



DC STATE FAIR

2019 Contest Guide

Welcome to the 2019 DC State Fair!

We are excited you plan to join us as we celebrate our tenth year showcasing the agricultural, culinary and artistic pursuits of the District of Columbia and its residents.

In this guide you will find the rules and regulations for this year's contests. Our contests for kids and adults highlight the agricultural, artistic, culinary, and even athletic talents of the District of Columbia.

This year, the fair will be hosted at DC Gateway at St. Elizabeth's East at 2700 Martin Luther King Jr. Avenue SE, on September 8, 2019, from 11:00 a.m. to 7:00 p.m. Contest entries will be judged on site at the dates and times listed in each individual category. Please take note of the specifics for your contest, as some entries will be judged the day before the fair.

Awards are listed with each possible contest. Ribbons will be awarded at the judges' discretion and all levels are not guaranteed to be awarded for each category or contest. We encourage creativity with your entry names, recipe titles, and even design (think DC pride).

NEW IN 2019:

- Best of Ward 8
- Cake
- Hot Sauce
- Pasta & Pesto Sauce
- Photography

Please contact the Contests Committee at contests@thedcstatefair.org with any questions.

[CLICK HERE TO ACCESS THE 2019 ENTRY FORM!](#)

Contents

General Rules	4
Individual Contest Rules	5
BISCUIT.....	5
BREAD	6
CAKE.....	7
CHILI.....	8
CIDER	9
COMPOST.....	10
COOKIE.....	11
DONUT	12
HOME FOOD PRESERVATION: JAMS, JELLY, CHUTNEY & PICKLES	13
FABRIC, TEXTILE & FIBER ARTS.....	15
HOMEBREW	16
HONEY.....	18
HOT SAUCE.....	20
ICE CREAM.....	21
MUMBO SAUCE.....	22
PASTA & PESTO SAUCE	23
PHOTOGRAPHY.....	25
PIE.....	26
SALSA	27
TOMATO	29
STUFFED DOUGH POCKET (TURNOVER)	30
VEGETABLE/FRUIT	31
WINE.....	32
Live Contest Rules	33
PET PARADE	33

General Rules

1. All contests that require sign-up, except for Best Bud, Best Homebrew, Best Cider, and Best Wine, are open to DC residents of all ages.
2. [Entry forms](#) MUST BE submitted by midnight on Wednesday, September 4. Due to logistical constraints, registration for an individual contest will close early if 50 entries are registered before the deadline. If there are three or fewer entries in any one category, categories may be combined or canceled at the discretion of the Contest Committee.
3. Every entry must be registered with an individual entry form prior to the September 4 deadline. Multiple entries will not be accepted on one form.
4. Unless otherwise stated, entries become the property of the DC State Fair and will be made available for viewing or tasting at the Fair by attendees.
5. DC State Fair officials are not responsible for lost items, so please bring entries in disposable (preferably recyclable or compostable) containers. Any non-disposable containers will be available for claiming at the Fair, then donated or disposed of at the close of the event.
6. Entrants cannot judge the contest or subcategories in which they enter but may judge other contests.
7. All judges' decisions are final. There will be no appeals.

[CLICK HERE TO ACCESS THE 2019 ENTRY FORM!](#)

Individual Contest Rules

BISCUIT

PRIZES

Blue, red, and white ribbons will be awarded in the following category:

- **Best Biscuit**

BISCUIT CONTEST RULES

1. You must be an amateur baker.
2. You can enter up to two recipes.
3. Your biscuits must be made from scratch (no prebaked, premade/package mixes).
4. You must make the biscuits yourself.
5. You must submit 6-8 biscuits from the same batch.

JUDGING

Judges will score the biscuits according to the following criteria and percentages:

1. Appearance: 25%
 2. Texture: 25%
 3. Crumb: 25%
 4. Taste/Flavor/Appeal: 25%
- Total: 100%

YOU CANNOT ENTER IF:

- Your biscuits contain any of the following: uncooked cream, cream cheese, Jell-O/gelatin, raw eggs, or other products that are high risk for spoilage. No items that require refrigeration will be accepted.
- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

Please bring your entry on either a heavy-duty paper or a plastic plate in a clear food grade Ziploc bag. Please write the name of your entry on the bag.

BREAD

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best yeast-based bread (any flour)**
- **Best sweetbread/quickbread**
- **Best gluten-free bread (across all categories)**
- **Best vegan bread (across all categories)**

BREAD CONTEST RULES

1. You must be an amateur baker.
2. You can enter up to two separate loaves (one in each category). Please complete one form per entry.
3. Contestants must bring a whole, unsliced loaf to the DC State Fair for judging
4. Your bread must be made from scratch (no prebaked, premade/package bread mixes).
5. You must make the bread yourself.

