

# CULINARY

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

**ALL baked goods will be received Wednesday, October 1, 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. 1	3:00 - 8:00 PM	ALL Culinary Baking entries
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## CONTESTS:

Sat. Oct. 4	10:30 - 11:00 AM	Pearson Farm Pecan Recipe	
	1:00 - 1:30 PM	Kids' Tropical Fruit Salad	LIVE
	5:30 - 6:00 PM	Georgia Cattlewomen's "Best Beef " Recipe	
Sun. Oct. 5	10:30 - 11:00 AM	All-American Apple Pie	
	5:00 - 5:30 PM	Springer Mountain Farm Chicken	
Mon. Oct. 6	1:00 - 1:30 PM	Georgia Fruit	
	1:00 - 1:30 PM	Meatless Monday	LIVE
Thur. Oct. 9	12:30 - 1:00 PM	"Welcome to Fairadise" Tropical Food	LIVE
	6:00 - 6:30 PM	Dinner in a Movie	
Fri. Oct. 10	11:00 - 11:30 AM	Fry Day Air Fryer Cook-off	LIVE
Sat. Oct. 11	10:30 - 11:00 AM	Cast Iron Cooking	LIVE
	4:00 - 4:30 PM	Best Banana Pudding	
Sun. Oct. 12	12:30 - 1:00 PM	Georgia Peanut	
	2:00 - 2:30 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. 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.** **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.

4. For contests that take place during the fair, unless there is a Youth Division listed, contestants must have reached their 16th birthday by October 1, 2025.

5. Exhibitors ages 12-18 enter in the Youth Baking Divisions. Young cooks must have reached their twelfth birthday before October 1, 2025, 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 contests that take place during the fair, 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 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. Contestant name must not be on the front of

the 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 baking 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, 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.

26. For Culinary Contests, one plated serving is required for judging to be used for the winners'

photos. Judges will sample from the serving dish and not the plated serving. The serving dish must contain all of the same components as the plated serving.

### **JUDGING**

27. 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.

28. The decision of the judges will be final.

### **PREMIUMS**

29. 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.**

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

31. Sweepstakes Plaque and \$25 may be presented to the Sweepstakes winner - winner of the most blue ribbons in the Culinary Divisions.

32. Winners' ribbons will be available during regular exhibit release Tues. & Wed., Oct. 14 & 15.

33. Premium checks totaling \$15 or more will be mailed within six weeks after the Fair is over.

## **Cooks Who Care Charity Bake Sale** **Friday, October 3, 10:00 AM - while it lasts**

Heart of Georgia Developmental Disability Ministry will coordinate the Georgia Cooks Who Care Charity Bake Sale. On Friday, October 3, 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. All proceeds will be donated to Heart of Georgia Developmental Disability Ministry, so come on over and taste some award winning cakes and cookies! Learn more about Heart of Georgia DDM at <https://heartofgeorgiaddm.org/>.

### 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. Recipe must fit on one page.
- 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.
- Do not include your name on the front of the recipe.

#### 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.

# GEORGIA NATIONAL FAIR RECIPE FORM

**Recipe Name:** \_\_\_\_\_

### Ingredients List:

[illegible]

### Recipe Instructions:

[illegible]

**Saturday, October 4**



# **Pearson Farm Pecan Recipe Contest**

## **DIVISION 42101**

**Check-in: 10:30 - 11:00 AM**

Winners announced at approximately 1:00 PM

First Place.....\$100 and GNF Rosette\*  
Second Place.....\$75 and GNF Rosette\*  
Third Place.....\$50 and GNF Rosette\*  
\*1st-3rd place also receive a Baker's Gift Set  
consisting of 1 lb. bag of Elliot pecan halves, and two  
1 lb. bags of pecan pieces.

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

Taste appeal.....	25%
Originality of recipe.....	15%
Ease of preparation.....	15%
Prominence of Georgia pecans.....	20%
Presentaton.....	25%

### **Class 1      Pearson Farm Pecan Contest**

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!

Open to individual Georgia cooks, 16 and older.

Bring your favorite prepared dish.

Contestants will be provided with a 30x32 inch area for judging.

Contestants are asked to create one plated serving to be included in their presentation.

Contestants will provide the dish and utensils to plate the single serving. Judges will sample from the original serving dish without disturbing the plate.

