

CULINARY

ALL DIVISIONS OF THE CULINARY DEPARTMENT WILL BE IN THE MILLER-MURPHY-HOWARD BUILDING.

Mail entry forms to arrive by September 19 for early registration for baking.

ALL baked goods will be received Thursday, October 5, between 3:00 p.m. and 8:00 p.m. at the Miller-Murphy-Howard Building. Bakers who pre-register multiple entries by September 19 will be mailed a temporary unloading pass. A copy of your entry form (or online confirmation if pre-registered) along with your baked goods or contest dish will serve as your ticket into any gate. Any family member over age 10 not participating in competition must purchase an entrance ticket.

EXHIBITS RECEIVED:

Thurs.	Oct 5	3:00 - 8:00 p.m.	ALL Culinary Baking entries
Sat.	Oct 7	9:30 - 10:00 a.m.	Play With Your Food Contest
		1:00 - 1:30 p.m.	Pearson Farm Pecan Recipe Contest
		5:00 - 5:30 p.m.	Georgia Beef Board "Best Beef Recipe" Contest
Sun.	Oct 8	5:00 - 5:30 p.m.	Fancy Cupcake Decorating Contest
Mon.	Oct 9	10:00 - 10:30 a.m.	Georgia Fruit Recipe Contest
		10:00 - 10:30 a.m.	Fun Food On A Stick Contest
Tue.	Oct 10	4:00 - 4:30 p.m.	Georgia Shrimp Recipe Contest
		7:00 - 7:30 p.m.	Fresh from the Farm Soup Contest
Thur.	Oct 12	10:00 - 10:30 a.m.	Not Your Mama's Mac 'n Cheese Contest
		12:30 - 1:00 p.m.	Traditional Sunday Dinner Contest
		3:30 - 4:00 p.m.	Georgia Peanut Recipe Contest
Sat.	Oct 14	10:00 - 10:30 a.m.	King Arthur Flour Baking Contest
		10:00 - 10:30 a.m.	Georgia Dairy Contest
		4:00 - 4:30 p.m.	Great American SPAM® Championship
Sun.	Oct 15	4:00 - 4:30 p.m.	Traditional Foods Contest

ELIGIBILITY

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules And Regulations found at <http://www.georgianationalfair.com/home-arts-fine-arts/>. Culinary Rules also govern these competitions. PLEASE NOTE: IT IS YOUR RESPONSIBILITY TO READ AND UNDERSTAND THE RULES. If you have questions, you may certainly e-mail us at contests@gnfa.com. Please help us prevent entry disqualifications.**

2. **The basic rules of food safety must be followed.** All meat, fish, poultry, milk, egg, and vegetable dishes must be kept cold (below 40 degrees F) or hot (above 140 degrees F). This means that ice chests or other insulated containers must be used when transporting or holding food. **There will be no access to electricity available at the Fairgrounds.** For information on food safety, contact your County Extension Agent.

3. Cooking contests are open to amateurs and to professionals unless stated otherwise in a contest. Exhibitors must decide under which category they will enter. **Professionals, along with amateurs who have reached the highest level of cooking arts, should enter the "OPEN" Division;** i.e., past sweepstakes winners or winners of multiple first place ribbons. Contestants who accumulate 15 blue ribbons over a 5 year period will be automatically moved up to the Open Division. Officials reserve the right to move entries up if warranted.

4. For live contests, unless there is a Youth Division listed, contestants must have reached their 16th birthday by October 1, 2017.

5. Exhibitors ages 12-18 enter in the Youth Baking Divisions. Young cooks must have reached their twelfth birthday before October 1, 2017, to

compete, unless stated otherwise in a contest.

6. Please be aware - to keep traffic moving, the Georgia State Patrol may direct you to an area other than the West parking lot to park. You may have to transport your entry across the fair grounds. Please plan accordingly and allow yourself plenty of time to park and transport your items.

7. Online registration will end at 11:59 p.m. 2 days before the receiving date, or 2 days before the contest date for live contests.

8. Pre-registration is strongly recommended.

9. For live contests, entries arriving after the stated end of receiving time will have an automatic 10 point deduction and still must be in place before judges enter the judging area. For contests with presentation, entry must be placed by the time stated for placing. Dishes not registered and in place before judging begins will not be judged.

