

## **Goo Goo Cluster Baking Contest**

Event Date: Sun. Sept 10<sup>th</sup>  
Received From: 12:00 p.m.—12:45 p.m.  
Judging: 1:00 p.m. on the stage in the Creative Arts Bldg  
Registration Deadlines: Online-Sept. 7<sup>th</sup>

Rules:

1. Contest is open to residents of Tennessee. Ages 12 years and over.
2. Must use at least 2 Goo Goo Clusters in the recipe.
3. The recipe must be presented with the entry and becomes the property of the Tennessee State Fair.
4. Judging will be based on:  
Creativity.....40%  
Taste.....40%  
Difficulty.....20%
5. Prizes will be provided by Goo Goo Cluster manufactured by the Standard Co® in Nashville, TN

## **Loveless Cafe Biscuit Contest**

Event Date: Sun. Sept 10<sup>th</sup>  
Received From: 12:00 p.m.—12:45 p.m.  
Judging: 1:00 p.m. on the stage in the Creative Arts Bldg  
Judges: Members of the Loveless Cafe Team  
Registration Deadlines: Online-Sept. 7<sup>th</sup>

Rules:

1. Cook, Bake, or create an entrée, side dish, or dessert incorporating your homemade biscuits. Biscuits must be made from “scratch.”
2. Only one entry per person.
3. Maintaining the dish at the proper temperature is the responsibility of the competitor.
4. The complete recipe must be presented with the entry and becomes the property of the Tennessee State Fair. Recipes will be posted on [www.lovelesscafe.com](http://www.lovelesscafe.com) with credit to the participant.
5. Contest is open to residents of the state of Tennessee, 12 years or older.
6. Judging will be based on:  
Creativity.....40%  
Taste.....40%  
Difficulty.....20%
7. The decision of the judges are final.
8. Loveless Cafe, Nashville, Tn will provide 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place gift baskets.

# Tennessee Apple Pie Contest

The Tennessee State Fair wants to find the  
BEST apple pie in the State of Tennessee!

Chair: Kate Lansaw  
Phone: 217-370-5752 or Email: Kate@tnstatefair.org

**First place** – Pie recipe, bio of the winning baker, and picture will be publicly recognized, receive **\$500**, and **Tennessee State Fair cutting board**.

**Second place** – Will receive **\$150**.

**Third place** – Will receive **\$75**.

Contest Date: Saturday, September 16, 2017  
Deadline: Mail-In - Wed., Sept. 6<sup>th</sup> Online - Tue. Sept. 12<sup>th</sup>  
Entry Fee: \$2.00 per entry

Rules of the pie-baking contest:

- Competitor must be a Tennessee resident 18 years of age or older
- Competitor must be an individual, not a company
- Only one submission per person
- Submissions will not be accepted without the recipe card attached to the container (Do not include name or address on recipe card)
- Apples must be the predominant fruit baked into the pie
- All pies must be baked in a 9" pie shell
- All pies must be submitted in a disposable container. Containers will not be returned to competitors at the conclusion of the contest.
- Once a pie has been submitted, Fair officials will not assist in pouring, spreading, drizzling, etc. a topping onto the pie. Toppings **MUST** be on the pie at the time of submission.

Judging Criteria:

General Appearance	25%
Originality	25%
Flavor	50%

Directions for submission:

- Each competitor will receive by email a copy of this information sheet and a Fair pass no later than Wed., Sept. 13th.
- The Fair pass is good for free parking and entry to the fair for the competitor only. You **MUST** have pie in hand to receive free parking and free entry.
- Fair gates open at 10:00AM on Sat., Sept. 16th; however, submissions for the competition will be received from 11:00 AM to 12:00 PM in the Creative Arts Building. **NO SUBMISSIONS WILL BE RECEIVED AFTER 12:00 PM.** Please refer to the countdown clock at the check-in station.
- Preliminary judging will take place immediately following the 12:00 PM submission deadline.
- The final round of judging will take place at 1:15 p.m. with a first, second, and third place winners crowned at its conclusion.

**Mail-In Submissions to:** Tennessee State Fair Association, P.O. Box 24747, Nashville, TN 37202. Must include an entry form and entry fee.