JUDGING

Judges will score the bread according to the following criteria and percentages:

1. Appearance: 25%
 2. Texture: 25%
 3. Crumb: 25%
 4. Taste/Flavor/Appeal: 25%
- Total: 100%

YOU CANNOT ENTER IF

- Your bread contains any of the following: uncooked cream, cream cheese, Jell-O/gelatin, raw eggs, or other products that are high risk for spoilage. No items that require refrigeration will be accepted.
- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

Please bring your entry on either a heavy-duty paper or a plastic plate in a clear food grade Ziploc bag. Please consider bringing a second loaf for Fair attendees to taste.

CAKE

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Chocolate Cake**
- **Best Cake (not chocolate)**
- **Best Vegan Cake**
- **Best Gluten-Free Cake**

CAKE CONTEST RULES

1. You may register up to four entries (1 per category). Please complete one form for each entry.
2. You must be an amateur baker.
3. Entries do not need to be baked from an original recipe.
4. All entries must be handmade from scratch. No mixes (cake, cookie, pudding, jello, frosting, icing or other mixes) will be accepted as ingredients in the product. You must make the cake yourself.

JUDGING

Judges will score the cake according to the following criteria and percentages:

1. Appearance: 25%
 2. Texture: 25%
 3. Crumb: 25%
 4. Taste/Flavor/Appeal: 25%
- Total: 100%

YOU CANNOT ENTER IF

- Your cake cannot contain any of the following: uncooked cream, cream cheese, Jell-O/gelatin, raw eggs, or other products that are high risk for spoilage. No items that require refrigeration will be accepted.
- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

The DC State Fair organizers are not accountable for lost items, so please your entry on either a heavy-duty paper or a plastic plate or box. Please write the name of your entry on the box.

CHILI

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best traditional meat chili (can include chicken, beef, pork, etc.)**
- **Best vegetarian or vegan chili**

CHILI CONTEST RULES

1. You must be an amateur cook/baker.
2. You can enter up to two separate chilis, one meat and one vegetarian or vegan. Please fill out individual entry forms.
3. Your dish must be made from scratch (no prebaked, premade/package ingredients, or canned chili fillings).
4. Your beans can be canned, but not the other ingredients.
5. You must make the whole batch yourself.

JUDGING

Judges will score the entries according to the following criteria and percentages:

1. Texture: 20%
 2. Appearance: 10%
 3. Taste/Flavor and Appeal (good balance of ingredients, flavors and textures): 60%
 4. Aroma: 10%
- Total: 100%

YOU CANNOT ENTER IF

- Your chili contains any of the following: uncooked meat, uncooked dairy products, raw eggs, or other products that are high risk for spoilage or might cause sickness.
- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

Please bring your entry to the DC State Fair contest area on Sunday, September 8, no later than 11:30 a.m. Contest winners will be announced later in the day.

Entries must be brought to the Fair in a slowcooker or warm to keep chili warm during the Fair. Please also bring a ladle. Containers and serve ware can be picked up at the contest area at the conclusion of the Fair. Warmers and ladles not claimed by 8:00 p.m. on the day of the Fair will be donated.

CIDER

PRIZES

Blue, red, and white ribbons will be awarded in each the following categories:

- **New World Cider (C1a)**
- **English Cider (C1b)**
- **French Cider (C1c)**
- **New World Perry (C1d)**
- **Traditional Perry (C1e)**
- **Specialty Cider (all C2 categories)**

CIDER CONTEST RULES

1. There is a two (2) entry limit per person and the winners do not need to be in attendance at either the preliminary judging or at the Fair.
2. For each bottle submitted, please be sure to include a piece of paper identifying your ciders with your name and the name of the entry; the paper must be secured to each bottle with a rubberband and use waterproof ink or pencil; any entries with glue will be disqualified.
3. There will be a winner for each of the 6 categories (as long as there at least 3 entries in a category), as well as an overall "Best in Show" winner. Please note this is not a BJCP competition.
4. Submission of the entry form with two 12 oz. to 25.4 oz. (750 ml) bottles of unlabeled cider expresses intent to compete in the 2019 Cider Contest. The bottles may be corked and caged or swing top, but the bottles will not be returned to you.

YOU CANNOT ENTER IF

- Your cider was brewed professionally.
- You are a food or beverage professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

The Cider Contest will be judged off-site prior to the fair; details about the drop-off venue will be provided to qualified registrants. The winner will be announced at the Fair.

COMPOST

PRIZES

Blue, red, and white ribbons will be awarded in the following category:

- **Best Compost**

COMPOST CONTEST RULES

1. All entries must be submitted in a reusable, easy-to-open, one-gallon container (e.g., Rubbermaid, Glad).
2. You may register up to two entries. Please complete one form per entry.
3. Entries will be on display until the Fair closes at 7 p.m., when they can be claimed.

