



CUPCAKE WARS CONTEST (pre-registration is required)

Link: <https://forms.office.com/r/aFnfbUZgQG>

Time: 1:00 pm SATURDAY

Location: Inside Expo Exhibit Hall

Superintendent: Halee Salmon

Sponsor: The Enchanted Door

Registration via Microsoft Form is due before 4:00 pm on August 18th, 2023 with this link:
<https://forms.office.com/r/aFnfbUZgQG>

Participants arrive @ 12:30 pm. They will be assigned a table and can begin the initial setup of items. Orientation for participants and judges starts @ 12:45 pm. The contest begins at @1:00pm. Contestants have 30 minutes to decorate and clean up their area. Teams will present their creations and answer judges' questions.

Activity/Contest details: Teams may be made of 2-3 individuals. Each team will display three cupcakes. Each team will bring "naked" cupcakes. The cupcakes should have no frosting and be in paper wrappers only.

Each team will bring the frosting mixed in bowls. The frosting should not be tinted prior to the contest. Teams will tint and place in frosting bags, if needed at the contest. Frosting can be either store-bought or homemade. If store-bought, can be either white or chocolate frosting. If teams are using fondant, they can use either homemade or purchased fondant. Teams are allowed to purchase tinted (color) fondant to use or may tint fondant off-site.

Teams are allowed to use purchased edible decorating items. **Only edible items can be used on the cupcakes.**

Each team or individual will have 30 minutes to prepare the dish and clean up the preparation area. Teams/individuals are allowed to bring their presentation scripts with them. Teams/individuals are allowed one picture no bigger than 8 X 10 of the item they are creating. It must not have any writing or directions on the picture.

Teams/individuals must provide their own equipment. Sharing of equipment between other teams is not allowed. Team members on the same team are only allowed to share equipment.

FOOD SAFETY: Proper food safety should be practiced, and everyone should be prepared to discuss food safety practices used in their presentation to the judges. Judges will observe preparation to assist in determining the score.

PRESENTATION: When time is called, each team will present their dish and provide the following information: creative dish name, food preparation principles, and food safety. The presentation will be 4 minutes in length. If on a team, all members should have a role. No talking or writing is allowed among any individuals waiting to give a presentation.

CLEAN-UP: Everyone must clean up their preparation areas. Clean-up is included in the 30-minute preparation allotment. Dirty dishes should be placed in a plastic container, bag, or box to be cleaned at home or after the completion of the contest. Leftover food should be disposed of properly.

No electricity will be available at the contest. You should select your recipe with this in mind.

Age/Class groups: The age and grade will be as of August 1, 2023. Three divisions are:

Junior: minimum age 8 years old and in 3rd grade, grades 3, 4, and 5

Intermediate: grades 6, 7, and 8

Senior: 9, 10, 11, and 12

Prizes: Placing will be based on the ranking of teams by the judges. The awards program will be held at the conclusion of the contest. Judges' decisions are final.

More Information: To see complete rules and information go to www.oces.okstate.edu/jackson For questions email Jacksoncofairok@gmail.com Call OSU County Office @ 580-477-7962 Follow [Jackson County OK Free Fair](#) on Facebook for updates