Any sauces or condiments must be applied to the original dish before turning in for judging. All components of the dish must fit on the serving plate or bowl (no separate sauce or garnish containers allowed).

Plated serving will be used for winner's pictures after the contest is over.

Contestants must leave the judging area by 11:10 or be disqualified. Judging will begin at 11:15 and will not be delayed for incomplete presentations.

(continued on following page)

# Pearson Farm Pecan Recipe Contest

(continued)

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.

The theme of this contest is contestant's choice, but the theme should enhance the dish and make it appear appetizing to the judges.



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 4

## Kids' Tropical Fruit Salad Contest

### DIVISION 42201

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

Winners announced at approximately 3:00 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%  
 Originality/creativity.....30%  
 Presentation.....25%  
 Neatness of work area.....15%

**Class 1 Kids' Tropical Fruit Salad (9-12)**  
**(adult supervision required)**

**Class 2 Kids' Tropical Fruit Salad (13-16)**

Live Audience Event – Don't miss the fun!

Get ready to chop, mix, and dazzle at the Tropical Fruit Salad Contest, where creativity meets delicious, sunny flavors! Open to Georgia residents ages 9–16, this lively competition invites young chefs to craft their own fresh tropical fruit salad in front of a live audience.

Each contestant will have 30 minutes to prepare a colorful and flavorful salad using mostly tropical fruits, such as banana, citrus, mango, papaya, pineapple, guava, and plantain. Nuts, seeds, and other mix-ins may be used to enhance the dish, but the star of the show must be the fresh fruit.

In addition to the salad, contestants will create a presentation display inspired by a Tropical Paradise theme—think palm trees, surfboards, and island vibes! Judges will score based on creativity, taste, visual appeal, neatness, and how well the tropical theme is brought to life.

Bring your best fruit flair and island imagination for a chance to be crowned Georgia's Tropical Fruit Salad Champion!

Eligibility: Limited to one entry per contestant. Georgia residents only. Contestants must be at least 9 years old by October 1, 2025 and not older than 16 at the time of the contest.

All work will be done unaided. No coaching allowed. Adult must be present for safety purposes in 9-12 Division, but may not assist with preparation.

Dishes, utensils, and all ingredients/materials will be provided by the contestant. Work area will be an approximately 30 x 32 inch section of an 8 ft. table. Contestant must clean prep area for presentation of entry.

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 4

## Georgia Cattlemen's Association

### "Best Beef Recipe" Contests

#### DIVISION 42301

Check-in: 5:30 - 6:00 PM

Winners announced at approximately 7:30 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%  
Ease of preparation (convenience)....20%  
Originality of recipe.....15%  
Prominence of beef.....25%  
Presentation.....10%

**Class 1      Adult - Chuck Cut**  
**Class 2      Youth (12-18) - Ground Beef**

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 30x32 inch 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. Plated serving will be used for winners' pictures after the contest.

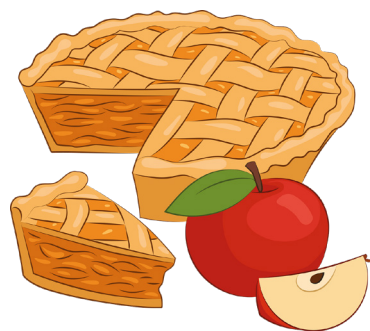
Contestants must leave the judging area by 6:15 or be disqualified. Judging will begin at 6:20 and will not be delayed for incomplete presentations.

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 Cattlemen's Association and the Georgia Beef Board.

For more information on the Georgia Beef Board, please visit <http://www.gabeef.org/>.

**Sunday, October 5**



AMERICA **250**<sup>TM</sup>

# **All-American Apple Pie Contest**

**DIVISION 42401**

**Check-in: 10:30 -11:00 AM**

Winners announced at approximately 12:30 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.....50%  
Appearance of overall dish.....25%  
Presentation.....25%

**Class 1      Youth Ages 9 - 15**  
**Class 2      Adult - Ages 16 and older**

As part of the America 250 Celebration, we are looking for the best example of an all-American favorite- the apple pie!

