

# CULINARY

Superintendents: Virginia Nadeau, Perry, and Glynis Ellis, Hawkinsville

Assistant Superintendent: Sandra Sessoms, Perry

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

To reach the Miller-Murphy-Howard Building, enter the West or North gate and proceed to the perimeter road; follow signs. There will be limited parking in front of the building.

## A REMINDER:

All baked goods are brought before the Fair begins, with one exception. **PIES will be accepted and judged the first Friday of the Fair, October 8.** ALL OTHER baked goods will be received Wednesday, October 6, between 2:00 p.m. and 8:00 p.m. Judging for these will be done on Thursday, October 7. Before the Fair opens, Culinary exhibitors will be able to drive to the Miller-Murphy-Howard Building to park and unload. Signs will be posted. As in the past, your ingredients and/or dish will serve as your ticket into any gate for culinary contests held during the Fair. *Remember: Family members over age 10 must buy a gate ticket.*

## COOKS WHO CARE

Georgia Cooks for charity will again take place as a part of the 2010 Georgia Living Program. More than \$450 was raised for charity last year as a result of exhibitors' generosity. On Thursday, October 7th, and continuing Friday, October 8th, a bake sale of items entered in competition will be held in the Culinary Department.

Should you not wish to participate in the BAKE SALE, your item(s) will be available for pick up between 5:00 p.m. and 9:00 p.m. on Thursday, October 7, and 9:00 a.m. and 7:00 p.m. (pies, 5:00 p.m. - 7:00 p.m.) on Friday, October 8.

Winners' ribbons will be available for pickup during the Fair or will be mailed to the winners after the Fair.

**A recipe may not be used in more than one contest; i.e., a peach pie cannot be entered on pie day and the same recipe entered again in the "Sweet Georgia Peach" contest.**

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. For information on food safety, contact your County Extension Agent.

**EXHIBITS RECEIVED:**

Wed.	Oct 6	2:00 - 8:00 p.m.	Breads, Cookies, Candies, Cakes, Decorated Cakes
Thur.	Oct 7	5:00 - 10:00 p.m.	"Cooks Who Care" Charity Sale
Fri.	Oct. 8	8:00 - 10:00 a.m.	Pies and Cobblers
		Noon - 10:00 p.m.	"Cooks Who Care" Charity Sale
		4:00 - 4:30 p.m.	I Love Eggs Breakfast Contest
Sat.	Oct 9	9:00 - 9:30 a.m.	Junior 4-H Omelet Contest
		10:30 - 11:00 a.m.	Senior 4-H Omelet Contest
		3:00 - 3:30 p.m.	<i>New</i> Karo Corn Syrup "Perfect Pie Contest
Sun.	Oct 10	1:30 - 2:00 p.m.	4-H Cloverleaf Peanut Contest
Mon.	Oct 11	4:00 - 4:30 p.m.	BBQ Chicken Recipe Contest
Tue.	Oct 12	10:00 - 10:30 a.m.	Grits Anytime Contest
		3:00 p.m.	FCCLA Chili Cookoff
		7:00 - 7:30 p.m.	"Cool Beans" Edamame Recipe Contest
Wed.	Oct 13	1:00 - 1:30 p.m.	Fancy Cupcake Contest
		2:00 p.m.	FCCLA Culinary Competitions
		4:00 - 4:30 p.m.	Georgia's Best Harvest Soups
Thur.	Oct 14	10:00 - 10:30 a.m.	Georgia Apple Contest
		10:00 - 10:30 a.m.	Sweet Georgia Peach Contest
		4:00 - 4:30 p.m.	Georgia Peanut Recipe Contest
Fri.	Oct 15	4:00 - 4:30 p.m.	Sara Lee Contest
Sat.	Oct 16	10:00 - 10:30 a.m.	Georgia Goes Gluten Free Contest
		1:00 - 1:30 p.m.	Kids' Favorite Snack Contest
		4:00 - 4:30 p.m.	King Arthur Flour Contest
Sun.	Oct 17	11:00 - 11:30 a.m.	4-H Cloverleaf Pizza Contest

**ELIGIBILITY**

1. Mail entry forms by September 20 for early registration.
2. Please read general rules for exhibitors at the beginning of this book. **IMPORTANT ENTRY INFORMATION GOVERNING ALL DEPARTMENTS WILL BE FOUND THERE AND MUST BE FOLLOWED CLOSELY.**
3. Cooking contests are open to amateurs and to professionals unless stated otherwise in a contest. **Professionals, along with amateurs who have reached the highest level of cooking arts, should enter the "OPEN" Division;** i.e., past sweepstakes winners or winners of multiple first place ribbons. Exhibitors must decide under which category they will enter. Officials reserve the right to move entries up if warranted.

