

# HOME ARTS

## Food Preparation

### Division 12



**September 8-18, 2022**

**Superintendent**

**Barbara Cushman**

**(505) 383-9803 Office**

**(505) 270-1307 Cell**

**Assistant Superintendent**

**Celia Wallace**

**(505) 850-3077 Cell**

# **Bread Contest**

## **Section 195**

**Entry Date: Friday, September 9, 2022 - 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

### **Judging**

**Friday, September 9, 2022 - 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.

# Yeast Bread

(Not mixed in Bread Machine unless stated)

## Classes 1-19

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

1. Cheese Bread, any flavor
2. Foreign – Shape appropriate to style/type
3. Free Form – Any Yeast
4. \*Gluten Free, any flavor
5. Machine Made – Any Flavor
6. Oatmeal
7. Raisin and/or Cinnamon
8. Rye
9. Sourdough
10. White – White Flour Only
11. Whole Wheat
12. Loaf Bread – Any Other not Listed

### ROLLS (4)

13. Breakfast Rolls, Sweet (Cinnamon, Pecan, Raisin, etc.)
14. Cloverleaf Rolls
15. Crescent Rolls
16. Dinner Rolls
17. \* Gluten Free, any flavor
18. Hamburger Buns
19. Rolls - Any Other not Listed

## Miscellaneous Bread (bring 4)

### Classes 20-27

20. Biscuits
21. Cornbread – Jalapeno/Chile
22. Cornbread - Plain
23. Gingerbread
24. Muffins – Any Other not Listed
25. Muffins – Fruit (Any)
26. Scones
27. Tortillas

## Quick Bread

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

### Classes 28-33

- 28. Banana
- 29. Date
- 30. Fruit – Any Type
- 31. Pumpkin
- 32. Zucchini
- 33. Quick Bread – Any Other not Listed

### **Specialty Bread**

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

### **Classes 34-36**

- 34. Coffee Cake, Quick
- 35. Coffee Cake, Yeast
- 36. Holiday Bread

### **Ribbon Awards**

- 1<sup>st</sup> Place - Blue**
- 2<sup>nd</sup> Place – Red**
- 3<sup>rd</sup> Place - White**

<b>Best Yeast Bread – Loaf</b>	<b>Rosette</b>
<b>Best Yeast Bread – Rolls</b>	<b>Rosette</b>
<b>Best Miscellaneous Bread</b>	<b>Rosette</b>
<b>Best Quick Bread</b>	<b>Rosette</b>
<b>Best Specialty Bread</b>	<b>Rosette</b>
<b>Best of Show</b>	<b>Rosette</b>

### **Candy**

### **Section 196**

**Entry Date: Sunday, September 11, 2022 - 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

### **Judging**

**Sunday, September 11, 2022 - 1:30 PM**

### **Classes 100-121**

- 100. Bark Coated – Any Candy Type
- 101. Caramels - Dipped
- 102. Caramels - Wrapped in Plastic Wrap
- 103. Creams - Dipped
- 104. Divinity

105. English Toffee
106. Fruit Dipped
107. Fudge - Caramel
108. Fudge - Chocolate
109. Fudge – Chocolate and Peanut Butter
110. Fudge – Peanut Butter
111. Hard Candy (including Lollipops)
112. Molded Candy
113. Peanut and/or Nut Brittle
114. Peanut Butter Cups
115. Penuche
116. Pralines
117. Rocky Road
118. Sugar Free – Any Candy Type
119. Truffles
120. Turtles
121. 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: 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.

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.

