

Baking

Competition Handbook

ADULT

QUESTIONS?
CONTACT US!

BY PHONE AT
(813)621-7821

BY EMAIL AT
CREATIVELIVING@FLORIDASTATEFAIR.COM

IMPORTANT DATES

Entry Deadline: Friday, December 5, 2025

Late Entry Deadline: Friday, December 12, 2025

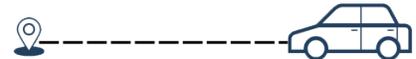
Item Delivery: Saturday, February 14, 2026 - 9:00am-11:00am

Awards Ceremony: Saturday, February 14, 2026 - 5:00pm

ENTRY DELIVERY & PICK-UP

Enter off of the Martin Luther King Jr. BLVD
Entrance and park at gate 3.

A map with directions to the Special Events Center
available on the Creative Living webpage.



ENTRY FEES

Adult Divisions (Ages 18+): \$5 Per Entry

Late Entry: \$10 Per Entry

ENTRY FEES ARE NON-REFUNDABLE

ELIGIBILITY

- The Baking Adult Divisions are open to all Florida residents ages 18 and up. No prerequisite for entry. *If you have received a Best of Division Award in the Baking Competition, you must compete in the Best of Florida Baking Competition in that Baking Division.*
- This competition is not open to professional cooks or chefs. All amateur cooks are eligible. An amateur cook is one who enjoys cooking for family and friends and not for salary.

GUIDELINES

- **Exhibitors may enter as many divisions and classes as they like, but only one (1) entry per class.**
- Entries should be "Home-Made" and "Made from scratch." Commercially made ingredients may be used if they are not the main ingredient in the final product. For example, using frozen cookie dough to make a cookie sandwich. Try to avoid using commercially made ingredients. The judges will take this into consideration when awarding prizes.
- Entries made with bread machines are not allowed.
- All piecrusts must be made from scratch.
- All baked items must be sweet, not savory. (This does not include breads)
- **Entries requiring a freezer are not allowed. Entries are mostly stored at room temperature or positioned on ice packs to keep cool. For example, cheesecake or a crème pie.**
- Entered items must be accompanied by the attached recipe form and must be typed.
- **Entries must be on disposable trays, pans, platters, ect.**
- After the awards ceremony you will be able to retrieve your baked goods.
- Each adult exhibitor will receive one (1) admission ticket to the Fair.
- Exhibitors cannot use any previous years' recipes.
- Entries must have been prepared by the exhibitor whose name they are entered under

ENTRY REQUIREMENTS

- Due to high temperatures and food safety during Fair, all perishables must be kept in an insulated container such as a cooler or similar.
- Quantity Requirements:
 - **Cakes** — half or whole cake
 - **Cupcakes** — six cupcakes
 - **Coffee Cakes** — one whole coffee cake
 - **Pies** — one whole pie, 8-10 inches
 - **Pastries** — six items
 - **Tarts** — one whole Tart, 8 – 10 inches
 - **Tartlets** — three items, 4 – 5 inches
 - **Breads or Quick Breads** — one whole loaf
 - **Donuts, Scones** — six items
 - **Biscuits, Muffins and Rolls** — six items
 - **Cookies, Bars, and Confections** — six items

JUDGING & AWARDS

- The Fair selects judges who are experienced and knowledgeable in the categories they are assigned. Judges are expected to be fair and unbiased. They may reassign an entry to a different division or class if they feel it's a better fit.
- All entries will be judged using a scorecard to help ensure fairness and consistency. Judges' decisions are final.
- If the judge feels that an entry does not meet the standards for an award, no ribbon or prize will be given, even if it is the only entry in the class.
- Winners and final displays will be announced during the Fair.

JUDGING CRITERIA

Divisions and Classes in this handbook will be judged by a combination of the following criteria:
General Appearance, Texture, Lightness, Crust, Flavor, Crumb, Filling

BREAD DEFINITIONS

Leavened Breads: Any type of Bread using yeast or a culture as the leavening agent, including sourdough breads.

Non-Yeast Breads: Breads made without a leavening agent (flat breads).

Quick Breads: Any bread or bread-type product made using a leavening agent other than yeast or culture, such as baking soda.