JUDGING

1. Composition: Is there evidence of living things (e.g., worms, larvae) in the compost? 20%
2. Consistency: How does the compost retain moisture? How does it react to a squeeze test (absorbent, retains moisture, porous, permeable)? 25%
3. Bouquet: Does the mixture have an odor? What does it smell like? 25%
4. Garden-Appeal: Is the mixture sifted? Does it look pretty? Does the compost contain material that has not broken down properly? 20%
5. Story: When did you start composting? Do you have a secret recipe you can share -- what's your process? How long did you let it process? What were the inputs? How often did you manage it (e.g., turn it, water it)? All of this information, and anything else you'd like us to know, should be included in the Story category in the registration form. 10%

Please bring your entry to the DC State Fair contest area on Sunday, September 8, no later than 11:30 a.m. Contest winners will be announced later in the day.

COOKIE

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Cookie**
- **Best Vegan Cookie**
- **Best Gluten-Free Cookie**

COOKIE CONTEST RULES

5. You may register up to three entries (1 per category). Please complete one form for each entry.
6. You must be an amateur baker.
7. Your cookies must be made from scratch (no prebaked, premade/package mixes).
8. You must make the cookies yourself.
9. You must submit 10-12 cookies from the same batch.

JUDGING

Judges will score the cookies according to the following criteria and percentages:

5. Appearance: 25%
 6. Texture: 25%
 7. Crumb: 25%
 8. Taste/Flavor/Appeal: 25%
- Total: 100%

YOU CANNOT ENTER IF

- Your cookies contain any of the following: uncooked cream, cream cheese, Jell-O/gelatin, raw eggs, or other products that are high risk for spoilage. No items that require refrigeration will be accepted.
- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

The DC State Fair organizers are not accountable for lost items, so please your entry on either a heavy-duty paper or a plastic plate in a clear food grade Ziploc bag. Please write the name of your entry on the bag. Please consider bringing a second batch for fair attendees to taste!

DONUT

PRIZES

Blue, red, and white ribbons will be awarded in the following category:

- **Best Donut**

DONUT CONTEST RULES

1. You must be an amateur baker.
2. You can enter one recipe.
3. Your donuts must be made from scratch (no prebaked, premade/package mixes).
4. You must make the donuts yourself.
5. You must submit 6-8 donuts from the same batch.

JUDGING

Judges will score the donut according to the following criteria and percentages:

1. Appearance: 25%
 2. Texture: 25%
 3. Crumb: 25%
 4. Taste/Flavor/Appeal: 25%
- Total: 100%

YOU CANNOT ENTER IF

- Your donuts contain any of the following: uncooked cream, cream cheese, Jell-O/gelatin, raw eggs, or other products that are high risk for spoilage. No items that require refrigeration will be accepted.
- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

The DC State Fair organizers are not accountable for lost items, so please your entry on either a heavy-duty paper or a plastic plate in a clear food grade Ziploc bag. Please write the name of your entry on the bag. Please consider bringing a second batch for fair attendees to taste!

HOME FOOD PRESERVATION: JAMS, JELLY, CHUTNEY & PICKLES

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Cucumber Pickle**
- **Best Pickle (Non-Cucumber)**
- **Best Jam/Jelly (Berry)**
- **Best Jam/Jelly (Non-Berry)**
- **Best Chutney (*NEW category for 2019*)**

CONTEST RULES

For safety reasons, please follow these rules or your entry will not be accepted:

1. Your entry must be properly processed and sealed according to accepted safe-canning procedures. Entries must be based on recipes from trusted published sources, such as the Ball Blue Book Guide to Preserving or the USDA Complete Guide to Home Canning. Helpful websites on canning are available at <http://www.uga.edu/nchfp>, <http://www.freshpreserving.com/getting-started>, or http://www.uga.edu/nchfp/publications/publications_usda.html.
2. Entry forms must include the source of the recipe and the complete recipe, including the processing method and time, the type and amount of vinegar used (for pickles), and the size of the jar. Both pickles and jams require recipe submissions.
3. All entries must be exhibited in clear glass, standard home-canning jars in half-pint (8 oz.), pint (16 oz.), or quart (32 oz.) size. Products in fluted or blue-tinted jars will not be accepted. Use self-sealing jars only with two-piece metal canning lids (flat lid and band).
4. The lid (not the glass) must be labeled with the product name and the date processed. Do NOT place your name on the label, as entries will be numbered for anonymous judging.
5. All jars must be clean and have lids and bands free from mold and rust.
6. All entries must have been processed after September 1, 2018. (No entries should have been canned before September 2, 2018.)
7. All entries must be shelf-stable. Entries preserved in alcohol, entries that require refrigeration, fermented foods, unsealed jars, entries canned with paraffin, and entries that show signs of spoilage will not be accepted.
8. You may enter one recipe per category (a total of 5 entries). Please complete an entry form for each submission.