Get ready to roll out your best crust and showcase your sweet Southern skills in the All-American Apple Pie Contest! Open to Georgians of all ages, this deliciously competitive event invites bakers young and old to whip up their finest version of America's favorite dessert — the apple pie. Whether your recipe is a handed-down family heirloom or a brand-new twist on tradition, all entries must feature apples as the main ingredient and be presented in a ready-to-serve 9-inch pie dish - no foil pans allowed. Classic, crumb-topped, spiced, or creatively flavored — all styles are welcome, as long as that All-American apple flavor shines through!

For this contest only, pre-made pie crust will be allowed, but pie must be presented in a pie dish. No canned pie fillings allowed.

For this contest, contestants will be asked to create a display which includes one plated serving and incorporates the theme of "Patriotic America". Judges will sample from the serving dish without disturbing the plate. Contestants will provide any dishes, place settings, etc. Plated serving will be used for winners' pictures after the contest. Show your Georgia pride and baking talent — bring us your best slice of Americana!

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.

**Sunday, October 5**

# **Springer Mountain Farms Best Chicken Dish Contest**



## **DIVISION 42401**

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

Winners announced at approximately 8:00 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.....40%  
Ease of preparation (convenience)....20%  
Originality of recipe.....15%  
Prominence of chicken.....25%

The poultry industry, including broilers, is a significant contributor to Georgia's economy, generating billions of dollars in economic activity and supporting a large number of jobs. According to USDA, Georgia Produced the Most Chickens in Terms of Weight in Excess of 8,083,100 Thousand Pounds (USDA) in 2020, and broiler meat was ranked our number one export in 2023.

For this contest, you are asked to create a tasty main dish or appetizer that serves at least 4 people using any Springer Mountain Farms chicken product.

Open to individual Georgia cooks, 16 and older. Limited to one entry per contestant.

Contestants are asked to create one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide the dish to plate the serving. 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.

**Each contestant must bring the receipt showing the purchase of Springer Mountain Farms Chicken product and the label from the product when entry is submitted. Photocopies are not allowed. One original label required for each entry.**

**Please do not bring decorative items. Presentation is not a part of the judging score card.**

Contestants must leave the judging area by 5:40 or be disqualified.

Judging will begin at 5:45 and will not be delayed for incomplete plating.

At Springer Mountain Farms, we exercise great care in all that we do. Our dedication to providing our chickens with a quality life and healthy diet results in simply superior chicken for you and your family to enjoy. We're a family-owned company and we've been in the chicken business for decades. Our farmers in the hills of Georgia's Blue Ridge Mountains wake up every morning with a commitment to quality, safety, and care. We offer a variety of products - from fresh whole chickens or chicken pieces to ground chicken, to pre-cooked chunks or strips. Read more about us and our range of products at <https://www.springermountainfarms.com/>.



# Monday, October 6



## Georgia Fruit Recipe Contest

### DIVISION 42501

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

Winners announced at approximately 4:00 PM

First Place.....\$75 and GNF Rosette  
Second Place.....\$50 and GNF Rosette  
Third Place.....\$25 and GNF Rosette

Class 1      Open - Georgia Fruit Contest

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

Taste appeal.....	30%
Originality of recipe.....	15%
Appearance.....	20%
Ease of preparation.....	15%
Prominence of Georgia fruit.....	20%

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.

For this contest, bring your favorite prepared dish that incorporates at least 1 cup of any Georgia fruit(s) and serves at least 4 people.

Open to individual Georgia cooks, 16 and older.

Contestants will be provided with a 30x32 inch area. Contestants are asked to create one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide the dish and utensils to plate the serving. 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. Plated serving will be used for winner's pictures after the contest is over.

Contestants must leave the judging area by 1:40 or be disqualified. Judging will begin at 1:45 and will not be delayed for incomplete presentations.

**Please do not bring decorative items. Presentation is not a part of the judging score card.**

# Monday, October 6



## Meatless Monday Recipe Contest

### DIVISION 42601

**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.....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.

Recipes must be emailed to [contests@gnfa.com](mailto:contests@gnfa.com). Unless more than 12 entries are submitted, all entries pre-registered with recipes submitted by September 24, 2025, will be guaranteed a spot in the competition. If more than 12 entries with recipes are received by Sept. 24, twelve finalists will be selected from the recipes. For those not pre-registered by the 24th, GNFA reserves the right to accept additional pre-registered entries on a first received basis until the limit of 12 is reached. Entries without recipes will not be accepted as registered.

**WALK IN ENTRIES WILL NOT BE ACCEPTED.**

Open to individual Georgia cooks, 16 and older. Limit one entry per person.