Healthy Alternatives: Recipes that are lower in fat and sugar.

BREAD DIVISIONS & CLASSES

Bread - Adult Division 15.101

Class 1 Biscuits, Donuts & Scones

Class 2 Corn Bread

Class 3 Muffins

Class 4 Quick Bread

Class 5 Yeast Bread

Class 6 Non-Yeast Bread

Class 7 Healthy Alternatives

Class 8 Other Not Listed

CAKE DEFINITIONS

Frosted Cakes: A frosted cake, that does not have any filling or any frosting that requires refrigeration.

Unfrosted Cakes: An unfrosted cake. Such as pound cakes, fruit cakes, ect. However may include a light glaze or powder sugar dusting.

Refrigerated Cakes: Any cake with a frosting or filling that requires refrigeration or other cake that requires refrigeration (i.e. Cheesecakes, creams, custards, etc.) **Please bring a cooler with ice to keep your cake cold.**

Cookie Crumb Crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made from scratch – not using commercially prepared cookies like graham crackers, Oreos, etc.

Coffee Cake: A sweet, leavened, bread-like cake usually flavored with nuts, fruit, or spices and topped with frosting, glaze, or streusel.

Healthy Alternatives: Recipes that are lower in fat and sugar.

CAKE DIVISIONS & CLASSES

Cakes - Adult Division 15.102

- Class 1 Angel Food
- Class 2 Pound
- Class 3 White & Yellow
- Class 4 Chocolate
- Class 5 Vegetables (Carrot, Zucchini, etc.)
- Class 6 Fruit (Coconut, etc.) & Pineapple Upside Down
- Class 7 Cheesecake
- Class 8 Coffee Cake
- Class 9 Healthy Alternatives
- Class 10 Other Not Listed

PIES, PASTRIES & SPECIALTY DESSERTS DEFINITIONS

All pies should be sweet vs. savory

Crème Pie: Pie shell and filling are cooked separately.

Custard Pie: Both filling and crust are baked together.

Refrigerated Pie: Any pie that requires refrigeration (creams, custards, pumpkin, pecan, meringue, etc.) **Please bring a cooler with ice to keep your pie cold.**

Single Crust Pie: Any non-refrigerated pie with only a bottom crust.

Double Crust Pie: Any non-refrigerated pie with a top and bottom crust.

Cookie Crumb Crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made from scratch – not using commercially prepared cookies like graham crackers or Oreos.

Pastries: Includes Shortcrust, Pate a Choux, Puff, Danish, or Phyllo Made by exhibitor.

Tarts & Tartlets: A shallow, baked shortcrust pastry or crumb crust with a filling and no top crust. Must be removed from the pan. Tartlets are baked in mini tart pans.

Healthy Alternatives: Recipes that are lower in fat and sugar.

PIES, PASTRIES & SPECIALTY DESSERTS DIVISIONS & CLASSES

Pies, Pastries & Specialty Desserts - Adult Division 15.103

- Class 1 Fruit
- Class 2 Cobblers, Crumbles & Crisps
- Class 3 Pecan
- Class 4 Crème, Custard or Pumpkin
- Class 5 Chocolate
- Class 6 Key Lime
- Class 7 Pastry (all types)
- Class 8 Tart or Tartlets
- Class 9 Healthy Alternatives
- Class 10 Bread Pudding
- Class 11 Flan
- Class 12 Other Not Listed (Sweet ONLY)

COOKIES DEFINITIONS

Bar Cookies: Any cookie that is baked flat, cut into “bars” usually done in a pan with sides.

Brownies: Any type of Brownie

Drop Cookies: Any cookie that is formed by dropping dough from a spoon to the cookie sheet.

Macarons: A type of Drop Cookie. A light cookie made with egg white, sugar, and usually ground almonds or coconut.

Filled cookies are made from rolled cookie dough filled with a fruit or confectionery filling before baking. Shaped or Rolled cookies are made from stiff dough that is pressed or rolled and formed or cut into shapes.

Refrigerator (icebox) cookies are made from stiff dough that is refrigerated to make the raw dough more stiff before cutting and baking. The dough is typically shaped into cylinders, which are sliced into round cookies before baking.