JUDGING

Judges at the DC State Fair's Home Food Preservation Contests will follow the current safety recommendation of the National Center for Home Food Preservation and rate entries on characteristics other than taste. The following scoring method will be used:

1. Container (10 points): Lid neatly labeled with name of product and processing date. Vacuum-sealed. Clean, clear glass standard home-canning jar of appropriate size for product and process. Matching lid and band, clean and free of rust. Band unbent and easily removed.
2. Pack (30 points): Jar filled to appropriate headspace (1/2 inch). Proper balance of solids and liquids, neatly packed. Liquid covers all solids. No floating pieces. Food pieces evenly distributed

throughout jar. No vertical or horizontal layering (“fancy pack”). Spices and seasonings attractive in pack.

3. Liquid (20 points): Clear with no unnatural cloudiness. Free of bubbles, sediment, mold, and foreign matter (stems, cores etc.).
4. Color (20 points): Even color characteristic of cooked product. No artificial coloring except for a few specialty cucumber or apple-ring pickles. Color and translucency uniform throughout the jar. Free of discoloration or blemishes on food pieces.
5. Texture/Consistency (20 points): Pieces appear plump, not shriveled or shrunken. If pickles, no internal holes and pickles should be firm. Food pieces evenly sliced or chopped. Pleasing aroma appropriate for product; no indication of spoilage. Spices and seasonings not overwhelming. Jams are made from crushed fruits cooked to a smooth consistency that will mound up on a spoon but not jelly firm. **Only fruit combinations that are in tested recipes found in USDA Complete Guide to Home Canning or the Ball BlueBook will be accepted.

YOU CANNOT ENTER IF

- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

FABRIC, TEXTILE & FIBER ARTS

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Knitting**
- **Best Crochet**
- **Best Quilt**
- **Best Embroidery**
- **Best Textile**

FABRIC, TEXTILE & FIBER ARTS CONTEST RULES

1. You may register 1 entry per category, up to a total of 5 entries. You will need to complete an entry form for each entry.
2. Each item must be handmade by the contestant--however, quilters may have used a sewing machine in preparing their submission.

JUDGING

Entries will be judged by experienced artisans based on the following criteria:

1. Beauty--35%
 2. Workmanship--35%
 3. Creativity/originality--30%
- Total 100%

YOU CANNOT ENTER IF

- You cannot be a professional craftsperson; only amateurs may participate.

Note: Entries in this contest will be displayed on site and can be picked up at the close of the Fair on Sunday, September 8.

HOMEBREW

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Hop**
- **Best Crisp**
- **Best Malt**
- **Best Roast, Smoke & Wood**
- **Best Tart & Funky**
- **Best Fruit & Spice**
- **Best of Show***

* The winner of the Best in Show ribbon will be drawn from the first-place winners of all six categories.

BEST HOMEBREW CONTEST RULES

1. Professionally brewed beers are ineligible.
2. Contestants may enter one home-brewed beer in any of six categories, up to a maximum of three contest entries.
3. Each entry requires two 12 oz. to 25.4 oz. (750 ml) bottles of beer. The bottles may be corked and caged or swing top, but the bottles will not be returned to you.
4. Each bottle must include a piece of paper identifying the beer with entrant's name and the name of the entry. The paper must be secured to each bottle with a rubberband. Using waterproof ink or pencil is suggested. Any entries with glued labels will be disqualified

JUDGING:

1. Hop -- Beers for which hop bitterness, flavor or aroma is the dominant or codominant characteristic. These may include BJCP style categories 11, 12, 18, 19, 21, 22.
2. Crisp -- Beers for which crisp refreshment with light and clean flavors is the dominant or codominant characteristic. These may include BJCP style categories 1, 2, 3, 4, 5, 6, 7.
3. Malt -- Beers for which malt or sweet flavor is the dominant or codominant characteristic. These may include BJCP style categories 8, 9, 13, 14, 15, 17.
4. Roast, Smoke & Wood -- Beers for which dark malt, smoked malt or toasted wood flavor or, aroma is the dominant or codominant characteristic. These may include BJCP style categories 8B, 13C, 15, 16, 19C, 20, 21B, 32, 33.
5. Tart and Funky -- Beers for which sour, earthy or fruity fermentation characteristics from the yeast are dominant or codominant. These may include BJCP style categories 23, 25B, 27 (Gose), 28.
6. Fruit and Spice -- Beers for which fruit or spices is the dominant or codominant characteristic. These may include beers with actual fruit, vegetables, spices or herbs added. These may include BJCP style categories 10, 24, 25, 26, 29, 30.
7. Additional points may be awarded for beers that include homegrown ingredients.

Please note this is not a BJCP competition. The Homebrew Contest will be judged off-site prior to the fair; details about the drop-off venue will be provided to qualified registrants. The winner will be announced at the Fair.