10. For all on-site contests, contestants must be present to win.

ENTRY REQUIREMENTS

11. Contestants may enter as many Classes as they wish, but only one entry per Class.

12. All entries must be submitted on the official entry form of the Georgia National Fair or through the online entry process. Entry must include title of recipe; e.g., "Grandma's Chocolate Pecan Pie", not "Pecan Contest".

13. A recipe may not be submitted more than once from the same kitchen i.e., the same recipe may not be submitted by more than one member of the same family, or from more than one student from a school class, or by the same exhibitor at more than one Fair.

14. A recipe may not be used in more than one contest; i.e., a pecan pie cannot be entered on pie day

and the same recipe entered again in the “Pearson Farm Pecan Recipe” contest.

15. For all Culinary entries, baking and on-site contests, TWO TYPED COPIES OF THE RECIPE ON 8 1/2X11 SHEETS OF PAPER MUST ACCOMPANY EACH ENTRY. ALL RECIPES BECOME THE PROPERTY OF THE GEORGIA NATIONAL FAIR AND CANNOT BE RETURNED. Winning recipes may be included in a future edition of the *Georgia National Fair Blue Ribbon Cookbook*.

16. The contestant's name, address, telephone number, and the name of the contest should be printed clearly on the back of each recipe. Division and Class numbers should be included for baking contests. **No copyrighted recipes allowed.**

17. Present a copy of your entry form (or online confirmation if pre-registered) along with your baked goods or contest dish to the personnel at any TICKET GATE and you will be permitted to enter. Any family member not participating in competition must purchase an entrance ticket.

18. All Culinary entries, Baking Entries and on-site contest dishes, should be delivered to the Miller-Murphy-Howard Building.

19. Baked entries should be on thin board or paper plates with the exception of pies, which should be in disposable pie tins; no responsibility can be taken for contestants' plates. Entries should be covered with clear plastic wrap.

20. For on-site contests, please use disposable dishes.

21. Except for the Mix Tricks category in Cakes, no mixes or pre-made doughs are allowed in the baking categories.

22. **All culinary entries become property of the Fair and will not be returned.**

23. Baking entries not designated for the charity bake sale will be disposed

of.

24. Fancy Cupcake Decorating Contest entries will remain on display for the duration of the Fair.

25. Unless stated otherwise, all dishes must be prepared prior to arrival at the Fair.

26. For all on-site contests, except for those where presentation is part of the competition, please use disposable dishes.

27. Except for the contests judged on presentation, contestants will not be allowed to “place” their entry. No presentation elements will be allowed beyond the serving dish. Any sauces or condiments must be applied to the dish before turning in for judging. All components of the dish must fit on the serving plate or bowl.

JUDGING

28. Every effort is made to obtain qualified and impartial judges. In Culinary, that means people who know how to judge food items based on what the scorecard calls for. Scorecards demand that judges be as objective as possible when testing food. The decision of the judges will be final.

PREMIUMS

29. All premium money will be paid from the judges' record sheets and not from ribbons that may be attached to exhibits. Premium checks will be mailed within six weeks after the Fair is over.

30. Award of Excellence Rosette and \$25 may be awarded in each Division.

31. Sweepstakes Plaque and \$25 may be presented to the Georgia Champion Junior Cook - winner of the most blue ribbons in the Youth Culinary Divisions. The Cindy Noble Memorial Award will be presented to the Adult Culinary Sweepstakes winner.

32. Winners' ribbons will be available during regular exhibit release Tues. &

Wed., Oct. 17 & 18. Ribbons not picked up at the close of the Fair will be mailed to the exhibitor.

A word about presentation vs. appearance: If the rules state an entry will be judged on **presentation**, this means the judges will be looking at the serving dish and any other decorative item the contestant may choose to stimulate the appetite or express the theme of the dish. Judging on **appearance** means the judges will be looking at the food only; whether the food item exhibits "normal" properties, how it looks in the container and whether the individual portion looks appetizing on the plate.

