

DIVISION 40501

Georgia

Egg Commission

PRESENTS

22nd Annual "I Love Eggs" Contest

"CATCH THE FEVER WITH EGGS!"

The Georgia Egg Commission invites you to compete in the 2011 Breakfast contest using the "Good Egg From Georgia." The 2011 contest is scheduled for Friday, October 7, 2011 at the Georgia National Fairgrounds. For this year's competition, *catch the fever with eggs* and create a recipe that would "give you fever!"

Send your entry form by September 20 for early registration.

Miller-Murphy-Howard Building
Friday, October 7, 2011

Check-in: 4:00 - 4:30 p.m., winners announced at 6:00 p.m.

First Place\$200 and GNF Rosette
 Second Place\$100 and GNF Rosette
 Third Place\$60 and GNF Rosette

The breakfast recipe must be original, contain at least two eggs as a main ingredient, serve a minimum of four people and meet the contest theme.

This competition is open to individuals or teams of two.

Contestants must be at least 16 years old by October 1, 2011.

Previous first-place egg contest winners are not eligible to compete in 2011.

The recipe should be prepared in advance, ready for judging.

Entries will be judged on presentation for the most creative "Catch the Fever" theme, originality, taste appeal and ease of preparation. Contestants will be

given a 15 x 32 inch space on an 8-foot table for their presentation.

Show your dish to the personnel at ANY TICKET GATE to receive free entry into the Fair for one person or team of two.

Entry Form must include title of recipe; e.g. "Peachy Egg Salad," not "Egg Contest." Two copies of the recipe, printed on 8½ x 11 inch paper, must be submitted with the entry at the contest. Your name, address, telephone number and the Division number for this contest must be printed on the back of the recipe. All recipes will become the property of the Georgia Egg Commission and the Georgia National Fair.

DIVISION 40601

Karo

KARO CORN SYRUP
KARO®
"PERFECT PIE" CONTEST

KARO® "PERFECT PIE" CONTEST

The makers of KARO Corn Syrup invite you to develop a new pie recipe or perfect a family favorite and make an entry in the fair's "Perfect Pie Contest!" Ingredients and preparation methods are wide open, from all types of fruit pies to fruit/cream or custard combos. Virtually any dessert pie is welcome using any type of crust! Enter for a shot at local cash prizes and awards from KARO!

Send your entry form by September 20 for early registration.

Miller-Murphy-Howard Building

Saturday, October 8, 2011

Check-in: 3:00 - 3:30 p.m., winners announced at 5:00 p.m.

NEW TOP PRIZES

1st place...\$150

2nd place...\$50

3rd Place...\$25

Each winner receives an apron, ribbon and award certificate.

CONTEST RULES

- Entries must be original and prepared with KARO corn syrup (Light, Lite or Dark, 1/4 cup or more).
- Any type of crust may be used (refrigerated pastry, crumb or other)
- Any creative filling, presentation or flavor and ingredient combination is welcome.
- Judges will rate all pie entries on Taste 25% (Flavor); Texture 25% (Filling); Creativity 25% (Originality); and Presentation 25% (Appearance).
- Each fair selects their judges for this competition. Their decisions are final.
- Contest is open to entrants of all ages, subject to fair guidelines. Only one entry per person.
- Prepare your pie and deliver it with your clearly written recipe to the designated location prior to entry deadline. Recipes should be typed, list ingredients, amounts and step by step instructions.
- Along with recipe and entry, contestants should submit their name, address and phone number and attach proof of KARO Corn Syrup as an ingredient (package label, receipt or other).
- All recipes entered become the property of ACH Foods (ACH). By participating, contestants agree that ACH may edit, adapt, copyright, publish and use any or all of them including for publicity, promotion, or advertising in any form of media, including websites, without compensation to you. This includes publishing winner names and city/state of residence, in any form of media, including websites, videos, photographs, etc.
- Taxes on prizes are the responsibility of the winner.
- No 2010 1st place KARO state or county winners are eligible to compete in 2011.
- For product information, please visit www.karosyrup.com.

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

2. The basic rules of food safety must be followed. See Culinary Department Rules.

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



DIVISION 40701

Cluckin' Good

BBQ Chicken Recipe Contest

Monday, October 10, 2011

Check - in: 4:00 - 4:30 p.m, winners announced 6:00 p.m.

