

CULINARY

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

ALL baked goods will be received Wednesday, October 2, between 3:00 PM and 8:00 PM at the Miller-Murphy-Howard Building.

For live contests during the fair, a copy of your entry form (or online confirmation if pre-registered) along with your contest dish will serve as your ticket into any gate or to the Miller-Murphy-Howard Building west doors. Any family member over age 10 not participating in competition must purchase an entrance ticket at a ticket gate. Tickets will not be available at the Miller-Murphy-Howard Building.

ENTRIES RECEIVED:

Wed. Oct. 2 3:00 - 8:00 PM ALL Culinary Baking entries

CONTESTS:

| | | | | |
|-------|---------|------------------|--|-------------|
| Sat. | Oct. 5 | 10:30 - 11:00 AM | Pearson Farm Pecan Recipe | |
| | | 1:00 - 1:30 PM | Kids' Hot Cheese Sandwich | LIVE |
| | | 5:30 - 6:00 PM | Georgia Cattlewomen "Best Beef " Recipes | |
| Sun. | Oct. 6 | 5:00 - 5:30 PM | Best Deviled Egg | LIVE |
| Mon. | Oct. 7 | 1:00 - 1:30 PM | Georgia Fruit Recipe | |
| | | 1:00 - 1:30 PM | Meatless Monday Recipe | |
| Tue. | Oct. 8 | 4:00 - 4:30 PM | Taco Tuesday Recipe Contest | LIVE |
| Thur. | Oct. 10 | 12:30 - 1:00 PM | 35 Years of Magic Fair Food Contest | LIVE |
| | | 7:00 - 7:30 PM | Recipes from 1990s Movies Contest | |
| Sat. | Oct. 12 | 10:30 - 11:00 AM | Cast Iron Chicken Recipe Contest | LIVE |
| | | 4:00 - 4:30 PM | Best Banana Pudding | |
| Sun. | Oct. 13 | 12:30 - 1:00 PM | Georgia Peanut Recipe | |
| | | 1:00 - 1:30 PM | Generations 30 Min. Meal Team Contest | LIVE |

ELIGIBILITY

1. All exhibitors are required to read and abide by the Georgia National Fair General Rules And Regulations found at <https://www.georgianationalfair.com/p/georgialiving/finearts>. 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.** Hair must be covered or secured. Gloves must be worn when handling food. Gloves will be provided for live contests, if needed. 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, 2024.

5. Exhibitors ages 12-18 enter in the Youth Baking Divisions. Young cooks must have reached their twelfth birthday before October 1, 2024, to compete, unless stated otherwise in a contest.

6. Unless otherwise stated in individual contest information, online registration will end at 11:59 PM 3 days before the receiving date, or 3 days before the contest date for live contests.

7. Pre-registration is strongly recommended.

8. **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. All contestants must be out of the judging area before stated start of judging time or they will be disqualified. **Dishes not registered and in place before judging begins will not be judged.** Judging will not be delayed for late entries.

9. 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.

10. For all on-site contests, contestants must be present to win, unless they are on the fairgrounds participating in another live Fair contest at award presentation time. Contestant must notify Culinary staff at check-in if they may be absent at award presentation due to another contest.

ENTRY REQUIREMENTS

11. Contestants may enter as many Classes as they wish, but only two entries per Class, unless stated differently in the individual competition rules.

12. All entries must be submitted through the 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. **A winning recipe can only be used once in competition at the Georgia National Fair. Changing the title, the quantity of an ingredient or substituting less than 4 ingredients does not constitute a new recipe.**

16. For all Culinary entries, baking and on-site contests, TWO TYPED OR LEGIBLY PRINTED COPIES OF THE RECIPE ON 8 1/2X11 SHEETS OF PAPER MUST ACCOMPANY EACH ENTRY.

EACH RECIPE MUST FIT ON ONE PAGE. Do not laminate recipes. Recipe must follow the suggested recipe format on page 4 and 5. 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*.

17. The contestant's name, address, telephone number, and the name of the contest must be printed clearly on the back of each recipe. Division and Class numbers must be included for baking contests.

18. For contests that take place during the fair: 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 the west doors of the Miller-Murphy-Howard Building or at any TICKET GATE and you will be permitted to enter. Anyone not participating in the competition must purchase an entrance ticket.

