

# CULINARY

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

**Mail entry forms to arrive by September 19 for early registration for baking.**

**ALL baked goods will be received Thursday, October 4, between 3:00 PM and 8:00 PM at the Miller-Murphy-Howard Building.** Bakers who pre-register more than two entries by September 19 will be mailed a temporary unloading pass. A copy of your entry form (or online confirmation if pre-registered) along with your baked goods or contest dish will serve as your ticket into any gate. Any family member over age 10 not participating in competition must purchase an entrance ticket.

## EXHIBITS RECEIVED:

Thurs.	Oct 4	3:00 - 8:00 PM
Sat.	Oct 6	9:30 - 10:00 AM 1:00 - 1:30 PM 5:00 - 5:30 PM
Sun.	Oct 7	2:30 - 3:00 PM 5:00 - 5:30 PM
Mon.	Oct 8	10:00 - 10:30 AM 10:00 - 10:30 AM
Tue.	Oct 9	4:00 - 4:30 PM
		7:00 - 7:30 PM
Thur.	Oct 11	12:30 - 1:00 PM 3:30 - 4:00 PM
Sat.	Oct 13	10:00 - 10:30 AM 10:00 - 10:30 AM 4:00 - 4:30 PM
Sun.	Oct 14	4:00 - 4:30 PM

ALL Culinary Baking entries  
 Play With Your Food Contest  
 Pearson Farm Pecan Recipe Contest  
 Georgia Beef Board "Best Beef Recipe" Contest  
 King Arthur Flour Baking Contest  
 Deviled Egg Contest  
 Georgia Fruit Recipe Contest  
 Fun Food On A Stick Contest  
 Not Your Mama's Mac 'n Cheese Contest  
 Fresh from the Farm Soup Contest  
 Traditional Sunday Dinner Contest  
 Georgia Peanut Recipe Contest  
 Fancy Cupcake Decorating Contest  
 Georgia Dairy Contest  
 Great American SPAM® Championship  
 Traditional Foods Contest

### ELIGIBILITY

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules And Regulations found at <http://www.georgianationalfair.com/home-arts-fine-arts/>. Culinary Rules also govern these competitions.** PLEASE NOTE: IT IS YOUR RESPONSIBILITY TO READ AND UNDERSTAND THE RULES. If you have questions, you may certainly e-mail us at [contests@gnfa.com](mailto:contests@gnfa.com). Please help us prevent entry disqualifications.

2. **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. **There will be no access to electricity available at the Fairgrounds.** For information on food safety, contact your County Extension Agent.

3. Cooking contests are open to amateurs and to professionals unless stated otherwise in a contest. Exhibitors must decide under which category they will enter. **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. Contestants who accumulate 15 blue ribbons over a 5 year period will be automatically moved up to the Open Division. Officials reserve the right to move entries up if warranted.

4. For live contests, unless there is a Youth Division listed, contestants must have reached their 16th birthday by October 1, 2018.

5. Exhibitors ages 12-18 enter in the Youth Baking Divisions. Young cooks must have reached their twelfth birthday before October 1, 2018, to

compete, unless stated otherwise in a contest.

6. Please be aware - to keep traffic moving, the Georgia State Patrol may direct you to an area other than the West parking lot to park. You may have to transport your entry across the fair grounds. Please plan accordingly and allow yourself plenty of time to park and transport your items.

7. Online registration will end at 11:59 PM 2 days before the receiving date, or 2 days before the contest date for live contests.

8. Pre-registration is strongly recommended.

9. **For live contests, entries arriving after the stated end of receiving time will have an automatic 10 point deduction and still must be in place before judges enter the judging area. For contests with presentation, entry must be placed by the time stated for placing. Dishes not registered and in place before judging begins will not be judged.**

10. For all on-site contests, contestants must be present to win, unless they are on the fairgrounds participating in another live Fair contest at award presentation time. Contestant must notify Culinary staff at check-in.

### ENTRY REQUIREMENTS

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

12. All entries must be submitted on the official entry form of the Georgia National Fair or through the online entry process. Entry must include title of recipe; e.g., "Grandma's Chocolate Pecan Pie", not "Pecan Contest".

13. 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 from a school class, or by the

same exhibitor at more than one Fair.

14. **A recipe may not be used in more than one contest; i.e., a pecan pie cannot be entered on pie day and the same recipe entered again in the "Pearson Farm Pecan Recipe" contest.**

15. 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 CANNOT BE RETURNED. Winning recipes may be included in a future edition of the *Georgia National Fair Blue Ribbon Cookbook*.

