

CULINARY

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

Mail entry forms to arrive by September 20 for early registration.

ALL baked goods will be received Thursday, October 6, between 3:00 p.m. and 8:00 p.m. at the Miller-Murphy-Howard Building. Bakers who pre-register multiple entries by September 20 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 6	3:00 - 8:00 p.m.	ALL Culinary Baking entries
Sat.	Oct 8	9:30 - 10:00 a.m.	Kids' Cookie Decorating 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 9	5:00 - 5:30 p.m.	Fancy Cupcake Decorating Contest
Mon.	Oct 10	10:00 - 10:30 a.m.	Georgia Fruit Recipe Contest
		10:00 - 10:30 a.m.	Fun Food On A Stick Contest
Tue.	Oct 11	4:00 - 4:30 p.m.	Georgia Shrimp Recipe Contest
		7:00 - 7:30 p.m.	Fresh from the Farm Soup Contest
Thur.	Oct 13	10:00 - 10:30 a.m.	Not Your Mama's Mac 'n Cheese Contest
		12:30 - 1:00 p.m.	Mini Dessert Contest
		3:30 - 4:00 p.m.	Georgia Peanut Recipe Contest
Sat.	Oct 15	10:00 - 10:30 p.m.	King Arthur Flour Baking Contest
		4:00 - 4:30 p.m.	Great American SPAM® Championship
Sun.	Oct 16	4:00 - 4:30 p.m.	Sweet Potato Recipe 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, 2016.
5. Exhibitors ages 12-18 enter in the Youth Baking Divisions. Young cooks must have reached their twelfth birthday before October 1, 2016, 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 no later than 10 minutes after stated end of receiving time. e.g., if stated receiving time is 10:00 to 10:30 a.m., and contestant arrives with an entry, that entry may be accepted on the condition that it is registered and in place for judging by 10:40 a.m. Dishes not registered and in place before judging begins will not be judged.

ENTRY REQUIREMENTS

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

11. 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".

12. 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.

13. **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.

14. 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*.

15. 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.**

16. 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.

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

18. 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.

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

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

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

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

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

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

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

26. 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

27. 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

28. 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.

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

30. 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.

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

Wed., Oct. 18 & 19. 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 7, 5:00 p.m. - 10:00 p.m.
Saturday, October 8, 9:00 a.m. - 10:00 p.m.

Georgia Cooks for charity will again take place as a part of the 2016 Georgia Living Program. Almost \$800 was raised for charity last year as a result of exhibitors' generosity. On Friday, October 7, and continuing Saturday, October 8, a bake sale of items entered in competition will be held in the Culinary Department.

BAKING

CAKES

Any cake (layer, loaf, pound or sheet) may use frosting, glazes or ices according to the wishes of the contestant, unless otherwise specified. NO MIXES ALLOWED EXCEPT IN CLASS 8.

ENTRIES WILL BE JUDGED ON:

Crumb		20
Odor	5	
Flavor	15	
Texture		50
Grain	10	
Lightness	20	
Tenderness	10	
Moisture	10	
Shape		10
Crust		20
Shape	5	
Crust	5	
Volume	5	
Weight	5	

DIVISION 40102 INTERMEDIATE
DIVISION 40103 OPEN
DIVISION 40104 YOUTH

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$15	\$10	\$8	

Class

- Caramel
- Carrot
- Devil's Food
- German Chocolate
- Layer - Chocolate
- Layer - White
- Layer - Yellow
- Mix Tricks - any cake using mix as a base, but with clever additions of other ingredients by exhibitor.
- Pound - (standard - cream cheese, butter, sour cream, etc.)
- Pound - (chocolate)
- Pound - (other flavors)
- Red Velvet
- Any Other Worthy Cake Not Listed

CANDY

Exhibit at least one dozen pieces of candy.

ENTRIES WILL BE JUDGED ON:

Appearance		20
Outside has standard appearance; fudges and divinities hold their shape; brittles are caramel color, not white or creamy		
Texture		40
Fudge and divinity are creamy, free of crystals; brittles are hard and not crystalline		
Taste		40
Has no off or unusual flavor (flavoring such as vanilla or others not overpowering; no overcooked syrup or nuts), candy has traditional taste		

DIVISION 40202 INTERMEDIATE
DIVISION 40203 OPEN
DIVISION 40204 YOUTH

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$10	\$8	\$6	

Class

- Bonbons
- Caramel
- Divinity
- Fudge - Chocolate
- Fudge - Peanut Butter
- Peanut Brittle
- Pecan Brittle
- Toffee
- Pralines
- Other Candy Not Listed

CHEESECAKES

Crumb crust recipe must be submitted along with filling recipe.