## **Fair Queen's Candy Box**

### **Section 197**

**Entry Date: Sunday, September 11, 2022 - 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

### **Judging**

**Sunday, September 11, 2022 - 1:30 PM**

### **Special Rules**

1. Candies in the Fair Queen's candy box may be entered in Section 196, provided this is a class for them
2. The box will consist of assorted candies, representing a minimum of four kinds (4) of candies amounting in a total of two pounds.
3. The Candy box should be open with each variety visible, however saran or similar wrap needs to cover the Box inside of the lid, so the box 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.
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 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

**Entry Date: Monday, September 12, 2022 8:00 AM to Noon**  
**ENTRIES CLOSE PROMPTLY AT NOON**

## Judging

**Monday, September 12, 2022 - 1:30 PM**

## Section 198

### Classes 129-152

- 129. Apple Sauce
- 130. Bar Cookies, Any Flavor
- 131. Biscochitos
- 132. Brownies or Fudge Squares - Un-iced
- 133. Chocolate Chip – Traditional semisweet (May also have nuts)
- 134. Chocolate Drop
- 135. Christmas Cookies
- 136. Coconut Macarons
- 137. Filled
- 138. Gingerbread People (3)
- 139. Gingersnaps
- 140. Icebox
- 141. Mexican Wedding Cookies/Russian Tea Cakes
- 142. Molasses/Spice
- 143. Oatmeal Drop – No chocolate chips, but may have other additions
- 144. Peanut Butter
- 145. Sandwich
- 146. Snickerdoodle
- 147. Sugar - Iced
- 148. Sugar – Un-iced
- 149. Sugar Free
- 150. Swedish Spritz
- 151. Thumbprint
- 152. 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 12, 2022 8:00 AM to  
Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

## **Section 199**

### **Rules**

1. Cookies in the Fair Commissioner's Cookie Jar may also be entered in Section 198, 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 Contest**

### **Section 200**

**Entry Date: Tuesday, September 13, 2022 - 8:00 AM to Noon**

**ENTRIES CLOSE PROMPTLY AT NOON**

### **Judging**

**Tuesday, September 13, 2022 - 1:30 PM**

## **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.

## **Section 200**

### **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 (6)

\* 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, take into account that your entry will, most likely, not be the sole entry that needs reheating.

## **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**

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



**Entry Date: Wednesday, September 14<sup>th</sup>, 2022 - 8:00 AM – 12:00 PM**

**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging: Wednesday, September 14<sup>th</sup>, 2022- 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 and 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. European/Continental/Mediterranean
8. Oceania
9. Middle Eastern
10. North American
11. Latin and South American

## **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**

## **Cake Contest**

**Sponsored by King Arthur Flour**



## **Section 202 – Cake Contest**

**Entry Date: Thursday, September 15<sup>th</sup>, 2022 - 8:00AM to 12:00PM**

**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging: Thursday, September 15<sup>th</sup>, 2022 - 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 1-29**

### **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. Devil's Food/Chocolate - Traditional
2. German Chocolate
3. Red Velvet
4. Dark Cake – any other not listed

#### **LIGHT CAKES**

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

#### **OTHER CAKES**

10. Banana
11. Carrot
12. Cupcakes -any flavor (6)
13. Spice
14. Other Cake – any other not listed

### **Un-Iced Cakes**

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

#### **POUND**

15. Citrus
16. Chocolate

17. Liqueur Flavored
18. Traditional
19. Pound – any other not listed

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

20. Angel Food
21. Chiffon, any other not listed
22. Chiffon - Chocolate
23. Chiffon –Lemon or Orange
24. Sponge

### **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 – Apple, Prune, Pear, etc.
26. Fruit, Holiday
27. Poppy Seed.
28. Spice
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**

<b>1<sup>st</sup> Place</b>	<b>\$75.00 King Arthur Gift Card</b>
<b>2<sup>nd</sup> Place</b>	<b>\$50.00 King Arthur Gift Card</b>
<b>3<sup>rd</sup> Place</b>	<b>\$25.00 King Arthur Gift Card</b>



