

HOME CHEF CHALLENGE

Home Chef Challenges will be held in Dorton Arena. Contestants are allowed 30 minutes of free parking outside Gate 12. Check-in will be in the hallway. Contestants can either walk their food entry to Dorton Arena or allow us to transport it. Contestants must then move their vehicle. Free parking in Lot C with a free shuttle ride back to Gate 12 or Gate 3 is provided.

INFORMATION FOR CONTESTANTS

Type your recipe on a 8½" x 11" sheet of paper and attach it to your entry form. Entries must be legible and include a phone number or they will be disqualified. All recipes submitted become the property of the North Carolina State Fair and the sponsor of the contest. By participating, contestants agree that we 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, images and city/state of residence, in any form of media, including websites, press releases, videos, photographs, etc. See each individual competition for contest dates, rules, judging criteria, prizes, additional requirements and mailing instructions.

PURPOSE STATEMENT & CONTESTANT CODE OF ETHICS

The N.C. State Fair Home Chef Challenges encourage the continued advancement of and love for cooking. Contests help to promote local and national products as well as North Carolina commodities. In the spirit of traditional State Fair competitions, our Home Chef Challenge sponsors encourage as many entries as possible to compete for a blue ribbon. The Home Chef Challenges are meant to be fun, family-friendly competitions, and while cash prizes are awarded, the contests are not intended to be profitable ventures for anyone.

While the live-action nature of these contests may include spectators and supporters, all Home Chef Challenge participants and their family members are expected to conduct themselves with honesty, good sportsmanship, and show respect for fellow competitors and judges at all times. Any overtly displeased participants who display out-of-line or rude behavior towards other participants, coordinators or judges will be excluded from further competition. The cooking contest coordinator and/or contest sponsor reserves the right to make modifications to any part of the contest as necessary. Decisions of the coordinators and sponsors are final.



Any participant who wishes to comment on a contest must do so in writing by sending an e-mail to: ncsfCompetitions@ncagr.gov, or mail a copy of the written comment to: NC State Fair - Special Cooking Contests, 1010 Mail Service Center, Raleigh, NC 27699-1010

For Fair Use Only
Exhibitor Number

2023 ENTRY FORM

HOME CHEF CHALLENGE

LEGAL NAME

SOCIAL SECURITY NUMBER

LEGAL ADDRESS

Street Address

City

State

Zip

Phone

County

Email Address

CONTESTS:

Manager, N.C. State Fair - Please accept the following entries, subject to the Rules and Regulations of the North Carolina State Fair, as listed in the online Premium Book, by which I agree to be governed in exhibiting. All statements made in connection with said entries are true.



How to Write a Recipe for the Challenge

Recipes for Home Chef Challenges must be typed.

They can be submitted electronically by email to:
ncsfCompetitions@ncagr.gov

1. Title

- If the recipe is adapted from another recipe, a credit is due

2. Number of servings and serving size

3. The Ingredient List

- List all ingredients in order of use.
- List the most important ingredients first.
- Include measurements such as cups, tablespoons, ounces, etc.
- If the recipe has different elements, make a different ingredient list for each element.
- Any ingredients used at the same time, list them in descending order according to volume.
- Don't use two numerals together, list second number in parenthesis.
example: "1 (8-ounce) package cream cheese."
- Capitalize the first letter of any ingredient that begins a sentence.
- If preparation of an ingredient is simple, include technique in the ingredient list. example:
"1 stick butter, softened."
- If ingredient is used more than once, list the total amount where it is first used, then add "divided." Indicate the amount used at each step.
- Use generic names of ingredients except when mentioning sponsored ingredients

4. The Preparation Method

- Indicate the size of bowls and cookware - "large mixing bowl."
- Be as short and concise as possible.
- With instructions for the stove-top, indicate level of heat - "simmer over low heat."
- State exact or approximate cooking times.
- Separate each step into a different paragraph.
- Include serving instructions - how to plate, how to garnish.
- The last instruction should be regarding storage, if applicable.

Test your recipes to make sure they work, the amounts and serving sizes are correct, and that they taste as great as you think they do!