Examples of standard abbreviations:

pt. = pint
 qt. = quart
 pkg. = package
 env. = envelope
 c. = cup
 ctn. = carton
 tsp. = teaspoon
 T. = tablespoon
 oz. = ounce
 lb. = pound
 gal. = gallon
 doz. = dozen
 sm. = small
 md. = medium
 lg. = large

Recipe Format Tips

- Type or print legibly. Winning recipes may be used in a future edition of the Georgia National Fair Blue Ribbon Cookbook.
- List all ingredients in order of use in ingredients list.
- Include container sizes, for example, 16 oz. pkg. or 20 oz. can.
- Use standard abbreviations for measurements.
- Keep directions in paragraph form - not in numbered steps.
- Use names of ingredients in the directions, for example, "Combine flour and sugar." DO NOT use statements like "Combine first three ingredients."
- Include temperatures and cooking, chilling, baking, and/or freezing times.
- Be consistent in the spelling of your name for each recipe you enter (Do not enter some as Joyce B. Jones and some as Joyce Jones or Joy Jones).
- Remember to bring two typed copies of your recipe on 8 1/2 x 11 paper.
- Make sure your name, address, telephone number, and the name of the contest are printed clearly on the back of each recipe. Division and Class numbers should be included for baking contests.
- **No copyrighted recipes allowed.**

COOKS WHO CARE CHARITY BAKE SALE

Friday, October 6, 5:00 p.m. - 10:00 p.m.
Saturday, October 7, 9:00 a.m. - 8:00 p.m.

Georgia Cooks for charity will again take place as a part of the 2017 Georgia Living Program. Almost \$800 was raised for charity last year as a result of exhibitors' generosity. On Friday, October 6, and continuing Saturday, October 7, a bake sale of items entered in competition will be held in the Culinary Department.

Saturday, October 7

**Play With Your Food Contest
DIVISION 42101**

Theme: Edible Animals

Check-in: 9:30 - 10:00 a.m.

Winners announced at approximately 12:00 p.m.

First Place.....\$75 and GNF Rosette
Second Place\$50 and GNF Rosette
Third Place.....\$25 and GNF Rosette

Class

- 1 Play With Your Food
ages (8-12)
2 Play With Your Food
ages (13-16)

1. This contest is open to kids age 8-16. Contestants must be at least 8 years old by October 1, 2017 and not older than 16 at the time of the contest.
2. Limit 1 entry per person.
3. This year's theme will be "Edible Animals".
4. The majority of the animal must be a fruit or vegetable, and all parts of the animal must be edible (frosting, peanut butter, etc. can be used for glue), with the exception of wooden toothpicks or skewers which can be used to construct the animal. All materials, including a sturdy base, will be provided by the

contestant.

5. The size of the animal and base will be limited to 18" x 18".
6. Preparation area will be an approximately 30 x 30 inch section of an 8 ft. table.
7. Contestants will be given 45 minutes to create their animal unaided in front of an audience.
8. Contestant must clean prep area for presentation of animal.
9. Animal will remain on display throughout the Fair.

Recipes will be judged on:

Representation of theme20%
Originality/creativity.....30%
Appearance of entry.....25%
Neatness of presentation area.....15%
Use of edible decorations.....10%

Saturday, October 7



Pecan Recipe Contest

DIVISION 42201

Check-in: 1:00 - 1:30 p.m.

Winners announced at approximately 3:00 p.m.

First Place.....\$100, Baker's Gift Set, and Rosette
 Second Place.....\$75, Baker's Gift Set, and Rosette
 Third Place.....\$50, Baker's Gift Set, and Rosette

*Baker's Gift Set consists of one 1 lb. bag of of Elliot pecan halves, and two 1 lb. bags of pecan pieces.

Georgians started producing pecans on a small scale in the late 1800s. The number of pecans produced increased greatly by 1920 (to 2.5 million lbs). Since the 1950s, Georgia has been the top pecan producing state in the U.S.

You are challenged to create a dish that showcases the Georgia pecan. Your dish may be savory or sweet, but must include 1 cup of pecans and serve at least 4 people. We're looking for everything from pecan crusted chicken to your favorite nut bread or cake. Originality is always a plus!

Recipes will be judged on:

Taste appeal.....	25%
Originality of recipe.....	15%
Ease of preparation.....	15%
Prominence of Georgia pecans.....	20%
Presentation.....	25%

Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will begin at 1:45 and will not be delayed for incomplete presentations.

When a dish is judged on presentation, judges will take into consideration the serving dish as well as any other decorative item the contestant may choose to use to stimulate the appetite or express the theme of the dish (decorations, table setting, garnish, etc.). The appearance of the food will be considered as part of the presentation.

