

REGISTRATION: JULY 1ST-AUGUST 23RD.
 ONLINE AT TNVALLEYFAIR.ORG OR FILL-OUT
 EXHIBITOR ENTRY FORM AT THE BACK OF THIS
 BOOK. SEE PAGE 3 FOR MORE INFORMATION.

CULINARY ARTS

DEPARTMENT 500

Department Head: Rachel Reagan
 (865) 360-1848

GENERAL RULES

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 Tennessee Valley Fair begins. 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 Tennessee Valley Fair is not responsible for breakage mishaps.
6. If entries are not picked up by mentioned date and time, they will be discarded.
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.**

CULINARY ARTS - CANNING

SCHEDULE INFORMATION

Location: Jacob Building (First Floor) Culinary Arts Stage
 Drop-off: Tuesday, September 3rd - 5:30pm-8:00pm or
 Wednesday, September 4th - 10:00am-6:30pm
 Judging: Thursday, September 5th - 10:00am
 Pick-up: Monday, September 16th - 10:00am-4:00pm

Premiums For Classes 1-8

1st - \$5.00 2nd - \$4.00 3rd - \$3.00 4th - Ribbon

Best of Show: Rosette

CANNING RULES

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 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.**

CULINARY ARTS - CANNING

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 | 15 - Canned meat (pint) |
| 07 - Quart String Bean | Identify contents |
| 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 - Cinnamon 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

CULINARY ARTS - DECORATED CAKES, CUPCAKES, & COOKIES

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

Special Thanks To:



NOTICE - NEW DAY AND TIME!!! SCHEDULE INFORMATION

Location: Jacob Building (First Floor) Culinary Arts Stage
Drop-off: Friday, September 6th - 4:00pm-6:00pm
Judging: Friday, September 6th - 7:00pm
Winning Entry Pick-up: Monday, September 16th -
10:00am-4:30pm
Non-winning Entry Pick-up: Immediately after judging on
Friday, September 6th

DECORATED CAKES, CUPCAKES, & COOKIES 2024 THEME: "POINT OF EWE"

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 entires; 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 1:00pm. Exhibitors are welcome to watch the show in the audience.
5. If cakes on display begin to disintegrate, the Tennessee Valley 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. **All Cakes, Cupcakes, and Cookies must represent/follow the 2024 Tennessee Valley Fair theme: "Point of Ewe". If the theme is not followed, the entry will be disqualified.**

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.

Premiums for Classes 9, 12, 13
1st - \$30.00 2nd - \$20.00 3rd - \$10.00

Premiums for Classes 10 & 11
1st - \$100.00 2nd - \$75.00 3rd - \$50.00

CLASS 9 - DECORATED CAKES

Senior Youth (Ages 13-18)

Lot

- 01 - Decorated Buttercream Cake
- 02 - Decorated Fondant Cake

CLASS 10 - DECORATED CAKES - AMATEUR ADULT

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

Lot

- 01 - Buttercream Design
- 02 - Fondant Design

CLASS 13 - DECORATED CUPCAKES

Professional Adult - Must enter 3 regular sized cupcakes

Lot

- 01 - Buttercream Design
- 02 - Fondant Design

Premiums 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 - "Point of Ewe"

CLASS 15 - DECORATED COOKIES

Professional Adult - Must enter at least 3 cookies

Lot

- 01 - "Point of Ewe"

CLASS 16 - MISCELLANEOUS

Amateur Adult

Lot

- 01 - Decorated Cake Pops - must enter at least 3

CLASS 17 - MISCELLANEOUS

Professional Adult

Lot

- 01 - Decorated Cake Pops - must enter at least 3

CULINARY ARTS - CAKES, BREADS, & PIES

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

Special Thanks To:



SCHEDULE INFORMATION

Location: Jacob Building (First Floor) Culinary Arts Stage
Drop-off: Sunday, September 8th - 12:00pm-2:00pm
Judging: Sunday, September 8th - 3:00pm
Winning Entry Pick-up: Monday, September 16th -
10:00am-4:30pm
Non-winning Entry Pick-up: Immediately after judging on
Friday, September 6th

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. There is no size limit on cake entires; 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. Cover the cakes as much as possible to protect them from damage, debris, etc.
4. 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.
5. Place your bread in re-sealable plastic bags or plastic wrap.
6. Place your pies in an 8" or 9" disposable aluminum pie pan (do not use a pan you want protected or returned).
7. Tape your entry tag with your name folded up (in a manner so your name does not show from front or back) directly onto the plate or disposable surface on which your entry is sitting.
8. Only one entry per lot, per class, per exhibitor.

CLASS 18 - CAKES

Prize Money For Class 18

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

Lot

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

CLASS 19 - YEAST BREADS & QUICK BREADS

Prize Money For Class 19

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

Lot

- 01 - Loaf of White Bread
- 02 - Loaf or Round Sourdough Bread
- 03 - Any Other Yeast Bread (identify)
- 04 - Biscuits
- 05 - Dinner Rolls

CLASS 20 - PIES

Prize Money For Class 20

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

Lot

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

CLASS 21 - CHEESECAKES

Prize Money For Class 21

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

Lot

- 01 - Sweet Cheesecake
- 02 - Savory Cheesecake

CULINARY ARTS - CONFECTIONS

(ADULT DIVISION - AGES 18 AND OVER)

