



# Homemade Ice Cream

**Register** at 3:00 Friday, September 14, 2018 at the fair Jockey Room (building M) to enter this contest. One may enter as a team or by self. Teams may consist of up to 3 people.

- Contestants will be given use of a table, electricity, ICE, and a hand washing station

Contestants must arrive and **Check In 10:00 a m- 3:00 pm**, be set up and ready to begin making ice cream by 4:00 pm. Or earlier depending on your recipe.

## Judging will begin 5:00 pm

1. All RECIPE'S MUST BE MIXED ON SITE!
2. NO RAW EGGS OR UNCOOKED EGG PRODUCTS!
3. Ice cream mixture must be kept CHILLED at all times.
4. Please follow all Health and sanitation rules for public consumption. Ingredients can not be precooked and must be combined, chopped, sliced or diced during the competition— onsite— including garnishes. For Safety reasons, no ingredients prepared or processed at home are allowed.
5. Any Flavor may be submitted
6. Contestants must furnish all ingredients (including ROCK SALT), typed or written recipe, and utensils/bowls, cook top and etc equipment needed to prepare and make ice cream.
7. Electric or hand crank freezers may be used. (electrical or crank)
8. All ice cream will be judged together regardless of hand crank or electric.
9. All ice cream will be dipped for judging.
10. If your recipe requires setting time please schedule according to **Judging** at 5:00 pm.

## PRIZES

1st-\$50.00 2nd- \$40.00 3rd- 30.00 People's Choice \$20.00

All ice cream will be judged on flavor, consistency, and quality.

**GREENLEE COUNTY**

**928-359-2032**

<http://greenleecountyfairgrounds.com>