Pearson Farm is a 5th generation farm that has been growing peaches and pecans in the same dirt for over 135 years. We are located in Fort Valley, Georgia where we farm approximately 1600 acres of peaches and 2800 acres of pecans. Farming has changed dramatically over the last 100 years but the core elements remain - good soil, hard work, honest dealings, family and faith - all of which have been critical to the survival and success of Pearson Farm. We are blessed with a strong family, honored to have friends, happy to have visitors and committed to providing good things in good measure. We hope you will visit us whenever and however you can. Find us online at <http://www.pearsonfarm.com/>.



Saturday, October 7
Georgia Beef Board
“Best Beef Recipe” Contest

DIVISION 42301

Check-in: 5:00 - 5:30 p.m.
 Winners announced at approximately 7:00 p.m.

First Place.....\$100 and GNF Rosette
 Second Place.....\$75 and GNF Rosette
 Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

Taste appeal.....30%
 Ease of preparation (convenience).....20%
 Originality of recipe.....15%
 Prominence of beef.....20%
 Presentation.....15%

Join us in celebrating our Georgia Cattlemen with your best BEEF recipe. The recipe must be cooked before arrival and contain beef as the focus of the dish. You are encouraged to use any beef cut of choice.

Contestants will be provided with a 32"L x 31" deep area to present their dish.

For this contest, contestants will be asked to create a display which includes the serving dish and one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide any dishes, place settings, etc.

Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will begin at 5:45 and will not be delayed for incomplete presentations.

When a dish is judged on presentation, judges will take into consideration the serving dish as well as any other decorative item the contestant may choose to use to stimulate the appetite or express the theme of the dish (decorations, table setting, garnish, etc.). The appearance of the food will be considered as part of the presentation.

For more information on the Georgia Beef Board, please visit <http://www.gabeef.org/>.

Sunday, October 8



Fancy Cupcake Decorating Contest

DIVISION 42401

Check-in: 5:00 - 5:30 p.m.

Winners announced at approximately 8:00 p.m.

First Place.....\$100, \$25 AJ's Gift Certificate, and GNF Rosette
 Second Place.....\$75, \$15 AJ's Gift Certificate, and GNF Rosette
 Third Place.....\$50, \$10 AJ's Gift Certificate, and GNF Rosette

The lowly cupcake has always been on stand-by for any occasion and ready to travel anywhere to deliver sweet delight to young and old alike. Traditionally known as a basic 'small cake', it was quick to bake and easy to decorate. In keeping with the new Georgia National Fair theme of Family · Traditions · Memories, create a traditional cupcake that will be memorable in your family for years to come.

AJ's Confection and Confetti

of Warner Robins will present gift certificates to the first through third place winners of the Fancy Cupcake Decorating Contest.

Please visit www.goajs.com.

1. This is a live decorating contest. Contestants will bring all supplies to decorate cupcakes on site.
2. Each contestant must bring a minimum of six (6) cupcakes for their display plus a single cupcake for the judges' tasting.
3. Each contestant must bring in a 4 x 6 notecard explaining what family means to them and how their display relates to the theme.
4. Recipes may contain mixes, but must be enhanced with added ingredients. Recipes/directions for decorations should be included.
5. Frosting may be pre-mixed; some elements may be made in advance, but the majority of the decorating should be done on site.
6. All decorations must be made by exhibitor - not store bought.
7. Decorations must be edible.
8. Beginning at 5:30 p.m., contestants will have 1 hour to decorate cupcakes, complete their display presentations, and leave the judging area. **Final judging will begin at 6:30 and will not be delayed for incomplete presentations.**
9. Contestants will be assigned a space approximately 30" x 48" (half of an 8' table) in which to decorate their cupcakes and create their display.

10. Displays should be creative and should reflect the theme "Family" Additional props are encouraged.

11. Contestants should create their presentation on a sturdy base, no larger than 12 inches by 24 inches. After judging, these presentations will be moved to a display area. The base will be provided by the contestant and should be sturdy enough for this move-thick cardboard, thin plywood, etc.

