



2022 CREATIVE ARTS

Cooking & Baking Arts

What's New

"Say Cheese + Wine" – Show Us Your Charcuterie! Live Competition: Div. 3205

Cupcakes added to Cakes: Div. 3102, Class 8.

King Arthur Flour Competition: Div. 3108

All Food Preservation now judged pre-Fair: Dept. 3300

All decorated cakes now part of the Ohio Cake & Sweets Expo: Div. 3401

Splenda Low-To-No Sugar Baked Good: Div. 3104 **NEW**

Live Cooking Competitions

"Chopped" Cook-Off – Aug 6: Div. 3201 pg. 16

Egg-citing & Devilishly Good – July 30: Div. 3202 pg. 17

Egg-stra, Egg-stra! – July 30 Div. 3203 pg. 18

Ohio Wines Grown Here – Aug 5: Div. 3204 pg. 19

Say Cheese + Wine! Show Us Your Charcuterie! – Aug 5: Div. 3205 pg. 20

Chili Cook-Off – July 29: Div. 3206 pg. 21

Pepperoni Pizza Perfection – July 29 – Div. 3207 pg. 22

Introducing the 2022 Creative Arts Competition Theme of "Back to Wonderland"

Celebrating over 150 years of Alice's Adventures...in Art!

Back to Wonderland



Creative Arts pays tribute to the timeless classic of Alice and her friends' adventures in Wonderland with a themed decorated cake competition in the Ohio Cake & Sweets Expo. Details on pages 29-30.

Cooking & Baking Competitions

Total Awards Offered **\$10,817**

Kasich Hall B

3000 Series

Baking Arts	Dept. 3100
Cooking Arts	Dept. 3200
Food Preservation Arts	Dept. 3300
Cake Decorating Creations	Dept. 3400

BAKING ARTS

Baked Pies – 3101 pg. 6

1. Any Crumb
2. Apple
3. Berry
4. Cherry
5. Peach
6. Any Fruit
7. Single Crust

Cakes – 3102 pg. 7

1. Angel Food
2. Carrot
3. Chocolate
4. Pound
5. White
6. Other
7. Heirloom Recipe
8. Cupcakes **NEW**

Candies – 3103 pg. 9

Fudge

1. Chocolate Fudge
2. Vanilla Fudge
3. Peanut Butter Fudge
4. Other Fudge

Candy

5. Chocolate
6. Nut Clusters
7. Nuts
8. Divinity
9. Caramels
10. Truffles
11. Other

Cookies &

Pastries – 3104 pg. 10

1. Bar Cookie
2. Chocolate Chip
3. Drop Cookie
4. Molasses Cookie
5. Oatmeal Cookie
6. Peanut Butter Cookie
7. Pressed Cookie
8. Gluten Free Cookie
9. Cake Box Cookie
10. All other Cookies
11. Splenda Low-To-No Sugar **NEW**

BAKING ARTS

Honey & Bee items – 3105 pg. 11-12

Honey Baking

1. Bread
2. Brownies
3. Pie
4. Cake
5. Cookies

Honey

6. Water White and Extra White
7. White
8. Extra Light Amber to Light Amber
9. Amber and Dark Amber
10. Creamed/Granulated

Other

11. Honey Frames
12. Gift Item
13. Beeswax Chunk

Quick Breads – 3106 pg. 13

1. Muffins - Any Variety
2. Scones
3. Coffee Cake
4. Cornbread
5. Gingerbread
6. Vegetable Bread Loaf
7. Fruit Bread Loaf

Yeast Breads – 3107 pg. 14

1. White
2. Whole Wheat Bread
3. Favorite Bread - Savory
4. Favorite Bread - Sweet
5. Cinnamon Rolls
6. Rolls - Savory
7. Rolls – Sweet

King Arthur Baking Co. Contest – 3108 pg. 14 **NEW**

1. Adult
2. Youth

COOKING ARTS

“Chopped” Cook-Off – 3201 pg. 16

1. Amateur / Professional – Round 1
2. Amateur / Professional – Round 2
*Available if / when Round 1 is passed.

Egg-citing and Devilishly Good – 3202 pg. 17

1. Deviled Egg Competition

EGG-stra, EGG-stra! – 3203 pg. 18

1. Egg-stra Savory
2. Egg-stra Sweet

Ohio Wines Grown Here – 3204 pg. 19

1. Dessert
2. Wine Creation

Say Cheese +Wine - Show Us Your Charcuterie! – 3205 pg. 20 **NEW**

1. Charcuterie Board Creation

Chili Cook-Off – 3206 pg. 21

1. Favorite Chili Recipe

Pepperoni Pizza Perfection – 3207 pg. 22

1. Pepperoni Pizza

FOOD PRESERVATION

Jams and Marmalades – 3301 pg. 25

1. Berry Jam
2. Strawberry Jam
3. Cherry Jam
4. Orange Marmalade
5. Peach Jam
6. All Other

Jellies – 3302 pg. 26

1. Berry
2. Grape
3. Pepper
4. All Other

Pickles & Relishes – 3303 pg. 26

1. Pickles
2. Pickled Beets
3. All Other

Preserved Fruits & Vegetables – 3304 pg. 27

1. Fruits
2. Vegetables

Sauces – 3305 pg. 28

1. Applesauce
2. BBQ Sauce (Not Honey)
3. Salsa
4. Honey BBQ
5. All Other

CAKE DECORATING

Ohio Cake & Sweets Expo – 3401 pg. 29

1. Beginner 2+ Tiers
2. Intermediate 2+ Tiers
3. Advanced 2+ Tiers
4. Advanced Novelty
5. Sculpted Cakes
6. Wedding Themed

Be sure to check out the Cooking and Baking Arts Competitions!

This includes pies, cakes, jams, pizza and so much more. You can take part in live cook-offs and challenges too! We showcase the talents and creative diversity of Ohioans.

Quick Links

[Fine Arts](#)
[Cooking & Baking Arts](#)
[Youth Arts](#)

Cooking and Baking Information

Please read the Arts Policies and Procedures before continuing.

Important Dates

- June 21 Entry deadline and all deliverables due at 1 p.m.
- July 17 Preserved Food Drop Off (11 a.m. – 7 p.m. Kasich Hall)
- July 18 Preserved Food Drop Off (4 p.m. – 8 p.m. Kasich Hall)
- July 23 Cooking Arts Drop Off (all other) (11 a.m. – 7 p.m. Kasich Hall)
- July 24 Cooking Arts Drop Off (all other) (11 a.m.– 4 p.m. Kasich Hall)
- July 24 Cake Decorating Drop Off ends by 2 p.m. Cake Decorating Judging Begins at 2:30 p.m.
- Aug 8 Cooking & Baking Pickup 10 a.m. – 8 p.m.

Basic Entry Guidelines

- Refer to specific divisions for entry details.
- Previously winning recipes cannot be entered.
- Items entered in the wrong class may be changed at judge's discretion
- Best of Show winners are selected from first place winners (unless division states otherwise). Judges may choose not to award a Best of Show.
- Judging competitions are closed to the public unless otherwise stated in the specific divisions as open judging.

