

# CULINARY

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

**Must be pre-registered by September 22 for early registration for baking.**

**ALL baked goods will be received Thursday, October 7, between 3:00 PM and 8:00 PM at the Miller-Murphy-Howard Building.** Bakers who pre-register more than five entries by September 22 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.

## ENTRIES RECEIVED:

Thurs. Oct. 7 3:00 - 8:00 PM

ALL Culinary Baking entries

## CONTESTS:

Sat. Oct. 9 10:00 - 10:30 AM  
1:00 - 1:30 PM  
5:00 - 5:30 PM

Kids' Creative Smoothie  
Pearson Farm Pecan Recipe  
Georgia Cattlewomen  
"Best Beef " Recipes

Sun. Oct. 10 5:00 - 5:30 PM

Best Deviled Egg

Mon. Oct. 11 1:00 - 1:30 PM

Georgia Fruit Recipe

1:00 - 1:30 PM

Meatless Monday Recipe

Tue. Oct. 12 4:00 - 4:30 PM

Not Your Mama's Mac 'n Cheese

7:00 - 7:30 PM

Food Pantry Staples Recipe

Thur. Oct. 14 12:30 - 1:00 PM

Throwback Thursday Omelet

3:30 - 4:00 PM

Georgia Peanut Recipe

Sat. Oct. 16 10:00 - 10:30 AM

Not Just Ramen

4:00 - 4:30 PM

Best Traditional BBQ Plate

Sun. Oct. 17 1:00 - 1:30 PM

Generations 30 Minute Meal Live  
Team Contest

**ELIGIBILITY**

- 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/finarts>. 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](mailto:contests@gnfa.com). Please help us prevent entry disqualifications.
- 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.
- 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.
- For live contests, unless there is a Youth Division listed, contestants must have reached their 16th birthday by October 1, 2021.
- Exhibitors ages 12-18 enter in the Youth Baking Divisions. Young

cooks must have reached their twelfth birthday before October 1, 2021, 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. 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.

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. All contestants must be out of the judging area before stated start of judging time. 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, 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 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 must be printed clearly on the back of each recipe. Division and Class numbers must be included for baking contests.

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. Anyone not participating in competition must purchase an entrance ticket.

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

19. 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' plates. Entries must be covered.

20. For on-site contests, dishes must be picked up immediately after winners'

announcements.

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. The Charity Bake Sale has been suspended for 2021.

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. The decision of the judges will be final.

### PREMIUMS

27. All premium money will be paid from the judges' record sheets and not from ribbons that may be attached to exhibits. **NOTE: For premiums less than \$10, please refer to the premium section of the General Rules.**

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

29. 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.

30. Winners' ribbons will be available during regular exhibit release Tues. & Wed., Oct. 19 & 20. Ribbons not picked up at the close of the Fair will be mailed to the exhibitor with their premiums.

31. Premium checks will be mailed within six weeks after the Fair is over.

**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.

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.

**COOKS WHO CARE  
CHARITY BAKE SALE  
HAS BEEN SUSPENDED FOR 2021**

# 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.

### 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

- 1 Caramel
- 2 Carrot
- 3 Devil's Food
- 4 German Chocolate
- 5 Layer - Chocolate
- 6 Layer - White
- 7 Layer - Yellow
- 8 Mix Tricks - any cake using mix as a base, but with clever additions of other ingredients by exhibitor.
- 9 Pound - (standard - cream cheese, butter, sour cream, etc.)
- 10 Pound - (chocolate)
- 11 Pound - (other flavors)
- 12 Red Velvet
- 13 Any Other Worthy Cake Not Listed

## CAKES ENTRIES WILL BE JUDGED ON:

### External Characteristics 30

#### Shape 10

Symmetrical, flat or evenly rounded top

#### Surface 10

Unfrosted-Uniform light brown except where darkened by ingredients. Looks appealing.

Frosted-Consistency characteristic of kind, creamy, moist, free from stickiness, crystals, or crustiness.

Flavor-Characteristic of kind, delicate, and pleasing in combination with cake. Distribution, style, and color, suitable to kind of cake and frosting.