Healthy Alternatives: Recipes that are lower in fat and sugar.

COOKIES DIVISIONS & CLASSES

Cookies - Adult Division 15.104

- Class 1 Bar
- Class 2 Brownies
- Class 3 Drop
- Class 4 Chocolate Chip
- Class 5 Christmas & Holiday
- Class 6 Valentine's Day
- Class 7 Decorated (non-holiday)
- Class 8 Shaped or Rolled
- Class 9 Filled Cookies
- Class 10 Refrigerator (icebox)
- Class 11 Healthy Alternatives
- Class 12 Other Not Listed

CONFECTIONS DEFINITIONS

Confections: Any type of candy

Healthy Alternatives: Recipes that are lower in fat and sugar.

CONFECTIONS DIVISIONS & CLASSES

Confections - Adult Division 15.105

- Class 1 Caramels
- Class 2 Cream Mints, asst. colors
- Class 3 Fudge
- Class 4 Chocolate Truffles
- Class 5 Brittle & Toffee
- Class 6 Healthy Alternatives
- Class 7 Other Not Listed

GLUTEN-FREE BAKING DEFINITIONS

Gluten-Free Baking: Any baked item made without using wheat, oats, barley, or rye flour.

GLUTEN-FREE BAKING DIVISIONS & CLASSES

Gluten-Free - Adult Division 15.106

- 1 Bread
- 2 Cakes
- 3 Pies & Pastry
- 4 Cookies



2026 KING ARTHUR FLOUR BAKING CONTEST DIVISION 15.107



King Arthur Flour believes that every one of us is a baker at heart. Their mission is to inspire connections and community by spreading the joy of baking.

King Arthur Flour, was the first flour company in the young United States who has a long and storied history, stretching back nearly to the American Revolution. No flour is subject to stricter specifications than King Arthur Flour. The resulting purity and consistency have made King Arthur Flour the trusted flour for baking enthusiasts and professionals for over 200 years.

The Florida State Fair and King Arthur Flour invite you to enter the King Arthur Flour Baking Contest for a chance to win ribbons and prizes.

FIRST PLACE

State Fair Ribbon \$15 and a \$75 gift certificate to the Baker's Catalogue/
kingarturflour.com

SECOND PLACE

State Fair Ribbon \$10 and a \$50 gift certificate to the Baker's Catalogue/
kingarturflour.com

THIRD PLACE

State Fair Ribbon \$5 and a \$25 gift certificate to the Baker's Catalogue/
kingarturflour.com

ENTRY RULES

- **Eligibility: is open to all Florida residents ages 18 and up, including Best of Florida Bakers.**
- The exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
- Contestants must follow the designated recipe for **Pretzel Biscuits**. All bakers will be using the same recipe.
- For the Adult entry the recipe for **Pretzel Biscuits** must be used exactly as it appears in the premium book on the following page.
- **For the King Arthur Flour Baking Contest ONLY you do not have to attach the recipe to the item.**
- Failure to follow the rules may result in disqualification.
- King Arthur Flour is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).
- **Entries must be on disposable trays, pans, platters, ect.**
- **Quantity Requirement - 6 Pretzel Biscuits**
- The winner of the King Arthur Flour Baking Contest is not eligible for the Grand Champion Award.

Recipe Must be used from the following website:

<https://www.kingarthurbaking.com/recipes/pretzel-biscuits-recipe>

PRETZEL BISCUITS

Pretzel biscuits are the happy marriage of buttery, flaky buttermilk biscuits and golden-brown soft pretzels topped with crunchy pretzel salt. Eat them layer by layer with butter and your favorite jam or as an on-the-go breakfast sandwich.