Eligibility

- You are not required to win at a county fair to enter at the Ohio State Fair.
- Only one contestant's name is permitted per entry, with contestant meeting entry criteria (i.e., if an age bracket is stated, the contestant must meet the requirements).
- Contestant must be 11 years of age or older as of January 1 of the current year (unless division states otherwise).
- Contestant must reside in the state of Ohio to be eligible to compete, except for the Ohio Cake & SweetsExpo (Div. 3401).
- Professionals are prohibited from entering (unless division states otherwise) and are defined as follows: **A person who makes their general salary from the cooking and baking industry.**
- With entry submission, you accept all contest rules and agree to be bound by the judges' decisions, which will be final. You also agree that your winning recipe(s) will become the property of Ohio State Fair and competition sponsor who reserves the right to edit, adapt, copyright, publish, and use any or all of it for publicity, promotion, or advertising in any form of media without compensation to you. You hereby irrevocably authorize and grant permission to sponsors and others licensed or otherwise permitted by it to use and distribute your name, address, voice, and likeness for any purpose, including publicity, advertising, and trade purposes, all means of publication including electronic and internet, without any obligation or liability to you and without any additional approval or consent. With entry submission, you also acknowledge and agree that no claim relating thereto shall be asserted against Ohio State Fair, competition sponsors or any of their offers, directors, employees, agencies, representatives, successors, assigns or shareholders.

Fees

- There is a one-time \$10 processing fee plus a \$1 entry fee per item unless otherwise stated within a specific Division.
- Fees will **not** be refunded for cancelled/non-exhibiting entries.
- Overpayments of less than \$5 will not be refunded.

Entry Registration

- Contestants are encouraged to enter multiple classes and may enter two entries per class (unless division notes otherwise).
- Click Enter Online. Follow instructions and complete the requested information.
- Entry Information (i.e., tags, tickets, info) will be mailed to you in July. Upon receipt, double check all information. If there are questions, please contact the entry department at e.birum@expo.ohio.gov or call 614- 644-4052

Cooking and Baking Information continued

Delivery of Entries

- Entries will only be accepted on the designated date and hours listed in key Fair documents such as our Important Dates document, Program Guide, and Information Packets.
- Please bring any forms required for the competitions entered. Form links are at bottom of pages in this document.
- Recipe and/or preparation process required for all Cooking & Baking Arts Competitions and must be typed on the Ohio State Fair Recipe Form and submitted with each entry on the appropriate delivery date. Failure to follow these steps will result in disqualification.
- **ALL FORMS MUST BE TYPED. Entries will not be accepted if the required forms are not typed. All forms are available online and can be filled out (typed) online, and then printed.**
- Upon arrival, entries will be measured according to the competition size rules (if applicable). Entries will not be accepted if over maximum measurements.

Pre-Fair Deliveries to Kasich Hall B

- July 17 Preserved Foods 11 a.m. – 7p.m.
- July 18 Preserved Foods 4 p.m. – 8 p.m.
- July 23 Cooking Arts Drop Off 11 a.m. -7 p.m.
- July 24 Cooking Arts Drop Off 11 a.m. – 4 p.m.
- July 24 Decorated Cake, Div. 3401- received by 2 p.m. Judging promptly at 2:30 p.m.

Directions

- Exit I-71 at 17th Avenue and go west. Pass the Ohio State Highway Patrol Academy and Kasich Hall on the right. Turn right at the next entrance and park in front of Kasich Hall.

Fair Deliveries July 27 – August 7 to Kasich Hall B for live competitions

- Please see division notes for specific delivery dates/times.
- Load/Unload passes will be mailed to you by the Entry Department in July along with Contestant Tags

IMPORTANT: You will only receive one Load/Unload pass to use throughout the Fair for your live competition deliveries (non-cooking and cooking). **KEEP THE PASS.** Do not surrender it to gate personnel or you will not be able to drive up to Kasich Hall with your entries once the Fair begins. Do not surrender to gate personnel.

Directions

- Exit I-71 at 17th Ave. and go west a short distance to the Fair's parking plaza, drive in the left lane to the parking booth
- **Show** the first gate attendant your Gate 2 Load/Unload parking pass.
- Proceed to Gate 2 and **show** the gate attendant the Gate 2 Load/Unload parking pass. Do not surrender the pass.
- You will have 15 minutes to deliver your exhibit/display.
- You **MUST** then either leave grounds or move your vehicle to the North Parking Lot. If you are leaving grounds, there is no parking fee to be paid. Again, if you are parking in the North Parking Lot, follow the gate attendant's instructions. General parking is free to the public.
- This same procedure applies to all divisions of Cooking & Baking Arts that have drop-off dates during the Fair.
- Admission tickets are required to enter the grounds for each delivery day.

Pick-Up Procedures

- Contestants are required to pick up their entries on Monday, August 8 from 10 a.m. – 8 p.m. at Kasich Hall. **Follow pick-up signs.**
- Entries not picked up by 8 p.m. on August 8 will be disposed of by Fair Management.
- If a contestant requests that someone pick up his/her items on their behalf, a letter of authorization along with the claimtag(s) are required
- When items are collected, the contestant is required to sign and date the release sheet (confirming that all entries have been picked up).

Baking Arts

\$3,340 Total Awards Offered

Supporters

G&J Pepsi-Cola Bottlers, Inc.

King Arthur Flour

Lesa Corbin – Pampered Chef Independent Consultant

Ohio State Beekeepers Association

Splenda Magic Baker

The Peanut Shoppe

The Blue Ribbon Group

Department

Baked Pies

Cakes

Candies

Cookies & Pastries

Honey & Bee Items

Quick Breads

Yeast Breads

King Arthur Baking Co. Competition

3100

Div. 3101

Div. 3102

Div. 3103

Div. 3104

Div. 3105

Div. 3106

Div. 3107

Div. 3108

Department Notes:

- Please refer to the Arts Policies and Procedures and specific division notes for important information
- Entries are limited to amateur bakers, no professionals in this department
- Unless noted as an open judging competition, judging is scheduled promptly to assure entry freshness
- **These competitions require Recipe and/or Processing Preparation typed on the Ohio State Fair Recipe Form and Submitted with each entry on the appropriate delivery date. Failure to follow these steps will result in disqualification.**
- Recipes may not be exhibited in more than one class.
- Contestants who placed (won awards) in 2019 may not enter the same recipe (s) in 2022
- Creative Arts may remove any display items that lose visual appeal during the Fair.
- Entry tag should be attached securely to the disposable base or container.
- First, second and third place ribbons may be picked up any time during the Fair from a staff member.

Baked Pies

\$245 Awards Offered

Division #3101

Supporters: Lesa Corbin, Pampered Chef
Independent Consultant

Division Notes:

- Prepare your own unique pie recipe.
- Pie entries may be 8", 9" or 10" made with traditional pastry shells.
- Pies may not contain uncooked eggs
- No mixes allowed.
- Crumb crusts are not permitted for single crust pies.
- Two-crust Pie includes Lattice.
- Recipe is required for the crust and filling.
- Deliver entry in a pie pan of your choice.
- Pies and non-disposable pie pans will be available for pick up one hour after judging is complete.
- Entries will not be released until Creative Arts staff have recorded all necessary information, cut display portion, and taken all photos.
- Please allow 1 hour after judging before planning to pick up your entry.

Judging Guidelines:

- Appearance/ Uniformity of browning (40%)
- Flavor and balance of ingredients (40%)
- Texture of crust and filling (20%)

CLASS

Awards

	1 st	2 nd	3 rd
1. Any Crumb Pie	\$20	\$15	Ribbon
2. Apple, two crust	\$20	\$15	Ribbon
3. Berry, two crust (i.e., blackberry, blueberry, etc.)	\$20	\$15	Ribbon
4. Cherry, two crust	\$20	\$15	Ribbon
5. Peach, two crust	\$20	\$15	Ribbon
6. Any Fruit Pie, two crust (not listed above or combination)	\$20	\$15	Ribbon
7. Any Single Crust Pie (i.e., pumpkin, pecan, lemon; but please no highly perishable fillings)	\$20	\$15	Ribbon

Best of Show

Rosette

Delivery & check in will be Thursday, July 28, from 10 a.m. – 11 a.m. in Kasich Hall B.

