

NORTH CAROLINA PEANUT GROWERS ASSOCIATION

Pea-nutty Vegetarian Recipe Contest

The North Carolina Peanut Growers Association is looking for a delicious vegetarian dish that the entire family will love. It can be a main dish or a side dish so be creative! Peanuts and peanut butter are a great source of protein. So get cooking and your pea-nutty creation can win you some cash!

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011

DATE OF CONTEST: THURSDAY, OCTOBER 13, 2011



CASH PRIZES

First Prize \$200

Second Prize \$150

Third Prize \$100

Honorable Mention \$50

Plus each winner will receive a ribbon, apron and a peanut t-shirt

CONTEST RULES

1. Judging will be based on Taste and Flavor (50%), Creativity and Family Appeal (25%), Ease of Preparation (25%).
2. Contestants may enter more than one recipe, however only one recipe may win.
3. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified.
4. Recipe should be named, list ingredients with measurements, state preparation instructions and the number of servings. Recipes with ten or fewer ingredients are encouraged. (Salt, pepper and other seasonings are not counted as ingredients.)
5. Each recipe must contain at least 1/2 cup of peanuts or peanut butter.
6. To qualify as vegetarian, recipe should exclude all forms of meat, fish and poultry.
7. Contestant must be a non-professional cook, 18 years of age or older and a legal U.S. resident.
8. Upon submission recipes become the property of the North Carolina Peanut Growers Association, which reserves the right to edit, adapt, copyright, publish and use for publicity, promotion or advertising without compensation.
9. Entries must be presented at the Fair ready for judging.
10. Decision of the judges is final.
11. To be a contestant, mail recipe to: NC Peanut Growers Association Recipe Contest, NC State Fair, 1025 Blue Ridge Road, Raleigh, NC 27607 postmarked by October 7, 2011, or by delivering the recipe to the fairgrounds Entry Office.
12. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins.

DAY OF CONTEST

1. Entries will be received from 4:00-4:30 PM in the Education Bldg.
2. Judging will begin at 4:30 PM.
3. Prizes will be awarded at 5:30 PM or when contest is completed.
4. Contestants will be admitted into the Fair for free with prepared entry on the day of the contest through Gate 11 or 12. These gates are near the Education Building. Or Gate 8 across from Carter Finley Stadium.
5. Entries may be brought in any type of container (preferably disposable), but it is not the responsibility of the Fair to return any dishes or plates.
6. Contact the Entry Department if you have any questions at (919) 821-7400, ext. 4521.
7. Entries must be prepared at home and brought to the fair on the day and time of the contest.

HOUSE-AUTRY MILLS

"Southern Fried Classic" Recipe Contest

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

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011

DATE OF CONTEST: FRIDAY, OCTOBER 14, 2011

CASH PRIZES: First Prize \$250
 Second Prize \$100
 Third Prize \$50



CONTEST RULES

1. This contest is open to all ages and for amateurs only. Professional chefs and 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 Breadcrumbs any size package.
3. Contestants may enter more than one recipe, but only one recipe can win.
4. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified. Print on only one side of the paper. Attach one UPC code from a House-Autry Mills Chicken or Seafood Breadcrumbs to the recipe.
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%), Ease of Preparation (10%).
7. To be a contestant, mail recipe to: House-Autry Mills "Southern Fried Classic" Recipe Contest: NC State Fair, 1025 Blue Ridge Road, Raleigh, NC 27607 postmarked by October 7, 2011 or by delivering recipe to the fairgrounds Entry Office.
8. Decision of the judges will be final.
9. All recipes become the property of House-Autry Mills.
10. The 2010 first place winner is not eligible to compete in the 2011 contest. Recipes must be original, no previously published or submitted recipes will be considered.
11. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins.

