

# CULINARY

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

**Mail entry forms to arrive 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 two 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

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

Mon. Oct. 11 1:00 - 1:30 PM  
1:00 - 1:30 PM  
4:00 - 4:30 PM

Tue. Oct. 12 4:00 - 4:30 PM  
7:00 - 7:30 PM

Thur. Oct. 14 12:30 - 1:00 PM  
3:30 - 4:00 PM

Sat. Oct. 16 10:00 - 10:30 AM  
4:00 - 4:30 PM

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

Kids' Creative Smoothie  
Pearson Farm Pecan Recipe  
Georgia Cattlewomen  
"Best Beef " Recipes  
Best Deviled Egg  
Georgia Fruit Recipe  
Meatless Monday Recipe  
Cookie Nip Cookie Decorating  
Not Your Mama's Mac 'n Cheese  
Food Pantry Staples Recipe  
Throwback Thursday Omelet  
Georgia Peanut Recipe  
Not Just Ramen  
Best Traditional BBQ Plate  
Generations 30 Minute Meal Live  
Team Contest

**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](mailto: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, 2021.
5. 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**

**Saturday, October 9**



## **Kids' Creative Smoothie Contest**

**DIVISION 42101**

**Must pre-register by September 22**

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

Winners announced at approximately 12:30 PM

First Place.....\$75 and GNF Rosette

Second Place .....\$50 and GNF Rosette

Third Place.....\$25 and GNF Rosette

### **Class**

- 1 Kids' Smoothie ages (8-12)
- 2 Kids' Smoothie ages (13-16)

1. This contest is open to kids age 8-16. Contestants must be at least 8 years old by October 1, 2021 and not older than 16 at the time of the contest.

2. Limit 1 entry per person.

3. Contest will take place in front of an audience and all work will be done unaided. No coaching allowed.

4. Blender and all ingredients/materials will be provided by the contestant.

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

6. Display area will be an approximately 24 x 30 inch section of an 8 ft. table.

7. Contestants will be given 15 minutes to create their presentation area. Food prep must be completed within 30 minutes.

8. Due to limitations of power availability, contestants may have to take turns blending.

10. Contestant must clean prep area for presentation of entry.

11. Presentation should have a theme of your choice.

### **Recipes will be judged on:**

Taste Appeal.....	30%
Originality/creativity.....	30%
Presentation.....	25%
Neatness of work area.....	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.). The appearance of the food will be considered as part of the presentation.

**Saturday, October 9**



## **Pecan Recipe Contest**

### **DIVISION 42201**

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

Winners announced at approximately 3:00 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 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 9

## Georgia Cattlewomen's Association

### "Best Beef Recipe" Contests

#### DIVISION 42301

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

Winners announced at approximately 7:00 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.....\$75 and GNF Rosette  
Second Place.....\$50 and GNF Rosette  
Third Place.....\$25 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 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.

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 10**



## **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 Ages 8 - 15
- 2 Ages 16 - Adult

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

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. Judging will begin at 6:15 and will not be delayed for incomplete presentations.**

# Monday, October 11



## 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%

**NEW** - This is an OPEN contest. Georgia residents 8 and older may participate.

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 11**



# **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.

Your creation must be a main dish. It must be cooked before arrival, must contain no meat (beef, pork, chicken, fish, etc.) 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.**

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**Monday, October 11**



# **Cookie Nip Cookie Decorating Contest**

## **DIVISION 43401**

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

Winners announced at approximately 6:30 PM

First Place.....\$100 and GNF Rosette

Second Place.....\$75 and GNF Rosette

Third Place.....\$50 and GNF Rosette

We are pleased to welcome Cookie Nip as our newest culinary contest sponsor! Cookie Nip is “a rich buttery-blend of vanilla bean with notes of salted caramel” formulated specifically for cookies, cakes and frostings, and it can replace vanilla in all recipes. Developed by Michelle Gowan and Marc Lipson, Cookie Nip’s distinctive taste and versatility have made it one of the trendiest new flavors in the baking industry today.

