KEEP YOUR EYES ON THE PIEZE STREET TACO SOUPS ON BLT SAVORY WITH SPIRIT SMOKE EM UP - SMOKED TURKEY BREAST SUGAR SHOWDOWN SALSA SHOWDOWN PIG ON A STICK EGG-stravagant QUICHE AMERICA 250 - CELEBRATING THE GREAT AMERICAN STATE FAIR

INFORMATION FOR CONTESTANTS

- Home Chef Challenge is held in the Dorton Arena North Side Lobby. Check-in at contest site.
 Check-in closes 30 minutes prior to contest start time. Contestants receive 2 gate tickets and
 a parking pass for Lot C off Trinity Road at Carter-Finley Stadium. There is a free shuttle
 service to the fairgrounds. You will want to get off the shuttle at the second stop (Gate 3)
 which is the closest stop to the competition. You will have to carry your entry to the contest.
- Competition is open to Home Cook residents of North Carolina only. No professionals please.
- Registration deadline is Monday, September 15, 2025.
- The State of North Carolina will require submission of a NC Substitute W-9 prior to making any payment of \$600 or greater or any payment that results in a total of \$600 or more during one calendar year from the North Carolina Department of Agriculture and Consumer Services to any individual or entity. All exhibitors are strongly encouraged to complete and upload the NC Substitute W-9 form to prevent any delay in receiving premium prize money.
- Bring TWO COPIES of your recipe with your entry. Recipes must be typed and on a 8½" x 11" sheet of paper. You will be sent two entry tags for each Home Chef Challenge you enter. Attach an entry tag to the back of each copy of your recipe. Do not put your name or address on the front of your recipe. Mailed or emailed recipes will not be accepted.
- 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.

PURPOSE STATEMENT & CONTESTANT CODE OF ETHICS

The NC 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.

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 - Home Chef Challenge, 1010 Mail Service Center, Raleigh, NC 27699-1010



How To Write A Recipe for Home Chef Challenge

Recipes for Home Chef Challenges must be typed. *Do not put your name on the recipe.* Do not include photos or drawings with the text.

- 1. Title (give your dish a creative name)
 - 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.
 - Any ingredients used at the same time, list them in descending order according to volume.
 - Include measurements such as cups, tablespoons, ounces, etc.
 - If the recipe has different elements, make a different ingredient list for each element.
 - 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!





Home Chef Challenge Schedule

Thursday - October 16 4:00pm

"KEEP YOUR EYE ON THE PIEze" NO BAKE PIE CHALLENGE

Presented By NC State Fair

Friday - October 17 11:00am

STREET TACO CHALLENGE

Presented: By Sheetz



Saturday, October 18 11:00am

SAVORY WITH SOME SPIRIT CHALLENGE

Presented By The Distillers Association Of North Carolina

Sunday - October 19 11:00am

"SMOKE EM UP"- SMOKED TURKEY BREAST CHALLENGE

Presented By: Kindled Provisions

Monday - October 20 11:00am

"SUGAR SHOWDOWN" CANDY CHALLENGE

Tuesday - October 21 11:00am

"EGG-stravagant QUICHE" QUICHE CHALLENGE

Presented By Wegmans

Wegmans

Wednesday - October 22 11:00am

"AMERICA 250 -CELEBRATING THE GREAT STATE FAIR" CHALLENGE

Presented By: Mike and Amanda, Your Q Morning Crew, 94.7QDR

Thursday - October 23 11:00am

PIG ON A STICK CHALLENGE

Presented By Smithfield Foods

Smithfield.

Good food. Responsibly. Friday - October 24 11:00am

"SOUPS ON" CHICKEN SOUP CHALLENGE

Saturday - October 25 11:00am

"SALSA SHOWDOWN" SALSA CHALLENGE

Presented By North Carolina PTA

everychild.one voice.

Sunday - October 26 11:00am

"NOT YOUR CLASSIC BLT SANDWICH" CHALLENGE