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

20. Baked entries must be on thin board or paper plates with the exception of pies, which must be in disposable pie tins; no responsibility will be taken for contestants' dishes. Entries must be covered.

21. For on-site contests, dishes must be picked up immediately after winners' announcements. GNF will not be responsible for any dishes left after the winners' announcements.

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

23. **All culinary entries become property of the**

Fair and will not be returned.

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

25. 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

26. 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.

27. 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. **NOTE: Due to increased administrative costs, exhibitors who place and earn less than \$15 total in premiums will receive a ribbon, but will not be issued a check.**

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

30. Sweepstakes Plaque and \$25 may be presented to the Sweepstakes winner - winner of the most blue ribbons in the Culinary Divisions.

30. Winners' ribbons will be available during regular exhibit release Tues. & Wed., Oct. 15 & 16.

31. Premium checks totaling \$15 or more will be mailed within six weeks after the Fair is over.

Friday, October 4, 10:00 AM - while it lasts

The Georgia Cooks Who Care Charity Bake Sale will again take place as a part of the 2024 Georgia Living Program. Over \$400 was raised for charity in 2023. On Friday, October 4, as long as they last, a bake sale of items entered in competition will be held on the south porch of the Miller-Murphy-Howard Building.. Proceeds will benefit Heart of Georgia Developmental Disability Ministry.

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**. Do not laminate.
- 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.

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 Example:

My Favorite Apple Crisp

4 cups apples, cored and sliced

1/2 tsp cinnamon

1 Tbsp water

1 cup sugar

3/4 cups all purpose flour

1/8 tsp salt

1/2 cup (one stick) of cold butter

Preheat oven to 375 degrees. Place sliced apples in 9x13 baking pan. Add cinnamon and water and stir to combine. In a medium bowl, add sugar, flour, and salt. Cut butter into small pieces. Mix into flour mixture with a fork or pastry blender until combined. Mixture should resemble coarse crumbs. Sprinkle dry mixture over apples. Bake about 1 hour, or until apples are tender.



A word about appearance vs. presentation: 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. If the rules state an entry will be judged on **presentation**, this means the judges will also 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.

Saturday, October 5



Pecan Recipe Contest DIVISION 42201

Check-in: 10:30 - 11:00 AM
Winners announced at approximately 1:00 PM

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 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 must leave the judging area by 11:10 or be disqualified. Judging will begin at 11:15 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 5



Kids' Hot Cheese Sandwich Contest

DIVISION 42101

Pre-registration including recipe submission is required by Sept. 25

Check-in: 1:00 - 1:30 PM

Winners announced at approximately 4:00 PM

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

Recipes will be judged on:

| Class | | |
|-------|---|--------------------------------|
| 1 | Kids' Cheese Sandwich ages (9-12) (adult supervision required) | Taste Appeal.....30% |
| 2 | Kids' Cheese Sandwich ages (13-16) | Originality/creativity.....30% |
| | | Presentation.....25% |
| | | Neatness of work area.....15% |

Limited to one entry per contestant. Contestants must be at least 9 years old by October 1, 2024 and not older than 16 at the time of the contest.

Recipes must be emailed to contests@gnfa.com. Unless more than 12 entries are submitted, all entries pre-registered with recipes submitted by September 25, 2024, will be guaranteed a spot in the competition. If more than 12 entries with recipes are received by Sept. 25, twelve finalists will be selected from the recipes. For those not pre-registered by the 25th, GNFA reserves the right to accept additional pre-registered entries on a first received basis until the limit of 12 is reached. Entries without recipes will not be accepted as registered. **WALK IN ENTRIES WILL NOT BE ACCEPTED.**

Time slots will be drawn at check in.

You are to create an original variation on the traditional grilled or toasted cheese sandwich. We're looking for that special sandwich with a little something extra. Use your imagination and go wild!

Contestants will compete six at a time, in two (45 min.) heats and prepare their sandwiches before the judges in a live setting.

Contest will take place in front of an audience and all work will be done unaided. No coaching allowed. Adult must be present for safety purposes in 9-12 Division, but may not assist with preparation.

Pans, utensils, and all ingredients/materials will be provided by the contestant.

Preparation area will be an approximately 30 x 30 inch section of an 8 ft. table.