**ENTRY REQUIREMENTS**

4. A recipe may not be used in more than one contest; i.e., peach pie cannot be entered on pie day and the same recipe used again in the "Sweet Georgia Peach" contest.
5. A recipe may not be submitted more than once from the same kitchen each year; i.e., the same recipe may not be submitted by more than one member of the same family, or from more than one student or one team of students from a school class.
6. All entries must be submitted on the official entry form of the Georgia National Fair. Please use a separate entry form for each contest. **Entry Form must include title of recipe;** e.g. "Just Peachy Baked Chicken", not "Peach Contest". On special contest days, your baked goods will serve as your

pass through the ticket gate. Present a copy of your entry form along with your baked goods to the personnel at any gate and you will be permitted to enter. Any family member not participating in competition must buy an entrance ticket. Please allow yourself plenty of time to park and transport your items. Entries not received on time will not be judged.

7. Contestants may enter as many Classes as they wish, but only one entry per Class.

8. TWO TYPED COPIES OF THE RECIPE ON 8 1/2X11 SHEETS OF PAPER MUST ACCOMPANY EACH ENTRY AT CONTEST TIME. ALL RECIPES BECOME THE PROPERTY OF THE GEORGIA NATIONAL FAIR AND EXPOSITION AND CANNOT BE RETURNED. The contestant's name, address, and telephone number should be printed clearly on the back of each recipe.

9. Entries should be on thin board or paper plates with the exception of pies; no responsibility can be taken for contestants' plates. Entries should be covered with clear plastic wrap.

10. Entries not designated for the Bake Sale should be picked up Thursday, Oct. 7, between 5:00 and 9:00 p.m. or Friday, Oct. 8, between 9:00 a.m. and 7:00 p.m. (pies 5:00 p.m. - 7:00 p.m.). Decorated cakes will remain on display for the duration of the Fair.

### YOUTH BAKING

11. Categories in Youth Baking will follow the same time schedule for receiving and judging as the adult divisions. Young cooks must have reached their twelfth birthday before October 1, 2010, to compete, unless stated otherwise in a contest. Student baking "teams" are limited to two people per team.

### JUDGING

12. 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.

13. Awards are given based on the quality of an item in accordance with percentages listed on the scorecard in the Premium Book. An item receiving between 90 to 100 percent is eligible for a blue ribbon (1st); 80 to 89 percent is eligible for a red (2nd); 70 to 79 percent is eligible for a white (3rd); 60-69 percent is eligible for pink (4th). However, only the four highest scoring items in each class may be placed; the placings will be determined by the percentage points. In other words, if the four highest scores fall into the blue ribbon range, then they may be placed first, second, third, and fourth according to their scores. On the other hand, if no item scores above the fourth-place level, then the first, second, and third places will not be awarded. **A sliding scale will be used for Youth Baking.**

14. Articles without competition will be judged on their own merit and will receive awards only if deemed worthy by the judges. Should the judges choose not to give an award for a class or Award of Excellence where offered, the judges will be asked to make a notation to that effect on the judges' sheet. The decision of the judges will be final.

### PREMIUMS

15. Ribbons and cash prizes may be awarded to first through fourth place winners in each class and an Award of Excellence Rosette and \$25 may be awarded in each Division.

16. Premium checks will be mailed to the winners after the Fair is over. Ribbons not picked up at the close of the Fair will be mailed to the exhibitor.

Sweepstakes Plaque and \$25 may be presented to the Georgia Champion Junior Cook - winner of the most blue ribbons in the Youth Division.

Cindy Noble Memorial Award to Adult Sweepstakes winner (see page 72).