DAY OF CONTEST

1. Entries will be received from 9:00-10:00 AM in the Education Bldg.
2. Judging will begin at 10:00 AM.
3. Prizes will be awarded at 11:30 AM or when contest is completed.
4. You will be admitted into the Fair for free with prepared entry on the day of the contest through Gate 11 or 12. These gates are near the Education Building or Gate 8 across from Carter Finley Stadium.
5. Entries may be brought in any type of container (preferably disposable), but it is not the responsibility of the Fair to return any dishes or containers.
6. Contact the Entry Department if you have any questions at (919) 821-7400, ext. 4521.
7. Entries must be prepared at home and brought to the fair on the day and time of the contest.

ANYTHING BUT ORDINARY! Sweet Potato Recipe Contest

Sponsored by the North Carolina SweetPotato Commission

www.ncsweetpotatoes.com

Here's an opportunity to flex your culinary creativity in a contest that offers prizes, web based recipe publication, and recognition for your talents in developing "ANYTHING BUT ORDINARY!" sweet potato dishes. We are looking for innovative, appealing original recipes using fresh North Carolina sweet potatoes. Recipes must contain at least 1 1/2 cups of fresh sweet potatoes and emphasize sweet potatoes' versatility, palatability and practicality. Entries can be an appetizer, soup/side, main course or dessert--ANYTHING BUT ORDINARY!

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011

DATE OF CONTEST: SATURDAY, OCTOBER 15, 2011

CASH PRIZES: 1st place: \$200
2nd place: \$150
3rd place: \$100
Honorable Mention: \$50

CONTEST RULES

1. Recipe must include at least 1 1/2 cups of fresh sweet potatoes.
2. Entrants cannot be employees of the NCDA&CS or the NC SweetPotato Commission; their immediate family or household members are not eligible to enter.
3. Judging will be based on: Creativity and Family Appeal (40%), Taste (40%), Ease of Preparation (20%).
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. Use ingredients that are readily available in grocery stores.
6. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified.
7. This contest is open to all ages and for amateurs only. Professional bakers may not enter contest.
8. Contestants may enter more than one recipe, but only one recipe can win.
9. Entries must be prepared at home and presented at the Fair ready for judging. Insulated containers are encouraged for transportation to keep foods hot or cold.
10. Upon submission, recipes become the property of the North Carolina SweetPotato Commission which reserves the right to edit, adapt, copyright, publish and use for publicity, promotion or advertising without compensation.
11. To be a contestant, mail recipe to: Anything But Ordinary! Sweet Potato Recipe Contest, N.C. State Fair, 1025 Blue Ridge Road, Raleigh, NC 27607, postmarked by October 7, 2011 or by delivering recipe to the fairgrounds entry department.

DAY OF CONTEST

1. Entries will be received from 9:00-10:00 AM in the Education Building.
2. Judging will begin at 10:00 AM. Judges decisions will be final.
3. Prizes will be awarded at 11:30 AM (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 8, 11 or 12.
5. Entries may be brought in any type of 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.
7. Contact the Entry Dept. if you have any questions at (919) 821-7400, ext. 4521.
8. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins.



KING ARTHUR FLOUR BAKING CONTEST

www.kingarthurfLOUR.com

King Arthur Flour is looking for your best and most delicious frosted cupcake. Be sure and make them from scratch - no cake mixes or prepared frostings allowed. Creativity is strongly encouraged so get baking with King Arthur Flour and you could be the blue ribbon winner!

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011

DATE OF CONTEST: SATURDAY, OCTOBER 15, 2011

PRIZES: 1st place: \$75 gift certificate to the Baker's Catalogue*

2nd place: \$50 gift certificate to the Baker's Catalogue*

3rd place: King Arthur Flour Large Tote Bag

Each winner will receive a beautiful ribbon

First 20 entrants on the day of the contest will receive a King Arthur dough scraper.

*Go to kingarthurfLOUR.com to view the Baker's Catalogue for possible prizes.