The Cookie Nip Decorated Cookie Contest theme for 2021 is “Georgia”. Everybody knows that Georgia is the Peach State, but there is a lot more that represents our state. You can choose to create cookies that are all the same shape or you can make every cookie represent a different image associated with Georgia.

Proof of Cookie Nip purchase (bottle or receipt for purchase) will be required at checkin.

Each entry should include nine decorated sugar cookies. Cookies must be fully decorated prior to delivery to the Fairgrounds.

The recipe you use, shapes of the cookies, and type of frosting is variable depending on the interpretation of the contestant.

The nine cookies can be any size. They can be the same shape or they

can be different designs, as long as they meet the theme of "Georgia". Cookies can be decorated with royal icing, glaze, buttercream, candy embellishments or sprinkles, frosting, fondant, modeling chocolate, stencils, air brushing, water coloring, edible markers, hand painting or sculpting.

Three of the cookies will be tasted by the judges and the remaining six cookies will remain on display throughout the fair. Cookies should be arranged on a plastic or disposable plate or platter. Dishes will not be returned. Judging will be live.

**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.**

**Recipes will be judged on:**

Taste and texture (taste, texture of the cookies, uniform thickness, and clean lines with no spreading).....	40%
Creative interpretation of theme (Georgia).....	30%
Artistic Rendering (clean lines, use of various decorating techniques and products, strong colors with no color bleeding, smooth finish, neatly decorated and identifiable subject).....	30%

**Tuesday, October 12**



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

**DIVISION 42701**

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

Winners announced at approximately 6:00 PM

First Place.....\$100 and GNF Rosette **Recipes will be judged on:**

Second Place.....\$75 and GNF Rosette

Third Place.....\$50 and GNF Rosette

Taste appeal.....30%

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!

## Tuesday, October 12



# Food Pantry Staples Recipe Contest

## DIVISION 42801

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

Winners announced at approximately 9:00 PM

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

### Recipes will be judged on:

Nutritional quality.....	15%
Ease of preparation.....	15%
Taste appeal (flavor).....	30%
Appearance.....	20%
Creativity (inventive use of ingredients).....	15%
Adherence to food pantry ingredients only.....	5%

Lockdowns and quarantines along with grocery shortages caused many people to have to improvise to feed their families this year. Cooks had to get creative to make ends meet and still present an appetizing plate. Your challenge is to create a main dish using pantry staples that would be found at an average food bank to include shelf stable ingredients - canned or jarred meats and vegetables, dry pasta, rice, canned soups, flour, sugar, or oil. Also included can be common fruits and vegetables that do not require refrigeration like carrots, potatoes, onions, apples, oranges, bananas, etc., and common spices that would be found in a basic kitchen like salt, pepper, garlic powder, onion powder, Italian seasoning, etc.

Your completed dish should feed 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.**

**Thursday, October 14**



**Throwback Thursday  
Original Omelet Cooking  
Contest**

**DIVISION 42901**

**Pre-registration including recipe submission is  
required by Sept. 22**

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

Ease of preparation.....	20%
Taste appeal (flavor).....	30%
Appearance.....	20%
Creativity (inventive use of ingredients).....	20%
Cleanliness of Prep/Judging Area.....	10%

A throwback to the first Georgia National Fair in 1990 - An early tradition at the Georgia National Fair - Howard Helmer, the world's fastest omelet maker would demonstrate his skills while promoting the Georgia egg. One of the few cooking contests in the early years was the omelet contest. As a tribute to those early years, we are bringing back the original omelet contest.

All omelet entries must be pre-registered and recipes submitted by September 22, 2021. Recipes can be emailed to [contests@gnfa.com](mailto:contests@gnfa.com).

Twelve finalists will be selected from the recipes, which will be judged on nutritional quality, ease of preparation, taste appeal, creativity, and originality. The contestants will provide their own omelet pan, mixing bowl, utensils, and other ingredients.