Time slots will be drawn at check in.

Contestants will be provided with a 30x32 inch area.

Contestants are asked to create one plated serving. Judges will sample from the serving dish without disturbing the plate. The contestants will provide their own cookware, 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 (75 min.) heats and prepare their entrees before the judges in a live setting. Time includes setup and cleanup. Ingredients must be prepped on site.

The stove and judging area are not adjacent. Be prepared to transport your dish from the stove up to 50 feet to a table.

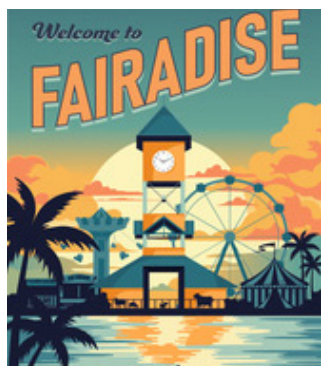
Prep/stove area must be cleaned before judging of your dish will begin.

**Contestants will have 60 minutes to complete their dish and leave the judging area. Time includes setup and cleanup. Contestants must stop work and clear the judging area when their time is up or they will be disqualified.**

**Please do not bring decorative items. Presentation is not a part of the judging score card.**



# Thursday, October 9



## “Welcome to Fairadise” Tropical Main Dish Contest

**Pre-registration including recipe submission  
is required by Sept. 24**

### DIVISION 42901

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

Ease of preparation.....	15%
Taste appeal (flavor).....	35%
Presentation.....	20%
Creativity (inventive use of ingredients).....	20%
Cleanliness of prep/judging area.....	10%

Georgia National Fair is evoking the tropics this year and we want to welcome everyone to Fairadise! Create a tasty main dish or appetizer with a tropical flair that serves at least 4 people.

For this contest, contestants will be asked to create a display which includes one plated serving and incorporates the "Welcome to Fairadise" tropical theme. Judges will sample from the serving dish without disturbing the plate. 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. Plated serving will be used for winner's pictures after the contest is over.

Open to individual Georgia cooks, 16 and older. Limit one entry per person.

Recipes must be emailed to [contests@gnfa.com](mailto:contests@gnfa.com). Unless more than 12 entries are submitted, all entries pre-registered with recipes submitted by September 24, 2025, will be guaranteed a spot in the competition. If more than 12 entries with recipes are received by Sept. 24, twelve finalists will be selected from the recipes. For those not pre-registered by the 24th, GNFA reserves the right to accept additional pre-registered entries on a first received basis until the limit of 12 is reached. Entries without recipes will not be accepted as registered. **WALK IN ENTRIES WILL NOT BE ACCEPTED.**

Time slots will be drawn at check in.

Contestants must bring two copies of their recipe. The contestants will provide their own cookware, mixing bowl, utensils, and other ingredients, and any trivets needed for hot pans.

Georgia National Fair will provide the use of a stove. Contestants will compete six at a time, in two (75 min.) heats and prepare their entrees before the judges in a live setting. Time includes setup and cleanup. Ingredients must be prepped on site. 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 have 75 minutes to complete their dish and leave the judging area. Time includes setup and cleanup. Contestants must stop work and clear the judging area when their time is up or they will be disqualified.**

# Thursday, October 9



## Dinner in a Movie Contest

### DIVISION 43101

**Check-in: 6:00 - 7:00 PM**

Winners announced at approximately 8:30 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.....	10%
Taste appeal (flavor).....	40%
Presentation.....	20%
Creativity (inventive use of ingredients).....	15%
Adherence to theme.....	15%

The Retro Rewind contest was so popular last year, we are doing it again, but opening it up to include any movie. Choose a movie and recreate a dish from the film. We're looking for dishes like Lady and the Tramp's spaghetti or "the sauce" from The Godfather, the Big Kahuna burger from Pulp Fiction, lunch with The Breakfast Club, the magic meal from Hook, Charlie Chaplin's dinner rolls from The Gold Rush, or a multitude of other cinematic options. List the name of the film on your recipe.

Open to individual Georgia cooks, 16 and older.

The food item can be an appetizer, meal, or dessert. Your dish must be cooked before arrival and the recipe must serve at least four people.

Contestants will be provided with a 30x32 inch area.