13. **All cupcake displays must remain until the end of the fair. Displays removed will be disqualified.**

Recipes will be judged on:

Taste appeal.....	15%
Originality of decorations.....	15%
Presentation/overall appearance of display.....	20%
Theme.....	15%
Appearance of cupcakes.....	20%
Creativity.....	15%

When a dish is judged on presentation, judges will take into consideration the serving dish as well as any other decorative item the contestant may choose to use to stimulate the appetite or express the theme of the dish (decorations, table setting, garnish, etc.).

Contestants must provide a 3 x 5 index card explaining how their display relates to the theme.

Monday, October 9

Georgia Fruit Recipe Contest DIVISION 42501



Check-in: 10:00 - 10:30 a.m.

Winners announced at approximately 12:00 p.m.

First Place.....\$100 and GNF Rosette
Second Place.....\$75 and GNF Rosette
Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

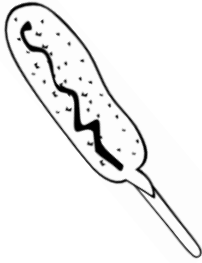
Taste appeal.....30%
Originality of recipe.....15%
Appearance.....20%
Ease of preparation.....15%
Prominence of Georgia fruit.....20%

Georgia Farmers produce a cornucopia of fruits all over the state. Though known as the Peach State, we also grow apples, strawberries, blueberries, muscadines, and many other fruits.

Bring your favorite dish that incorporates at least 1 cup of any Georgia fruit(s) and serves at least 4 people.

Contestants will not be allowed to “place” their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.

Monday, October 9



Fun Food on a Stick Contest DIVISION 42601

Check-in: 10:00 - 10:30 a.m.

Winners announced at approximately 12:00 p.m.

First Place.....\$100 and GNF Rosette
Second Place.....\$75 and GNF Rosette
Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

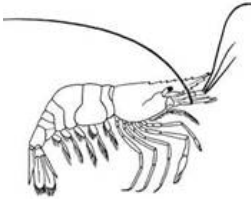
Taste appeal.....40%
Originality of recipe.....20%
Appearance.....20%
Ease of preparation.....20%

If there's one thing Fairs are famous for, it's food on a stick! We're looking for the next crazy concoction that can be eaten off a stick!

You may build a sweet or savory treat. Entries can be fried, grilled, broiled - cook them any way you like - but they must be served on a stick. Judges must be able to pick up your entry and eat it using only the stick. Bring at least 4 servings of your completed dish.

Contestants will not be allowed to "place" their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.

Tuesday, October 10



Georgia Shrimp Recipe Contest

DIVISION 42701

Check-in: 4:00 - 4:30 p.m.

Winners announced at approximately 6:00 p.m.

First Place.....\$100 and GNF Rosette
Second Place.....\$75 and GNF Rosette
Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

Taste appeal.....30%
Originality of recipe.....15%
Appearance.....20%
Ease of preparaton.....15%
Prominence of shrimp.....20%

Shrimp is Georgia's most valuable seafood crop and usually accounts for about 80% of our caught seafood. Georgia harvests between 4.5 and 9.5 million pounds of shrimp per year and our catch is made up of mostly two species - white shrimp and brown shrimp.

Create a dish showcasing Georgia Shrimp. Your dish must be cooked before arrival, must include at least one cup of shrimp (no canned or frozen battered shrimp allowed), and must serve at least four people.

Contestants will not be allowed to "place" their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.

Tuesday, October 10



Fresh from the Farm Soup Contest

DIVISION 42801

Check-in: 7:00 - 7:30 p.m.

Winners announced at approximately 9:00 p.m.

First Place.....\$100 and GNF Rosette
Second Place.....\$75 and GNF Rosette
Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

Taste appeal (flavor).....	30%
Appearance.....	25%
Texture (consistency).....	20%
Convenience (simple steps and easy-to-find ingredients).....	15%
Creativity (inventive use of ingredients).....	10%

Create a new and different soup based on one or more of Georgia's crops (peppers, tomatoes, squash, snap beans, eggplant, cabbage, and leafy greens, to name a few).

You must use fresh ingredients to prepare your soup. Other than the liquid used (broth, water, etc.) and spices, the majority of the recipe should contain fresh ingredients - not dried, canned, or frozen.

Bring your prepared soup in at least a one quart sized container, along with a ladle for dipping.

Electricity will not be provided. Contestants are responsible for using insulated coolers/containers to maintain the temperature of their dish.

Contestants will not be allowed to "place" their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.

