

DEPARTMENT L • COOKING CONTESTS

Total Premiums Offered \$3,150.00 (Paid by Sponsors)

Superintendent: Sue Estridge

Entry Deadline: August 26, 2011 (**Received by**), recipes due on contest day

Location: Gate 1, New Expo/Livestock Building

All recipes become the property of the North Carolina Mountain State Fair and the sponsor of each contest with the right to publish or advertise the recipes and the names of the contestants without compensation.

CLASS

L001	House Autry Mills	Friday, Sept. 9	by 7:00pm
L002	The Great American Spam Championship Adult (Ages 18 & Up)	Saturday, Sept. 10	by 11:00am
L003	Kid Chefs (Age 7 - 17)		
L004	North Carolina Cattlemen's Beef Council	Sunday, Sept. 11	by 3:00pm
L005	North Carolina Pork Council	Monday, Sept 12	by 7:00pm
L006	The Incredible Edible Egg	Tuesday, Sept. 13	by 7:00pm
L007	"Anything Pecan" Recipe Competition	Wednesday, Sept. 14	by 7:00pm
L008	"Anything Blueberry" Recipe Competition	Thursday, Sept. 15	by 7:00pm
L009	Fleischmann's Yeast "Bake for the Cure" Main Dish (features yeast breads of any type & flavor)	Friday, Sept. 16	by 7:00pm
L010	"Batter Breads" (no need for kneading or multiple rise times)		
L011	Apple Recipe Competition	Saturday, Sept. 17	by 11:00am

Delivery Times of Dishes Will be Enforced



For more than four generations Lodge has been making cast iron cookware, the finest in the world. Manufactured in Tennessee, its legendary cooking performance keeps it on the list of kitchen essentials for great chefs and home kitchens alike.

You may order Lodge products from dutch ovens to mini skillets, enamel coated cast iron cookware to cookbooks, at www.lodgemfg.com. Visit Mast General Store in Hendersonville and Asheville for a wide selection as well.

A special thanks to Lodge Manufacturing for being a partner of the North Carolina Mountain State Fair!

DEPARTMENT L • COOKING CONTEST
HOUSE AUTRY MILLS
“Southern Fried Classic” Recipe Contest



Entry Deadline: August 26, 2011 (Received by), recipes due on contest day

Contest Date: Friday, September 9th

Time: by 7:00 pm

Place: Gate 1, New Expo/Livestock Building

Cash Prizes: 1st Prize \$250.00 2nd Prize \$100.00 3rd Prize \$50.00

House-Autry Mills is looking for new ideas and creative ways to use their Seafood, Chicken, Medium Hot and Pork Breaders. The south is all about a delicious entree so put on your aprons and create something that will blow the judges away.

CONTEST RULES

1. This contest is open to all ages and for amateurs only. Professional bakers may not enter contest.
2. **Entree or dish must include meat or vegetables that have been coated and prepared (fried or baked) using one House-Autry breader. Recipe must use at least 1/2 cup of House-Autry Mills Seafood, Chicken, Medium Hot or Pork Breader any size package.**
3. Contestants may enter more than one recipe, but only one recipe can win. Entries must be prepared at home and brought to the fair.
4. Recipe must be typed or legibly written on Recipe Format sheet (Page 69) Attach one UPC code from the House-Autry Mills Breader used to the recipe and submit with typed or written recipe entry.
5. Directions for preparing the recipe must be clear; measurements should be in level cups, tablespoons, teaspoons or fractions thereof; also include pan size, cooking temperature, number of servings and any other pertinent information. Recipe should serve between 4-6 servings.
6. Judging will be based on **Taste/Flavor (50%), Creativity (40%) and Ease of Preparation (10%).**
7. **To be a contestant, mail entry form to: House-Autry Mills “Southern Fried Classic”; NC Mountain State Fair, 1301 Fanning Bridge Rd, Fletcher, NC 28732 by August 26.**
8. Decision of the judges will be final.
9. All recipes become the property of House-Autry Mills and the North Carolina Mountain State Fair.
10. The 2010 first place winner is not eligible to compete in the 2011 contest.