**Entries in Cakes, Candies, Cookies, Decorated Cakes, and Breads should be brought to the Miller-Murphy-Howard Building Wednesday, October 6, between 2:00 p.m. & 8:00 p.m.**

**DIVISION 40001 AMATEUR/ADULTS  
DIVISION 40101 OPEN  
DIVISION 40201 YOUTH (12-18)**

**DIVISION 40002 AMATEUR/ADULTS  
DIVISION 40102 OPEN  
DIVISION 40202 YOUTH (12-18)**

**CAKES**

1st   2nd   3rd   HM  
\$15   \$10   \$8

*Award of Excellence Rosette and \$25*

**CANDY**

1st   2nd   3rd   HM  
\$10   \$8   \$6

*Award of Excellence Rosette and \$25*

Any cake (layer, loaf, pound or sheet) may use frosting, glazes or ices according to the wishes of the contestant, unless otherwise specified. NO MIXES ALLOWED EXCEPT IN CLASS 7.

Exhibit at least one dozen pieces of candy.

**ENTRIES WILL BE JUDGED ON:**

Crumb	20
Odor	5
Flavor	15
Texture	50
Grain	10
Lightness	20
Tenderness	10
Moisture	10
Shape	10
Crust	20
Shape	5
Crust	5
Volume	5
Weight	5

**ENTRIES WILL BE JUDGED ON:**

<b>Appearance</b>	<b>20</b>
Outside has standard appearance; fudges and divinities hold their shape; brittles are caramel color, not white or creamy	
<b>Texture</b>	<b>40</b>
Fudge and divinity are creamy, free of crystals; brittles are hard and not crystalline	
<b>Taste</b>	<b>40</b>
Has no off or unusual flavor (flavoring such as vanilla or others not overpowering; no overcooked syrup or nuts), candy has traditional taste	
<b>Class</b>	
1	Bonbons
2	Chocolate Fudge
3	Divinity
4	Peanut Brittle
5	Peanut Butter Fudge
6	Pecan Brittle
7	Pralines
8	Other Candy Not Listed

**Class**

- 1 Caramel
- 2 Carrot
- 3 Chocolate Layer
- 4 Coconut (layer)
- 5 Devil's Food
- 6 German Chocolate
- 7 Mix Tricks - any cake using mix as a base, but with clever additions of other ingredients by exhibitor. RECIPE MUST ACCOMPANY ENTRY.
- 8 Pound
- 9 White Layer
- 10 Yellow Layer
- 11 Any Other Worthy Cake Not Listed

**The Walker-Rhodes  
Tractor Company**

wishes to honor the memory of Cindy Nobles, a young mother and farm wife who was a great supporter of the Georgia National Fair and the competitions in the Culinary Department in the early years of the Fair.

**The Cindy Nobles Memorial Award**  
presented to the Culinary Department  
Sweepstakes winner  
Plaque and \$100

**DIVISION 40003 AMATEUR/ADULTS  
DIVISION 40103 OPEN  
DIVISION 40203 YOUTH (12-18)**

**COOKIES**

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$10	\$8	\$6	

Award of Excellence Rosette and \$25

Exhibit at least one dozen cookies/small cakes.

**ENTRIES WILL BE JUDGED ON:**

Appearance.....	20
Texture.....	30
Flavor.....	40
Originality.....	10

**Class**

- 1 Bar Cookies (other than brownies)
- 2 Brownies
- 3 Cheese Straws/Cheese Cookies
- 4 Chocolate Chip Cookies
- 5 Chocolate Cookies
- 6 Decorated Cookies
- 7 Filled Cookies
- 8 Fruit Cookies
- 9 Oatmeal Cookies
- 10 Peanut Butter Cookies
- 11 Pecan Cookies
- 12 Refrigerator Cookies
- 13 Sugar Cookies
- 14 Other Cookie Not Listed

**A word about presentation vs. appearance:** If the rules state an entry will be judged on **presentation**, this means the judges will 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. 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.