Thursday, October 12

**Not Your Mama's
Mac 'n Cheese Contest**



DIVISION 42901

Check-in: 10:00 p.m. - 10:30 a.m.
Winners announced at approximately 12:00 p.m.

First Place.....\$100 and GNF Rosette	Recipes will be judged on:
Second Place.....\$75 and GNF Rosette	Taste appeal.....30%
Third Place.....\$50 and GNF Rosette	Originality of recipe.....15%
	Appearance.....20%
	Ease of preparation.....15%
	Prominence of macaroni & cheese...20%

Contestants will create an extraordinary dish using macaroni and cheese as the base. Must be homemade - no boxed macaroni and cheese.

Your goal is to think outside the box! Create an extraordinary dish using macaroni and cheese as the base. No ordinary dish here! We are looking for macaroni and cheese with a twist. Pep it up with added ingredients. Elevate it from a side dish to a one dish meal, or use it to create an appetizer. Stir it up! Bake it up! Fry it up! Bring it to the Fair!

Contestants will not be allowed to “place” their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.

Thursday, October 12
Traditional Sunday Dinner
DIVISION 43001

Pre-registration is required by Oct. 1

There must be a minimum of 6 entries for contest to take place.
Contestants will be notified if contest is cancelled.

Check-in: 12:30 p.m. - 1:00 p.m.
Winners announced at approximately 3:00 p.m.

First Place.....\$200 and GNF Rosette
Second Place..\$150 and GNF Rosette
Third Place.....\$100 and GNF Rosette

Recipes will be judged on:

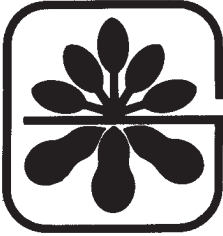
Presentation.....40%
Description of family tradition.....20%
Taste appeal.....40%

The traditional Sunday dinner is slowly becoming a thing of the past. At one time the family would gather around the table, usually at grandma's, to spend time together enjoying dishes made from recipes passed down through the generations. In keeping with the new Georgia National Fair theme of "Family · Traditions · Memories", contestants are asked to re-create the traditional Sunday dinner.

- 1. Along with their meal, contestants will bring all supplies to create a Sunday dinner table. This includes centerpiece, tablecloth, and place setting for 4 (plates, knives, forks, spoons, glassware, napkins, etc.). Contestants will supply all serving utensils.
2. Contestants will each be assigned a 60" round table for this contest. A 6' x 18" table will be provided as a prep area.
3. Meal will consist of a main dish, 2 side dishes, a beverage and a dessert.
4. Contestants will plate one serving at the table. Judges will sample from the serving dishes without disturbing the plate.
5. Contestants will include a typed description of their family's Sunday dinner traditions, along with the required copies of their recipes.
6. Starting at 1:00, contestants will have 30 minutes to set their dinner table and leave the judging area. Judging will not be delayed for incomplete presentations.

Contestants will have 30 minutes to complete their presentation and leave the judging area. Judging will not be delayed for incomplete presentations.

Thursday, October 12



**GEORGIA AGRICULTURAL COMMODITY
COMMISSION
FOR PEANUTS PRESENTS**

Georgia Peanut Recipe Contest

DIVISION 43101

Check-in: 3:30 p.m. - 4:00 p.m.

Winners announced at approximately 5:30 p.m.

First Place.....	\$100 and GNF Rosette
Second Place	\$75 and GNF Rosette
Third Place.....	\$50 and GNF Rosette

The Georgia Agricultural Commodity Commission for Peanuts and the Georgia National Fair invite you to enjoy one of the greatest harvests in the United States: Peanuts.

Some facts about Georgia peanuts:

- Peanuts are the official state crop of Georgia
- Peanuts are ranked third among Georgia commodities with a farm gate value of \$586.4 million (2011 figures).
- Georgia grew the largest proportion of peanuts in the U.S. in 2014 (over 46%).
- Peanuts are grown in 80 of the 159 counties in Georgia.
- It takes 540 peanuts to make a 12 oz. jar of peanut butter.

(Information from the National Peanut Board and UGA Extension)

Class

- 1 Sweet Peanut Dish
- 2 Unsweet Peanut Dish

This contest is open to amateur and professional cooks. Contestants must be at least 16 years old by October 1, 2017. Only one entry per person. The 2016 1st place winners are not eligible to compete in 2017.