16. The contestant's name, address, telephone number, and the name of the contest must be printed clearly on the back of each recipe. Division and Class numbers must be included for baking contests. **No copyrighted recipes allowed.**

17. 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 purchase an entrance ticket.

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

19. Baked entries must be on thin board or paper plates with the exception of pies, which must be in disposable pie tins; no responsibility will be taken for contestants' plates. Entries must be covered.

20. For on-site contests, dishes must be picked up immediately after winners' announcements.

21. Except for the Mix Tricks category in Cakes, no mixes or pre-made doughs are allowed in the baking categories.

22. **All culinary entries become property of the Fair and will not be returned.**

23. Baking entries not designated for the charity bake sale will be disposed of.

24. Fancy Cupcake Decorating Contest entries will remain on display for the duration of the Fair.

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

26. Except for the contests judged on presentation, contestants will not be allowed to "place" their entry. No presentation elements will be allowed beyond the serving dish. Any sauces or condiments must be applied to the dish before turning in for judging. All components of the dish must fit on the serving plate or bowl.

### JUDGING

27. 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

28. 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.

29. Award of Excellence Rosette and \$25 may be awarded in each Division in Culinary Baking.

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

31. Winners' ribbons will be available during regular exhibit release Tues. & Wed., Oct. 16 & 17. Ribbons not picked up at the close of the Fair will be mailed to the exhibitor.

**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.

Examples of standard abbreviations:

pt. = pint  
qt. = quart  
pkg. = package  
env. = envelope  
c. = cup  
ctn. = carton  
tsp. = teaspoon  
T. = tablespoon  
oz. = ounce  
lb. = pound  
gal. = gallon  
doz. = dozen  
sm. = small  
md. = medium  
lg. = large

### Recipe Format Tips

- Type or print legibly. Winning recipes may be used in a future edition of the Georgia National Fair Blue Ribbon Cookbook.
- List all ingredients in order of use in ingredients list.
- Include container sizes, for example, 16 oz. pkg. or 20 oz. can.
- Use standard abbreviations for measurements.
- Keep directions in paragraph form - not in numbered steps.
- Use names of ingredients in the directions, for example, "Combine flour and sugar." DO NOT use statements like "Combine first three ingredients."
- Include temperatures and cooking, chilling, baking, and/or freezing times.
- Be consistent in the spelling of your name for each recipe you enter (Do not enter some as Joyce B. Jones and some as Joyce Jones or Joy Jones).
- Remember to bring two typed copies of your recipe on 8 1/2 x 11 paper.
- Make sure your name, address, telephone number, and the name of the contest are printed clearly on the back of each recipe. Division and Class numbers should be included for baking contests.
- **No copyrighted recipes allowed.**

## COOKS WHO CARE CHARITY BAKE SALE

**Friday, October 5, 5:00 PM - 10:00 PM**  
**Saturday, October 6, 9:00 AM - 8:00 PM**

Georgia Cooks for charity will again take place as a part of the 2018 Georgia Living Program. Almost \$800 was raised for charity last year as a result of exhibitors' generosity. On Friday, October 5, and continuing Saturday, October 6, a bake sale of items entered in competition will be held in the Culinary Department.

## Saturday, October 6

# Play With Your Food Contest

### DIVISION 42101

### Theme: I'll Fly Away



Check-in: 9:30 - 10:00 AM

Winners announced at approximately 12:00 PM

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

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

Third Place.....\$25 and GNF Rosette

#### Class

- 1 Play With Your Food  
ages (8-12)
- 2 Play With Your Food  
ages (13-16)

1. This contest is open to kids age 8-16. Contestants must be at least 8 years old by October 1, 2018 and not older than 16 at the time of the contest.
2. Limit 1 entry per person.
3. This year's theme will be "I'll Fly Away" - anything that flies.
4. The majority of the entry must be a fruit or vegetable, and all parts of the entry must be made from food items (Frosting, peanut butter, etc. can be used for glue). Wooden toothpicks or skewers which can be used to construct the entry. Entries will be moved for display. If entry consists of multiple pieces, a sturdy base must be supplied by the contestant.
5. All materials will be provided by the

contestant.