DAY OF CONTEST

1. Entries will be received from 6 -7 p.m. in the Competitive Exhibits Area in the new Expo/Livestock Building. **No entries will be received after 7:00 pm.**
2. Judging will begin at 7 p.m.
3. Prizes will be awarded at 8:30 pm (or when judging is completed).
4. On the day of the contest, admission will be allowed for the entered contestant. Bring prepared entry to Gate 1. (See map inside back cover).
5. Entries should be brought in a disposable container. It will not be the responsibility of the Fair to return any dishes or plates.
6. **Bring completed Recipe Format sheet (page 69) on day of contest.**

DEPARTMENT L • COOKING CONTEST

The GREAT AMERICAN SPAM® CHAMPIONSHIP

Entry Deadline: August 26, 2011 (Received by), recipes due on contest day

Date of Contest: Saturday, September 10th

Time: by 11:00 am

Place: Gate 1, New Expo/Livestock Building



The GREAT AMERICAN SPAM® CHAMPIONSHIP

The 2011 best SPAM® recipe contest seeks the best breakfasts!

Break The Monotony®

The first meal of the day is the most important one. Let your culinary creativity soar!

National Grand Prize is a trip to the SPAM JAM® Waikiki Event in Hawaii!*

Two Categories for the Best Breakfasts: 1 for Adults - 1 for Kids

(Adults: Ages 18 & Up, Kid Chefs: Ages 7-17)

LOCAL SPAM® CHAMPION PRIZES: 1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25 (Adults)

LOCAL SPAM® KID CHEF PRIZES: 1st Prize \$60; 2nd Prize \$30; 3rd Prize \$10 (Kids)

TWO NATIONAL GRAND PRIZES: 1) NATIONAL SPAM® CHAMPION GRAND PRIZE:
A trip to the 2012 SPAM JAM® Waikiki Event in Hawaii Valued at \$3,000 (Adult Grand Prize)*;
2) NATIONAL "SPAM® KID CHEF OF THE YEAR" GRAND PRIZE: \$2,000 cash prize

JUDGING CRITERIA: Taste (45%) + Originality (30%) + Presentation (25%)

RULES:

- NEW IN 2011! Make your BEST BREAKFAST ENTRY. Focus on taste, originality and presentation. Use at least one 12-ounce can of any variety of SPAM® product (Classic, Lite, Oven Roasted Turkey, Less Sodium, Hot & Spicy, or other).
- Recipes should include up to 10 or fewer ingredients, including SPAM® product. Submit your typed recipe with your prepared entry for judging and include your contact information. One entry per person.
- Criteria for judges are: Taste (visual and savory presence of SPAM® product), Originality (creativity and ingredient combination) and Presentation (appearance, theme and title of entry).
- First place winners from 2010 SPAM® contests are not eligible to compete in the 2011 competition.
- All recipes become the property of Hormel Foods Sales, LLC and the North Carolina Mountain State Fair, which has the right to publish or advertise the recipes and contestants without compensation.
- Judges are chosen by the fair; their decisions are final. Hormel Foods is not responsible for lost recipes, nor is the fair.
- All winners are required to sign a release provided by Hormel Foods. Winner awards will not be distributed until their releases are received.
- All contestants including fair winners, finalists and the National Grand Prize winners shall not make any public appearances or give any interviews associated with this competition without the permission of Hormel Foods or the Blue Ribbon Group.
- Taxes on the prizes are the responsibility of the winner.
- Employees of Hormel Foods Corporation, its affiliates, subsidiaries and families of each are not eligible to participate.

