

Dickinson County Fair Centennial Cook-Off

Participant Registration Form

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Day Phone #: _____ Cell Phone #: _____

Category to Participate
in: _____

Name of Recipe: _____

Schedule of Categories, Date, and Time

<u>Category</u>	<u>Date</u>	<u>Time</u>
Chili Cook-Off	Thursday, Sept. 2 nd	1:00 p.m. – 4:00 p.m.
Blue Ribbon Apple Pie	Friday, Sept. 3 rd	9:00 a.m. – 12:30 p.m.
Whole Grain Bread	Friday, Sept. 3 rd	1:00 p.m. – 5:00 p.m.
100 Year Centennial Recipe	Saturday, Sept. 4 th	9:00 a.m. – 12:30 p.m.
Raised Dough Cinnamon Rolls	Saturday, Sept. 4 th	1:00 p.m. – 5:00 p.m.
Main Dish Casserole	Sunday, Sept. 5 th	Noon – 3:30 p.m.
Kids Only! Best Ever Chocolate Chip Cookie	Sunday, Sept. 5 th	4:00 p.m. – 6:00 p.m.
Wild Game Main Dish	Monday, Sept. 6 th	10:00 a.m. – 3:00 p.m.

Directions

1. All participants must be a resident of Dickinson County.
2. Registration and Recipe must be received by Aug. 9, 2010 to:
Dickinson County Fair Board
Box 192

Norway, MI 49870

3. All recipes must be submitted neatly hand written or typed on 8 ½ x 11” paper.

4. Notification to finalists will be by August 18, 2010.

Rules for Dickinson County Fair 100 year Cook Off Contest

Contestants selected for the cook-off must bring their own utensils, bakeware, cookware and ingredients. Finished product will be donated to the fair for judging. (Any utensils, bakeware and extra ingredients will remain the property of the contestant.) Ovens/stove will be provided.

Blue Ribbon Apple Pie Contest:

Each pie will be judged on the following:

- | | |
|--|-----------|
| 1. Overall Appearance | 15 points |
| 2. Crust (color, texture, texture, doneness) | 20 points |
| 3. Flavor | 30 points |
| 4. Filling (consistency, doneness,
moistness, flavor) | 25 points |
| 5. Creativity | 10 points |

Creativity is essential - no limit to a "traditional" two crust pie. We are looking for a variety of fillings. The pie must include at least 60% apples in the filling. Pie must be completed in allotted time. No mixes or pre-made dough.

Old Fashioned Chocolate Chip Cookie Competition for Kids (12 to 17 years old).

Judging criteria:

- | | |
|---------------|-----------|
| 1. Appearance | 30 points |
| 2. Flavor | 35 points |
| 3. Texture | 35 points |

Cookies must be completed in allotted time. One adult or guardian must accompany child during competition but must not help with preparation. Children must be between ages 12 to 17 years following fair guidelines for age. No mixes or pre-made dough.

Main Dish Casserole:

Judging criteria:

- | | |
|------------------------------------|-----------|
| 1. Originality | 25 points |
| 2. Flavor | 25 points |
| 3. Presentation/Overall appearance | 25 points |
| 4. Consistency | 25 points |

A casserole is defined as a dish with two or more solid ingredients plus a binding ingredient. No mixes or pre-made ingredients with the exceptions of canned or bottled tomatoes or tomato sauce, broth, mixes of spices, canned, and bottled or frozen vegetables (not in a sauce). Each contestant must submit for judging, a casserole in a 2 quart or larger casserole dish or other similar dish such as a glass baking pan. All pans will be returned to contestant after the contest.

Chili Cook-off

Judging criteria:

- | | |
|------------------------|-----------|
| 1. Flavor | 25 points |
| 2. Texture of the meat | 15 points |
| 3. Consistency, | 15 points |
| 4. Blend of spices | 20 points |
| 5. Aroma | 10 points |
| 6. Color | 15 points |

Chili is defined as any kind of meat or combination of meats, cooked with various spices, peppers and other ingredients. No ingredient may be pre-cooked in any way prior to the start of the cook-off competition. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing or spices. Meat may not be pre-cooked. Each contestant will must cook a minimum of two quarts of competition chili prepared in one pot which will be submitted for judging.

Whole Grain Bread Bake-off

Judging criteria:

- | | |
|--------------------------------|-----------|
| 1. Exterior | 10 points |
| 2. Shape | 15 points |
| 3. Tenderness of crust | 10points |
| 4. Volume | 10 points |
| 5. Uniformity of crumbs | 10 points |
| 6. Moistness without sogginess | 15 points |
| 7. Uniform color | 10 points |
| 8. Flavor | 20 points |

Bread recipes must be made from scratch (no bread mixes). Bread machines will not be allowed. Recipe must have sufficiently detailed directions including mixing, kneading and baking instructions. Must be a yeast bread recipe and must contain whole grain flour. Recipe must yield at least one loaf of bread.

Cinnamon or Sticky Bun Bake off

Judging Criteria:

- | | |
|--------------------------------|-----------|
| 1. Texture | 25 points |
| 2. Appearance | 25 points |
| 3. Flavor | 25 points |
| 4. Moistness without sogginess | 25 points |

Recipe must be a yeast roll recipe. Rolls must be made from scratch (no bread mixes). No Bread machines will be allowed. Recipe must have sufficiently detailed directions including mixing, kneading and baking instructions.

100 year old recipe contest:

Remember when you wanted to go to Grandma's house because she always made your favorite pie, cake, yeast bread, sweet rolls, or cookies? Now that pie, cake, or cookie is your recipe. How many times did you have to make a duplicate of her recipe? Recreate Grandma's recipe.

Judging Criteria:

1. Flavor
2. Appearance
3. Texture
4. Authenticity of historic recipe.

No commercial mixes allowed. Recipe must be a baked product. No modern appliances (except stove/oven) may be used for preparation such as food processors, blenders, mixers, etc.

Wild Game Cook-Off

Judging Criteria:

- | | |
|------------------------|-----------|
| 1. Flavor | 20 points |
| 2. Appearance | 20 points |
| 3. Creativity | 20 points |
| 4. Texture of the game | 20 points |
| 5. Aroma | 20 points |

Recipe must contain wild game such as venison, bear, pheasant, etc. Recipe must make enough product for judges to sample.