6. The size of the entry and base will be limited to 18" x 18".
7. Preparation area will be an approximately 30 x 30 inch section of an 8 ft. table.
8. Contestants will be given 45 minutes to create their entry unaided in front of an audience. No coaching allowed. All work must be done on site.
9. Contestant must clean prep area for presentation of entry.
10. Entry will remain on display throughout the Fair. If entry begins to decay, it will be removed from display.

#### Recipes will be judged on:

Representation of theme .....	20%
Originality/creativity.....	30%
Appearance of entry.....	25%
Neatness of presentation area.....	15%
Use of edible decorations.....	10%

**Saturday, October 6**



## **Pecan Recipe Contest**

### **DIVISION 42201**

Check-in: 1:00 - 1:30 PM

Winners announced at approximately 3:00 PM

First Place.....\$100, Baker's Gift Set, and Rosette  
Second Place.....\$75, Baker's Gift Set, and Rosette  
Third Place.....\$50, Baker's Gift Set, and Rosette

\*Baker's Gift Set consists of one 1 lb. bag of of Elliot pecan halves, and two 1 lb. bags of pecan pieces.

Georgians started producing pecans on a small scale in the late 1800s. The number of pecans produced increased greatly by 1920 (to 2.5 million lbs). Since the 1950s, Georgia has been the top pecan producing state in the U.S.

You are challenged to create a dish that showcases the Georgia pecan. Your dish may be savory or sweet, but must include 1 cup of pecans and serve at least 4 people. We're looking for everything from pecan crusted chicken to your favorite nut bread or cake. Originality is always a plus!

#### **Recipes will be judged on:**

Taste appeal.....25%  
Originality of recipe.....15%  
Ease of preparation.....15%  
Prominence of Georgia pecans.....20%  
Presentation.....25%

**Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will begin at 1:45 and will not be delayed for incomplete presentations.**

When a dish is judged on presentation, judges will take into consideration the serving dish as well as any other decorative item the contestant may choose to use to stimulate the appetite or express the theme of the dish (decorations, table setting, garnish, etc.). The appearance of the food will be considered as part of the presentation.

Pearson Farm is a 5th generation farm that has been growing peaches and pecans in the same dirt for over 135 years. We are located in Fort Valley, Georgia where we farm approximately 1600 acres of peaches and 2800 acres of pecans. Farming has changed dramatically over the last 100 years but the core elements remain - good soil, hard work, honest dealings, family and faith - all of which have been critical to the survival and success of Pearson Farm. We are blessed with a strong family, honored to have friends, happy to have visitors and committed to providing good things in good measure. We hope you will visit us whenever and however you can. Find us online at <http://www.pearsonfarm.com/>.

**Saturday, October 6**



**Georgia Cattlemen's  
Association  
"Best Beef Recipe" Contest**

**DIVISION 42301**

Check-in: 5:00 - 5:30 PM

Winners announced at approximately 7:00 PM

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%  
Ease of preparation (convenience)....20%  
Originality of recipe.....15%  
Prominence of beef.....20%  
Presentation.....15%

Join us in celebrating our Georgia Cattlemen with your best BEEF recipe. The recipe must be cooked before arrival and contain beef as the focus of the dish. You are encouraged to use any beef cut of choice.

Contestants will be provided with a 32"L x 31"deep area to present their dish.

For this contest, contestants will be asked to create a display which includes the serving dish and one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide any dishes, place settings, etc.

**Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will begin at 5:45 and will not be delayed for incomplete presentations.**

When a dish is judged on presentation, judges will take into consideration the serving dish as well as any other decorative item the contestant may choose to use to stimulate the appetite or express the theme of the dish (decorations, table setting, garnish, etc.). The appearance of the food will be considered as part of the presentation.

For more information on the Georgia Beef Board, please visit <http://www.gabeef.org/>.



**Sunday, October 7**



# **King Arthur Flour Baking Contest**

## **DIVISION 42401**

Check-in: 2:30 - 3:00 PM

Winners announced at approximately 5:00 PM

No longer just a lowly meal eaten by the servants of the wealthy, the muffin rose to popularity in mid -19th century America. Modern bakers won't stop at anything trying new flavor combinations of fruits, vegetables, or nuts. This is your opportunity to show that you have mastered the muffin and can truly say "Yes, I do know the Muffin Man".

