

CULINARY ARTS

Department 500

Rachel Reagan, Department Head - 865-360-1848

CULINARY RULES

Pre-registration deadline is Friday, August 26th. Please make careful note of the entry times for each of the exhibits in the Culinary Arts section. **Only canned items are brought to the Jacob Building BEFORE the Fair opens. All baked items and specialty items are brought to the Jacob Building on the day they are judged.**

1. For all Culinary Arts competitions, entries must be homemade. No store bought items, mixes, boxed kits or frozen doughs will be allowed.
2. Entries must be made by the exhibitor whose name appears on the entry tag.
3. Contestants bringing exhibits must not be in direct contact with their item immediately prior to judging.
4. Judging is closed. Only Department Heads and Judges will be admitted during judging times.
5. Use only disposable baking containers. Do not use any container you want returned. The Fair is not responsible for breakage mishaps.
6. Exhibits not picked up by the proper times will be disposed of by the Fair.
7. **If entries require a theme, please ensure the theme is followed. If not, entry will be disqualified.**
8. All Crockpot and Chili containers must be presented in a clean standard 5qt size. Please ensure container is full of your specific entry as there are 6-10 judges.
9. **All Crockpots MUST have the crockpot interior bag liner. If not, entry will be disqualified.**



CANNING

NEW UPDATED LOTS, AWARDS, AND RULES FOR 2022!



CANNING DATES AND TIMES

Pre-Registration deadline:

Friday, August 26th

Delivery dates and times:

Tuesday, September 6th 5:30 p.m. to 8:00 p.m.

Wednesday, September 7th, 10:00 a.m. to 6:30 p.m.

Contest date and time:

Thursday, September 8th 10:00 a.m.

Place: Culinary Arts Stage - 1st Floor -
Jacob Building

RULES FOR CANNING

1. All entries must be made within the last 12 months. Please date and identify contents, ie pineapple marmalade.
2. **Exhibitors must submit 1 jar for exhibit display and for judging. Will be judged on appearance.**
3. All jars are to be processed with either the water bath or pressure canning method, in compliance with the University of Tennessee Agricultural Extension Office's Guidelines, as outlined in their Canning Foods booklet and/or the Ball Blue Book Guide to Preserving.
4. Only standard mason jars are acceptable. No mayonnaise, mustard, or other non-standard canning jars are allowed. A "mason jar" (any brand is fine, i.e. Kerr, Ball, Golden Harvest, etc.) is a jar designed to withstand the pressures of home canning in hot water or in a pressurized canner.
5. After processing and letting the jar cool for 24 to 48 hours, remove the band that holds down the flat lid and **wash the outside of the jar and the ring in hot soapy water. Dirty jars will be penalized in judging.**
6. Judging is closed to all exhibitors, spectators, etc.

Premiums For Classes 1-8
1st - \$5.00 2nd - \$4.00 3rd - \$3.00
4th - Ribbon

Best of Show: Rosette

CLASS 1 - JUNIOR CANNERS

Junior Youth (ages 9-12)

Lot

- 01 - Any Quart Vegetable (identify)
- 02 - Any Jelly (identify and place in quarter pint, half pint or pint canning mason jar)

CLASS 2 - JUNIOR CANNERS

Senior Youth (ages 13-18)

Lot

- 01 - Any Quart Vegetable (identify)
- 02 - Any Jelly (identify and place in quarter pint, half pint or pint canning mason jar)



CLASS 3 - CANNING FRUITS AND VEGETABLES

Open Competition

Use clear, glass, standard jars in sizes indicated below.

Lot

- | | |
|------------------------|---------------------------------------|
| 01 - Pint Applesauce | 10 - Quart Peaches |
| 02 - Pint Okra | 11 - Berries (pint or qt) |
| 03 - Pint Green Peas | 12 - Cherries (pint or qt) |
| 04 - Pint Carrots | 13 - Any other Vegetable (pint or qt) |
| 05 - Pint Corn | 14 - Any other Fruit (pint or qt) |
| 06 - Quart Beets | |
| 07 - Quart String Bean | |
| 08 - Quart Tomatoes | |
| 09 - Quart Apples | |

CLASS 4 - JUICES

Use standard, pint or quart jars.