CONTEST RULES

1. Cupcakes must use King Arthur Flour and be made from scratch. No cake mixes or prepared frostings.
2. Judging will be based on: Taste (50%), Creativity (25%), and Texture (25%).
3. Entrant must bring the opened bag of king arthur flour or submit a UPC label from the flour bag when he/she brings the prepared entry to the contest at the fair.
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. Use ingredients that are readily available in grocery stores.
6. Type or legibly write recipe on 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or they will be disqualified.
7. Upon submission, recipes will become property of the NC State Fair and King Arthur Flour, which reserves the right to edit, adapt, copyright, publish and use for publicity, promotion or advertising without compensation.
8. Contestants may submit more than one type of cupcake, but only one entry per participant can win.
9. This contest is open to all ages; amateurs only.
10. To be a contestant, mail recipe to: King Arthur Flour Baking Contest, NC State Fair, 1025 Blue Ridge Road Raleigh, NC 27607, postmarked by October 7, 2011 or deliver recipes to the fairgrounds entry office.
11. Fair committee selects judges; judges' decisions are final.
12. King Arthur Flour is widely available in local grocery stores. For product information, recipe ideas, and store locations go to www.kingarthurfLOUR.com

DAY OF CONTEST

1. Entries will be received from 1:00 - 2:00 PM in the Education Building.
2. Judging will begin at 2:00 PM.
3. Prizes will be awarded at 3:30 PM (or when contest is completed).
4. Bring your entry to gates 8, 11, or 12 and you will be admitted for free.
5. Bring standard size cupcakes to the fair in any type container (preferably disposable). It will not be the responsibility of the Fair to return any dishes or containers.
6. Entries must be prepared at home and presented at the Fair ready for judging. Insulated containers are encouraged for transportation to keep foods hot or cold.
7. Contact entry department if you have any questions at (919) 821-7400, ext. 4521.
8. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins.



PILLSBURY PET-RITZ PIE BAKING CHAMPIONSHIP

This pie contest features the Pillsbury PET-RITZ pie crust from your freezer section. Any dessert pies are welcome: fruit filled, custard, cream or others...even sweet potato pies or any other creative combination. Use one or two crusts...and dream up something delicious!

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011

DATE OF CONTEST: SUNDAY, OCTOBER 16, 2011

PRIZES: 1st Prize \$200

2nd Prize \$100

3rd Prize \$50

Plus, each winner will receive a ribbon, an award certificate, and an apron

CONTEST RULES

General Mills Sales, Inc. ("General Mills") invites you to participate in a special pie baking championship to create your favorite dessert pie with Pillsbury PET-RITZ Pie Crusts. It's as easy as pie. Just fill it, bake it and take it.

1. For your dessert pie (any flavor/variety), use either the PET-RITZ frozen 10-ounce regular size or the deep dish 12-ounce Pie Crust. Use one (or two) of these frozen pie crusts and the provided aluminum plate. Make it sweet, not savory; no quiches or main dish pies.
2. Recipes will be judged on taste, appearance, creativity, ease of preparation, and general appeal.
3. You must be 18 years of age or older to enter. Each contestant may enter only one pie/pie recipe.
4. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified. All recipes must be submitted with a UPC label from one package of Pillsbury PET-RITZ Frozen Pie Crusts.
5. By submitting your pie and recipe, you accept all contest rules and agree to be bound by the judges' decision, which will be final. You also agree that your recipe will become the property of General Mills and General Mills 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, including websites, without compensation to you. You are also hereby irrevocably authorize and grant permission to General Mills and others licensed or otherwise permitted by it to use and distribute your name, address, voice and likeness for any and all purposes, including publicity, advertising and trade purposes, by all means of publication including electronic and Internet, without any obligation or liability to you and without any additional approval or consent. You also acknowledge and agree that no claim relating thereto shall be asserted against General Mills or any of its officers, directors, employees, agencies, representatives, successors, assigns or shareholders.
6. The Contest is intended for amateur bakers only. Professional bakers or those who earn a significant portion of their livelihood from baking may not enter the contest.
7. Employees of General Mills, Inc., its parent, its affiliates, subsidiaries, agencies, and members of their immediate households are not eligible to enter or win.