HONEY

PRIZES

Blue, red, and white ribbons will be awarded in the following category:

- **Best Honey**

HONEY CONTEST RULES

1. You must be an amateur beekeeper.
2. You can enter one jar of honey.
3. All types of honey displayed must be protected from honeybees and other insects. Clear glass jars are recommended for this purpose.
4. Honey jars should have NO imprints or labels.
5. Submissions should be in a clear, glass jar with no imprints or labels, so no Mason (canning) jars. Minimum size is 8 oz, one pound is preferred.
6. All beekeepers and hives entering the contest must be a resident of the District of Columbia to be eligible to compete.

JUDGING

1. Density (Moisture content over 18.6% - zero points) (20 points)
2. Absence of granulation or crystallization (20 points)
3. Cleanliness: absence of lint, dirt, wax and foam (20 points)
4. Flavor: absence of flavors not produced by bees (20 points)
5. Container appearance: cleanliness and uniformity (20 points)

Total: 100 Points

Explanation of Criteria

Density or Moisture Content: All honey contains moisture or water. Excess moisture increases the growth of yeast cells that can result in fermentation and make honey unfit for human consumption. Judges often use a cut-off point of 18.6% and disqualify entries with additional moisture, in this case entries will receive no points and advice on honey handling.

Absence of Granulation or Crystallization: All honey will eventually solidify (granulate or crystallize). Neither crystallization nor granulation are good attributes for liquid honey prepared for judging or for sale. Crystals create unpleasant grit in the honey. A more serious problem is that the formation of granules/crystals in liquid honey will increase the moisture content of the remaining liquid portion of the product which can lead to fermentation.

Cleanliness: Cleanliness including the absence of lint, dirt, wax, and foam are among the most easily controlled factors by the beekeeper. The terms are self-explanatory with the possible exception of foam, which refers to air bubbles trapped in the honey.

Flavor: Flavor is a very subjective characteristic. In this situation the use of flavor as a factor in judging honey will be limited to checking for off flavors not produced by the bees (i.e. residue from mite treatments, feeding).

Container Appearance: Honey should be presented in a clear glass jar with no imprints or labels (and no Mason/canning jars). The minimum size is 8 oz, but one-pound jars are preferred. Honey fill should be even with the “fill line” below the cap to ensure accuracy and uniformity of volume. The judges will pay special attention to the cleanliness and lack of wear to the container and its lid. This attention to container and lid cleanliness includes the inside of the lid.

YOU CANNOT ENTER IF

- You are a food professional including a licensed baker/caterer/beekeeper; prepare food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or anyplace where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

HOT SAUCE

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Hot Sauce**

HOT SAUCE CONTEST RULES

1. You must be an amateur cook/baker/chef.
2. You can enter up to two separate sauces. Please complete separate entry forms for each.
3. You must make the whole batch yourself.
4. You must follow all relevant food safety guidelines.
5. All entries must be exhibited in clear glass, standard pint canning jars in 4 to 16 oz sizes. Products in green or blue-tinted glass will not be accepted. All jars must be clean and have lids and rings free from mold and rust.

JUDGING

1. Texture: 20%
 2. Appearance: 10%
 3. Taste/Flavor and Appeal (good balance of ingredients, flavors and textures): 60%
 4. Aroma: 10%
- Total: 100%

YOU CANNOT ENTER IF

- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.
- Your sauce contains any of the following: uncooked meat, uncooked dairy products, raw eggs, or other products that are high risk for spoilage or might cause sickness.

ICE CREAM

PRIZES

Blue, red, and white ribbons will be awarded in the following category:

- **Best Ice Cream**

BEST ICE CREAM CONTEST RULES

1. You must be an amateur ice cream maker.
2. You can enter up to two separate entries. Complete one form per entry.
3. Your ice cream must be made from scratch.
4. You must make the whole batch yourself. One batch = one pint.

JUDGING

1. Appearance and Color: 20%
 2. Melting Quality: 20%
 3. Flavor: 30%
 4. Body and Texture: 30%
- Total: 100%

YOU CANNOT ENTER IF

- Your batch contains any of the following: uncooked cream, Jell-O/gelatin, raw eggs, or other products that are high risk for spoilage.
- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or anyplace where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

The DC State Fair organizers are not accountable for lost items, so we recommend either using a disposable container.

MUMBO SAUCE

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Mumbo Sauce Overall**
- **Most True to the Original**

MUMBO SAUCE CONTEST RULES

6. You must be an amateur cook/baker/chef.
7. You can enter up to two separate sauces. Please complete separate entry forms for each.
8. You must make the whole batch yourself.
9. You must follow all relevant food safety guidelines.
10. All entries must be exhibited in clear glass, standard pint canning jars in 4 to 16 oz sizes. Products in green or blue-tinted glass will not be accepted. All jars must be clean and have lids and rings free from mold and rust.

JUDGING

5. Texture: 20%
 6. Appearance: 10%
 7. Taste/Flavor and Appeal (good balance of ingredients, flavors and textures): 60%
 8. Aroma: 10%
- Total: 100%

YOU CANNOT ENTER IF

- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or anyplace where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.
- Your sauce contains any of the following: uncooked meat, uncooked dairy products, raw eggs, or other products that are high risk for spoilage or might cause sickness.

