

HOMEMADE ICE CREAM MAKING CONTEST

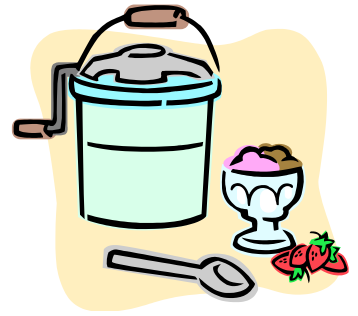
Bob Messick, Coordinator
Richard Lindale, Assistant

LOCATION: Grove Picnic Area

CLASS 416: Fruit
CLASS 417: Other

DATE: Monday, July 22nd

TIME: Check-in at 3:00 PM
Start making your ice cream at 3:30 PM until 4:00 PM
Judging - 4:45 PM



RULES:

1. All entries will be accepted on-line via the Delaware State Fair website from April 1st to June 1st.
2. All contestants shall furnish all ingredients which must be from an approved source (**ingredients must fill two-thirds of container**), utensils needed to make and serve (large spoon) ice cream.
3. Ingredients such as ice, water and salt will be furnished by the Fair.
4. Electric or hand-crank freezers may be used (at least 4 quart capacity).
5. Each entry shall consist of no more than two people.
6. One entry per contestant. The contest is open to anyone.
7. Please designate fruit OR other. Any flavor or fruit may be used.
8. Entry tag will be mailed to the contestant and should be attached to the freezer and will be your admission to the Fair on judging day - Monday, July 22nd. If you need assistance when bringing supplies and equipment onto the Fairgrounds, please request a Courtesy Shuttle when you get to the Gate.
9. Contestants must sign-in and be ready to start by 3:30 PM. Cars will not be allowed to enter the grounds.
10. After the contest is judged, you may serve your ice cream to the audience. (Cups and utensils for audience will be provided).
11. Prize money will be mailed within 30 days after the close of the Fair.

JUDGING:

1. Ice cream will be judged by a panel of judges who will consider texture, hardness of freeze, and taste appeal.
2. Contest will begin at 3:30 PM and all contestants will be given 30 minutes to finish.

PRIZES:

First Place: \$35.00 and Rosette
Second Place: \$30.00 and Ribbon
Third Place: \$25.00 and Ribbon

All exhibitors not receiving a prize will be given a voucher for \$10.00 to help defray costs. They need to take the voucher to the Teller Window at the Administration Building and cash it in.

In recent years in the Northeast Region, there has been numerous food borne outbreaks of Salmonella Enteritidis associated with the use of raw eggs in food products. Ice cream has been implicated in several of these outbreaks. Senior citizens are especially vulnerable to the effects of salmonellosis. Because raw eggs are an important ingredient in homemade ice cream mixes, and because the ice cream made for this contest will be served primarily to senior citizens, the Delaware Division of Public Health makes the following recommendations:

The safest method of making ice cream is to purchase a commercially pasteurized ice cream mix and add flavoring ingredients just prior to freezing. If your ice cream mix is made "from scratch," cooking the mix to 165 degrees F will destroy salmonella organisms. Cool the mix to 120-130 degrees F and then refrigerate at 40 degrees F or below until freezing. Should you wish to make ice cream with an uncooked mix, substitute liquid pasteurized eggs for raw eggs. Always use pasteurized milk, USDA inspected eggs (or USDA approved pasteurized eggs) and flavoring ingredients from approved commercial processing facilities. Thank you for your cooperation and good luck!