

CULINARY ARTS DEPARTMENT 300

Culinary Arts Department Chair: Patsy Watkins, 615-790-5721

DIVISIONS 300, 301, 302, 303, 304, 305, 310, 320, 330, 335 & 340

Premiums:	1st	2nd	3rd	Best of Show
-----------	-----	-----	-----	--------------

	\$10	\$8	\$6	\$25
--	------	-----	-----	------

Entry Fee: \$0.00

Co-Chair: Catherine Swafford, 615-373-1357

Co-Chair: Barbara Harris, 615-790-1305

Pre-Entry: Online entry recommended by July 30 (see instructions on page 2) or paper entry form must be postmarked by Friday, July 19

Entries Accepted: On the day listed for each specific contest

Pick-up Date: Sunday August 11 11:00 a.m. – 2:00 p.m.

The schedule for the Culinary Arts Department is listed below:

Tuesday, July 30, 2019 Received 3:00 p.m. - 7:00 p.m.

All Display Classes (will be on display for duration of fair)

Division 300: Canned Goods, Food Mixes in a Jar (Class 48) & Gift Basket from Home (Class 49)

Division 303: Gifts of the Season (Class 06)

Division 304: Grandma's Cookie Jar (Class 11)

Thursday, August 1, 2019 Received 10:00 a.m. – 2:00 p.m.

(1st and 2nd place winners will be displayed following the judging, with bake sale on Friday night.)

Division 301: Breads

Division 302: Cakes (Classes 01 - 09)

Division 303: Candy (Classes 01 - 04)

Division 304: Cookies (Classes 01 - 10)

Division 305: Pies (Classes 01 - 11)

Division 310: Little Debbie Snacks

Sunday, August 4, 2019 Received 2:15p.m. – 3:00 p.m. at the Picnic Pavilion.

Judging immediately following for the following on stage at the Picnic Pavilion for the following 2 Divisions:

Division 330: Loveless Cafe Biscuit Contest - judging at 3:00 p.m.

Division 335: Goo Goo Cluster Contest - judging at 4:00 p.m.

Monday, August 5, 2019 Received 5:00 p.m. – 5:45 p.m. at the Picnic Pavilion.
 Awards and prizes will be presented on stage at the Picnic Pavilion at 7:30 p.m.
 Division 340: King Arthur Flour Baking Contest
 Division 305: "Williamson County Wide" Best Peach Pie (Class 12)

Tuesday, August 6, 2019 Received 5:45 p.m. – 6:45 p.m. at the Picnic Pavilion.
 Division 320: Kids in the Kitchen
 Judging at 7:00 p.m. on stage in Picnic Pavilion

DIVISION 300 - CANNED GOODS: TUESDAY, JULY 30

Received from 3:00 p.m. – 7:00 p.m.

2018 Best of Show - Cherry Lane Darken

Rules and Regulations for Division 300

1. These contests are open to all Williamson County and adjoining county residents, adults 19 and over; all youth enter Department 700, Division 725 4-H and Youth.
2. Exhibitors **MUST LABEL JAR WITH THE NAME OF THE CONTENTS ON THE TOP OR SIDE AND EXHIBITOR NAME ON THE BOTTOM** and include processing date, method, and time in processor.
3. No person may enter more than one entry under same class number. Only one entry per batch or household.
4. Containers must be standard canning jars and have standard canning lids and rings. Containers not standard will be disqualified.
5. All canning entries will be displayed in the Culinary Arts area for the duration of the Fair. They may be picked up between 11:00 a.m. and 2:00 p.m. on Sunday, August 11, 2019. All items not picked up become property of the Williamson County Fair and disposal will be made of any entries left after the Fair closes.
6. Products will **not** be opened during the judging process per USDA judging guidelines.
7. USDA guidelines will be used in judging food preservation. Judging is based on appearance, packing, color, clarity, consistency, headspace and container.
8. All exhibitors are to follow the current USDA requirements for the items canned as described in the USDA publication "Complete Guide to Home Canning," which can be found at the National Center for Home Food Preservation at the University of Georgia: http://nchfp.uga.edu/publications/publications_usda.html.