**DIVISION 40004 AMATEUR/ADULTS  
DIVISION 40104 OPEN  
DIVISION 40204 YOUTH (12-18)**

**DECORATED CAKES**

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
\$25	\$20	\$15	\$10

Award of Excellence Rosette and \$25

1. Entries in all Classes in this Section may be a dummy (except for sculptured cakes) or a real cake. However, if a dummy is used, the same techniques should be possible to duplicate with real cake, considering its weight and other properties. Tiered cakes are permitted in Classes 1-5.

2. No plastic or artificial decorative items allowed. Non-edible tier separators may be used such as plastic or metal columns, cake drums, etc.

3. Cakes must be decorated by one entrant only.

4. Entries in this Section will be exhibited for the duration of the Fair and may not be removed until October 20, 10:00 a.m. Items not picked up by October 21, 4:00 p.m., will be disposed of.

**Class**

- 1 **Holiday** - includes cakes with themes such as Thanksgiving, Halloween, Christmas, Easter, etc.
- 2 **Novelty** - may also include sculpted cakes—sculpture itself must be of CAKE. 2-D sculptured cake may be placed on a Styrofoam dummy base.
- 3 **Seasons** - cakes that celebrate the spirit of the seasons - bright and sunny summer, seashore, garden party, fall, etc. and excluding official holidays.
- 4 **Special Occasion** - includes cakes for anniversaries, showers, birthdays, etc.
- 5 **Wedding Cakes**
- 6 **Special Techniques Not on a Cake** - includes entries made with a sugar medium (gum paste, royal icing, etc.) using a decorating technique (piping, molding, painting, etc.) to create

a sugar display that stands on its own. Combinations of any mediums and techniques may be used on an entry.

- 7 **Ginger Bread House** (Not a true cake, ginger bread houses will not be judged with decorated cakes) An Award of Excellence Rosette and \$25 may be given in this

#### Decorated Cakes Score Card:

Workmanship Execution	10
Originality	10
Color Coordination	10
General Appearance	10
Difficulty of Techniques used	10
Maximum Score	50

class.

**DIVISION 40005 AMATEUR/ADULTS**  
**DIVISION 40105 OPEN**  
**DIVISION 40205 YOUTH (12-18)**

#### QUICK BREADS

1st	2nd	3rd	HM
\$12	\$10	\$8	

Award of Excellence Rosette and \$25

Exhibit whole loaf.

Class

- Banana Bread
- Other Fruit Loaf or Bread
- Biscuits, baking powder (six)
- Biscuits, buttermilk (six)
- Corn Bread
- Muffins (six)
- Other Quick Bread Not Listed

**DIVISION 40006 AMATEUR/ADULTS**  
**DIVISION 40106 OPEN**  
**DIVISION 40206 YOUTH (12-18)**

#### YEAST BREADS

1st	2nd	3rd	HM
\$12	\$10	\$8	

Award of Excellence Rosette and \$25

Exhibit whole loaf.

Class

- Cinnamon Rolls (six)
- Dinner Rolls (six)
- Herb
- White
- Whole Wheat
- Other Yeast Bread Not Listed

#### BREADS WILL BE JUDGED ON:

<b>Outside Appearance</b>	<b>40</b>
Shape	10
Crust	10
Volume	10
Weight	10
<b>Outside Appearance</b>	<b>35</b>
Texture	15
Grain	15
Color	5

**Flavor 25**

Blended flavor of well-baked ingredients, free from undesirable flavors; smells tempting

*New*

**AJ's**

#### Confection and Confetti of Warner Robins

will present one \$25 gift certificate to an Award of Excellence winner in the Amateur/ Adult and Open Divisions of Decorated Cakes.

Please visit [www.goajs.com](http://www.goajs.com).

## COOKS WHO CARE CHARITY BAKE SALE

**THURSDAY, OCT. 7, 5:00 PM - 10:00 PM**  
**& FRIDAY, OCT. 8, 10:00 AM - 10:00 PM**

**ALL PROCEEDS GO TO CHARITY**

**PIE DAY  
FRIDAY, OCTOBER 9**

Bring pies and cobblers to the Miller-Murphy-Howard Building between 8:00 and 10:00 a.m. You will be able to park in front of MMH during these hours for off-loading only; your pie(s) will be your ticket into the Fair through the front entrance of MMH. *Remember, family members above age 10 not participating in the contest must buy a ticket into the Fair and will need to enter through a regular ticket gate. Pies will not be available for pickup until 5 p.m.*