NATIONAL JUDGING & GRAND PRIZES:

- Fair contest supervisors forward 1st place winning recipes for national grand prize judging for both Adult and Kid Chef categories. Hormel Foods' Home Economists judge recipes on the above criteria. Their decisions are final.
- For the National SPAM® Champion Grand Prize (Adult: Age 18 & Up)*: One national grand prize winner will be selected out of all 26 1st place recipes from cooks ages 18 and up. He/she will receive a voucher to cover \$3,000 in travel costs (airfare, hotel and food) for the 2012 Waikiki SPAM JAM® Event in Hawaii. The national grand prize winner may elect to accept a \$3,000 cash prize instead of the trip.
- One National SPAM® Kid Chef of the Year will be selected out of all 26 1st place recipes from cooks ages 7 to 17 and he/she will receive a \$2,000 cash prize.
- Both grand prize winners will be notified by phone no later than February 29, 2012. If Hormel Foods is unable to reach the Grand Prize Winners within 10 days of notification, an alternate will may be selected. National winning recipes will be available by sending a self-addressed stamped #10 envelope to SPAM® National, c/o Blue Ribbon Group, 3033 Excelsior Blvd. #220, Minneapolis, MN 55416.

DAY OF CONTEST

1. Entries will be received from 10:00-11:00 a.m. in the new Expo/Livestock Building at the Mountain State Fair. **No entries will be received after 11:00 a.m.**
2. Judging will begin at 11:00 a.m.
3. Prizes will be awarded at 12:30 p.m. (or when judging is completed).
4. You will be admitted into the Fair with your dish on the day of the contest through Gate 1.
5. Entries can be brought in any type container, but it will not be the responsibility of the Fair to return any dishes or containers.
6. **Bring completed Recipe Format sheet (page 69) on day of contest.**

DEPARTMENT L • COOKING CONTEST
NORTH CAROLINA CATTLEMAN’S BEEF COUNCIL
“Live Well with Lean Beef” RECIPE CONTEST



Entry Deadline: August 26, 2011 (Received by), recipes due on contest day

Contest Date: Sunday, September 11th

Time: by 3:00 pm

Place: Gate 1, New Expo/Livestock Building

Cash Prizes: 1st Prize \$200.00 2nd Prize \$150.00 3rd Prize \$100.00

Pair one of the nutrient-rich lean beef cuts listed in the 29 Ways to Love Lean Beef Chart below with other important nutrient-rich ingredients such as vegetables, whole grains or fruits to create an original beef meal that promotes health and enjoyment. Refer to the web site www.NutrientRichFoods.org for the basics in creating your nutrient-rich beef meal. We want to focus on nutrient-rich ingredients in order to get the most vitamins, nutrients, and minerals but not too many calories.

The 29 Lean Cuts of Beef: Eye round roast & steak, sirloin tip side steak, top round roast & steak, bottom round roast & steak, top sirloin, brisket (flat, half), 95% lean ground beef, round tip roast & steak, round steak, shank cross cuts, chuck shoulder pot roast, sirloin tip center roast & steak, chuck shoulder steak, bottom round steak (western griller), top loin (strip) steak, shoulder petite tender & medallions, flank steak, shoulder center steak (ranch), tri-tip roast & steak, tenderloin roast & steak, and T-bone steak.

CONTEST RULES

1. Each original recipe entry must have at least 3 ounces of lean beef per serving. Each recipe must serve between 4-6 people. Recipe must be **typed** or **legibly** written on Recipe Format sheet (page 69)
2. Recipe must use only beef as the meat ingredient.
3. Lean beef cuts need to be used for the recipe. Recipe directions must be clear and contain the following: name of recipe, number of servings, and list of ingredients with specific quantities (standard U.S. measurements) in order of use, complete preparation directions including pan size, cooking time and temperature.
4. All recipes must be original and owned exclusively by the contestant. The contest is open only to amateur home cooks.
5. Recipes will be judged on the following criteria: **Taste (40%), Ease of Preparation (40%), Appearance (10%), Originality of Recipe (10%).**
6. All recipes become the property of the NC Cattlemen’s Beef Council and the North Carolina Mountain State Fair. NCCBC has the right to publish or advertise the recipes and the names of the contestants without compensation. The NCCBC is not responsible for lost recipes. Taxes on prizes are the responsibility of the winner.
7. Contestants may enter more than one recipe, but only one recipe may win.
8. Recipe must include fifteen ingredients or less, including beef (salt, pepper, cooking spray, water and garnish not included).