Jams, Jellies & Preserves Classes (use 1/2 pint, pint or jelly jars):

01. Blackberry jam
02. Strawberry jam
03. Blueberry jam
04. Apple butter
05. Grape jelly
06. Plum jam or jelly
07. Pepper jelly
08. Plum preserves
09. Strawberry preserves
10. Pear preserves
11. Peach preserves
12. Cherry preserves
13. Miscellaneous

Pickle Classes (use pints or quarts):

14. Bread & butter pickles
15. Beet pickles
16. Dill cucumber
17. Sweet cucumber
18. Specialty pickles - single vegetable
19. Specialty pickles - medley of vegetables
20. Peppers, pickled
21. Pickled okra

Relish and Sauce Classes (use pints or quarts):

22. Chow Chow
23. Spaghetti Sauce
24. Tomato Sauce
25. Corn or pepper relish
26. Chutney
27. Salsa

Fruit Classes (use pints or quarts):

28. Peaches
29. Pears
30. Apples
31. Berries, all kinds
32. Other fruits
33. Applesauce

Vegetable Classes (use pints or quarts):

34. Kraut
35. Green Beans
36. Tomatoes
37. Tomato juice
38. Soup mixture
39. Corn
40. Beets
41. Okra
42. Misc. Vegetables

Most Creative or Unusual Classes (use any size jar):

43. Jelly
44. Jam, Marmalade, or Preserve
45. Pickle/Relish
46. Fruit
47. Vegetable
48. Food Mixes in a Jar (see special rules below)
49. Gift Basket from Home (see special rules below)

Dehydrated Food Classes (6 pieces):

50. Jerky (meat)
51. Fruit or Vegetable
52. Herbs
53. Best of Show Canned Goods

SPECIAL RULES FOR CLASS 48 - FOOD MIXES IN A JAR – TUES., JULY 30

Received from 3:00p.m.-7:00p.m.

New category this year! Enter a great food mix such as cookies, cakes, muffins, soups, dip, etc. that you might make to give as a gift.

Rules

1. Mix must be in non-tinted glass jar with secure cover. Jar may not exceed 1 qt. size.
2. Recipe on a 3x5 card must be included.
3. The recipe must be prepared with 6 items (cookie, candy, etc.) in a disposable plastic lock type bag; or 2 cups(soups, etc.) in a disposable container. The

- prepared recipe must be entered with the jar mix. The prepared recipe will not be displayed.
4. Each jar must have a decorative tag that includes the name of the mix. Instructions for making the mix must also accompany the entry.
 5. No fresh ingredients in jars
 6. All jar ingredients must not require refrigeration (the made up recipe may require refrigeration and must be stored properly prior to delivery).
 7. Jars will be on display for the duration of the Fair. They may be picked up on Sunday, August 11, 2019 from 11:00 a.m -2:00 p.m.
 8. The recipes do not need to be original, but the original source must be listed. Additional points are awarded for original recipes.
 9. Entries will be judged on creativity of overall presentation, attractiveness/display of ingredients, taste, and originality of recipe.
 10. These products will not be sold.

SPECIAL RULES FOR CLASS 49 – GIFT BASKET FROM HOME – TUESDAY JULY 30

Received from 3:00 p.m. – 7:00 p.m.

2018 Winner - Marinda Skeesick

1. Rules and regulations at beginning of Canning Division 300 apply.
2. Contestants must prepare a decorated gift basket that includes 3 products made in TN, contains no less than 3 edible items and no more than 10 total items (both edible and non-edible). One edible item must be a home-canned item.
3. Judging will be based on:

Appearance.....	60%
Creativity.....	40%
4. Prizes: 1st, 2nd, 3rd place baskets.
5. The food in this contest will not be sold.

DIVISIONS 301, 302, 303, 304, 305 General Rules and Regulations

1. The contests for bread, cakes, candy, cookies, and pies are open to the residents of Williamson County and adjoining counties from age 12 through adult, or **those who are members of a Williamson County Club/Group related to foods.**
2. All entries in the Display Classes (Gifts for the Season, Little Debbie Cakes, Grandma’s Cookie Jar, Tennessee Gift Baskets from Home), as well as all 1st and 2nd place winners in the baking classes (cakes, candy, cookies, breads, pies) will be displayed for the duration of the Fair, August 2-10, 2019. They should be picked up Sunday, August 11, 11:00 a.m. – 2:00 p.m. Disposal will be made of entries left after the Fair closes.
3. All exhibits must be on/in disposable containers and/or secured in zip-type plastic bag. Any non-disposable container will become the property of the Williamson County Fair.
4. Contestants must provide chilled environment for entries needing refrigeration for food safety.
5. All entries in the cakes, cookies, pies, breads, and candy contests become the property of the Williamson County Fair.
6. Entries in the cakes, cookies, pies, breads, and candy contests will be sold at a designated time at the beginning of the fair.
7. All baked goods must be made “from scratch.” Exception: Divison 302, Class 8 - these cakes may be made from a recipe that uses cake mix as a base. An additional two ingredients must be added that are not required by the cake mix. Recipe must be included.