### **Class 1 Open Category (open to Georgia bakers ages 12 - 18): Muffin**

#### **Prizes:**

1st place: \$75 gift certificate to the Baker's Catalogue/ [kingarthurfLOUR.com](http://kingarthurfLOUR.com)

2nd place: \$50 gift certificate to the Baker's Catalogue/ [kingarthurfLOUR.com](http://kingarthurfLOUR.com)

3rd place: King Arthur Flour Baker's Companion Cookbook

1. Entries must contain at least 1 cup of King Arthur Flour.
2. **Each contestant must bring the opened bag of King Arthur Flour or submit an original UPC label from the flour bag when he/she submits their entry. Photocopies are not allowed. One original label/UPC required for each entry.**
3. For the competition, bake your best muffins. Bring six muffins of any variety.
4. Judging will be based on the following: flavor (40%), overall appearance (20%), texture (20%), originality (20%).

**Contestants will not be allowed to "place" their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.**

**Sunday, October 7**



## **Best Deviled Egg Contest**

### **DIVISION 42501**

Check-in: 5:00 - 5:30 PM

Winners announced at approximately 7:30 PM

First Place.....\$75 and GNF Rosette  
Second Place.....\$50 and GNF Rosette  
Third Place.....\$25 and GNF Rosette

#### **Recipes will be judged on:**

Taste appeal.....	30%
Appearance of overall dish .....	25%
Originality.....	25%
Level of difficulty.....	10%
Neatness of presentation area....	10%

#### **Class**

- 1 Ages 8 - 15
- 2 Ages 16 - Adult

Deviled eggs are a southern tradition served at events from potlucks to parties. From "Plain Jane" to sophisticated, they are always a hit!

For this contest, participants must bring whole boiled eggs already peeled, along with your other ingredients, deviled egg plate, and any other materials needed to prepare your dish. Plate may be glass or plastic, but must have indentions for eggs. Eggs will be cut and filling made on site. Eggs must be displayed on deviled egg plate with garnish. Kids are encouraged to use plastic knives or butter knives.

Minimum of one dozen or enough to fill your plate.

**Contestants will have 45 minutes to complete their presentation and leave the judging area. Judging will begin at 6:15 and will not be delayed for incomplete presentations.**

## Monday, October 8



# Georgia Fruit Recipe Contest DIVISION 42601

Check-in: 10:00 - 10:30 AM

Winners announced at approximately 12:00 PM

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 fruit.....	20%

Georgia Farmers produce a cornucopia of fruits all over the state. Though known as the Peach State, we also grow apples, strawberries, blueberries, muscadines, and many other fruits.

Bring your favorite dish that incorporates at least 1 cup of any Georgia fruit(s) and serves at least 4 people.

**Contestants will not be allowed to “place” their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.**

**Monday, October 8**



**Fun Food on a Stick  
Contest  
DIVISION 42701**

Check-in: 10:00 - 10:30 AM

Winners announced at approximately 12:00 PM

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%

If there's one thing Fairs are famous for, it's food on a stick! We're looking for the next crazy concoction that can be eaten off a stick!

You may build a sweet or savory treat. Entries can be fried, grilled, broiled - cook them any way you like - but they must be served on a stick. Judges must be able to pick up your entry and eat it using only the stick. Bring at least 4 servings of your completed dish.

**Contestants will not be allowed to "place" their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.**

**Tuesday, October 9**



**Not Your Mama's  
Mac 'n Cheese Contest**

**DIVISION 42801**

Check-in: 4:00 - 4:30 PM

Winners announced at approximately 6:00 PM

First Place.....\$100 and GNF Rosette **Recipes will be judged on:**

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

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

Taste appeal.....30%

Originality of recipe.....15%

Appearance.....20%

Ease of preparation.....15%

Prominence of macaroni & cheese...20%

Contestants will create an extraordinary dish using macaroni and cheese as the base. Must be homemade - no boxed macaroni and cheese.

Your goal is to think outside the box! Create an extraordinary dish using macaroni and cheese as the base. No ordinary dish here! We are looking for macaroni and cheese with a twist. Pep it up with added ingredients. Elevate it from a side dish to a one dish meal, or use it to create an appetizer. Stir it up! Bake it up! Fry it up! Bring it to the Fair!

**Contestants will not be allowed to “place” their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.**

**Tuesday, October 9**



**Fresh from the Farm  
Soup Contest  
DIVISION 42901**

Check-in: 7:00 - 7:30 PM

Winners announced at approximately 9:00 PM

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

Create a new and different soup based on one or more of Georgia's crops (peppers, tomatoes, squash, snap beans, eggplant, cabbage, and leafy greens, to name a few).

