

DEPARTMENT 300

CULINARY ARTS

Department Chair:

Andy Marshall, 615-478-6445



Premiums: (unless otherwise stated)

1st	2nd	3rd	Best of Show
\$10	\$8	\$6	\$25

Pre-Entry REQUIRED

June 17-July 19

ALL entries must be pre-entered online. No entries will be accepted that have not been pre-entered.

No entry fees.

Entry Drop Off - Canned Goods Only

Friday, July 26: 3:00 pm - 7:00 pm

Saturday, July 27: 9:00 am - Noon

Entry Drop-Off - All other Divisions in Culinary Arts except Live Competitions

Thursday, August 1: 9:00 am - 1:00 pm

On-Site Competitions - See date/times under each Division

Entry Pick Up

Sunday, August 11: 11:00 am - 2:00 pm

Entry Help Days - Call 615-794-4386

Thursday, July 11: 10:00 am - 4:00 pm

Friday, July 12: 10:00 am - 4:00 pm

Entry Tag Pick Up

Wednesday, July 24: 11:00 am - 4:00 pm

Thursday, July 25: 9:00 am - 1:00 pm

(Optional, but not required. This is only needed if you would prefer to bring your entries pre-tagged on the drop off days. Pick up in the Fair Office.)

DEPARTMENT RULES & REGULATIONS:

- Competitions are open to all residents of Williamson and adjoining counties, adults 18 and over unless otherwise stated is Division rules.
- Only one (1) entry per person in any one Class number is allowed.
- If there is a lack of space, only winning entries will be displayed.
- All entries must be pre-entered online. No entries will be accepted that have not been pre-entered.
- All entries must be dropped off on one of the drop off dates listed above as indicated by Division. No early entries will be accepted.
- The decision of the judges is final. The judges may withhold an award at their discretion if no items are deemed worthy of award. Where there is only one exhibitor in a Class, the judges may award first, second or no prize.
- Unless prior arrangements have been made with the Committee Chairman, any entries and/or ribbons not picked up on the fair pick-up date/time listed above will become the property of the fair and disposal of all entries will be made at the fair's discretion.
- Ribbons will not be mailed.

DIVISION 300 - CANNED GOODS

Chair: Emily Conner, 615-582-4643

ADDITIONAL RULES:

- Exhibitors **MUST LABEL JAR WITH THE NAME OF THE CONTENTS ON THE TOP OR SIDE AND EXHIBITOR NAME ON THE BOTTOM** and include processing date.
- Only one entry per batch or household.
- Containers must be standard canning jars and have standard canning lids and rings. Containers not standard will be disqualified.
- New Junior Classes are open to all youth 10 years of age to 17 years of age.
- Canning entries will be displayed in the Culinary Arts area for the duration of the Fair.
- Products will not be opened during the judging process per USDA judging guidelines.
- USDA guidelines will be used in judging food preservation. Judging is based on appearance, packing, color, clarity, consistency, headspace, and container.
 - Must be in a canning jar (Ball or Kerr) and fully sealed.
 - Lid must be visible, flat and brand new with no sign of rust, food, or liquid.
 - Screw band must be clean and free of rust, not bent or misshapen.
 - Proper headspace required which is ¼ inch for jelly, jams, juices; ½ inch for fruits, pickles & tomatoes; 1 inch for for vegetables.
 - Labeling is required.
 - Liquid must cover the product with no excess liquid (waste of jar space). Appearance must not be cloudy, moldy, or bubbling. No peels or skins.
- A "Best of Show" will be presented for the Division.
 - The new Junior Classes are not eligible for "Best of Show".



CANNED GOODS CLASSES:

Jams, Jellies & Preserves Classes - (Use 1/2-pint, pint, or jelly jars):

- 01 Blackberry Jam
- 02 Strawberry Jam
- 03 Blueberry Jam
- 04 Apple Butter
- 05 Peach Preserves
- 06 Miscellaneous

Pickle Classes - (Use pints or quarts):

- 07 Bread & Butter Pickles
- 08 Beet Pickles
- 09 Dill Cucumber
- 10 Sweet Cucumber
- 11 Specialty Pickles
- 12 Pickled Peppers

Relish and Sauce Classes - (Use pints or quarts):

- 13 Chow Chow
- 14 Condiments
- 15 Relish or Chutney
- 16 Salsa

Fruit Classes - (Use pints or quarts):

- 17 Any Fruit

Vegetable Classes - (Use pints or quarts):

- 18 Green Beans
- 19 Tomatoes
- 20 Tomato Juice
- 21 Misc. Vegetables

Most Creative or Unusual Classes - (Use any size jar):

- 22 Jelly, Jam, Marmalade, or Preserve
- 23 Pickle/Relish

New This Year

Junior Classes - (Use any size jar):

- 24 Jams, Jellies & Preserves: Miscellaneous
- 25 Vegetable - Misc. Vegetables

DIVISIONS 301, 302, 303, 304, & 305

Chair: Emily Marshall, 615-582-4643

ADDITIONAL RULES:

- Contestants age 12 through adult are eligible to enter in each of these Divisions.
- All 1st, 2nd and 3rd place winners in the baking Classes will be displayed for the duration of the Fair.
- All exhibits **MUST** be on/in disposable containers and/or secured in zip-type plastic bag. Any non-disposable container will become the property of the Williamson County Fair.
- Contestants must provide chilled environment for entries needing refrigeration for food safety.
- All entries become the property of the Williamson County Fair.