8. All pie crusts must be made from “scratch” no exceptions.
9. Be sure to read “Special Rules” for each Creative Cooking section.
10. **Any contestant who has won 2 years in a row in any particular class within the Culinary Arts Department is ineligible to enter that class in 2019.**

DIVISION 301 – BREADS:

THURSDAY, AUGUST 1

Received from 10:00 a.m. – 2:00 p.m.

2018 Best of Show - Yeast - Margie Sparks

YEAST BREAD

01. Yeast Loaf – white, wheat, multigrain (one whole loaf)
02. Yeast Rolls – white, wheat, herb (six)
03. Sweet Rolls (6)
04. Gluten-free Yeast Bread
05. Miscellaneous Yeast Breads (one loaf or 6 rolls)
06. Best of Show Yeast Bread

2018 Best of Show- Quick Bread- Carol Johnston

QUICK BREAD

07. Biscuits (6)
08. Cornbread (one pan)
09. Corn light Bread (1 Loaf)
10. Gluten-free Quick Bread
11. Quick Bread- Fruit or Veggie
12. Coffee Bread
13. Muffins
14. Miscellaneous - flatbreads, pita, etc.
15. Best of Show Quick Breads

DIVISION 302 - CAKES: (1 WHOLE CAKE) THURSDAY, AUG. 1

Received from 10:00 a.m. - 2:00 p.m.

2018 Best of Show Classes 1-9 – Natasha Locklayer

01. Chocolate w/Chocolate Icing
02. Pound
03. Fruit or Vegetable-iced (example: apple, jam, strawberry, carrot)
04. Cheesecake
05. Cupcake or cake pops- plain or decorated
06. Holiday Cake
07. Fair Themed decorated cake
08. Cakes with mix as a base- must include 2 additional ingredients not required for the mix. Recipe must be included.
09. Miscellaneous
10. Best of Show Cakes

Free Cupcake Decorating Demonstration
 by **Dimples Barton of Sweet Temptations**
 Sunday, August 4, 2019 at 1:00 p.m. on the mezzanine outside the Creative Arts Room

DIVISION 303 – CANDY: (8-12 PIECES) THURSDAY, AUGUST 1

Received from 10:00 a.m. – 2:00 p.m.

2018 Best of Show - Linda Mosley

01. Fudge – any kind
02. Hand-dipped, soft center – fruit, nut
03. Party candy – hard, mints, or bark
04. Miscellaneous – divinity, clusters, etc.
05. Best of Show Candy
06. Gift of the Season *** (see special rules below)

SPECIAL RULES FOR CLASS 06 – GIFTS OF THE SEASON – TUESDAY, JULY 30

Received from 3:00 p.m. – 7:00 p.m.

2018 Winner - Evelyn Hilton

1. Rules and Regulations at the beginning of Division 301-305 apply.
2. Contestants must decorate and fill a container with homemade candy to be presented as a gift. The decoration and the candy should indicate an occasion when giving a gift of candy is appropriate. (Examples: Christmas, Valentine’s Day, birthday, Halloween).
3. Judging will be based on:

Taste	25%
Appearance	50%
Creativity	25%
4. A grand prize will be awarded by Triple Crown Bakery.
5. The food in this contest will not be sold.

DIVISION 304 - COOKIES: (8-12 PIECES) THURSDAY, AUGUST 1

Received from 10:00 a.m. – 2:00 p.m.

2018 Best of Show - Kristi Young

01. Chocolate Chip Cookies
02. Drop
03. Oatmeal
04. Rolled – cutout shaped and/or pressed
05. Refrigerated sliced
06. Bars
07. Health/Energy Cookie/Bar – must include recipe with entry
08. Cake-mix cookies or bars
09. Brownies - chocolate
10. Miscellaneous
11. Grandma’s Cookie Jar (see special rules below)
12. Best of Show Cookies

SPECIAL RULES FOR CLASS 10 – GRANDMA’S COOKIE JAR – TUESDAY, JULY 30

Received from 3:00 p.m. – 7:00 p.m.

