

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 Gate C off Trinity Road, between Carter-Finley Stadium and PNC Arena. 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 Sunday, September 15, 2024.
- NC Substitute W-9 forms are required for prize money. See details at the back of this chapter.
- 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



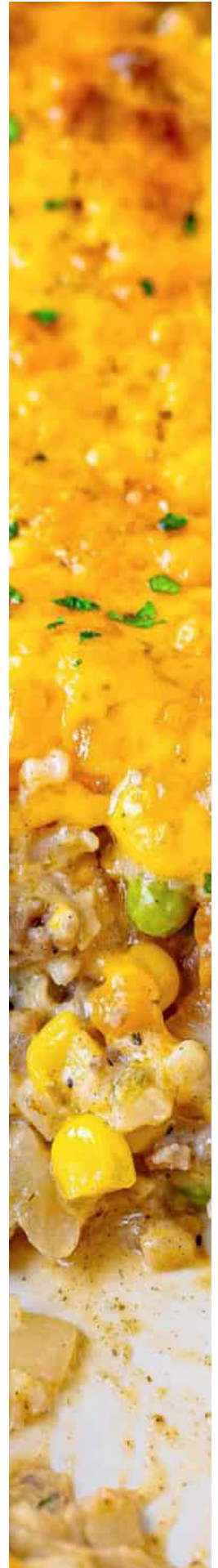
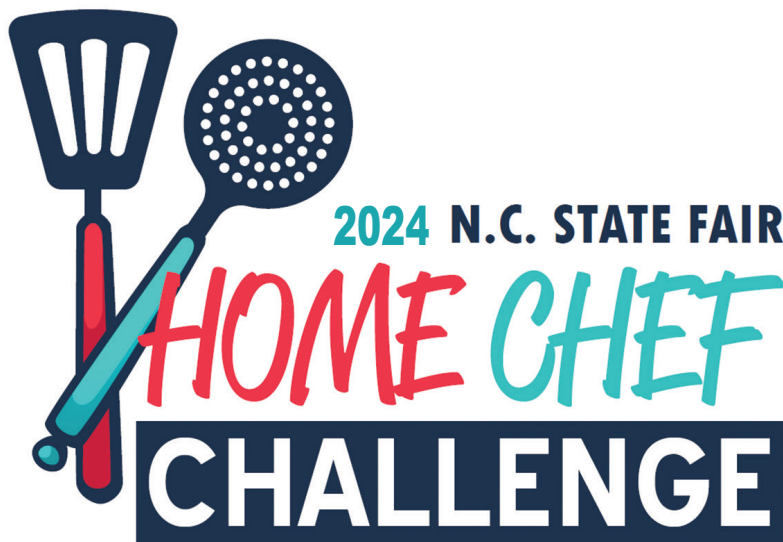
Home Chef

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.
 - List the most important ingredients first.
 - Include measurements such as cups, tablespoons, ounces, etc.
 - If the recipe has different elements, make a different ingredient list for each element.
 - Any ingredients used at the same time, list them in descending order according to volume.
 - 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 17 4:00pm

TAILGATE BRUNCH FOR A BUNCH CHALLENGE

Presented By Primetime With The Pack NC State Wolfpack Basketball



Friday - October 18 11:00am

SINFUL CINNAMON ROLL CHALLENGE

Saturday, October 19 11:00am

MILKSHAKES WITH SPIRIT! CHALLENGE

Presented By The Distillers Association Of North Carolina



Sunday - October 20 11:00am

YOU HAD ME AT CHIFFON: PIE CHALLENGE

Monday - October 21 11:00am

CAST IRON CORNBREAD CHALLENGE

Tuesday - October 22 11:00am

BAKE IT TIL YOU MAKE IT: CHEESECAKE CHALLENGE

Wednesday - October 23 11:00am

CURRY IN A HURRY CHALLENGE

Thursday - October 24 11:00am

PIG IN A POT CROCKPOT CHALLENGE

Presented By Smithfield Foods



Friday - October 25 11:00am

AIN'T NO THING BUT A CHICKEN WING CHALLENGE

Presented By House Of Raeford



Saturday - October 26 11:00am

NOT YOUR MAMA'S PIMENTO CHEESE CHALLENGE

Sunday - October 27 11:00am

ULTIMATE COUNTRY HAM BISCUIT CHALLENGE

Presented By Nahunta Pork Center