Georgia National Fair will provide two eggs per contestant and the use of a stove. Contestants will compete six at a time, in two (45 min.) heats and prepare their omelets before the judges in a live setting. Ingredients must be prepped on site. Omelets will be judged on nutritional quality, ease of preparation, taste appeal, appearance, creativity, and cleanliness of prep/judging area. Prep/stove area must be cleaned before judging of your dish will begin.

# Thursday, October 14



Georgia  
Peanut  
Commission

## Georgia Peanut Recipe Contest DIVISION 43001

Check-in: 3:30 - 4:00 PM

Winners announced at approximately 5:30 PM

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, 2021. Only one entry per person. The 2019 1st place winners are not eligible to compete in 2021.

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%

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**Saturday, October 16**

# **“Not Just Ramen” Contest**

## **DIVISION 43101**

**Pre-registration including recipe submission is required  
by Sept. 22**

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

Winners announced at approximately 1:30 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).....	30%
Appearance.....	20%
Creativity/originality.....	25%
Cleanliness of Prep/Judging Area.....	10%

Ramen noodles have become a staple for college students and cooks on a budget and are now all the rage on YouTube and TikTok. Your challenge is to create a dish that serves at least four people using 2 packages of ramen noodles. Your offering can be a stir fry, casserole, main dish, appetizer or dessert - use your imagination - what we are not looking for is another bowl of noodle soup. Creativity is key.

Open to individuals or teams of two - teams can consist of either 2 adults or 1 adult and 1 child who is at least 8 years of age.

Recipes can be emailed to [contests@gnfa.com](mailto:contests@gnfa.com). Twelve finalists will be selected from the recipes, which will be judged on ease of preparation, taste appeal, creativity, and originality. Time slots will be drawn at registration.

The Georgia National Fair will provide 2 packages of ramen noodles (specific flavor not guaranteed) and the use of a stove. The contestants will provide their own pots/pans, mixing bowl, utensils, and other ingredients.

Contestants will compete six at a time, in two heats and prepare their dishes before the judges in a live setting. The first six contestants will start at 10:45 and have a maximum of 60 minutes to prepare their dish and clean their work area for judging.

Ingredients must be prepped on site.

Basic food safety practices must be followed. Plastic gloves will be provided if needed.

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. 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.**

**Saturday, October 16**



## **Best Traditional BBQ Plate Contest**

### **DIVISION 43201**

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%
Texture of protein.....	25%

What could be more traditional than an old fashioned southern BBQ plate? Those smoky flavors with a hint of spice and tang. Whether you prefer chicken, pork, beef, or some other protein, it's lip smackin' good! Serve it up with a few sides like potato salad, slaw, or beans, and you've got a hit!

For this contest, participants must bring their best barbecue offering along with 2 sides to make a full BBQ plate meal.

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.

Recipes for all dishes and your BBQ sauce must be included.

**Contestants will have 15 minutes to complete their plate and leave the judging area. Judging will begin at 10:50 and will not be delayed for incomplete presentations.**

**Sunday, October 17**



**Generations  
30 Minute Meal  
Live Team Contest**

**Must Pre-register by  
September 22**

**DIVISION 43301**

Check-in: 1:00 - 1:30 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:**

Taste appeal.....30%  
Originality of recipe.....20%  
Appearance.....20%  
Ease of preparation.....20%  
Cleanliness of Prep/Judging Area...10%

Open to teams of one adult and one child. Child must be 18 or younger.  
All entries must be pre-registered and recipes submitted by September 22, 2021.

Recipes can be emailed to [contests@gnfa.com](mailto:contests@gnfa.com).

Twelve finalists will be selected from the recipes, which will be judged on nutritional quality, ease of preparation, taste appeal, creativity, and originality.

The contestants will provide their own pot/pan, 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 (30 min.) heats and prepare their dishes before the judges in a live setting. Ingredients must be prepped on site.

Dishes will be judged on taste appeal, originality, appearance, and ease of preparation.

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.