Your dish must contain at least one cup of Georgia peanuts or peanut butter.

Note: Contestants will not be allowed to "place" their entries, so please do not bring decorative items. Presentation is not part of the judging scorecard.

Recipes will be judged on:

Taste	40%
Originality of recipe.....	20%
Appearance.....	20%
Ease of preparation.....	20%

Saturday, October 14



King Arthur Flour Baking Contest

DIVISION 43201

Check-in: 10:00 – 10:30 p.m.

Winners announced at approximately 12:00 p.m.

Bring back the family tradition of baking cookies. Do you have memories of baking with mom or grandma? Whether for a special occasion, or just to pass a Saturday afternoon? Share those memories, and the cookies with us.

Class 1 Open Category (open to Georgia bakers ages 12 - 18): Cookie

Prizes:

1st place: \$75 gift certificate to the Baker's Catalogue/ kingarthurfLOUR.com

2nd place: \$50 gift certificate to the Baker's Catalogue/ kingarthurfLOUR.com

3rd place: King Arthur Flour Logo Canvas Tote Bag

In addition, all winners will receive a beautiful ribbon.

1. Entries must contain at least 1 cup of King Arthur Flour.
2. **Each contestant must bring the opened bag of King Arthur Flour or submit an original UPC label from the flour bag when he/she submits their entry. Photocopies are not allowed. One original label/UPC required for each entry.**
3. For the competition, bake your best cookie. Bring a dozen plated cookies from simple shortbread to a "kitchen sink" concoction!
4. Judging will be based on the following: flavor (40%), overall appearance (20%), texture (20%), originality (20%).

Contestants will not be allowed to "place" their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.

Saturday, October 14



The Dairy Farm Families of Georgia

Georgia Dairy Contest

DIVISION 43301

Check-in: 10:00 – 10:30 a.m.

Winners announced at approximately 12:00 p.m.

First Place.....\$100 and GNF Rosette
 Second Place.....\$75 and GNF Rosette
 Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

Taste appeal.....30%
 Ease of preparation (convenience)...20%
 Originality of recipe.....15%
 Use of dairy products.....20%
 Presentation.....15%

Milk and other dairy foods are great sources of protein, calcium and vitamins. Georgia dairy farms have been producing milk commercially since the 1930s. According to UGA Cooperative Extension, over 1.34 billion pounds of milk are produced in Georgia. Other dairy operations in Georgia include dairy plants, cheese plants, ice cream plants, frozen dessert plants, and dairy warehouses.

Bring your favorite original sweet or savory dish that incorporates at least 1 cup of milk (any variety - skim, whole, buttermilk, heavy cream, half and half, lactose free milk, etc.) and at least one other dairy ingredient (including, but not limited to: butter, cheese, cream cheese, sour cream, yogurt, ice cream, etc.). If using a fat, it must be butter (no margarine, shortening, etc.). Oils are allowed. The dish must serve at least 4 people.

Contestants will be provided with a 30" wide x 30" deep area to present their dish.

For this contest, contestants will be asked to create a display which includes the serving dish and one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide any dishes, place settings, etc.

Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will not be delayed for incomplete presentations.

For more information on the Southeast United Dairy Industry Association, Inc. please visit www.southeastdairy.org.

Saturday, October 14



**The Great American
SPAM®
Championship**

DIVISION 43401

Check-in: 4:00 – 4:30 p.m.

Winners announced at approximately 7:00 p.m.

SUPER SIMPLE CRAVEABLE CLASSICS (2017 Contest Theme):

Celebrate 80 Years of SPAM® products - SIZZLE PORK AND MMM - with your Tried & True, Totally Tasty, Super Simple Craveable Classic Recipes!