You must use fresh ingredients to prepare your soup. Other than the liquid used (broth, water, etc.) and spices, the majority of the recipe should contain fresh ingredients - not dried, canned, or frozen.

Bring your prepared soup in at least a one quart sized container, along with a ladle for dipping.

Electricity will not be provided. Contestants are responsible for using insulated coolers/containers to maintain the temperature of their dish.

**Contestants will not be allowed to "place" their entries, so please do not bring decorative items. Presentation is not a part of the judging score card.**

## Thursday, October 11



## Traditional Sunday Dinner

### DIVISION 43001

**Pre-registration is required by Oct. 1**

There must be a minimum of 6 entries for contest to take place.  
Contestants will be notified if contest is cancelled.

Check-in: 12:30 - 1:00 PM

Winners announced at approximately 6:00 PM

First Place.....\$200 and GNF Rosette  
Second Place..\$150 and GNF Rosette  
Third Place.....\$100 and GNF Rosette

**Recipes will be judged on:**

Presentation.....40%  
Description of family tradition.....20%  
Taste appeal.....40%

The traditional Sunday dinner is slowly becoming a thing of the past. At one time the family would gather around the table, usually at grandma's, to spend time together enjoying dishes made from recipes passed down through the generations. In keeping with the new Georgia National Fair theme of "Family · Traditions · Memories", contestants are asked to re-create the traditional Sunday dinner. This contest is open to individuals or teams of two (2).

1. Along with their meal, contestants will bring all supplies to create a Sunday dinner table. This includes centerpiece, tablecloth, and place setting for 4 (plates, knives, forks, spoons, glassware, napkins, etc.). Contestants will supply all serving utensils.
2. Contestants will each be assigned a 60" round table for this contest. A 6' x 18" table will be provided as a prep area.
3. Meal will consist of a main dish, 2 side dishes, a beverage and a dessert. Entry cannot be a repeat of a previous entry.
4. Contestants will plate one serving at the table. Judges will sample from the serving dishes without disturbing the plate.
5. Contestants will include a typed description of their family's Sunday dinner traditions, along with the required copies of their recipes.
6. Starting at 1:15, contestants will have 1 hour to set their dinner table and leave the judging area. **Judging will not be delayed for incomplete presentations.**

**Contestants will have 1 hour to complete their presentation and leave the judging area. Judging will not be delayed for incomplete presentations.**

**Thursday, October 11**



**Georgia  
Peanut  
Commission**

**Georgia Peanut Recipe Contest  
DIVISION 43101**

Check-in: 3:30 - 4:00 PM

Winners announced at approximately 5:30 PM

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.

Some facts about Georgia peanuts:

- Peanuts are the official state crop of Georgia
- Peanuts are ranked third among Georgia commodities with a farm gate value of \$586.4 million (2011 figures).
- Georgia grew the largest proportion of peanuts in the U.S. in 2014 (over 46%).
- Peanuts are grown in 80 of the 159 counties in Georgia.
- It takes 540 peanuts to make a 12 oz. jar of peanut butter.

(Information from the National Peanut Board and UGA Extension)

**Class**

- 1 Sweet Peanut Dish
- 2 Unsweet Peanut Dish

This contest is open to amateur and professional cooks. Contestants must be at least 16 years old by October 1, 2018. Only one entry per person. The 2017 1st place winners are not eligible to compete in 2018.

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

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%



**Saturday, October 13**



**Fancy Cupcake  
Decorating Contest**

**DIVISION 43201**

Check-in: 10:00 - 10:30 AM

Winners announced at approximately 1:00 PM

First Place.....\$100, \$25 AJ's Gift Certificate, and GNF Rosette  
Second Place.....\$75, \$15 AJ's Gift Certificate, and GNF Rosette  
Third Place.....\$50, \$10 AJ's Gift Certificate, 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. Traditionally known as a basic 'small cake', it was quick to bake and easy to decorate. This year's theme is "Down on the Farm". Create a display of at least six (6) cupcakes that depicts any aspect of life on a farm.

**AJ's Confection and  
Confetti**

of Warner Robins will present gift  
certificates to the first through third place  
winners of the Fancy Cupcake Decorating  
Contest.