DIVISION 40302 INTERMEDIATE
DIVISION 40303 OPEN
DIVISION 40304 YOUTH

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$15	\$10	\$8	

Class

- 1 Traditional
- 2 Any Other Cheesecake Flavor

ENTRIES WILL BE JUDGED ON:

Appearance.....	30
Texture.....	30
Flavor.....	40

COBBLERS

DIVISION 40402 INTERMEDIATE
DIVISION 40403 OPEN
DIVISION 40404 YOUTH

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$15	\$10	\$8	

Class

- 1 Any Berry
- 2 Apple
- 3 Cherry
- 4 Peach
- 5 Other Cobbler Not Listed

COBBLERS JUDGED ON:

Crust	60
*Uniformly brown crust with attractively finished edge	15
*Even, thin and crisp crust that fits pan well	15
*Tender, flaky; not compact or soggy	15
*Rich delicate flavor that does not overpower taste of filling	15
Filling	40
Fruit fillings should be natural tasting and representative of fruit used; other type fillings should be standard in appearance and flavor.	

COOKIES

Exhibit at least one dozen cookies/small cakes.

ENTRIES WILL BE JUDGED ON:

Appearance.....	20
Texture.....	30
Flavor.....	40
Originality.....	10

DIVISION 40502 INTERMEDIATE
DIVISION 40503 OPEN
DIVISION 40504 YOUTH

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$10	\$8	\$6	

Class

- 1 Bar (other than brownies)
- 2 Brownies
- 3 Cheese Straws/Cheese Cookies
- 4 Chocolate Chip
- 5 Chocolate
- 6 Decorated
- 7 Filled
- 8 Fruit
- 9 Oatmeal
- 10 Peanut Butter
- 11 Pecan
- 12 Refrigerator
- 13 Sugar
- 14 Other Cookie Not Listed

**The Walker-Rhodes
Tractor Company**

wishes to honor the memory of Cindy Nobles, a young mother and farm wife who was a great supporter of the Georgia National Fair and the competitions in the Culinary Department in the early years of the Fair.

**The Cindy Nobles Memorial
Award**

presented to the Culinary Department
Sweepstakes winner
Plaques and \$100

PIES

No commercial pie crusts or mixes allowed in the following Divisions. **Pie crust recipe must be submitted along with filling recipe. No crumb crusts allowed for pies.** Exhibitors should supply ice and container for perishable pies.

DIVISION 40602 INTERMEDIATE
DIVISION 40603 OPEN
DIVISION 40604 YOUTH

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$15	\$10	\$8	

Class

- 1 Any Berry
- 2 Apple
- 3 Custard, any flavor
- 4 Main Dish
- 5 Peach
- 6 Pecan (traditional)
- 7 Pecan (other)
- 8 Pumpkin
- 9 Sweet Potato
- 10 Other Pie Not Listed

PIES JUDGED ON:

Crust	60
*Uniformly brown crust with attractively finished edge	15
*Even, thin and crisp crust that fits pan well	15
*Tender, flaky; not compact or soggy	15
*Rich delicate flavor that does not overpower taste of filling	15
Filling	40
Fruit fillings should be natural tasting and representative of fruit used; other type fillings should be standard in appearance and flavor.	
Blended flavor of well-baked ingredients, free from undesirable flavors; smells tempting	

QUICK BREADS

Exhibit whole loaf.

DIVISION 40702 INTERMEDIATE
DIVISION 40703 OPEN
DIVISION 40704 YOUTH

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$12	\$10	\$8	

Class

- 1 Banana Bread
- 2 Other Fruit Loaf or Bread
- 3 Biscuits, standard (seven)
- 4 Biscuits, flavored (seven)
- 5 Corn Bread, standard
- 6 Corn Bread, flavored
- 7 Muffins (seven)
- 8 Other Quick Bread Not Listed

YEAST BREADS

Exhibit whole loaf.

DIVISION 40802 INTERMEDIATE
DIVISION 40803 OPEN
DIVISION 40804 YOUTH

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$12	\$10	\$8	

Class

- 1 Cheese
- 2 Cinnamon Rolls (seven)
- 3 Dinner Rolls (seven)
- 4 Herb
- 5 White
- 6 Whole Wheat
- 7 Other Yeast Bread Not Listed

BREADS WILL BE JUDGED ON:

Outside Appearance	40
Shape	10
Crust	10
Volume	10
Weight	10
Outside Appearance	35
Texture	15
Grain	15
Color	5
Flavor	25