Display area will be an approximately 24 x 30 inch section of an 8 ft. table. The stove and judging area are not adjacent. Be prepared to transport your dish from the stove up to 50 feet to a table.

Contestants will be given 45 min. total for food prep, cooking, and to create their presentation display.

Contestant must clean prep area for presentation of entry.

Presentation should have a theme of your choice (Holiday, Country, Circus, etc.).

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.



Saturday, October 5

Georgia Cattlewomen's Association

"Best Beef Recipe" Contests

DIVISION 42301

Check-in: 5:30 - 6:00 PM

Winners announced at approximately 7:30 PM

Class 1 Adult

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

Class 2 Youth (12-18)

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.....25%
Presentation.....10%

Join us in celebrating our Georgia Beef Producers with your "BEST BEEF" recipe. The focus of the dish for Class 1 Adult must be a beef chuck cut.

The focus of the dish for Class 2 Youth must be ground beef.

The recipe must be cooked before arrival and presented at proper serving temperature. (Suggestion: wrap your prepared recipe and bring in a cooler or insulated bag to help maintain proper temperature.)

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 must leave the judging area by 6:10 or be disqualified. Judging will begin at 6:15 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.

Sponsored by Georgia Cattlewomen's Association and the Georgia Beef Board.

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

Sunday, October 6

Best Deviled Egg Contest



DIVISION 42401

Check-in: 5:00 - 5:30 PM

Winners announced at approximately 7:30 PM

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

Recipes will be judged on:

Taste appeal.....30%
 Appearance of overall dish.....25%
 Originality.....25%
 Level of difficulty.....10%
 Neatness of presentation area.....10%

Class

- 1 Youth Ages 9 - 15
- 2 Adult - Ages 16 and older

Deviled eggs are a southern tradition served at events from potlucks to parties. From “Plain Jane” to sophisticated, they are always a hit!

Limited to one entry per contestant.

For this contest, participants must bring whole boiled eggs already peeled, along with your other ingredients, deviled egg plate, and any other materials needed to prepare your dish. Plate may be glass or plastic, but must have indentions for eggs. Eggs will be cut and filling made on site. Eggs must be displayed on deviled egg plate with garnish. Kids are encouraged to use plastic knives or butter knives.

Minimum of one dozen or enough to fill your plate.

Contestants will have 45 minutes to complete their dish and leave the judging area. Time includes setup and cleanup. Contestants must stop work and clear the judging area by 6:15 or they will be disqualified.

Monday, October 7



Georgia Fruit Recipe Contest

DIVISION 42501

Check-in: 1:00 - 1:30 PM

Winners announced at approximately 3:00 PM

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.

Open to individual Georgia cooks, 16 and older.

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 7



Meatless Monday Recipe Contest

DIVISION 42601

Check-in: 1:00 - 1:30 PM

Winners announced at approximately 3:00 PM

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.....20%
Ease of Preparation.....25%
Appearance.....25%

Whether for budgetary reasons or to help save the planet, there has been a movement towards eating more vegetables. One way to do this without giving up meat entirely is to prepare one meal per week without meat, hence “Meatless Monday” has become a popular option.

Open to individual Georgia cooks, 16 and older.

Your creation must be a main dish. It must be cooked before arrival, must contain no meat (beef, pork, chicken, fish, etc.) or plant-based meat substitute and must serve at least four people.

Bring your prepared dish in an appropriate serving container.

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 8



Taco Tuesday Recipe Contest

DIVISION 42801

**Pre-registration including recipe
submission is required by Sept. 25**

Check-in: 4:00 - 4:30 PM

Winners announced at approximately 7:00 PM

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

Tacos will be judged on:

| | |
|--|-----|
| Ease of preparation..... | 15% |
| Taste appeal (flavor)..... | 35% |
| Presentation..... | 20% |
| Creativity (inventive use of ingredients)..... | 20% |
| Cleanliness of prep/judging area..... | 10% |

Taco: a crispy or soft corn or wheat tortilla that is folded or rolled and stuffed with a mixture (as of seasoned meat, cheese, and lettuce) ALSO - the perfect easy meal to make on a Tuesday night! Thought to have originated in Mexico, according to Merriam-Webster, the first known use of the word was in 1901. Today's tacos can be filled with anything from the traditional seasoned beef to chicken or sausage or fish.