8. Taxes are the responsibility of the winner. This contest is void where prohibited or otherwise regulated by law.
9. The 2010 Pillsbury sponsored pie crust First Prize Winner is not eligible to enter or win in the 2011 contest.
10. Sponsored by General Mills Sales, Inc., One General Mills Boulevard, Minneapolis, MN 55440. Pet-Ritz is a trademark of The Schwan Food Company, used under license.

INSTRUCTIONS FOR ENTRY

1. To be a contestant, mail recipe to Pillsbury PET-RITZ Pie Baking Championship, N.C. State Fair, 1025 Blue Ridge Road, Raleigh, NC 27607 or by delivering recipe to the fairgrounds Entry Office.
2. Recipe must be postmarked by Friday, October 7, 2011.
3. Prepare your pie at home in the provided aluminum pan and bring it in the same aluminum pan, along with the pie recipe.

DAY OF CONTEST

1. Entries will be received from 1:00 - 2:00 PM in the Education Building.
2. Judging will begin at 2:00 PM.
3. Prizes will be awarded at 3:30 PM (or when contest is completed).
4. You will be admitted into the Fair for free with prepared entry on the day of the contest through Gate 8, 11 or 12.
5. It will not be the responsibility of the fair to return any dishes or plates.
6. Contact the Entry Dept. if you have any questions at (919) 821-7400, ext. 4521.
7. Entries must be prepared at home and brought to the fair on the day and time of the contest.
8. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins.



NORTH CAROLINA APPLE GROWERS ASSOCIATION APPLE RECIPE CONTEST

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011

DATE OF CONTEST: MONDAY, OCTOBER 17, 2011

CASH PRIZES:

1st \$200

2nd \$150

3rd \$75

Honorable Mention: \$25



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 one of the following: non-dessert appetizers, casserole, stir fry, salad, sandwich, or main dish.
3. Recipe 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. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified.
6. All recipes become the property of the North Carolina Apple Growers Association. Taxes are the responsibility of the winner.
7. The North Carolina Apple Growers Association has the right to publish or advertise the recipes and the names of the contestants without compensation.
8. To be a contestant, mail recipe to: Apple Recipe Contest, N.C. State Fair, 1025 Blue Ridge Road, Raleigh, NC 27607, postmarked by October 7, 2011 or by delivering recipe to the fairgrounds Entry Office.

DAY OF CONTEST

1. Entries will be received from 9:00-10:00 AM in the Education Building.
2. Judging will begin at 10:00 AM. Prizes will be awarded at 11:30 AM (or when contest is complete).
3. Prizes will be awarded at 11:30 AM (or when contest is completed).
4. You will be admitted into the Fair for free with prepared entry on the day of the .. contest through Gate 8, 11 or 12.
5. Entries may be brought in any container (preferably disposable). It will not be the responsibility of the Fair to return any dishes or plates.
6. Contact the Entry Dept. if you have any questions at (919) 821-7400, ext. 4521.
7. Entries must be prepared at home and brought to the Fair on the day and time of the contest .
8. Entry will need to serve 6-8 judges a sample as well as a photo if your entry wins.

THE INCREDIBLE EDIBLE EGG QUICHE RECIPE CONTEST

Sponsored by the North Carolina Egg Association www.ncegg.org

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 entree 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?

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011

DATE OF CONTEST: TUESDAY, OCTOBER 18, 2011

CASH PRIZES: 1st Place \$200.00
2nd Place \$150.00
3rd Place \$100.00



CONTEST RULES

1. Recipe must be original and include at least 4 whole eggs, but the more eggs the better!
2. Judging will be based on: Taste (50%), Creativity and Family Appeal (25%), Ease of Preparation (25%).
3. 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.
4. Use ingredients that are readily available in grocery stores.
5. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner.
Entries must be legible and include a phone number or you will be disqualified.
6. Contestants may enter more than one recipe, but only one recipe can win.
7. This contest is open to all ages and for amateurs only. Professional bakers may not enter contest.
8. Entries must be prepared at home and presented at the Fair ready for judging. Insulated containers are encouraged for transportation to keep foods hot or cold.
9. Upon submission, recipes become the property of the NC Egg Association, which reserves the right to edit, adapt, copyright, publish and use for publicity, promotion or advertising without compensation.
10. To be a contestant, mail recipe to: "INCREDIBLE! Edible Egg Quiche" Recipe .. Contest, N.C. State Fair, 1025 Blue Ridge Road, Raleigh, NC 27607, postmarked by October 7, 2011 or by delivering recipe to fairgrounds Entry Office.