Live judging will occur same day from 11 a.m. – 1 p.m. in the Live Cooking & Baking Space in Kasich Hall B.

Cakes

\$560 Awards Offered

Division #3102



Pepsi.com

Supporters: G&J Pepsi Cola Bottlers, Inc.

Division Notes:

- Entries must be whole cakes (baked from the recipe submitted).
- Cakes in classes 2, 3 and 5 must be two or three-layer cakes with frostings and fillings.
- Entries must be delivered on a disposable plate or cardboard with a clear disposable wrapping.
- Cakes in classes 1-6 and 8 must be made from scratch, no box mixes.
- Class 7 must use recipe provided on page 8.
- Entries will not be released until Creative Arts staff have recorded all necessary information, cut display piece and taken all photos.
- Please allow 1 hour after judging before planning to pick up your entry.

Judging Guidelines:

- **Appearance**
 - Pleasing to the eye
 - Unfrosted: smooth, uniform, light brown
 - Frosted: even covering, smooth or swirled attractively
- **Texture**
 - Fine even grain, thin cell walls, and feathery light
 - Flavor
 - Delicate, well blended flavor
 - Sweet flavor, free from strong flavor taste, ingredient balance
- **Crumb**
 - Smooth and velvety Light and tender Slightly moist pleasing color

CLASS

Awards

	1 st	2 nd	3 rd
1. Angel Food (bottom up, un-iced)	\$30	\$20	\$15
2. Carrot Cake (favorite icing)	\$30	\$20	\$15
3. Chocolate Cake (including German; favorite icing)	\$30	\$20	\$15
4. Pound Cake (un-iced)	\$30	\$20	\$15
5. White Cake (favorite icing)	\$30	\$20	\$15
6. Other Favorite Cake (other than listed, icing optional)	\$30	\$20	\$15
7. Pepsi Heirloom Recipe (see recipe pg. 8)	\$30	\$20	\$15
8. Cupcakes (must include 6) NEW	\$30	\$20	\$15

Best of Show

\$40 and Rosette

Delivery & check in will be Thursday, July 28, from 2 p.m. – 3 p.m. in Kasich Hall B.

Live judging will occur same day from 3 p.m. – 4:30 p.m. in the Live Cooking & Baking Space in Kasich Hall B.

Cakes continued

Pepsi Heirloom Recipe

1 box yellow cake mix (without pudding)
1 small instant vanilla pudding
½ cup Pepsi
½ cup oil
½ cup water
4 eggs

Grease a bundt pan. Mix cake mix, pudding, Pepsi, water, oil and eggs.
Beat 2 minutes then pour into pan.
Bake at 325 degrees until done.

GLAZE

1 cup brown sugar
1 stick butter
¼ cup Pepsi
¼ cup water

Boil 2 to 3 minutes.
Pour over hot cake while cake is in pan.
Let cool and turn out onto cake plate.

Candies

\$275 Awards Offered

Division #3103

Supporters: The Peanut Shoppe

Division Notes:

- An entry is nine pieces of fudge or candy on a disposable plate inside a locked or zipped plastic bag.
- Fudge must be a cooked sugar mixture.

Judging Guidelines:

- Texture
- Flavor
- Eye Appeal
- Shape
- Size
- Color
- Gloss

CLASS – Fudge

- 1.Chocolate (with or without nuts)
- 2.Vanilla (with or without nuts)
- 3.Peanut Butter (with or without nuts)
- 4.Other Fudge (not listed above)

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

CLASS – Candy

- 5.Chocolate (no nuts, can be dipped or dropped, i.e., buckeyes)
- 6.Nut Clusters (pralines, turtles)
- 7.Nuts (any variety or combination; one cup)
- 8.Divinity
- 9.Caramels
10. Truffles (any flavor)
11. Other Candy (not listed above)

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

Cookies & Pastries

\$600 Awards Offered

Division #3104



[Splenda Magic Baker](#)



#BLUERIBBONFOODIES

[Blue Ribbon Group](#)

Division Notes: Classes 1-10

- An entry is six cookies on a disposable plate inside a locked or zipped plastic bag.
- Class 9 must be created with the use of a boxed cake mix.

Supporters: Splenda Magic Baker, & The Blue Ribbon Group

Judging Guidelines: Classes 1-10

- Appearance: Crust – color uniform characteristic of type; good proportion; shape regular, even, uniform.
- Texture and Tenderness: Thin (rolled, icebox, pressed), crisp and tender; drop, sheet or bar cookies; soft and tender even grain, tender but holds together well.
- Flavor: Free from excessive flavoring, well blended.

CLASS:

	Awards		
	1 st	2 nd	3 rd
1. Bar (two or more layers)	\$25 Gift Card	Ribbon	Ribbon
2. Chocolate Chip	\$25 Gift Card	Ribbon	Ribbon
3. Drop (no chocolate chip)	\$25 Gift Card	Ribbon	Ribbon
4. Molasses	\$25 Gift Card	Ribbon	Ribbon
5. Oatmeal (with or without raisins)	\$25 Gift Card	Ribbon	Ribbon
6. Peanut Butter (any type)	\$25 Gift Card	Ribbon	Ribbon
7. Pressed (shaped with mold or tool)	\$25 Gift Card	Ribbon	Ribbon
8. Gluten Free (any)	\$25 Gift Card	Ribbon	Ribbon
9. Cake Box Cookie	\$25 Gift Card	Ribbon	Ribbon
10. Other than listed above	\$25 Gift Card	Ribbon	Ribbon

Best of Show

*All first-place winners will receive a \$25 gift card courtesy of Blue Ribbon Group.

Rosette

Division Notes: Class 11

- An entry must include six cookies on a disposable plate inside a locked or zipped plastic bag.
- At least 50% of the sweetener in your recipe must be Splenda.
- Include Splenda® proof of purchase (package label, receipt, product photo, etc.). If desired, provide any stories, comments, or interesting background about your entry (not required).
- 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 [BlueRibbonGroup.net](#) for competition tips and how to join our community. Be sure to also follow Blue Ribbon Foodies and Splenda on Facebook and Instagram.
- If you are on Facebook or Instagram, post any time, on or between July 25, 2022 and August 7, 2022 (a 2 week period) for a chance to win a \$25 gift card from one of our Blue Ribbon Group partners. Snap and share an image of you and/or your entry (taken in your kitchen or at the fairgrounds). Use these hashtags when you post: #splenda #blueribbonfoodies #blueribbonbaking #ohiostatefair
- Winning recipes become the shared property of the Blue Ribbon Group, Ohio State Fair, and the winning entrant.
- This contest is sponsored by the Splenda brand and managed by the Blue Ribbon Group (Media Matrixx, Inc.). © 2022 Blue Ribbon Group

Judging Guidelines: Class 11

- Unique, innovative, creative recipe (35%)
- Taste, flavor, aroma (30%) • Appearance, color, presentation (25%)
- Texture, internal appearance (10%)

CLASS: Splenda “Low-To-No Sugar”

	Awards		
	1 st	2 nd	3 rd
11. Splenda Low-To-No Sugar	\$200	\$100	\$50

[Ohio State Fair.com](#)

[The Arts Policies and Procedures](#)

Honey & Bee Items

\$780 Awards Offered

Division #3105



Division Notes:

- Honey must be the only source of sweetening.
- Full cakes, pies and bread loafs are required. They must unfrosted/unglazed.
- Baking entries (brownies, cookies) are to be delivered with six pieces on a disposable plate inside a locked or zipped plastic bag with recipe attached.
- Bee/Honey Gift item (class 12) must be in a basket or another container. These entries should weigh no more than 10 lbs. with 70% of the products to be made by the contestant.
- Participants must provide three (3) 1 lb. jars for honey entries (classes 7-11). Entries must be in glass honey jars; Queenline or Gamber classic jars are the standard.
- **Classes 1-5 must include use of local honey and the name of the source listed in the body of the recipe.**
- **Class 11 must be 2 frames in a sealed, bee proof display case.**

[Ohio State Beekeepers Association](#)

Supporters: Ohio State Beekeepers Association

Judging Guidelines:

Baking (classes 1-5):

- 35% Flavor
- 20% Attractively Displayed
- 20% Texture (dry, moist, course or fine)
- 15% Attractiveness of product (over cooked, under cooked, Symmetry, etc.)
- 10% Correctly meeting the Fair guidelines

Honey (Extracted or Liquid, classes 6-9):

- 25% Freedom from crystals and impurities including froth
- 20% Color and clarity
- 20% Flavor and aroma
- 20% Density (moisture content between 16 & 18.6%)
- 5% Appearance, suitability, and uniformity of containers
- 10% Uniformity and accurate volume of honey

Honey (Granulated, class 10)

- 30% Firmness and uniformity of set, absence of froth and Impurities and general condition of honey)
- 20% Flavor and aroma
- 20% Texture of granulation (smooth and fine)
- 15% Color
- 10% Appearance, suitability and uniformity of containers
- 5% Uniformity and accurate volume of honey

Honey in Extracting Frames (class 11)

- 25% Quality of honey
- 25% Cappings; whiteness, completeness, evenness and freedom from stain
- 20% Uniformity of color of honey throughout the combs
- 20% Thickness of comb for ease of uncapping
- 10% General Appearance

Bee/Honey Gift Item (class 12)

- 30% General appearance
- 30% Quality of products
- 20% Originality
- 20% Variety of products

Beeswax (class 13)

- 30% Color; light yellow (such as undamaged by propolis and iron Stain
- 25% Cleanliness (free from surface dirt, hone and impurities)
- 15% Uniform appearance of all wax in entry
- 15% Freedom from cracking, shrinkage and marks
- 15% Aroma

Honey & Bee Items continued

CLASS – Honey Baking

	Awards		
	1 st	2 nd	3 rd
1. Breads (full loaf)	\$30	\$20	\$10
2. Brownies (6-8 pcs.)	\$30	\$20	\$10
3. Pies (full pie)	\$30	\$20	\$10
4. Cakes (full cakes; unfrosted)	\$30	\$20	\$10
5. Cookies (6-8; unfrosted)	\$30	\$20	\$10

Best of Show (classes 1-5)

Rosette

CLASS – Honey

	Awards		
	1 st	2 nd	3 rd
6. Water White and Extra White 0-17mm (3 each 1-lb glass jars)	\$30	\$20	\$10
7. White 34mm (3 each 1-lb glass jars)	\$30	\$20	\$10
8. Extra Light Amber to Light Amber 48-83mm (3 each 1-lb glass jars)	\$30	\$20	\$10
9. Amber and Dark Amber above 83mm (3 each 1-lb glass jars)	\$30	\$20	\$10
10. Creamed/Granulated (3 each 1-lb containers)	\$30	\$20	\$10

Best of Show (classes 6-10)

Rosette

CLASS – Honey Other

	Awards		
	1 st	2 nd	3 rd
11. Honey Frames (2 per entry, any size bee proof case)	\$30	\$20	\$10
12. Bee/Honey Gift item (10-lb limit, 70% products of the contestant)	\$30	\$20	\$10
13. Beeswax Chunk (single piece, minimum of 1-lb)	\$30	\$20	\$10

Best of Show (classes 11-13)

Rosette

Enter your Honey BBQ Sauce in Div. 3305 – Sauces – Class 4, pg. 27

Delivery will be pre-fair, July 23 from 11 a.m. – 7 p.m. and July 24 from 11 a.m. – 4 p.m. in Kasich Hall B.

Quick Breads

\$315 Awards Offered

Division #3106



[King Arthur Baking Company](http://KingArthurBakingCompany.com)

Supporters: King Arthur Baking Company

Division Notes:

- Contestant must use own recipe.
- Entries must be delivered on a disposable plate inside a locked or zipped plastic bag.
- Entries in classes 1-2 (muffins, scones) must submit 6 pieces.
- Entries in classes 3-7 (cake, breads, and loaves) must submit a whole baked product.
- Entries in classes 6-7 must use a standard size loaf pan (approx. 9"x5")
- Pumpkin Bread is to be entered in class 7.
- All entries accepted with/without nuts unless specified otherwise.
- No team entries, this contest is for individual competition.

Judging Guidelines:

- Shape: uniform, free from bulges on sides or top, characteristic of product. Peaked top free of indentions (which indicates an underdone product).
- Crust: uniform browning characteristic of product.
- Product must be thoroughly baked.
- Texture: medium even crumb, free of large air pockets; moistness characteristic of product.
- Flavor: well-blended flavor, flavor characteristic of product, ingredient flavor balance.

CLASS

1. Muffins (any variety)
2. Scones
3. Coffee Cake
4. Cornbread
5. Gingerbread
6. Vegetable Bread Loaf
7. Fruit Bread Loaf

Awards

1 st	2 nd	3 rd
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10

Best of Show

Rosette

Yeast Breads

\$315 Awards Offered

Division #3107



[King Arthur Baking Company](http://KingArthurBakingCompany.com)

Supporters: King Arthur Baking Company

Division Notes:

- Contestant must use own recipe.
- Entries must be delivered on a disposable plate on a disposable container for judging. Submit one loaf for classes 1-4 or 6 pcs for classes 5-7.
- No team entries, this contest is for individual competition.

Judging Guidelines:

- Taste (50%)
- Overall Appearance + Creativity (25%)
- Texture (25%)

CLASS

1. White
2. Whole Wheat
3. Savory
4. Sweet
5. Cinnamon Rolls
6. Rolls – Savory (white, wheat; any shape)
7. Rolls – Sweet (i.e., pecan, etc.; any shape)

Awards

1 st	2 nd	3 rd
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10
\$20	\$15	\$10

Best of Show

King Arthur Baking Co. Competition

\$250 Awards Offered

Division #3108

Rosette



[King Arthur Baking Company](http://KingArthurBakingCompany.com)

Supporters: King Arthur Baking Company

Division Notes:

- Contestant must use own recipe within the class designated by the fair.
- An entry form must accompany the entry.
- Must provide a typed recipe with entry.
- Contestants are required to use 100% King Arthur Flour for their recipe.
- Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
- Entries must be delivered on a disposable plate on a disposable container for judging.
- For ideas and inspiration, visit kingarthurbaking.com/recipes
- Gift cards are redeemable at the King Arthur Baking Co. online store at kingarthurbaking.com

Judging Guidelines:

- Taste (50%)
- Overall Appearance + Creativity (25%)
- Texture (25%)

CLASS

1. Adult – Banana Bread
2. Youth Ages 11-17 - Brownie Bar

[Ohio State Fair.com](http://OhioStateFair.com)

[The Arts Policies and Procedures](#)

Awards

1 st	2 nd	3 rd
\$75 Gift Card	\$50 Gift Card	\$25 Gift Card
\$40 Gift Card	\$25 Gift Card	Tote Bag

Cooking Arts

\$3,692 Total Awards Offered

Supporters

American Dairy Association
G&J Pepsi-Cola Bottlers, Inc.
Hirzel Canning Co., Producers of Dei Fratelli Products
Kroger
Ohio Grape Industries Committee Ohio Poultry Association
Sanfillipo Produce Co.