Limited to one entry per contestant.

Recipes must be emailed to contests@gnfa.com. Unless more than 12 entries are submitted, all entries pre-registered with recipes submitted by September 25, 2024, will be guaranteed a spot in the competition. If more than 12 entries with recipes are received by Sept. 25, twelve finalists will be selected from the recipes. For those not pre-registered by the 25th, GNFA reserves the right to accept additional pre-registered entries on a first received basis until the limit of 12 is reached. Entries without recipes will not be accepted as registered. **WALK IN ENTRIES WILL NOT BE ACCEPTED.**

Time slots will be drawn at check in.

For this contest, you will be required to use a traditional hard or soft tortilla taco "shell", but the filling is "anything goes". Cooks will bring all of their ingredients and necessary dishes and supplies and prepare at least 4 tacos on site. Georgia National Fair will supply a stove and an approximately 30x48 inch space for presentation. Basic food safety practices must be followed. Plastic gloves will be provided if needed.

Open to individuals or teams of two - teams can consist of either 2 adults or 1 adult and 1 child who is at least 9 and no more than 18 years of age. Contestants will compete six at a time, in two (60 min.) heats and prepare their tacos before the judges in a live setting. Ingredients must be prepped on site. Only one person per team will be allowed at the stove at a time. The stove and judging area are not adjacent. Be prepared to transport your dish from the stove up to 50 feet to a table.

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, taco stands, place settings, etc., and presentation must represent the featured theme of "Taco Tuesday" or reflect the theme of the filling (chicken, fish, etc.). Contestants will have 60 minutes to prepare their dish, complete their presentation and leave the judging area. 60 minutes includes setup and cleanup. Judging will begin at as dishes are completed, or 60 minutes after start time, and will not be delayed for incomplete presentations. Prep/stove area must be cleaned before judging of your dish will begin. Contestants must stop work and leave the judging area when their 60 minutes is up, or they will be disqualified.

NOTE: Presentation is part of the judging score card.

Thursday, October 10



“35 Years of Magic” Fair Food Contest

DIVISION 42901

Pre-registration including recipe submission is required by Sept. 25

Check-in: 12:30 - 1:00 PM

Winners announced at approximately 4:00 PM

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

Recipes will be judged on:

Ease of preparation.....15%
 Taste appeal (flavor).....35%
 Presentation.....20%
 Creativity (inventive use of ingredients).....20%
 Cleanliness of prep/judging area.....10%

Georgia National Fair is celebrating our 35th year and we are ready for some good eats! From fried Oreos to funnel cakes, pork chop sandwiches or turkey legs - recreate your favorite Fair Food!

Presentation is part of the scorecard and should be created around a fair theme. Recipe can be for any food found at a fair and does not necessarily have to be a Georgia National Fair item.

Open to individual Georgia cooks, 16 and older.

Recipes must be emailed to contests@gnfa.com. Unless more than 12 entries are submitted, all entries pre-registered with recipes submitted by September 25, 2024, will be guaranteed a spot in the competition. If more than 12 entries with recipes are received by Sept. 25, twelve finalists will be selected from the recipes. For those not pre-registered by the 25th, GNFA reserves the right to accept additional pre-registered entries on a first received basis until the limit of 12 is reached. Entries without recipes will not be accepted as registered. **WALK IN ENTRIES WILL NOT BE ACCEPTED.**

Time slots will be drawn at check in.

Contestants must bring two copies of their recipe. The contestants will provide their own cookware, mixing bowl, utensils, and other ingredients.

Georgia National Fair will provide the use of a stove. Contestants will compete six at a time, in two (75 min.) heats and prepare their entrees before the judges in a live setting. Time includes setup and cleanup. Ingredients must be prepped on site.

The stove and judging area are not adjacent. Be prepared to transport your dish from the stove up to 50 feet to a table.

Prep/stove area must be cleaned before judging of your dish will begin.