DAY OF CONTEST

1. Entries must be received by 3:00 p.m. in the Competitive Exhibits Area in the new Expo/Livestock building.
2. Judging will begin at 3:00 p.m. **No entries will be received after 3:00 p.m.**
3. Prizes will be awarded at 4:30 p.m. (or when judging is completed).
4. You will be admitted into the Fair for free with prepared entry on the day of the contest through Gate 1.
5. Entries may be brought in any type container (preferably disposable). It will not be the responsibility of the Fair to return any dishes or plates.
6. **Entries must be prepared at home and brought to the fair on the day and time of the contest, along with a completed Recipe Format sheet (page 69).**

DEPARTMENT L • COOKING CONTEST
NORTH CAROLINA PORK COUNCIL
Tar Heel Pork Challenge



We bring a lot to the table.

Entry Deadline: August 26, 2011 (**Received by**), recipes due on contest day

Contest Date: Monday, September 12th

Time: by 7:00 pm

Place: Gate 1, New Expo/Livestock Building

Cash Prizes: 1st Prize \$200.00 2nd Prize \$150.00 3rd Prize \$100.00 Honorable Mention \$50.00

CONTEST RULES

1. Each entry must have at least **4 oz. per serving**. Each recipe must **serve between 4-6 people**.
2. Any pork may be baked, fried, grilled, etc. (ex. pork roast, tenderloin, chops, ham) Directions for preparing the recipe must be clear; measurements should be in level cups, tablespoons, teaspoon or fractions thereof; also include pan size, cooking temperature, number of servings and any other pertinent information.
3. Judging will be based on **taste appeal (50%), appearance (20%), originality of recipe (10%), ease of preparation (20%)**.
4. Be creative and submit your best recipe using pork in any main dish, side dish, salad, or appetizer.
5. All recipes become the property of the North Carolina Pork Council and the North Carolina Mountain State Fair. NCPC and NCMSF have the right to publish or advertise the recipes and the names of the contestants without compensation. NCPC is not responsible for lost recipes. Employees of the NCPC are not eligible to compete. Taxes on prizes are the responsibility of the winners.
6. Contestants may enter more than one recipe but only one recipe may win.

DAY OF CONTEST

1. Entries will be received from 6 -7 p.m. in the Competitive Exhibits Area in the new Expo/Livestock Building. **No entries will be received after 7 pm.**
2. Judging will begin at 7 p.m.
3. Prizes will be awarded at 8:30 pm (or when judging is completed).
4. On the day of the contest, admission will be allowed for the entered contestant. Bring prepared entry to Gate 1. (See map inside back cover).
5. Entries should be brought in a disposable container. It will not be the responsibility of the Fair to return any dishes or plates.
6. **Each recipe must be typed or legibly written on Recipe Format sheet (page 69) and brought to the fair along with the entry.**

DEPARTMENT L • COOKING CONTEST
THE INCREDIBLE EDIBLE EGG
Quiche Recipe Contest



Entry Deadline: August 26, 2011 (Received by), recipes due on contest day

Contest Date: Tuesday, September 13th

Time: by 7:00pm

Place: Gate 1, New Expo/Livestock Building

Cash Prizes: 1st Place \$200.00 2nd Place \$150.00 3rd Place \$100.00

Quiche, by definition, is a rich unsweetened custard pie. They can be made with a variety of types of crusts, or without a crust, and with any combinations of veggies, cheeses, seafood, meats and seasonings. Quiche can be served as an entrée for any meal and with fillings limited only by one's imagination. They can also be made in individual serving dishes or as a whole pie. There are also a lot of short cut ingredient options in the grocery stores to help save time for the busy cook. How far will your imagination reach?

