CULINARY ARTS
Superintendent: Donna Perry
Telephone: 802-438-5309

Entry must be prepared by the Entrant!
Accompany all entries with the recipe on a 3 x 5 card, on the back print entrant name, address and telephone number.
Wrap entries in cellophane or plastic, and submit in disposable containers only.
Entries that require refrigeration are judged, but disposed of if they show spoilage.
All entries become the Fair’s property and may be offered for sale.
Products made with commercial mixes will not be judged.
The Fair Association authorizes the Superintendent to reject any entry not in compliance with the above rules.
Entries will be accepted daily between 11:00am and 11:30am with judging to follow.
All winners will receive a ribbon as well as cash prize listed.
Please enter through Coolidge/Mandigo Gate when bringing entries to the Bergstrom Building.
One person will be allowed on the grounds to deliver your entry.

Entries will be judged on the following criteria: Appearance, Size and Shape, Crust (texture flaky, tender), Flavor (pleasing), Filling (natural, well blended), Consistency (fruit moist but not syrupy, well-cooked filling, smooth and soft shape), Degree of Difficulty, Uniformity of Design.

Premiums for Wednesday, Thursday, and Friday:
First $20.00    Second $15.00   Third $10.00

Premiums for Saturday:
First $25.00 Second $20.00   Third $15.00

Wednesday, August 19
Éclairs (6)

Thursday, August 20
Cake Donuts (6)

Friday, August 21
Cheesecakes (6” cheesecake)

Saturday, August 22
Apple Pies (8” or 9” pie)