Contestants will have 75 minutes to complete their dish and leave the judging area. Time includes setup and cleanup. Contestants must stop work and clear the judging area when their time is up or they will be disqualified

Thursday, October 10



Retro Rewind - Recipe from 1990s Movies Contest

DIVISION 43101

Check-in: 7:00 - 7:30 PM

Winners announced at approximately 8:30 PM

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

Recipes will be judged on:

| | |
|--|-----|
| Ease of preparation..... | 10% |
| Taste appeal (flavor)..... | 35% |
| Presentation..... | 20% |
| Creativity (inventive use of ingredients)..... | 15% |
| Cleanliness of prep/judging area..... | 10% |
| Adherence to theme..... | 10% |

We're rewinding to the 1990s to revisit the movies popular around the beginning of the fair and recreate recipes from those films. Many movies featured fast food options like pizza, burgers, and donuts. But then you had movies like *Forrest Gump* (chocolates and shrimp), mafia movies like *Goodfellas* and *Godfather III* that featured Italian restaurants, *Fried Green Tomatoes* (the obvious title option, or BBQ, anyone?), *Pretty Woman* had the fancy restaurant scene and *Soul Food* had Sunday dinners. Your objective is choose a movie that was released in the 1990s and produce a dish from the film. List the name of the film on your recipe.

Open to individual Georgia cooks, 16 and older.

The food item can be an appetizer, meal, or dessert. Your dish must be cooked before arrival and must recipe must serve at least four people.

Presentation must depict any scene from the selected movie or the general theme of the movie and will include one place setting.

Contestants must leave the judging area by 7:45 or be disqualified. Judging will begin at 7:50 and will not be delayed for incomplete presentations.

Saturday, October 12

Cast Iron Chicken Recipe Contest

DIVISION 43201



Pre-registration including recipe submission is required by Sept. 25

Check-in: 10:30 - 11:00 AM

Winners announced at approximately 2:00 PM

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

Entries will be judged on:

Ease of preparation..... 15%
Taste appeal (flavor)..... 35%
Appearance..... 25%
Creativity/originality..... 15%
Cleanliness of Prep/Judging Area..... 10%

Cast iron has been around over 1800 years, since the Han Dynasty in China. It was very commonly used for cooking in the United States until the invention of Teflon in the early to mid-1900s. Growing up in the south, the cast iron skillet was a common sight in Grandmas' kitchens and they were passed down from generation to generation. For this contest, you will create a chicken dish in a traditional cast iron pan/pot (not enameled) that serves 4 people. Dish may be served in the cast iron or on a plate, but only items cooked in the cast iron will be judged.

Open to individuals or teams of two - teams can consist of either 2 adults or 1 adult and 1 youth who is ages 9 to 18. Youth contestants must be at least 9 years old by October 1, 2024. Limited to one entry per contestant/team.

Recipes must be emailed to contests@gnfa.com. Unless more than 12 entries are submitted, all entries pre-registered with recipes submitted by September 25, 2024, will be guaranteed a spot in the competition. If more than 12 entries with recipes are received by Sept. 25, twelve finalists will be selected from the recipes. For those not pre-registered by the 25th, GNFA reserves the right to accept additional pre-registered entries on a first received basis until the limit of 12 is reached. Entries without recipes will not be accepted as registered.

WALK IN ENTRIES WILL NOT BE ACCEPTED.

Time slots will be drawn at check in.

The Georgia National Fair will provide the use of a stove. The contestants will provide their own pots/pans, mixing bowl, utensils, and other ingredients, as well as a trivet for the cast iron.

Contestants will compete six at a time, in two (60 min.) heats and prepare their dishes before the judges in a live setting. Other than brining or marinade, ingredients must be prepped on site.

Basic food safety practices must be followed. Plastic gloves will be provided if needed. Contestants are responsible for keeping their raw chicken cold at a safe temperature.

Youth under 13 may not use stove unsupervised. The stove and judging area are not adjacent. Be prepared to transport your dish from the stove up to 50 feet to a table.

Prep/stove area must be cleaned before judging of your dish will begin.

Contestants will not be allowed to "place" their entries, so please do not bring decorative items.

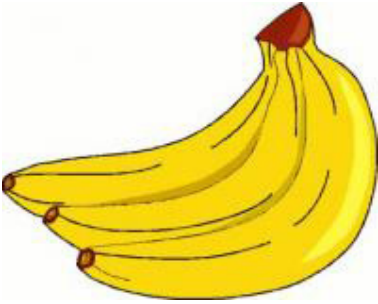
Presentation is not a part of the judging score card.

