

EXHIBITION HALL 2026

COOKING CONTESTS

Superintendent

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Fruit Cobbler Baking Contest

Cobblers will be accepted until 12:00 noon on Saturday, with judging at 1:00 pm on Saturday.

This contest is open to all ages and is intended to showcase the preparation and baking of traditional fruit cobblers using quality ingredients.

Rules & Regulations

All entries must be baked by the exhibitor. Cobblers must be made from scratch. The use of pre-made mixes, frozen desserts, or store-bought baked goods is not permitted.

Entries must be presented in a disposable container or pan, as **dishes will not be returned.**

Each exhibitor may submit one (1) entry.

Cobblers may be made with any fruit, including but not limited to apples, berries, peaches, or mixed fruits. Fruit may be fresh, frozen, or properly preserved, but must be of good quality. **No commercially canned fruit shall be used.**

Entries must be fully baked and ready for judging. No garnishes, whipped toppings, or accompaniments (such as ice cream) are permitted.

A recipe must accompany each entry. Recipes may be handwritten or printed.

Judging will be based on the following criteria:

- Flavor
- Texture (crust and filling)
- Appearance
- Overall quality

After the contest, cobblers will be sold with monies dedicated to the maintenance of the Exhibition Hall. Cobblers may be purchased for \$5/piece.

1st - \$100 2nd - \$60 3rd - \$40

Blue Hill Fair “Chopped”

Items may be entered at the Exhibition Hall during the following hours:

Saturday - 8AM to Noon
Judging will begin at 1PM,
after the Pie Contest

Create a dessert, pastry or bread using all the ingredients on the required list.
One entry per person.

2026 Required Ingredients:

Maine Wild Blueberries

Rhubarb

Carrot

Oats

Thyme

Bonus Item: Maple Syrup (not required, but use will earn bonus points)

Bonus Item: Bacon (not required, but use will earn bonus points)

In addition to the above “required items”, contestants may use up to six other ingredients such flour, sugar, eggs, milk, butter, fruit, etc. Contestants may use as many herbs and spices (including salt & pepper) as they wish, and these will not count towards the 6. Points will be deducted for the use of puréed ingredients.

One entry per person. Recipe must be submitted with the entry. Must submit 3 samples of the item on a plate or a dish. Entries become the property of the Blue Hill Fair. Please bring entries on a plate/dish that you do not want returned.

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Baking Restrictions:

- All baked items must be made **from scratch**.
- Pre-made or pre-baked components are not allowed
- Points will be deducted for the use of pureed ingredients.

One entry per person. Recipe must be submitted with the entry. You must submit 3 samples of the item on a plate or a dish. Please bring entries on a plate/dish that you do not want returned.

Entries will be judged on a scale of 1-10 based on Appetite appeal, Creativity, Taste, Presentation, and Use of all Ingredients. An extra point will be given for use of the bonus item and extra bonus points if you can incorporate the theme "Mr. MacGregors Garden" into your presentation.

Entries become the property of the Blue Hill Fair.

After the contest, baked items will be sold with monies dedicated to the maintenance of the Exhibition Hall.

1st - \$100, 2nd - \$60, 3rd - \$40

Whoopie Pie Contest

Two divisions open to all ages, Traditional and Non-Traditional.
Items may be entered at the Exhibition Hall during the following hours:

Monday – 8AM to Noon
Judging will begin at 1:00 PM

Premiums:
Traditional: \$75/\$50/\$30
Non-Traditional: \$75/\$50/\$30

Categories:

Traditional: The classic chocolate sandwich with a plain filling

2026 Non-traditional Theme: "Fair Flavor Whoopie Pie Throwdown"
All entries should be inspired by classic fair foods or flavors. Think: Cotton candy, Caramel apple, Fried dough, Kettle corn, Candy apples, Lemonade, Funnel cake

Get creative! Interpretation is part of the fun!

Entry Requirements

Each participant may enter one (1) batch per category

Submit at least 4 whoopie pies

Must be homemade (no store-bought or pre-made items)

Include a creative name and a brief description for your creation (non-traditional category)

Whoopie pies will become the property of the Blue Hill Fair. Please submit entries on a dish or in a container you do not want returned.

NO COMMERCIAL WHOOPIE PIES WILL BE ACCEPTED.

Non-traditional pies will be judged on a scale of 1-10 based on taste/flavor, texture, creativity, appearance. Traditional whoopie pies will be judged on a scale of 1-10 based on taste and texture.

After the contest, baked items will be sold with monies dedicated to the maintenance of the Exhibition Hall.

The Great “Mr. MacGregors Garden”

Cookie Bake-Off

For Youth Only

Items may be entered at the Exhibition Hall during the following hours:

Monday – 8AM to Noon

Judging will begin after the Whoopie Pie Contest

Premiums

Peter’s Pals – ages 4-8	\$25/\$15/\$10
Flopsy’s Bakers – ages 9-12	\$35/\$25/\$15
Mr. MacGregor’s Master Bakers – 13-17	\$50/\$35/\$25

Entry Requirements:

Each participant may enter **one (1) type of cookie**

Must submit:

Ages 4–8: **6 cookies**

Ages 9–12: **8 cookies**

Ages 13–17: **10 cookies**

Cookies must be homemade (with age-appropriate help allowed)

All cookies should be similar in size and appearance

Entries should be placed on a disposable plate or tray

No store-bought or pre-made dough

Adult assistance is allowed but **kids should do most of the work**

Entries will not be returned

Inspiration:

Nature Touch: Use colors or designs inspired by the garden: flowers, leaves, or insects (ladybugs, bees).

Whimsy Factor: Tell a story with a “Peter Rabbit twist” in cookie decoration.

BONUS Challenge: Make at least one cookie “mischievous” like Peter sneaking into the garden.

Judging Criteria

1. Creativity – How imaginative is the cookie in representing a Mr. MacGregors garden theme?
2. Presentation – Visual appeal, neatness, and attention to detail.
3. Taste – Flavor, texture, and overall yumminess.
4. Storytelling – Does the cookie convey a character, scene, or story from a garden adventure?
5. Fun Factor – Overall enjoyment and whimsical charm that captures the spirit of Mr. MacGregor’s Garden.