

CULINARY

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

Mail entry forms to arrive by September 20 for early registration.

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 7.** ALL OTHER baked goods will be received Wednesday, October 5, between 2:00 p.m. and 8:00 p.m. Judging for these will be done on Thursday, October 6. 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 CHARITY BAKE SALE

Thursday, October 6, 5:00 p.m. - 10:00 p.m.

Friday, October 7, 9:00 a.m. - 10:00 p.m.

Georgia Cooks for charity will again take place as a part of the 2011 Georgia Living Program. More than \$450 was raised for charity last year as a result of exhibitors' generosity. On Thursday, October 6th, and continuing Friday, October 7th, 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 6, and 9:00 a.m. and 7:00 p.m. (pies, 5:00 p.m. - 7:00 p.m.) on Friday, October 7.

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

ELIGIBILITY

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules And Regulations.**

2. 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.

3. Unless there is a Youth Division listed for live contests, Contestants must have reached their 16th birthday

by October 1, 2011.

4. Exhibitors ages 12-18 enter in the Youth Division. Young cooks must have reached their twelfth birthday before October 1, 2011, to compete, unless stated otherwise in a contest. Student baking "teams" are limited to two people per team.

ENTRY REQUIREMENTS

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

6. 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 or one team of students from a school class.

7. All entries must be submitted on the official entry form of the Georgia National Fair or online. 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 dish will serve as your pass through the ticket gate.

8. 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 any TICKET GATE and you will be permitted to enter. Any family member not participating in competition must buy an entrance ticket.

9. All Culinary entries, Baking Entries and on-site contest dishes, should be delivered to the Miller-Murphy-Howard Building.

10. Please allow yourself plenty of time to park and transport your items. **Entries not received on time will not be judged.**

11. For all Culinary entries, baking and on-site contests, TWO TYPED COPIES OF THE RECIPE ON 8 1/2X11 SHEETS OF PAPER MUST ACCOMPANY EACH ENTRY. 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.

12. Baked 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.

13. Entries not designated for the Bake Sale should be picked up Thursday, Oct. 5, between 5:00 and 9:00 p.m. or

Friday, Oct. 6, 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.

14. Unless stated otherwise, all dishes must be prepared prior to arrival at the Fair.

15. For on-site contests, please tape your name to the bottom of all containers; they will be returned to you after judging is complete.

16. Except in contests where dish is judged on "presentation," contestants will not be allowed to "place" their entry. No presentation elements will be allowed beyond the serving dish.

JUDGING

17. 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. The decision of the judges will be final.

PREMIUMS

18. All premium money will be paid from the judges' record sheets and not from ribbons that may be attached to exhibits. Premium checks will be mailed within six weeks after the Fair is over.

19. Award of Excellence Rosette and \$25 may be awarded in each Division.

20. Sweepstakes Plaque and \$25 may be presented to the Georgia Champion Junior Cook - winner of the most blue ribbons in the Youth Culinary Divisions. Cindy Noble Memorial Award to Adult Culinary Sweepstakes winner.

21. Ribbons not picked up at the close of the Fair will be mailed to the exhibitor.

BAKING

Entries in Cakes, Candies, Cookies, Decorated Cakes, and Breads should be brought to the Miller-Murphy-Howard Building Wednesday, October 5, between 2:00 p.m. & 8:00 p.m.

CAKES

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

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.

DIVISION 40001 AMATEUR/ADULTS
DIVISION 40101 OPEN
DIVISION 40201 YOUTH

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

Class

- Caramel
- Carrot
- Chocolate Layer
- Coconut (layer)
- Devil's Food
- German Chocolate
- Mix Tricks - any cake using mix as a base, but with clever additions of other ingredients by exhibitor.
- Pound
- White Layer
- Yellow Layer
- Any Other Worthy Cake Not Listed

CANDY

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

Exhibit at least one dozen pieces of candy.

DIVISION 40002 AMATEUR/ADULTS
DIVISION 40102 OPEN
DIVISION 40202 YOUTH

ENTRIES WILL BE JUDGED ON:

Appearance	20
Outside has standard appearance; fudges and divinities hold their shape; brittles are caramel color, not white or creamy	
Texture	40
Fudge and divinity are creamy, free of crystals; brittles are hard and not crystalline	
Taste	40
Has no off or unusual flavor (flavoring such as vanilla or others not overpowering; no overcooked syrup or nuts), candy has traditional taste	

Class

- Bonbons
- Chocolate Fudge
- Divinity
- Peanut Brittle
- Peanut Butter Fudge
- Pecan Brittle
- Pralines
- Other Candy Not Listed

COOKIES

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

Exhibit at least one dozen cookies/small cakes.