DAY OF CONTEST

1. Entries will be received from 9:00-10:00 AM in the Education Building.
2. Judging will begin at 10:00 AM.
3. Prizes will be awarded at 11:30 AM (or when contest is completed).
4. You will be admitted into the Fair for free with prepared entry on the day of the .. contest through Gate 8, 11 or 12.
5. Entries should be brought in any type container (preferably disposable). It will not be the responsibility of the Fair to return any dishes or containers.
6. Contact the Entry Dept. if you have any questions at (919) 821-7400, ext. 4521.
7. Entries must be prepared at home and brought to the fair on the day and time of the contest.
8. Entry will need to serve 6-8 judges a sample as well as a photo if your entry **wins**.

BACON!! TAR HEEL PORK CHALLENGE

Sponsored by the North Carolina Pork Council
www.ncpork.org

Here's an opportunity to show your culinary creativity and be in HOG Heaven, BE THE BIG PIG, AND WIN the respect of your fellow chefs. YOU MIGHT EVEN BRING HOME THE BACON! We are looking for innovative, appealing original recipes using North Carolina bacon. Recipes must contain at least 1 ounce of bacon in addition to 3 ounces of any other cut of pork per serving to emphasize pork's versatility. Entries can be an appetizer, soup/side, main course or dessert. Take home the blue ribbon by showing the judges how creative and tasty your pork dish is with bacon!

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011
DATE OF CONTEST: WEDNESDAY, OCTOBER 19, 2011



CASH PRIZES: First Place: \$200
Second Place: \$150
Third Place: \$100
Honorable Mention: \$50

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, teaspoons 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. NCPC has 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 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.
7. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified.
8. To be a contestant, mail recipe to: Tar Heel Pork Challenge, N.C. State Fair, 1025 Blue Ridge Road, Raleigh, NC 27607 or by delivering recipe to fairgrounds Entry Office.
9. Entries must be postmarked by Friday, October 7, 2011.
10. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins.

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DAY OF CONTEST

1. Entries will be received from 9:00-10:00 AM in the Education Building at the N.C. State Fairgrounds.
2. Judging will begin at 10:00 AM.
3. Prizes will be awarded at 11:30 AM (or when contest is completed).
4. You will be admitted into the Fair for free with prepared entry on the day of the contest through Gate 8, 11 or 12.
5. Entries may be brought in any type of container (preferably disposable). It will not be the responsibility of the Fair to return any dishes or plates.
6. Contact the Entry Dept. if you have any questions at (919) 821-7400, ext. 4521.
7. Entries must be prepared at home and brought to the fair on the day and time of the contest.



NORTH CAROLINA PECAN ASSOCIATION PECAN RECIPE COMPETITION



ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011
DATE OF CONTEST: THURSDAY, OCTOBER 20, 2011

CASH PRIZES: 1st Prize \$100
2nd Prize \$75
3rd Prize \$50
Honorable Mention \$25



CONTEST RULES

1. Each entry must use at least one cup of pecans 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 one of the following: non-dessert, appetizer, casserole, stirfry, salad, sandwich, or main dish.
3. Recipes will be judged on taste appeal (30%), appearance (20%), creative use of pecans in recipe (30%), and ease of preparation (20%).
4. Contestants must be 18 years or older as of December 31, 2010.
5. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified.
6. All recipes become the property of the North Carolina Pecan Association. Taxes are the responsibility of the winner.
7. The North Carolina Pecan Association has the right to publish or advertise the recipes and the names of the contestants without compensation.
8. To be a contestant, mail recipe to Pecan Recipe Contest, N.C. State Fair, 1025 Blue Ridge Road, Raleigh, NC 27607, postmarked by Friday, October 7, 2011 or by delivering recipe to fairgrounds Entry Office.
9. Entries must be original and may not have been entered in a previous state fair pecan competition.
10. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins.