CONTEST RULES

1. Recipe must include a minimum of 4 whole eggs, but the more eggs the better!
2. Use ingredients that are readily available in grocery stores.
3. Recipe must be typed or legibly written on 8 1/2" x 11" sheet with name, address, daytime and evening telephone numbers in the upper right hand corner.
4. Directions for preparing the recipe must be clear; measurements should be in level cups, tablespoons, teaspoons or fractions thereof. Also include pan size, cooking temperature, number of servings and any other pertinent information.
5. Judging will be based on: **Taste (50%), Creativity and Family Appeal (25%), Ease of Preparation (25%)**
6. Contestants may enter more than one recipe, but only one recipe can win. Entries must be prepared at home and the entire dish BROUGHT TO THE FAIR on Tuesday, September 13th, between 6:00 and 7:00 p.m.
7. All recipes become the property of the NC Egg Association and the North Carolina Mountain State Fair. The NC Egg Association has the right to use the recipes at its discretion without compensation.
8. Contestant must be a non-professional cook.

Tip: If you want your garnish to be included in judging the taste of the dish, include the garnish in the list of ingredients in your recipe.

DAY OF CONTEST

1. Entries will be received from 6:00-7:00 p.m. in the New Expo/Livestock Building at the Mountain State Fair.
2. Judging will begin at 7:00 p.m. **No entries will be accepted after 7:00 p.m.**
3. Prizes will be awarded at 8:30 p.m. (or when judging is completed).
4. You will be admitted into the Fair with your prepared entry on the day of the contest through Gate 1.
5. Entries should be brought in any type container (preferably disposable), but it will not be the responsibility of the Fair to return any dishes or containers.
6. **The entry must be prepared at home and brought to the fair on the day and time of the contest along with the completed Recipe Format sheet (page 69).**

DEPARTMENT L • COOKING CONTEST
NORTH CAROLINA PECAN GROWERS ASSOCIATION
“Anything Pecan” Recipe Competition



Entry Deadline: August 26, 2011 (**Received by**), recipes due on contest day

Contest Date: Wednesday, September 14th

Time: by 7:00pm

Place: Gate 1, New Expo/Livestock Building

Cash Prizes: 1st Prize \$100

2nd Prize \$50

3rd Prize \$25

CONTEST RULES

1. Each entry must use at least **one cup of pecans**, which have been grown in North Carolina (*when available*).
2. Contestants may enter more than one recipe, but only one recipe may win. Recipes must be for an original dessert, appetizer, casserole, stir fry, salad, sandwich or other category as long as pecans are a main ingredient.
3. Recipes will be judged on **taste appeal (40%), appearance (20%), creative use of pecans in recipe (20%) and ease of preparation (20%)**. * *Recipes previously entered will not be accepted.**
4. All recipes become the property of the North Carolina Pecan Association and the North Carolina Department of Agriculture and Consumer Services. Taxes are the responsibility of the winner.
5. The North Carolina Pecan Association has the right to publish or advertise the recipes and the names of contestants without compensation.
6. Entries must be prepared at home and brought to the Fair.

DAY OF CONTEST

1. Entries will be received from 6-7 p.m. in the Competitive Exhibits Area in the new Expo/Livestock Building. **No entries will be received after 7 p.m.**
2. Judging will begin at 7 p.m. Prizes will be awarded at 8:30 p.m. (or when judging is completed).
3. You will be admitted into the Fair with your product on the day of the contest through Gate 1. (See map inside back cover.)
4. Entries should be brought in a disposable container. It is not the responsibility of the Fair to return any dishes or plates.
5. **Each recipe must be typed or legibly written on Recipe Format sheet (page 69) and presented with the dish.**

**DEPARTMENT L • COOKING CONTEST
NORTH CAROLINA BLUEBERRY ASSOCIATION
“Anything Blueberry” Recipe Competition**



Entry Deadline: August 26, 2011 (**Received by**), recipes due on contest day

Contest Date: Thursday, September 15th

Time: by 7:00 pm

Place: Gate 1, New Expo/Livestock Building

Cash Prizes: 1st Prize \$125

2nd Prize \$75

3rd Prize \$25

CONTEST RULES

1. Each entry must use at least one cup of blueberries, which have been grown in North Carolina (when available).
2. Contestants may enter more than one recipe, but only one recipe may win. Recipes may be for a breakfast dish, appetizer, main dish, dessert, salad or other category **as long as blueberries are a main ingredient**.
3. Recipes will be judged on **taste appeal (40%), appearance (20%), creative use of blueberries in recipe (20%), ease of preparation (10%), and nutritional value (10%)**.
4. All recipes become the property of the North Carolina Blueberry Council, Inc. and the North Carolina Department of Agriculture and Consumer Services. Taxes are the responsibility of the winner.
5. The North Carolina Blueberry Council has the right to publish or advertise the recipes and the names of contestants without compensation.
6. Entries must be prepared at home and brought to the Fair.