PASTA & PESTO SAUCE

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best tomato-based pasta sauce**
- **Best non-tomato-based pasta sauce**
- **Best pesto**

PASTA AND PESTO CONTEST RULES

For safety reasons, please follow these rules or your entry will not be accepted:

1. Your entry must be properly processed and sealed according to accepted safe-canning procedures. Entries must be based on recipes from trusted published sources, such as the Ball Blue Book Guide to Preserving or the USDA Complete Guide to Home Canning. Helpful websites on canning are available at <http://www.uga.edu/nchfp>, <http://www.freshpreserving.com/getting-started>, or http://www.uga.edu/nchfp/publications/publications_usda.html.
2. Entry forms must include the source of the recipe and the complete recipe, including the processing method and time, the type and amount of vinegar used (for pickles), and the size of the jar. Both pickles and jams require recipe submissions.
3. All entries must be exhibited in clear glass, standard home-canning jars in half-pint (8 oz.), pint (16 oz.), or quart (32 oz.) size. Products in fluted or blue-tinted jars will not be accepted. Use self-sealing jars only with two-piece metal canning lids (flat lid and band).
4. The lid (not the glass) must be labeled with the product name and the date processed. Do NOT place your name on the label, as entries will be numbered for anonymous judging.
5. All jars must be clean and have lids and bands free from mold and rust.
6. All entries must have been processed after September 1, 2018. (No entries should have been canned before September 2, 2018.)
7. All entries must be shelf-stable. Entries preserved in alcohol, entries that require refrigeration, fermented foods, unsealed jars, entries canned with paraffin, and entries that show signs of spoilage will not be accepted.
8. You may enter one recipe per category. Please complete an entry form for each submission.

JUDGING

Judges at the DC State Fair's Home Food Preservation Contests will follow the current safety recommendation of the National Center for Home Food Preservation and rate entries on characteristics other than taste. The following scoring method will be used:

1. Container (10 points): Lid neatly labeled with name of product and processing date. Vacuum-sealed. Clean, clear glass standard home-canning jar of appropriate size for product and process. Matching lid and band, clean and free of rust. Band unbent and easily removed.
2. Pack (30 points): Jar filled to appropriate headspace (1/2 inch). Proper balance of solids and liquids, neatly packed. Liquid covers all solids. No floating pieces. Food pieces evenly distributed throughout jar. No vertical or horizontal layering ("fancy pack"). Spices and seasonings attractive in pack.
3. Liquid (20 points): Clear with no unnatural cloudiness. Free of bubbles, sediment, mold, and foreign matter (stems, cores etc.).

4. Color (20 points): Even color characteristic of cooked product. No artificial coloring except for a few specialty cucumber or apple-ring pickles. Color and translucency uniform throughout the jar. Free of discoloration or blemishes on food pieces.
5. Texture/Consistency (20 points): Food pieces evenly sliced or chopped. Pleasing aroma appropriate for product; no indication of spoilage. Spices and seasonings not overwhelming.

YOU CANNOT ENTER IF

- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or any place where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

PHOTOGRAPHY

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best DC-themed photograph**
- **Best portrait**
- **Best photo of a garden**
- **Best photo of a pet/animal**
- **Best landscape**
- **Best black and white**

PHOTOGRAPHY CONTEST RULES

1. The photographer's name, date, photo title, location of where each photo was taken must appear on the reverse side of each photo.
2. Each entrant may enter one photograph per category.
3. Photograph may be any size up to 11" x 14" and must be permanently mounted on form core or poster board.
4. Double matting or window matting is permitted.
5. Photographs may be shrink wrapped or covered with acetate.
6. No frames or hanging materials are permitted

JUDGING

1. Overall impression 40%
 2. Technique 30%
 3. Subject matter 30%
- Total: 100%

YOU CANNOT ENTER IF

- You are a professional photographer.

Entries will be on display at the Fair and can be picked up at the conclusion of the Fair on September 8, at 7:00 p.m.

PIE

Welcome and thank you for your interest in the DC State Fair Pie Contest! The D.C. State Fair will be held on Sunday, September 23, 2018, at Waterfront Station in Southwest DC (375 and 425 M St. SW).

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Overall Pie (Best Pie in Show)**
- **Best Apple Pie**
- **Best Fruit Not-Apple Pie**
- **Best Savory Pie**
- **Best Crust (all entries will be judged for Best Crust)**

PIE CONTEST RULES

1. You must be an amateur baker.
2. You can enter up to two separate pies (one pie in two different categories). Complete one form per entry.
3. Your pies must be made from scratch -- crust and filling -- (no prebaked, premade/package crusts, or canned pie fillings).
4. You must make the entire pie yourself.