Department	3200
"Chopped" Cook-Off	Div. 3201
Egg-citing & Devilishly Good	Div. 3202
EGG-stra, EGG-stra	Div. 3203
Ohio Wines Grown Here	Div. 3204
Say Cheese + Wine – Charcuterie	Div. 3205
Chili Cook-Off	Div. 3206
Pepperoni Pizza Perfection	Div. 3207

Department Notes:

- Please refer the Arts Policies and Procedures and specific division notes for important information.
- Recipe required and must be typed on the Ohio State Fair Recipe Form and submitted with each entry on the appropriate delivery date (failure to follow these steps will result in disqualification).
- Contestants must not list anything in the recipe title or ingredients that would imply their identity (i.e., trademark, etc.).
- Recipes must not be entered in more than one class.
- Winning entries will be displayed for as long as they have visual appeal.
- Entry tag must be attached securely to the disposable base or container.
- Limited heating and refrigeration facilities are available on the day of contests. Plan on a delivery time to facilitate a safe serving temperature at the time of judging. The kitchen is off limits to anyone other than staff and judges.
- Returnable items must be removed by 9p.m. the day of judging. Serving pans must have the contestant's # on the bottom.
- Contestants may not create a display of their entry unless stated differently in the division judging guidelines (the food entry is being judged, not a display with props).
- Entries will be released within one to two hours following the competition (except those being displayed).
- Contestants are prohibited from having contact with the judges until the contest is complete.

“Chopped” Cook-Off

\$500 Awards Offered

Division #3201

Supporters: Hirzel Canning Co., & Sanfillipo Produce Co.



[Dei Fratelli](#)



[Sanfillipo Produce Co. Inc.](#)

Division / Contest Notes:

- Professional and amateur chefs are encouraged to enter.
- This on-site cook-off is a two-part competition.
- Contestants should bring their favorite 10 ingredients (not to include meat, fish or poultry). Please note that you are not required to use all these ingredients.
- In addition to your “favorite” ingredients, two (2) mystery ingredients will be provided that must be incorporated into your recipe.
- Round One: contestants will create an appetizer within a 20-minute time-period.
- Contestants not chopped from Round One, will continue to Round Two.
- Round Two: top-ranking contestants cook again to create and present an entrée and a side dish using the remaining supplies and ingredients. Three (3) new mystery ingredients will be introduced that you must incorporate into your dishes. **One of the ingredients will be from Hirzel Canning Co., makers of Dei Fratelli Products.** You may also use any remaining mystery ingredients from Round One if you wish.
- Contestants have 30 minutes to complete their entrée and side dish in Round Two.
- Dried spices, dried herbs, salt, and pepper will not count as part of your 10 ingredients; however, fresh spices will count as one of the 10 ingredients.
- A burner will be provided at each workstation for your cooking needs. **You must use the burner provided. No other burners are allowed.**
- Bring your cooking pans, woks, or pots along with needed cooking utensils and any unusual serving plate(s)/bowls. Creative Arts will provide standard 12” white dinner plates for all contestants.
- Contestants to bring two cutting boards: one for meat and one for vegetables.
- There will be a sharing station with small electrical appliances (i.e., food processor, blender, etc.).
- Place your entrée and side dish on the provided serving plate. If side dish is a soup, you will need to bring a one-serving size bowl (not to exceed 20 ounces). Please do not include eating utensils.
- Presentation is important and is limited to what you can fit on the serving plate (i.e., garnishes, etc.).

Judging Guidelines:

- Taste (40%)
- Creativity (25%)
- Appearance (25%)
- General appeal (10%)

CLASS

1. Round One Challenge

Awards

Apron

	1 st	2 nd	3 rd	4 th
2. Round Two Challenge	\$200	\$150	\$100	\$50

Delivery and check in will be Saturday, August 6, from 12 p.m. – 1 p.m. in Kasich Hall B.

Live judging will occur same day from 1 p.m. – 4 p.m. in the Live Cooking & Baking Space in Kasich Hall B.

Egg-citing & Devilishly Good

\$425 Awards Offered

Division #3202

Supporters: Ohio Poultry Association
& Kroger



[Ohio Eggs](http://OhioEggs.com)



[Kroger](http://Kroger.com)

Division / Contest Notes:

- Professional and amateur chefs are encouraged to enter.
- Eight hard-boiled eggs will be provided. Contestants are required to bring all other ingredients, garnishes, utensils and plates/display items. All perishable foods must be in unopened containers and properly stored according to food safety guidelines.
- Contestants will have 30 minutes to prepare and serve their recipe.
- Deviled egg filling must be prepared onsite using competitor's ingredients. Twelve prepared egg halves will be prepared for the judges.
- Entries will not be released until Creative Arts staff have recorded all necessary information and taken all photos.
- Winning recipes are the property of the Ohio State Fair and the Ohio Poultry Association and may be used in future publications and/or highlighted on the Ohio Poultry Association (OPA) website.
- Upon check-in each contestant will receive a \$10 Kroger Gift Card.
- **New Entrant Award.** Competition is open to amateur contestants who have not entered this competition in the past. Judges will select the best recipe submitted by a first-time entrant in the competition.

Judging Guidelines:

- Taste (50%)
- Creativity (25%)
- Appearance/Presentation (25%)

Competition Details:

CLASS

	Awards			
	1 st	2 nd	3 rd	4 th
1. Deviled Egg Competition	\$200	\$100	\$75	\$25

Most Visually Appealing

Ribbon

Most Unusual & Creative

Ribbon

First time entrant award (there will be one winner selected from all first-time entrants)

\$25

Delivery & check in will be Saturday, July 30, from 9:30 a.m. – 10:00 a.m. in Kasich Hall B.

Live judging will occur same day from 10 a.m. – 11 a.m. in the Live Cooking & Baking Space in Kasich Hall B.

Egg-stra, Egg-stra!

\$850 Awards Offered

Division #3203

Supporters: Ohio Poultry Association,
American Dairy Association Mideast, &
The Kroger Company



[Ohio Eggs](#)



[The Kroger Company](#)



[American Dairy Association Mideast](#)

Division / Contest Notes:

Amateurs only.

- May enter three dishes per class; however, each entry must be distinctively different. Exhibitor may only win premium on two dishes.
- Each entry must include ½ cup of a real dairy product. (Real dairy milk or cream, cheese, butter or yogurt.) Imitation products are NOT permitted (i.e., goat cheese, almond milk, soy milk, etc.).
- Each entry should showcase the best use of eggs. All entries must contain ½ eggs per serving. No egg substitutes.
- Each entry should contain a minimum of six servings.
- All entries MUST be prepared using the USDA safe food handling guidelines. Hot foods should be held at a minimum internal temperature of 140 degrees F or above. Cold foods must be held at a maximum internal temperature of 40 degrees F or below. Foods presented for judging will be checked for proper holding temperature and entries that do not meet the above guidelines will be disqualified. Room temperature baked goods are acceptable but should still adhere to USDA safe food handling guidelines and be freshly baked.
- All entries must be delivered ready to present/display.
- All recipes must be homemade, no mixes.
- Entries will not be released until Creative Arts staff have recorded all necessary information and taken all photos.
- Winning recipes are the property of the Ohio State Fair and the Ohio Poultry Association and may be used in future publications and/or highlighted on the Ohio Poultry Association (OPA) website.
- Upon check-in each contestant will receive a \$10 Kroger Gift Card.
- First-Time Entrant Award is open to amateur contestants who have not entered this competition in the past. Judges will select the best recipe by a first-time entrant from classes 1 & 2. Only one new entrant award will be presented.