2026 KING ARTHUR FLOUR BAKING CONTEST RECIPE

PRETZEL BISCUITS

PREP
15 mins

BAKE
15-20 mins

YIELDS
12 Biscuits



INGREDIENTS

Pretzel coating

- 3 tablespoons (43g) water, hot
- 1 1/4 teaspoons baking soda

Biscuits

- 4 1/2 cups (540g) King Arthur Unbleached All-Purpose Flour
- 1 1/2 tablespoons baking powder
- 1 1/2 tablespoons granulated sugar
- 1 1/2 teaspoons table salt
- 9 tablespoons (127g) unsalted butter, cold, cut into 1/2" cubes
- 1 1/2 cups to 1 1/2 cups plus 2 tablespoons (340g to 368g) buttermilk, cold

Topping

- 1 large egg, beaten with 1 tablespoon water (egg wash)
- 1 teaspoon coarse salt or pretzel salt

INSTRUCTIONS

1. To make the pretzel coating: In a small bowl, combine the hot water and baking soda, stirring to dissolve most of the baking soda. Set aside.
2. To make the biscuit dough: Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.
3. In a large bowl, combine the flour, baking powder, sugar, and salt.
4. Using your fingertips, a fork, a pastry blender, a stand mixer, or a food processor, work the butter into the flour mixture; your goal is an evenly crumbly mixture (think breadcrumbs), but some larger, pea-sized chunks are OK.
5. Drizzle 1 1/2 cups (340g) of the buttermilk evenly over the flour mixture. Using a flexible spatula or a bowl scraper, quickly and gently mix for about 15 seconds, until you've made a cohesive dough. If the mixture seems dry and won't come together, add up to 2 tablespoons (28g) buttermilk to make it cohesive. Some dry bits of dough are OK.
6. Place the dough on a lightly floured piece of parchment. Pat it into a rough rectangle about 3/4" thick, or a 10" x 8" rectangle. Fold one-third into the center, then the opposite third over the first, like you were folding a business letter. Pat or roll the dough gently with a floured rolling pin until it's 3/4" thick again.
7. Fold the dough once more into thirds and pat or roll it out to a rectangle about 3/4" thick, about 10" x 8" in size. Use the parchment to transfer the dough to a baking sheet.
8. Give the coating mixture a final stir, then brush it liberally onto the entire top surface of the dough. If you have about a teaspoon of pretzel coating left over, that's OK.
9. Transfer the baking sheet to the freezer and allow dough to chill for 30 minutes, uncovered. (See "tips," below for details on how to prepare biscuits the night before and bake the next morning.) While the dough chills, preheat the oven to 425°F with a rack in the upper third.
10. To top and bake the biscuits: Once chilled, brush the egg wash evenly onto the surface of the dough and sprinkle with salt.
11. Use a bench knife or chef's knife to slice the dough into a 3 x 4 pattern to create a dozen 2 1/2" x 2 1/2" squares. Separate the squares with about 1 inch between them.
12. Bake the biscuits for 15 to 20 minutes, or until the tops are dark brown. Remove them from the oven and serve warm.

GENERAL RULES

DISCLAIMER

All entries are submitted at the exhibitor's own risk. The Florida State Fair is not responsible for any loss, damage, or theft of exhibits even if caused by staff, volunteers, contractors, or visitors. If you want insurance for your entry, you must arrange it through your personal insurance provider before the Fair. Reasonable care will be taken to protect exhibits. No unauthorized people are allowed in the building after closing hours.

DIVISION OR CLASS CANCELLATION

The Florida State Fair may cancel any division or class if there are not enough entries to ensure fair competition. Any affected entries will be returned.

ENTRY ERRORS

Exhibitors are responsible for making sure their entries are correct. This includes online forms and summary sheets. The Fair is not responsible for correcting mistakes, and no awards will be given for entries disqualified due to exhibitor error. If an award is later found to be ineligible, it will be withheld or recovered. You may appeal a disqualification in writing within 90 days of being notified. Include your name, address, full entry details, and your reason for requesting a review.

PREMIUM PAYMENTS

Prizes will be awarded based on the Judging Criteria Record Sheets. **Prize checks are void 6 months after the date on the check. No replacement checks will be issued after that, so please cash them promptly.**

SUBSTITUTIONS

If needed, substitutions must be made within the same department as the original entry. They must be completed by the last day of the entry delivery period. You may not transfer your entry to another person.

PREVIOUSLY ENTERED ITEMS

Entries that have been shown at past Florida State Fairs are not allowed, except for entries in Horticulture and Aquarium Beautiful.

VERIFICATION OF ENTRY

To confirm that your mailed entry form and fees were received, include a self-addressed stamped envelope with your submission. Online entries will receive a confirmation code after submitting.