Contestants will have 60 minutes to complete their dish and leave the judging area. Time includes setup and cleanup. Contestants must stop work and clear the judging area when their time is up or they will be disqualified.

Saturday, October 12

Best Banana Pudding Contest

DIVISION 43301



Check-in: 4:00 – 4:30 PM
Winners announced at approximately 6:00 PM

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%
Appearance of overall dish.....25%
Originality.....20%
Prominence of real banana flavor.....25%

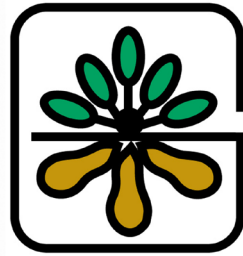
The first known recipe for banana pudding was published in Good Housekeeping in 1888. It consisted of bananas and custard layered with sponge cake and topped with whipped cream. Through the years the dish has evolved to include different cakes and cookies, meringues in place of the cream, and finally the vanilla wafer. Nabisco first published their official recipe on the Nilla Wafer box in the 1940s and the now southern traditional dessert can be found in variations too many to count.

Open to individual Georgia cooks, 16 and older.

For this contest, participants must bring their best banana pudding - any flavor or style - that includes real bananas. The dessert must feed at least 4 people.

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.

Sunday, October 13



Georgia
Peanut
Commission

Georgia Peanut Recipe Contest

DIVISION 43001

Check-in: 12:30 - 01:00 PM
Winners announced at approximately 2:30 PM

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

The Georgia Peanut Commission 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
- Georgia farmers produced 1.67 million tons of peanuts in 2021.
- Peanuts are ranked fifth among Georgia commodities with a farm gate value of over \$663 million.
- Georgia farmers produced 52% of the peanuts grown in the United States in 2021.
- Peanuts are a \$2 billion industry in Georgia.
- Peanuts are grown in 76 of the 159 counties in Georgia.
- It takes 540 peanuts to make a 12 oz. jar of peanut butter.

Please note - the classes have changed.

Class

- 1 Youth Ages 12-18
- 2 Adult

Only one entry per person. Youth contestants must be at least 12 years old by October 1, 2024. The 2023 1st place winners are not eligible to compete in 2024.

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:

Taste40%
Originality of recipe.....20%
Appearance.....20%
Ease of preparation.....20%

Sunday, October 13



Generations 30 Minute Meal Team Contest

**Pre-registration including recipe submission is
required by Sept. 25**

DIVISION 43401

Check-in: 1:30 - 2:00 PM

Winners announced at approximately 4:00 PM

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

Dishes will be judged on:

Taste appeal.....30%
Originality of recipe.....20%
Appearance.....20%
Ease of preparation.....20%
Cleanliness of prep/judging area.....10%

The world just seems to keep getting busier and busier, so today's cooks are coming up with simpler and quicker dishes to provide meals for their families with less time required for cleanup. Your challenge is to make your best one-dish meal to feed a family of four in 30 minutes or less.

Open to teams of one adult and one child. Child must be ages 9-18.

Limited to one entry per contestant.

Recipes must be emailed to contests@gnfa.com. Unless more than 12 entries are submitted, all entries pre-registered with recipes submitted by September 25, 2024, will be guaranteed a spot in the competition. If more than 12 entries with recipes are received by Sept. 25, twelve finalists will be selected from the recipes. For those not pre-registered by the 25th, GNFA reserves the right to accept additional pre-registered entries on a first received basis until the limit of 12 is reached. Entries without recipes will not be accepted as registered.

WALK IN ENTRIES WILL NOT BE ACCEPTED.

Time slots will be drawn at check in.

Georgia National Fair will provide the use of a stove. The contestants will provide their own pot/pan, mixing bowl, utensils, and ingredients.

Contestants will compete six at a time, in two (40 min.) heats and prepare their dishes before the judges in a live setting. Ingredients must be prepped on site.

The stove and judging area are not adjacent. Be prepared to transport your dish from the stove up to 50 feet to a table.

Both team members must participate in preparation of the meal.

There will be no presentation, but meal must be placed in a serving dish for judging.

Contestants will have 40 minutes to complete their dish and leave the judging area. Time includes setup and cleanup. Contestants must stop work and clear the judging area when their time is up or they will be disqualified.