Judging Guidelines:

- Taste (50%)
- Creativity (20%)
- Presentation and Appearance (30%)

CLASS

1. Eggs-tra Savory
2. Eggs-tra Sweet

AWARDS

1 st	2 nd	3 rd	4 th
\$200	\$100	\$75	\$25
\$200	\$100	\$75	\$25

Grand Champion (1 award)
Most Visually Appealing (1 award)
First-time entrant award (one award)

Rosette
Ribbon
\$50

Delivery & check in will be Saturday, July 30, from 10:30 a.m. – 11 a.m. in Kasich Hall B.

Live judging will occur same day from 11 a.m. – 12 a.m. in the Live Cooking & Baking Space in Kasich Hall B.

Ohio Wines Grown Here

\$500 Awards Offered

Division #3204



find it here.™

Taste Ohio Wine

Supporters: Ohio Grape Industries Committee

Division /Contest Notes: Class 1

- Professional and amateur chefs encouraged to enter.
- One entry per class, per contestant.
- Create a dish using at least one cup of Ohio wine; produced by a winery located in Ohio.
- Recipe must be typed on the Ohio State Fair Recipe Form and should note the type of wine used and the name/brand of its Ohio-based winemaker.
- Contestant should plan delivery time to facilitate desirable serving temperature of entry.
- Contestant must bring the empty bottle of wine used in the recipe.
- Only winning entries will be displayed. All other entries will be released one to two hours after judging.
- Upon delivery each contestant will receive a gift from Ohio Grape Industries.

Division / Contest Notes: Class 2

- Open to first 20 entries.
- You will have up to 15 minutes to create and present your creation.
- Must be 21 years of age and show proof of age at time of competition.
- Contestants are required to bring all ingredients, supplies and equipment needed to complete, present/display their original recipe. Be prepared to discuss your creation.
- All perishable foods must be in unopened containers and properly stored according to food safety guides.
- Recipe must include at least one Cup of Ohio wine; produced by an Ohio winery and fill four wine glasses of your choice

Judging Guidelines: Class 1 & 2

- Appropriate use of Ohio wine (40%)
- Originality of recipe (20%)
- Taste (20%)
- Visual appeal (20%)

CLASS - Open Judging

1. Dessert

AWARDS

1 st	2 nd	3 rd
\$100	\$50	\$25

Best of Show

Rosette and Gift Basket valued at \$150 courtesy of Ohio Grape Industries.

CLASS - Live Contest

2. Signature Wine Creation (i.e., sangria, spritzer, smoothie)

1 st	2 nd	3 rd
\$100	\$50	\$25

Delivery & check in will be Friday, August 5, (Dessert - 3:30 p.m. – 4 p.m. / Signature Wine – 4:30 p.m. – 5 p.m.) in Kasich Hall B.

Live judging will occur same day (Dessert – 4 p.m. – 4:30 p.m. / Signature Wine 5:15 p.m. – 6:15 p.m. in the Live Cooking & Baking Space in Kasich Hall B.

Say Cheese + Wine – Show Us Your Charcuterie!

\$367 Awards Offered

Division #3205



Supporters: Ohio Grape Industries Committee, & American Dairy Association Mideast



Division Notes:

- Everyone, regardless of experience, is encouraged to enter.
- One entry per class, per contestant.
- Each entry must include a minimum of three types of cow's milk cheeses from Ohio (at least 4 ounces of each type) and be paired with at least three wines manufactured in Ohio - <http://www.findohiowines.com/about-ohio-wineries/find-an-ohio-winery/#!/directory/map> that best pair with their board. Discover where to find [Ohio cheese near you](#) or how to [purchase them online for delivery](#).
- Plant-based imitation cheese is not permitted. Cheese made from goat or sheep milk is permitted so long as the required minimum of cow's milk cheeses are met.
- Each entry must be displayed on a 12-14 inch serving board. Boards may be any shape and material of choice.
- Entries must be visually appealing and showcase the best pairing of Ohio cheeses and Ohio wine, and may include complementary foods (meats, fruits, nuts, jams, etc.)
- Entries must include the bottles of wine used for the pairing. If entrants do not have the bottles, labels or photographs of the wine will be sufficient.
- Contestant should plan delivery time to facilitate desirable serving temperature of entry.
- Entries will not be released until the Creative Arts staff have recorded all necessary information and taken all photos.
- Winning charcuterie boards are property of the Ohio State Fair, the Ohio Grape Industries Committee, and the American Dairy Association Mideast.
- Charcuterie boards will be served for a public tasting during a mixer following the judging.
- Photos/recipes may be used in future publications and/or highlighted on the Ohio State Fair, Ohio Grape Industries Committee, or American Dairy Association websites and/or social media.

Judging Guidelines:

- Appropriate Ohio Wine Pairing & Use of Ohio Cheese (50%)
- Visual Appeal / Creativity (25%)
- Taste (25%)

CLASS - Open Judging

1. Charcuterie

Awards		
1 st	2 nd	3 rd
\$100	\$50	\$25

In addition, each award recipient & judge will receive:

- A charcuterie board, valued at \$14 each, courtesy of American Dairy Association Mideast.
- A tote bag, picnic blanket, corkscrew and two stainless steel wine tumblers, valued at \$50 each, courtesy of The Ohio Grape Industries Committee.

Delivery & check in will be Friday, August 5, from 3:30 p.m. – 4 p.m. in Kasich Hall B.

Live judging will occur same day from 4:30 p.m. – 5 p.m. in the Live Cooking & Baking Space in Kasich Hall B.

Join us for a public sampling of our Charcuterie boards from 5:15 p.m. – 6:15 p.m.! Upon entry, you will receive 2 tickets that are redeemable for free samples of Ohio Wine to pair with your charcuterie sampler. Non-alcoholic options will be available.

Chili Cook-Off

\$500 Awards Offered

Division #3206



Dei Fratelli

Supporters: Hirzel Canning Co.,
Producers of Dei Fratelli
Products

Division Notes:

- Winners selected by people's choice vote.
- Professional and amateur chefs encouraged to enter.
- It is the contestant's responsibility to have someone available to serve their chili throughout the competition. Creative Arts staff will not be available.
- Chili recipe must include the use of at least one Dei Fratelli product. Exhibitor must bring package and/or label when he/she submits the entry at the time of competition check-in.
- Recipe must be typed on the Ohio State Fair Recipe Form. List all ingredients with exact measurements in the order used, including complete instructions, timing, number of servings and any other information important to the recipe's preparation.
- Be prepared to talk about your chili recipe.
- Must be delivered in a 7–8-quart crock-pot.
- Recipe to fill a 7-quart crock-pot.
- Chili to be removed immediately following competition.

Judging Guidelines:

- Flavor (60%)
- Appearance (40%)

CLASS

1. Favorite Chili Recipe

Awards			
1 st	2 nd	3 rd	4 th
\$250	\$125	\$75	\$50

People's Choice Award (First place)

Rosette

Delivery and check in will be Friday, July 29, from 4 p.m. - 5 p.m. in Kasich Hall B.

Join us for a public sampling and voting for our chili from 5 p.m. – 6 p.m. in the Live Cooking & Baking Space in Kasich Hall B.

Pepperoni Pizza Perfection

\$550 Awards Offered

Division #3207

Supporters: American Dairy Association Mideast & G&J Pepsi-Cola Bottlers, Inc.