Lot

- 01 - Tomato Juice
- 02 - Fruit Juice (dark)
- 03 - Fruit Juice (light)

CLASS 5 - PICKLES, RELISHES AND SAUCES

Use standard, pint jars unless otherwise noted.

Lot

- | | |
|----------------------------------|------------------------|
| 01 - Beet Pickles | 09 - Any Other Pickle* |
| 02 - Bread & Butter Pickles | 10 - Salsa |
| 03 - Dill Pickles (pint or qt) | 11 - Zucchini Relish |
| 04 - Kosher Pickles (pint or qt) | 12 - Any Other Relish |
| 05 - Sweet Cucumber Pickles | 13 - Chow Chow |
| 06 - Pickled Cucumber Relish | 14 - Fiesta Salsa ** |
| 07 - Pickled Hot Peppers | 15 - Spaghetti Sauce |
| 08 - Pickled Okra | 16 - Any other sauce* |

****Identify***

*****Contains Corn and/or Black Beans***

CLASS 6 - JELLIES

Use standard jelly jar (usually quarter or half pint) or use standard pint jars with 2-piece lids.

No clamped jars; no paraffin.

Lot

- 01 - Apple
- 02 - Blackberry
- 03 - Grape
- 04 - Mixed Berry
- 05 - Hot Pepper Jelly
- 06 - Any Other Jelly (identify)

CLASS 7 - BUTTERS, JAMS, PRESERVES, MARMALADES

Use standard jelly jars (usually quarter or half pint) or use standard pint jars with 2-piece lids.

No clamped jars; no paraffin.

Lot

- 01 - Apple Butter
- 02 - Cinammon Butter
- 03 - Pumpkin Butter
- 04 - Any Other Butter (identify)
- 05 - Blackberry Jam
- 06 - Raspberry Jam
- 07 - Strawberry Jam
- 08 - Mixed Fruit Jam
- 09 - Any Other Jam (identify)
- 10 - Peach Preserves
- 11 - Strawberry Preserves
- 12 - Any Other Preserves (identify)
- 13 - Marmalades - Any Flavor (identify)

CLASS 8 - DRIED FRUITS AND VEGETABLES

Exhibit dried fruit in a filled **pint** jar.

(MUST label and identify. There should be no moisture or liquid inside the jar)

Lot

- 01 - Naturally dried fruit
- 02 - Machine dried fruit
- 03 - Shuckbeans in Quart Jar (dried green beans)
- 04 - Naturally dried vegetable
- 05 - Machine dried vegetable

DECORATED CAKES, CUPCAKES, AND COOKIES

Tiffany Rose, Department Head - (865) 455-9767

RULES FOR DECORATED CAKES & CUPCAKES

1. Only one entry per lot in appropriate class (Senior Youth, Amateur Adult or Professional Adult).
2. There is no size limit on cake entries; however if it is too large and/or heavy for the attendants to move, you will be required to stay after the competition to place the cake in the display case.
3. We encourage entries to be made of real cake and all edible items however **styrofoam dummies may be used** since the cake is judged solely on design and will not be eaten. Cereal bars, candies, etc. are limited to 10% Inedible support structures. Cake boards are allowed (including flower stems and supports for decorations on top of the cake.) Use of other non-edible decorations may cause the entry to receive a lower judges score.
4. Minor final touches may be made on-site by the exhibitor ONLY, but you must be out of the immediate judging area by 1pm. Exhibitors are welcome to watch the show in the audience.
5. If cakes on display begin to disintegrate, the Fair has the right to remove them from display early.
6. For the purpose of competition, a professional is defined as anyone engaged in any line of cake making as a profession, business, or as a paid instructor.
7. The Tennessee Valley Fair is an annual highlight for showcasing East Tennessee's agricultural past, present and future. In tribute to that, this year's Cake Contest theme will be **"The Farmer's Market"**.