- Entries in the cookies, muffins, biscuits, rolls, and candy Classes should include no more than 6 pieces for judging and displaying (if placed).
- Entries in the Decorative Artisan Bread Class should include one loaf for judging and one loaf for displaying. Decorative Artisan Bread must have no fresh ingredients requiring refrigeration.
- All baked goods and pies crusts must be made "from scratch", no exceptions.
- A Best of Show will be awarded for both the Yeast Bread and Quick Bread Class groupings.
- Decorative Artisan Bread is NOT eligible for Best of Show or Premiums. 1st, 2nd, and 3rd place prizes will be awarded by Triple Crown Bakery.
- Sourdough Bread Classes are NOT eligible for Best of Show.
- Fair Themed Decorated Cakes are NOT eligible for Best of Show or Premiums. 1st, 2nd, and 3rd place prizes will be awarded by Sugar Drop.



DIVISION 301 - BREADS

Yeast Bread Classes

- 01 Yeast Loaf- white, wheat, multigrain (1 whole loaf)
- 02 Yeast Rolls – white, wheat, herb (6)
- 03 Sweet Rolls (6)
- 04 Miscellaneous Yeast Breads (1 loaf or 6 rolls)
- 05 Decorative Artisan Bread

Quick Bread Classes

- 06 Biscuits (6)
- 07 Cornbread (1 pan)
- 08 Corn Light Bread (1 loaf)
- 09 Quick Bread – Fruit or Veggie
- 10 Muffins

New This Year

Sourdough Bread Classes

- 11 Sourdough Loaf (1 whole loaf)
- 12 Sourdough Rolls (6)



DIVISION 302 - CAKES (1 WHOLE CAKE)

CLASSES:

- 01 Chocolate w/Chocolate Icing
- 02 Pound
- 03 Fruit or Vegetable - Iced (example: Apple, Jam, Strawberry, Carrot)
- 04 Cheesecake
- 05 Fair Themed Decorated Cake
- 06 Miscellaneous



DIVISION 303 - CANDY (8-12 PIECES)

CLASSES:

- 01 Fudge - Any kind
- 02 Miscellaneous - Divinity, Clusters, Etc.
- 03 Party Candy - Hard, Mints, or Bark



DIVISION 304 - COOKIES (8-12 PIECES)

CLASSES:

- 01 Chocolate Chip
- 02 Oatmeal
- 03 Bars
- 04 Cake-Mix Cookies or Bars
- 05 Brownies - Chocolate
- 06 Miscellaneous
- 07 Gluten Free Miscellaneous Cookies



DIVISION 305 - PIES (ONE WHOLE)

CLASSES:

- 01 Any Fruit - Lime, Lemon, Coconut, Etc.
- 02 Any Chocolate Pie - Fudge, Cream, Etc.
- 03 Pecan

DIVISION 310 - FAIR THEMED

GINGERBREAD HOUSES

ADDITIONAL RULES:

- Contestants age 10 through adult are eligible to enter.
- Only Fair Themed Gingerbread Houses accepted — Be Creative!
- Entries will not be eligible for Best of Show or Premiums. 1st, 2nd, & 3rd place prize packages will be awarded by Triple Crown Bakery.
- No copyrighted/patented labeled accessory or motif may be used.
- Entries will be displayed in the Culinary Arts area for the duration of the fair.

Judging will be based on:

- Creativity 40%
- Neatness 40%
- Difficulty 20%

CLASS:

- 01 Gingerbread House



THIS YEAR ONLY

DIVISION 315 - VINTAGE RECIPE BAKING CONTEST

In honor of the Williamson County Fair's 20th anniversary, we are offering a new contest for this year only! We're going back in time and encouraging you to enter a vintage recipe, such as a baked good your cherished family member used to make, or one your family looked forward to enjoying during the holidays and gatherings that you don't see anymore. Dust off the family heirloom recipe book and enter your vintage recipe!

ADDITIONAL CONTEST RULES:

- This contest is designed for Williamson County residents and adjoining county residents age 12 through adult.
- The contestant will enter the baked item along with a recipe card, and a neatly written note of the recipe's history: what the recipe means to the contestant, who passed it down, how long it has been in the family, or any other interesting information. A copy of the original recipe (color or black and white) is appreciated. These may be in personal culinary diaries, old recipe cards, back of envelopes, notations in books, etc.
- All entries must be on/in disposable containers and/or secured in a zip-type plastic bag. Any non-disposable container will become the property of the Williamson County Fair.
- Contestants must provide a chilled environment for entries needing refrigeration for food safety.
- All entries in the Vintage Recipe Baking Contest become the property of the Williamson County Fair.