DAY OF CONTEST

1. Entries will be received from 9:00 to 10:00 AM in the Education Building.
2. Judging will begin at 10:00 AM.
3. Prizes will be awarded at 11:30 AM (or when contest is complete).
4. You will be admitted into the Fair for free with prepared entry on the day of the contest through Gate 8, 11 or 12.
5. Entries may be brought in any container (preferably disposable). It will not be the responsibility of the Fair to return any dishes or plates.
6. Contact the Entry Dept. if you have any questions at (919) 821-7400, ext. 4521.
7. Entries must be prepared at home and brought to the fair on the day and time of the contest.

NORTH CAROLINA CATTLEMEN'S BEEF COUNCIL "LIVE WELL WITH LEAN BEEF" RECIPE CONTEST

Pair one of the nutrient rich lean beef cuts listed in the 29 Ways to Love Lean Beef Chart 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 meal. We want to focus on nutrient rich ingredients in order to get the most vitamins, nutrients, and minerals but not too many calories.

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011
DATE OF CONTEST: FRIDAY, OCTOBER 21, 2011

CASH PRIZES: 1st Place \$200
2nd Place \$150
3rd Place \$100



CONTEST RULES

1. Each original recipe entry must have at least 3 ounces per serving of any one of the following 29 cuts: 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, 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 cut steak (ranch), tri-top roast & steak, tenderloin roast & steak, T-bone steak.
2. Recipe must use only beef as the meat ingredient.
3. Recipe directions must be clear and contain the following: name of recipe, number of servings, 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 50%, Creativity (nutrient rich) 30%, Appearance 20%.
6. All recipes become the property of the NC Cattlemen's Beef Council. 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. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified.
9. To be a contestant, mail recipe to: NC Cattlemen's Beef Recipe Contest, NC State Fair, 1025 Blue Ridge Road Raleigh, NC 27607, or by delivering recipe to the fairgrounds Entry Office.
10. Entries must be postmarked by Friday, October 7, 2011.

DAY OF CONTEST

1. Entries will be received from 9:00-10:00 AM in the Education Building.
2. Judging will begin at 10:00 AM.
3. Prizes will be awarded at 11:30 AM (or when contest is completed).
4. You will be admitted into the Fair for free with prepared entry on the day of the contest through Gate 8, 11 or 12.
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. Contact the Entry Dept. if you have any questions at (919) 821-7400, ext. 4521
7. Entries must be prepared at home and brought to the fair on the day and time of the contest.
8. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins. .

KARO COOKIE CONTEST

The makers of KARO Corn Syrup invite you to enter its cookie contest at the Fair. Virtually any type of cookie or sweet treat is welcome using any type of KARO corn syrup. Creativity is encouraged. Cash prizes and awards go to the top three finishers. Entries will be judged on taste, creativity and ease of preparation.

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011

DATE OF CONTEST: SATURDAY, OCTOBER 22, 2011

TOP PRIZES AT EACH FAIR: 1st: \$150 2nd: \$50 3rd: \$25

Each winner receives an apron, ribbon and award certificate.

JUDGING CRITERIA

Taste: 25% (Flavor)

Creativity: 25% (Originality)

Texture: 25% (Filling)

Presentation: 25% (Appearance)