Tennessee's top agricultural commodities include cattle, chickens, goats, sheep, soybeans, horticultural products, corn, cotton, dairy products, hay tomatoes, eggs, wheat, snap beans, grain, sorghum, apples, peaches and squash.

All Cakes, Cookies, and Cupcakes must represent/follow the current fair theme. If the theme is not followed, the entry will be disqualified.

DELIVERY DATES AND TIMES:

Saturday, September 10th, 11:00 a.m. to 1:00 p.m.

CONTEST DATE AND TIME:

Saturday, September 10th, 2:00 p.m.

PLACE:

Culinary Arts Stage - 1st Floor - Jacob Building
(this is an air conditioned building)

WINNING EXHIBIT PICK-UP:

Monday, September 19th, 10:00 a.m. to 4:30 p.m.

Non-winning exhibits must be picked up immediately after judging on Saturday, September 10th.

Prize Money For Class 9, 12, 13

1st - \$30.00 2nd - \$20.00 3rd - \$10.00

CLASS 9 - DECORATED CAKES

Senior Youth (Ages 13-18)

THEME: "The Farmer's Market"

Lot

01 - Decorated Buttercream Cake

02 - Decorated Fondant Cake

Prize Money For Classes 10-11

1st - \$100.00 2nd - \$75.00 3rd - \$50.00

CLASS 10 - DECORATED CAKES - AMATEUR ADULT

THEME: "The Farmer's Market"

Lot

01 - Decorated Buttercream Cake

02 - Decorated Fondant Cake

CLASS 11 - DECORATED CAKES - PROFESSIONAL ADULT

Lot

01 - Decorated Buttercream Cake

02 - Decorated Fondant Cake

CLASS 12 - DECORATED CUPCAKES

Amateur Adult - Must enter 3 regular sized cupcakes

THEME: "The Farmer's Market"

Lot

01 - Buttercream Design

02 - Fondant Design

CLASS 13 - DECORATED CUPCAKES

Professional Adult - Must enter 3 regular sized cupcakes

THEME: "The Farmer's Market"

Lot

01 - Buttercream Design

02 - Fondant Design

Prize Money For Classes 14 - 17

1st - \$20.00 2nd - \$15.00 3rd - \$10.00

CLASS 14 - DECORATED COOKIES

Amateur Adult - Must enter at least 3 decorated cookies

Lot

01 - "The Farmer's Market"

CLASS 15 - DECORATED COOKIES

Professional Adult - Must enter at least 3 cookies

Lot

01 - "The Farmer's Market"

CLASS 16 - MISCELLANEOUS

Amateur Adult *New in '22!*

Lot

01 - Decorated Cake Pops - must enter at least 3

02 - Decorated Dessert from Around the World

(Demonstrating how desserts are presented in other countries)

CLASS 17 - MISCELLANEOUS

Professional Adult *New in '22!*

Lot

01 - Decorated Cake Pops - must enter at least 3

02 - Decorated Dessert from Around the World

(Demonstrating how desserts are presented in other countries)

CAKES, BREADS & PIES

Tiffany Rose, Department Head - (865) 455-9767

RULES FOR CAKES, BREADS & PIES

1. All entries must be homemade. No store bought items, mixes, boxed kits or frozen doughs will be allowed.
2. The Cakes, Breads & Pies will be displayed whole except for slices used in judging.
3. Place your cake on a disposable surface, such as foil covered cardboard. Baker's boxes or other disposable boxes may be used to preserve the appearance.
4. Cakes may be as large as you can carry; however, if they are larger than we can carry, we will require you to stay until after the competition to help us move and display your cake. Cover the cakes as much as possible to protect them from insects, damage, etc.
5. Tape your entry tag with your name folded up (so that name does not show from front or back) directly onto the plate or disposable surface on which your entry is sitting.
6. Place your bread in re-sealable plastic bags or plastic wrap.
7. Place your pies in an 8" or 9" disposable aluminum pie pan (do not use a pan you want protected or returned).
8. Only one entry per lot, per class, per exhibitor.