DAY OF CONTEST

1. Entries will be received from 6-7 p.m. in the Competitive Exhibits Area in the new Expo/Livestock Building. **No entries will be received after 7 p.m.**
2. Judging will begin at 7 p.m. Prizes will be awarded at 8:30 p.m. (or when judging is completed).
3. You will be admitted into the Fair with your product on the day of the contest through Gate 1. (See map on last page.)
4. Entries should be brought in a disposable container. It is not the responsibility of the Fair to return any dishes or plates.
5. **Each recipe must be typed or legibly written on Recipe Format sheet (page 69) and presented with the dish.**

**DEPARTMENT L • COOKING CONTEST
FLEISCHMANN'S YEAST RECIPE CONTEST
Bake for the Cure Baking Contest**

Fleischmann's *Yeast*



Entry Deadline: August 26, 2011 (**Received by**), recipes due on contest day

Date of Contest: Friday, September 16th

Time: by 7:00 p.m.

Place: Gate 1, New Expo/Livestock Building

BAKE FOR THE CURE® BAKING CONTEST

The 2011 Fleischmann's Yeast contest comes with two ways to win...and all in the spirit of Breast Cancer Awareness. The 1st category, the main one, features yeast breads of any type and flavor. A second category calls for the top "Whole Grain Bread," any recipes with at least 50% whole grains. The 1st place winning recipes in both categories advance to grand prize judging for a \$1,000 national award!

Unite to increase Breast Cancer Awareness across the country! For every entry, Fleischmann's Yeast (ACH Food Companies) will contribute \$10 to Susan G. Komen for the Cure. Bring your baked entries and matching written recipe for live judging. Themes and decorations are encouraged as part of your presentation.

NEW! JUDGING CRITERIA

Flavor (40%), Texture (20%), Appearance (20%) Creativity (20%)

Criteria applies to both categories. Breast cancer awareness themes and decorations are encouraged.

PRIZES

1st Category: Three top prizes: \$150 for first place; \$75 for second; \$50 for third.

Bake your best blue ribbon worthy bread...any style...any flavor.

2nd Category: One 1st place \$100 prize for the top "Whole Grain Bread," plus a new Runner-Up \$50 prize!

Any type of recipe with yeast may be submitted from bread or rolls to pizza or cakes. Recipes should contain at least 50% whole grains, such as whole wheat flour, rye flour, and/or other whole grain ingredients (oatmeal, flax seed, bran cereals, bulgur, etc). All-purpose or bread flour should be limited to 50% or less of the flour in the recipe.

* Each winner will receive a ribbon, award certificate and apron.

THREE GRAND PRIZES: \$1,000 Each

Three Grand Prizes (\$1,000 each) will also be awarded by contest sponsor ACH Food Companies, Inc. (ACH). Based on the same judging criteria as the fairs and selected out of all first place winning recipes, ACH Test Kitchens will select one grand prize recipe in each U.S. region of participating fairs, divided as the Northern U.S., Central U.S., and Southern U.S. The three grand prize winners will be notified by January 31, 2012. Both categories' first place winning recipes advance to grand prize judging.