**DIVISION 40003 AMATEUR/ADULTS
DIVISION 40103 OPEN
DIVISION 40203 YOUTH**

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

**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.

Decorated Cakes Score Card:

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

DECORATED CAKES

1st	2nd	3rd	4th
\$25	\$20	\$15	\$10

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 18, 10:00 a.m. Items not picked up by October 19, 4:00 p.m., will be disposed of.

**DIVISION 40004 AMATEUR/ADULTS
DIVISION 40104 OPEN
DIVISION 40204 YOUTH**

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 class.

QUICK BREADS

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$12	\$10	\$8	

Exhibit whole loaf. —

DIVISION 40005 AMATEUR/ADULTS
DIVISION 40105 OPEN
DIVISION 40205 YOUTH

Class

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

YEAST BREADS

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$12	\$10	\$8	

Exhibit whole loaf.

DIVISION 40006 AMATEUR/ADULTS
DIVISION 40106 OPEN
DIVISION 40206 YOUTH

Class

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

BREADS WILL BE JUDGED ON:

Outside Appearance 40

Shape	10
Crust	10
Volume	10
Weight	10

Outside Appearance 35

Texture	15
Grain	15
Color	5

Flavor 25

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

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

PIES AND COBBLERS

Bring pies and cobblers to the Miller-Murphy-Howard Building Friday, October 7, between 8:00 and 10:00 a.m. Parking in front of MMH during these hours for off-loading only; cars must be moved before the Fair opens. Your pie(s) will be your ticket into the Fair through the front entrance of MMH. *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.*

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

No commercial pie crusts or mixes allowed in the following Divisions. **Pie crust recipe must be submitted along with filling recipe. No crumb crusts allowed for pies.** Exhibitors should supply ice and container for perishable pies.

CHEESECAKES

Crumb crust recipe must be submitted along with filling recipe.

DIVISION 40007 AMATEUR/ADULTS
DIVISION 40107 OPEN
DIVISION 40207 YOUTH

Class

- 1 Traditional
- 2 Any Other Flavor

ENTRIES WILL BE JUDGED ON:

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

FRUIT COBBLERS

DIVISION 40008 AMATEUR/ADULTS
DIVISION 40108 OPEN
DIVISION 40208 YOUTH

Class

- 1 Any Berry
- 2 Apple
- 3 Cherry
- 4 Peach
- 5 Other Fruit Cobbler Not Listed

DESSERT PIES

DIVISION 40009 AMATEUR/ADULTS
DIVISION 40109 OPEN
DIVISION 40209 YOUTH

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 Dessert Pie Not Listed

MAIN DISH PIES

DIVISION 40010 AMATEUR/ADULTS
DIVISION 40110 OPEN
DIVISION 40210 YOUTH

Class

- 1 Meat (or combination of meat and vegetables)
- 2 Vegetable

PIES/COBBLERS 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.

ON STAGE IN THE CULINARY DEPARTMENT

Georgia

Egg Commission



Jewell Hutto



Holly Hidell

CATCH THE FEVER WITH EGGS!

OCT. 7-8. The Georgia Egg Commission's Double YolK Twins return to the Fair for 2011, with a hot new stage show that's sure to "give you fever!" Dressed as nurses, the Twins will be prescribing plenty of laughter...which after all is the best medicine...while demonstrating some fresh, new egg recipes that are guaranteed to keep your temperature down. Put your mind at ease as these two faux medicos offer some real nutritional facts, while filling your stomach with delicious samples

Friday, October 7, at 2:00 & 3:30 p.m.; and Saturday, October 8 at 1:30 & 3:00 p.m.



GEORGIA AGRICULTURAL COMMODITY COMMISSION FOR PEANUTS

**Don Koehler and Joy Carter**

Thursday, October 13 , 2:00 and 4:30 p.m.

Don Koehler, "The Peanut Man" and **Joy Carter**, Communications Specialist, both with the Georgia Peanut Commission, will be live on the Culinary Stage in the Miller-Murphy-Howard Building to present simple, nutritious snacks featuring Georgia Peanuts.