DELIVERY DATES AND TIMES:

Sunday, September 11th, 12:00 p.m. to 2:00 p.m.

CONTEST DATE AND TIME:

Sunday, September 11th, 3:00 p.m.

PLACE:

Culinary Arts Stage - 1st Floor - Jacob Building

WINNING EXHIBIT PICK-UP:

Monday, September 19th, 10:00 a.m. to 4:30 p.m.

Non-winning exhibits must be picked up immediately after judging on Sunday, September 11th.

Prize Money For Class 18

1st - \$30.00 2nd - 15.00 3rd - \$10.00 4th - Ribbon

CLASS 18 - CAKES

Lot

- 01 - White or Yellow Cake - any style, any variety
- 02 - Chocolate Cake - any style, any variety
- 03 - Any other Cake not listed (identify)



Prize Money For Class 19

1st - \$10.00 2nd - \$5.00 3rd - \$3.00

CLASS 19 - YEAST BREADS & QUICK BREADS

Lot

- 01 - Loaf of White Bread
- 02 - Loaf or Round Sourdough Bread
- 03 - Any Other Yeast Bread (identify)
- 04 - Biscuits
- 05 - Dinner Rolls
- 06 - Corn Muffins
- 07 - Loaf of Quick Bread (Fruit)
- 08 - Loaf of Quick Bread (vegetable or pumpkin)

Prize Money For Class 20

1st - \$20.00 2nd - \$15.00 3rd - \$10.00

CLASS 20 - PIES

Lot

- 01 - Fresh Fruit Pie (ex. apple, cherry, peach)
- 02 - Any other pie variety (ex. sweet potato, chocolate, chess)

Prize Money For Class 21

1st - \$20.00 2nd - \$15.00 3rd - \$10.00

CLASS 21 - CHEESECAKES

Lot

- 01 - Sweet Cheesecake
- 02 - Savory Cheesecake

Special Thanks:



CONFECTIONS

(ADULT DIVISION - AGE 18+)

Rachel Reagan, Department Head (865) 360-1848

RULES FOR CONFECTIONS

1. Please refer to Culinary Arts Department Rules on page 52.
2. Place six (6) of each confection entered on an 8" or 9" disposable plate.
3. Tape your entry tag with your name folded up (so that name does not show from front or back) directly to the topside of the plate, and place the plate and entry in a large, re-sealable plastic bag. Tall or sticky confections may be placed in a baker's box. If you would like your box returned, please add name to box.
4. This Division is for Adults only (18+). Exhibitors under the age of 18 **MUST** register in Junior Confections. Junior Confections information can be found on the next page.
5. **Junior Confection entries will not be accepted on this day.**



DELIVERY DATES AND TIMES:

Friday, September 16th, 4:00 p.m. to 6:00 p.m.

CONTEST DATE AND TIME:

Friday, September 16th, 7:00 p.m.

PLACE:

Culinary Arts Stage - 1st Floor - Jacob Building

WINNING EXHIBIT PICK-UP:

Monday, September 19th, 10:00 a.m. - 4:30 p.m.

Non-winning exhibits must be picked up immediately after judging on Friday, September 16th.

Prize Money For Class 22

1st - \$10.00 2nd - \$8.00 3rd - \$ 5.00

CLASS 22 - COOKIES

(six of each variety)

Lot

- 01 - Chocolate Chip
- 02 - Sugar
- 03 - Peanut Butter
- 04 - Any other cookie variety not listed



Prize Money For Classes 23 - 25

1st - \$10.00 2nd - \$8.00 3rd - \$ 5.00

CLASS 23 - MUFFINS & CUPCAKES

(six of each variety, except loaves)

Lot

- 01 - Muffin (fruit)
- 02 - Muffin (vegetable or pumpkin)
- 03 - Traditional Cupcake (white, chocolate, yellow only)
- 04 - Specialty Cupcake (any other cupcake not listed)
**cupcakes judged on taste only*

