

CULINARY

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

Must be pre-registered by September 21 for early registration for baking.

ALL baked goods will be received Thursday, October 6, between 3:00 PM and 8:00 PM at the Miller-Murphy-Howard Building. Bakers who pre-register more than five entries by September 21 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. 6	3:00 - 8:00 PM	ALL Culinary Baking entries
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CONTESTS:

Sat. Oct. 8	10:00 - 10:30 AM	Kids' Creative Smoothie	LIVE
	1:00 - 1:30 PM	Pearson Farm Pecan Recipe	
	5:00 - 5:30 PM	Georgia Cattlewomen "Best Beef " Recipes	
Sun. Oct. 9	5:00 - 5:30 PM	Best Deviled Egg	LIVE
Mon. Oct. 10	1:00 - 1:30 PM	Georgia Fruit Recipe	
	1:00 - 1:30 PM	Meatless Monday Recipe	
Tue. Oct. 11	4:00 - 4:30 PM	Taco Tuesday Recipe Contest	LIVE
Thur. Oct. 13	12:30 - 1:00 PM	Eggs for Dinner Contest	LIVE
	3:30 - 4:00 PM	Georgia Peanut Recipe	
	7:00 - 7:30 PM	Not Your Mama's Mac 'n Cheese	
Sat. Oct. 15	10:00 - 10:30 AM	Not Just Ramen	LIVE
	4:00 - 4:30 PM	Best Banana Pudding	
Sun. Oct. 16	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, 2022.

5. Exhibitors ages 12-18 enter in the Youth Baking Divisions. Young cooks must have reached their twelfth birthday before October 1, 2022, 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 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.**

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.

12. All entries must be submitted 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. Do not laminate recipes. Recipe must follow the suggested recipe format. 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 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.

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' dishes. Entries must be covered.

20. 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.

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

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 \$20 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 Georgia Champion Junior Cook - winner of the most blue ribbons in the Youth Culinary Divisions.

The Cindy Noble Memorial Award will be presented to the Adult Culinary Sweepstakes winner.

31. Winners' ribbons will be available during regular exhibit release Tues. & Wed., Oct. 18 & 19.

32. Premium checks totaling \$20 or more will be mailed within six weeks after the Fair is over.

Friday, October 7, 5:00 PM - 10:00 PM Saturday, October 8, 9:00 AM - 8:00 PM

The Georgia Cooks Who Care Charity Bake Sale will again take place as a part of the 2022 Georgia Living Program. Though we were unable to hold the bake sale in 2021 due to Covid, as a result of exhibitors' generosity, over \$900 was raised for charity at the last sale held in 2019. On Friday, October 7, and continuing Saturday, October 8 (or as long as they last), a bake sale of items entered in competition will be held in the Culinary Department. Proceeds will benefit Meals on Wheels.

While there is no open food allowed in the exhibit building, patrons can choose to eat their bake sale items in the designated area or take them outside of the building to enjoy.

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 8

Kids' Creative Smoothie Contest



DIVISION 42101

Must pre-register by September 28

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, 2022 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 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.
9. Contestant must clean prep area for presentation of entry.
10. 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 8



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 8

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 9

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 10



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%

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 10



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 adult Georgia cooks.

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.

Tuesday, October 11



Taco Tuesday Recipe Contest

DIVISION 42801

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.....20%
Taste appeal (flavor).....30%
Presentation20%
Creativity (inventive use of ingredients).....20%
Cleanliness of Prep/Judging Area.....10%

All taco entries must be pre-registered and recipes submitted by September 28, 2022. Recipes must be emailed to contests@gnfa.com.

Twelve finalists will be selected from the recipes. Time slots will be drawn at registration.

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.

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.

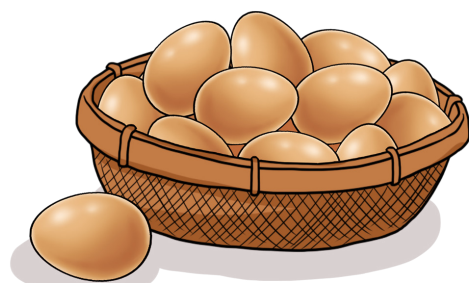
Open to individuals or teams of two - teams can consist of either 2 adults or 1 adult and 1 child who is at least 8 years of age. Contestants will compete six at a time, in two (45 min.) heats and prepare their tacos before the judges in a live setting. Ingredients must be prepped on site. Time slots will be drawn at registration. 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 45 minutes to prepare their dish, complete their presentation and leave the judging area. Judging will begin at as dishes are completed or 45 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.

NOTE: Presentation is part of the judging score card.

Thursday, October 13

Eggs for Dinner Contest



Basket Png vectors by Lovepik.com

DIVISION 42901

Pre-registration including recipe submission is required by Sept. 28

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%

Eggs - they're not just for breakfast! Eggs can be incorporated into so many different dishes. We are looking for an entree that creatively features 2 eggs. Eggs must be a recognizable part of the dish. Eggs must be cooked.

All entries must be pre-registered and recipes submitted by September 28, 2022. Recipes must be emailed to contests@gnfa.com.

Twelve finalists will be selected from the recipes. Time slots will be drawn at registration.

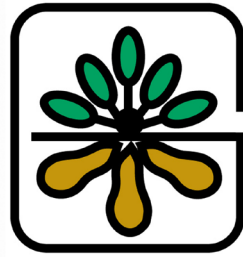
The contestants will provide their own cookware, mixing bowl, utensils, and other ingredients.

Georgia National Fair will provide two eggs per contestant and the use of a stove. For food safety purposes, contestants may not bring their own eggs for use as additional ingredients.

Contestants will compete six at a time, in two (45 min.) heats and prepare their entrees before the judges in a live setting. Ingredients must be prepped on site.

Entrees will be judged on 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 13



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 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.

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, 2022. Only one entry per person. The 2021 1st place winners are not eligible to compete in 2022.

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%

Thursday, October 13



Not Your Mama's Mac 'n Cheese Contest

DIVISION 43101

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:

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!

Open to individual adult Georgia cooks.

Your mac 'n cheese must be cooked before arrival and must serve at least 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.

Saturday, October 15



“Not Just Ramen” Contest

DIVISION 43201

Pre-registration including recipe submission is required by Sept. 28

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 must be emailed to contests@gnfa.com. Twelve finalists will be selected from the recipes. 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.

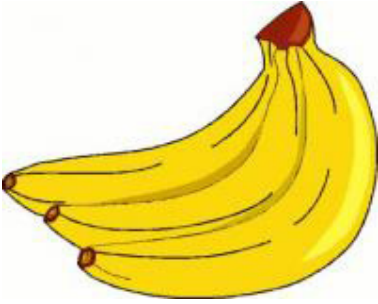
Only one person per team will be allowed at the stove at a time. The stove and judging area are not adjacent. Be prepared to transport your dish from the stove up to 50 feet to a table.

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 15

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.

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

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 16



Generations 30 Minute Meal Team Contest

Must Pre-register by September 28

DIVISION 43401

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

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 18 or younger.

All entries must be pre-registered and recipes submitted by September 28, 2022. Recipes must be emailed to contests@gnfa.com.

Twelve finalists will be selected from the recipes. Time slots will be drawn at registration.

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 (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, ease of preparation and cleanliness of prep/judging area.

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.