



DIVISION 7A EXHIBITOR'S HANDBOOK

Welcome to the world of Competitive Exhibits! As an exhibitor at the fair, you are entering into a long standing tradition of education & competition that began in the Tanana Valley in 1924.

Your primary source of information about entering an exhibit is through the Exhibitors Guide, available online or at the Fair Office. This handbook will provide you with some additional information as well as judging criteria and sample judging sheets.

**Superintendent:
Please contact the Fair Office
451-5553**

ENTRY RULES

- **Get your Fair I.D. number & exhibit tags** from the Office. Fill out Exhibit Tags before you arrive on entry day.
- **Pick your Best:** You may enter only one exhibit per lot.
- **Know your entry day & pick-up day .**
- **Prepare your entry:** Read the paragraph on preparation & presentation and present your exhibit in the best way possible.
- **Tell us about your entry:** If a class has special instructions, be sure to include this information on a 3"x5" card attached to your entry.

PREPARING YOUR ENTRY

This division is the home of traditional food exhibits where adult and junior exhibitors test their food preparation skills. Many use their favorite family recipes for competition, others develop their own for use with innovative kitchen appliances.

Consider the following when entering your exhibit:

- Enter the correct amount as listed, Exhibits should be brought to the Fair as fresh as possible. Please bring your goods on the Thursday before opening day (for Junior entries) and on Tuesday during the Fair (for Adult entries), 1-6pm at Badger Hall.
- If you have unusual or especially interesting information about the product, attach an explanation for the judges.

Entries must be submitted with a neatly printed or typed 3 x 5 recipe card. Recipes are not judged, but the ingredients and methods of preparation used can be very helpful to the judges in evaluating a product.

Recipes of blue ribbon winners become property of the Tanana Valley State Fair Association and will not be returned. However, you will be notified when the fair publishes a cookbook for permission of name publication.



Tanana Valley State Fair Association
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451-5553/452-3750
www.tananavalleyfair.org

JUDGING AT THE FAIR

Judging at the Tanana Valley State Fair is accomplished through a network of volunteers. Judges are recruited & chosen for their expertise in a particular area, and it is through their generous donation of time & knowledge that we are able to showcase your achievements. Judges are trained by the superintendent & through the Fair Office to follow the guidelines set down by the Fair Association.

They are expected to:

- be fair & consistent in their judging;
- provide positive comments & constructive criticism to the exhibitor;
- follow the Fair Association's mission to educate participants through their evaluation.

Each exhibit must have a completed score sheet. These score sheets are for the education of the exhibitor only & are not for public view. An exhibitor may request to see a score sheet for any of their entries by asking the exhibit attendant on duty, asking the superintendent, or requesting assistance through the Office.

Although our judges work hard to provide a positive experience for the exhibitor, sometimes there can be discrepancies or inconsistencies. If so, the exhibitor is encouraged to contact the superintendent who can investigate the problem.

If necessary, the exhibitor may file a protest through the Fair Office. A \$25.00 fee must accompany any protest filed.

Please contact the competitive exhibits manager for further information.

JUDGING CRITERIA

Flavor

Judges look for a well-balanced flavor that mirrors the recipe (such as an appropriate lemon flavor in a lemon cake recipe). Smell is sometimes a factor. Judges do not base their decisions on personal taste or bias.

External Characteristics

Points are determined before the product is tasted or cut into. Decisions are based on the appearance of the product. Factors include uniformity, shape, size, color, and surface texture.

Internal Characteristics

Decisions are based on tasting and interior appearance. Factors include texture, grain, and color.

Below are the range of points which may be deducted for the following criteria:

<u>Criteria</u>	<u>Points</u>
<u>Deducted</u>	
Over-baked	1 - 3
Under-baked	1 - 3
Flavor	1 - 5
External appearance	1 - 5
Internal characteristics	1 - 5
No recipe included	5
Not required quantity	5
Not displayed properly	1 - 5
Doesn't conform to recipe	1 - 3
(ie. soggy 'crispy bars', chocolate chip cookies with no visible chips, etc.)	

PERISHABLE EXHIBITS

Because of the length of the fair and the desire to keep the displays as fresh as possible, there are two different entry days for perishable exhibits. Junior perishable entry day is Thursday before the Fair and Adult Perishable Entry Day is Tuesday of the Fair in Badger Hall.

Juniors may pick up their perishable entries on Adult Perishable Entry Day. All others may retrieve their exhibits on the Sunday following the close of the fair.

Admission onto the grounds on Adult Entry Day will be granted if the adult exhibitor has their perishable entry or if the junior exhibitor has their claim check in hand at the gate. **All others must pay admission.**

Perishable exhibits that are not picked up by the Sunday following the close of the fair will be discarded. The Office cannot guarantee the return of personal property (such as platters, plates, etc.) after this time.

BAKE-OFF ELIGIBILITY

Bake Off contestants are selected from winning entries in the Culinary Division according to points awarded by the judges. Those with the highest scores in each of the following classes will be invited to compete:
Class A (AA) - Yeast Breads, Class B (BB) - Sourdough; Class C (CC) - Yeast Rolls; Class D (DD) - Quick Breads & Biscuits; Class E (EE) - Cookies; Class F (FF) Cakes; & Class G (GG) - Pies

Only baked products are eligible.

Eligible exhibitors will be contacted by the superintendent & will be assigned a time to bake-off.

Entrants must come prepared to bake-off with all necessary utensils, ingredients & a complete recipe. A stove & range-top, electrical outlets, refrigeration & water are provided. Entrants are required to prepare & clean up their area. Strict health & cleanliness regulation must be observed.

SAMPLE JUDGING SHEET

Division 7A Culinary

Exhibit Tag # _____ ID # _____
Class _____ Lot _____
Judge's Initials _____

POINTS POSSIBLE

External Characteristics 30
(shape, size color, volume, surface)

Internal Characteristics 30
(texture, grain, color)

Flavor 40

TOTAL (100 = perfect score)

COMMENTS _____

SECURITY

You are encouraged to enter your best work. The Competitive Exhibits team (staff, superintendents, judges & volunteers) all recognize the value these hold & all effort is made to provide for their security.

Each building has a team of volunteers to watch over the exhibits & to make sure they are not handled or stolen, but because of the volume of entries we get each year, we cannot guarantee the safety of each exhibit.

QUESTIONS

We have tried to create a lot for everything, but if you cannot find an appropriate lot in which to enter an item, please contact the Division Superintendent. They can help you in selecting a lot, or can add any lots as needed. Be sure to contact them before Entry Day.

If you are unable to reach the Superintendent, the Office is here to help. Call us anytime between the hours of 9 am & 5 pm, Monday through Friday, or e-mail ozzie@tanavalleyfair.org.