JUDGING

1. Appearance: 20%
 2. Crust: 20%
 3. Filling: 30%
 4. Taste/Flavor and Appeal (good balance of crust and filling, flavors and textures): 30%
- Total: 100%

YOU CANNOT ENTER IF

- Your pie contains any of the following: uncooked cream, cream cheese, Jell-O/gelatin, raw eggs, or other products that are high risk for spoilage. No pies that require refrigeration will be accepted.
- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or anyplace where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

The DC State Fair organizers are not accountable for lost items, so we recommend either using a disposable pie plate.

SALSA

PRIZES

Blue, red, and white ribbons will be awarded in the following category:

- **Best Salsa**

BEST SALSA CONTEST RULES

For safety reasons, please follow these rules or your entry will not be accepted:

1. Your entry must be properly processed and sealed according to accepted safe-canning procedures. Entries must be based on recipes from trusted published sources, such as the Ball Blue Book Guide to Preserving or the USDA Complete Guide to Home Canning. Helpful websites on canning are available at <http://www.uga.edu/nchfp>, <http://www.freshpreserving.com/getting-started>, or http://www.uga.edu/nchfp/publications/publications_usda.html.
2. Entry forms must include the source of the recipe and the complete recipe, including the processing method and time, the type and amount of vinegar used, and the size of the jar. Your entry will not be considered if a recipe is not provided.
3. All entries must be exhibited in clear glass, standard home-canning jars in half-pint (8 oz.), pint (16 oz.), or quart (32 oz.) size. Products in fluted or blue-tinted jars will not be accepted. Use self-sealing jars only with two-piece metal canning lids (flat lid and band).
4. The lid (not the glass) must be labeled with the product name and the date processed. Do NOT place your name on the label, as entries will be numbered for anonymous judging.
5. All jars must be clean and have lids and bands free from mold and rust.
6. All entries must have been processed after September 1, 2018. (No entries should have been canned before September 2, 2018.)
7. All entries must be shelf-stable. Salsa entries must be processed in a boiling water bath. Entries preserved in alcohol, entries that require refrigeration, fermented foods, unsealed jars, entries canned with paraffin, and entries that show signs of spoilage will not be accepted.

JUDGING

Judges at the D.C. State Fair's Best Salsa Contest will follow the current safety recommendation of the National Center for Home Food Preservation and rate entries on characteristics other than taste. The following scoring method will be used:

1. Container (10 points): Lid neatly labeled with name of product and processing date. Vacuum-sealed. Clean, clear glass standard home-canning jar of appropriate size for product and process. Matching lid and band, clean and free of rust. Band unbent and easily removed.
2. Pack (30 points): Jar filled to appropriate headspace (1/2 inch). Proper balance of solids and liquids, neatly packed. Liquid covers all solids. No floating pieces. Food pieces evenly distributed throughout jar. No vertical or horizontal layering ("fancy pack"). Spices and seasonings attractive in pack.
3. Liquid (20 points): Clear with no unnatural cloudiness. Free of bubbles, sediment, mold, and foreign matter (stems, cores etc.).
4. Color (20 points): Even color characteristic of cooked product. No artificial coloring. Color and translucency uniform throughout the jar. Free of discoloration or blemishes on food pieces.

5. Texture/Consistency (20 points): Pieces appear plump, not shriveled or shrunken. Food pieces evenly sliced or chopped. Pleasing aroma appropriate for product; no indication of spoilage. Spices and seasonings not overwhelming.

YOU CANNOT ENTER IF

- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or anyplace where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

TOMATO

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Red Tomato**
- **Best Non-Red Tomato**
- **Best Heirloom Tomato**
- **Best Tomato in Show (winner across all 3 categories)**

BEST TOMATO CONTEST RULES

1. You must be an amateur gardener.
2. You can enter up to 3 separate tomatoes, one per category. Please complete one form per entry.
3. Your entry must be grown in your DC home, school, or community garden.

JUDGING

Please enter ONE tomato per category. If (and only if) you are entering cherry tomatoes, we request that you enter enough to be the equivalent of a beefsteak tomato.

1. Flavor: The perfect tomato should have a strong tomato taste, be slightly acidic, juicy and fresh tasting with a tender skin. (40%)
2. Firmness/Slicing Quality: A desirable tomato should have a dense uniform thick wall with many seed cavities, completely filled with a jelly-like mass. The firmness of the tomato should be pleasing, not too mushy (or mealy) and not too hard. It should be such that it will bruise if dropped, yet is not over-ripe. (25%)
3. Exterior Color: The winning tomato has a uniform color, is free of green shoulders and has no evidence of blotchy ripening or other defects. The winning heirloom tomato can be multicolored. (25%)
4. Shape: Tomatoes come in different shapes and sizes, depending on the variety. Their shape should be symmetrical, but most important, the tomatoes in each entry should be near uniform in size. (10%)

YOU CANNOT ENTER IF

- You are a farming professional (including but not limited to farmer, processor, distributor).
- Your entry was not grown in the District of Columbia.

