

CULINARY ARTS

Special Thanks To:



CLASS 29 - CHILI COOK OFF

SCHEDULE INFORMATION

Location: Jacob Building (First Floor) Culinary Arts Stage
Drop-off: Wednesday, September 11 - 6:00pm-6:30pm
Judging: Wednesday, September 11 - 7:00pm

Food City Gift Cards for Top Three!
1st - \$50.00 2nd - \$25.00 3rd - \$15.00

Bring your best chili to the Tennessee Valley Fair for a chance to win great prizes and be crowned the Tennessee Valley Fair Chili Cook-Off King or Queen! Prizes will be awarded for 1st-3rd place in each category and for Viewer's Choice Award. Contest is limited to one entry per category per contestant.

RULES

1. Limited to one entry per category per person.
2. \$5.00 entry fee per entry submitted. All contestants must pre-register, no entries will be accepted on-site.
3. All entries must be made at home and delivered to the Culinary Arts Stage in a clean, 5qt crock pot filled to capacity. If crock pot is not filled to capacity, entry will be disqualified. Samples will be given out to fairgoers in the crowd after the contest and ALL contestants must participate.
4. All crock pots must have a crock pot liner bag.
5. Any meats used MUST be USDA inspected. Recipe must be typed and submitted with your entry.
6. Recipes will be judged on the following: Aroma, Consistency, & Taste. No garnishes.
7. Late entries will not be accepted, no exceptions!
8. Decisions of the judges are final.
9. Any participant not following guidelines will be disqualified and will forfeit any prize won.

Lot

- 01 - Traditional Chili - A chili made with beef and other traditional ingredients such as peppers, beans, tomatoes, and spices
- 02 - Unique Chili - A chili that is not beef-based and through a combination of different ingredients creates a delicious result.
- 03 - Spicy - A chili that has your own special kick.

CLASS 30 - SWEET GOODNESS DONUT CHALLENGE

Location: Jacob Building Culinary Arts Stage
(First Floor)
Drop-off: Thursday, September 12 - 4:30pm-5:30pm
Judging: Thursday, September 12 - 6:00pm

1st Place in Each Lot Receives a Banner

How would you like to have the bragging rights of being the Tennessee Valley Fair's Best Donut Shop for 2024?

RULES

1. Limited to one entry per category per person/shop.
2. All contestants must pre-register, no entries will be accepted on-site.
3. Each contestant will submit two (2) dozen signature donuts (one flavor) in each category entered.
4. All entries should be in plain white boxes with no identification of the donut shop.
5. Contestants are welcome to bring business cards or flyers from their shop. Promotional material cannot be with the entry.
6. Donuts will be judged on the following: Taste, Appearance and Aftertaste.
7. Late entries will not be accepted, no exceptions!
8. Decisions of the judges are final and winners will be announced after scores are tallied.

Lot

- 01 – Yeast Donut
- 02 – Cake Donut
- 03 – Specialty Donut
- 04 - Kolache

CLASS 31 - AMATEUR SWEET GOODNESS DONUT CHALLENGE

Location: Jacob Building Culinary Arts Stage
(First Floor)
Drop-off: Thursday, September 12 - 4:30pm-5:30pm
Judging: Thursday, September 12 - 6:00pm

1st Place in Each Lot Receives a Banner

Can you make a donut better than a professional donut shop? Do you have that "special" ingredient? Put your skills to the test!

RULES

1. Limited to one entry per category per person.
2. All contestants must pre-register, no entries will be accepted on-site.
3. Each contestant will submit one (1) dozen signature donuts (one flavor) in each category entered..
4. Donuts will be judged on the following: Taste, Appearance and Aftertaste.
5. Late entries will not be accepted, no exceptions!
6. Decisions of the judges are final and winners will be announced after scores are tallied.

Lot

- 01 – Yeast Donut
- 02 – Cake Donut
- 03 – Specialty Donut
- 04 - Kolache