Two Categories: 1 for Adults - 1 for Kids

(Adults: Ages 18 & Up, Kid Chefs: Ages 7-17)

Local SPAM® Champion Prizes: 1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25 (Adults)

Local SPAM® Kid Chef Prizes: 1st Prize \$60; 2nd Prize \$30; 3rd Prize \$10 (Kids)

Two National Grand Prizes:

1) National SPAM® Champion Grand Prize: A Trip for Two to the 2018 Waikiki SPAM JAM® Festival in Hawaii Valued at \$3,000 (Adult Grand Prize)*;

2) National “SPAM® Kid Chef of the Year” Grand Prize: \$2,000 cash prize

Judging Criteria: Simplicity (50%) + Taste (50%)

Contest Rules:

- **Make any “Super Simple Craveable Classic” recipe with at least one 12-ounce can of SPAM® products any variety (Classic, Lite, Less Sodium, Hot & Spicy, or other) and up to 10 other ingredients. (Packaged items such as cake mixes and other timesavers are welcome and count as one/individual ingredient. Salt, pepper, cooking oil/butter, water and garnishes do NOT count.)**
- **Judging Criteria is to emphasize how easy the recipe should be and how great it tastes.**
- **Recipes should be named, original, unpublished, the sole property of entrant, and not used for another contest.**
- **Submit your entry with a clear/typed recipe (illegible recipes may be disqualified), a product label and your contact information. One entry**

per person.

- No SPAM® recipe contest 1st place winners from any fair in 2016 are eligible to win in 2017, nor are those who have won 1st place three or more times.
- All winning recipes become the property of Hormel Foods Sales, LLC, which has the right to publish or advertise the recipes and contestants without compensation.
- Judges are chosen by the fair; their decisions are final. Hormel Foods is not responsible for lost recipes, nor is the fair.
- All winners are required to sign a release provided by Hormel Foods. Winner awards will not be distributed until their releases are received.
- All contestants including fair winners, finalists and the national grand-prize winners shall not make any public appearances or give any interviews associated with this competition without the permission of Hormel Foods or the Blue Ribbon Group.
- Taxes on the prizes are the responsibility of the winner.
- Employees of Hormel Foods Corporation, its affiliates, subsidiaries and families of each are not eligible to participate.

National Judging & Grand Prizes:

- Fair contest supervisors forward 1st place winning recipes for national grand prize judging for both Adult and Kid Chef categories. Hormel Foods' Test Kitchens judge recipes on the above criteria. Their decisions are final.
- For the National SPAM® Champion Grand Prize (adult: age 18 & up) one national grand-prize winner will be selected out of all 26 1st place recipes. He/she will receive a voucher to cover \$3,000 in travel costs (airfare, hotel and food) for the 2018 Waikiki SPAM JAM® Festival in Hawaii. The national grand-prize winner may elect to accept a \$3,000 cash prize instead of the trip (ARV \$3,000).
- One National SPAM® Kid Chef of the Year (kid chef: age 7 to 17) will be selected out of all 26 1st place recipes and he/she will receive a \$2,000 cash prize (ARV \$2,000).
- Both grand-prize winners will be notified by phone no later than Feb. 28, 2018. If Hormel Foods is unable to reach the grand-prize winners within 10 days of notification, an alternate may be selected. National winning recipes will be available by emailing statefairteam@blueribbongroup.net or by sending a self-addressed stamped envelope to: Blue Ribbon Group, c/o SPAM® Championship National Winner, 1120 South 2nd St #908, Minneapolis, MN 55415.

Contestants will be provided with a 32"L x 31"deep area to present their dish.

Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will begin at 4:45 and will not be delayed for incomplete presentations.

When a dish is judged on presentation, judges will take into consideration the serving dish as well as any other decorative item the contestant may choose to use to stimulate the appetite or express the theme of the dish (decorations, table setting, garnish, etc.). The appearance of the food will be considered as part of the presentation.

Sunday, October 15



Traditional Foods Contest

DIVISION 43501

Theme: Italy

Check-in: 4:00 - 4:30 p.m.

Winners announced at approximately 6:00 p.m.

First Place.....\$100 and GNF Rosette
Second Place.....\$75 and GNF Rosette
Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

Taste appeal.....30%
History of dish.....20%
Clarity of recipe.....25%
Presentation.....25%

In keeping with the new Georgia National Fair theme of Family · Traditions · Memories, we are introducing the Traditional Foods Contest. The contest will be based on traditional recipes from countries around the world. This years featured country is Italy.

Your dish must be cooked before arrival, must be a traditional Italian dish and must serve at least four people.

For this contest, participants will be asked to create a display which includes the serving dish and one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide any dishes, place settings, etc., and presentation must represent the featured country. Contestant must also provide typed information about the origin of the dish.

Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will begin at 4:45 and will not be delayed for incomplete presentations.