Judging will be based on:

- Taste 40%
- History of the Recipe 30%
- Presentation 30%

CLASS:

- 01 Vintage Recipe Baked Good

ON-SITE COMPETITIONS

DIVISION 320 - KIDS IN THE KITCHEN

SUNDAY, AUGUST 4

Facilitator: Pampered Chef

Received: Sunday, August 4

Entries received 2:15 pm – 3:00 pm in the Picnic Pavilion

Judging: Judging will be held on the stage in the Picnic Pavilion at 3:00 pm and awards and prizes will be presented at the conclusion of contest. Child must be present at 3:00 pm for the judging.

SPECIAL RULES FOR KIDS IN THE KITCHEN

- Contest is open to children in Williamson County ages 8 – 11 on the day of the contest. Parents may participate with child.
- No child may enter more than one (1) entry.
- All products must be cooked or baked. Items must be prepared from “scratch”.
- The child should have made most of the product and be able to explain the procedure. The child needs to be available during the judging procedure for questions.
- The recipe must be presented with the entry and becomes the property of the Fair.
- Entries must be presented in disposable containers or in zip-type plastic bags. Entries needing refrigeration for food safety must be presented in a chilled environment.
- Entries in this contest will not receive fair premiums and are not eligible for Best of Show award. 1st, 2nd, & 3rd place prize packages will be awarded by Pampered Chef.

CLASS:

01 Sweets - Cookies, Brownies, Cakes, Pies, Etc.



DIVISION 325 - LOVELESS CAFE

BISCUIT CONTEST

MONDAY, AUGUST 5

Received: Monday, August 4

Entries received 6:00 pm – 6:45 pm in the Picnic Pavilion

Judging: Judging will be held on the stage in the Picnic Pavilion at 7:00 pm by members of the **Loveless Cafe Team**

CONTEST RULES

- Cook, bake, or create an entree, side dish, or dessert incorporating your homemade biscuits. Biscuits must be made from “scratch” using Loveless Café Biscuit mix. Contestants may pick up Loveless Café Biscuit mix at the Fair Office located in the UT Extension Office at the Ag Park, 8:00 am – 4:30 pm, July 24 – August 1.
- No person may enter more than one (1) entry in this contest.
- Maintaining the dish at the proper temperature is the responsibility of the competitor.
- The recipe must be presented with the entry and becomes the property of the Williamson County Fair. Recipes may be posted to www.lovelesscafe.com with credit to the participant.
- Contest is open to residents 12 years or older of Williamson County and adjoining counties.
- Entries in this contest will not receive fair premiums and are not eligible for Best of Show award. 1st, 2nd, & 3rd place prize packages will be awarded by **Loveless Cafe, Nashville, TN.**

Judging will be based on:

- Creativity 40%
- Neatness 40%
- Difficulty 20%

CLASS:

01 Creative Dish with Biscuits



DIVISION 330 - GOO GOO CLUSTER

BAKING CONTEST

SUNDAY, AUGUST 4

Received: Sunday, August 4

Entries received 2:15 pm – 3:00 pm in the Picnic Pavilion

Judging: Judging will be held on the stage in the Picnic Pavilion at 4:00 pm.



CONTEST RULES

- Contest is open to residents of Williamson County and adjoining counties ages 12 years and over.
- No person may enter more than one (1) entry.
- Must use at least 2 Goo Goo Clusters in the recipe.
- The recipe must be presented with the entry and becomes the property of the Williamson County Fair.
- Maintaining the dish at the proper temperature is the responsibility of the competitor.

Judging will be based on:

- Creativity 40%
- Neatness 40%
- Difficulty 20%

CLASS:

01 Creative Dish with Goo Goo Clusters



DIVISION 335 - PUCKETT'S COBBLER CONTEST **TUESDAY, AUGUST 6**

Received: Tuesday, August 6

Entries received 6:00 pm – 6:45 pm in the Picnic Pavilion

Judging: Judging will be held on the stage in the Picnic Pavilion at 7:00 pm by members of the **Puckett's Restaurant Team**.

CONTEST RULES

- Contest is open to residents of Williamson County and adjoining counties ages 12 years and over.
- No person may enter more than one (1) entry.
- Cobbler crust and filling must be made from scratch.
- The recipe must be presented with the entry and becomes the property of the Williamson County Fair.
- Maintaining the dish at the proper temperature is the responsibility of the competitor.
- Entries in this contest will not receive fair premiums and are not eligible for Best of Show award. 1st, 2nd, & 3rd place prizes will be provided by **Puckett's Restaurant**.

Judging will be based on:

- Taste 80%
- Appearance 20%

CLASS:

01 Cobbler