First Place.....\$100 and GNF Rosette

Second Place.....\$75 and GNF Rosette

Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

Taste appeal.....40%

Originality of recipe.....20%

Appearance.....20%

Ease of preparation.....20%

Class

1 BBQ Chicken Dish

The chicken dish must be cooked before arrival and must contain at least 1/2 cup homemade BBQ sauce (recipe for sauce must be included).



DIVISION 40801

GEORGIA APPLE COMMISSION presents

Georgia Apple Recipe Contest

Tuesday, October 11, 2011

Check-in: 10:00 - 10:30 a.m., winners announced 12:00 p.m.

First Place.....\$100 and GNF Rosette

Second Place.....\$75 and GNF Rosette

Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

Taste appeal.....30%

Originality of recipe.....15%

Appearance.....20%

Ease of preparation.....15%

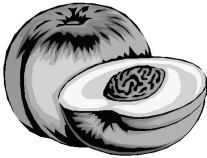
Prominence of Georgia Apples.....20%

Class

1 Georgia Apple Recipe

The Georgia Apple Commission and the Georgia National Fair invite you to enter your favorite Georgia apple recipe in this contest. Bring your prepared dish that contains at least one cup of Georgia apples.

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules And Regulations and the Culinary Department Rules.**
2. The basic rules of food safety must be followed. See Culinary Department Rules.
3. Please allow yourself plenty of time to park and transport your items. **Entries not received on time will not be judged.**



DIVISION 40901

Sweet Georgia Peach Contest

Tuesday, October 11, 2011

Check-in: 10:00 - 10:30 a.m., winners announced 12:00 p.m.

First Place.....\$100 and GNF Rosette
Second Place.....\$75 and GNF Rosette
Third Place.....\$50 and GNF Rosette

Class

1 Just Peachy

Recipes will be judged on:

Taste appeal.....30%
Originality of recipe.....15%
Appearance.....20%
Ease of preparation.....15%
Prominence of Georgia Peaches.....20%

Make your favorite Peach Recipe and bring your finished product in at least a one quart size container. Your dish must contain at least one cup of dried, frozen or preserved Georgia peaches (jams/jellies/syrups not eligible).



DIVISION 41001

Georgia's Best Harvest Soups

Tuesday, October 11, 2011

Check-in: 7:00 - 7:30 p.m., winners announced 9:00 p.m.

First Place.....\$100 and GNF Rosette
Second Place.....\$75 and GNF Rosette
Third Place.....\$50 and GNF Rosette

Class

1 Harvest Soup

Recipes will be judged on:

Taste appeal (flavor).....30%
Appearance.....25%
Texture (consistency).....20%
Convenience (simple steps and easy-to-find ingredients).....15%
Creativity (inventive use of ingredients).....10%

Bring your family's favorite cold weather soup or create something new and different based on one of Georgia's fall crops. Bring finished product in at least a one quart size container.

DIVISION 41101

Fancy Cupcake Contest

Wednesday, October 12, 2011

Check-in: 1:00 - 1:30 p.m., winners announced 3:00 p.m.

First Place.....	\$100 and GNF Rosette
Second Place	\$75 and GNF Rosette
Third Place.....	\$50 and GNF Rosette

The lowly cupcake has always been on stand-by for any occasion and ready to travel anywhere to deliver sweet delight to young and old alike. But we want cupcakes to reach new heights at the Georgia National Fair; leave behind the mundane and create cupcakes that take center stage!

Class

1 Fancy Cupcake

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

2. The basic rules of food safety must be followed. See Culinary Department Rules.

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

4. Bring a minimum of six (6) cupcakes.

5. Cupcakes must be decorated; these cupcakes are going to a party! (You choose the occasion.) We encourage the use of edible decorations; points may be deducted for decorations that are not edible.

6. Recipes may contain mixes, but **must** be enhanced with added ingredients. Add a sentence or a paragraph to your recipe that describes the occasion for your cupcakes.

7. Contestants will be given a 15 x 32 inch space on an 8-foot table for their presentation. Contestants will have until 1:45 to complete their presentations and leave the judging area. Judging will not be delayed for incomplete presentations.

