (2) entries per exhibitor and each entry must be in a different class.
- Pies must be brought in pie carriers with a lid. Every lid will be labeled with exhibitor numbers. Home Arts staff will monitor exhibitors' property to the best of our ability; however, the State Fair is not liable for damage, lost or stolen property.
- Recipes must be submitted with every entry. Do **not** put names, addresses or phone numbers on recipes. All recipes submitted become the property of the New Mexico State Fair with all publication rights.
- Store bought crusts are **not** allowed. Crust should be golden brown, flaky and crisp, should 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.

- Pie should not have a starchy flavor.
- Tarts need to be removed from the tart pan and placed on bakery cardboard or sturdy foil-covered cardboard 1" larger and not to exceed 2" larger than the tart itself.
- **For safety and health reasons**, whipped cream topping is not to be used and will not be accepted.

Sweet Pies Only

- Any pie with cream filling must arrive chilled.
- Unless otherwise stated, a pastry crust is required.

Class 1 – 18 & Type

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 sugars are allowed)
15. Tart: Any flavor (see Section rules for more information about tart presentation)
16. Crumb Crust Pie: Any flavor (crushed cookie crust, graham cracker crust, etc.)
17. Fruit Pie: Any other **not** listed
18. Traditional Crust Pie: Any other **not** listed

Ribbons will be awarded in every class at the judges' discretion.

Best of Show-Purple Rosette: In Pies