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

1. This is a live decorating contest. Contestants will bring all supplies to decorate cupcakes on site.
2. Each contestant must bring a minimum of six (6) cupcakes for their display plus a single cupcake for the judges' tasting.
3. Each contestant must bring in a 4 x 6 notecard explaining what family means to them and how their display relates to the theme.
4. Recipes may contain mixes, but must be enhanced with added ingredients. Recipes/directions for decorations should be included.
5. Frosting may be pre-mixed; some elements may be made in advance, but the majority of the decorating should be done on site.
6. All decorations must be made by exhibitor - not store bought.
7. Decorations must be edible.
8. Beginning at 10:45 AM, contestants will have 1 hour to decorate cupcakes, complete their display presentations, and leave the judging area. **Final judging will begin at 11:45 and will not be delayed for incomplete presentations.**
9. Contestants will be assigned a space approximately 30" x 48" (half of an 8' table) in which to decorate their cupcakes and create their display.

10. Displays should be creative and should reflect the theme "Down on the Farm" Additional props are encouraged.

11. Contestants should create their presentation on a sturdy base, no larger than 12 inches by 24 inches. After judging, these presentations will be moved to a display area. The base will be provided by the contestant and should be sturdy enough for this move-thick cardboard, thin plywood, etc.

13. **All cupcake displays must remain until the end of the fair.** Displays removed will be disqualified.

**Recipes will be judged on:**

Taste appeal.....	15%
Originality of decorations.....	15%
Presentation/overall appearance of display.....	20%
Theme.....	15%
Appearance of cupcakes.....	20%
Creativity.....	15%

When a dish is judged on presentation, judges will take into consideration the serving dish as well as any other decorative item the contestant may choose to use to stimulate the appetite or express the theme of the dish (decorations, table setting, garnish, etc.).

Contestants must provide a 3 x 5 index card explaining how their display relates to the theme.

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**Saturday, October 13**

# Georgia Dairy Contest

## DIVISION 43301

Check-in: 10:00 – 10:30 AM

Winners announced at approximately 1:00 PM

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%

Ease of preparation (convenience)....20%

Originality of recipe.....15%

Use of dairy products.....20%

Presentation.....15%

Milk and other dairy foods are great sources of protein, calcium and vitamins. Georgia dairy farms have been producing milk commercially since the 1930s. According to UGA Cooperative Extension, over 1.34 billion pounds of milk are produced in Georgia. Other dairy operations in Georgia include dairy plants, cheese plants, ice cream plants, frozen dessert plants, and dairy warehouses.

Bring your favorite original sweet or savory dish that incorporates at least 1 cup of milk (any variety - skim, whole, buttermilk, heavy cream, half and half, lactose free milk, etc.) and at least one other dairy ingredient (including, but not limited to: butter, cheese, cream cheese, sour cream, yogurt, ice cream, etc.). If using a fat, it must be butter (no margarine, shortening, etc.). Oils are allowed. The dish must serve at least 4 people.

Contestants will be provided with a 30" wide x 30" deep area to present their dish.

For this contest, contestants will be asked to create a display which includes the serving dish and one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide any dishes, place settings, etc.

**Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will not be delayed for incomplete presentations.**

For more information on The Dairy Alliance, please visit [thedairyalliance.com](http://thedairyalliance.com).

**Saturday, October 13**



# **The Great American SPAM® Championship**

## **DIVISION 43401**

Check-in: 4:00 – 4:30 PM

Winners announced at approximately 7:00 PM

### **2018 Theme: Hawaii and Island-Inspired Recipes**

**Two Categories: 1 for Adults - 1 for Kids**

**(Adults: Ages 18 & Up, Kid Chefs: Ages 7-17)**

**Local SPAM® Champion Prizes: 1st Prize \$150; 2nd Prize \$50; 3rd Prize \$25 (Adults)**

**Local SPAM® Kid Chef Prizes: 1st Prize \$60; 2nd Prize \$30; 3rd Prize \$10 (Kids)**

**Two National Grand Prizes:**

**1) National SPAM® Champion Grand Prize: A Trip for Two to the 2019 Waikiki SPAM JAM® Festival in Hawaii Valued at \$3,000 (Adult Grand Prize)\*;**

