2024 SPECIAL CONTEST

Adult/Open Bake and Youth Bake

Special Contest Rules. Also Please Print General Handbook Rules

All entries are required by the online method, no late entries will be allowed due to the fact your entry number will be placed on the set-up tables, unless deemed by the Director. You will find your number and set it up. You will need to bring only one recipe without your name or address. Include the division, class, and description (recipe title or object details) All contestants and recipes are subject to pictures and publicity by the Arkansas State Fair without compensation. All taxes are the responsibility of the winner.

STANDARD CREATIVE ARTS EXHIBITION RULES APPLY, unless stated otherwise on individual contest description pages. Many sponsors have very specific requirements.

A food exhibit consists of at least 5 items on a plate, Pies and Cake must be full displays. Other dishes must feed at least 5 Judges. Remember everyone likes to sample your dish.

To avoid complications, correction, or disqualification by reading and following directions and copy the General Handbook online. If you have questions, **contact Gina @ 870-917-9252 or email**<u>Artscrafts@asfg.net</u> During Fair hours I can only answer Emails. All exhibits are to be prepared at home and brought to the fairgrounds at specified times, except for the Flora and Pumpkin Painting contest.

When entering the grounds please let security know you are in the cooking contest to allow you to park close to the Arts and Crafts Building. All nonperishables are to be checked in prior to the opening of the State Fair. Cooking Contest Food can only be brought the day of the contest specified in the Special Contest Handbook. Exhibitors may create a display (dish, place mat, silverware, etc.) no larger than 12 x 24 in. at the discretion of staff. Exhibitors must bring their own serving utensils and accessories. Stoves and cook tops are available to warm up for final presentation or small prep due to travel or recipes with perishable items and can be prepared onsite. **PLEASE CLEAN UP YOUR AREA OF THE KITCHEN THAT WAS USED.**

Tags should be visible, without exhibitor identification showing. Exhibitors should stay for judging as ribbons and other awards are presented. If for some reason you can't be there, please designate someone to take care of your entries. Youth does not have to be present. You will be called to stand by your dish as awards are presented. Photo opportunities may be requested of our sponsors. Do not leave the area unless you designate someone to represent you, accept your award and clean your area. The judging area is restricted to authorized persons only.

Exhibitors and their families must avoid contact with judges until after the contest. Sampling of food entries is limited to other exhibitors in the contest or by Fair workers of the contest. The Exhibitors are allowed in the ring before and after contest All times are subject to change if a problem arises DECISION OF JUDGE IS FINAL Perishable foods and presentation materials will be released to exhibitors immediately following judging. Food, tableware, or other accessories remaining after the contest will be disposed of without further notice. Arkansas State Fair is not responsible for exhibitor property left behind without prior arrangement.

ALL EXHIBITORS COMPETE TOGETHER IN A LIVE CONTEST

SPECIAL CONTEST COMPETITION

DAY	DIVISION EVENT	CHECK IN	JUDGING
Sat 12	190-197 Adult Open Bake	10:00 to 10:30	10:45
Sat 12	Arkansas Clogging	1:00 to 6:00	N/A
Sun 13	Arkansas Clogging	1:00 to 6:00	N/A
Mon 14	903 ASF PIE APPLE	11:00 to 11:15	11:30
Mon 14	902 Sweet Potato Cooking	1:30 to 2:00	2:15
Mon 14	Pulaski Tech Demos	3:30	N/A
Tues 15	905 Hiland Dairy	11:00 - 11:15	11:30
Tues 15	906 Petit Jean Meats	2:00 to 2:30	2:45
Tues 15	Pulaski Tech Demo	3:00	N/A
Wed 16	912 Arkansas Pie Contest	11:00 to 12:00	12:00
Thurs 17	909 Cattlewomen Chill	11:00 to 11:15	11:30
Thurs 17	908 Cattlemen's Roast	1:00 to 1:30	1:45
Fri 18	911 People's Choice Chili	1:00 to 1:30	2:00-4:00
Sat 19	Youth Baking	10:00 to 10:30	10:45
Sat 19	910 Youth Pumpkin Paint	4:00 to 4:30	4:30

Judging times are subject to change depending on if Exhibitors and Judges are all present.