STUFFED DOUGH POCKET (TURNOVER)

A turnover is "a type of pastry made by placing a filling on a piece of dough, folding the dough over, sealing, and baking it. Turnovers can be sweet or savory and are often made as a sort of portable meal or dessert, similar to a sandwich." Folks also call it a dumpling. Examples of items that would fit in this category include, but are not limited to: calzones, empanadas, samosas, pierogis, dumplings, spanakopita, pelmeni, Jamaican patties, and more.

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Turnover/Dumpling (Savory)**
- **Best Turnover/Dumpling (Sweet)**

TURNOVER CONTEST RULES

1. You must be an amateur baker.
2. You can one recipe per category.
3. Your dough must be made from scratch (no prebaked, premade/package mixes).
4. You must make the turnovers/dumplings yourself.
5. You must submit 6 turnovers/dumplings from the same batch.

JUDGING

1. Appearance: 25%
 2. Texture: 25%
 3. Crumb: 25%
 4. Taste/Flavor/Appeal: 25%
- Total: 100%

YOU CANNOT ENTER IF

- Your turnovers contain any of the following: uncooked cream, cream cheese, Jell-O/gelatin, raw eggs, or other products that are high risk for spoilage. No items that require refrigeration will be accepted.
- You are a food professional including a licensed baker/caterer; oversee/supervise the preparation of food in a restaurant, bakery, carryout, grocery, deli, cafeteria, food truck, or anyplace where food is prepared and sold; own a food making/baking business; or a professional food writer who writes recipes for pay.

The DC State Fair organizers are not accountable for lost items, so we recommend bringing your entry on either a heavy duty paper or a plastic plate in a clear food grade zip lock bag. Please write the name of your entry on the bag.

VEGETABLE/FRUIT

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Funkiest looking vegetable/fruit**
- **Heaviest vegetable/fruit**
- **Longest vegetable/fruit**

CONTEST RULES

1. You must be an amateur gardener.
2. You can enter up to 3 separate vegetables/fruits, one per category. Please complete one form per entry.

JUDGING

1. Your entry must be grown in your DC home or community garden. We're celebrating all that the District can produce!

YOU CANNOT ENTER IF

- You are a farming professional (including but not limited to farmer, processor, distributor).
- Your entry was not grown in the District of Columbia.

WINE

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

- **Best Red Wine**
- **Best White Wine**
- **Best Dessert Wine**

WINE CONTEST RULES

2. Entrant must be a DC resident over the age of 21.
3. One standard 750ml wine bottle per entry. Please complete this form for each wine you are entering.
4. Only 1 entry per category (red, white, dessert) for each entrant, for a total of up to 3 bottles of wine.
5. The entrant must give a description of each wine by the main ingredient (i.e. rhubarb, grape, etc.).
6. The entrant must include a piece of paper identifying the wine with your name and the name of the entry; the paper must be secured to each bottle with a rubberband, any entries with glue will be disqualified.

JUDGING

1. Overall Impression (35%)
2. Taste (35%)
3. Aroma (bouquet) (15%)
4. Appearance (15%)

YOU CANNOT ENTER IF

- You are under 21 years of age.
- You are professional winemaker.

The Homebrew Contest will be judged off-site prior to the fair; details about the drop-off venue will be provided to qualified registrants. The winner will be announced at the Fair.

Live Contest Rules

PET PARADE

The timing of the Pet Parade will be announced in early September 2019, with judging immediately following the conclusion of the parade.

HOW CAN I PARTICIPATE?

There are several ways you can participate in the DC State Fair Pet Parade! If contests don't interest you, your pet can come to march in the Parade and then stay and watch the judging and experience the rest of the Fair (leashed and/or caged animals are welcome at the Fair--see rules below). On the other hand, if you and your pet would like to test your mettle against other pets, we have several active contests, two different costume contests, a look-alike contest, and two contests for dogs of uncertain pedigree and/or unconventional charm! Just fill out the form to let us know how you would like to participate. WALK-UPS ARE ALSO WELCOME!

PRIZES

Blue, red, and white ribbons will be awarded in the following categories:

Active Contests

- **Longest sit-stay**
- **50 yard dash**
- **Best catcher (frisbee)**
- **Best catcher (tennis ball)**
- **Best "stupid pet trick"**

Costume/Appearance Contests:

- **Best costume: pet only**
- **Best costume: pet and owner**
- **Owner/pet look alike**
- **Most unidentifiable mutt**
- **So ugly...you're cute!**

In addition, judges will award special prizes the day of the Fair in the following categories--no need to register beforehand to qualify:

- **Largest pet (non-dog)**
- **Smallest pet (non-dog)**
- **Lonesome George (most interesting or unique non-dog pet)**

PET PARADE AND CONTEST RULES

1. The contest is open to all District of Columbia residents; if you are under 18, you must be accompanied by an adult for the duration of the Pet Parade and judging.
2. All animals entered must be legal in the District of Columbia.