#### Volume 10

Light in weight in proportion to size (extra ingredients, such as fruits and nuts add weight).

### Internal Characteristics 30

#### Texture 10

Tender, moist crumb, velvety feel to tongue - Added ingredients supply appropriate textural changes (nuts should be crunchy, fruits moist and soft, etc.). Ingredients should be well distributed.

#### Grain 10

Appropriate to kind of cake.

#### Color 10

Characteristic of kind of cake.

### Flavor 40

Blended flavor of ingredients free from undesirable flavor from fat, leavening, flavoring, or other ingredients.

**For premiums less than \$10, please refer to the premium section of the General Rules.**

**CANDY**

Exhibit at least one dozen pieces of candy.

**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

- 1 Bonbons
- 2 Caramel
- 3 Divinity
- 4 Fudge - Chocolate
- 5 Fudge - Peanut Butter
- 6 Peanut Brittle
- 7 Pecan Brittle
- 8 Toffee
- 9 Pralines
- 10 Other Candy Not Listed

**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

**COOKIES**

Exhibit at least one dozen cookies/small cakes.

**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

\*Must be already cut to serving size

**COOKIES ENTRIES WILL BE JUDGED ON:****External Characteristics 30****Shape 10**

Uniform and even

**Crust 10**

Uniform color, characteristics of type of cookie

**Appearance 10**

Refrigerator-uniform, thin slices

Rolled-retains shape of cutter

Bar-uniform, well cut shape

Drop-fairly uniform round shape

**Internal Characteristics 30****Texture 10**

Appropriate to recipe

**Grain 10**

Even cells

**Color 10**

Characteristic of type of cookie

**Flavor 20**

Blended flavor of well-baked ingredients, characteristic of the type of cookie, free from excessive flavor of spices or other flavorings.

## 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 Cheesecake
- 4 Cobbler
- 5 Custard, any flavor
- 6 Main Dish
- 7 Peach
- 8 Pecan (traditional)
- 9 Pecan (other)
- 10 Pumpkin
- 11 Sweet Potato
- 12 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 20**

Fruit fillings should be natural tasting and representative of fruit used; other type fillings should be standard in appearance and flavor.

**Overall Flavor 20**

Blended flavor of well-baked ingredients, free from undesirable flavors; smells tempting

### 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  
Plaque and \$100

**QUICK BREADS**

Exhibit whole loaf, except for biscuits and muffins.

**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

**QUICK BREAD ENTRIES WILL BE JUDGED ON:****External Characteristics 30**

- Shape** 10  
Well proportioned, evenly rounded or flat top
- Crust** 10  
Uniform browning, tender, thin with rough surface, free from cracks
- Volume** 10  
Light in weight in proportion to size (extra ingredients, such as fruits and nuts add weight).

**Internal Characteristics 30**

- Texture** 10  
Medium fine, moist, tender, crumb-not crumbly sticky or doughy
- Grain** 10  
Round even cells, free from tunnels-nuts and fruits well distributed without excessive dryness or sogginess
- Color** 10  
Uniform without streaks

**Flavor 40**

- Blended flavor of well-baked ingredients, characteristic of the kind, free from excessive flavor of spices or other flavorings

**YEAST BREADS**

Exhibit whole loaf, except for rolls.

**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

**QUICK BREAD ENTRIES WILL BE JUDGED ON:****External Characteristics 30**

- Shape** 10  
Well proportioned, uniform ring shape, evenly braided, rolls are a uniform size
- Crust** 10  
Uniformly browned except slightly darker on top, about 1/8" deep, crisp, tender, smooth, free from cracks and bulges

**Volume 10**

- Light in weight in proportion to size

**Internal Characteristics 30**

- Texture** 10  
Tender, elastic crumb, not dry or doughy
- Grain** 10  
Fine cells elongated upward, evenly distributed, cell walls thin
- Color** 10  
Characteristic of ingredients used, free from dark streaks

**Flavor 10**

- Blended flavor of ingredients, free from undesirable flavor from fat, leavening, flavoring, or other ingredients

**For premiums less than \$10, please refer to the premium section of the General Rules.**