MATTHEWS RIDGEVIEW FARMS

SWEET POTATO CONTEST

2400 Bartlett Rd

Wynne Arkansas

870 -238 -8828

Division 902

Monday 14th 2024

Check in 1:30 - 2:00 Judging 2:15

Adults' 1st 300.00 2nd 200.00 3rd 100.00

Youth 1st 150.00 2nd 100.00 3rd 50.00

Please read Handbook and Special Handbook for rules

The recipe must be original and not previously used.

List all ingredients, exact measurements and preparation.

Be creative, sweet potatoes are so good for you.

You can make any type of recipe sweet, main etc.

Only bring one recipe for the table unless you want to share.

Judging is based on Appearance, Taste, Originality and Overall.

Thanks, Sarah Peevy for your Sponsorship





ADULT OPEN BAKE

SEE DIVISIONS 190 TO 197

Saturday

Check in 10:00 to 10:30

Judging 10:45

PRINT HANDBOOK BEFORE YOU ENTER

APPEARANCE 10 TASTE 50 OVERALL IMPRESSION 40

Arkansas State Fair Pie Competition



DIVISION 903: CLASS 01: Any Apple Pie

CONTEST DATE: Saturday 19th

EXHIBITS ACCEPTED: 11:00 to 11:15

Judging: 11:30

Awards provided by the Arkansas State Fair and Arkansas Farm Bureau

1st Place - \$100 2nd Place - \$75 3rd Place - \$50

The recipe must be original and not previously published. List all ingredients (for both crust or filling) in exact measurements and include preparation steps, pan size, temperature, and baking time. Only bring one recipe include Division Number and Class Number

Damage in transit or handling will not be counted against you.

Please read the guidelines in the Special Contest Handbook

Judging is based on.

Appearance of Pie – up to 10 points Taste – up to 50-point Overall Impression filling and crust up to 40 points.



HILAND DAIRY COOKING COMPETITION

DISH ANY SWEETS

Division 905

- 1. Adults
- 2. Youth

Tuesday 15th

Check in 11:30 to 12:00 Judging 12:15

Awards sponsored by Hiland Dairy: 1st

Place - \$175 and a Ribbon

2nd Place - \$100 and a Ribbon

3rd Place - \$50 and a Ribbon

- Judging is based on Appearance of Food – up to 10 points.
- Taste up to 50 points
- Overall Impression up to 40 points

This competition can be any DISH made from any two Hiland Dairy products.

You must bring the empty packages of Hiland Dairy products with your dish.



Impress your friends, family, and the fair's judges! Petit Jean Meats is searching for the most flavorful Dish in Arkansas.

Combine any Petit Jean Meat with up to five other ingredients for a convenient and memorable main dish that says WOW!

Division 906

Tuesday 15th

Check in 2:00 to 2:30

Judging 2:45

Awards:

1st Place - \$ 150.00

2nd Place - \$ 100.00

3rd Place - \$ 50.00

Judging is based on

Appearance, Taste and Overall

Entries must use Petit Jean Meat (as the only meat) plus no more than 5 other ingredients. Salt, pepper, water, oil and cooking spray do not qualify as ingredients.

Please read the Guidelines in the Special Contest handbook

ARKANSAS CATTLEMENS ASSOCIATION

Arkansas State Fair Roast Competition Thursday 17th Check in 1:00 to 1:30 Judging 1:45

Division 908

Adults Class 01: Roast 1st 200 2nd 100 3rd 50

Kids Class 02: Roast 1st 100 2nd 50 3rd 25

Appearance of Beef – points up to 10.

Taste – points up to 50.

Overall Impression – points up to 40.

Recipe should include all cooking instructions.

List all spices you used.

All meat should start out raw. No pre-seasoned meat allowed. Brisket can by chopped, sliced etc.

No artificial heat will be allowed on table during judging. .

Please read the Guidelines in the Special Contest Handbook

Arkansas Cattle Women Association in conjunction with Arkansas Beef Council

CHILI COOK OFF





DIVISION 909: - CLASS 01: Adults

CLASS 02: Kids

Thursday 17th

Check in 11:00 to 11:15

Judging 11:30

Do you make good chili? Everyone is invited to join us at the Arkansas State Fair!!!

Adults and Kids

1st Place - \$100

2nd Place - \$50

3rd Place - \$25

Entries may use any variety of beans if desired, but Beef MEAT must be the main ingredient. Recipe is required.

Please read the rules in the Special Contest handbook

Judging is based on.