CLASS 24 - CANDY

(six of each variety)

Lot

- 01 - Fudge, Chocolate
- 02 - Fudge, Peanut Butter
- 03 - Any other candy

CLASS 25 - MISCELLANEOUS CONFECTIONS

Lot

- 01 - Brownies Any Variety
- 02 - Cereal Squares Any Variety
- 03 - No Bake Cookies Any Variety
- 04 - Confections from Around the World *New in '22!*



JUNIOR CONFECTIONS

(JUNIOR DIVISION - 17 AND UNDER)

Rachel Reagan, Department Head (865) 360-1848

RULES FOR JUNIOR CONFECTIONS BAKERS

1. Please refer to Culinary Arts Department Rules on page 52.
2. Place six (6) of each confection entered on an 8" or 9" disposable plate.
3. Tape your entry tag with your name folded up (so that name does not show from front or back) directly to the topside of the plate, and place the plate and entry in a large, re-sealable plastic bag. Tall or sticky confections may be placed in a baker's box. If you would like your box returned, please add name to box.
4. This Division is for Junior bakers only (under 17).
5. **Junior Confection entries will ONLY be accepted on this day. Drop offs MUST be Saturday only from 10:00 a.m. to 12:00 p.m.**
6. **All entries will be tasted except for decorated cookies, decorated cupcakes and trail mix.**



DELIVERY DATES AND TIMES:

Saturday, September 17th, 10:00 a.m. to 12:00 p.m.

CONTEST DATE AND TIME:

Saturday, September 17th, 1:00 p.m.

PLACE:

Culinary Arts Stage - 1st Floor - Jacob Building

WINNING EXHIBIT PICK-UP:

Monday, September 19th, 10:00 a.m. to 4:30 p.m.

Non-winning exhibits must be picked up immediately after judging on Saturday, September 17th.

**2022 CONFECTIONS THEME:
"THE FARMER'S MARKET"**

Prize Money For Classes 26 - 28
1st - \$10.00 2nd - \$8.00 3rd - \$5.00

CLASS 26—JUNIOR CONFECTIONS BAKERS

Beginners (age 8 and under)

(six of each variety unless stated otherwise)

Lot

- 01 - Decorated Cookies - "The Farmer's Market"
- 02 - No Bake Cookies
- 03 - Any Other Cookie (identify)
- 04 - Cereal Squares
- 05 - Brownies
- 06 - Decorated Cupcake - "The Farmer's Market"
- 07 - Trail Mix (quart jar) - judged on variety & appearance
- 08 - Cupcake Any Flavor (judged on taste only)
- 09 - Cake Pops

CLASS 27—JUNIOR CONFECTIONS BAKERS

Junior Youth (age 9 - 12)

(six of each variety unless stated otherwise)

Lot

- 01 - Decorated Cookies - "The Farmer's Market"
- 02 - No Bake Cookies
- 03 - Any Other Cookie (identify)
- 04 - Cereal Squares
- 05 - Brownies
- 06 - Decorated Cupcake - "The Farmer's Market"
- 07 - Trail Mix (quart jar) - judged on variety & appearance
- 08 - Cupcake Any Flavor (judged on taste only)
- 09 - Cake Pops

CLASS 28—JUNIOR CONFECTIONS BAKERS

Senior Youth (age 13 - 17)

(six of each variety unless stated otherwise)

Lot

- 01 - Decorated Cookies (judged on appearance only)
- 02 - No Bake Cookies
- 03 - Any Other Cookie (identify)
- 04 - Cereal Squares
- 05 - Brownies
- 06 - Decorated Cupcake - "The Farmer's Market"
- 07 - Trail Mix (quart jar)
- 08 - Cupcake Any Flavor (judged on taste only)
- 09 - Cake Pops



GREAT BOWLS OF FIRE CHILI COOK OFF



DELIVERY DATES AND TIMES:

Wednesday, September 14th, 6:00 p.m. to 6:30pm

CONTEST DATE AND TIME:

Wednesday, September 14th, 7:00 p.m.

