

# Arts and Crafts

## Award Information, Rules and Regulations, Entry Information

To enter your art or craft, please read and review the Arts and Crafts Entry Information with Rules and Regulations at the bottom of the page.

### Department B: Culinary

#### Requirements:

- All cooked foods are to be on white, sturdy paper plates and placed in large Zip-lock bags.
- Cookies and candies may use small white sturdy paper plates.

### Breads - Quick Yeast Bread, Standard Loaf Pans (No Mixes)

#### Judging Criteria/Points (Breads):

- Appearance: shape, size, rounded, even (15%)
- Crust: color, crispness, thickness (15%)
- Crumb: texture, lightness, moisture, color (30%)
- Flavor: taste and aroma (40%)

B100. Sourdough Bread (½ loaf)

B101. White Bread (½ loaf)

B102. Whole Wheat Bread (½ loaf)

B103. Banana Bread (½ loaf)

B104. French-Bread (½ loaf)

B105. Zucchini Bread (½ loaf)

B106. Round Artisan Bread (Not loaf or rolls)

B107. Cornbread

B108. Any other Bread variety (specify)

B109. Biscuits (4) (specify)

B110. Buttermilk Biscuits (4)

B111. Sourdough Biscuits (4)

B112. Angel Biscuits (4)

B113. Any other Biscuit variety (specify)

B114. Bran Muffins (4)

B115. Cornmeal Muffins (4)

B116. Blueberry Muffins (4)

B117. Any other Muffins (4) (specify)

B118. Yeast Rolls (4)

B119. Pan Rolls (½ pan)

B120. Sourdough Rolls (4)

B121. Cinnamon Rolls with raisins (4)

B122. Cinnamon Rolls w/o raisins (4)

B123. Any other Roll (4) (specify)

### Cakes - (Butter, Sponge, And Chiffon) (No Mixes)

#### Judging Criteria/Points (cake):

- Appearance: shape and size (15%)
- Flavor: taste and aroma (30%)
- Crumb: texture, lightness, moisture (50%)
- Crust: color, uniformity, thickness (5%)

B200. ¼ Zucchini Cake

B201. ¼ Angel Food Cake

B202. ¼ Pound Cake

B203. ¼ Yellow Layer Cake

B204. ¼ Chocolate Layer Cake

B205. ¼ Devil's Food Cake

B206. ¼ Coconut Layer Cake

B207. ¼ Carrot Cake

B208. ¼ German Chocolate Cake

B209. ¼ Applesauce Cake

B210. ¼ Raw Apple Cake

#### Judging Criteria/Points (frosting):

- Suitability of frosting for cake (10%)
- Consistency: creamy, moist, freeform crystals
- Stickiness or crustiness (50%)
- Flavor (40%)

B211. ¼ Fruit Cake

B212. ¼ Black Walnut Cake

B213. ¼ Cheesecake

B214. ¼ Chiffon Cake

B215. Best Decorated Cupcakes (3)

B216. ¼ Cake-made with Artificial sweetener (specify type)

B217. ¼ Low Fat Cake (specify type)

B218. ¼ Gluten Free Cake (specify type)

B219. ¼ Any other Cake (specify)

## Decorated Cakes

B220. Best Decorated Cake Judged by appearance only

## Cookies – 4 Cookies Per Entry (No Mixes)

### Judging Criteria/Points (Cookies):

- Appearance: shape and size (20%)
- Crust: color, thickness (10%)
- Texture: (30%)—**a.** Thin cookies – crisp, tender; **b.** Drop cookies – soft, tender
- Flavor: taste and aroma (40%)

B300. Bar Cookies specify

B301. Brownies, not iced

B302. Brownies, iced

B303. Butter Cookies

B304. Chocolate Chip Cookies without nuts

B305. Chocolate Chip Cookies with nuts

B306. Fancy Christmas Cookies

B307. Lemon Bar Cookies

B308. No-Bake Cookies

B309. Oatmeal Cookies

B310. Peanut Butter Cookies

B311. Sugar Cookies

B312. Made w/ Artificial sweetener (specify)

B313. Low Fat Cookies (specify)

B314. Gluten Free Cookies (specify)

B315. Any other Cookie (specify)

## Pies - (No Mixes)

### Judging Criteria/Points (Pies):

- Appearance: even, full appetizing (10%)
- Crust: tender, crisp on bottom, flaky (20%)
- Filling: (30%)—**a.** Fruit – well cooked; **b.** Custard – tender, stands up; **c.** Cream – smooth, stiff enough not pasty
- Flavor: (40%)

B400. ¼ Buttermilk Pie

B401. ¼ Apple Pie

B402. ¼ Cherry Pie

B403. ¼ Lemon Chess Pie

B404. ¼ Pecan Pie

B405. ¼ Sweet Potato Pie

B406. ¼ Coconut Pie

B407. ¼ Chocolate Chess Pie

B408. ¼ Peach Pie

B409. ¼ Pumpkin Pie

B410. ¼ Gluten Free Pie (specify)