For this contest, the presentation must depict any scene from the selected movie or the general theme of the movie and will include one place setting and a single plated serving. Judges will sample from the serving dish without disturbing the plate. 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. Plated serving will be used for winner's pictures after the contest is over. Contestant will provide all elements for the presentation, the plated serving, and any serving utensils needed.

Contestants must leave the judging area by 7:15 or be disqualified. Judging will begin at 7:20 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.



# Friday, October 10



## “Fry Day” Air Fryer Cook-off

### DIVISION 42801

**Pre-registration including recipe submission is required by Sept. 24**

**Check-in: 11:00 AM - 11:30 AM**

Winners announced at approximately 2:00 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%

Ready, set, crisp! Put your culinary creativity to the test in the Air Fryer Cook-off, a sizzling cooking contest where innovation meets convenience. Open to Georgia residents ages 16 and older, this competition challenges home cooks to create a delicious, original dish using only an air fryer.

Each contestant will have 60 minutes to prepare their dish on site, following basic food safety practices at all times. Entries must yield at least four servings, and judges will evaluate based on taste, originality, appearance, ease of preparation and cleanliness of work area.

Whether you're air-frying savory snacks, bold entrees, or unexpected desserts, bring your best game and show the crowd what your air fryer can really do!

Limited to one entry per contestant.

Recipes must be emailed to [contests@gnfa.com](mailto:contests@gnfa.com) by September 24, 2025, to guarantee power for air fryers. If number of entries exceeds the available power, contest will be run in heats with cooking time slots drawn after checkin is complete. Entries without recipes will not be accepted as registered.

**WALK IN ENTRIES WILL NOT BE ACCEPTED.**

For this contest, cooks will bring all of their ingredients and necessary dishes and supplies and prepare a dish with at least 4 servings on site. Georgia National Fair will supply approximately 30x32 inch **work** space.

Open to individuals or teams of two - teams can consist of either 2 adults or 1 adult and 1 child who is at least 9 and no more than 18 years of age. Contestants will prepare their dishes before the judges in a live setting. Ingredients must be prepped on site.

Participants will be asked to create one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide a standard size air fryer (**not** an air fryer/toaster oven combo), any dishes, utensils, trivets and elements for presentation. Contestants will have 60 minutes to prepare their dish, complete their presentation and leave the judging area. 60 minutes includes setup and cleanup. Judging will begin as dishes are completed, or 60 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. Contestants must stop work and leave the judging area when their 60 minutes is up, or they will be disqualified.

# Saturday, October 11



## Cast Iron Cooking Contest DIVISION 43201

**Pre-registration including recipe submission is required by Sept. 24**

**Check-in: 10:30 - 11:00 AM**

Winners announced at approximately 2:00 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).....35%  
Appearance.....25%  
Creativity/originality.....15%  
Cleanliness of Prep/Judging Area.....10%

Cast iron has been around over 1800 years, since the Han Dynasty in China. It was very commonly used for cooking in the United States until the invention of Teflon in the early to mid-1900s. Growing up in the south, the cast iron skillet was a common sight in Grandmas' kitchens and they were passed down from generation to generation.

For this contest, you will create a dish in a traditional cast iron pan/pot (not enameled) that serves 4 people. Dish may be served in the cast iron or on a plate, but only items cooked in the cast iron will be judged.

Open to individuals or teams of two - teams can consist of either 2 adults or 1 adult and 1 youth who is ages 9 to 18.

Youth contestants must be at least 9 years old by October 1, 2025. Limited to one entry per contestant/team.

Recipes must be emailed to [contests@gnfa.com](mailto:contests@gnfa.com). Unless more than 12 entries are submitted, all entries pre-registered with recipes submitted by September 24, 2025, will be guaranteed a spot in the competition. If more than 12 entries with recipes are received by Sept. 24, twelve finalists will be selected from the recipes. For those not pre-registered by the 25th, GNFA reserves the right to accept additional pre-registered entries on a first received basis until the limit of 12 is reached. Entries without recipes will not be accepted as registered.

**WALK IN ENTRIES WILL NOT BE ACCEPTED.**

Time slots will be drawn at check in.

The Georgia National Fair will provide the use of a stove. The contestants will provide their own pots/pans, mixing bowl, utensils, and other ingredients, as well as a trivet for the cast iron.