Recipes will be judged on:

Taste appeal.....	30%
Originality.....	10%
Appearance.....	40%
Presentation.....	20%

DIVISION 41201

GEORGIA AGRICULTURAL COMMODITY
COMMISSION FOR PEANUTS

Georgia Peanut Recipe Contest



Thursday, October 13, 2011

Check-in: 4:00 - 4:30 p.m., winners announced 6:00 p.m.

First Place.....\$100 and GNF Rosette
Second Place\$75 and GNF Rosette
Third Place.....\$50 and GNF Rosette

The Georgia Agricultural Commodity Commission for Peanuts and the Georgia National Fair invite you to enjoy one of the greatest harvests in the United States: Peanuts. Georgia's peanut production is ranked number one in the nation: 1,863,000,000 pounds with a farm value of \$344,655,000 (2003 farm production figures).

Class

- 1 Sweet Peanut Dish
- 2 Unsweet Peanut Dish

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

2. The basic rules of food safety must be followed. See Culinary Department Rules.

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

3. This contest is open to amateur and professional cooks. Contestants must be at least 16 years old by October 1, 2011. Only one entry per person. The 2010 1st place winners are not eligible to compete in 2011.

4. Your dish must contain at least one cup of Georgia peanuts or peanut butter.

5. **Entry Form must include title of recipe;** e.g. "Peanut Butter Clusters," not "Peanut Contest". Two copies of the recipe, printed on 8½ x 11 inch paper, must be submitted with the dish. Your name, address, telephone number and this contest division number must be printed on the back of the recipe. All recipes will become the property of the Georgia National Fair.

6. Please tape your name to the bottom of all containers; they will be returned to you after judging is complete.

Note: Contestants will not be allowed to "place" their entries, so please do not bring decorative items. Presentation is not part of the judging scorecard.

Recipes will be judged on:

Taste	40%
Originality of recipe.....	20%
Appearance.....	20%
Ease of preparation.....	20%

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules And Regulations and the Culinary Department Rules.**
2. The basic rules of food safety must be followed. See Culinary Department Rules.
3. Please allow yourself plenty of time to park and transport your items. **Entries not received on time will not be judged.**



DIVISION 41301

Grits Anytime

“A Southern Thing”

Thursday, October 13, 2011

Check-in: 10:00 - 10:30 a.m., winners announced 12:00 p.m.

First Place.....\$100 and GNF Rosette
 Second Place.....\$75 and GNF Rosette
 Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

Taste appeal.....40%
 Originality of recipe.....20%
 Appearance.....20%
 Ease of preparation.....20%

Class

1 Grits Anytime

The dish must be cooked before arrival and must be grits based. Bring finished product in at least a one quart size container.



DIVISION 41401

“Cool Beans”

Edamame Recipe Contest

Friday, October 14, 2011

Check-in: 4:00 - 4:30 p.m., winners announced 6:00 p.m.

First Place.....\$100 and GNF Rosette
 Second Place.....\$75 and GNF Rosette
 Third Place.....\$50 and GNF Rosette

Recipes will be judged on:

Taste appeal.....40%
 Originality of recipe.....20%
 Appearance.....20%
 Ease of preparation.....20%

Class

1 Edamame Recipe

Create a delicious snack, vegetable, sweet or savory dish which contains at least one cup of edamame. Bring your product in at least a one quart size container.

DIVISION 41501

Georgia Goes
Gluten Free



Dessert Recipe Contest

Presented By Gluten Intolerance Group of Middle Georgia and Pamela's Products

Saturday, October 15, 2011

Check-in: 10:00 - 10:30 a.m., winners announced 12:00 p.m.

- First Place.....\$150, Large Pamela's Gift Basket and GNF Rosette
- Second Place.....\$100, Medium Pamela's Gift Basket and GNF Rosette
- Third Place.....\$75, Small Pamela's Gift Basket and GNF Rosette

One in seven Americans is either sensitive to gluten, has Celiac Disease, or is allergic to wheat, making desserts a particular challenge. The Gluten Intolerance Group of Middle Georgia (GiG-MG) and Pamela's Products invite you to enter a favorite gluten free (GF) dessert recipe in this contest.