Division Notes:

- Professional and amateur chefs are encouraged to enter.
- One entry per person.
- Prepare crust ahead of time. Pizza ovens work best with **prepared and pre-baked crusts**. Include your recipe for the crust on the official Ohio State Fair Recipe Form.
- Toppings may only include real cheese, pepperoni and sauce. Bring an empty package of cheese to turn in with your entry. Must show ingredients as proof that it is real dairy cheese. Pizzas that do not use real dairy cheese will be disqualified.
- You may use any sauce of your choice. Be creative! Your sauce may not contain any additional meat/protein, etc. The sauce recipe and name of cheese/pepperoni used must be included on the official Ohio State Fair Recipe Form.
- Each contestant will assemble their pizza on a **10"-12" round or square pizza pan** (contestant supplies pan) in front of the judges and will be placed in one of five pizza ovens supplied by Creative Arts. Contestants may not use their own oven.
- Bake time **must not exceed 30 minutes**.

Judging Guidelines:

- Pizza crust (30%)
- Originality and use of toppings/sauce (30%)
- Taste (30%)
- Visual appeal (10%)

CLASS

	Awards			
	1 st	2 nd	3 rd	4 th
1. Pepperoni Pizza Perfection	\$200	\$175	\$100	\$75

Delivery & check in will be Thursday, August 4 from 4 p.m. – 4:30 p.m. in Kasich Hall B.

Live judging will occur same day from 4:30 p.m. – 5:30 p.m. in the Live Cooking & Baking Space in Kasich Hall B.

Food Preservation

\$610 Total Awards Offered

Supporters

Ohio State Beekeepers Association

Glass Rooster Cannery

Department

Jams and Marmalades

Jellies

Pickles & Relish

Preserved Fruits and Vegetables

Sauces

3300

Div. 3301

Div. 3302

Div. 3303

Div. 3304

Div. 3305

Department Notes:

- Please refer to the Arts Policies and Procedures and specific division notes for important information.
- Recipe and/or preparation process required and must be typed on the Ohio State Fair Recipe Form and submitted with each entry. Failure to follow these steps will result in disqualification.
- Entries must be heat-processed following basic canning guidelines.
- Entries suspected of being commercially prepared will be disqualified.
- Entries must have a positive seal.
- Package as specified in item's divisions/class, typically a colorless glass jar filled and sealed.
- Jars with metal lids providing a vacuum, seal must be used for all canning sections.
- Attach the round completed label (to the top of the jar) and entry tag before delivery.
- Items should be prepared in the last 12 months (July 2021-July 2022).
- **NEW** in 2022: Jams, Marmalades, and Sauces will be judged pre-Fair.
- The seal on each entry will be broken at time of pick-up.

Drop off for Preserved Foods will be Sunday July 17 from 11 a.m. – 7 p.m. and Monday July 18 from 4 p.m. – 8 p.m. in Kasich Hall.

Jams & Marmalades

\$150 Awards Offered

Division #3301



Division Notes:

- Required Jar: Half-pint

Supporters: Ohio State Beekeepers Association & Glass Rooster Cannery

Judging Guidelines:

- Jams made from crushed fruits cooked to a smooth consistency that will mound up on a spoon (but not jelly firm).
- Marmalades contain small pieces of fruit or citrus peel evenly suspended in a transparent (may be non-transparent if appropriate for that type of marmalade) soft jelly.
- Smoothness: tender fruit with smooth texture. No raw or undercooked fruit.
- Color and Clearness: shiny fruit color, marmalades with suspended citrus.
- Consistency & Texture: tender and will mound in spoon, not tough, sticky, or gummy and spreads easily.
- Jar fill: fill ¼" from the top. Water bath processed (no paraffin).
- Tasting is not required by the judges in this Division; however, all jars will be opened for judging purposes.
- Please include A detailed written description (time and temp) of how it was processed. This helps us know if it was under cooked along with the vacuum and seal.

CLASS

1. Berry Jam
2. Strawberry Jam
3. Cherry Jam
4. Orange Marmalade
5. Peach Jam
6. All Other

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

Jellies

\$100 Awards Offered

Division #3302



Supporters: Ohio State Beekeepers Association & Glass Rooster Cannery

Division Notes:

- Required Jar: Half-pint

Judging Guidelines:

- Color: pronounced and natural
- Clearness: transparent and sparkling.
- Crystals: without signs of crystallization.
- Consistency: tender, breaks with distinct cleavage, angles hold shape, should not be syrupy, sticky, or tough. **No raw or undercooked fruit.**
- Jar fill: fill ¼" from the top. Water bath processed (no paraffin).
- Tasting is not required by the judges in this Division; however, all jars will be opened for judging purposes.
- Please include A detailed written description (time and Temp) of how it was processed. This helps us know if it was under cooked along with the vacuum and seal.

CLASS

1. Berry
2. Grape
3. Pepper
4. All Other (not listed)

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

Pickles and Relishes

\$75 Awards Offered

Division #3303



Ohio State Beekeepers Association

Supporters: Ohio State Beekeepers Association & Glass Rooster Cannery

Division Notes:

- Required Jar: Pint

Judging Guidelines:

- Size and shape: uniform size and shape.
- Texture: firm (not tough, soft, i.e., "flabby").
- Color: as near to the natural color as possible.
- Proportion of pickles to liquid: jar filled with pickles and filled with liquid to cover.
- Jar fill: fill ½" from the top. Processed in a boiling water bath.
- Tasting is not required by the judges in this Division; however, all jars will be opened for judging purposes.
- Please include A detailed written description (time and temp) of how it was processed. This helps us know if it was under cooked along with the vacuum and seal.

CLASS

1. Pickles
2. Pickled Beets
3. All Other (not listed above)

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon

Best of Show

Rosette

Preserved Fruits & Vegetables

\$125 Awards Offered

Division #3304



Division Notes:

- Required Jar: Pint

[Ohio State Beekeepers Association](#)

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color: that of natural fruit or vegetables.
- Liquid: appropriate for product and method of processing.
- Appearance: uniformly well-ripened products, no defective or overripe fruits or vegetables, only young and tender vegetables should be canned.
- Appropriate size: uniformity of shape and size appropriate for product.
- Pack: attractiveness of package should be considered (but not time-wasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.
- Tasting is not required by the judges in this Division; however, all jars will be opened for judging purposes.
- Please include A detailed written description (time and temp) of how it was processed. This helps us know if it was under cooked along with the vacuum and seal.

Supporters: Ohio State Beekeepers Association & Glass Rooster Cannery

CLASS

1. Fruit (any kind, including tomatoes)
2. Vegetables (any kind)

Awards

1 st	2 nd	3 rd
\$25	\$15	\$10
\$25	\$15	\$10

Best of Show

\$25 and Rosette

Sauces

\$160 Awards Offered

Division #3305



Division Notes:

- Required Jar: Pint
- Class 4 must include local honey and its Ohio source listed in the recipe.

[Ohio State Beekeepers Association](#)

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color: that of natural fruit or vegetable. Liquid – appropriate for product and method of processing.
- Appropriate Size: uniformity of shape and size appropriate for product.
- Appearance: uniformly well-ripened products, no defective vegetables, only young & tender vegetables should be used.
- Pack: attractiveness of package should be considered (but not timewasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.
- Tasting is not required by the judges in this Division; however, all jars will be opened for judging purposes.
- Please include A detailed written description (time and temp) of how it was processed. This helps us know if it was under cooked along with the vacuum and seal.