**DIVISION 40007 AMATEUR/ADULTS  
DIVISION 40107 OPEN  
DIVISION 40207 YOUTH (12-18)**

**DIVISION 40009 AMATEUR/ADULTS  
DIVISION 40109 OPEN  
DIVISION 40209 YOUTH (12-18)**

**CHEESECAKES**

1st 2nd 3rd HM  
\$15 \$10 \$8

*Award of Excellence Rosette and \$25*

**PIES**

1st 2nd 3rd HM  
\$15 \$10 \$8

*Award of Excellence Rosette and \$25*

1. No commercial pie crusts allowed.
2. Crumb crust recipe must be submitted along with filling recipe.

Class

66 Traditional

67 Any Other Flavor

1. No commercial pie crusts or mixes allowed. **Pie crust recipe must be submitted along with pie filling recipe.** No crumb crusts.

2. Dessert pies only - no main dish or side dish pies.

3. Exhibitors should supply ice and container for perishable pies.

**ENTRIES WILL BE JUDGED ON:**

Appearance.....30  
Texture.....30  
Flavor.....40

**ENTRIES WILL BE JUDGED ON:**

**Crust 60**

- \*Uniformly brown crust with attractively finished edge 15
- \*Even, thin and crisp crust that fits pan well 15
- \*Tender, flaky; not compact or soggy 15
- \*Rich delicate flavor that does not overpower taste of filling 15

**Filling 40**

Fruit fillings should be natural tasting and representative of fruit used; other type fillings should be standard in appearance and flavor.

**DIVISION 40008 AMATEUR/ADULTS  
DIVISION 40108 OPEN  
DIVISION 40208 YOUTH (12-18)**

**FRUIT COBBLERS**

1st 2nd 3rd HM  
\$15 \$10 \$8

*Award of Excellence Rosette and \$25*

1. No commercial pie crusts or mixes allowed. **Pie crust recipe must be submitted.**
2. See judging scorecard for pies.

Class

1 Any Berry

2 Apple

3 Cherry

4 Peach

5 Other Fruit Cobbler Not Listed

Class

1 Any Berry

2 Apple

3 Custard, any flavor

4 Peach

5 Pecan (traditional)

6 Pecan (other)

7 Pumpkin

8 Sweet Potato

9 Other Pie Not Listed

## 2009 CULINARY AWARD OF EXCELLENCE WINNERS

### AMATEUR

#### **Breads**

Tamye Fitzgerald, Byron

#### **Cookies & Candy**

Norma Ellis, Bonaire

#### **Candy**

Cindy Harmon, Fort Valley

#### **Cakes**

Susan K. Thompson, Cochran

#### **Pies**

Rhonda Hitch, Kathleen

### **CINDY NOBLES AWARD**

#### **ADULT SWEEPSTAKES WINNER**

Ginger Watson, Leesburg

### OPEN

#### **Decorated Cakes**

Anna White, Griffin

#### **Breads & Cookies**

Mary C. Michelli, Americus

#### **Pies**

Ginger Watson, Leesburg

### YOUTH

#### **Decorated Cakes**

#### **& Gingerbread House**

Maryellen Francis, Warner Robins

#### **Cookies & Cakes**

Rachel Duryea, Hawkinsville

# COOKS WHO CARE CHARITY BAKE SALE

**THURSDAY, OCT. 7, 5:00 PM - 10:00 PM**

**& FRIDAY, OCT. 8, 10:00 AM - 10:00 PM**

**ALL PROCEEDS GO TO CHARITY**

## 2009 Culinary Contest Winners

### **King Arthur Flour Baking Contest**

Adult

1st Place - Penelope Sunderman,  
Fort Valley

2nd Place - Carrie Franklin, Perry

3rd Place - Elizabeth Garrett, Perry

Kids

1st Place - Taylor Pope, Forsyth

2nd Place - Emily Tyus, Cochran

### **Hidden Valley Dressings**

1st Place - Debra Brooks, Byron

2nd Place - Wendi Defore,  
Warner Robins

3rd Place - Wade Garnto,  
Warner Robins