Department Head: Rachel Reagan

(865) 360-1848

SCHEDULE INFORMATION

Location: Jacob Building (First Floor) Culinary Arts Stage

Drop-off: Friday, September 13th - 4:00pm-6:00pm

Judging: Friday, September 13th - 7:00pm

Winning Entry Pick-up: Monday, September 16th -
10:00am-4:30pm

Non-winning Entry Pick-up: Immediately after judging on Friday,
September 13th

RULES FOR CONFECTIONS

1. Place six (6) of each confection entered on an 8" or 9" disposable plate.
2. Tape your entry tag with your name folded up (so that name does not show from front or back) directly to the topline 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.
3. 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.
4. **Junior Confection entries will not be accepted on this day.**

CLASS 22 - COOKIES

(six of each variety)

Premiums For Class 22

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

Lot

01 - Chocolate Chip

02 - Sugar

03 - Peanut Butter

04 - Any other cookie variety not listed

CLASS 23 - MUFFINS & CUPCAKES

(six of each variety, except loaves)

Premiums For Class 23

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

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)

Premiums For Class 24

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

Lot

01 - Fudge, Chocolate

02 - Fudge, Peanut Butter

03 - Any other candy

CLASS 25 - MISCELLANEOUS CONFECTIONS

Premiums for Class 25

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

Lot

01 - Brownies Any Variety

02 - Cereal Squares Any Variety

03 - No Bake Cookies Any Variety

04 - Confections from Around the World

CULINARY ARTS - JUNIOR CONFECTIONS

(JUNIOR DIVISION - AGES 17 AND UNDER)

Department Head: Rachel Reagan
(865) 360-1848

RULES FOR JUNIOR CONFECTIONS

1. Place six (6) of each confection entered on an 8" or 9" disposable plate.
2. 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.
3. This Division is for Junior bakers only (Ages 17 and under). Exhibitors over the age of 17 MUST register in Confections. Confections information can be found on the above page.
4. All entries will be tasted except for decorated cookies, decorated cupcakes, and trail mix.

SCHEDULE INFORMATION

Location: Jacob Building (First Floor) Culinary Arts Stage
Drop-off: Saturday, September 14th - 10:00am-12:00pm
Judging: Saturday, September 14th - 1:00pm
Winning Entry Pick-up: Monday, September 16th -
10:00am-4:30pm
Non-winning Entry Pick-up: Immediately after judging on
Saturday, September 14th

2024 CONFECTIONS THEME: "POINT OF EWE"

CLASS 26—JUNIOR CONFECTIONS BAKERS Beginners (Ages 8 and under)

(six of each variety unless stated otherwise)

Premiums for Class 26
1st - \$10.00 2nd - \$8.00 3rd - \$5.00

Lot

- 01 - Decorated Cookies - "Point of Ewe"
- 02 - No Bake Cookies
- 03 - Any Other Cookie (identify)
- 04 - Cereal Squares
- 05 - Brownies
- 06 - Decorated Cupcake - "Point of Ewe"
- 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)

Premiums for Class 27
1st - \$10.00 2nd - \$8.00 3rd - \$5.00

Lot

- 01 - Decorated Cookies - "Point of Ewe"
- 02 - No Bake Cookies
- 03 - Any Other Cookie (identify)
- 04 - Cereal Squares
- 05 - Brownies
- 06 - Decorated Cupcake - "Point of Ewe"
- 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)

Premiums for Class 28
1st - \$10.00 2nd - \$8.00 3rd - \$5.00

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 - "Point of Ewe"
- 07 - Trail Mix (quart jar)
- 08 - Cupcake Any Flavor (judged on taste only)
- 09 - Cake Pops

CULINARY ARTS

Special Thanks To:



CLASS 29 - CHILI COOK OFF

SCHEDULE INFORMATION

Location: Jacob Building (First Floor) Culinary Arts Stage
Drop-off: Wednesday, September 11 - 6:00pm-6:30pm
Judging: Wednesday, September 11 - 7:00pm

Food City Gift Cards for Top Three!
1st - \$50.00 2nd - \$25.00 3rd - \$15.00

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.

RULES

1. Limited to one entry per category per person.
2. \$5.00 entry fee per entry submitted. All contestants must pre-register, no entries will be accepted on-site.
3. 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.
4. All crock pots must have a crock pot liner bag.
5. Any meats used MUST be USDA inspected. Recipe must be typed and submitted with your entry.
6. Recipes will be judged on the following: Aroma, Consistency, & Taste. No garnishes.
7. Late entries will not be accepted, no exceptions!
8. Decisions of the judges are final.
9. Any participant not following guidelines will be disqualified and will forfeit any prize won.

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.

CLASS 30 - SWEET GOODNESS DONUT CHALLENGE

Location: Jacob Building Culinary Arts Stage
(First Floor)
Drop-off: Thursday, September 12 - 4:30pm-5:30pm
Judging: Thursday, September 12 - 6:00pm

1st Place in Each Lot Receives a Banner

How would you like to have the bragging rights of being the Tennessee Valley Fair's Best Donut Shop for 2024?

RULES

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

Lot

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

CLASS 31 - AMATEUR SWEET GOODNESS DONUT CHALLENGE

Location: Jacob Building Culinary Arts Stage
(First Floor)
Drop-off: Thursday, September 12 - 4:30pm-5:30pm
Judging: Thursday, September 12 - 6:00pm

1st Place in Each Lot Receives a Banner

Can you make a donut better than a professional donut shop? Do you have that "special" ingredient? Put your skills to the test!

RULES

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

Lot

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