ENTRY REQUIREMENTS

- Entries must be original and baked with Fleischmann's Yeast as an ingredient (RapidRise, Active Dry or Bread Machine Yeast).
- For inspiration, visit www.breadworld.com, www.bakefortheure.com or www.pizzacrustyeast.com.
- Submit a clear, typed recipe that matches your pre-baked entry. Be specific with recipe directions, measurements and sizes of pans, packages, cans, etc. Include your name, age and contact information. Winning recipes must be able to be successfully reproduced in the Fleischmann's Yeast test kitchens to be considered for grand prizes.
- Any age contestant is welcome to enter unless fair guidelines do not permit. Only one set of prizes will be awarded per fair.
- One person can submit one entry per category: meaning one entry for the 1st category and one entry for the 2nd category.
- Each fair selects their judges for this competition. Their decisions are final.
- All recipes entered become the property of ACH Foods (ACH) and the North Carolina Mountain State Fair. By participating, contestants agree that ACH may edit, adapt, copyright, publish and use any or all of them including for publicity, promotion, or advertising in any form of media, including websites, without compensation to you. This includes publishing winner names and city/state of residence, in any form of media, including websites, videos, photographs, etc.
- Fair contest supervisors will forward 1st place winning recipes for grand prize judging.
- Taxes on prizes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
- The 2010 1st place Fleischmann's Yeast winners are not eligible to compete in 2011.
- Participating fairs in each region are pre-selected by Fleischmann's Yeast and ACH Food Companies, Inc. (ACH).

The grand prize recipes will be available after February 1, 2012, by sending a self-addressed, stamped envelope to The Blue Ribbon Group, Attn: Fleischmann's Yeast 11, 3033 Excelsior Blvd., #220, Minneapolis, MN, 55416.

DAY OF CONTEST

1. Entries will be received from 6-7 p.m. in the Competitive Exhibits Area in the new Expo/Livestock building. **No entries will be received after 7:00 p.m.**
2. Judging will begin at 7 p.m. Prizes will be awarded at 8:30 p.m. (or when contest is complete).
3. You will be admitted into the Fair with your product on the day of the contest through Gate 1. (See map inside back cover.)
4. Entries should be brought in a disposable container. It is not the responsibility of the Fair to return any dishes or plates.
5. Contestants are asked to pick up their food dishes and any belongings after the winners are announced.
6. **Each recipe must be typed or legibly written on Recipe Format sheet (page 69) and presented with the dish.**

**DEPARTMENT L • COOKING CONTEST
THE NORTH CAROLINA APPLE GROWERS ASSOCIATION
APPLE RECIPE COMPETITION**



Entry Deadline: August 26, 2011 (**Received by**), recipes due on contest day

Contest Date: Saturday, September 17th

Time: by 11:00 am

Place: Gate 1, New Expo/Livestock Building

Cash Prizes: 1st Prize \$100 2nd Prize \$60 3rd \$40

CONTEST RULES

1. Each entry must use at least two cups of apples, which have been grown in North Carolina if available.
2. Contestants may enter more than one recipe, but only one recipe may win. Recipes may come from the following: non-dessert appetizers, casserole, stir fry, salad, sandwich or main dish.
3. Recipes will be judged on **taste (40%), appearance (30%) and creative use of apples in recipe (30%)**.
4. Contestants must be 18 years or older as of December 31, 2010.
5. All recipes become the property of the North Carolina Apple Growers Association and the NC Mountain State Fair. Taxes are the responsibility of the winner.
6. The North Carolina Apple Growers Association has the right to publish or advertise the recipes and the names of contestants without compensation.
7. To be a contestant, mail entry form to Apple Recipe Contest, NC Mountain State Fair, 1301 Fanning Bridge Road, Fletcher, NC 28732, to be received by August 26, 2011.
8. Entries must be prepared at home and brought to the Fair.

DAY OF CONTEST

1. Entries will be received from 10-11 a.m. in the Competitive Exhibits Area in the new Expo/Livestock Building. **No entries will be received after 11:00am.**
2. Judging will begin at 11 a.m. Prizes will be awarded at 12:30 p.m. (or when judging is completed.)
3. You will be admitted into the Fair with your product on the day of the contest through Gate 1.(See map inside back cover.)
4. Entries should be brought in a disposable container. It is not the responsibility of the Fair to return any dishes or plates.
5. Contestants are asked to pick up their food dishes and any belongings after the winners are announced.
6. **Each recipe must be typed or legibly written on Recipe Format sheet (page 69) and presented with the dish.**