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

2. The basic rules of food safety must be followed. See Culinary Department Rules.

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

4. Bring a dessert prepared from an original recipe that includes one of Pamela's Baking Products and is prepared GF. The ingredient list on your recipe must name the specific products used for each item: e.g., "Pamela's Gluten Free Bread Mix" and contestant must bring packaging from Pamela's Product used.

5. All recipes will become the property of the GiG-MG, a Branch of the Gluten Intolerance Group of North America, and the Georgia National Fair. Winning recipes may be featured on Pamela's Products Website, www.pamelasproducts.com and added to GiG's online recipes.

6. Contestants will be given a 15 x 32

inch space on an 8-foot table for their presentation. Contestants will have until 10:45 to complete their presentations and leave the judging area. Judging will not be delayed for incomplete presentations.

7. Each entry will be tested for traces of gluten.

Recipes will be judged on:

- Taste.....35%
- Achieving gluten free recipe.....25%
- Originality.....20%
- Appearance.....10%
- Serving Presentation.....10%

Gluten Free Cooking Tips

- Use ingredients and foods that are naturally GF or are labeled GF.
- Prevent cross contamination by good cleaning and hygiene practices as well as by storing and handling ingredients in a separate, GF area and by using cookware and utensils that are GF (Trick: disposable pans and aluminum foil are great for reducing potential cross contamination). Look for more gluten free cooking tips at <http://middlegeorgia.gigbranches.org/>.

DIVISION 41701

Kids' Favorite Snack Contest

Saturday, October 15, 2011

Check-in: 1:00 - 1:30 p.m., winners announced 3:30 p.m.

First Place.....	\$25 and GNF Rosette
Second Place	\$15 and GNF Rosette
Third Place.....	\$10 and GNF Rosette

Class

- 1 Kids' Snack ages (8-12)
- 2 Kids' Snack ages (13-16)

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

2. The basic rules of food safety must be followed. See Culinary Department Rules.

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

4. This contest is open to kids age 8-16. Contestants must be at least 8 years old by October 1, 2011 and not older than 16 at the time of the contest. Limit 1 entry per person.

5. This is a no-cook contest.

6. Snacks must contain at least 4

ingredients. Chopping of ingredients should be done at home ahead of time.

7. Contestants will be given 45 minutes to prepare their snack unaided in front of an audience.

8. No electricity or stoves will be provided on site. Keep in mind that that the finished snack must be one that can be served at room temperature or cold. Contestant must provide means to keep items cold if needed (cooler, ice, etc.).

9. Preparation area will be a 30 x 32 inch section of an 8 ft. table. Contestant must clean prep area for presentation of dish.

Recipes will be judged on:

Taste	30%
Originality.....	25%
Appearance.....	20%
Ease of preparation.....	15%
Serving presentation.....	10%

**DIVISION 41801**

King Arthur Flour Baking Contest

Saturday, October 15

Check-in: 4:00 – 4:30 p.m., winners announced 6:00 p.m.

Class 1 Adult Category (ages 18 and up): Your Best Savory Bread

Class 2 Junior Category (ages 12 to 17): Your Best Brownies

Adult Prizes:

- 1st place: \$75 gift certificate to the Baker's Catalogue and ribbon
- 2nd place: \$50 gift certificate to the Baker's Catalogue and ribbon
- 3rd place: King Arthur Flour Large Tote Bag and ribbon

Junior Prizes:

- 1st place: \$50 gift certificate to the Baker's Catalogue and ribbon
- 2nd place: A King Arthur Flour Cookie Companion Cookbook and ribbon
- 3rd place: A King Arthur Flour Brownie Pan

1. Entries must contain at least 2 cups of King Arthur Flour.
2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits their entry.
3. For the junior competition, bring your best brownie. You opt for a classic brownie recipe, or add a little interest with nuts, baking morsels, or other ingredients. Brownies may be submitted in the baking pan, or a dozen pieces if plated.
4. For the adult competition, bring your best example of a savory bread. Contestant submit a whole loaf of their favorite quick bread or yeast bread. For the purpose of this competition, "savory" is defined as a bread that is not sweet, i.e. and herb bread, cheese bread, etc.
4. Judging will be based on the following: flavor (50%), overall appearance (25%) and texture (25%).