PLACE:

Culinary Arts Stage - 1st Floor - Jacob Building

Bring your best chili to the Tennessee Valley Fair for a chance to win great prizes and be crowned the Tennessee Valley Fair Chili Cook-Off King or Queen! Prizes will be awarded for 1st-3rd place in each category and for Viewer's Choice Award. Contest is limited to one entry per category per contestant.

CLASS 29

Lot

- 01 - **TRADITIONAL CHILI** - A chili made with beef and other traditional ingredients such as peppers, beans, tomatoes, and spices
- 02 - **UNIQUE CHILI** - A chili that is not beef-based and through a combination of different ingredients creates a delicious result.
- 03 - **SPICY** - A chili that has your own special kick.

WINNINGS

1st Place - \$50.00 gift card to Food City
2nd Place - \$25.00 gift card to Food City
3rd Place - \$15.00 gift card to Food City

VIEWER'S CHOICE

\$100.00 gift card to
Food City

CONTEST RULES:

- Limited to one entry per category per person.
- \$5.00 entry fee per entry submitted. All contestants must pre-register.
- All entries must be made at home and delivered to the Culinary Arts Stage in a clean, 5qt crock pot filled to capacity. If crock pot is not filled to capacity, entry will be disqualified. Samples will be given out to Fairgoers in the crowd after the contest and ALL contestants must participate.
- All crock pots must have a crock pot liner bag.
- Any meats used MUST be USDA inspected. Recipe must be typed and submitted with your entry.
- Recipes will be judged on the following: Aroma, Consistency, & Taste. No garnishes allowed!
- Entries must be delivered and be in place by 6:30 p.m. No Exceptions! Decisions of the judges are final.
- Any participant not following guidelines will be disqualified and will forfeit any prize won.

SWEET GOODNESS DONUT CHALLENGE

How would you like to have the bragging rights of being the Tennessee Valley Fair's Best Donut Shop for 2022? There will be a panel of discriminating tasters for the coveted Policeman's Choice Award. Contest is limited to one entry per category per shop.

DELIVERY DATES AND TIMES:

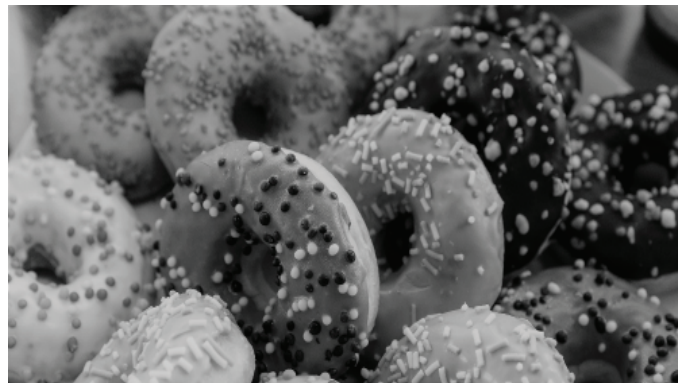
Thursday, September 15th, 4:30 p.m. to 5:30pm

CONTEST DATE AND TIME:

Thursday, September 15th, 6:00 p.m.

PLACE:

Culinary Arts Stage - 1st Floor - Jacob Building



CONTEST RULES:

- Limited to one entry per category per person/shop.
- All contestants must pre-register, no entries will be accepted on-site.
- Each contestant will submit two (2) dozen signature donuts (one flavor) in each category entered.
- All entries should be in plain white boxes with no identification of the donut shop.
- Contestants are welcome to bring business cards or flyers from their shop. Promotional material cannot be with the entry.
- Donuts will be judged on the following: Taste, Appearance and After-taste.
- Entries must be in place by 5:30 pm. Late entries will not be accepted, no exceptions!
- Decisions of the judges are final and winners will be announced after scores are tallied.