CONTEST RULES

1. Enter any original recipe for cookies, any type, shape or style, baked or no-bake, bars, etc.
2. To sweeten your entry, use any KARO Corn Syrup, Light, Lite or Dark, 1/4 cup or more.
3. Any creative presentation, flavor and ingredient combination is welcome.
4. Entries will be judged on Taste 25% (Flavor); Texture 25% (Filling); Creativity 25% (Originality); Presentation 25% (Appearance)
5. Contest is open to entrants of all ages, subject to fair guidelines. Only one entry per person.
6. Each Fair selects their judges for this competition. Their decisions are final.
7. Along with recipe and entry, contestants should submit their name, address and phone number and attach proof of KARO Corn Syrup as an ingredient (package label, receipt or other).
8. Make your entry at home and deliver it with your matching, clearly written recipe to the designated location prior to entry deadline. Recipes should be typed, list ingredients, amounts and step by step instructions.
9. All recipes entered become the property of ACH Foods (ACH). 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.
10. Taxes on prizes are the responsibility of the winner.
11. No 2010 1st place KARO state or county fair winners (if applicable) are eligible to compete in 2011.
12. KARO's sweetness comes from wholesome goodness of the Heartland's finest corn. For product information visit www.karosyrup.com.

DAY OF CONTEST

1. Entries will be received from 9:00-10:00 AM in the Education Building at the N.C. State Fairgrounds.
2. Judging will begin at 10:00 AM.
3. Prizes will be awarded at 11:30 AM 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 gates 8, 11, or 12.
5. Entries may be brought in any container (preferably disposable). It will not be the responsibility of the Fair to return any dishes or containers.
6. Contact the Entry Dept. if you have any questions at (919) 821-7400, ext. 4521.
7. Entries must be prepared at home and brought to the fair on the day and time of the contest.
8. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins.

FLEISCHMANN'S YEAST BAKE FOR THE CURE BAKING CONTEST

ENTRY DEADLINE: FRIDAY, OCTOBER 7, 2011
DATE OF CONTEST: SUNDAY, OCTOBER 23, 2011



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 \$1000 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 at 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. Both category's first place winning recipes advance to grand prize judging. The three grand prize winners will be notified by January 31, 2012. Both categories' first place winning recipes advance to grand prize judging.

Fleischmann's *Yeast*

continued on next page

CONTEST RULES

1. Entries must be original and baked with Fleischmann's Yeast as an ingredient (Rapid-Rise, Active Dry or Bread Machine Yeast).
2. For inspiration, visit www.breadworld.com, www.bakeforthechcure.com, or www.pizza-crustyest.com.
3. Deliver 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. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified. Winning recipes must be able to be successfully reproduced in the Fleischmann's Yeast test kitchens to be considered for grand prizes.
4. Any age contestant is welcome to enter. Only one set of prizes will be awarded per fair.
5. One person can submit one entry per category: meaning one entry for the 1st category and one entry for the 2nd category.
6. Each fair selects their judges for this competition. Their decisions are final.
7. All recipes become the property of ACH Foods (ACH). 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.
8. Fair contest supervisors will forward 1st place winning recipes for grand prize judging.
9. Taxes on prizes are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.
10. The 2010 1st place Fleischmann's Yeast winners are not eligible to compete in 2011.
11. 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.

INSTRUCTIONS FOR ENTRY

1. To be a contestant, mail recipe to: "Bake For The Cure" Baking Contest, N.C. State Fair, 1025 Blue Ridge Road, Raleigh NC 27607 or by delivering recipe to fairgrounds Entry Office.
2. Recipe must be typed or legibly written on an 8 1/2" by 11" sheet of paper and be submitted with entry, along with name, address, phone number, and email address.
3. Recipe must be postmarked by Friday, October 7, 2011.

DAY OF CONTEST

1. Entries will be received from 1:00-2:00 PM in the Education Building.
2. Judging will begin at 2:00 PM
3. Prizes will be awarded at 3:30 PM (or when contest is completed).
4. You will be admitted into the fair for free with prepared entry on the day of the contest through Gate 8, 11 or 12.
5. Entries may be brought in any type container (preferable disposable). It will not be the responsibility of the Fair to return any dishes or plate.
6. Contact the Entry Dept. if you have any questions at 919 821-7400, ext. 4521
7. Entries must be prepared at home and brought to the fair on the day and time of the contest.
8. Entry will need to serve 6-8 judges a sample as well as photos if your entry wins.