DATE: Saturday, August 1

LOCATION: Exhibit Hall Board Room

TIMES: Check-in and set up from 9:30 AM to 10:15 AM
Judging begins at 10:30 AM

INSTRUCTIONS:

1. On-line entries will be accepted from April 1 to June 1 via the Delaware State Fair website.
2. Day of event registration is permitted.
3. Enter complete and prepared Chocolate Temptation recipe. Prepared exhibit should be at least 6 servings. Leftover product will be returned to the exhibitor.
4. Please present yourself with your contest exhibit at any gate and a teller will issue you a complimentary gate admission pass good for that day only. Anyone who accompanies you will be required to pay admission. Competitors who wish to deliver their exhibits to the Exhibit Hall via car before 9:45am must do so by going to Exhibitor’s Gate 2 (near the Quillen Arena) where they will be given a temporary permit that will allow them to drive to the Culinary end of the Dover Building and park your vehicle. Exhibits will need to be walked to the Exhibit Hall for drop-off (due to the Plaza renovation there is no longer vehicle access directly to the Exhibit Hall). Your vehicle MUST BE REMOVED from the grounds and moved into the regular parking lot prior to 10:00am.

RULES:

1. See format as provided on the Delaware State Fair website for correct way to write recipe. Recipe must include complete measurements and all ingredients and baking instructions.
2. On the day of the competition, bring ONE copy of the recipe correctly typed or printed on plain white paper with your name on the back of the paper in the lower right hand corner.
3. Also bring your prepared exhibit on an appropriate serving plate or dish, with serving utensil if desired.
4. No additional table decorations are needed and display space is limited.
5. Upon registration all recipes and prepared exhibits become the property of the Culinary Department of The Delaware State Fair, Inc. The Fair reserves the right to edit, adapt, copyright, publish and use any or all recipes for publicity, promotion or advertising.
6. Incomplete recipes may result in exhibit disqualification.
7. Distribution of the prepared exhibits will be at the discretion of the Culinary Department.

JUDGING:

1. The most outstanding CHOCOLATE TEMPTATION will be selected by the following criteria:
   - Visual appeal: 25%
   - Appearance when served: 25%
   - Proper texture: 25%
   - Creativity: 25%
2. The decision of the Judges is final.

AWARDS:
Donated by Director and Mrs. David Jones

First Place: $100.00 and Rosette
Second Place: $ 50.00 and Ribbon
Third Place $ 25.00 and Ribbon
COVID19 Updates

- Please bring entries on a disposable plate/platter, if possible. If not, please mark plate/platter with your name.
- Due to COVID19, competitors will not be permitted into the Judges’ Chambers for the award ceremony. When you bring your product on the day of the contest, we will take a picture of you with your entry, so we may post winners in the Dover Building...smile pretty!
- Winning ribbons and any serveware can be picked up in the Dover Building after 1 pm.

*Above instructions & rules subject to change based on COVID19 regulations.*