**2) National “SPAM® Kid Chef of the Year” Grand Prize: \$2,000 cash prize**

**Judging Criteria:**

**Taste (30%) + Creativity (30%) + Easiness (30%) + Appearance (10%)**

**Contest Rules:**

- **Make any entry inspired by Hawaii, luaus, tiki parties, or island life in general. Anything tropical goes. Use at least one 12-ounce can of SPAM® products any variety (Classic, Lite, Less Sodium, Hot & Spicy, or other) and up to 10 other ingredients. (Salt, pepper, cooking oil/butter, water and garnishes do NOT count. Packaged items such as pre-made dough, jarred sauces, salad mixes, and other timesavers count as one/individual ingredient each.)**
- **Judging Criteria is to emphasize the 2018 theme and prioritize taste (overall flavor appeal and SPAM® product presence), creativity (how unique, imaginative, or trendy it is); and easiness (how simple and quick-to-make it is).**
- **Recipes should be named, original, unpublished, the sole property of entrant, and not used for another contest.**
- **Submit your entry with a clear/typed recipe (illegible recipes may be disqualified), a product label and your contact information. One entry per person.**

- **No SPAM® recipe contest 1st place winners from any fair in 2017 are eligible to win in 2018, nor are those who have won 1st place three or more times.**
- **All winning recipes become the property of Hormel Foods Sales, LLC, which has the right to publish or advertise the recipes and contestants without compensation.**
- **Judges are chosen by the fair; their decisions are final. Hormel Foods is not responsible for lost recipes, nor is the fair.**
- **All winners are required to sign a release provided by Hormel Foods. Winner awards will not be distributed until their releases are received.**
- **All contestants including fair winners, finalists and the national grand-prize winners shall not make any public appearances or give any interviews associated with this competition without the permission of Hormel Foods or the Blue Ribbon Group.**
- **Taxes on the prizes are the responsibility of the winner.**
- **Employees of Hormel Foods Corporation, its affiliates, subsidiaries and families of each are not eligible to participate.**

#### **National Judging & Grand Prizes:**

- **Fair contest supervisors forward 1st place winning recipes for national grand prize judging for both Adult and Kid Chef categories. Hormel Foods' Test Kitchens judge recipes on the above criteria. Their decisions are final.**
- **For the National SPAM® Champion Grand Prize (adult: age 18 & up) one national grand-prize winner will be selected out of all 26 1st place recipes. He/she will receive a voucher to cover \$3,000 in travel costs (airfare, hotel and food) for the 2019 Waikiki SPAM JAM® Festival in Hawaii. The national grand-prize winner may elect to accept a \$3,000 cash prize instead of the trip (ARV \$3,000).**
- **One National SPAM® Kid Chef of the Year (kid chef: age 7 to 17) will be selected out of all 26 1st place recipes and he/she will receive a \$2,000 cash prize (ARV \$2,000).**
- **Both grand-prize winners will be notified by phone no later than Feb. 28, 2019. If Hormel Foods is unable to reach the grand-prize winners within 10 days of notification, an alternate may be selected. National winning recipes will be available by emailing [statefairteam@blueribbongroup.net](mailto:statefairteam@blueribbongroup.net) or by sending a self-addressed stamped envelope to: Blue Ribbon Group, c/o SPAM® Championship National Winner, 1120 South 2nd St #908, Minneapolis, MN 55415.**

Contestants will be provided with a 32"L x 31"deep area for presentation of their dish.

**Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will begin at 4:45 and will not be delayed for incomplete presentations.**

When a dish is judged on presentation, judges will take into consideration the serving dish as well as any other decorative item the contestant may choose to use to stimulate the appetite or express the theme of the dish (decorations, table setting, garnish, etc.). The appearance of the food will be considered as part of the presentation.

**Sunday, October 14**



# **Traditional Foods Contest**

**DIVISION 43501**

**Theme: Asia**

Check-in: 4:00 - 4:30 PM

Winners announced at approximately 6:00 PM

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%
History of dish.....	20%
Clarity of recipe.....	25%
Presentation.....	25%

In keeping with the new Georgia National Fair theme of Family · Traditions · Memories, we are introducing the Traditional Foods Contest. The contest will be based on traditional recipes from regions around the world. This years featured region is Asia.

Your dish must be cooked before arrival, must be a traditional Asian dish and must serve at least four people.

For this contest, participants will be asked to create a display which includes the serving dish and one plated serving. Judges will sample from the serving dish without disturbing the plate. Contestants will provide any dishes, place settings, etc., and presentation must represent the featured country. Contestant must also provide typed information about the origin of the dish.

**Contestants will have 15 minutes to complete their presentation and leave the judging area. Judging will begin at 4:45 and will not be delayed for incomplete presentations.**