2018 Winner - Kristi Young

1. Rules and Regulations at the beginning of Divisions 301-305 apply except Rule 1.
2. The contestant is designed for grandmothers who live in Williamson County and adjoining counties. (Pictures of grandchildren in the wallet may be used as proof of grandparenthood.)
3. The grandmother must decorate and fill a clear, wide-mouthed cookie jar with chocolate chip cookies.

4. The entry will be prepared from scratch. Mixes will not be allowed.
5. A separate zip-type plastic bag containing 4 chocolate chip cookies must be submitted for judging.
6. Children will be judges for this contest. The cookies will be judged for:
 - Flavor 50%
 - Appearance..... 25%
 - Appearance of cookie jar 25%
7. First Place Prize will be awarded by Sugar Drop Bakery.
8. The food in this contest will not be sold.

DIVISION 305 – PIES: (ONE WHOLE PIE) THURSDAY, AUG. 1

Received from 10:00 a.m. – 2:00 p.m.

2018 Best of Show - Michelle Massey

01. Any Fruit
02. Any Chocolate Pie – fudge, cream, etc.
03. Any other cream pie
04. Pecan pie
05. Any lemon pie
06. Any chess pie
07. Any pumpkin pie
08. Miscellaneous pie
09. Fried Pies
10. Savory Pie
11. Cobbler
12. “Williamson County Wide” Best Peach Pie
13. Best of Show Pies

SPECIAL RULES FOR CLASS 12 – WILLIAMSON COUNTY WIDE BEST PEACH PIE

MON., AUG. 5

Received from 5:00 P.M. – 5:45 P.M. at the Picnic Pavilion

2018 Winner- Susan Shafer

1. Rules and regulations at beginning of Divisions 301-305 apply except Rule 1.
2. This contest was created to go along with our theme and is open to ONLY WILLIAMSON COUNTY RESIDENTS aged 12-adult.
3. Pie crust and filling (peaches main ingredient) must be from scratch.
4. Judging based on.
 - Taste.....80%
 - Appearance.....20%
5. Prizes are: 1st place \$100, 2nd place \$75, and 3rd place \$50
6. At the time of entry submission, ALL contestants with peach pie entry will be photographed for display during the fair.
7. All entries in this contest will not receive fair premiums and are not eligible for Best of Show award.

DIVISION 310 – LITTLE DEBBIE SNACKS: THURS, AUGUST 1

Received from 3:00 p.m. – 7:00 p.m.

2018 Winners: - Class 01 - Luisa Doleshel

Class 02 - Kelly Baugh

01. Youth (12-18 years)
02. Adult (19 years & over)

Rules

1. This contest is designed for Williamson County and adjoining county residents aged 12 through adults (two age categories).
2. The contestant will construct a pastry sculpture out of **Little Debbie Snacks**. Enter any structure—be creative—build a bridge or a building or a wedding cake or birthday cake!
3. The contestant must use at least 3 different kinds of **Little Debbie Snacks**. They may be joined together with icing, toothpicks, or whatever works. The structure may be placed on a sturdy display board measuring 20" x 20" or smaller.
4. Judging will be based on:
 - Creativity 40%
 - Neatness 40%
 - Difficulty 20%
5. Prizes: 1st, 2nd, & 3rd place prize packages will be given by **Little Debbie Snacks** in two age categories: youth (12-18) and Adult (19 & over).
6. No copyrighted/patented labeled accessory or motif may be used.
7. Entries will be displayed in the Culinary Arts area for the duration of the fair. They should be picked up on Sunday, August 11, 11:00 a.m. – 2:00 p.m. Disposal will be made of entries left after the fair closes.
8. The food in this contest will not be sold.

