## SPECIAL CONTEST

## 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 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.

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

When entering 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. Food 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 attached and visible, without exhibitor identification showing. Exhibitors should stay for judging as ribbons and other awards are presented. 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. Only 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

## **2022 DATES TO REMEMBER**

DATE		DAY	EVENT	TIME		
July 1		Friday	Online Entry Starts			
September 28		Wednesday	Online Entry Stops			
October 1		Saturday	Entry Day	10:00 am to 5:00 pm		
October 2		Sunday	Entry Day	10:00 am to 5:00 pm		
October 3		Monday	Entry Day	10:00 am to 7:00 pm		
October 4		Tuesday	Entry Day	10:00 am to 7:00 pm		
October 14		Friday	Viewing Opens	11:00 am to 10 pm		
October 14, 15, 16		Friday to Sunday	Arkansas Made Ope			
October 17, 18, 19, 20		Monday to Thursday	Arkansas Made Ope			
October 21		Sunday	Arkansas Made	11:00 am to 3 pm		
October 21,22		Friday to Saturday	Arkansas Made Ope	en 11:00 am to 10 pm		
October 28		Friday	Pick up Exhibits	10:00 am to 7:00 pm		
October 29		Saturday	Pick up Exhibits	10:00 am to 5:00 pm		
SPECIAL CONTEST COMPETITION						
DAY		EVENT	CHECK IN	JUDGING		
Saturday		Floral Express	11:30 to 12:00	12:15		
Saturday		Adult Open Bake	2:00 to 2:30	3:00		
Sunday	Commercial Wine		2:00 to 3:00	3:00		
Monday	ASF Pie		11:30 to 12:00	12:15		
Monday	Honey Cooking		2:00 to 2:30	2:45		
Tuesday		Hiland Dairy	11:30 to 12:00	12:15		
Tuesday	Petit Jean Meats		2:00 to 2:30	2:45		
Tuesday	Splenda Magic Baker		4:00 to 4:30	4:45		
Wednesday	Cattlemen Ribs		11:30 to 12:00	12:15		
Wednesday	Cattlewomen Chili		1:00 to 1:30	1:45		
Thursday	First Lady's Pie		11:30 to 12:00	12:15		
Friday	Cooking Demos, Music		11:30 to 3:00			
Saturday	Youth Baking		11:30 to 12:00	12:30		
Saturday	Diva	a Bee Pumpkin Painting	2:00 to 2:30	2:45		
<b>T 1</b> •			10 T3 1 11 14 1 3			

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



Flower Market Since 1989

# FLOWER ARRANGING CONTEST

FTD

Division 901– See Classes Listed Below Contest Date: Saturday, October 15, 2022 Exhibitor Check In: 11:30 to 12:00 Judging Time: 12:15

This is a fun and educational competition, in appreciation of the art and beauty of fresh flower arrangements. Learn the basic elements of floral design techniques and experience the rewards of creative expression under the guidance of experts in the field. Previous experience is not required and no preparation is necessary; supplies are provided by the sponsor and the arrangements are created on site. This exciting event is certain to entertain and encourage a love of floral design and fresh flowers.

You must enter online, space is limited

### Classes:

01 ~ Youth (Ages 6 - 12) 02 ~ Junior (Ages 13 - 18) 03 ~ Adult (Ages 19 & above)

 1st
 Award 20.00

 2nd
 Award 10.00

 3rd
 Award 5.00

# AWARDS SPONSORED BY



OF LITTLE ROCK

Contestants must participate in the appropriate age class as of the contest date

#### . Youth under 6 years are not eligible.

Sponsor will provide each contestant with flowers, scissors, foam, and a commemorative container. Contestants have 15 minutes to create their arrangement, judging will follow.

Judging is based on creativity, workmanship and how well the design works with the container that you are given to work with.

Judges are qualified florists and/or garden club members with an extensive background in floral design. The Judges' decision is final. The judges may choose to comment and demonstrate design methods after the contest. Please read the rules in the Special Contest Handbook. You can keep your flower arrangement.

#### AWARDS WILL BE PRESENTED ON SITE



# ADULT OPEN BAKE SEE DIVISIONS 190 TO 197 DATE OF EVENT: SATURDAY OCTOBER 15, 2022 SIGN IN: 2:00 TO 2:30 JUDGING 2:45

#### **Arkansas State Fair Pie Competition**



DIVISION 903: CLASS 01: SAVORY

CONTEST DATE: MONDAY, OCTOBER 17, 2022

EXHIBITS ACCEPTED: 11:30 TO 12:00 JUDGING TIME: 12:15

Awards provided by the Arkansas State Fair

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

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. Include name, age and contact information ON YOUR RECIPE.

Damage in transit or handling will not be counted against the contestant.

Please read the guidelines in the Special Contest Handbook

Judging is based on

Appearance of Pie – up to 10 points

Taste – up to 20 points

Overall Impression filling and crust up to 20 points



#### Division 904 CLASS 01 CONTEST DATE: MONDAY, OCTOBER 17, 2022 EXHIBITS ACCEPTED: 2:00 to 2:30 JUDGING TIME: 2:45

1st Place - \$175 2 n d Place - \$100 3<sup>°</sup> Place - \$50

> Honey can be any type of dish made from an pure or raw Arkansas produced Honey. You must bring the bottle of honey with your dish. Please read all rules in the Special Contest Handbook

Judging is based on Appearance of Pie – up to 10 points Taste – up to 20 points Overall Impression filling and crust- up to 20 points