RESPONSIBILITY FOR EXHIBITS

The Fair is not responsible for exhibits left behind after the scheduled pick-up time. **Anything left after that time will be treated as abandoned and discarded by April 1st of the same year.**

ENTRY REMOVAL

Once accepted, entries cannot be removed until the official release date listed in the Competition Handbook. Early removal is only allowed in cases like serious illness, emergencies, or at the Fair's discretion.

RETURNED OR BOUNCED CHECKS

A \$25 fee applies to any returned checks. This must be paid with cash, a certified check, or a money order.

MAILING PAPER ENTRY FORMS

Entry Forms must be postmarked by Friday, December 5, 2025. Failure to complete any portion of the entry form may result in disqualification. Late entries must be postmarked before December 12, 2025. If you're submitting a late entry form, you must include the extra \$5 per entry fee. **Make checks payable to: Florida State Fair Authority**

Mail Entry Form to:

Creative Living Competitions – Baking
Florida State Fair
P.O. Box 11766
Tampa, FL 33680

ENTRY DELIVERY

All entries must be hand delivered to the Special Events Center (SEC) Building at the Florida State Fairgrounds between 9:00 – 11:00 a.m. on Saturday, February 14, 2026.

Enter off of Martin Luther King Jr. Blvd. through the MLK Fairgrounds entrance. Park near Gate 3. Enter through Gate 3 to head towards the SEC Bldg.

RETRIEVING ENTRIES

All entries not claimed by April 1st of the same year will be recycled, disposed or donated through our program department. Entries not picked up on designated dates can be arranged for a special pick-up appointment by emailing CreativeLiving@floridastatefair.com.

EXHIBIT DESIGN & SET UP

The Florida State Fair controls how exhibits are displayed. If your entry is meant to be hung but isn't ready to hang, the Fair will display it as they see fit. No changes can be made once items are on display. Exhibitors cannot handle their entries after drop-off. Fair staff will handle final placement and assembly, using any instructions you provide. If your item needs assembly or disassembly, include clear instructions and diagrams. The Fair may use pins or other tools to secure your exhibit for display. Online entries will receive a confirmation code after submitting.

AWARD PREMIUMS

First Place - State Fair Ribbon **\$15**

Second Place - State Fair Ribbon **\$10**

Third Place - State Fair Ribbon **\$5**

Best of Show - State Fair Ribbon **\$50**

Best of Division (Adult) - State Fair Ribbon **\$35**

Best of Division Awards will be chosen from the first place winners in each Adult Division.

Style & Design (Adult) - State Fair Ribbon **\$25**

Style & Design will be chosen from each 5 Division (Bread, Cakes, Pies/Pastry, Cookies, & Confection).

Grand Champion (Adult) - State Fair Ribbon **\$50**

Grand Champion Awards will be chosen from the Best of Division winners in each Adult Division.

Director's Choice Award - State Fair Ribbon **\$35**

Honorable Mention Ribbons may be awarded at the discretion of the judge(s).

Florida State Fair Recipe Form Guidelines

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE
FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

If shipping, please include
your recipe with entry.

Ship to:

Florida State Fair

Baking Competition
4800 U.S. Hwy 301 N
Tampa, FL 33610

Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form.

- **Type or print legibly.** Winning recipes may be included in future Florida State Fair Cookbooks.
- These recipes will become the property of the Florida State Fair with right to use them at a future date.

Recipes must include:

- Title of the recipe
- List the source of your recipe, if you did not create it totally by yourself
- Name of exhibitor
- List all ingredients in order of use
- Include container sizes, for example, 8 oz. can or 1 lb. package.
- Instructions in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first 4 ingredients together.
- Temperatures and times for baking, chilling, etc.

Other things to consider:

- **Use standard abbreviations for measurements:**

T. or tbsp. — tablespoon

tsp. — teaspoon

c. — cup

pt. — pint

qt. — quart

gal. — gallon

oz. — ounce

doz. — dozen

lb. — pound

pkg. — package

env. — envelope

opt. — optional

reg. — regular

lg. — large

med. — medium

sm. — small

ctn. — carton or container

- Be consistent in the spelling of the title of your recipe

Florida State Fair Recipe Form

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE
FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

If shipping, please include
your recipe with entry.