## **Section 203: Cake Decorating & Gingerbread House Contest**

**Entry Date: Friday, September 16<sup>th</sup>, 2022 - 8:00AM to 12:00PM**

### **ENTRIES CLOSE PROMPTLY AT NOON**

**Judging: Friday, September 16<sup>th</sup>, 2022 – 1:30PM**

### **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. If exhibitor is 17 years or younger, be sure to let staff member accepting the entry know.
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. **CAKE DECORATING:**
  - a. All entrants in Cake Decorating must use cake dummies and be submitted on bakery cardboard or sturdy foil - covered cardboard 1inch larger than entry and not to exceed 2inches larger than entry. Cake entries are not to exceed 24-inches wide by 24 inches in height. While cakes may not be lit or have any moving parts, some non-edible decorations may be used, however the vast majority of decorations need to be edible.
4. **GINGERBREAD HOUSE DECORATING**
  - a. All entrants in Gingerbread Decorating must use baked gingerbread for their entries. Entries are not to exceed 24-inches wide by 24-inches in height. Houses should be presented on bakery cardboard 1-inch larger than entry and not to exceed 2-inches larger. Gingerbread Houses may not be lit or have moving parts and ALL decorations must be edible.

5. Exhibitors may enter only one (1) item in each class.
6. Judging will be open to the public starting at 1:30PM. Throughout or at the end of 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 5:00PM on the day of the contest.
7. Entries will be judged based on the following criteria.
  - a. **Appearance:** make sure icing is smooth, words are spelled correctly, lines are unbroken and without lumps, and decorations are recognizable (e.g., roses look like roses leaves like a leaf, etc.) Entry should be centered on its board unless it is purposely off center because of design. Again, the majority of cake decorations must be edible while ALL gingerbread house decorations need to be edible.
  - b. **Design:** does the entry match the category? Is the design consistent throughout the cake or gingerbread house? Do all elements combine to present a pleasing overall effect?
  - c. **Degree of Difficulty:** judges will consider how difficult the entry was to make. However, a well-made simple element is more desirable than a poorly executed difficult element.
  - d. **Creativity:** is the design a new and/or original idea? Is it a new approach to a classic design or an unusual combination of materials and space?

Judging Criteria for both Cake Decorating and Gingerbread House Decorating:

Appearance	Design	Degree of Difficulty	Creativity
50%	20%	15%	15%

## **Classes 1-4**

### **CAKE DECORATING**

1. Special Occasion
2. State Fair Theme
3. Wedding
4. Junior – any class

### **Ribbon Awards**

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

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

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

**Best of Show – Rosette**

## **Classes 5-8**

### **GINGERBREAD HOUSE DECORATING**

5. Historic Buildings
6. Holiday
7. Gingerbread – any other not listed
8. Junior – any class

### **Ribbon Awards**

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

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

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

**Best of Show – Rosette**

### **Section 204: Pie Contest**

**Entry Date: Sunday, September 18<sup>th</sup>, 2022 - 8:00AM to 12:00PM**

**ENTRIES CLOSE PROMPTLY AT NOON**

**Judging: Sunday, September 18<sup>th</sup>, 2022 - 1:30PM**

## 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.

## Sweet Pies Only

### Classes 1-18

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

Unless otherwise stated, a pastry crust is required

1. Apple - non-traditional
2. Apple - traditional
3. Blueberry

4. Cherry
5. Chocolate
6. Citrus
7. Coconut
8. Fruit - any flavor
9. Lemon Meringue
10. Peach
11. Peanut Butter
12. Pecan
13. Pumpkin
14. Rhubarb - additional fruit is optional
15. Sugar Free – any flavor
16. Tart - any flavor
17. Any Other Pie – crumb crust (e.g. graham cracker crumb, crushed cookie crust, etc.)
18. Any Other Pie – traditional crust.

## **Ribbon Awards**

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

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

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

**Best of Show – Rosette**

As a participant, volunteer, or attendee, you recognize that your participation, involvement and/or attendance at any State Fair event or activity includes possible exposure to and illness from infectious diseases including, but not limited to, COVID-19. While particular rules and personal discipline may reduce this risk of serious illness and death does exist and that you knowingly and freely assume all such risks related to illness and infectious diseases, such as COVID-19 even if arising from the negligence or fault of the Released Parties.