



## KING ARTHUR FLOUR BAKING CONTEST

[www.kingarthurfLOUR.com](http://www.kingarthurfLOUR.com)

King Arthur Flour is looking for your best and most delicious frosted cupcake. Be sure and make them from scratch - no cake mixes or prepared frostings allowed. Creativity is strongly encouraged so get baking with King Arthur Flour and you could be the blue ribbon winner!

**ENTRY DEADLINE:** MONDAY, OCTOBER 2, 2017 BY 10:00 A.M.

**DATE OF CONTEST:** MONDAY, OCTOBER 2, 2017 AT 2:00 P.M.

### **PRIZES:**

1st Place: \$75 gift certificate to the Baker's Catalogue/[kingarthurfLOUR.com](http://kingarthurfLOUR.com)

2nd Place: \$50 gift certificate to the Baker's Catalogue/[kingarthurfLOUR.com](http://kingarthurfLOUR.com)

3rd Place: King Arthur Flour Logo Canvas Tote Bag.

1st, 2nd, and 3rd place winners will also receive ribbons.

### **CONTEST RULES**

1. Cupcakes **must** use King Arthur Flour and be made from scratch. No cake mixes or prepared frostings.
2. Judging will be based on: Taste (50%), Creativity (25%), and Texture (25%).
3. An opened bag of King Arthur Flour or UPC label from the flour bag must be presented with either the entry form or when submitting the prepared entry.
4. Directions for preparing the recipe must be clear and should include: measurements in level cups, tablespoons, teaspoons or fractions thereof; pan size; cooking temperature; number of servings and any other information necessary to duplicate the recipe.
5. Ingredients used should readily available in grocery stores.
6. Type or legibly write the complete recipe on 8 1/2 x 11 sheet of paper. Include the participant's name, address, daytime and evening phone number, and email address, if available, in the upper right hand corner. Illegible entries will be disqualified.
7. Upon submission, recipes will become property of the Orangeburg County Fair Association and King Arthur Flour. Orangeburg County Fair Association and King Arthur Flour reserve the right to edit, adapt, copyright, publish submissions or use said submissions for publicity, promotion or advertising without compensation.

8. Contestants may submit more than one type of cupcake, but only one entry per participant can win.
9. This contest is open to amateur bakers of all ages.
10. To be a contestant, mail / email recipe to:  
King Arthur Flour Baking Contest  
Orangeburg County Fair  
P.O. Box 726, Orangeburg, SC 29116  
orangeburgfair@gmail.com  
*entries must be postmarked by **September 28, 2017***
11. Fair committee selects judges; judges' decisions are final.
12. Entry will need to serve 6-8 judges.
13. No team entries, this contest is for individual competition.
14. The cooking contest coordinator and/or contest sponsor reserves the right to make any changes or decisions prior to or during the contest as deemed necessary. Their decision will be final.
15. King Arthur Flour is widely available in local grocery stores. For product information, recipe ideas, and store locations go to: [www.kingarthurfLOUR.com](http://www.kingarthurfLOUR.com)

### **DAY OF CONTEST**

1. Entries will be received from Sunday, OCTOBER 1, 2017, at 10 A.M. to Monday, OCTOBER 2, 2016, 10 A.M. in the Exhibit Building.
2. Judging will begin at 2:00 P.M. on Monday, OCTBOER 2, 2017.
3. Prizes will be awarded at 5:00 PM (or upon contest completion).
4. Entries may be brought in any type of container (preferably disposable). Orangeburg County Fair shall not be responsible any loss or damaged containers.
5. Entries must be prepared at home.
6. If you have any questions or concerns, please contact that fair office at (803) 534-0358 or via email orangeburgfair@gmail.com.



## KING ARTHUR FLOUR CUPCAKE BAKING CONTEST

[www.kingarthurfLOUR.com](http://www.kingarthurfLOUR.com)

### ENTRY FORM KING ARTHUR FLOUR BAKING CONTEST

NAME: \_\_\_\_\_

MAILING ADDRESS: \_\_\_\_\_

TELEPHONE NUMBER: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

Send to or submit with entry