

Homemade
**Ice
cream**
CONTEST

FRIDAY, SEPTEMBER 20th 2019

Contestants must arrive and sign-in by 10AM and have ice cream ready by 11:45AM. Registration will take place just outside of the Jockey Room (Building M). One may enter as a team or by self. Teams must consist of no more than 3 people.

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

Public judging will begin NOON.

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 cannot 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, utensils/bowls, cook top and other 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 noon.

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

GREENLEE COUNTY

928-359-2032

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