Contestants will compete six at a time, in two (60 min.) heats and prepare their dishes before the judges in a live setting. Other than brining or marinade, ingredients must be prepped on site.

Basic food safety practices must be followed. Plastic gloves will be provided if needed. Contestants are responsible for keeping their raw chicken cold at a safe temperature.

Youth under 13 may not use stove unsupervised. The stove and judging area are not adjacent. Be prepared to transport your dish from the stove up to 50 feet to a table.

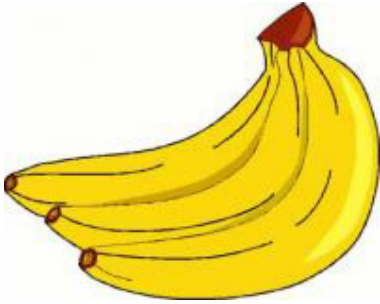
Contestants will be provided with a 30x32 inch area.

Participants will be asked to create one plated serving. Judges will sample from the serving dish without disturbing the plate. Prep/stove area must be cleaned before judging of your dish will begin.

**Please do not bring decorative items. Presentation is not a part of the judging score card.**

**Contestants will have 60 minutes to complete their dish and leave the judging area. Time includes setup and cleanup. Contestants must stop work and clear the judging area when their time is up or they will be disqualified.**

**Saturday, October 11**



# **Best Banana Pudding Contest**

**DIVISION 43301**

**Check-in: 4:00 – 4:30 PM**

Winners announced at approximately 6:00 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.....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.

Open to individual Georgia cooks, 16 and older.

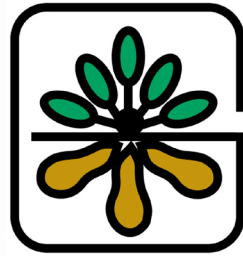
For this contest, participants must bring their best banana pudding - any flavor or style - that includes real bananas. The dessert must feed at least 4 people.

Contestants will be provided with a 30x32 inch area.

Contestants will be asked to create one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide the dish to plate the serving. 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.

**Please do not bring decorative items. Presentation is not a part of the judging score card.**

Sunday, October 12



Georgia  
Peanut  
Commission

## Georgia Peanut Recipe Contest

### DIVISION 43001

Check-in: 12:30 - 01:00 PM

Winners announced at approximately 2:30 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.

#### Recipes will be judged on:

Taste .....40 %  
Originality of recipe.....20 %  
Appearance.....20 %  
Ease of preparation.....20 %

Class

1 Youth Ages 12-18

2 Adult

**Only one entry per person.** Youth contestants must be at least 12 years old by October 1, 2025. The 2024 1st place winners are not eligible to compete in 2025.

Your dish must contain at least one cup of Georgia peanuts or peanut butter.

For this contest, contestants will be asked to create one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide the dish to plate the serving. 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.

**Please do not bring decorative items. Presentation is not a part of the judging score card.**

# Sunday, October 12



## Generations 30 Minute Meal Team Contest

**Pre-registration including recipe submission is  
required by Sept. 24**

**DIVISION 43401**

**Check-in: 2:00 - 2:30 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 ages 9-18. Youth contestants must be at least 9 years old by October 1, 2025.

Limited to one entry per contestant.

Recipes must be emailed to [contests@gnfa.com](mailto:contests@gnfa.com). Unless more than 12 entries are submitted, all entries pre-registered with recipes submitted by September 24, 2025, will be guaranteed a spot in the competition. If more than 12 entries with recipes are received by Sept. 24, twelve finalists will be selected from the recipes. For those not pre-registered by the 24th, GNFA reserves the right to accept additional pre-registered entries on a first received basis until the limit of 12 is reached. Entries without recipes will not be accepted as registered.

**WALK IN ENTRIES WILL NOT BE ACCEPTED.**

Time slots will be drawn at check in.

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 (40 min.) heats and prepare their dishes before the judges in a live setting. Ingredients must be prepped on site.

The stove and judging area are not adjacent. Be prepared to transport your dish from the stove up to 50 feet to a table. Both team members must participate in preparation of the meal.

Contestants will be provided with a 30x32 inch area.

Participants will be asked to create one plated serving. Judges will sample from the serving dish without disturbing the plate.

**Contestants will have 40 minutes to complete their dish and leave the judging area. Time includes setup and cleanup. Contestants must stop work and clear the judging area when their time is up or they will be disqualified.**