B411. ¼ Pie-made w/Artificial sweetener (specify)

B412. ¼ Low Fat Pie (specify)

B413. ¼ Any other Pie (specify)

## CANDIES - All candies must be cooked (NO MIXES)

### Judging Criteria/Points (Candies):

- Consistency: free from crystals (50%)
- Flavor: (50%)

B500. Best White Fudge, 4 pcs

B501. Best Chocolate Fudge, 4 pcs

B502. Best Microwave Chocolate Fudge, 4 pcs

B503. Best Peanut Butter Fudge, 4 pcs

B504. Best Peanut Brittle (4)

B505. Chocolate Peanut Butter Balls (4)

B506. Seafoam, 4 pcs

B507. Candy-made with Artificial sweetener  
(specify)

B508. Gluten Free Candy (specify)

B509. Low Fat Candy (specify)

B510. Any other Candy 4 pcs (specify)

## Fruit Cobblers (No Mixes)

### Judging Criteria/Points (Cobblers):

- Appearance: even, full appetizing (10%)
- Top: (20%)
- Filing: well cooked, not dry or too juicy (30%)
- Flavor: (40%)

B600. Specify what fruit

B601. Made w/ Artificial sweetener (specify type)

B602. Low Fat Cobbler (specify type)

B603. Gluten Free Cobbler (specify type)

## Rules and Regulations

Arts and Crafts Director: Sue Ellen Brown at [artsandcrafts@chesterfieldcountyfair.org](mailto:artsandcrafts@chesterfieldcountyfair.org)

The Chesterfield County Fair will be held on the Chesterfield County Fairgrounds located at 10300 Courthouse Road, Chesterfield, VA 23832, Friday, Aug. 28, 2026, through Saturday, Sept. 5, 2026. The fairgrounds will close each night at 11 p.m., while buildings close at 10 p.m. and ticket gates close at 9 p.m. (subject to change).

The CCFA will work out a tentative program for the fair so there will be the least amount of conflict between entertainment and attractions. To that end, there may be continuous programs running throughout the nine days of the fair. The Chesterfield County Fair Association reserves the right to close or prohibit any feature of the fair that is deemed inappropriate or objectionable.

## Judging Rules and Regulations

1. Competition is open to **all** interested parties. 4-H Club members will be allowed to make exhibits in any class under their age division or in the 4H division.
2. Registration will be **online only** using [CCFA FairEntry](#). If you are unable to submit using Fair Entry, please send your list of entries, including, Department, Class, Description and Age/Division (Senior, Adult, Youth (17-14), Youth (13-9), Youth (8 & under), 4H member) to [artsandcrafts@chesterfieldcountyfair.org](mailto:artsandcrafts@chesterfieldcountyfair.org) by 8 p.m. on **Tuesday, Aug. 25, 2026**.
3. **Quilts** are required to be delivered on **Tuesday, Aug. 25**, from 5 -8 p.m. judging on Wednesday, Aug. 26. **Quilts Only!**
4. **All other** entries are required to be delivered on **Thursday, Aug. 27, 2026**, from **3- 8 p.m.** with judging to begin on Friday, Aug. 28, 2026.
5. Exhibitors are to remove items entered for judging on Sunday, Sept. 6, 2026, from 9 a.m. – 1 p.m. No person or organization will be allowed to take down their exhibit before the stated hour.
6. All entries in all departments must be the work of the exhibitor. Farm crops, vegetables, flowers, etc. must have been grown and prepared under the personal supervision of the exhibitor. All entries must have been made, grown, produced, drawn etc. during the past year (except quilts). Quilts must have been completed during the past year.
7. No professionals will be allowed to compete in a department which is associated with their profession, except for Department A. A professional is a person who makes items for sale or who teaches others for profit.

8. Exhibitors will report to the superintendent of each department who will check in items. The superintendent will present the items to the judges and make the proper entry of prize winners.
9. No exhibit will receive a monetary prize. Awards will be given on exhibits that meet the rules and guidelines in each department. The CCFA will secure the best judges obtainable, and they will be experts in their line.
10. Ribbons will be placed by the judges at the time of judging in each department. Decisions of the judges are final.
11. CCFA assumes no responsibility for damage or loss to exhibits whatsoever. CCFA will provide sufficient security from Tuesday, Aug. 25, 2026, starting at 5 p.m. through Sunday, Sept. 6, 2026, until 1 p.m.

## **General Rules and Regulations for all Departments**

1. All articles entered for exhibit must be the work of the persons exhibiting and must have been made/grown/produced/drawn etc. during the past year (except quilts). Quilts must have been completed during the past year.
2. Exhibitors are limited to one entry in any one class.
3. General rules for entry and removal of exhibits will apply to all departments.
4. Exhibitors will not be allowed to place their own exhibits on display. The department superintendent will handle this in an impartial manner to all.