Supporters: Ohio State Beekeepers Association & Glass Rooster Cannery

CLASS

1. Applesauce
2. BBQ Sauce (other than honey)
3. Salsa
4. Honey BBQ Sauce (honey must be the main sweetener, must list honey source)
5. All Other (not listed above)

Awards

1 st	2 nd	3 rd
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$15	\$10	Ribbon
\$30	\$20	\$10
\$15	\$10	Ribbon

Best of Show

Rosette

Cake Decorating

\$3,175 Awards Offered Division #3400

Supporters

Cakes by Timbo

Department
Ohio Cake & Sweet Expo

3400
Div. 3401

Department Notes:

- Please refer to the Arts Policies and Procedures and specific division notes for important information.
- Open to Ohio and non-Ohio residents.
- Recipes are not required.
- Cake themes must be family friendly.
- Cakes must be structured to enable relocation, if necessary, within display area by Creative Arts staff for judging purposes. The fair will avoid moving cake entries as much as possible.
- Any icing technique may be applied; however, plastics should be used sparingly only to complete a theme.
- Edible decorations are preferred. Non-edible decorations (doll picks, pillars, tier separators, disco dusts, etc.) and purchased flowers may be used, but will be judged accordingly and may lose points in the judging process. As with cake you would serve, non-edible decorations must be removable (i.e., no disco dust directly on the icing). Use of cold porcelain is not permitted. We encourage the use of sugar and other edible mediums throughout your display.
- Bases and supports are the responsibility of the contestant. Table space to complete assembly of tiered entries will be available at point of delivery. We encourage you to assemble your cake where it will ultimately be displayed.
- Real cake is not required (except for cupcakes and the sculpted cake), however your cake must be able to be re-created with real cake. The ability to re-create in edible form will be considered during judging. Real cakes or cake dummies are acceptable.
- Any presented sculpted cakes and/or figures can be made with an interior that is not real cake (ie: Styrofoam, Rice Krispy Treats, Modeling Chocolate) but you must print and present three in-progress photos or a blueprint/sketch to show judges what you made, can be remade with cake. The exterior of all cakes must be edible except for pillars and floral wire. Any non-edible cake decor such as disco dust ribbon should be easily removable as it would be if you were making the cake for a client.
- Please ensure that no pictures or logos identifying the cake artist are included. If you are unclear as to whether your cake should be considered sculpted, contact the organizers for guidance.
- All elements of the entry should be contained within the base board's perimeter and have a maximum length or width of 24" x 24". There are no height restrictions.
- Entries must be the sole work of the person entering and must have been made within the current year. If the piece was made in 2020 or 2021, but was not presented at a cake event due to COVID, it is still eligible.
- Entry tag must be attached securely to the base or a lower part of the entry.



Ohio Cake & Sweets EXPO

\$3,175 Awards Offered

Division #3401



[Cakes by Timbo](#)

Supporters: Cakes by Timbo

Division Notes:

- Contestants associated with a cake decorating business may provide a business name and information placed on a 5" x 7" sign that will be posted in front of their entry. These are not displayed until after judging is complete and awards are given.
- Any individual cake entry can only be entered in one division.
- Judges have the right to move cakes to a different category as they see fit.
- Judges have the right to disqualify a cake if rules are not followed.
- No table décor will be allowed.
- Electrical outlets are NOT available to any competitor.
- Cakes will be positioned in order of receipt; positions on the display tables may not be requested or reserved.
- All set-ups will stop promptly at 2 p.m. on Sunday, July 24, 2022. At this time all competition participants will be escorted outside the exhibit hall display area. Judging begins at 2:30 p.m.
- The creator of each entry must be present and participating in the set-up. Each competitor may enlist the aid of one assistant only. This assistant is not allowed to touch, decorate, or assist with touch-ups/repairs of the piece.
- All entries will be judged by a team of highly qualified judges. Judging is based on recognized standards of quality, skill, and workmanship. At the discretion of exhibition/entry organizers and/or judges, awards may not be given if the quality of an entry is not deemed deserving of an award. This ensures that those honored with an award from the Ohio State Fair know it is because their entry was judged as a quality entry by qualified and impartial judges.

Sculpted Cakes Class Notes – Class 6:

- May include any edible mediums, including but not limited to fondant, buttercream, royal icing, modeling chocolate etc.
- Nothing hanging over the edges of the cake board for competition entries. Everything must be contained within the base board's perimeter, and max length of 24" x 24". No height restrictions.
- This category is for sculpted/3D cakes only. Real cake is required in this category, and the entry must be completely edible. You may (and are encouraged to) use other edible mediums such as modeling chocolate, gumpaste, pastillage, Rice Krispy Treats, isomalt and more.
- You may gain points for the creative use of other mediums but will not lose points for deciding to do so.
- All visible elements of the cake must be edible. That includes toppers, accents, paints and dusts. Fabric or bling ribbon may be used for the board but must not be used on the actual cake. Cake pillars are allowed.

Skill Levels:

- **Beginner Level:** Basic skills. 2 years or less decorating experience; self-taught or fewer than 30 hours of cake decorating or sugar art instruction – including online courses.
- **Intermediate Level:** Developing skills. 2-4 years cake decorating experience; 30-60 hours of cake decorating or sugar art instruction – including online courses. Open to all Categories.
- **Advanced:** More refined skills. 4 to 6 years cake decorating experience; 60 to 90 hours of cake decorating or sugar art instruction – including online courses. Open to all Categories.
- **Professional / Master:** High level of skill. More than 90 hours of cake decorating or sugar art instruction including online courses. May be decorating for profit or working as a decorator. Is known to have mastered specific mediums and techniques. May be an author, instructor, or work in the sugar art business. Open to all categories.

Ohio Cake & Sweets EXPO continued



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Fees

- There is a one-time \$10 processing fee plus a \$5 entry fee per item.

Judging Guidelines:

• Overall Appearance (40%)

Attractive, appropriate for occasion, artistically executed design, good proportion, balance, pleasing color selection and use, of well-executed cake coverings. Appropriate, appealing, and non-distracting entry bases or substrates are also a consideration.

• Techniques (35%)

Difficulty of skills demonstrated uniformity and precision of workmanship.

• Originality (25%)

Creative, unique, clever adaptation of another idea (i.e., borders, flowers, writing, ruffles, icing, beads, gum paste, fondant, figure, piping, flow-in, etc.).

CLASS

1. Beginner Decorated Cake (two or more tiers)
2. Intermediate Decorated Cake (two or more tiers)
3. Advanced/Professional Decorated Cake (two or more tiers)
4. Advanced/Professional Decorated Cake Novelty
5. Sculpted Cake Theme – What's Lurking in Wonderland?
6. Wedding Theme – Alice in Wonderland

AWARDS

1 st	2 nd	3 rd
\$100	\$75	\$50
\$200	\$100	\$75
\$200	\$100	\$75
\$200	\$100	\$75
\$350	\$200	\$100
\$375	\$200	\$100

Best in Show

\$500 and Rosette

In kind awards provided courtesy of Cakes by Timbo!

Cakes must be delivered on Saturday, July 23 from 11 a.m. – 7 p.m. and Sunday, July 24 from 11a.m. – 2 p.m. in Kasich Hall.

Closed judging begins promptly same day at 2:30 p.m. and continues until concluded.

Cakes must remain on display in Kasich Hall during the Ohio State Fair (July 27-August 7). If a contestant wishes to pick up cake(s) at the end of the Fair, pick up day is Monday, August 8 from 10 a.m. – 8 p.m. No one will be permitted to remove cakes before this day/time.

In kind prizes will not be mailed; however, they may be picked up at any time during the fair or on Monday, August 8 from 10 a.m. – 8 p.m.

Any cakes remaining after 8 p.m. Monday, August 8, 2022, will be disposed of by Fair staff.