Ship to:

Florida State Fair

Baking Competition
4800 U.S. Hwy 301 N
Tampa, FL 33610

Please Print or type (Contact information is used for OFFICE USE ONLY, it is not published in the cookbook)

<input type="checkbox"/> Baking Adult	<input type="checkbox"/> Baking Youth	<input type="checkbox"/> Best of Florida Baking
Exhibitors Name (First, Last):		
Address:		
Division Name:	Division #:	
Class Name:	Class #:	
Phone ()	Email:	

OFFICE USE ONLY

Place

- 1st _____
- 2nd _____
- 3rd _____
- Best of Division (B) _____
- Grand Champion (B) _____
- Best of Show (Youth) _____
- Best of Show (BOF) _____

Name of Recipe

Recipe guidelines:

On a separate sheet of paper type or legibly write out your recipe. **Staple the recipe to this form.** If you used a computer to type your recipe, please save it to your computer. In the event that you are asked to contribute your recipe to a future Florida State Fair Cookbook, you will be able to quickly send us your recipe in a document.

Sample of Recipe format

Golden Lemon Bread

by Carol O'Donnell

Ingredients:

½ c. shortening
¾ c. sugar
2 eggs
1 ½ c. all-purpose flour
1 ½ tsp baking powder
½ tsp. salt
¾ c. milk
1 tsp. Lemon Extract
1 zest of one lemon

Glaze:

½ c. confectioner's sugar
2 tsp. grated lemon zest
2-3 tsp. lemon juice

*Source: Family Recipe
taught to me by my
grandmother*

Directions:

Preheat oven to 350°.

Cream shortening and sugar until light and fluffy. Add eggs, one at a time. Add lemon extract and zest. Combine flour, baking powder and salt, then add to creamed mixture alternately with milk.

Pour into greased 9x5 loaf pan. Bake 40-45 minutes.

Combine glaze ingredients and pour over warm bread. Cool before removing from pan. Enjoy...

2026 Florida State Fair

Baking Competition Entry Form

Entry Forms must be postmarked by Friday, December 5, 2025
Late Entry Period: December 6-12, 2025 (Double Entry Fees)

Failure to complete any portion of the entry form may result in disqualification.

OFFICE USE ONLY	
Exhibitor #	_____
Total Fee	_____
Paid	<input type="checkbox"/> YES <input type="checkbox"/> NO
Type	<input type="checkbox"/> Cash <input type="checkbox"/> MO <input type="checkbox"/> Check
Check No.	_____

Please print legibly

Exhibitors Name (First, Last)				
Mailing Address			County	
City	State	Zip Code	<input type="checkbox"/> Check if you are a new exhibitor	
Phone ()		Email		

Entry Fee: Adult Division \$5 per entry | Late Entry \$10 per entry

Exhibitors may enter as many divisions and classes as they like.

#	DIVISION #	CLASS #	TITLE OF THE RECIPE	FEE
1				
2				
3				
4				
5				
6				
7				
8				
Total Amount Due				\$

I hereby certify that I have read the Florida State Fair General Rules for the Competitive Exhibits Program and the above item(s) is/are entered for exhibition strictly in accordance with these rules, by which I agree to be governed. I also agree that the Florida State Fair may use my name, likeness, photograph, or recipe (including, but not limited to photographs of my entry and publication of my recipe in the Fair's cookbook), in any manner relating to my participation in the Competitive Exhibits Program, free of charge and without further notice or consultation.

I understand that the 2026 Creative Living Competitions & Exhibits are held in conjunction with the 2026 Florida State Fair and agree that the Florida State Fair is not liable or responsible for any delay, change of dates or cancellation of the 2026 Florida State Fair due the following unforeseeable circumstances: (a) acts of God; (b) flood, fire, earthquake; or (c) other potential disaster(s) or catastrophe(s), such as epidemics, pandemics, or explosion.

Signature of exhibitor

Date

Mail Entry Form to:

Creative Living Competitions – Baking
Florida State Fair
P.O. Box 11766
Tampa, FL 33680

Make checks payable to: Florida State Fair Authority