
JUDGING AT THE FAIR

Judging at the Tanana Valley State Fair is accomplished through a network of volunteers. Judges are recruited & chosen for their expertise in a particular area, and it is through their generous donation of time & knowledge that we are able to showcase your achievements. Judges are trained by the superintendent & through the Fair Office to follow the guidelines set down by the Fair Association.

They are expected to:

- be fair & consistent in their judging;
- provide positive comments & constructive criticism to the exhibitor;
- follow the Fair Association's mission to educate participants through their evaluation.

Each exhibit must have a completed score sheet. These score sheets are for the education of the exhibitor only & are not for public view. An exhibitor may request to see a score sheet for any of their entries by asking the exhibit attendant on duty, asking the superintendent, or requesting assistance through the Office.

SECURITY

You are encouraged to enter your best work. The Competitive Exhibits team (staff, superintendents, judges & volunteers) all recognize the value these hold & all effort is made to provide for their security.

Each building has a team of volunteers to watch over the exhibits & to make sure they are not handled or stolen, but because of the volume of entries we get each year, we cannot guarantee the safety of each exhibit.

PERISHABLE EXHIBITS

Because of our desire to keep the displays as fresh as possible, there are two different entry days for perishable exhibits. Junior Perishable Entry Day is July 29 from 1-6pm and Adult Perishable Entry Day is Aug 3, 1-6pm during Fair from 1-6pm in Badger Hall.

Juniors may pick up their perishable entries on Adult Perishable Entry Day. All others may retrieve their exhibits on the scheduled Pick-Up Day following the close of the fair.

Admission onto the grounds on Adult Perishable Entry Day will be granted if the adult exhibitor has their perishable entry or if the junior exhibitor has their entry receipt in hand (or on the ShoWorks Passport app on their phone) at the gate. **All others must pay admission.**

Perishable exhibits that are not picked up by the Monday following the close of the fair will be discarded. TVSFA cannot guarantee the return of personal property (such as platters, plates, etc.).

Questions

We have tried to create a class for everything, but if you cannot find an appropriate class in which to enter an item, please contact the Department Superintendent. They can help you in selecting a class, or can add any classes as needed. Be sure to contact them before Entry Day.

If you are unable to reach the superintendent, the Office is here to help. Call us anytime at **452-3750** between the hours of 9 am & 5 pm, Monday—Friday, or email exhibits@tvsfa.org.

The Tanana Valley State Fair seeks to highlight and enhance appreciation for Interior Alaska by showcasing competitive & commercial exhibits. The Fair educates and entertains all participants by providing opportunities to share a rich variety of individual and community endeavors. The Fair encourages and welcomes involvement by all.

Tanana Valley State Fair Association
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DEPARTMENT 7A

EXHIBITOR'S HANDBOOK

Welcome to the world of Competitive Exhibits! As an exhibitor at the fair, you are entering into a long standing tradition of education & competition that began in the Tanana Valley in 1924.

This handbook will provide you with exhibit information as well as judging criteria and sample judging sheets.

ENTRY RULES

- Sign up for ONLINE ENTRIES for the Tanana Valley State Fair at <https://www.tvsfa.org/>
- Fill out the easy-to-follow entry forms for all your entries, review the information, and follow the check-out instructions (no online payment needed). Print your receipt, and bring it with you on entry day -- or download the ShoWorks Passport app from the Apple Store or on Google Play and check in from your mobile device, just like you can check in at the airport!
 - If you need assistance with the entry process, or if you don't have a computer/printer, you can stop by the Events Office on the fairgrounds during open hours to receive help. We are looking forward to seeing your exhibits, and want to offer you every opportunity to enter them!
 - Know your entry day & pick-up day .
 - Prepare your entry: Read the paragraph on preparation & presentation and present your exhibit in the best way possible.
 - Tell us about your entry: If a division has special instructions, be sure to include this information on a 3"x 5" card attached to your entry.
 - Be sure to include a printed copy of your recipe with your entry! Put your name and WEN# in the header.

PREPARING YOUR ENTRY

This department is the home of traditional food exhibits where adult and junior exhibitors test their food preparation skills. Many use their favorite family recipes for competition, others develop their own for use with innovative kitchen appliances.

Consider the following when entering your exhibit:

- Enter the correct amount as listed, Exhibits should be brought to the Fair as fresh as possible. Please bring your goods to Badger Hall.
- If you have unusual or especially interesting information about the product, attach an explanation for the judges.

Entries must be submitted with a neatly printed or typed recipe card or page. Recipes are not judged, but the ingredients and methods of preparation used can be very helpful to the judges in evaluating a product.

Recipes of blue ribbon winners become property of the Tanana Valley State Fair Association and will not be returned. However, you will be notified when the fair publishes a cookbook for permission of name publication.

JUDGING CRITERIA

Flavor

Judges look for a well-balanced flavor that mirror the recipe (such as an appropriate lemon flavor in a lemon cake recipe). Smell is sometimes a factor. Judges do not base their decisions on personal taste or bias.

External Characteristics

Points are determined before the product is tasted or cut into. Decisions are based on the appearance of the product. Factors include uniformity, shape, size, color, and surface texture.

Internal Characteristics

Decisions are based on tasting and interior appearance. Factors include texture, grain, and color.

Below are the range of points which may be deducted for the following criteria:

<u>Criteria</u>	<u>Points Deducted</u>
• Over-baked	1 - 3
• Under-baked	1 - 3
• Flavor	1 - 5
• External appearance	1 - 5
• Internal characteristics	1 - 5
• No recipe included	5
• Not required quantity	5
• Not displayed properly	1 - 5
• Doesn't conform to recipe (ie. soggy 'crispy bars', chocolate chip cookies with no visible chips, etc.)	1 - 3

Entries deemed unsafe for consumption by the Superintendent or Judges will be disqualified. Hair or other foreign objects found in food entries will result in automatic disqualification.

SAMPLE JUDGING SHEET

Department 7A Culinary

WEN# _____ Division _____ Class _____
Judge's Initials _____

	POINTS POSSIBLE	SCORE
External Characteristics (shape, size color, volume, surface)	30	_____
Internal Characteristics (texture, grain, color)	30	_____
Flavor	40	_____
TOTAL (100 = perfect score)		_____

COMMENTS _____

BAKE-OFF ELIGIBILITY

Bake Off contestants are selected from winning entries in the Culinary Department of the Tanana Valley State Fair according to points awarded by the judges. Those with the highest scores in each of the following divisions will be invited to compete:

Division A (AA) - Yeast Breads, Division B (BB) - Sourdough; Division C (CC) - Yeast Rolls; Division D (DD) - Quick breads & biscuits; Division E (EE) - Cookies; Division F (FF) Cakes; & Division G (GG) - Pies.

Only baked products are eligible.

Eligible exhibitors will be contacted by the superintendent & will be assigned a time to bake-off.

Entrants must come prepared to bake-off with all necessary utensils, ingredients & a complete recipe. A stove & range-top, electrical outlets, refrigeration & water are provided. Entrants are required to prepare & clean up their area. Strict health & cleanliness regulation must be observed.