### **HILAND DAIRY COOKING COMPETITION**

Division 905: Class 01: CONTEST DATE: TUESDAY OCTOBER 18, 2022 EXHIBITS ACCEPTED: 11:30 to 12:00 JUDGING TIME: 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 20 points Overall Impression – up to 20 points

This competition can be any type of dish made from any two of 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, recipes 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: Class 01 Contest Date: Tuesday, October 18, 2022 Exhibits Accepted: 2:00 to 2:30 Judging Time: 2:45 Awards: 1st Place - \$ 150.00 2nd Place - \$ 100.00 3rd Place - \$ 50.00 Judging is based on

Appearance of Food – up to 10 points

Taste – up to 20 points

**Overall Impression – up to 20 points** 

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

Low-To-No Sugar Showdown

**Diabetes-Friendly Desserts** 

Division -902 Class 01

Contest: October 18, 2022, Tuesday



Sign in 4:00 to 4:30 Judging Time: 4:45

Turn your ovens on for the new "Low-To-No Sugar Showdown," an Arkansas State Fair recipe contest made possible by Splenda®., This contest is all about diabetes-friendly desserts. What would your dinner guests swoon over because it's delicious and guilt-free, with no added sugar? Swap out the sugar for Splenda® products in your favorite sweet treat recipes or create an entirely new one. We want to see your tastiest and most unique entries. Creativity counts! PRIZES: 1<sup>st</sup> place \$200; 2nd place \$100; 3<sup>rd</sup> place \$50

JUDGING CRITERIA: Unique, innovative,

Creative recipe 35%

Taste, flavor, aroma	30%
Appearance, color, presentation	25%
Texture, internal appearance	10%

PARTICIPATION GUIDELINES: Bring your prepared entry, corresponding recipe, and Splenda product label/proof of purchase to the.....

- Arts & Crafts Building on Wednesday, October 18, 2022.
- "Low-To-No Sugar" means your entry is sweetened by Splenda, not traditional sugar. Your entries can have ingredients that have naturally occurring sugar, such as fruit, vegetables, and dairy.
- Recipes must be named and your own creation, something you yourself prepared. Using published recipes as inspiration from websites, cookbooks, magazines, or blogs, etc. is allowed, with source/credit noted.
- Visit <u>BlueRibbonGroup.net</u> for competition tips and how to join our community. Be sure to also follow Blue Ribbon Foodies and Splenda on Facebook and Instagram.



#### Arkansas State Fair BBQ Beef Rib Competition

Division 908: Class 01: Beef Ribs Adults Class 02: Beef Ribs Kids CONTEST DATE: Wednesday, OCTOBER 19, 2022 EXHIBITS ACCEPTED 11:30 to 12:00 JUDGING TIME: 12:15

1st Place - \$2002nd Place - \$1003rd Place - \$50Judging is based onAppearance of Ribs - points up to 10Taste - points up to 20

Overall Impression - points up to 20

Recipe should include cooking instructions, list of spices or

seasonings used in rubs or sauces used in preparing your ribs

All meat should start out raw. No pre-seasoned meat allowed. Meat should be served dry with sauces being allowed if served on the side. NO SAUCE ON MEAT Preparation – Ribs should be cut with bone still attached. Ribs can be prepared by Baking, Grilling, Smoking, etc. No artificial heat allowed on judging tables 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

## CONTEST DATE: WEDNESDAY, OCTOBER 19, 2022 ENTRIES ACCEPTED: 1:00 to 1:30 JUDGING TIME: 1:45

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

1st Place - \$100 2<sup>nd</sup> Place - \$50 3<sup>rd</sup> 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 20 points

Overall Impression – up to 20 points



## THE "FIRST LADY'S" PIE CONTEST

We are indeed fortunate to enjoy the natural beauty of this great state of Arkansas, an area also f a m o u s for the many fantastic cooks! For generations, our families have savored the flavors of that good old Southern style home cooking. And for many years, folks have brought their best pies to the fair, in pursuit of a Blue Ribbon! In keeping with tradition, we continue to bring you this ever popular and entertaining competition.

DIVISION 907: CLASS 01: Original Pumpkin NO CREAM CONTEST DATE: THURSDAY, OCTOBER 21, 2022 EXHIBITS ACCEPTED: 11:30 TO 12:00 JUDGING TIME: 12:30 Awards and Rosettes provided by the Arkansas Farm Bureau 1<sup>st</sup> Place - \$100 2<sup>nd</sup> Place - \$75

3<sup>rd</sup> Place - \$50

# This year the First lady pie is Original Pumpkin No Cream

Pie crust and filling must be homemade; no pre-manufactured crust or filling is permitted. Recipe must be original and not previously published. List all ingredients (for both crust and filling) in exact measurements and include preparation steps, pan size (must be a standard size – minimum 9"), temperature and baking time. Include name, age and contact information. Please read to Guidelines in the Special Contest Handbook

#### Judging is based on

Appearance of Pie – 25%

Taste - 50%

Overall Impression of Crust - 25%



# **YOUTH BAKING**

CONTEST DATE: SATURDAY OCTOBER 22, 2022 EXHIBITS ACCEPTED: 11:30 TO 12:00 JUDGINS: 12:15

DIVISIONS 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



#### **DIVA BEE PUMPKIN PAINTING**

Sign in: October 24<sup>th</sup>, 2022, 2:00 to 2:30

**DIVISION 910** 

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

## TIME OF CONTEST 2: 30

JUDGING 3:00

1<sup>ST</sup> 25.00

2<sup>ND</sup> 15.00

3<sup>RD</sup> 10.00

Arkansas State Fair will provide paint, supplies and pumpkins. Please bring an over shirt to cover your clothes while painting. You will be given 30 minutes to complete your painting. When finished 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 on the table.