CLASS 30 - DONUT SHOP

Lot

- 01 – Yeast Donut
02 – Cake Donut
03 – Specialty Donut

WINNINGS

1. Banner for best donut in each category
2. Banner for the Policeman's Choice Award

Special Thanks:



New in '22!

AMATEUR SWEET GOODNESS DONUT CHALLENGE

Can you make a donut better than a professional donut shop? Do you have that "special" ingredient? Put your skills to the test and enter the newest Sweet Goodness Donut Challenge.

DELIVERY DATES AND TIMES:

Thursday, September 15th, 4:30 p.m. to 5:30pm

CONTEST DATE AND TIME:

Thursday, September 15th, 6:00 p.m.

PLACE:

Culinary Arts Stage - 1st Floor - Jacob Building



CONTEST RULES:

- Limited to one entry per category per person.
- All contestants must pre-register, no entries will be accepted on-site.
- Each contestant will submit one (1) dozen signature donuts (one flavor) in each category entered..
- Donuts will be judged on the following: Taste, Appearance and Aftertaste.
- Entries must be in place by 5:30 pm. Late entries will not be accepted, no exceptions!
- Decisions of the judges are final and winners will be announced after scores are tallied.

CLASS 31 - INDIVIDUALS

Lot

- 01 – Yeast Donut
- 02 – Cake Donut
- 03 – Specialty Donut

WINNINGS

1. Banner for best donut in each category
2. Banner for the Policeman's Choice Award

New in '22!

SWEETWATER VALLEY FARM UDDERLY DELIGHTFUL CHEESE COMPETITION

Dust off your recipes for those cheesy delights that you whip up for family and friends. There will be three categories to try your hand. Prizes will be awarded for 1st - 3rd place in each category. An overall Best of Show will be selected.

DELIVERY DATES AND TIMES:

Monday, September 12th, 4:30 p.m. to 5:30pm

CONTEST DATE AND TIME:

Monday, September 12th, 6:00 p.m.

PLACE:

Culinary Arts Stage - 1st Floor - Jacob Building

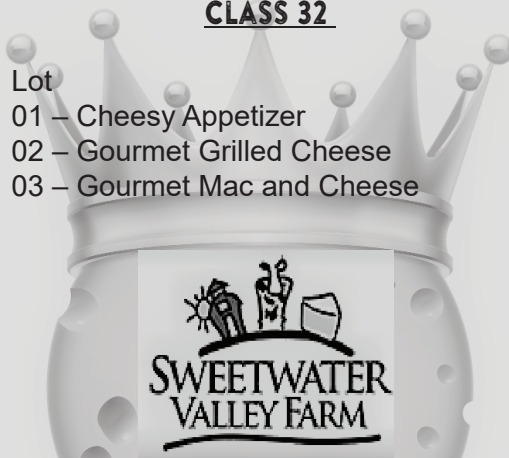
CONTEST RULES:

- Limited to one entry per category per person.
- All contestants must pre-register, no entries will be accepted on-site.
- All entries must be made at home and delivered to the Culinary Arts Stage in clean, heat resistant containers. Please do not use breakable containers. Heating units will be made available to keep entries hot before judging.
- Recipes will be judged on: Taste, Appearance and use of Sweetwater Valley Farm cheese
- Each entry **must** use Sweetwater Valley Farm cheese, any variety; be accompanied by a typed recipe, and either a receipt or used wrapper showing proof of purchase of Sweetwater Valley Cheese.
- Entries must be in place by 5:30 pm. Late entries will not be accepted, no exceptions!
- Decisions of the judges are final and winners will be announced after scores are tallied.

CLASS 32

Lot

- 01 – Cheesy Appetizer
- 02 – Gourmet Grilled Cheese
- 03 – Gourmet Mac and Cheese



WINNINGS

- 1st Place - \$50.00 gift card to Food City
- 2nd Place - \$25.00 gift card to Food City
- 3rd Place - \$15.00 gift card to Food City
- Best of Show: Sweetwater Valley Farm gift basket