

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.

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 1.

DIVISION 40102 INTERMEDIATE

CUL - IN - CAKES

DIVISION 40103 OPEN

CUL - OP - CAKES

DIVISION 40104 YOUTH

CUL - YO - CAKES

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$20	\$15	\$12	

Class

- 1 Mix Tricks - any cake using mix as a base, but with clever additions of other ingredients by exhibitor.
- 2 Pound - any flavor
- 3 Specialty Layer (Caramel, Carrot, Devil's Food, German Chocolate, Red Velvet)
- 4 Standard Layer - Chocolate/White/Yellow
- 5 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 total premiums less than \$15, please refer to the premium section of the General Rules.

CANDY

Exhibit at least one dozen pieces of candy.

DIVISION 40202 INTERMEDIATE

CUL - IN - CANDY

DIVISION 40203 OPEN

CUL - OP - CANDY

DIVISION 40204 YOUTH

CUL - YO - CANDY

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$15	\$12	\$10	

Class

- 1 Bonbons
- 2 Brittle - Any Nut
- 3 Caramel
- 4 Divinity
- 5 Fudge - Any Flavor
- 6 Pralines
- 7 Toffee
- 8 Other Candy Not Listed

COOKIES

Exhibit at least one dozen cookies/small cakes.

DIVISION 40302 INTERMEDIATE

CUL - IN - COOKIES

DIVISION 40303 OPEN

CUL - OP - COOKIES

DIVISION 40304 YOUTH

CUL - YO - COOKIES

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$15	\$12	\$10	

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

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 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 40

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. Except for cheesecakes, no crumb crusts allowed for pies.** Exhibitors should supply ice and container for perishable pies.

DIVISION 40402 INTERMEDIATE

CUL - IN - PIES

DIVISION 40403 OPEN

CUL - OP - PIES

DIVISION 40404 YOUTH

CUL - YO - PIES

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$20	\$15	\$12	

Class

- 1 Fruit
- 2 Cheesecake
- 3 Custard, any flavor
- 4 Pecan (Any Type)
- 5 Pumpkin/Sweet Potato
- 6 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

QUICK BREADS

Exhibit whole loaf, except for biscuits and muffins.

DIVISION 40502 INTERMEDIATE

CUL - IN - QUICK BREADS

DIVISION 40503 OPEN

CUL - OP - QUICK BREADS

DIVISION 40504 YOUTH

CUL - YO - QUICK BREADS

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$15	\$12	\$10	

Class

- 1 Any Fruit Loaf or Bread
- 2 Biscuits - standard or flavored (seven)
- 3 Corn Bread, any flavor
- 4 Muffins (seven)
- 5 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

For total premiums less than \$15, please refer to the premium section of the General Rules.

YEAST BREADS

Exhibit whole loaf, except for rolls (seven).

DIVISION 40602 INTERMEDIATE

CUL - IN - YEAST BREADS

DIVISION 40603 OPEN

CUL - OP - YEAST BREADS

DIVISION 40604 YOUTH

CUL - YO - YEAST BREADS

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$15	\$12	\$10	

Class

- 1 Plain
- 2 Savory
- 3 Sweet
- 4 Other Yeast Bread Not Listed

YEAST 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	40
Blended flavor of ingredients, free from undesirable flavor from fat, leavening, flavoring, or other ingredients	

For total premiums less than \$15, please refer to the premium section of the General Rules.