DIVISION 320 – KIDS IN THE KITCHEN: TUES., AUGUST 6

2018 Winners: - 01 - Jack Ewing 02 - Kerrigan Riebe

Facilitator: Jill Williams, Pampered Chef Consultant

Received: Tuesday, August 6 - Entries received 5:45 p.m. -6:45p.m. at the Picnic Pavilion

Judging: Judging and Awards will be at 7:00 p.m. at the Picnic Pavilion
Child must be present at 7:00 p.m. for the judging

- 01. Sweets - cookies, brownies, cakes
- 02. Non-sweets - snacks, casseroles, meats

SPECIAL RULES FOR KIDS IN THE KITCHEN

1. Contest is open to children in Williamson County ages 8 – 11 on the day of the contest. Parents may participate with child.
2. Categories: (Child may enter 1 item per category)
 - Sweets - (cookies, brownies, cakes, pies, etc)
 - Non-sweets - (meat, casseroles, snacks, etc)
3. All products must be cooked or baked. Items must be prepared from “scratch”.
4. The child should have made most of the product and be able to explain the procedure. The child needs to be available during the judging procedure for questions.
5. The recipe must be presented with the entry and becomes the property of the Fair.
6. Entries must be presented in disposable containers or in zip-type plastic bags. Entries needing refrigeration for food safety must be presented in a chilled environment.
7. Prizes: **Pampered Chef** will provide prize packages for 1st, 2nd, and 3rd places in each category.
8. Winning entries will be photographed and displayed for the duration of the fair.

**DIVISON 330 – LOVELESS CAFE BISCUIT CONTEST:
SUN., AUG. 4**

Entries received from 2:15 p.m. - 3:00 p.m. at the Picnic Pavilion -
Judging at 3:00 p.m.

Live Judging in the Picnic Pavilion by Members of the Loveless Cafe Team
will follow receiving of entries.

2018 Winner: Linda Mosley

Rules:

1. Cook, bake, or create an entree, side dish, or dessert incorporating your homemade biscuits. Biscuits must be made from "scratch."
2. Only one entry per person.
3. Maintaining the dish at the proper temperature is the responsibility of the competitor.
4. The recipe must be presented with the entry and becomes the property of the Williamson County Fair. Recipes may be posted to www.lovelesscafe.com with credit to the participant
5. Contest is open to residents 12 years or older of Williamson County and adjoining counties.
6. Judging will be based on:
 - Creativity..... 40%
 - Taste..... 40%
 - Difficulty..... 20%
8. The decision of the judges is final.
9. **Loveless Cafe, Nashville, TN is providing 1st, 2nd, and 3rd place gifts.**
 - 01. Creative Dish with biscuits.

DIVISON 335 – GOO GOO CLUSTER BAKING CONTEST: Sun

Aug. 4

Entries received from 2:15 p.m. - 3:00 p.m. at the Picnic Pavilion -
Judging at 4:00 p.m.

2018 Winner: Victoria Marger

Rules:

1. Contest is open to residents of Williamson County and adjoining counties ages 12 years and over.
2. Must use at least 2 Goo Goo Clusters in the recipe.
3. The recipe must be presented with the entry and becomes the property of the Williamson County Fair.
4. Maintaining the dish at the proper temperature is the responsibility of the competitor.
5. Judging will be based on:
 - Creativity..... 40%
 - Taste..... 40%
 - Difficulty..... 20%
6. Prizes will be provided by Goo Goo Cluster manufactured by the Standard Co. in Nashville, TN since 1912.

DIVISON 340 – KING ARTHUR FLOUR BAKING CONTEST: Mon Aug.5

Entries received from 5:00 p.m. - 5:45 p.m. at the Picnic Pavilion.

Judging and Awards will be at 7:30 p.m.

2018 Winner: Maureen Prester-Henry

Rules:

1. All general rules for Division 301-305 apply. Failure to follow rules may result in disqualification.
2. This contest is open to adults (age 19 and over) only.
3. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
4. Contestant must choose and follow a recipe for Quick Bread available from the King Arthur recipe site. Go to www.kingarthurflour.com and choose and print your recipe. Recipe must be presented with entry and must be for a quick bread (either fruit or veggie). Must not contain any yeast. Failure to use a recipe from the King Arthur site will result in disqualification.
5. On entry day, all contestants and exhibits will be photographed for display during the fair.
6. Judging will be based on:

Taste	50%
Overall Appearance	25%
Texture	25%
7. Prizes provided by King Arthur Flour: 1st Place - \$75 gift certificate to the Baker's Catalogue/Kingarthurflour.com; 2nd Place - \$50 gift certificate to Baker's Catalogue/Kingarthurflour.com; 3rd Place - \$25 gift certificate to Baker's Catalogue/ Kingarthurflour.com; All winners will receive a rosette.
8. All entries in this contest will not receive fair premiums and are not eligible for Best of Show award.