Appearance of Chili – up to 10 points Taste – up to 50 points

Overall Impression – up to 40 points



YOUTH BAKING
Saturday 19th
Check in 10:00 to 10:30
Judging 10:45

Find Division and Classes under SENIOR YOUTH 290 -297 JUNIOR YOUTH 390-398 YOUTH 490-492

PRINT HANDBOOK BEFORE YOU ENTER
PLEASE BE SURE TO ENTER IN THE CORRECT AGE GROUP

Appearance 10 Taste 50 Overall Impression 40

Sponsored by Pulaski County Farm Bureau



DIVA BEE PUMPKIN PAINTING

DIVISION 910
CLASS 01 5 TO 8
CLASS 02 9 TO 13
CLASS 03 14 TO 19

Saturday 19th
Check in 2:00 to 2:30
Judging 2:30

1ST 25.00 2ND 15.00 3RD 10.00

Arkansas State Fair will provide paint, supplies, and pumpkins. Please bring an overshirt to cover your clothes while painting. You will be given 30 minutes to complete your painting. When finish painting please leave your pumpkin on the table.

Clean your area then go sit outside of the judging ring. Pumpkins will be allowed to dry 10 minutes before judging begins. Please remain for the judging. You will be allowed to take your pumpkin home after judging. If not, please leave it on the table.

PEOPLES CHOICE CHILI

Division 911

Friday October 18th

Check in 1:00 to 1:30

Judging 2:00 to 4:00

This contest is based solely on the total number of votes each exhibitor receives by the

people that chose to donate \$5.00 to eat a small cup of chili.

People can sample and vote for their favorite chili by placing a vote in a box that will be placed at the exit table. Only one vote is allowed per \$5.00 donated.

You can sample and vote as many times as you would like if you donate \$5.00 each time.

Exhibitors will be allowed to vote for their chili.

Exhibitors will cook 2 gallons of chili or a large Crock Pot we will have outlets for you to plug

your crock pots etc.

This event is open to Adults and Youth, parents will be allowed to help youth since this contest everyone will compete together. Be creative show some style you can make any

type of chili and use garnishing however you would like.

Prizes

1st place 100.00 and ribbon

2nd place 50.00 and ribbon

3rd place 25.00 and ribbon



Arkansas Pie Festival DIVISION 912

Please see Arkansasstatefair.com under participate in drop down box at top right then follow instructions to enter your pie. If you don't get signed up in time we will take add ons the day of entry.

Pies will be checked in by pie makers starting at:

WEDNESDAY 16, 2024 in the Arts and Crafts Department

11:00 am to 12:00 pm free entry to fairgrounds 11:00 am to 1:00 pm

Each contestant must bring a whole 8" in diameter or a plate containing at least 6 fried or baked hand pies along with recipe that includes all ingredients and steps

Volunteers will obtain a photo of each piemaker with his or her pie. Upon check-in, pies will be judged for appearance (20 points) and assigned a serial number. Two slices of each pie will be cut and placed into containers for judging, and they will be labeled with their serial number and the type of pie. The preliminary round will taste the entire field of pie entries and score them individually. The name of the baker, and the category (Professional, Home Chef, or Youth Baker) will be unknown.

The preliminary round scores will be added together and averaged to determine the winners. Any ties will result in a tie-break by three final round judges. Each pie slice must be judged on a new page of the ballot booklet. Judges are discouraged from scoring pies with zero points in any of the criteria. The final round judges will taste the top-scoring pies of the commercial, home chef, and youth baker categories and will determine the overall winner, second, and third place recipients of ribbons.

Open to all pie makers across Arkansas regardless of age. Overall winner will receive a Golden Ticket guaranteeing free entry to the Arkansas State Pie Festival in Cherokee Village Arkansas 2 tickets to the event on April 25, 2025. Winners will advance onto the World Championships in 2025.

Criteria is valued on a 100-point scale - judging for flavor (total of 70 points), overall impression (total of 10 points), and appearance (total of 20 points). Taste judging is divided into three criteria: (1) Crust; (2) Filling. and (3) Overall Impression. Crust: It is judged for its tenderness (10 points), texture (10 points), and flavor (15 points). Some pie recipes don't call for crust; if that happens, then please score the crust identically to the filling scores. Filling: It is judged for its Viscosity (thickness)/consistency

(10 points), color (10 points), flavor (15 points). Crust and filling should complement the pie.